

# *The Brooksville Breeze*



*The Newsletter of Brooksville Friends & Neighbors*

*Winter 2012*

## *Little Island Oyster Company—A Sense of Place and a Labor of Love*

JOAN MACCRACKEN

It was 8 a.m. on a chilly, windy morning in November when I pulled into the parking lot at the town boat landing by the reversing falls in Brooksville. Frank and Tonyia Peasley had invited me to join them to learn first-hand about their Little Island Oyster Company. Frank sat on the back of his pick-up, just waiting for his skeleton crew to arrive. Tonyia, his wife, was already out on their island, getting the wood-stove fired up, figuring we'd need to warm up a few times during the five to six hours they planned to be working on the oyster farm. Tonyia had encouraged me to dress warmly, so I donned my long johns, heavy Carharts, insulated boots, and several more layers.

Right here in Brooksville, there exists an example of a small business created out of a love of place and a passion for making a living on the water. Married now for twenty years, Frank and Tonyia first met in high school on a blind date. Both came from fishing families; Frank grew up along the Bagaduce, and Tonyia hails from Deer Isle. The Maine waters have always been their back yard. They have learned that they can work well together. Tonyia has always assisted her husband in his labors on the water—whether it be catching lobsters, scallops, clams, urchins, or periwinkles.

Thus, it was no surprise that they began to think about trying their hand at growing oysters. Carefully, they researched the challenges and explored the various areas of the nearby Bagaduce River, looking into the depth, temperature, and salinity of the tidal water as well as the firmness of the bottom floor. In 2009 the Peasleys chose a site a bit above the reversing falls bridge. Though owning no shoreland access, they were able to use the available town boat landing at the entrance to Brooksville to reach their location.

In 2010, Richard and Laura Lymburner offered to sell to the young couple a half-acre island that had been in their family for almost fifty years. With the purchase of Scott's Island, which gave them road access and a cozy little cottage, the couple named their business the Little Island Oyster Company (LIO).

For the first year or two, Tonyia and Frank developed and operated the seafood business on their own, along with help from their two lovely daughters, Hannah, 13, and Sophie, 9, and part-time assistance from high schooler, Phillip Shaheen. This past summer, eager and able young Brooksville residents—Nora Shaughnessy, Cole Andrews, and Aaron Osborn—assisted the Peasleys with their busiest season yet. This fall, Tonyia's sister, Nikki Jaffrey, and Varnumville Road's Bob Blake are assisting "on the farm," as it is affectionately called.

The day-to-day operations are divided between husband and wife. Frank is in charge of the physical aspects of caring for the oysters. He and his helper turn the plastic, floating "grow-out" bags frequently to prevent fouling from marine growth, to discourage clustering of the oysters, and to control the shape of each oyster. As the water chills, the growth of the oysters decreases and less manipulation is required. Frank has a sophisticated system of tagging these oyster bags according to the age and size of the product as well as the destination—green tags for their Boston distributor, pink for the Rhode Island and New York distributors. Small oysters are kept in the yellow, red, tan and white bags to mature further.

Tonyia's multi-faceted responsibilities keep her busy. She keeps the books, locates the markets, makes the sales pitches,

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## Little Island Oysters

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checks the LIO Facebook page, knows the rules and regulations for maintaining their state food seller's license, plans for the frequent inspections, receives orders by email, and prepares the weekly orders. "Biggest thing is knowing how to count to one hundred accurately," Tonyia joked. Each bag of shipped oysters contains exactly one hundred, no more, no less, as the buyers pay per oyster. It wasn't until after I had experienced twice losing count somewhere between fifty and sixty, requiring a recount, that I decided to count to fifty twice. As we left that afternoon, and I told her my new method, Tonyia said, "Oh, right, I forgot to tell you that's how I do it too." LIO differs from the shucking companies that sell by the bucket for mass distribution and canning. It was very evident to me that Frank and Tonyia tenderly care for their farmed oysters with a discriminating eye and aim to grow and sell an attractive, quality product of Eastern American oysters for presentation "on the half-shell."

The sorting, counting, and bagging of the 100-count bags takes place on site on the floating processing plant. Most of the operation is run by both human and solar power. A small woodstove provides warmth for the workers on chilly, windy days. A small, motored skiff jockeys back and forth from the central operations to the actual floating beds slightly downstream. Then, in the Peasley's basement, where they have a separate facility with an ice machine, a large refrigerator, and packaging supplies, the bags are boxed. Once packed, the boxes leave in the refrigerated truck to their destinations.

This year LIO made history by becoming an international shipper. Canada's famous Rodney's Oyster House in Toronto received its first shipment of their preferred, large oysters



from Brooksville. Tonyia was stressed preparing all the paperwork for U.S. and Canadian Customs, but in the end, the deal went smoothly, and they hope to gradually grow this market. The only other out-of-state restaurant that they ship to directly is Washington, D.C.'s Tabard Inn, located on Dupont Circle, which caters to a discerning clientele.

The shellfish distributors that the Peasleys use send their products to locations as far south as Florida and as far west as Seattle. Chicago, New York, Texas, Connecticut, Maine, New Hampshire, and Rhode Island also receive orders. On occasion, customers have seen the oysters in New York's Fulton's Fish Market and Grand Central Station Market. One of their distributors ships them back to Maine for the Harbor Fish Market in Portland.

Within Maine, Little Island Oyster Company delivers in their refrigerated truck to Ellsworth's Cleonice Mediterranean Bistro Restaurant and

Finn's Irish Pub. In Blue Hill, these choice morsels are available at the Blue Hill Inn. Recently, Frank and Tonyia dined there, ordering their own oysters prepared in several delicious ways. They jokingly asked if Eliot Coleman comes in and orders his own lettuce. The waitress replied, "No, actually he orders your oysters!" At this time they have no in-state distributor. Frank, a long-time lobsterman, commented that with lobsters, the fishermen bring their catch to the pier, and their job is done. With this new endeavor, Frank and Tonyia must pay a lot of attention to the quality of the distribution. "We are accountable for our product. The oysters must be shipped in ice and kept below 40 degrees. If refrigerated properly, the oysters can last safely in their shells for two to three weeks."

Recently, Whole Foods accepted their oysters for their Northeast stores. Tonyia knows that they are in the Cambridge Whole Foods store and



Maine's Portland's store. Dealing with larger corporations can present some complex issues, and the jury is still out on these options.

My adventurous and chilly outing with the dedicated team certainly convinced me that these Little Island oysters are grown on the farm with

meticulous attention to detail. Each oyster is measured and re-measured as the season progresses. With repetition, a trained sorter estimates the size with great accuracy, but on my first day out, I used the metal sizer to differentiate the green, pink, and yellow categories. Massachusetts requires that each oyster must be exactly three inches or larger.

For local residents who would like to shuck their own delectable shellfish for the holidays, call the Little Island Oyster Company at 326-4087. The recipes are many, and these little morsels may be grilled, broiled, or eaten raw with lemon or cocktail sauce. My treat at the end of the day was broiled oysters on the half shell with a touch of pesto – absolutely delicious! The going price for a dozen choice oysters is \$10. Little Island Oyster Company also takes orders for special events such as weddings. Even though most of the farm will soon be put to bed—lowered

to the floor of the river until spring—special orders can be filled depending on the winter weather.

Frank and Tonyia are determined to keep this small, family-run business controllable, and they choose to refrain from becoming overwhelmed with expansion pressures and frustrations. Both love Brooksville and believe it is a wonderful place to work and raise a family, and both want to be available to partake of their daughters' outside activities, knowing that these school years will fly by.

Thus, this Brooksville couple works extremely hard through all kinds of weather in the waters just off their little island, and when the labors of the day are done, though physically exhausted, Frank and Tonyia call it a good day and then get to enjoy the amazing sunsets over the Bagaduce River.



## *Early Childhood Initiative Alive and Well in Brooksville*

BEC POOLE

Hancock County has the distinction of having the third oldest population in the state of Maine, and Brooksville is the town with the oldest population in Hancock County (U.S. Census 2010). It is a dubious honor, when one recognizes the need for healthy babies and developing young children.

According to Principal Corinne Pert, BES has had some form of pre-school (PrK) for about twenty years. In 2008, with full funding from the Maine Department of Education, the PrK three-day program became fully integrated with the BES K-8 environment. Introducing four-year-olds into the school day had a transformative effect on the entire school community.

Every individual within the school rose to the challenge of understanding and meeting the needs of twelve small four-year-olds. It made all the adults in the school community think about the nature of learning and growing. Our youngest citizens remind us all of their great need to connect and to learn the skills to thrive beyond the close family circle. The health and well being of the larger community depends on these very young individuals.

Responding to this need, a peninsula-wide initiative was organized by Gil Tenney of Castine in 2011. Since that time, a strong coalition has developed under the umbrella of Healthy Peninsula with the focus of

strengthening the future for the peninsula's youngest citizens. The early childhood educational program at Brooksville Elementary School (BES) is stepping forward to be a model.

Kindergarten teacher Cammie Lepper, Principal Pert, and art teacher Bec Poole had a vision of how early childhood education can shape and support a healthy, thriving community and thriving state and began to form an early educational teaching team. Inspired by the early childhood educational practices of the Reggio Emilia from Northern Italy, a committee of Brooksville community members,

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## What Can We Learn from the Old Cemeteries?

CHRIS FARROW-NOBLE (AUTHOR) & EDSON BLODGETT (GUIDE)

*Note: This article is follow-up to “What’s the Attraction to Old Cemeteries?” in the Summer 2012 issue of The Brooksville Breeze. Edson Blodgett is inspired to visit all 45 cemeteries in Brooksville, and Chris Farrow-Noble jumped at the chance to learn more about local people and their history.*

In our late November explorations, Edson and I realized that we can learn or surmise a great deal about early Brooksville residents if we absorb what the sacred sites offer. Not only can we gather data of names, births, and deaths, but we can also gain understanding of the people—their loyalty to family; friendships; joys and sorrows; choice of burial sites; beliefs and faith; and their desire to leave a legacy for future generations.

**Loyalty to family.** The tradition appears to be that people were buried with or near relatives and friends. One word on top of the headstone sometimes gives the concise relationship to the deceased: HUSBAND, FATHER, MOTHER, BABY. The age, usually written AE from the Latin *aetatis*, meaning “of age” or “aged,” is often given in years, months, and days, for infants to elders. Families with the same last name who lived near each other sometimes established separate cemeteries on their own property. Druscilla Gray Cemetery and Otis Gray Cemetery are located across the road from each other. The Moses Blake Cemetery contains only Blake grave-stones.

**Friendships.** In most cemeteries, headstones for several families are found. In the Roberts Cemetery, a.k.a. Lakeside Cemetery, three families share the top of the knoll beneath tall trees, near Walker Pond. In John B. Gray Cemetery, a.k.a. Howard

Cemetery #1, fourteen Howard family gravestones, including one marked UN K (unknown), line the left fence; the remaining stones are Grays and additional Howards. John B. Black Cemetery, a.k.a. Howard Cemetery #1, and Cornelius Gray Cemetery, a.k.a. Sid Gray’s Family Cemetery, contain gravestones of Howards as well. Perhaps all became as family...

**Joys and Sorrows.** People from Brooksville often married fellow Brooksville residents. Old family names are seen repeatedly, such as Howard and Gray, Perkins and Lord, Condon and Grindell, Blake and Bakeman, and so on.

At Babson Cemetery, the first name Louise (Black) is written in beautiful script and below it:

“She made home happy.”

In Howard Point #2 Cemetery, Hannah Gray died at 63 yrs. 1 month.

“Dear mother thou art gone to rest,

We need not weep for thee  
For thou art now where oft on earth  
Thy spirit long to be.”

Brooksville’s sea-oriented existence in the 1800–1900s is evident on many gravestones, that is, the deceased were lost at sea or drowned. In West Brooksville Congregational Church Cemetery, Benj. W. Tapley’s stone reads, “Late Quartermaster of U.S. Ship Otsego” died Nov. 29, 1883, AE 51 years. In John Black Field Cemetery, the stone for John A Howar+d records:

Lost on Georges  
In the Gale of February 21, 1879,  
AE. 16 yrs 4 mos. & 21 days.  
“Let him sleep in his ocean bed,  
Let hope be amidst our sorrow,  
There is peace in the night of the early  
dead  
It will yield to a glorious morrow.

Families recorded the loss of sons and fathers in the Civil War. In John Black Field Cemetery, a.k.a. Howard



*Edson Blodgett explores Brooksville cemeteries.*

Cemetery and Aaron Trail Cemetery:

Johnson, son of Johnson and Sarah A. Howard,  
A member of Co I. 2nd D.C. Cav., died in Alexandria, Va.  
April 19, 1864. 15 years, 10 m's and 16 d's

"He died in his country's cause,  
From kindred and home far away,  
He fought for the stripes and the stars  
May they wave o'er the spot where he lay."

Early deaths of women seemed common, sometimes in childbirth. In West Brooksville Congregational Church Cemetery: Mrs. Sarah, wife of Capt. J.N. Lord, 22 years old, and her infant son and daughter, Died April 26, 1862.

"Gone like a faded flower,  
No more on earth to loom;  
Redeemed by Christ's redeeming power,  
They live beyond the tomb."

In Howard Point #2 Cemetery, two children—Mary A (7 ys 3 ms 17ds) and Ephraim L (5 ms 5 ds)—of Samuel A & Hannah E. Holland died on March 5, 1876.

"They were lovely and pleasant  
In their lives and in their hearts  
They were not divided."

According to Grace M. Limeburner in *Gravestone Inscriptions from the Cemeteries in Brooksville, Maine, November 20, 1939*, in Otis Gray Cemetery in unmarked graves lie Lydia, wife of Otis (Gray), daughter of Wm and Eliz Eaton, who died March 8, 1921, and three sons and two daughters who died before her.

On two headstones in the Isaiah Jones Cemetery, the inscriptions tell us that the mother, Lydia R. Davis, and her daughter Phebe Jane are buried

here. Phebe was 3 years old when her 38-year-old mother died, and the young girl died 8 years later, at the age of 11 years, 4 months.

**Choice of burial site.** According to Edson, the graveyard at the West Brooksville Congregational Church was to be available to anyone. Persons buried there include members of the Tapley, Hawes, Perkins, Lord, Rea, Wescott, and Webber families. Here Benjamin and Luther Tapley represent the well-known Tapley family with its legacy of sea captains with extraordinary records of sea-faring experience and safety for their crews.

Were these burial plots perhaps favorite places, or were they simply the flattest, most open, or most private areas? Babson Cemetery, a.k.a. the Cemetery by the gravel pit at Brooksville Corner, sits high on a ridge overlooking nearby land. One can see Betsy's Cove from Condon Cemetery, a.k.a. Timothy Condon Cemetery. Many local cemeteries are now located in dense brush or woods. Several gravestones closer to the water appear to be better preserved than those in deep shade.

**Beliefs and faith.** People sometimes chose poetry or quotations that speak of "the Lord", "Christ", "blessed Saviour", "Jesus" and the hereafter.

In Roberts Cemetery, Albert Plummer, son of John & Rebecca Billings died, Mar. 7, 1852, AET 2 ys. 10 ms.

"This little grave holds but the casket,  
The gem shines in Heaven."

Some inscriptions are written from the point of view of the deceased; others voice the survivors' sentiments. In Snow Cemetery, John P. Snow's stone reads,

"Farewell my wife and children all,  
From you a father Christ doth call;  
Mourn not for me, it is in vain

To call me to your sight again.

In John Black Field Cemetery, two stones stand close to each other. One is for John E and Lucy E. Magee, the other honors two children Cornelius (6 yrs) and Melvin (4 yrs).

"No kisses drop upon the cheek,  
Those lips are closed to me,  
Dear Lord how could I give them up  
To any but to thee."

In Wales Howard Field Cemetery, Capt. John and Betsey Dyer honor their son Edward C., DIED, June 9, 1848. AE. 17 yrs 8 m's.

"He's gone his suffering all are o'er,  
Disgust and pain are no more,  
Freed from his delusion fair,  
He is forever happy there."

**Leaving a legacy for future generations.** Surviving family members chose the designs and words for the headstones to honor the deceased individual. In the Roberts Cemetery, extremely well preserved gravestones include beautifully sculpted motifs of roses, leaves, and an open book. In John Black Field Cemetery, the stone for John A. Howard shows an artistic rendering of a sailing ship.

Families and/or descendants chose the materials to enclose the family plot to help locate the headstones. The Capt. Nathaniel Perkins Cemetery is surrounded on three sides by metal piping, rusted and protective. Other examples are the scalloped fence at Timothy Condon Cemetery, heavy chicken wire at Howard #2 Cemetery, and the white picket fence at West Brooksville Congregational Church. The John Black Field Cemetery, as part of the Holbrook Sanctuary, appears to be regularly maintained, since granite posts are stabilized and care is evident.

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# Activities

## Brooksville Elementary School

See the school web site for schedules and information • Watch for Coast to Canyon events • Info: 326-8500 or www.brooksvilleschool.org.

## Brooksville Free Public Library

Hours: see box to right • Preschool Story Hour: Mondays, 10:30–11:15 am. For children up through pre-K • Book Club: 2nd Monday, 10 am • Readers' Cafe: 3rd Sat., 10–11 am, to discuss a wide variety of books • After-School Reading Program: Mondays, Oct. 15-April 8, 2:30–3:15 for K-4th grade • Children's programs welcome home-schoolers • Dec., 28: G-rated movie at the Town House, 6:30–8:30 pm. Parents are asked to accompany their children • Readers Theater program for children will start in the spring • Info: 326-4560 or www.brooksvillelibrary.org.

## Brooksville Historical Society

meets every second Wed. of the month at 7 pm at the Town House. All are welcome.

## Brooksville Community Center

Call for information about events or rentals • Betsy Jones, 326-8296.

## West Brooksville

### Congregational Church, UCC

Dec. 24: Candlelight service with special music by Richard Merrill • February: Local offering for fuel assistance • Sunday School: 9 am • Sunday worship service: 10 am • For further info, leave message on church answering machine: 326-8283 and we will return your call.

## Get Strong, Get Healthy

Come join us for exercise at the Community Center • Mon., Wed. & Fri., 7:30–8:45 am, \$5 per class (first one free) • Leader: Sylvia Wilder • Info: 326-4801.

## Brooksville United Methodist Church

Buck's Harbor Sanctuary, 713 Coastal Rd. (next to the market) • Dec. 24: Christmas Eve Service, 4 pm • Sundays, 10 am, Rev. David Vandiver • Info: 326-8564 or david@mainelywired.com.

## Daughters of the American Revolution

Majabigwaduce Chapter welcomes any female 18 years and older to join our chapter. We meet the second Monday, March through December, usually at the Brooksville Town House at 6:30 pm. Call for specifics and membership requirements: Liz Hotchkiss, 326-8570 or dochotchkiss@gmail.com.

## Iyengar Yoga Classes

Iyengar Yoga Classes, taught by Kim Peralta. Iyengar yoga is beneficial for all body types, including the most inflexible • Beginner's classes: Tues. & Sat., 8:30 am. • Info: 326-2037 or www.iyengaryogamaine.com.

## Brooksville Friends and Neighbors

meets 1st Wed. of every month, 6:30–8 pm, Town House • Info: Lola Bogoy, 326-4530.

## Genealogy Research Assistance

Beginning Nov. 1. Thursday evenings, 6–8 pm, Brooksville Library. Ask for BFPL volunteer Liz Hotchkiss. Can't make Thursday evening? Call for appointment: 326-8570.

## Reversing Fall Sanctuary

Dec.15: Cookie Walk, 9–11 am. Info: 469-7850 • Dec. 16: Advent Spiral, 4 pm. Candlelight, dulcimer music. Info: 326-8564 • • 818 Bagaduce Rd., North Brooksville.

## Neighborcare

Neighbors helping neighbors. Volunteers provide free health-related services, respite, transportation, errands, etc. Call for assistance or to volunteer at 326-4735.

### To List Your Event

Call or e-mail information two weeks before Sept. 1, Dec.1, March 1 & June 1 to:

Joan MacCracken, 326-0916  
joanmacc@aol.com

### Town Office 326-4518

Monday 9 am–2 pm  
Wednesday 9 am–2 pm  
Thursday 6 pm–8 pm

Selectman John Gray  
Richard Bakeman  
Darrell Fowler

Town Clerk Amber Bakeman  
Treasurer Freida Peasley  
Tax Collector Yvonne Redman

Burn Permits at Fire Station  
Thursdays from 7–8 pm

Harbormasterr Sarah Cox 326-9622

### Library 326-4560

Monday 9 am–5 pm  
Wednesday 9 am–5 pm  
Thursday 6 pm–8 pm  
Saturday 9 am–12 noon

### Post Office Window

Mon.–Fri. 9 am–12 noon  
1 pm–4 pm  
Saturday 8:30–10:30 am

### Post Office Lobby

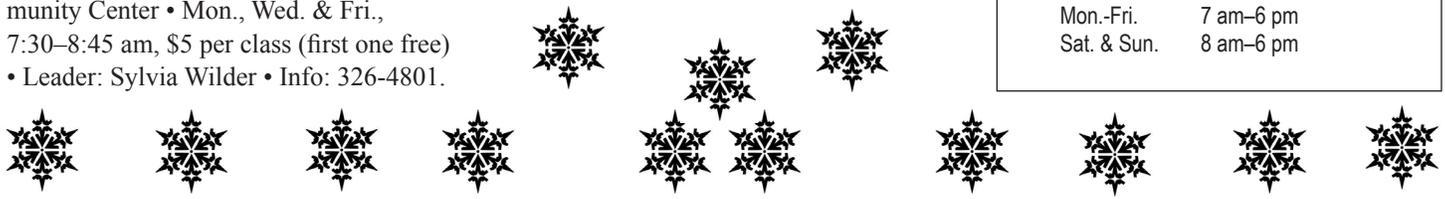
Mon.–Fri. 7:30 am–4 pm  
Saturday 8:30–10:30 am

### Buck's Harbor Market 326-8683

Mon.–Fri. 7 am–6 pm  
Sat. & Sun. 8 am–6 pm

## 2013 Dog Licenses

are now available at the Brooksville Town Office. Please bring in updated rabies vaccination information to Town Clerk, Amber Bakeman. Mon. or Wed. 9–2 and Thursday 6–8 p.m.



## Early Childhood Initiative

(continued from page 3)

health professionals, parents, and educators organized to respond to the growing need of Brooksville's youngest citizens.

Recognizing that the years zero to five are key in brain development and set the foundation for all learning, BES has developed a strong early childhood program that now consists of 20 four- and five-year-olds and the BES early childhood teaching team. They are working to create an environment that promotes strong relationships, a calm place to play, create, and explore, and an environment that provides activities that nurture learning.

Beyond the BES early childhood program, the Brooksville Early Childhood Committee is working to accomplish three goals:

- a. To create an educational course for teachers and childcare providers through the University of Maine, based on the Reggio Emilia program.
- b. To create an early childhood resource center at the Brooksville Elementary School that can provide important learning information for parents and their babies.
- c. To create a "Children's Fair" this spring at the Brooksville Elementary School that celebrates babies and their

families and seeks to support connections between these families and community services.

In spite of a reduction of statewide support for early childhood programs, Brooksville consistently funds and provides important services for the youngest members of the community. The economic future of our community depends on healthy, well-educated individuals. Currently, the Brooksville Education Foundation (formally the Mary Anne Snow Bates Foundation) has created a "Children's Fund" dedicated to supporting early childhood programs in Brooksville. Additionally, the BES Early Childhood Committee welcomes anyone interested in enriching the lives of Brooksville's youngest community members. Please call or e-mail Bec Poole for more information: 326-0899 or rph0425@gmail.com.

## Cemeteries

(continued from page 5)

Ironically, in Valerius Black Cemetery, a.k.a. Orchard Cemetery and Burnt Cove Cemetery, eight granite posts stand or lean, yet only unmarked graves remain.

**Continuing questions.** Many questions remain. Were these private burial grounds a definitive statement of the owner's ability to own land? Where were people buried if they didn't own land or didn't have close associations with land-owners? Was the neighborhood burying ground near the John Douglass Cemetery a place for people without land to bury their family members? Was an unmarked grave the only option when no money was available for a stone? Where are the earlier records that tell details of the many reported unmarked graves? How can current residents help to maintain the ancient burial places? Can descendants of the original families in the cemetery choose to be buried in the private plots? Can anyone else be buried there? How are gravestones and remains legally moved from one cemetery to

another? Are the larger cemeteries limited to Brooksville residents and their descendants?

These four days of research yielded fascinating information about a relatively small number of Brooksville residents in earlier times. These ancient Brooksville cemeteries called, and we responded. Now, we'll await the next inspiration to visit again. They are, after all,

"Gone, but not forgotten."

(Deborah R. Tapley, West Brooksville Congregational Church Cemetery)

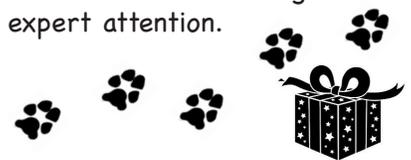
### Resources:

Limeburner, Grace A., *Gravestone Inscriptions from the Cemeteries in Brooksville, Maine*, November 20, 1939.

*Old Cemeteries and Private Burial Places*, Vol. III of *Cemeteries of Brooksville, Maine*, published by the Brooksville Historical Society, 2004.

### Christmas Joy! A Gift of Sight Petey Graduates

On Dec 8, Petey, the puppy featured in *The Breeze* Fall 2011 issue, graduated from Guiding Eyes for the Blind and met his teammate. He will be moving to Colorado to guide his new partner. Stephen and Kathleen Hayward, his puppy raisers, attended his graduation. And as he moves on, the Brooksville couple has taken on yet another new charge, Gil, a black Labrador puppy, who will be lucky enough to live here and receive their loving expert attention.



# The Brooksville Breeze

The Newsletter of Brooksville Friends & Neighbors  
Published quarterly — Spring, Summer, Fall & Winter

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*The Brooksville Breeze* originated as a newsletter to increase community communication, thus supporting the mission of Brooksville Friends & Neighbors (BFN) to strengthen and encourage local activities that promote health, both physical and emotional. *The Breeze* welcomes your comments, suggestions and donations to offset costs of printing and mailing. It is published four times a year.

## Tell us who you are:

**Brooksville Friends & Neighbors, P.O. Box 101, Brooksville, ME 04617**

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_

E-mail \_\_\_\_\_

We hope you enjoy this free quarterly newsletter. Since our printing costs have increased, we would appreciate any donation—\$5, \$10, \$20 or more—toward these expenses. **Summer resident?** You can receive *The Breeze* by e-mail for your off-season enjoyment.

**We continue to welcome your comments and suggestions for articles:**

\_\_\_\_\_

\_\_\_\_\_



**Get your holiday wreaths  
right here in Brooksville**