



ALAN BENNETT/JOURNAL TRIBUNE

U.S. Sen. Angus King, I-Maine, discusses the impacts of climate change at a conference on the issue held at the University of New England on Friday.

Climate solutions topic of UNE conference

By ALAN BENNETT
Staff Writer

BIDDEFORD — Climate change, its effects and its future were the topics of a conference held at the University of New England on Friday.

The event, "Climate Change Solutions: Maine Leadership from Policy to Education," was co-sponsored by the university, the Natural Resources Council of Maine and Citizens'

Climate Lobby.

The purpose of the event was to raise awareness about climate change and, more specifically, the ways people can work on a regional level to combat climate change, Charles Tilburg, associate dean of the College of Arts and Sciences and a professor of marine sciences, said Thursday.

"The other big thing that we're interested in is that people on a regional

scale can combat something as large as global climate change," Tilburg said.

The day's events featured a number of speakers addressing the regional successes and national approaches to climate policies, in addition to talks on carbon pricing and energy costs, and an overview of the Regional Greenhouse Gas Initiative — a market-based initiative among nine northeastern states to reduce

carbon pollution, launched in 2009.

Tilburg said the event was important for both the purposes of educating people about the ways in which they pollute, and about the ways in which they can reduce that pollution.

"One of the biggest things that humans do to contribute to climate change is we

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LIZ GOTTHELF/Journal Tribune

Rescue personnel assess and treat mock patients Friday at an outside triage center at 29 Lund Road, Saco.

Emergency crews train for mass casualty scenario

By LIZ GOTTHELF
Staff Writer

SACO — Local agencies worked together Friday morning to prepare for a scenario they hope will never happen.

Fire and police departments from Saco, along with the fire and rescue crews from Old Orchard

Beach, Biddeford, Gorham, Sanford, Wells, Kennebunk and Waterboro and personnel from Southern Health Care, York County Emergency Management and Southern Maine Planning and Development joined together for a mass casualty and active shooter training scenario Friday.

The scene took place at 29 Lund Road, in a former industrial building owned by the city. The scenario involved an agitated person at a flu clinic. Police and fire fighters respond to the scene in this mock situation to find a number of people "shot."

Scattered around the

large open area were more than 20 volunteer actors, adorned in fake blood, lying down and pretending to be injured or dead. Some were Southern Maine Community College students, others medical pro-

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Pillars of Pride event raises \$15,000 for Biddeford schools

By ALAN BENNETT
Staff Writer

BIDDEFORD — In its inaugural Pillars of Pride event last month, the Biddeford Education Foundation raised more than \$15,000 to benefit Biddeford students while honoring two longtime friends of the Biddeford School Department.

The dinner and silent auction raised \$15,195 for the newly-reinstated education foundation, which provides resources outside the normal school budget for innovative classroom opportunities.

Honored were Roland Eon and Jim Godbout, long-

time supporters of Biddeford schools. School Superintendent Jeremy Ray said Friday the two have been instrumental in several aspects of the School Department's programming.

Eon, he said, was the department's insurance agent for a number of years, and Godbout was a leader in the development of the curriculum at the High School's Center of Technology.

This was the first Pillars of Pride event, Ray said, held to give back to those who have given to the schools over the years.

"I think it's really important to us because many

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A slice of heaven Saco apple pie baker vies for Maine Harvest Festival blue ribbon

By ED PIERCE
Executive Editor

SACO — The secret to baking a blue-ribbon apple pie is simplicity, says a Saco resident vying for the title of best apple pie at the Maine Harvest Festival in Bangor this weekend.

Lindsey Green, 32, a hairdresser at New Angles in Scarborough and a professional makeup artist, earned the right to compete for the

state title by winning a blue ribbon for her apple pie at the Cumberland Fair this past summer.

"The perfect apple pie is simple, not overdone or fancy," Green said. "The crust should have butter flavor, but still flake. The apples must be local and fresh is best. I take my family pick-

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SUBMITTED PHOTO

Lindsey Green's apple pie will vie for a blue ribbon as the best in the state at the Maine Harvest Festival on Sunday. A Saco resident, Green qualified for the state competition after winning the Cumberland Fair blue ribbon for apple pie this past summer.

'A good man'

'Father' of emergency management Bob Bohlmann dies

By TAMMY WELLS
Senior Staff Writer

ALFRED — When Robert "Bob" Bohlmann was 15 years old, at the height of the Cold War in 1955, he noticed that the effort to staff the local ground observer corps to spot incoming aircraft was sparse, so he stepped in to



JEFF LAGASSE/Journal Tribune File Photo

Robert Bohlmann, former director of the York County Emergency Management Agency, is pictured at his desk inside his Alfred office on Jan. 13, 2011, as he was about to retire from his long-held position. Bohlmann died Thursday.

help. Within two months, volunteers were staffing 24 hours a day, seven days a week.

Bob was good at volunteering and encouraging others to do the same.

A former police officer, fire chief and nuclear power

security company owner, Bohlmann found a niche at York County Emergency Management Agency in 1994. He led the agency for 15 years, "retiring" in 2011.

But of course, Bohlmann failed at retirement, said York County EMA Deputy

Director Dave Francoeur. He volunteered at the county level and then went to work for the Federal Emergency Management Agency, helping people through hurricanes, flood-

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Pie Contest

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ing and prefer to use those apples. The ones my son picks always taste the best.”

She will spend about six hours Saturday afternoon creating two pies from scratch and take the best-looking one to Bangor for judging on Sunday.

“The pies are judged on appearance, the flavor of the filling and crust and the recipe itself,” Green said. “The idea is someone should be able to read my recipe, follow the directions and make their own delicious pie.”

Judging the competition will be Kathy Dorr, manager and co-owner of The Coach House Family Restaurant in Brewer, Chef Paul Beaulieu, currently involved with the new expansion at the Oriental Jade Restaurant in Bangor, and Laura Smith, the weekday morning anchor and reporter for ABC-7 and FOX-22 in Bangor.

According to Green, she didn't become serious about baking until she got married.

“I learned that baking made up for my lack of cooking skills,” she said. “I really believe most people have talent in one or the other, baking or cooking, not both. I'm pretty terrible at cooking, but I can bake almost anything. My favorites are cakes, I used to be a cake decorator when I was in college and enjoy baking cookies and pie. I also like baking with my Babci (grandmother), her prune squares are my favorite.”

Once she found she liked baking pies, Green began entering them at the Cumberland Fair in 2010 and this was the first year she won the blue ribbon there to advance to state-level competition.

“I've spent many years practicing my pie baking,” she said. “Don't ever give up on something you enjoy, even if you don't win.”

To get to this point, Green said she has experimented with lots of pie recipes, hoping to find the right combination to please the judges.

“I tried a lot of recipes I found in books and online,” she said. “I came across an article about the science



Lindsey Green of Saco started baking pies and entering them for judging at the Cumberland Fair in 2010. This is the first year she won the blue ribbon there and has advanced to state-level competition, which is Sunday at the Maine Harvest Festival in Bangor.

SUBMITTED PHOTO

behind baking and I was really fascinated. It discussed things like how to change the ph of dough to achieve a flakier crust and things like that. I have combined recipes and made adjustments where necessary. The recipe I use is unique.”

Green said she bakes the most during one particular time of year and that her favorite creation is not apple pie.

“I bake a lot in the winter, I love to warm up the house with yummy sweets,” she said. “My favorite thing surprisingly is not pie, it's cookies. I look forward to making Christmas cookies every year for my family, neighbors and the mailman.”

To Green, the best thing about being able to bake a blue-ribbon pie lies in the creative process.

“I find it fulfilling that you can take a few unassuming ingredients and make something spectacular,” Green said. “I also like that you can make many people happy with baked goods and who doesn't love homemade treats?”

The worst part about baking, she said, is that her husband, Dave, usually eats all the goodies before she gets a chance to sample them herself.

“I need to start baking more things with raisins because he doesn't like them,” Green said.

Her family and co-workers will be rooting for her this weekend, even if Green doesn't bring home a blue ribbon from the Maine

Harvest Festival.

She said the pie she bakes to enter in Bangor will be baked on a non-returnable glass pie plate that originally belonged to a co-worker's late mother.

“I feel honored that she gave some of them to me to use,” Green said. “It really means a lot to me and was a special gesture. My co-workers are all excited for my trip to Bangor to compete. They are all willing taste testers and I appreciate their honest feedback.”

That is all except her co-worker Ron Hall.

“That's because he ruins my apple pie with cheddar cheese, yuck,” Green said.

And her family will be the first to know if Green actually does capture the Maine Harvest Festival blue ribbon.

“They are all very proud,” she said. “A lot of women in my family have varying degrees of culinary expertise. I think my skills are in my DNA. My husband also likes to brag about having a wife who is a blue-ribbon baker.”

— Executive Editor Ed Pierce can be contacted 282-1535, ext. 326 or by email at editor@journaltribune.com.

Climate Change

FROM PAGE A1

drive too much. One of the things we're going to talk about is other ways of driving,” Tilburg said, mentioning that people can switch to electric cars or hybrids, take public transit or bicycle or walk more. “On an individual level that's one thing we can do.”

Tilburg said there are other ways to reduce one's carbon footprint that, although they may not be very “sexy” they are still effective, such as weatherizing one's home. But even more effective, he said, is to motivate change from within the government.

“Lobby our congressmen, our senators, our representatives to enact change, and that's very important because our senators in a state like Maine listen to their constituents,” he said.

U.S. Sen. Angus King, I-Maine, gave the conference's keynote address Friday morning, during which he discussed facts about climate change and gave an overview of his recent trip to Greenland, one of the areas most impacted by global rises in temperature.

“Before we can even talk about solutions, we have to focus on what's the best determination we can make of the facts,” King said. “It's clear that there is a direct relationship between CO2

and temperature. And, for the life of me, I can't understand why this is so controversial.”

King said that since the beginning of the Industrial Revolution, millions of tons of carbon dioxide have been spewed into the atmosphere from factories, melting glacial ice and contributing to global sea level rise.

By the end of this century, he said, scientists project the sea level to rise by six feet, a problem he labeled as an issue of national security.

“I spend about 50 to 60 percent of my time in Washington (D.C.) dealing with national security. This is a national security issue,” he said. “It's a force multiplier, it's an accelerant of conflict.”

King said the costs associated with climate change will be enormous, such as those associated with upgrading infrastructure to withstand higher sea levels. He also said a number of U.S. armed forces bases are at risk of flooding because they are located in low areas.

Above all else, King said, climate change is a moral and ethical issue, and that it's unfair for humans to take advantage of what nature has provided for them, leaving less for future generations.

“This change is going to make parts of the world virtually uninhabitable,” King said. “We have the planet

on loan. We don't own it.” “To me, it's unethical to destroy and compromise something we don't own and belongs to people who are yet unborn,” he continued. “It's intergenerational theft for us to use up the capacity of the planet in ways that leave the problem to future generations.”

Tilburg echoed King's sentiment, saying that the current generation of UNE students will help shape the future of the global climate environment. He said a number of students will become scientists who will perform cutting-edge research on climate science.

But above all, he said, it's up to those who will become involved in the global market who can make the biggest impact on the planet.

“But also a lot of students are going to become businessmen. Those are the ones I want to know their voices are heard,” Tilburg said. “They need to lobby their government officials. They need to demand products that don't have large carbon footprints.”

“The 22-year-olds actually consume a lot,” he said. “Their changing their ideas of what they want to do can have a large effect on the overall economy or the overall environment.”

— Staff Writer Alan Bennett can be contacted at 282-1535, ext. 329 or abennett@journaltribune.com.

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- **November 6th,**
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NOTICE TO RESIDENTS OF BIDDEFORD

THANKSGIVING DAY
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There will be no trash or recycling pick up on Thanksgiving Day, Thursday, November 24th. Trash and recycling normally picked up on this day will be picked up on Friday, November 25th instead.

The Transfer Station at 371 Hill Street will be closed on Thanksgiving Day, Thursday, November 24th and Friday, November 25th.

The Transfer Station will re-open at its regular time on Saturday, November 26th.

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