

# *“A Phoenix Rises”*

“Taking care of  
people's  
food  
needs”



**SACO FOOD-PANTRY, INC.**

*Its Life & Times*

**Part 3**

*Dear Reader, You have read about the food pantry in books one and two that covered the years from 1982 through its destruction, rebuilding, outreach program and the beginnings of its expansion. Now we invite you to keep walking with us as we begin a race with Mother Nature and Father Time to finish a job started in sunshine and fulfilled from the heart.*

## **Chapter 1 Lift It and Pile It.... Either Way It's History,**

On Monday October 25<sup>th</sup>, the transformation of the exterior of the building began while the painters from Biddeford Painting were doing the inside work at the same time. There were trucks of every description parked at all angles. Workers were covering the entire property. Leo, the conductor of the building symphony was there on time and with his coffee-to-go in one hand and his cell-phone baton in the other.

It was a hectic morning to start with because the pick-up at Hannaford was a little late. A truck from Food Rescue was expected at about nine. We were putting the finishing touches to the pantry, so we could open at nine. On one of about four swings in and out of the pantry, Leo stopped me to ask that everything near the windows be moved away as the crew from Portland Glass was due in after lunch. I had forgotten the request to move everything and called to verify, the time frame, when it came to mind. I asked him when the installers were due and was re-told it would take place today after lunch. Making a quick call to Stan Tucker, Mary's husband, I told him what had to be done. I made a client delivery and came back to help him. Everything was taken care of by Leo. Thank you Leo!

While in Shaw's, Leo called to say that Con and he had re-thought the freezer area. They recommended the 16 x 20 freezer instead of the 10 x 36. We had originally thought of the 16 x 20 and that was shelved for a larger one. Does that make sense to you? No, how do you think I felt trying to take care of family, pantry and construction changes all at the same time. Now you know why the chapter name should have had eraser in it someplace, what with all the changes.

Now what would have been a dead space, formed between the two extensions, became a useful. We now have whole “back forty” available for future use. After finishing lunch I returned for a look at what was taking place in the forty- five minutes I was away. Using a little maneuvering I found a place big enough for me to park. The four foot by eight foot window on the Cumberland Avenue side was history and in its place a new thermo picture window with a double hung window on each end was being put in place. The transition in front of me was remarkable with this happening in the space of forty five minutes.

Con Crepeau and John Cote were busy too. Con was on a small dozer and John in the big shovel removing black top and grading the area at the same time. The people doing the cement block part of insulation and siding would be in on Tuesday to start that portion. Leo had told me they would only be taking the black top up a few feet from the building. When I went back the whole property was down to dirt with a few piles that could be picked up faster.

The windows were in and with them in place the appearance of the over all view of the building. This was done in a matter of hours.

Footnotes from Leo:

Hi Everyone,

In the attached pictures you will see that yesterday we lifted the old pavement around the pantry. This will allow the siding to be installed over the front section on the old pantry building. Today Con will start the installation of the new storm drains and do removal of the fencing. Also the under ground gas line was installed and the new tank should be in place soon.

On the interior Biddeford Painting applied the primer coat of paint yesterday and the linoleum was installed in the evening.

## **Chapter 2 Wagons Hooooo**

If the clients thought pushing their wagons in snow was hard wait till they try pushing through dirt. On Tuesday morning parking was at a premium. I pulled in at the usual time and had the place to myself but not for long. Within minutes the painters' truck was there followed by all the excavating crews with various sizes of equipment. Their project for the day: the drain in the road normally taken care of by the city. Because of the tightening schedule looming because of "Maine's other season" fast approaching and the need to "get it done now", Con and crew plowed ahead.

They blocked off half of Cumberland and the intersection with Ocean Park Road made it difficult for traffic to pass. The excavating digger first removed the split rail fence to give some extra room for traffic to proceed. Then swinging around in his cab like a kid playing with a Tonka Toy, John Cote started to remove the old sewer drain and set a new one in place. Watching him work for a while, I decided that John can play in my sand box any time.

## **Chapter 3 Teaching An Old Dog**

Sharing thoughts on a personal note

On October 27th, I, with sadness, attended the funeral of my neighbor and friend John Anagnostis. He showed me not only how to plant, but nurture, harvest and laugh the Greek way. Yes, the main fertilizer for both gardening and life was the laughter.

As I reflected on John, Bryce came to mind and how we became like brothers. After getting hooked on helping those in need, by having me work only for an hour one day a week loading shelves, he slowly passed on to me the way he asked supporters to continue their support of the pantry. Don't ask directly, but tell the person honestly and passionately by example of situations with clients and the numbers that have been helped over months or years by their support. While grants may give you the figures you can "crunch" putting a face on the situation enables the contributor to see you

are talking about someone who, “but for the grace of God or a different path in life”, could be a family member or even themselves.

From both men, I had my life enriched ten fold. The warmth showed to all they came in contact with was inspiring. I will always feel both fortunate and blessed that I was allowed to be but a small part of two lives that for me will be forever remembered. Speaking for all the people you have touched I say to both, “God Speed”.

#### **Chapter 4 Dig We Must**

Because of the varied events happening over the course of the week, I found myself on the outside looking in. I tried to run both the pantry on a normal end of month schedule and attend John’s wake and funeral. Passing the pantry runs to Stan was easy as after laying out the plan. With John and Richard’s help, had only to drive them around and lend a hand because they know the routine.

During the week, they accomplished a lot but time wise it seemed to take forever. Con Crepeau dug up the intersection and put in the storm drain castings and connecting pipes from Wayne Dow’s side of Cumberland to ours. After looking at it for a while on Friday, I can see why Rome wasn’t built in a day. It’s a slow process but one that must be done right to protect the investment made. After hours and parts of days lost for various reasons part “A” was joined to part “B” and the job was finished on Friday.

Because it was enclosed and had pleasant working, conditions, (except for no electricity), the work of finishing the distribution area of the new addition was able to move along despite the rain. I managed to get some pictures taken but nothing like previous stages. I hope Leo got some pictures or we may have to do it all over again, Ha,Ha.

Thursday and Friday mornings meant restocking the pizza and ice cream from Sure Winner Foods. This is a normal procedure. State Representative Don Pilon contacted me with regard to a donation of water he wanted to make to the pantry. The water was left over from a summer project he sponsors called “The Maine Youth Golf Foundation” and a date for 9:30 on

Friday in Portland was set up. I planned on one trip but wound up going twice. I would take every last drop offered. All toll there were 2,832 eight ounce bottles donated that will be passed on to some grateful clients, Thank you Don.

## **Chapter 5 News From My Assistant**

Footnotes from Leo:

Hi Everyone,

We have had a good week of progress inside & outside; Crepeau & McDonald excavation installed two new storm drains and a new 14" drainage line running across the front of the property on the Ocean Park Road side. They also lifted most of the pavement and prepared for the new parking lot this coming week. We also got the under ground gas line installed (Jim Godbout Plumbing).

Next week we expect to complete the pavement removal and grade the gravel to allow for good drainage. On Tuesday & Wednesday Mike Paul will be pouring the slabs for the freezer and backup generator. The new propane tank should also be installed and the heating system fired up for the first time.

The progress on the inside has included linoleum installation (Devoe Color Center), 3 coats of paint (Biddeford Painting) and the plumbing fixture installation (SPB Plumbing) and finish carpentry (Lewis & Dube). Saturday we work (Leo & Doug Hooper) on finishing some siding details & Sunday worked on framing up the existing pantry walls to receive spray foam insulation and vinyl siding. Portland Glass replaced the two large picture windows with new units that have double hung windows on each side to allow for ventilation.

This coming week we expect to have the interior completed so move in can start on Thursday. The exterior will maybe get paved if everything goes well.

## **Chapter 6 Anyone Can Use a Shovel**

...but it takes a skilled operator and engineer to create an area graded, smooth and correct, to the millimeter, starting from scratch. While at the pantry early Monday afternoon on Nov. 1 st, I stood watching Con with his spray can of paint in one hand and beeping depth finder in the other doing the investigation work. Constantly moving from place to place marking the dirt that needed “a little more off the top” while John in his rotating cab would either scrap heavy or so lightly that hardly anything was disturbed. Only using hand signals and a dab of paint here or there between the two of them they were putting all the ducks in a row for the freezer addition foundation.

Returning about three o'clock, the leveling was still taking place both out front and in the rear sections. Con's truck was still hauling dirt and John was still loading. I hope they stop before we run out of dirt. Neil Cassavent was hard at work too. He was installing framing, on the original building, to hold both insulation and particle board base, for the siding that will follow.

## **Chapter 7 ... a Week of Tears and Three Twelve Hour Days**

Big things happening this first week of November as compared to a few months ago when all most everything came to a grinding halt. Because of the election on Tuesday, I was working the polls. I can only do a hit or miss on the actual facts and time lines. I hope Leo sends pictures in the right rotation.

They finished the interior work as far as paint, put in new carpet, leveled the property for pavement, and put in the curbing. They also dug, to form, the two places for the pads that will be for the generator and freezer. Mike Paul framed them and leveled to ready specks using the additional insulation stored in the basement for that purpose. They also after a delay, had the electric established and eventually the heat flowing through out both sites. Good thing as the pantry workers on the front line were getting chilly.

At a Wednesday afternoon meeting at Captains Galley, I was given, literally, one of our donation buckets full of money collected by the Biddeford - Saco Rotary Club meeting by their representative, Paul Deschambault. This was from their “Fill the bus” drive at the election polls.

The pantry came away with over \$1,500 and 800 pounds of food. This brought tears of joy. We have their permission to use the moneys as we see fit, and it will go to the freezer. The freezer will now be a 16 x 16 foot box. The crew as the crew that installed the insulation to the old walls of the original building told Leo of one for sale. It is three years old and ready to be sold. Leo asked me if I could get by and I told him I would make it work.

Footnotes from Leo:

Hi Everyone,

Big week of changes on the project; We managed to get the old pantry walls framed up and foam insulation installed so we can apply sheathing and vinyl siding at Saturday's work party. We also managed to get the new propane tank installed got the new furnace running and the all the panty's unit's back up and running. The carpeting was installed Thursday and the painting was almost completed. The slabs in the back yard for the freezer and generator will be poured ASAP when the weather clears. Plumbing in the new handicapped bath was put into service, and the outside water hose bibs were made ready. The foam insulator man may have a good lead on a used freezer so we are pursuing that as I am writing this note.

The move into the new space for Open Hands / Open Hearts started Thursday night in the rain and was completed Friday afternoon. They will be sorting and arranging for a couple of days. They should be ready to open at the new space on Monday. Saturday we will be setting up shelving in the basement and moving their extra's from the storage garages into the new space. The ramp will be removed Saturday and the old trailer removed on Monday.

The parking area saw big changes; we removed the lawn from the back of the pantry and prepped it for paving. The front lot was regarded after we added a tar curb and cut the storm drains to the proper height. We also installed rip-rap along the drainage swale behind the guard rail. Next week we hope to get the paving done on Thursday and then install the sod and landscaping.

Some minor details remain to be completed; closet shelving, sorting counter installed, built in racks installed, H/C door openers installed, installing lines in the new parking lot, ramp installation (after paving Dru!),

freezer construction and building the shed for the generator, final inspection or certificate of occupancy.

Back to Bob: Leo had the volunteers putting up the chip boards that will be used under the siding, and installing the corner pieces of the siding. Rain is due for a few days so that will be on hold but all are hoping Thursday November 11th 2010 is filled with sunshine as the black top is to go down. We are closed for Veterans' Day.

### **Chapter 8 Rain Drops Keep Fallin'**

On November 7<sup>th</sup> the rains came. The black top was lifted, a few weeks earlier, to enable the drain line to be installed for proper drainage. Another great job by all concerned but they forgot to ask Mother Nature. Seeing a nice patch of packed earth she decided to turn it into a giant mud puddle. In spite of the problems raised the clients received their food. We complained allot but it all worked out in the end. Hopefully on Veterans Day, when the pantry is closed, they will be able to re-surface the site as planed and Leo will be able to sleep at night.

### **Chapter 9 Leo Does Some Tall Explaining**

Footnotes from Leo:

Hi Everyone,

Well Saturday was a productive day of work at the pantry project; we managed to get the front of the building covered with plywood & started prepping the soffits & disconnected the trailer so it can be removed. We were somewhat limited by the number of people & the short work day (9 – 1) but got quite a bit done for the amount of volunteers that were there.

This week we hope to have a day of work on Thursday; we will be finishing the vinyl siding on the existing pantry & completing the soffit

work. Elaine has moved into the new addition but still needs the extra's picked up & moved to the addition so will try & get that done also.

The weather prediction for the week will make getting the paving & landscaping done this week a real challenge. Hopefully next week we can make that stuff happen.

We have yet to order the freezer because every time we seem to have all the decisions made something happens to change our minds. Right now we are trying to buy a used (3 yr) 12' x 12' but having a hard time reaching the owner. We are also looking at building a box & foam insulating it to reduce the \$12,500 cost of a factory built unit. If we order a complete factory unit it will cost \$17,000 roughly which would put us over the amount of funds available by about \$900 (see par. below). We would like to find a way to balance the budget & use as little as possible of the Line Of Credit.

Financially we have about \$7,000 in the account & still have the \$7,500 in future donations plus the \$20,000 Line Of Credit that we can use. This money will be used rapidly as we have \$18,400 in bills due in the next 2 two weeks (\$2,800 door openers, \$6,000 paving, \$6,200 drainage excavation, \$2,400 heating system, \$1,000 Deering Lumber). Without the cost of the freezer factored in, we will get into the Line Of Credit sometime this month & have to count on a new donation to see us through the freezer installation.

Sorry there are no progress pictures I'm having a small technical problem that should be fixed soon.

## **Chapter 10 The Week in One Chapter**

How is it going? You don't want to know. The week started on Sunday morning November 7 Th, with John out sick leaving Alex and I to re-stock for Monday. Richard observes his Sunday with church matters, say one for me, and Jeff my third hand was still recuperating from surgery. Though Alex knows some of it, to make it easier for us both, I fed him the products and he took the fast way of stacking the shelves. He removed the plastic wrap

putting the entire contents box tray and all. It's not pretty but it works. The frozen and cooler supplies from Notre Dame were also obtained and we finished in less than two hours.

Monday it was Stan, Mary's husband, and I as now I had three out sick. We did the Hannaford donation and then after giving the Biddeford pantries the balance; we waste nothing, reloaded boxes and went to Sure Winner for ice cream. After that he went home and I dealt with trying to get the client's baskets to the cars through mud and lakes. With no black top till at least Veterans Day the fun and games began, but we waded through.

Tuesday and Wednesday were almost duplicates, of Monday, but with variations to keep it interesting. Someone asked, "How do you do it all"? It's easy; you just get up, lay out your day mentally, go to work and keep an eraser handy to re-write the game plan as you go because it changes from hour to hour or less. To make things interesting I was drafted to give short speeches to our various supporters and "put a face on the pantries mission". Leo, sensing I needed something to take up some slack time had me pick up needed contractor supplies at Lowes and Deering Lumber. This was no problem, any thing to "make it end...faster". In the middle of the whole week I had Mike Paul and crew drop by and pour my generator and freezer pads out back. With everything else taking place pictures and thank yous were scarce. Mike to you and your crew thanks for being there for us now and at your annual fund raiser Ride and Rock Bike Run.

On Wednesday afternoon after making a second trip to Deering I went back to the pantry, delivered the parts and helped to do the Tyvek covering with the Furtadu Roofing and Siding crew I was actually being helpful. Holding the paper to prevent blowing in a twenty mile an hour wind, holding up a 2x3, providing a saw and being more than just a face in the crowd.

At 2:30p.m. I was at UNE Biddeford to receive the donations from caring hands who at this time of year take a time out from college life, gather their forces into one place, and with hearts and hands "help carry the load of those less fortunate. This year the pantry received in check form the results of a community effort by UNE/Sodexo students, employees, faculty, staff, family and friends. The photo of Dan Roy who heads up Sodexo and me can be found in the photo section page 5 taken by Mary Potter my contact at the college. To all, for your compassion and caring, from all of us, clients and volunteers alike, "Thank you and God Bless".

Thursday I had two of my crew back and left John catching up on donations while Richard, Stan and I went to GSF in Portland for our frozen order while they will baby sit the dry till I could make arrangements for that to come down. The saving grace is the pantry will be closed for Veterans Day and gives us a chance to “play ketchup” it’s a food pantry, and get back on track.

## **Chapter 11 Sunshine, Wind, Lowering Temps and No Covering**

Because the rains came in the first part of the week we were pushed into next week for the paving. So now it looks like Monday the 15<sup>th</sup> or 16<sup>th</sup> before it happens. Leo told me they are trying to do it after the pantry closes as it is only a three hour job. In spite of the delays there was other work to do while the sun was shining and we were knocking on the door of our other season. Leo, with his trusty band of brothers, from the rotaries started putting up the siding on the face of the old building when I left them early afternoon on the 11<sup>th</sup>.

Both Con Crepeau on the small front end loader and John Cote on his big machine took out earth with stone and whatever else they found and replaced it with good loam for the rear yard to accept the grass seed and again graded the entire site for paving. When I saw it on Friday morning it looked marvelous and going out back I saw they had moved the generator onto the pad that was ready to accept it.

The part that really threw me was the view of the siding they had installed. Most all the face of the building and the side were finished on the lower part. The soffit work and some other corner pieces needed some work. They had hung the decorative shutters on all windows. Looking at both parts of the entire structure was enough to make you shake your head in wonderment.

To give you an idea how much it changed in a matter of hours I will tell you what a client told me. He took the bus down to the pantry from Water Street and when he was near rang the buzzer for the driver to stop. When he exited and looked at the building he thought he was at the wrong stop. It was only after a second look that he recognized it was the pantry all dressed up and

looking good. I was there from the start when Bryce and I first looked at it for the pantry in 2004 and I can't believe what was accomplished in six years. I think some one up there approves of all we do for those in need.

## **Chapter 12 Standing and Waiting Also Counts**

The sun came up, our Monday morning pickup was made, coffee went on, and the run to Biddeford was made on time. The pantry closed at 11a.m. and by 11:45 when I returned from Portland the dirt was still showing. No black top today but there is always tomorrow, Scarlet. Leo, when he told me last week, left a window in case a possible conflict in scheduling occurred.

Over the weekend sometime, probably Saturday, I saw that they put sod in the rear yard. It looks great if you had an office but it was a waste of time, manpower and money that could have been utilized better in some other manner. The first snow, a heavy rainy day, and the need to get to the rear section with truck or plow up it will come. When I was told about it weeks back I said in no uncertain terms it was out of the question because of the situation. It would take a beating.

On to the good news...Heather from Town and Linda from Country combined to form a partnership representing Town and Country Federal Credit Union dropped to donate a check for \$1,000.00. I don't usually reopen the pantry after closing but today I made an exception. Two great gals with but one thought "help those in need". To T and C, Linda, Heather and their group of associates that support us, from those we serve "Thank you and God Bless.

## **Chapter 13 Dirt Plus Rain Equals Big Mud**

The sky opened overnight and Mother Nature was very generous with her rain dance. There was a possibility the black top would have been installed this afternoon November 17Th, but with the rains we have to wait for another day. We accomplished one job though. Leo, Will Knuckles and I went to York County Credit Union and picked up the desk / file cabinet donation to OH/OH and got that out of the way.

Twenty four hours later or there about I was at Notre Dame School and ran into Leo. The freezer that we are still in need of will have to be built as the one from the shuttered business was not happening. The seller cannot be contacted so it's back to the drawing board. The explanation, cost etc. will be discussed at a board meeting on Friday morning November 19 Th. He also told me that because of the rain cycle during the entire week jobs and work schedules had to be shifted around to accommodate everyone.

We are now scheduled, hopefully, for Friday afternoon grading and Saturday paving. If all the ducks are in a row we may possibly get the entire job done on Friday afternoon and it would be done. They are also looking to finish the siding along with a million other things in order to wrap it up out front so the rear portion can get undivided attention; the plot thickens.

## **Chapter 14 Choking Back Tears On A Long Day**

With John and Jeff still out Richard and I set the shelves and filled some holes. On the return to the pantry after 9 o'clock I started getting ready for the food drive on Saturday morning at Shaw's. I was making good time when the first donation of the day rolled in.

Janet Basile from General Dynamics, on North Street, and I had set up a drop time previously following her last speaking request made of me on November 18 th. I had forgotten it as things were starting to pile up while trying to deal with the future and present situations at the same time. She arrived with the food packed in eight boxes weighing about thirty pounds each about nine thirty and with the help from a waiting client, it was unloaded fast. The checks she also gave to us were for an amount that had me choking back tears of joy for the second time this month, they love picking on old people

As the morning passed our supportive public didn't. They started to come in just to say Hi and give Al on desk duty donations of varying amounts. In between all this and resupplying two freezers because of an increase in clients trying to get ahead of the impending holiday, time moved quickly and then the morning ended at eleven with a board meeting with Leo. It was called so all could get an updating as to freezer, black topping, finishing the siding, construction of the generator cover, as well as our financial picture, time line for completion and open house planning.

While that was taking place Tim Drown, of To Be a Champion Food for Fitness, in Old Orchard Beach stopped by to drop off about \$150.00 in food. After he left I continued with the meeting and started to leave as I had a doctor appointment when Leo's phone rang. The phone call was from Thyng Paving Company and they would be doing it this afternoon. After three weeks of promises and disappointing days we were starting to see the black top at the end of the tunnel.

Then about 3 o'clock the much anticipated, hoped for call came. Sweet music, heavenly angels and the whole one hundred piece orchestra with Leo Menard conducting started to come together while I was busy shopping with Flora. I couldn't leave her so I told Stan who was also there to take my camera and when on the way home take some pictures. This story reminds me of the phrase; "with my luck when my ship comes in I'll be at the airport".

After leaving Flora at home, I went down to meet Stan there and took a few more pictures. To share my feelings of joy I called George. He came down and we visually matched the black top with the height of the ramp inside the receiving door. Made of cement, but never joined with the original floor, and adding all the other ground movement these past months, it began to break up creating a safety problem. It will go and George will fashion a new one of wood anchored to the floor.

## **Chapter 15 It's Saturday November 20th 2010 You Are There**

We did our Saturday before Thanksgiving food drive at Shaw's along with the Trinity Episcopal Church's "Fill the bus" at the other door. At 1 o'clock they closed shop as the bus had to go back. Having youth on hand all collected was delivered to the pantry. I estimated the weight at 2,500 pounds of food for the entire food drive. We also received substantial cash donations that were given over to Al our chair who was at the other door. Because most all the food was in Shaw's reusable green bags when unloaded it filled the entire middle section of the third section.

Having the above take place our truck was unloaded at the module on Sunday morning. I also had to contact Jodi, at York County Food Rescue, to hold all my dry order on Monday 11/22 and just send the chickens that were needed for distribution. The estimated fifteen miles I covered on Saturday

working the three ring circus of the food drive, Knights of Columbus turkey distribution, and finish work at the pantry with a trip to Deering Lumber for Leo all in a three hour span meant no sleeping pill would be needed at bed time.

## **Chapter 16 The giving season starts**

Although we receive offerings, during the entire year, the support of many people during this period of the year to both food pantries and meals programs can seem overwhelming at times. At our pantry this was evident when on Monday, November 22 nd. Through a phone call previously, from Mary Ann Martin, Coordinator at Thornton Academy, we were prepared to receive their donation, I thought! The TA bus backed in and with a phone call between Student Council Adviser's Caryn Lasante and Joan Falkner, confirming their arrival, three students Tyler Dionne, Kaylee Snyder, Connor Hannah unloaded 1,600 food items, their count, into our waiting hands. As the entire donation varied, from a can of baked beans to a bag of chips, the estimated weight was put at 1,300 pounds.

This then was the starting point of a week that saw donations from Sure Winner Foods, the Most Holy Trinity Church Thanksgiving Mass offering, To Be A Champion Fitness, Saco and Biddeford Savings, and countless strangers walking in with food. All was contained in banana boxes, which at one point covered four chest freezers two high. By closing time on Wednesday November 24 th we reached an estimated 4,000 pounds and monetary donations over \$1,000, all from people willing to open both hearts and hands to those in need.

On Wednesday the rotary volunteers also managed to get the generator roof shingled before the holiday and the impending rain. Just a few hours previously the portable office that Elaine has been using for her outreach program Open Hands / Open Heart and parked on the Elk's property across Ocean Park Road for over a year was removed.

## **Chapter 17 Hammers, Screw Guns and Chilly Temperatures**

The day after the big event John and I started to try and make inroads on the donations we had received. We managed to get all the freezers cleared off and re-organize some of the donations for better management and safety. After dropping John back home I picked Alex up and we did (ketchup work) pardon the pun. Other pickups were made as well as shifting boxes of food preparing for the work week ahead. Then after lunch Charles, my brother, and I broke up one of the concrete ramps that was creating problems and due for replacement.

Saturday was another story. Leo with some Rotary volunteers started to close in the overhangs, generator shed siding, and finishing the handicap ramp, to obtain the occupancy certificate needed for the grand opening in two weeks. With all this being accomplished the last hurdle to clear will be the walk in freezer.

When I went in to clear the broken concrete out, on Saturday morning, Leo told me they had to get rid of some also from another project. They would take up the other two sections and get rid of everything on Monday. I also found out from Mike Trembley, “the Grand Master” of the Masonic Lodge in Saco that the donation he told me what would happen in 2011 will be presented earlier than expected. It will be for \$1,000.00 and presented at a lodge meeting on the evening of November 30th. to be used as the pantry sees fit.

## **Chapter 18 Zebra Stripes in Color**

Late Sunday morning, Mike Perrone and Sons arrived to start the process of striping the site for the parking. Seventeen spaces were needed, to conform to the city code requirements. I originally thought, there would be angle parking. But Mike and Leo worked it out that a combination of parallel and perpendicular spaces with the new curb line met the requirements. All spaces were marked including handicapped in front of Open Hands/Open Heart. The center travel lanes were also marked with arrows for direction of travel.

The curbs and interior critical places were painted yellow and will also be staked out with snow markers. A slightly larger receiving area at the two rear doors was also marked in yellow. With the new black top and the clean white and yellow striping all the areas looked great! I fear that won't be for

long. It is my judgment that, in following the city law pertaining to retail parking, in order to prevent accidents they have created an accident zone. This takes in the parking lot as well as Cumberland Avenue and which, if all came together at the right time, may even involve Ocean Park Road. Only time will tell who is right.

Prior to the above and in order to catch-up on all the food donated over the last few weeks on the three days following Thanksgiving various teams consisting of John, Alex, Matt, Jeff and I were stocking the shelves, moving food around inside, outside (both coming and going) of the pantry, and in general trying to get a handle on it all. By noon on Sunday only about fifty percent was finished. With the generosity of all donators this year and four pallets of the November order, sitting at Good Shepherd in Portland, it will be January before we have to think about ordering any dry food. I will order the Italian Frozen Sandwiches and Macaroni and Cheese, making it the smallest order ever sent to them.

Footnote: Bryce is still with us if only in concrete. While taking up the concrete ramp, leading into the third section, I hit the slab to break it up and there under the finish coat was his initials', B M. When it was put down, in September 2007, he like a little kid had put them there for posterity. Being able to rescue a good portion, mostly intact, it will be put in the flower bed at the entrance. Way to go Bryce.

## **Chapter 19 Wanted: One Lasso**

Ever since the four day Thanksgiving break things seemed to move in slow motion. Work around the pantry was being accomplished but on a time schedule that was far from consistent. Contractors came and went with small jobs being done I think between other jobs they may have been doing. Most of the buildings are finished but the work on the eaves tentatively scheduled for Saturday the 28 Th, hadn't been done by December 2 Nd and Leo didn't know where they were or when it would happen. This of course meant the gutters and down spouts were still sitting in the rear yard waiting for the previous to take place.

On Monday while at a board meeting with Leo present I could watch the landscaper team from Gnome Landscapers, Design and Masonry, busy

preparing various areas for the work that was to come. Then on Wednesday they came back and began installing the trees and bushes in various places.

One bright spot though took place on Wednesday evening at the Masonic Hall here in town. His Worship, Michael Trembley, the Master of the Saco Lodge Number 9 F & A.M., presented me with a donation of \$1,000.00. It is in the form of a matching fund grant with the Grand Lodge of Maine with each donating \$500.00. This was originally to take place in the New Year and with their permission; it will be put into the purchase of the walk in freezer, so desperately needed.

## **Chapter 20 Hugs Work**

On Saturday morning returning from a trip to Builders Supply in Biddeford for Leo and the Rotarians I was introduced to Mike Cote of Johnstone Supply, who will be doing the building/ installation of the freezer. After giving him my best hug of appreciation I was told it could possibly be up in twenty days, possibly Christmas Eve. Paraphrasing the editor of The New York Sun in 1897; yes there is a Santa Claus. He exists as certainly as love, generosity and a walk in freezer. Thank you, Mike Cote. If all came together, during our Christmas closing, we would be able to move almost everything stored, in various outside freezers, to a central freezer with 24/7 access.

By continuing on Monday, December 6th, I don't waste a good chapter. Hang out the flag, crank up the band, and bring on the cheering section! We passed inspection! Even though there is more to do, the inspector was told ahead of time that work was still required. Leo also told me there is a possibility Ira Rosenberg owner of Prime Motors on the Prime mile may donate the freezer but he won't know until the end of the week.

I also found out Kennebunk Savings Bank will be donating \$1,000.00 to Elaine and the pantry with the photo- op on Thursday. We also have the Downeasters Concert tonight at First Parish.

Moving right along; the concert, though small in attendance, was a success in two ways. Those attending it, instead of watching the Pats play, were treated to still another great performance by the traveling group of singers that are simply "Marvelous". The second was the attending audience, who with hearts and hands donated approximately three hundred and fifty pounds of food and \$380.00.

On Thursday morning, December 9 th, I had to forgo a photo-op when Kennebunk Savings donated \$1,000.00 to the cause. I, John and Richard had to get to Portland for our frozen order. The truck being late, we were able to shop for items we were starting to run short of due to the increase in families.

## **Chapter 21 Taking A Step Into The Future**

Below is the press release for Saturday's Grand Opening. With almost impeccable timing, the proposal of a step into the future proposed by Leo almost a year ago would soon be taking place.

Press release here

Footnotes from Leo: Received November 10, 2010

Here is the press release my fiend Cory Haskall wrote up to send out looking for some publicity for our Grand Opening Saturday.

The Saco Food Pantry and Open Hands-Open Hearts  
to Hold Ribbon Cutting Ceremony this Saturday

Local Rotary Clubs Raise Nearly \$250,000 in Funds and Services to Make  
the Season Bright for Neighbors in Need

WHAT: Saco Food Pantry and Open Hands/Open Hearts (OHOH) will host  
a Grand Re-Opening Party and Ribbon Cutting Ceremony

WHEN: Saturday, December 11th from 2pm to 4pm.

WHERE: 67 Ocean Park Road, Saco, ME at the Saco Elks Club (Just across  
from Saco Food Pantry). Ribbon cutting at 2:30pm at the Food Pantry.

WHY: Nearly \$250,000 in cash and in-kind donations has been raised to  
help rehabilitate and make critical improvements to the Food Pantry and  
OHOH clothing donation center.

WHO: Volunteers, donors, and friends of the Pantry and OHOH, including  
Saco Bay and Biddeford Saco Rotarians. Members of the general public and  
media are encouraged to attend.

SACO, MAINE - On Saturday afternoon, a long-awaited ribbon cutting

ceremony and celebration will take place at the new and improved Saco Food Pantry/Open Hands Open Hearts clothing donation center.

Since 1982, the Saco Food Pantry has provided both short term and long time food assistance to Saco-area people in need. It is run by a volunteer staff that currently provides food for over 6,000 people a year, over 80,000 individual meals. Open Hands Open Hearts is a clothing assistance program and operates in a small trailer adjacent to the Pantry. In recent years, both organizations have struggled to keep up as more and more families are in need of food and clothing assistance. With building structures too small and outdated to accommodate increasing needs, the agencies have been desperate to raise the \$250,000 needed for critical structural and operational improvements.

In the spring of 2010, the Saco Bay and Biddeford/Saco Rotary Clubs stepped up to help. A volunteer crew from both organizations led by Rotarian, Leo Menard, worked to raise the necessary funds. The team started off with over \$55,000 in lead gifts from area businesses and people—\$10,000 came in first from Saco/Biddeford Savings Bank, then a \$25,000 grant from Lowe's, a combined \$10,000 from the two Rotary Clubs, and smaller individual gifts totaling \$10,000. Leo Menard, who served as the project's volunteer fundraising director, worked with a team to pull in the nearly \$175,000 worth of improvements through donations of time, labor, goods and materials from caring businesses and people all across the area. Menard also served as the project's general contractor on a pro-bono basis.

The donated funds, services and materials were used to construct a new 28' X 42' building addition for Open Hearts/Open Hands, which had formerly been operating the clothes donation service in a trailer the size of a large closet. Other critical improvements to the Food Pantry facility include new windows, insulation, roofing, a back-up generator, a new parking lot, and a new walk-in freezer.

“I just can't believe the transformation since construction started in August,” said Elaine Fournier, one of the volunteer directors of the Saco Food Pantry/Open Hearts Open Hands. “The outpouring from local businesses and the leadership of our Rotary Clubs has been inspirational. Their hard work is like a Christmas miracle for the thousands of people our organizations serve every year. We have so much to be thankful for!”

But Menard says their work isn't done yet. "We've still got \$20,000 more to raise to do everything we've committed to do for the Saco Food Pantry.

This organization serves an important need in this community so we're not going to rest until we make sure we've finished the job."

Donations to the Saco Food Pantry/Open Hearts-Open Hands can be made by making checks payable to The Saco Food Pantry. Mail checks to: PO Box 246,Saco, ME 04072

To donate food, clothing, or anything else, please call 207-468-1305.

Well the big day came on December 11 th. The speeches were made, Leo was recognized by Mayor Michaud, both Rotaries, Elaine for OH / OH and Al for the pantry. The cakes were cut, coffee drank, leftovers gathered, traffic stopped, ribbon cut, pictures taken, hugs exchanged, guided tours given and it all came to an end.

Now the real challenge takes place: racers to the starting line. Leo and his freezer builders and installers are set. Mother Nature and Father Time are ready. The winner's trophy of an operational freezer is on the line. With hundreds of needy clients cheering the race began. Only time, the elements, and Divine Providence know the out come.

Breaking news...stop the presses...date line December 14, 2010. Leo in an email labeled Top Secret, not really, told me the possible shipping date of the freezer is December 23 rd, Everybody start thinking good thoughts and hope Santa can make it through.

## **Chapter 22 Like a Jig Saw Puzzle**

On December 16 th, the evaporator part donated by Hannaford arrived to be stored until needed. Now we have 2 parts, the slab and evaporator. The excitement is starting to build but unlike a person getting that warm all over feeling I'm getting shivers and a slight chill. I think it was the factory worker opening and closing the door on the freezer being built for the pantry, Oh Brother! Well it could be. Besides I had to write something to fill the chapter as time is hanging heavy as far as getting all the remaining project ends to come together.

## **Chapter 23 The Tunnel Light is Brighter**

In late evening I received the following from Leo, who was emailing my new friend, Michael Cote. The following was taken directly from those mailings:

Sent: Tuesday, December 21, 2010 2:49 PM

Subject: freezer box

Leo, the walls are still scheduled to leave the plant this Thursday. The roof ships from a different location and is expected a few days behind the walls.

We can match the evaporator no problem and I'll be quoting Jim tomorrow on that. That evap is slightly smaller than what we would size for the box. Is the food you'll be storing already frozen? If so you should be OK but if you are bringing in fresh fish and hoping to freeze you'll be in trouble.

From: Leo Menard

Sent: Tuesday, December 21, 2010 5:54 PM

To: 'Michael Cote'

Subject: RE: freezer box

Hi Mike.

All the food is delivered to them frozen so we should be ok. Will your company be delivering the freezer & other components?

## **Chapter 24 No Freezer but we Have Snow**

On Monday, December, 27th, Mother Nature put on her best white dress, the one with a train reaching from Maine to Alabama, for a winter party. With snow piling up, wind blowing at hurricane strength, John and I ventured out to make a pick-up. Hannaford's culling of veggies, bread, cake and deli were stacked in the van for keeping. We were closed; as was Rita Riley and the truck needed servicing. Rather than handling it twice, we left it and used the lower temperatures to act as a refrigerator over night. Judy and Mike, at Saco Valley Auto Care, were going to do the work but because of the storm I scaled it back and would send it back at another time for the rest of the work.

As we were loading out, at Hannaford, John had loaded a few boxes of bread and cake on the dock. After two were loaded John started the third one and as he did a gust of wind took the first ones for a trip across the platform on snow and ice from him to me. There's never a camera around when you need it. It was good for a laugh, but you had to be there.

Footnote: I hope the freezer doesn't show up, before Thursday 12/30, because I have to shovel the pad it goes on, "one more time". On Wednesday I found out from Leo by email that the company is close so no trace can be obtained until January 3rd so it probably won't arrive till the first thaw. Looks like I will be storing the frozen out side in the snow.

## **Chapter 25... After a Long Wait or is it Wait**

On January 6th, after two snow removals, in anticipation of the expectant freezer, Leo called with the news I would soon be a father. The freezer, manufactured in another state, untraceable because of the holiday shut down, was now in Portland waiting to be delivered. So near yet so far! The up side is it will be delivered some time next week. The down side, Mother Nature was throwing me a freezer shower as the expectant receiver. Five inches of white stuff that will have to be moved. He also informed me about the landscape man doing the heavy lifting. By taking them off on the shipping pallets it will save on one piece lifting by volunteers.

Footnote: With clients moving and failing to inform us of the fact for fear of losing a "good free lunch" I offer this as my "Solution to a problem of residency for all". Starting on March 1, 2011 all registered clients, at this pantry, must provide a bill from an outside source / rent receipt DATED no less than 2 weeks prior to your visit to the pantry in any given month. If you, as the client, do not produce it as requested food will not be distributed to you at that time. You will have to return that day (if possible because of time involved) the following day or another time at your convenience. There will be no exceptions to this rule.

We are sorry for any inconvenience but this rule is necessary as it recently came to our attention that for a long period of time a client was living in another city making him ineligible. During that time period he had been taking food that could have been yours.

## **Chapter 26 Still Waiting and Watching**

Monday dawned with the expectant chance of snow by Wednesday into Thursday. The day progressed, clients were served, and a helping hand was extended to two of our special clients. Rod's Electric checked out the site for what had to be done, Leo explained the situation, and the freezer is still in Portland. It was late afternoon before I found out it will probably be Thursday or Friday before it arrives.

Wednesday dawned nice and white, fourteen inches of white to be exact, by the time it finished. After making a fast trip to Hannaford for the pick-up with John and Richard, I returned home to pass the time on the computer. Using email, Sandy and I reworked some changes to the site and discussed a new opening format as well. We also broke through the 1,500 hit mark of people viewing the site to find out about us. Sandy that is a credit to your work and to you. There are 1,500 pair of hands applauding your skills. Thanks from all of us, both board and clients alike.

## **Chapter 27 Mother Nature's Cold Storage**

With an excess of snow in her bag Mom decided to decorate the freezer pad one more time. On Wednesday, January 12<sup>th</sup>, her warped sense of humor was displayed to the fullest. Twelve inches of wind driven fluffy white stuff covered the once pristine pad. With the freezer expected on Friday it was time to clear the pad one more time. Leo stopped by and between me and the blower and a plow shovel we cleared it in about an hour.

I also received an education of sorts with regard to the heating in the new extension. There are two pipes coming from the wall that feed the system and must be kept clear for it to run. The exhaust, which is hot, is elbowed upward and raised about three feet off the ground. If covered before we can get to it, the snow would melt and keep it clear. The intake of fresh air, which is cold, is straight out and about two feet off the ground. If it gets covered 'we have a problem, Houston'. I asked why they didn't bend it up higher to be sure it would work. Leo told me in an off hand way the guy that designed it lives in Florida and knows nothing about Maine winters, Go figure...

## **Chapter 28 A New Game Plan**

Well it's now the middle of January, winter, the third snow storm, and still no freezer, but we're working on it. The new plan is to increase the insulation factor in the pad Mike Paul put in a few months back. The original thought of two inches of foam and concrete would keep the floor from lifting from the hot ground and sub zero temperatures. To be on the safe side we priced a steel floor and asked the price of doing an add-on over the existing pad. That is why John and I went out in a snow storm and hauled in forty sheets of 4x8x 2'' of foam insulation. Mike is in hopes of somehow getting a break in the temperature to put down more concrete over the existing pad.

We also took possession of a Toro snow blower that will serve us well. It was purchased used from the son of a past client. Joe was in the business but because of health had to give it up and son Jimmy took over. Though used, he will service it if needed. He went over it replacing the pull rope, oil and plug. This means no more hauling mine down to get the job done.

We are also putting the generator on the market as it is large enough for the items in use now but with the addition of the freezer, Rod's Electric is going to upgrade us and wire the system in so it becomes somewhat an automatic kick in at power outage time when needed. The new one is propane with more power and can be left outside. The shed then becomes my private domain for the blower and banana box storage...or we could rent it out as a single occupancy over nighters when the motels are full during summer season. Just a thought to kick around....

## **Chapter 29 Snow-- What Else is New?**

It's Friday January 21st, and we are closed again for the third time this week. The first was for Martin Luther King, then again Wednesday because of the snow that ended in rain which then turned to ice. Unable to have Moody's Nursery in to sand the site and with a chance of the clients falling, closing was the best option. Today it's all light fluffy snow of eight inches with temperatures heading to the sub zeros it won't be raining today. But life goes. John and I picked up pizza and ice cream at Sure Winner for Monday when we anticipate a swamping along with Jodi's truck from Food Rescue.

On Saturday I think Matt Robinson, my weekend helper from the other end of Cumberland, and I will use the blower and clean the slab one more time. I also have to go back down this afternoon and check the in-take pipe on the burner to make sure the end doesn't load up and choke the furnace. When I see Sam Anagnostis, who works for Haley's Metal, I'll ask about re-routing the intake to eliminate the worry of having it so close to the ground.

## **Chapter 30 It's Not Bikini Weather**

Monday January, 24th: The thermometer bottoms out at 14 below and if it stays' like that we won't need a freezer. With the temps down low for the rest of the week and two chances for snow the improvement to the pad probably won't happen till the swallows get back to Capistrano.

About Tuesday Leo called looking for help to unload some donated freezers from Hannaford in Bethel. He was there on vacation, met some one, and made arrangements to get them to Portland. He will get a donated truck and bring them to us. Then we will store them in the donated module at Sure Winner. They are glass front and can go either way... freezer or refrigerator. That will be decided later after I see them and how they will fit our needs. They came, I saw, we sent. That is the short version of why the donation to us of the two units is not ours. Long version is they were too big to unload by man power. Once down they would not fit in the donated module at Sure Winner as we needed a few more inches of clearance. After that they would not fit into the pantry as a wall would have to be removed or doorway opened to get it into the middle section. A second wall / doorway would have to be re-worked to get it into the delivery area. I have a unit similar to these being used for large dry storage now at the pantry. Sorry Leo, been there, done that.

Leo called me on Friday the 28th to say that the units were in storage at Blow Brothers and needed a tarp, which I had. We went back and forth about their potential for my use at the pantry. He took the pro and I the con but in the end I told him to give them to Stone Soup for their, hopefully not too distant new building. The distribution steps are easy and rotation is not necessary with our freezer. We receive it; store it at Sure Winner, move to Notre Dame, then into our chest freezer, into the distribution freezers and out the door. The only items that require any date rotation are milk and eggs and those not too often. The only glass door units needed are replacements for the refrigerators / ice cream and they have to be individual units as they may need to be shifted around for room.

Footnote: Bernier Egg Farms Inc. dropped the other shoe today. After thirty five years for them and eleven for us they are ending their delivery service. Their reason is the cost affiliated with the operation, namely the price of fuel. They also have a higher price to pay for the egg cartons used to box our eggs. In conversation with Pauline their price is going to more than double from their box supplier. We are sorry to see this happen as it now throws the ball back in our court. We will use our truck and the station wagon of Marsha's, one of our volunteers to pick them up in Sanford so we won't cut them off completely. Now with this taking place, stocking the eggs will be a challenge. Too much they will go bad, too little we run out, and the cost for our end also figures in as the trips have to be limited again because the price of fuel fluctuates...the bottom line to it all is; we may have to change suppliers making everyone a loser...another sign of the times we live in.

Footnote: The highest number of people served in the pantry's history was 784 reached in November 2010. In January we registered the second highest number of 753. When will it stop?

## **Chapter 31 The Big Hiatus**

When did it sneak up on us? When will we get back to normal? Will winter last forever? Questions no mere mortal can answer as they are either frozen solid (not in the needed freezer) or buried in a sea of white that had fallen so softly on the earth below and turned into an unmovable rock slide pile when the temperatures dropped like a lead balloon. Ah winter...can spring be far behind? That is why two months after having the freezer unit shipped to Portland it is still there staying nice and warm inside a warehouse collecting dust. Needing extra insulation and cement between the freezer floor and the earth below, all we mere mortals can do is hibernate till spring when a not too young man's thoughts turns to walk in freezers. The saying goes "Rome wasn't built in a day"; well neither is the finished leg of this Rotary expansion project.

## **Chapter 32 Is the Shrink In?**

It's February 14th and somewhere the birds are singing but not in Saco where we are still locked in the grip and whims of Mother Nature. Leo called today about preparing the freezer pad for the extra insulation and concrete that could possibly be put in on Friday the 18th, based on the expected rise in temperatures at weeks end. He figured to possibly start clearing the area on Wednesday as the temperatures started to rise. Not going into the area recently I said I had a man that could start on Tuesday and get a jump on it.

After the call I went back to figure out the first plan of attack. After viewing the area I went right to plan two. Since the last snow fall came down wet and the temperatures dropped every thing had turned to mounds of solid white...about three to four feet high where the roofs that were raked landed and the pad it self covered in ice from three inches to paper thin. Adding to the mix the diverter piping for the propane heat for both buildings was pulled out from the wall by the falling ice. The lines were in far enough that they didn't take a direct hit but were cushioned by snow and their position under the roof overhang.

With all this in sight and estimating the manpower needed to move everything and enlisting Steve Gay and his back hoe/ front end loader it wasn't worth the effort. Returning a call to Leo about the time line, I asked him how important it was. He told me he just wanted to get the freezer in as I had been asking for so long. At that point I told him I had waited this long, another two months or so didn't make a difference. I must have taken him by surprise with my answer because of the dead silence from his end. I took myself by surprise with the answer but there is a limit to the effort made and the work accomplished even for this needed freezer. The doctor told me to take two aspirin and call him in April or when the snow melts whichever happens first.

### **Chapter 33 TA has Talent**

A few months ago, TA was contacted about repainting our logo on a board to be hung on the building. The original window, which they painted five years ago, had been replaced during the remodeling process. The following is a clip from their school information center.

Footnote: Subject: Art Club News

Attached are pictures of the new sign for the recently renovated Saco Food Pantry. The Food Pantry contacted Jennifer Merry and Christine Prosser, advisers for Thornton's Art Club, asking Art Club members to paint the new sign using its existing logo.

Adding to the previous I add a sign painter, Wayne Dow, of W D Sign Company on Ocean Park Road Saco, will be adding the necessary type before the sign is installed.

The picture was forwarded to Sandy Kats to be put on line with the following credits and understanding:

The art work is a donation of the time and talents of the following people: art students Amber Kern, Alyssa Caron, BryceLynn Cook, Cody Tuggle and Kiki Li and advisors Jennifer Merry and Christine Prosser. Their work will act as a guide post in helping those in need find the pantry. To all, for your efforts, from all those viewing your labors, we can only say, "Thank you and God Bless".

On February 22 Jodi called me asking about the two seats removed in June 2006 from the blue Chevy van we donated to her when Bryce negotiated in 2008 that we are now using as our truck. When we took it on as a donation, from Galos Chevrolet, in 2006 it had 173,295 miles on it. We donated it to her with 187,495 miles on it. I explained they were long gone as of 2006 when we first converted it over from a seven passenger van to a work horse. It finally went on her at 257,000 miles and was put up on the donation market. The first miles, though numerous, were hi-way miles put on by a sales man. The remaining approximately 83,705 miles were hard working miles, but that blue hauler was one great work horse for both the pantry and food rescue, may it rest in piece.

### **Chapter 34 Springing Ahead ...Maybe**

It's that time of year again. On March 12 th, the clocks get moved, the remaining snow gets moved, and with a little luck, the remaining work on the freezer pad will start moving. I went down to check the pad after the variety of weather we had over the last few days. What a difference time makes. Between the warming temperatures, rain, fog, and time, the ice and snow build up over the last few months was dissipating rapidly. In order to assist, I took the ice chopper and made smaller pieces out of larger mounds. They broke rather easily as there were pockets of air under some sections.

When we went down Sunday to re-load the shelves for Monday morning, Matt Robinson and I moved much of the remaining snow into the grass areas or the gravel around the pad. If Mom cooperates maybe there will be a chance that we can get the remaining insulation and concrete in before too long. Don't you just love a good game plan?

Footnote: below is an email that was sent to me. After telling various board members, family, and bringing that little feeling at the back of my head forward, I checked the BBB, Boston Yellow pages, Saco P.D. It was a scam as I thought. What a sweetheart... stealing from the desperate and those in need ...you got to love 'em.

Hi Robert,

It was nice to have spoken with you on the phone this morning.. I believe we can put this together for the 19th from 12-2pm. If we hustle we can have

this advertised and get the word out to a lot of people. We only require a table..

Please give me a call if you have any questions. I believe in the enclosed document it has 20% - but we will give 30% to the food pantry. Maybe we can have everyone bring a canned good.. It also gives the public immediate cash, as we will pay cash on the spot for their unwanted items.

I look forward to hearing back from you.

Thank you,  
Wayne Kendrick  
Sales Manager  
DeRosa Jewelers  
[603-247-7220](tel:603-247-7220)

Footnote: after all this he had the gall to try again during the week. I told him we couldn't get involved in this as it is written in our by-laws. He was surprised at that and said "You're kidding!" He still didn't get it, but give him credit, he has that stick to it attitude no matter what. I'm going to miss my good friend Wayne!

## **Chapter 35 Sign of the Times**

After what seemed like a year the sign commissioned to be painted by TA art department students and advisors, lettered by Wayne Dow of WD Promotions , our neighbor across Cumberland Avenue, the procurement of a Rotary logo by Leo all the ends came together on the morning of March 15 th. It was posted on the building for all passing by to see that the City of Saco and all its citizens care and take care of those less fortunate. The light that will illuminate it and the building face at night can now be installed as time permits in electrician Danny St. Ours' schedule.

Footnote: Leo had left a message on my cell; I had left it off while I nursed a head cold, telling me of the sign being installed. He also left word that Mike Paul may be able to put the remainder of the slab in this week as the weather after today's rain is for warmer temps and sunshine. It's a secret being kept from Mother Nature, as we don't want to upset her at her age.

Footnote: Peg Poulin of State Farm Insurance, on Main Street, called with a request that the pantry be opened at 6:30 p.m. for a tour in conjunction with their Boy Scout meeting. I couldn't say no as they will reciprocate by helping us on the April food drive at Shaw's. A second point they are the future and by doing this small favor they get to see and learn first hand there are people in their community that rely on us when times are tough.

## **Chapter 36 A New Day and Snorkeling Lessons**

The word was received from Leo via email that Mike Paul and crew will be reporting for duty at 7:30 a.m. March 17, 2011 to install the remaining part of the freezer pad. He foolishly asked if I would be there to unlock the door so they have access to the foam sheeting stored inside since mid January. I told him that at 7:30 they were a half hour late for work already; one big pot of coffee today as I have to keep them happy, maybe a little Danish too.

Just after 7:20 Neil and I started to take back the storage area. The insulation purchased in mid January during a snow storm was finally loosing its happy home. We took all twenty sheets out and stood them at the dog house in the rear yard so there would be nothing to hold Mike crew up once they were on site. After doing my runs I found Joe and Joe St. (I don't make this stuff up) hard at it, making sure the previous slab was clean of any and all of winter's debris. Then in the roughly forty five minutes it took, dropping Neil home, picking up Mary, Sue and Stephanie to be brought to the pantry for their service, they had almost all the frames in place.

About ten thirty, George Coburn and I were treated to some on site snorkeling lessons. The truck from Northeast Concrete Pumping showed up and started to level out in the staff parking area. This system was used, as Mike told me, the weight of the concrete truck would damage to new black top. They were no sooner in place when the Dayton mixer showed up. In just a matter of minutes all the working parts, of what has taken forever, were finally being pulled together. Skilled hands, a portable pumping station, concrete and Mother Nature all together on the same page and reading the same line. What a nice story!

Footnote: in talking with Mike and Joe about the thickness of the pad I learned my previous measurement were off somewhat. In the first part it was

2 inches of foam but 8 inches of concrete as apposed to what was said previously in another chapter. Now this part will have 4 inches more of foam and another 8 inches of concrete. I hope that's enough to withstand the weight of the freezer itself and the food I hope we will be available to put into it. Stop laughing it's just a thought...

The above took place on Thursday March 17 th. On Friday we saw some good drying and hardening weather with sunshine and highs in the sixties. By Saturday morning at 6a.m. wet snow was falling gently on the pad.... Mother Nature was taking a second bow.....you got to love it!

This caption, "Set in the posterior for posterity", is under the picture of my name that I put in the wet cement of the freezer pad.....it came to mind and I looked up the meaning of the two words. By using both in this rotation it was not offensive but comical and it was a proper fit. The word posterior means "situated behind or out back". The word posterity means "all future generations". Even Daniel Webster is getting into the act.

## **Chapter 37 D-day in Saco, Maine**

Below is a copy of the e-mails between Leo and me in a matter of minute in their natural state; ladies close you eyes....

Your freezer is going to be delivered on April 5th & assembled right after that according to Jim Godbout.

Do I have to bring anything? I'm thinking a new thermostat to hang inside....and a heavy duty lock / guard dog.....

Back from Leo... Those things should do it!

That is the big day and I must remember to change batteries to be sure I have no mal functions. Afterward when it's completed I think we should have guided tours and maybe charge a small gratuity. It is happening just in time; that sounds like the making of a good song, maybe later. With that said, the long wait and date crossing will begin...I'm going to be a father and I don't care if it's a boy or a girl. Just as long as it is freezing cold, can take in and hold large quantities of food is able to work 24/7 in all types of weather. That's bad even for me. Get use to it we are in the season of spring in Maine and working on a second, though light, covering of snow.

Footnote: in reviewing some previously items, pertaining to both pictures and the written word, I realize that two significant things took place that needed mentioning. Both pertain to Thornton Academy. On March 18 th we

received the promised donation from Thornton Academy's ticket sales to sporting events over the winter...it was a stand out year for both of us. They realized a hockey championship and we received their rather large and needed monetary donation. There is humor in this one though as Gary Stevens the presenter and I kept passing each other on Cumberland Avenue making me think of the song, "on the street where you live". The second donation was from their Science department of a 1,500 plus pounds food drive. As imagined both are held very close to our heart. Thanks, TA!

### **Chapter 38 April Fool**

They're singing that song again ...listen "the snow will be out tomorrow; bet your bottom dollar"....And so we begin the fifth season in Maine otherwise known as stop the freezer season. With the freezer due on April 5 Th Mother N. decided it would be easier to cover the pad, with 6" of fresh wet snow, to make it easier to move the various pieces around during assembly. How thoughtful!

Footnotes: on April 4 th I sent an email to Leo to start the ball rolling; I made a round trip on the 95 today the road is clear and every one is ready to escort the freezer....what say you?

His reply; They will be there at 8:00 to deliver, I have Curt Scammon (the sod guy) coming with his fork lift to place it on the pavement by the second addition. Jim Godbout will be stopping by & letting us know when his crew can assemble it. I have an office meeting in No. Yarmouth tomorrow from 9 – 11 but I'll stop by at 7:45 just to check in.

In reply I said; For me it's a toss up as it will be tight....If push comes to shove I have a back up plan with two options as I have to get up to Flora....I solved one and a camera will be there in the maternity ward when the child is born...Stan will have my camera if I have to leave....I hope Curt gets lots of rest as he has a big baby to deliver tomorrow....

### **Chapter 39 The big day is here**

On April 5th the big day arrived and I needed a stand in to act as a welcoming committee of one. With wife Flora in re-hab at Brighton in Portland, John and I doing the clean up work before I had to leave, Stan became the man behind the camera. With an approximate time schedule I took no chances and had him there early showing him how to operate my camera. Good thing as I had to pick up Stephaney to come in early as we had large amounts of different items to be broken down.

When we got back just after eight, they were at it removing the twenty foot I –beam that will be used as the center roof support. Because of the length there will also be two support columns inside to work around. The upside is the freezer will be stronger and have extra years of service built in before hand.

Not being around for the second load, that was following in about two hours, I trusted them to act responsible and treat my new baby the way they treat their children, only better. After I returned from my visit with Flora I stopped by the pantry. There in the rear yard sat the crates filled to the brim with any number of sections. They should be easy to move as they are in interlocking pieces. The I-beam is a different story. If they don't have a crane or front end loader to lift it into position I want to see the guys that will do it.

Going inside, to check for needed refrigerator / freezer supplies from Notre Dame, I found the lights were on and John at work loading the shelves for Wednesday morning. I made a list told him I was going to have lunch and would return with the needed supplies later. On a quick look the shelves looked like someone had cleaned house. The reason was in the log book. Over the last two days we had helped 57 families or 143 people make it for another month. What a great feeling making a difference in someone's life.

## **Chapter 40 Time to Remember Friends and Supporters**

Bangor Savings Bank, York County Federal Credit Union and their Ending Hunger Campaign recently made donations to the pantry as a result of their reaching out to the communities and in particular the food pantries, shelters and meals programs. Without their help and that of all the other financial institutions not mentioned, Our Churches, Businesses and most importantly our fellow man. If all were not there for us we would be here for those we help. To all for of you from the pantry volunteers and clients, thank you and God Bless.

## **Chapter 41 A Full Plates with Side Dishes**

On April 14 Th. with Flora my wife in the MMC re-habilitation center in Portland and me preparing to go visit her before I was scheduled to have

pre-admission work at SMMC for a Cardio version on the 15 th the freezer installation was not on my mind at the time. Just before I was ready to leave the phone rang and it was Stan Tucker who filled in for me over the week and had some one at the pantry that wanted to speak to me. It was Mike McKinney who had done the foundation work on the latest addition telling me he was there to put the freezer together.

Having everything in the car I went down to offer some advice on “how to”. Because my plate was full I, even though I was watching them, forgot to take pictures of the grand un-wrapping of the various boxes and crates that had been on site for weeks. After spending some time talking to Mike and Don Viger of Jim Godbout Plumbing and Heating I left to see Flora.

Returning to the pantry in mid-afternoon I could not believe how far they had progressed in putting it all together; even without my help. With four more workers there now the rear wall, two facing walls, two lolly columns and center I beam support were all in place with work progressing on the last wall containing the door unit. It was at that point they hit a snag. It was while they placed the door panel in place that they noted the top was about three quarters of an inch higher than the rest. Referring to the installation manual it called for the concrete to have a three quarters of an inch opening to receive the door sill portion. By having it lower you would have a smooth transition from outside in if you were using a cart.

Mike Paul who installed the pad did not have the print calling for this allowance and installed it as one flat floor. At this point the electric chisel came into play and while Mike and Jeff Tardif cut a groove for this allowance the rest of the crew kept installing the rest of the roof portion. When ready and with all hands lifting in one continuous motion picked it up and lowered it into place. Because of their skill and abilities it fit like a hand in a glove; nice work guys even with out my coaching. After this minor setback the rest of the wall and ceiling went into place and all were finished and gone by three fifteen. Not bad for a little over seven hours work....Thanks Guys! Some of the actual work can be seen in the picture portion under Saco Food Pantry Photos PG 7.

## **Chapter 42 There's a Cold Front Coming**

Prompted by the following taken directly from an email to Leo it provided the title for this chapter. The only thing changed was type face and lines to save room

A two sided conversation in one head....How is the freezer doing? Not good it doesn't work ...Sorry to hear that....any other news...Yeah NDDL school will be closing their doors in about mid June for good. When that happens I loose my freezer storage area that I had for the past eleven years....But the good news is Leo told me if that happens and ours isn't working he will store all my frozen in his freezer....What a swell guy and the best part is he doesn't charge that much....Another plus....Happy Easter any way....

I just emailed Jim Godbout your message . . . . Let's see what he says!

Hi Bob, Read below & you will see the answer to your questions. No problem will try for next week. Take care... Jim (Sent from Jim Godbout's I phone)

My response to Leo said... I don't know why everybody says bad things about you I think your aces...a little chunky but still cute....Thanks for the news my blessing's on you...Have a good one as I know I will...a working freezer and my wife back home ...not necessarily in that order....B

### **Chapter 43 Time marches on...slowly**

Sent to Leo on 4/28

The clock is running ....I talked to Yvette about the school their last day is June 16 th ...The electric will be there because they have to move every thing all summer after that it's pot luck....I put a lock on the generator shed as they keep opening it...and I know it's not the wind .....right now I'm the only one with a key....I checked at Sure Winner today there are three pallets there and I only knew about one....and I'm about loaded at NDDL...for space....Ask them if I can sweep out the water, re-stack their parts in one place. Then I can figure out the skid pattern inside as I have to keep a space between food and floor...Thanks ...Bob the pain

His reply was opened on 4/29 after getting through for the day

I just hear from Jim & they are looking for the evaporator coil, could you get it into the freezer soon? They will be doing some work in the freezer to mount the coil & make the connections, so you shouldn't put anything inside

until that work is done so they don't have to work on top of the pallets. If they have it working in the next week or so you will have plenty of time to rig it!

Needless to say the evaporator, stored since December in the third section, was moved in fifteen minutes. This took place soon after arriving back at the pantry and learning of the above verbally since I had no knowledge of his email to me...

### **Chapter 44 A Girl Scout Troop Calls**

On May 3<sup>rd</sup> I received a call from troop leader Bonnie Henry about a donation of food. Normally we do not open after hours except for two reasons. First somebody has a donation and second some family needs our help. Though it would not take place until five p.m. or later we would be happy to open for the scouts. The story behind the donation is the real story though. The troop had sold their Girl Scout cookies and made all who purchased them happy to have them for milk and cookie time. After all bills were paid the moneys remaining were used to purchase the food four hundred pounds donated today. I don't know about you but to me these make for a winning project all round and for that the pantry board and our clients give all the scouts and their leaders a standing ovation...you're the best...

Footnote: This on going project started on May 13<sup>th</sup> 2010 with the 1,000 hit mark reached on October 18 2010 and the 2,000 hit mark less than a year later during the week of May 6, 2011 continues to prove that Sandra "Sandy" Katz the sites manager knows how to keep us on an even well publicized course. For all the work and caring put forth for those in need we can only say, to you Sandy from the heart, Thank You.

### **Chapter 45 New Kid on the Block**

The Fernleaf Bakery and Coffee House opened in April, at 20 Free Street in Saco, and wasted no time in becoming a donator to the pantry. While some

would say “Oh, it’s such a small amount of left over pastries you receive”, we, on the other hand, look at it as gift. Rather than just throw them away, Irene donates the leftovers to those who may not otherwise be in a position to visit her store. The pastries, paraphrasing a song, are delicious, delightful, delovely, or just plain wonderful. We applaud her thoughtfulness, caring, and willingness to share with those less fortunate by wishing her great success!

## **Chapter 46 A History Lesson and Donation**

On Saturday, May 14th, I was invited to the St. Louis Alumni Association Hall in Biddeford for a check presentation and photo op with Larry Laverriere and Leo Chretien. I was told the history of the various organizations that preceded the donating organization. It had started years ago in order for French migrants from Canada to have a place where they could gather when the mills were running in this old Maine mill town.

The checks given were from the proceeds of a Cribbage Tournament for Hunger sponsored by Catholic Financial Life, Chapter 120 (formally St. Jeans Club) and the Saco Elks Club and represented a matching fund rule by those mentioned. Debbie Gagnon, from Bon Appétit meals program in Biddeford, and I, from the Saco Food Pantry, was given \$1,000 checks for our respective organizations. How do you thank them for taking the time to remember those less fortunate? You do it from the heart... ‘Thank You!’

## **Chapter 47 There’s a Chill in the Air**

On May 13<sup>th</sup>, Jim Godbout’s crew started the final phases of putting the freezer in working order. The evaporator donated by Hannaford in December and held in storage was mounted and the compressor was installed on the roof. I confess I was a bit surprised at the size and location. Having seen the ones at Notre Dame School over the last eleven years it was quite a change.

Then on Monday, the 17<sup>th</sup>, dawn brought rain outside and water inside the freezer. One of Jim’s men was there most of the day doing additional work on part of the life support system on the two parts previously installed. This

consisted of BX cable, a gauge of some sort, and finishing the wiring and charging of the system . A note was left to Rod's Electric about what voltage was needed.

I put in a call to Rod's on Wednesday. He told me he was waiting for the estimate of parts so he could best submit a true picture of cost. Then, with all the ducks in a row, the structure that is needed most will come to life. I'll have to hold up on moving the frozen goods stored at Sure Winner Foods for a while. It's just as well as we have to pick up at Good Shepherd in Portland on Thursday, the 19th.

Footnote: I'm glad this Thursday only went around once. Because of the weight being picked up, I had to make two trips to get it all so I took only the \$4.00 required for tolls. Because the load was higher in both weight and height, an unplanned third trip was necessary.

It was not until I reached the toll booth that I discovered I was out of money. I asked Will Knuckles, who was helping us today, for a dollar and at that point found out I had a problem. Will had no money and when I checked my wallet we were there with absolutely no toll money. I told the toll taker of my short fall and he waved me through. With just enough money borrowed from Gary at the Good Shepherd terminal to get home (he was short too) we made it back. With the three trips and unloading we were able to finish before noon time. Any more excitement like this will put me back in A-Fib again...Oh! Be still my way-ward heart.

On Saturday, May 21<sup>st</sup>, John and I answered a request from volunteer and SMMC employee Toni Clark. We went over to the Webber building to pick up our portion of their food drive. We loaded out with about 800 to 1,000 pounds of needed food, along with checks and cash. Though not a lot by some standards, you must remember that we are but one pantry and they, with generous hearts and hands, donate equally to any number of pantries in York County. We appreciate the help for those we serve and those they heal. 'Thank you and God Bless.'

## **Chapter 48 D-Day Plus 1 and 67 Years**

If you're old enough, or just someone interested in history, the date June 6th, 1944, will be etched in your mind. On that day the electrifying

beginning of the end of the war in Europe took place on the beaches of Normandy. It was through long periods of planning that this one goal could be accomplished.

In a similar fashion, the pantry is now going through its planning phase while looking into the future.

I called Rod's Electric on Tuesday to see if we were in his work schedule. I called again on Thursday, the 26th, and by luck or providence it was the right place and time. His secretary put me through as he was in the office between jobs. He was still flat out but after figuring next week's schedule and jobs to be completed we were put down for June 7th, 2011. When the date arrives, we will have extra coffee and Danish. Let the countdown begin for this is our electrifying time. It may be a little corny but look at it this way: I'm the writer, it's a food pantry, and I can take liberties as I want.

Footnote: the clipping below was posted in the Journal Tribune Gleanings column on May 25, 2011. It invoked many memories for both John Gardner and me as we did the moving, with some help, of the pantry, lock, stock and banana box to the Hannaford Shopping Plaza site of our new home.

10years ago

From the Journal Tribune: "The Biddeford-Saco Council of Churches Food Pantry has until the end of the year to move out of its donated space. Since a fire last year destroyed the First Parish Congregational Church, where the pantry had been housed in the basement, the pantry has operated out of a vacant store in the Saco Valley Shopping Center. Now the new owners of the retail complex have asked the pantry to move out to make the space available for a retail tenant" although according to the company, the space has always been on the market for lease.

## **Chapter 49 Footprints and Dedication**

You, at one time, may have read "Footprints in the Sand" by Mary Stevenson. The last sentence reads "The times when you have seen only one set of footprints is when I carried you." This could be said, though in part, about the work that takes place at the food pantry. Though we don't physically carry our clients, with the help of our loyal donating supporters, we do try to help those we serve make it through another month.

As you can see, by the end of our fiscal year figures posted below, they were only made possible by our supporters... standing in the shadows with just a simple 'thank you'. That is why this chapter, as well as the entire web site, of "A Phoenix Rises" is dedicated to them. On behalf of those who are served by your generosity, we say to each "God Bless".

SACO FOOD PANTRY CLIENT INFORMATION

MAY 1, 2010 - APRIL 30, 2011

DATA PROVIDED BY LOIS SOUCY, CLIENT INFORMATION CLERK

NUMBER OF CLIENTS (FAMILIES I HOUSEHOLDS) SERVED 3,444

NUMBER OF FAMILIES SERVED FROM SACO: 3,411; BIDDEFORD:  
10;

OLD ORCHARD BEACH: 11; ARUNDEL: 10; HOMELESS PERSONS: 1

CLIENTS (FAMILIES I HOUSEHOLDS) WHO WERE NEW TO THE  
PANTRY 212

NUMBER OF NEW PEOPLE 509

AVERAGE NUMBER OF CLIENTS (HOUSEHOLDS) SERVED EACH  
MONTH 287

AVERAGE NUMBER OF PEOPLE SERVED EACH MONTH 669.3

THE SACO FOOD PANTRY, INC. PROVIDED ENOUGH FOOD FOR  
APPROXIMATELY 96,384 INDIVIDUAL MEALS THIS FISCAL YEAR  
OR 8,032 INDIVIDUAL MEALS EACH MONTH.

THE SACO FOOD PANTRY, INC. GAVE FOOD TO 340 MORE  
CLIENTS (HOUSEHOLDS) OR 952 MORE PEOPLE AND PROVIDED  
FOOD FOR APPROXIMATELY 11,424 MEALS MORE THEN THE  
PREVIOUS YEAR.

## **Chapter 50 Baby, It's Cold in Here**

This chapter also has a sub title called, "Save the Last Dance for Me", as I am planning to end this third book with this somewhat lengthy chapter.

In the days leading up to the freezer coming to life, so to speak, maintenance still had to be attended to. At different times I left the door

open and closed to air it out and check on things. At one time I found two unfinished ice cream dishes from an outside source...possibly teenagers sitting back there at night as the property was open. To insure against theft in the future I bought a heavy duty master lock from Dupuis Hardware. This took about forty five minutes to install. I was able to match both the size of the shank for diameter and length at the opening but the distance from side to side on the inside had to be fitted to the handle.

I checked with Jim Godbout and was told I could grind off some of the handle to allow for needed space to fit. I took it off the inside part of the handle with a grinder so as not to show and rechecked for fit. Whatever works! I'll be glad when we power up as the storage at Notre Dame is getting tighter. While Yvette is eating down in anticipation of the school year ending, I keep getting more donations of frozen foods. Look at it this way, we have never turned one down or had one we didn't like.

Time Out: For a Second Job While I Wait for the First to Ketchup

If you follow baseball closely, you may remember back over 100 years to the Chicago Cubs and the winning threesome of the double play combination: Tinker, Evers and Chance. They pleased their fans greatly at that time with their saving plays. Saco showed its winning combination when it took the field on June 6<sup>th</sup>. It's known as Frito Lay, Pepsi and Shaw's. Though not on the baseball diamond, they are to the recipients, and those that will benefit from their generous donation, a diamond in the form of caring hands. The donation of 1 % of sales generated between April 24th and May 21st will make a difference in many lives.

We are not the only pantry to benefit from this combination as this promotion took place all over the state and nation. Though it came with a cap of \$750.00 for each chosen recipient, generosity from a participating store brought the total amount into the thousands. This was the companies' way of giving back to their communities and for that we give a standing ovation... "Thank You All".

And now back to our story.....

As we join Rod's Electric on the morning of Wednesday the eighth, the sun is starting to shine with brilliance...the promise of a hot day in Saco. Rod had called me late on Tuesday leaving a message of apology. They had run into problems at another site Monday and had to finish on Tuesday

which is understandable when you are working with electricity and people's well being. The bright side is if he gets it finished in all that heat, he can chill out in the freezer, a win-win situation for all concerned.

His three men didn't quite make it to the "It's finished" line. However, they did get about 80% done anyway. The work done was painstakingly slow as each new light had to be spaced for maximum area coverage. The encasement for wires and installation of safety switches, junction boxes, inside and out, all took time. The hardest part was cutting a hole in the center "I" beam roof support. Less than a half inch thick, I figure it must have taken over an hour to drill the hole to allow the wires to pass through for the door side lighting, switches and fan.

It was while typing this and reviewing in my mind the finished system I had seen I realized why it took so long to bore the hole. Don Erickson, who did the work, was drilling counter flow of what the finished flow of the electric would be. He had started on the door side and the current flow would be originating from the rear wall. And you thought I didn't know about electricity.

On Thursday morning when I returned to the pantry to wait a milk delivery, Rhonda Millet who was working the desk, handed me back the keys I had given to Rod and crew on Wednesday, just in case, with their thanks. I had looked the work over previously and assumed that with all the detail work required a second day would have the final connection made. I opened the main panel and found four breakers red-taped in the off position and marked accordingly. That meant the job was completed and the city inspector had to come in and verify the work as ready for use. I have to hand it to all three Don Erickson, Jason Gray and David Racine really did a great job as everything installed was worked into a steel base.

Receiving the milk I left for Notre Dame to store them and stop at town hall to see about an inspection time line. Much to my surprise it had been done by the City Inspector, Marcel Desrochers, on Wednesday and would only require a quick follow up. With that good news I called Rod and he told me not to turn them on till Jim Godbout checked it out as he was unsure about the exhaust fan wiring even though they had followed the manual to a "T". Wanting all the ducks in a row I placed a call to Jim and of this writing am waiting a call back. With luck and a few days of running it and getting it set we could move the frozen down from Notre Dame over the weekend.

I placed a call to Jim's office and his secretary told me I was on the working list that he had with him. She also told me it was long. He didn't get to me Friday so it dragged into the next week. Even without the freezer working, the work of getting the area in proper order continued on Sunday with Alex Sutton, Matt Robinson, and I fitting the pallets in place so the area was ready when the ducks started to line up. I had, on a rough previous measurement, checked for fit so they all fit in place by just removing the shipping staples from the ends. There was a little cutting to do in the side and front areas to get them to fit properly. Now the ball was back in Jim's court.

Jim contacted me after I had sent him an email about key locations for opening the building and a contact person if needed. As I was out of service on June 13th, he would be in contact a few days later so we could get together. It may be slow but the clock was still ticking and the light still shining as we moved toward the end of a long tunnel.

June 14<sup>th</sup> 7:35a.m.....Hmmm....Hmmm, the air conditioner wasn't on. With my ear pressed to the exterior freezer wall "its running"! They must have started it up yesterday without me. I unlocked the door, walked in on a dry floor, cold inside but not deep freeze cold. About a half hour after checking the thermostat at the door, registering 30 degrees, one of Jim's men, **Shaun Dery**, came in to check it out. In answer to his question, yes it is a freezer; he went up on the roof to start a resetting process at the compressor. Another step closer....

June 15<sup>th</sup>, 8:10a.m...The ladder Jim's man was using to reach the roof was gone, so I checked the temperature gauge and it showed about 12 degrees above zero. Mike Marcotte, who is the new man on the team, and I checked the interior and headed to our main job, the generator. With fully charged batteries and not having started it all winter, it needed a little extra jolt. With a shot or two of ether in the breather, it fired up just fine. While it was running, I had Mike drop the remaining two pallets in place and the required height for storage was complete. That finished, we secured the generator shed and returned the batteries for storage.

Later on I sent this statement to Jim and am now waiting for his reply. Below is the email exchange between Jim and me as we try to put the ducks in a row with mittens and hats.

Q.2...I called Heidi at Good Shepard as they have rules we have to follow. I asked her what they require for a temp on freezers and was told they had to be 0 or below. We were at +30 till your tech put it down doing something and has it at about +15. Can you drop it down to conform and explain to me face to face at your convenience what to look for or how to do with regard to operating this bread box?

Hi Bob,

We are trying to get temp down to zero, and it is taking a while due to the fact the evaporator given to pantry by Hannaford is actually too small for large freezer box. We are in hope it will bring it down over a couple of days. If this does not work, we may have to purchase the right size evaporator for the freezer. I hope this is not the case as it would be a lot of work to change it out. I would like you to have someone seal the bottom of freezer with caulking the slab has many imperfections and needs to be sealed better, it was very wet as you know when we were doing this and caulking would not adhere well. I will be stopping by today at some point to see where it is at; my Tech's name is Shaun Dery

Take care Jim

Thanks for the information about the setting. If the evaporator doesn't do the trick to "0" but will keep it at 10 - 12 above and will keep everything frozen we will use it till we can afford a new one, and if GS doesn't like it I'll have them buy me one as a new one can't be purchased in the near future by us any way. We are not worried about freezing from scratch as everything we get is in that state already except margarine and bread. The margarine would go into the inside freezers first, be repacked, stored and then moved outside. Bread is easy as it will freeze at the ###.

John asked me to pass this along: if and when we move the load from NDDL school down and pack it in will that help lower the temperature also? We are moving every thing down on Sunday morning. Thanks for the name. I would still like a picture of you at the panel flipping the switches to the on position for our on line site.

Do you advise us putting a hasp and lock system over the fuse box

under the out side gauge. I'm afraid of kids shutting it down on me.

We have a lot of sealant left and I have a man or men that can do it and it will be taken care of. We also put the covers over the holes in side today. There are good reusable parts left over between the freezer and the third section for you to pick up. We have no use for them and I hate to see them scrapped.

Hi Bob,

I know it will do what you want for storage. Putting items to take up space will help out a lot. As long as things are put in frozen should never have a problem. A lock on power is good idea. I live in Kinney Shores so anytime you want I can stop by to see you on the way home some day. Have a nice weekend, Jim

On your GO....call me and if I can't be there I will have some one cover...have a great weekend and Thanks for every thing....

At 7:20a.m. Sunday morning, June 18, 2011, John and I went down to prepare for the normal Monday opening. This Sunday would be a little different as we also had Alex Sutton, Matt Robinson and Mike Marcotte along to do some serious maintenance and lifting. The plan was to take care of every thing with a three pronged attack. John would do the re-stocking of shelves and freezers; Alex would add more caulking around the freezer and pad it sits on; and Matt, Mike and I would move the entire load of frozen food then stored at Notre Dame de Lourdes School up to its new home for both convenience and, hopefully, to aid in dropping the temperature even lower than the 12 degrees it was then. Let the games begin....

9:20a.m.: Victory over the ticking clock was ours. All the planned work was almost accomplished by 9:15a.m. Though we needed one more trip to take care of everything, it was Sunday and the guys needed time with their families. As Scarlet said; "Tomorrow is another day".

While this was taking place out back, Boy Scout Troup 310, under the leadership of Peg Poulin- Horton from State Farm Insurance on Main Street in Saco, and some of the boys' parents, were doing a car wash out front. Although it was not published and only small home made signs were being held by two of the scouts, the pantry received over \$100.00 from their endeavors and for that effort we stand and salute you and say, "Well done".

Turning back once again to the business at hand; on Wednesday morning, after we finished unloading Food Rescue's delivery at the pantry and the meals program, at Most Holy Trinity, we moved the remainder of the frozen from Notre Dame. Though not stacked in its permanent location, it will do until I can get a crew in on the weekend to sort and re-stack. As an up-date to the acquisition of our donated evaporator, I was finally able to learn from Leo the names of some people involved. For their participation we thank the following people, Chris Sargent, Construction Project Manager Delhaize America North, Jim Boyko of Boyko Engineering, Dennis Oberton/ Engineering Corp/HBC@HBC and Dan Cote of Cote Crane for the trucking of it to us.

The order at Good Shepherd's Portland terminal is now at two. I phoned Garry ahead of time and he said they could store it for us until we can get to it on Monday the 27 th. The freezer temperature is down to a steady 10 degrees and holding but Jim and I want to see what happens when we get the other three pallets from Sure Winner with everything hinging on how many volunteers can be lined up to lift and un-load.

Once again some T.A. seniors come through in the clutch. By pure chance Bradford Gibson, in need of some community service during this, his senior year, walked in to the pantry and left his number just in case. Sue Sajecki past it to me and after we talked by phone he enlisted the help of a friend also in need of service hours. Now with extra, young muscle available it's time to move the balance of the order from Portland and on Friday the first of the frozen mystery food from Sure Winner. I love a good plan especially when I can just play boss and drink coffee. Oh! Miss Jones.....I made arrangements to have them dig out one of the pallets they were storing and Bradford, his bud Jake Berry, Mike and I started hauling it down on Friday morning. When in place we are hoping it will drop the temperature down some more. With youth on my side, a swing in timing at S.W. and luck we managed to get both pallets down. The second contained ice cream sandwiches and with the glorious Fourth of July weekend here they were given out as an extra treat to the clients. In the trade it's known as making brownie points.

And so we reach the end of this the third book in the life of the Phoenix. To some this is the end but I see it as the beginning of a full new life.

Footnote: Bob Werner of Leeward Industries in celebration of a second year in business sent a request for a few lines of what effect his donations received by the pantry and the clients who benefited from them meant. In answer I sent the following:

When we first received a donation, in Sept. 2009, it came as both a shock and a breath of fresh air. We had never heard of Leeward Industries or its President Robert E. Werner. Yet here we were a small food pantry in Maine, the beneficiary of someone's generosity. Now almost two years and many donations later, we still stand in awe of that generosity. The only way to describe the impact, of these donations, on the lives of those we serve can be summed up and paraphrased in the title of a song by Jeff Silbar and Larry Henley. To you Bob, your family, organization and the generosity of a giving heart, are to each client and pantry volunteer alike, "The Wind Beneath Our Wings", thank you and God Bless.

Bob Nichols, Pantry Operations for the Saco Food Pantry, Saco Maine.

Footnote: Because the locks in winter at Notre Dame froze each year a large piece of rubber inner tube protection installed on the freezer door in June for the winter months is called planning ahead. The piece was supplied by Sullivan Tire Manager, Al Day on Warren Ave. Portland. Any help from any where is always welcomed.

Epilog,

If you were to follow the flight path of the Phoenix over the last ten or so years, these are the sights you would have seen: utter destruction, moving three times in four years, purchasing a new home, a necessary addition, a proposed expansion, ground breaking, the daily face changes during construction, the addition of a walk in freezer, and the finished structure in June, 2011. Compared to time as a whole all this happened in the blink of an eye.

You would also find old friends, who are like family, standing with us since 1982, through out the turbulent years, right up until today. Family members like Our Houses of Worship, Emmons Family Trust, Rotarians,

Fraternal and Military Organizations, Saving and Banking Institutions, Credit Unions. We also made new acquaintances like the Sam L. Cohen, Stephan and Tabitha King Foundations, Leeward Industries, Leeward Industries, Narraganset One joining those mentioned and others too numerous to mention. They are all there still providing the supportive shoulders, on which it stands. Still able to continue its mission and helping The Phoenix Rise.

Paraphrasing the words of Mr. Winston Churchill; Never in the course of helping, those in need, has so much been owed by so many to so few. To those who made these years possible, whether by financial support or their labors, to all our friends and supporters who, above all, gave and continue to give from the heart, making it easier for those not just of today, but for all those in the years to come. We who are the recipients of your caring can only say Thank You and God Bless, Good By.