

COASTAL COMFORT

Modern Technology Helps the Pine Tree State Come Into Its Own

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Island from another century

No electricity but plenty of history and natural beauty make SWAN ISLAND a captivating, seasonal place to visit and explore.

A distance of some 800 feet changed everything for Swan Island. That's about the width of the Kennebec River between the island and the shore, a tidal-water divide that has given the island, which is roughly 20 miles from the open ocean near Southern Midcoast Maine, its separateness for centuries.

"I would move there tomorrow," says Bruce Trembly, president of the Friends of Swan Island, a nonprofit group that works to improve the historic buildings and explore the cultural history of the island.

But he can't. And no one else can either, making Swan Island all the more captivating.

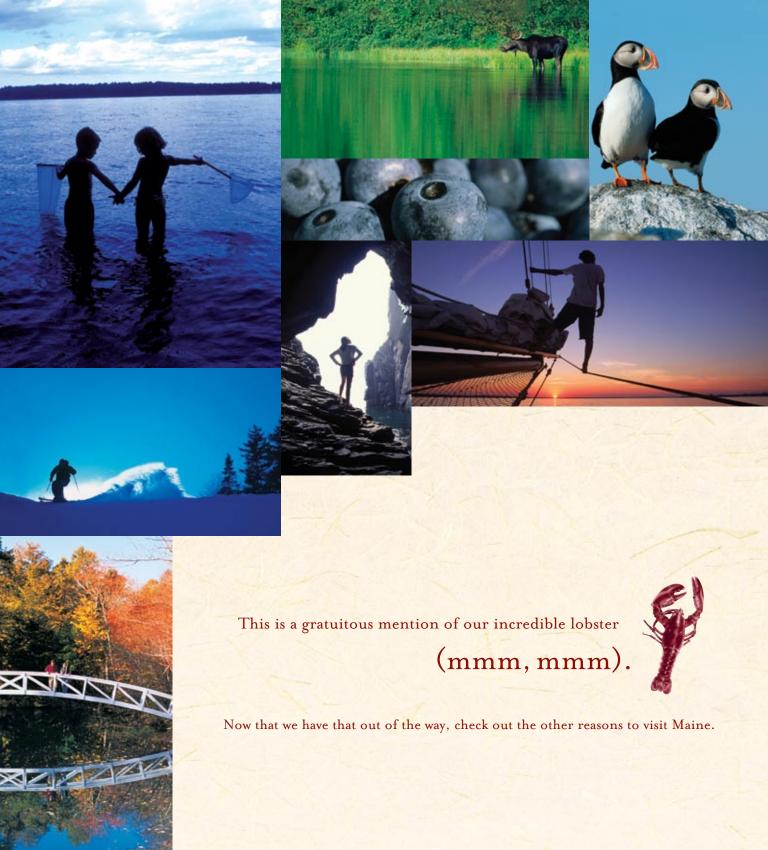
The narrow island is less than 5 miles long and a half-mile wide. It is flanked on either side by the small towns of Richmond and Dresden, and it is protected as a state-owned wildlife management area. The number of daily visitors is capped at 60, and the Maine Department of Inland Fisheries and Wildlife reports between 2,000 and 4,000 visitor reservations each year.

Besides the natural beauty of tall pines, hilltop meadows, and expansive river views, there's a decidedly human presence to the island, even though electricity has never been brought across the river.

People once settled here, and some of their homes and other traces remain. Native American tribes roamed the island and even met with Captain John Smith in 1614. In the mid 1700s, colonists built homes, and eventually a town of about 30 homesteads was formed. By the 1940s, the population of the once self-sufficient community had diminished greatly, and the state began to buy up property from the remaining landowners.

Today, as visitors walk along a path that runs the spine of the island, it's easy to wonder about those who lived in the white clapboard houses. Volunteers such as Trembly help repair and raise money to benefit the historic

Swan Island is open for visitors from May to September. Overnight camping in Adirondack-style shelters is available for a nominal fee. Ferry reservations are necessary for all visits: call 207-547-5322. For general information, visit fosigroup.com. — Sandy Lang



Each year, their livelihood and traditions are celebrated in the charming village where fishing boats outnumber yachts. This year's festivities are slated for July 23. For more information, visit deerisle.com. —SL





Portland's got Duckfat

The restaurant's got a made-from-scratch menu and plenty of personality. Its food features MAINE INGREDIENTS.

DUCKFAT

ingredients landled with LOVE

To start another business was his idea. What to name it was hers. That's how Eurostyle sandwich shop Duckfat came to be in the winter of 2005, in an old Portland burger joint across from a defunct hot dog factory.

Chef Rob Evans and partner Nancy Pugh had already developed a following and reputation

at Hugo's Restaurant, on Middle Street. After Evans worked as a chef at the Inn at Little Washington in Virginia and at the French Laundry in the Napa Valley, the two purchased Hugo's in 2000 and spent countless hours transforming it from a no-frills Irish eatery to a premium service, four-course-minimum, prix-fixe-menu kind of place.

Later, they became captivated with the idea of revamping another, smaller space into something totally their own. It took a few months to clean out and create a new dining area for Duckfat. Meanwhile, they'd heard plenty of comments about the new shop's moniker. "Initially, people were disgusted, confused, hungry, or excited," Evans says. "But once they heard it, no one ever forgot the name."

When Duckfat opened, guests found a comfortable space with welcoming touches such as a wall of write-your-own-poetry magnets, a framed portrait of Pugh's dog, and handmade pottery vases filled with fresh flowers.

Evans was particularly playful when it came to developing the made-from-scratch menu.

> He and Pugh had just visited Europe, and he decided to serve the kind of french fries they'd tried in in the Netherlands — those which are twice-fried in duck fat (hence the name), and presented in a paper cone. They would also make fresh beignets and serve black-and-white milkshakes in tall, ice cream parlor glasses. Wholesome Maine ingredients would serve as the base for soups such as rutabaga bisque and

tomato with fennel.

Most important, says Evans, they'd serve a good, hot sandwich. "I like things toasted," he says. So that's the way Duckfat sandwiches are made — on pressed, panini-style bread. A thinly sliced meatloaf version tastes like French onion soup. Another is made with duck confit, of course. — Sandy Lang



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the global economy.



Extra potatoes? Make vodka

A team of entrepreneurs harness the power of the tuber to create COLD RIVER VODKA.

A couple of years ago, a Maine potato farmer called a friend with a business start-up idea. "He needed to do something with all the potatoes," says Bob Harkins, then a ski executive. "The market was flooded with product ... potato farmers were getting kicked in the pants by the Atkins Diet."

It was then that three Mainers — Donnie Thibodeau (the one with the potato farm), his

brother Lee (a neurosurgeon), and Harkins — decided to try their hand at producing batch-distilled potato vodka. A fourth partner, an experienced beer brewer named Chris Dowe, joined them, and together they figured out how to make the spirit using Maine potatoes, water, and homegrown talent.

Today, they call it Cold River Vodka, named for a river at the Fryeburg farm where the potatoes are grown.

To get started, Harkins and Dowe went to Germany to look at fermenting and distilling equipment. They tasted vodkas, looked at bottle designs, and chose a distillery site in an old barn on U.S. Route 1, just a few miles south of Freeport. They found that potato vodka is more labor-intensive than grain-based versions, and that there is only one other producer of potato-based vodka in the United States. Undaunted, they stayed the course. By the fall of 2005, they were ready to bottle a premium vodka "with a subtle nose of caramel and vanilla." The first batch of 600 bottles of Cold River Vodka was shipped in November, a bright debut just in

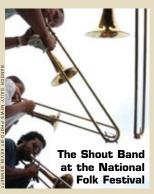
time for the holiday season.

Dowe says Cold River's distinctive taste comes from the potato flour, and that even after a triple-distillation process, there's still some glucose in the vodka to "coat the tongue and cut the bite," making it perfectly suited for sipping. Harkins agrees. "It sips neat incredibly well," he says.

"We've heard from several single-malt drinkers that they are making the switch."

The handcrafted vodka is available only in Maine and New Hampshire. Free tours of the gleaming distillery — but no tasting, since that's against state law — are available several days per week. For more information, visit coldrivervodka.com. — Sandy Lang

BANGOR FESTIVAL PLAYS ON



For three days in August, the grassy riverfront in Bangor will fill with music from around the world, and as many as 150,000 are expected to come.

That's pretty good for this city of about 32,000, which has hosted the Americal Folk Festival since 2002.

"The first year, no one knew what to expect," says Heather McCarthy, festival director. But when it opened with a group from Mexico who climbed and "flew" from 100-foot poles as part of a sacred tradition, festival attendees quickly realized they would experience cultural traditions unlike any they'd seen before.

This year's August 25–27 line-up includes bluegrass and polka bands, Japanese drummers, Mongolian "throat" singers, and a costumed Bahamian parade band with so much musical power that, McCarthy says, "They could perform at the Super Bowl and not need amplification."

Thanks to civic, corporate, and philanthropic support, admission is free. Visit americanfolkfestival.com for more information. —SL

DEPTH



fit's a Friday or Saturday morning in summer, Brooke Dojny of Sedgwick is probably at the Deer Isle or Blue Hill farmers' markets, shopping for salad greens or a hunk of freshmade cheese. Other days, she drives to Brooklin for containers of sweet, handpicked crabmeat.

"I live in the summers for collecting foods," the wellpublished food writer says.

In Maine, she finds plenty. The author of more than a dozen cookbooks, including the popular New England Clam Shack Cookbook, Dojny's latest book is Dishing up Maine (2006, Storey Publishing). The new addition, which hits bookstore shelves this summer, is a fresh look at locally grown, harvested, and

prepared foods available in Maine. Along with collected recipes, there are interviews, excerpts and anecdotes on the interesting ways that Maine chefs are cooking with local produce (like the wild nettle soup and wood-oven roasted

scallops at Primo in Rockland) and instructions on how to collect and prepare fiddleheads, the woodsy Maine spring delicacy of

still-coiled ostrich ferns.

"What's going on with food in Maine is terribly exciting," Dojny says. "Sure, we have traditional lobsters, baked beans, clams, and blueberry pie. But

reasonable, and the produce is some of the best you have ever tasted. It's worth noting that veg-

etables can do well in Maine's rocky soil. Even with the short growing season, summer days are long, bathing plants in up to 16 hours of daylight. And organic farming has long been a widespread practice. The state's organic growers association is one of the oldest and largest in the United States.

Maine also is well known for its prepared foods, found at grocery stores and smaller shops throughout the state. Some to look for include maple syrup, tapped from Maine sugar maples and bottled in early spring; spreadable fruit concoctions from small jelly kitchens like Nervous Nellie's Jams and Jellies on Deer Isle; New England Style Indian Pudding, a molasses-rich, canned custard from Look's Gourmet Food Company in Whiting; and coffee beans from small-batch roasters like Carrabassett Coffee in Kingfield and Rooster Brother in Ellsworth.

there is also a groundswell of

The result of that back-to-

residents and visitors can still

have a personal connection

with food. They can go to a

farmers market

for produce, to

the docks to buy

fresh lobsters

and seafood, or

to a goat farm for

Then there's

the Maine phe-

"honor stands."

nomenon of

cheese.

unattended roadside table dis-

plays of strawberries, carrots,

cucumbers, or whatever else

someone has grown in their

garden. Passersby will find a

price list and a cash box. The

basics focus is that Maine

small farms and very good

artisanal foods."

If you're adventurous, you can order live Maine lobsters for home delivery just in time for tomorrow's dinner.

To locate Maine foods. check out getrealmaine.com, a searchable database created by the Maine Department of Agriculture. The site includes contact information for Maine growers and producers of berries, salmon and other smoked fish, chowder, coffee, garden seeds, dried mushrooms, cheese, cookies, jams, maple candies, and breads.

Where to Eat

By Sandy Lang

T s it considered "dining alfresco" when you're sitting at a roadside picnic table with a milkshake or beer and a basket of clams?

Maybe not. But if you're in Maine on a summer afternoon or evening, you probably won't rush that milkshake, or mind the worn wooden table. From takeout to new cuisine. flavorful and memorable dining experiences abound in the Pine Tree State.

Portland is said to have more restaurants per capita than any other East Coast city, with cafes lined up three and four in a row on some blocks. At the acclaimed

Fore Street Restaurant, the seafood, game, and meats are cooked and flavored by fruitwood fires. J's Oyster draws a steady crowd to its dockside bar, with lobster served at least eight different ways. Then there's Local 188, where you can sit along the bar with a glass of wine (or a tall-boy Schlitz), eat a bowl of good olives, and watch the chefs cook up paella. At breakfast, you just might have to wait for a stool at Becky's Diner, where you can order up coffee, eggs, and a grilled muffin while sitting side-byside with "old salts" from the working waterfront.



Beyond Portland, some others to seek: Harraseeket Lunch & Lobster in Freeport (featuring lobster rolls and whoopee pies), Momma Baldacci's in Bangor (which is owned and operated by the governor's family), Robinson's Wharf in Southport/Boothbay Harbor (with an old-school lobster pound), and The Liberal Cup in Hallowell (with an extensive selection of housemade brews).

Finally, a legendary favorite for both food and character is the A-1 Diner in Gardiner. near Augusta on the Kennebec River. There, in a 1940s railway car, entrees such as chicken leek shortcake, and steak au poivre are served as regularly as diner standards such as fried eggs and chicken salad plates. And, as most who've been there will tell you, the warm brownie cup alone is worth the drive.

Travel Smart FLY THROUGH BANGOR





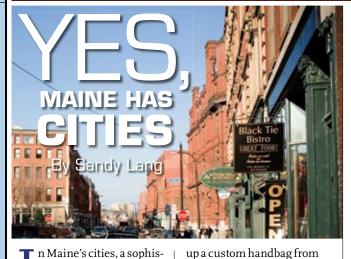




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IN DEPTH



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Since 1959, a 30-foot statue

of Paul Bunyan has greeted

visitors to Bangor, Maine's

gateway to the North Woods

and timber country. In the

1800s, more than 300 saw-

mills buzzed in this city on

Today, where narrow his-

toric streets wind and cross

the river, there's ample green

space, and several outfitters

stand at the ready to equip cy-

clists, runners, campers and

covery Museum is the larg-

For the kids, the Maine Dis-

and sporting goods stores

paddle sports athletes.

est children's museum

its home in a restored

inspiration for novel-

ist Stephen King. In

summer and fall, the

city's Convention and

Visitors Bureau offers

a monthly "Tommyk-

nockers and More

Tour."

downtown depart-

Bangor is

also the home

and source of

ment store.

north of Boston. It makes

the Penobscot River.

tapestry.

BANGOR

In Maine's cities, a sophisticated food scene, arts culture, and shopping mix can be found in concentrated batches, with the call of the wild easily heard in the distance. Here's an overview of what to do and see in the Pine Tree State's largest cities.

PORTLAND

Maine's largest city is a hilly enclave of industry, fishing, and commerce. A historic seaport, the cobblestone streets found in the Old Port area are favorite place to stroll. Cafes and pubs line each block, with locals happy to include visitors in communal fun.

The official Arts District edges Congress, Cumberland, and Spring streets, and includes small galleries plus the Portland Museum of Art. For unconventional art, the SPACE Gallery on Congress Street offers ever-changing shows and installations. A recent exhibit showcased murals painted on fragments of old Maine barns and boats.

Shopping options in this city are as varied as the art scene. Two favorites are Decorum, with its deep farm sinks and specialty hardware, and Portmanteau, where visitors can watch artisans stitch

AUGUSTA The Mair

The Maine State House, built of Maine-quarried granite on a hill above the Kennebec River, can be seen for miles. The dome rises 185 feet and is crowned with a statue of Minerva, the Roman goddess of wisdom. Pines and other trees dot the garden-like grounds, and tours of the 19th century chambers are offered on weekdays.

Also in the capital city is the Maine State Museum and the Blaine House, where the state's governors have resided since 1919.

FREEPORT

Historic U.S. Route I goes through Main Street in Freeport, bringing thousands of travelers past L.L. Bean and 170 other upscale shops and outlets. Just north of Portland, Freeport is credited for being the state's birthplace; Maine leaders met at a Freeport tavern to plan the state's 1820 separation from Massachusetts. The town has less than 10,000 residents, but summer days can be bustling.

On the Fourth of July, Labor Day weekend, and every Saturday night in between, L.L. Bean sponsors

> free outdoor concerts in a park outside its store. Music ranges from jazz to rockabilly, Cajun, and blues. Visitors should also check out the gardens, trails, and grounds at Pettengill Farm, a circa-1810 saltbox farmhouse, which is roughly a 15 minute walk from the gate off Pettengill Road.

PORTLAND,MORE TO LOVE



Rippling on flags around the city, the civic slogan for Portland these days is a simple one: "Love downtown more." How? Some ideas:

Take an afternoon tour and try some freshly bottled beers at the Shipyard Brewery, 86 Newbury Street. While in the neighborhood, visit some of the quirky shops and cafes on nearby India Street.

See the centuries-old lighthouse just south of Portland at Cape Elizabeth.

The Portland Head Light is open dawn to dusk. For more information, 207-799-2661, portlandheadlight.com.

Stroll along the Western Promenade and enjoy the grassy public park. Then wander the adjoining West End neighborhood — some 175 feet above sea level and lined with brick townhouses, many from the 1800s.

Monday evenings between July 18 and August 15, visit Congress Square for the Movies in the Park outdoor film series.

If you're in town on the right day, take part in the First Friday Art Walks, a roving monthly tour of Portland galleries. Artists open their studios, and some even exhibit in the back of pick-up trucks.

For more information, firstfridayartwalk.com. —*SL*



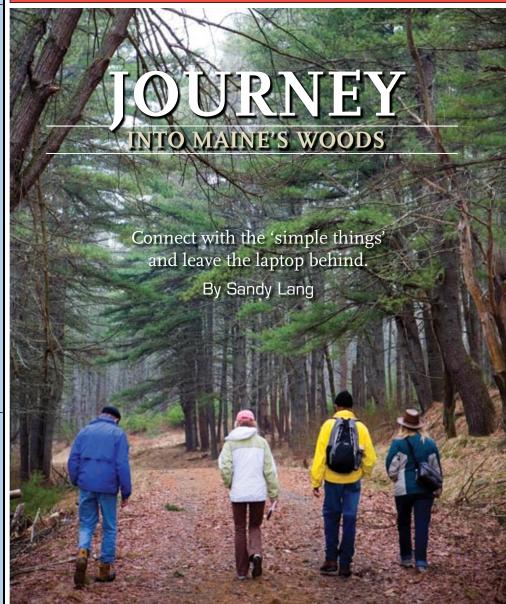


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DEPTH



T t began as a quest of the wealthy leisure set, this journeying to the woods of Maine to hunt, fish, and canoe. Faded photographs and oral histories tell us that beginning in the mid-1800s, the travelers arrived by train to the Pine Tree State and then boarded boats or stagecoaches to get to remote lodges and sporting camps with names like Moosehead and Bay View.

Once at camp, they'd reel in trout, perch, pickerel, and salmon by the birch basketful. They'd hunt for moose and bears and dine in lodges built of thick pine logs. They'd tell stories by stone fireplaces, and sleep in cabins under wool blankets.

These days, the modes of travel are different, and wildlife watching has replaced hunting in many places, but you can still find plenty of rustic sporting camps by the lakes, ponds, and mountains of Maine. These are places

don't work, where a floatplane might be the best way to arrive, and where the less that

where mobile phones often

"A prime reason why a lot of folks come to sporting camps is ... to have some of the experiences that Grandma and Grandpa used to have."

- Steve Norris

a lot of folks come to sporting

camps is the sensation of step-

ping back a little bit ... to have

some of the experiences that

Grandma and Grandpa used

to have," says Steve Norris, a

and a past president of the

Maine Sporting Camps As-

sociation.

to the loons."

guest cabins.

second-generation camp host,

At the camp that he and his

wife now own — the two met

and fell in love while working

summer jobs at his parents'

—Norris says guests return

year after year to "enjoy the simple things, to kick their feet up on porch rail and listen

The Norrises' place, The

Pines Lodge and Camps,

is a lakefront, deep-woods

property that was visited by

Andrew Carnegie and Presi-

dent Calvin Coolidge in its

heyday, and includes a large,

circa-1884 lodge and seven

children with them to The

they say many of their guests

Pines each summer, and

The couple bring their two

lodge at Baxter State Park

changes from year to year, "Today, a prime reason why

are families, too. "These are parents who want to quiet things down for their kids,

to get them away from their computers for a while," Norris says. "You can't take it for granted that kids already have experienced things like skimming rocks across a lake, catching frogs."

According to the Maine Sporting Camps Association, camp hosts across the state still offer the hospitality and home-cooked meals of camps of years' past, but also provide an ever-growing range of

activities for guests, including hiking, mountain biking, photography trips, bird watching, moose watching (sometimes called "moose safaris"), cross-country skiing, snowmobiling, and ice fishing.

Accommodations at Maine sporting camps can be very rustic — no electricity, no telephone—or may have all the amenities of home. Some are open year-round, but many

are open only after ice-out, generally from May or June to September or October. Nearly all camps provide canoe and motorboat rentals and can arrange for outings with a Maine Registered Guide.

Several sporting camps are listed to the right, or contact the Maine Sporting Camp Association, P.O. Box 119, Millinocket, Maine 04462, 207-723-6622, maine sportingcamps.com.

SPORTING CAMPS

North Woods Bradford Camps bradfordcamps.com

Fish River Lodge fishriverlodge.com

Munsungan Hunting and Fishing Club munsungan.com

Belgrade Lakes Castle Island Camps castleislandcamps.com

Allagash Region Loon Lodge loonlodgemaine.com

Downeast

The Pines Lodge and Camps thepineslodge.com

For more information, contact the Maine Sporting Camp Association, 207-723-6622, mainesportingcamps.com.

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For more information, 800-559-0747, ext. 37222. — *SL*



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fibers and fabrics — received Pine Tree

ment and hire more employees at its facility in North Monmouth, where there are

Tex Tech has come a long way from its founding in the late 1880s as Annabessacook Mills, a woolen mill that supplied uniforms to baseball teams. Earlier this year, Tex Tech won a contract from Airbus to provide fire-barrier materials

"Tex Tech has evolved from traditional

Development Zone status. It used the incentives to add manufacturing equip-

now more than 250 workers.

edge of innovation."

"We then leverage that into nearly \$50 million per year in federal grants and contracts," says Jake Ward, executive director of UMaine's Office of Research and Economic Development.

Those funds, in turn, bankroll up to 700 researchers across a host of industries, ranging from biorefinery products, composites and aquaculture to semiconductors and biomedicine. Maine, in fact, is home to Jackson Laboratory, the world's largest mammalian-genetics research institution. Located in Bar Harbor, the lab is the global source for about 3,000 strains of genetically defined mice.

Maine Gov. John Baldacci, who faced a budget shortfall when he was elected in 2002, took some heat when he pushed for R&D initiatives. "But now people are recognizing that, 'Hey, we need this more than ever," he says.

MAINE EMBRACES 'KNOWLEDGE-BASED' BUSINESS



Traditional industry transforms as the Pine Tree State sparks innovation.

By Rick Ramseyer

n the fall of 2003, more than 200 workers at Biddeford Blankets in Biddeford lost their jobs when the plant closed due to overseas competition.

The following summer, Correct Building Products, a fast-growth company that since its launch in 1999 has received several state-sponsored grants, bought the 125,000-square-foot plant, spent almost \$3 million on renovations, and moved in last year. Correct Building Products, which produces composite decking materials from recycled sawdust and polypropylene, even hired some former Biddeford employees.

That switch — an innovative business replacing a traditional one — underscores a broad effort in Maine to transition from longtime industries such as papermaking, shoes, and textiles to more promising high-tech opportunities.

The Maine Technology Institute (MTI) created in 1999 to stimulate tech-driven investment, has awarded nearly \$30 million to more than 500 companies. Another program, Pine Tree Development

Zones, sparks economic growth by giving tax breaks to businesses in certain parts of Maine. The state also funds research and development at the University of Maine, a key resource for companies statewide.

"Overall the state is very supportive," says Martin Grohman, president and cofounder of Correct Building Products, a business he established seven years ago to provide a durable alternative to pressure-treated wood.

The company is growing about 30 percent per year and now has nearly 60 employees making its products for customers in the United States and abroad.

That success cheers Betsy Biemann, president of MTI, which was an early backer of Correct Building Products.

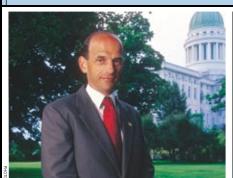
"We're helping start-up companies develop technologies and grow a new generation of employers," she says. "And we're helping traditional Maine industries to innovate to remain competitive."

In 2004, Portland-based Tex Tech Industries — a maker of tennis-ball felt, ballistics-safety materials, and specialty

The Jackson Laboratory

The nonprofit Jackson Laboratory is a world leader in genetics research. Our 36 scientific groups are unlocking the secrets of genetics to understand why people get sick or stay healthy. And we're driven to share our knowledge through resource, education and training programs, to help other labs around the world to find cures for human diseases.

Inspiring hope through discovery



Gov. John Baldacci vows to bring broadband Internet access to 90 percent of Maine communities by 2010.

Baldacci championed the conversion in 2003 of Maine's seven technical colleges to community colleges; enrollment since the switch is up nearly 40 percent. He's also a proponent of Maine's first-inthe-nation school laptop program, which provides Apple computers to all 7th and 8th graders. In addition, he signed an executive order last year vowing to bring broadband Internet access to 90 percent of Maine communities by 2010.

"We're working towards a knowledgebased economy," he says.

COLLEGES & UNIVERSITIES

Maine is home to 35 higher-education outlets. Here's a sampling of Maine's

The University of Maine

Headquartered in Bangor, UMS has branches in Orono, Augusta, Farmington, Fort Kent, Machias, Presque Isle, and Portland — plus a law school and 11 University College regional outreach centers. www.maine.edu

Bates College

Bates, founded in 1855 by Maine abolitionists, has long attracted students from diverse ethnic and religious backgrounds.

Lewiston, bates.edu

Bowdoin College

Chartered in 1794, Bowdoin graduates include U.S. President Franklin Pierce. Nathaniel Hawthorne, and explorer Admiral Robert E. Peary.

Brunswick, bowdoin.edu

College of the Atlantic

At COA, all students major in human ecology, with the professional objective of helping to solve problems that challenge communities everywhere.

Bar Harbor, coa.edu

Maine College of Art

Occupying three landmark buildings in Portland's Arts District, MECA offers bachelor's and master's degrees in fine arts, along with a range of continuing education classes.

Portland, meca.edu



University of New England With two campuses and 3,200 students, UNE lays claim to Maine's only medical school, the College of Osteopathic Medicine. The school's Marine Science Education and Research Center is internationally renowned for its marine animal rehabilitation program.

Biddeford and Portland, www.une.edu



already well established with species such as Atlantic salmon and blue mussels, is gearing up for big growth. In Franklin, a Downeast community with strong ties to University of Maine aquaculture researchers, the U.S. Department of Agriculture recently established North America's largest coldwater marine finfish hatchery, which will raise species such as halibut

Sebastian Belle, the executive director of the Maine Aquaculture Association in Hallowell, pegs the industry's annual sales at \$80 million and says it's "poised for a quantum leap." — RR

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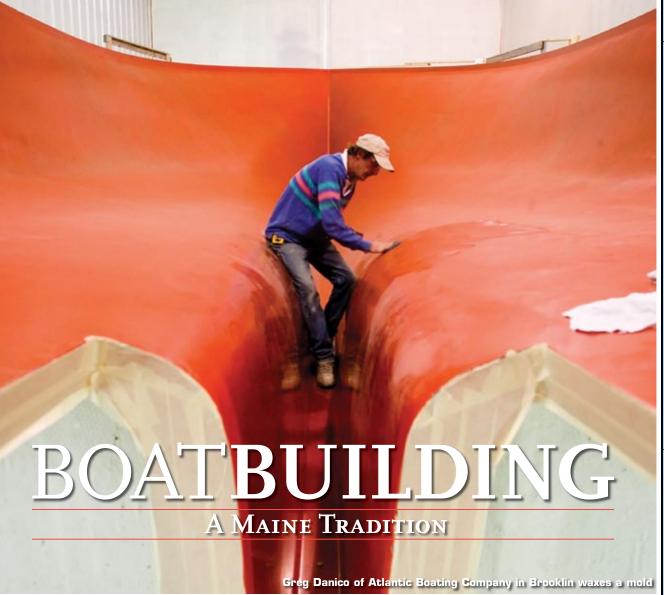




Ranked by *U.S. News & World Report* as one of the best regional universities in the North, UNE offers degrees in osteopathic medicine, health sciences, natural sciences, human services, business, education and the liberal arts. With cutting-edge biomedical and marine research, forward-thinking degree programs and high-tech teaching equipment (such as the simulated patients on which health professions students can hone their skills), UNE's educational view is focused on the future.

And let's not forget the actual view — UNE's two campuses include a beautiful, traditional New England campus located in the waterfront city of Portland, Maine and another in Biddeford, situated directly on the ocean with dorm's-eye views of the Atlantic.

University of NEW ENGLAND



Wood- and composite-made watercraft sales garner up to \$650 million annually for 190 companies statewide.

By Rick Ramseyer

t Rockport Marine in Rockport, boatbuilders recently finished the Godspeed, a 74-foot replica of one of the wooden ships that in 1607 brought the first English colonists to Virginia's Jamestown settlement.

To the south, employees at Lyman-Morse Boatbuilders in Thomaston are working on the Baraka, a 62-foot racing-cruising sloop with a cutting-edge infused carbon-fiber hull.

In southern Maine, meanwhile, Echo Rowing in Eliot makes 18-foot shells that sell for about \$3,500. In the heart of the state's Midcoast, Hodgdon Yachts, a fifth-generation business, produces custom-made, multimillion-dollar luxury vessels.

Those contrasts — in scope, materials, size and budget — capture the breadth of Maine's boatbuilding industry, which ranges from small shops designing dinghies to large boatyards crafting custom yachts for the likes of Jimmy Buffett, Billy Joel, and Martha Stewart.

Boatbuilding here dates back nearly

four hundred years, when the pinnace *Virginia* was completed at the mouth of the Kennebec River. The industry has been a mainstay in Maine ever since, bolstered by a bountiful supply of timber and ready access to scenic, challenging sailing grounds off the 5,500-mile coastline. And though most boats nowadays are made with materials such as fiberglass, that sense of tradition remains.

"What's great about the boats built in Maine, and what sets them apart, is that no matter how they are constructed, they



all have within them this history, this sense of craftsmanship and skill," says Paul Rich, president of Maine Built Boats, a nonprofit group formed in 2005 to boost the industry's profile.

Roughly 190 companies statewide identify themselves as boatbuilders, making hundreds of watercraft per year and generating annual sales of \$600 million to \$650 million. (An estimated 450 businesses fall under the broader umbrella of Maine's marine-trades sector, which employs 5,000. A study under way should soon provide more accurate statistics about boatbuilding's economic might.)

"When you look at what the Dutch and New Zealanders and Italians have done in terms of boats and revenue, we're still a small player," says Rich. "But if you ranked us in terms of customer satisfaction, I'll bet we're the best in the world."

Despite the state's long ties to wooden boats, advances in technology have led to the use of other construction materials.

"When I started in this industry there were still a lot of wooden boats being built," says Susan Swanton, executive director of the Maine Marine Trade Association in Portland. "Then there was the big move to fiberglass, and now what we're seeing is the [shift] to different kinds of composites."

Brooklin Boat Yard, for example, on the Eggemoggin Reach in Brooklin, focuses on cold-molded, or wood epoxy, construction that creates an exceptionally light, stiff hull. The yard, founded in 1960 by Joel White, son of author E.B. White, is now run by Joel's son Steve.

"They've really made a name for themselves with those projects," Swanton says.

Some companies, of course, still have stakes in both camps. Earlier this year, Rockport Marine was completing the \$2.6 million plank-on-timber replica of the *Godspeed* in the same shop as a coldmolded schooner that's based on a Bermudian ship from the early to mid-1800s.

"To have those types of diverse projects going on simultaneously is terrific," says Taylor Allen, Rockport's owner.

Moreover, a few Maine boatbuilders are tapping true state-of-the-art applications.

By midsummer, Lyman-Morse will finish the *Baraka*, a cruiser-racer with one

of the first cored carbon epoxy-infused hulls produced in the United States.

"Everybody [wants] faster, lighter, stronger boats," says JB Turner, the company's managing partner. "So you have to use advanced composites."

Lyman-Morse isn't alone. Hodgdon Yachts, which has been building ships in Maine since 1816, is working on a Special Operations craft for the U.S. Navy. Called the *Mk V.1*, the 82-foot vessel — set for launch in the fall of 2007 — will use newage composites.

"We've done traditional wooden and wood-composite construction for years, coupled with reinforcement fabrics and techniques like carbon fiber," says Tim Hodgdon, president. "But this is something brand new for us."

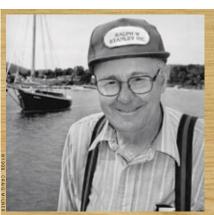
Custom boatbuilders aren't the only players making a splash. Bass Harborbased Morris Yachts, which specializes in semi-custom fiberglass sailboats, received *Cruising World* magazine's 2006



Domestic Cruising Boat of the Year award for a new 42-footer that one of the judges called "absolutely awesome."

Founder Tom Morris, echoing his Maine competitors, says quality comes down to craftsmanship.

"If you build one of our boats today," Morris says, "five generations of your family can sail it."



WHEN WOOD WORKS

Ralph Stanley figures he's built around 70 boats since 1946 — rowboats, lobster boats, and more. While designs vary, there's one constant: They're made of wood.

"When I started building boats, everybody was using wood," says Stanley, 77, founder of Ralph W. Stanley Inc. in Southwest Harbor.

Times have changed, though, and most boats today are constructed with composites. Materials aren't the only difference. "Years ago, boats were simple and plain," he says. "Today, they're much more complex, with...electronics and fixtures and such."

Stanley is retiring at the end of June, but his legacy continues through his sons Edward, a naval architect, and Richard, a boatbuilder. "There'll always be a place for wooden boats," he says. — *RR*

WHERE TO **STAY**

Several years ago, it was easy to be completely unreachable during vacations in Maine. Now even the most quaint B&Bs offer Wi-Fi access. Chain hotels are rare, though, except on the interstate. Instead, there are plenty of small, family-owned motels, B&Bs, campgrounds, cottages, and cabins. -Sandy Lang



AUGUSTA AREA

MAPLE HILL FARM BED & BREAKFAST Perched on a hill on the site of a historic Kennebec Valley homestead, this renovated farmhouse B&B in Hallowell has a state legislator as one of its hosts. Made-to-order breakfasts with homemade specialties such as apple butter and hot biscuits, 3.5 miles from downtown Augusta. 800-622-2708, 207-622-2708, or maplebb.com

BANGOR

NONESUCH FARM A restored farmhouse with a view of Six Miles Falls, this inn is known for its homemade breakfasts, fresh cut flowers, and ultra-luxurious bedding. 207-942-3631 or bangorsfirstbedandbreakfast.com

PENTAGÖET INN Built circa 1894, a porch-wrapped inn with a dining room that features local seafood, game, and produce. Wonderful flower garden and a cozy pub, too. 207-326-8616 or pentagoet.com

FREEPORT

HARRASEEKET INN A classic lodge with 23 fireplaces, a restaurant, and the popular Broad Arrow Tavern. On Condé Nast's list of "Top 50 Resorts in the United States." Four Diamond AAA rated. 800-342-6423, 207-865-9377, or harraseeketinn.com

KENNEBUNKPORT

THE WHITE BARN INN Set in a seaside village, and not far from former President Bush's summer home, the circa 1860s, 25-room White Barn Inn in Kennebunkport offers fine gourmet dining (just recognized with a Mobil Five Star Award), spa treatments, and even a luxury charter yacht. 207-967-2321 or whitebarninn.com

MILLINOCKET

BIG MOOSE INN, CABINS & CAMPGROUND Guest rooms, cabins, lean-tos, and tent camping on Millinocket Lake, near Baxter State Park and Mount Katahdin. 207-723-8391 or bigmoosecabins.com

MONHEGAN ISLAND

THE MONHEGAN HOUSE A family guesthouse since the 1870s on an island accessible only by ferry. Dining room, library (but no television), hall baths, and guestrooms without door locks. 207-594-7983 or monheganhouse.com

PORTLAND

INN ON CARLETON B&B in a restored 1869 Victorian home in the quiet Western Promenade. Chock full of antique furniture, paintings, and clocks. A short walk to the Portland Museum of Art. 207-775-1910 or innoncarleton.com

THE EASTLAND PARK HOTEL A high-rise on High Street in the arts and shopping district, with the city's only rooftop lounge. 888-671-8008, 207-775-5411, or eastlandparkhotel.com

STONINGTON

BOYCE'S MOTEL Comfortable 1960s motel in the heart of the fishing village. Several rooms have kitchenettes (just ask if you'd like to borrow a lobster pot). 207-367-2421 or boycesmotel.com

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THE CARE **UP THERE**

Maine Medical Center, already the state's largest hospital with 606 beds, is in the midst of a \$100-million-plus renovation project that's set for completion by fall 2008. The project includes a helipad a first for Portland — and a five-story birthing center and nursery.

The helipad, which will be on the roof of a parking garage about II stories high, should be ready for use in late 2007. Hospital officials are projecting one flight per day, the vast majority of them by the LifeFlight of Maine medical helicopter service in Bangor and Lewiston. (In 2005, LifeFlight completed an average of 83 missions monthly statewide.)

For now, trauma patients being air-transported to Portland will continue to land at the Portland International Jetport, and then be driven four miles by ambulance to Maine Med. — Rick Ramseyer



1	HOSPITAL	FAST FACTS
	Maine Medical Center Portland, mmc.org	606 acute-care beds. The premier referral hospital for Maine and northern New England, MMC is also a teaching hospital and an active research center.
	Eastern Maine Medical Center Bangor, emmc.org	411 acute-care beds, 288 long-term-care beds. Part of Eastern Maine Healthcare Systems, EMMC is the first trauma center is Maine to be designated a Level II Trauma Center, making it one of only eight in New England.
	MaineGeneral Medical Center Augusta and Waterville, mainegeneral.org	287 acute-care beds, 220 long-term-care beds. Created by the merger of Kennebec Valley and Mid-Maine medical centers.
	Central Maine Medical Center Lewiston, cmmc.org	250 acute-care beds. A health care resource in the state's second-largest city, CMMC serves central and western Maine.
	St. Mary's General Hospital Lewiston, stmarysmaine.com	233 acute-care, 238 long-term-care beds. The flagship facility of the Sisters of Charity Health System, St. Mary's serves the Androscoggin County area.
	Mercy Hospital Portland, mercyhospital.com	230 acute-care beds. The city's community hospital, Mercy recently received the Governor's Award for Business Excellence. It was the first hospital to receive the award.
	Southern Maine Medical Center Biddeford, smmctr.org	150 acute-care beds. A full-service medical center, SMMC has diagnostic and therapy centers in Saco and Kennebunk.

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BGR Bangor International Airport

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Camden National Bank

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Chilton Furniture

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Greater Bangor Convention & Visitors Bureau

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Maine Made/Maine Department of Economic and Community Development

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The best health care is right in your backyard.

At Maine Medical Center, we're achieving our most important goal—to provide the world-class health care you deserve, right here in Maine. Two of our programs were recently recognized by HealthGrades, an independent evaluator, as among the best in the country.

Our overall cardiac and orthopedic services both received 5-Star ratings from HealthGrades, which ranked them in the top 10% of hospitals nationwide and number one in Maine. Within these programs, cardiology services, coronary interventional procedures, and joint replacement scored among the top 5% in the country. These ratings reflect our quality of care as a whole and more importantly, our commitment to you.

The people of Maine deserve a hospital where competence and compassion go hand in hand. And you deserve the peace of mind of knowing it's right in your own backyard—right here at Maine Medical Center.



From 2006 HealthGrades ratings



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