

## Happy 4th!



Photos by  
Ron Tesler

## NEW SHOW!



## The Double Entendre Roots Hour premieres July 7th

WRFR is pleased to welcome its newest programmers Jeff Levesque and Cheryl Mercer! Jeff and Cheryl will be hosting The Double Entendre Roots Hour on Wednesday nights from 9-10 p.m.

The new music show will be playing the American Soundtrack: Americana, bluegrass, songs and stories.

As with every new show, The Double Entendre Roots Hour could use a show sponsor. If you want to hear your business mentioned on-air, and you enjoy political and talk radio, show your appreciation by becoming a sponsor of this show.



## Three Boys' Yakisoba Stand

Thanks to approval from the Rockland City Council, three fourteen year-old boys, soon to be Oceanside High School freshmen, will be serving Japanese style street food from a stand in the small park behind Suzuki's Sushi Bar at 419 Main Street in downtown Rockland.

Dylan Winslow, Gil Stewart, and Takuma Suzuki Steinberger have been practicing making yakisoba on the griddle at the stand, which they are operating under the auspices of Suzuki's. Now they are ready to open for business and will be serving customers at the picnic tables in the park on weekend evenings.

Yakisoba is a popular inexpensive dish made by cooking noodles on a griddle with pork or tofu, cabbage, onions, bean sprouts, carrots and a special sauce. Each portion is made to order. They are also offering iced green tea and fresh-squeezed lemonade.

"I want to have my own business someday," says Gil Stewart, "and this is a great chance to learn." Gil serves as treasurer for the group and keeps the books. Takuma has been studying, and enjoying, Japanese food for many years,

with help from his mother Keiko, who runs Suzuki's, and with several visits to his family in Sendai, Japan. Dylan is the team captain and keeps the group on task. The trio are sharing the proceeds, and saving for college.

The food stand, or "yatai" in Japanese, will be open from 5:30 pm on Fridays, Saturdays and Sundays, weather permitting. Access is from the parking lot on the water side of Main Street, via Glover's Passage on the right just north of Suzuki's.

The boys would like to thank Julie Hashem, Rockland Development Director, and David Gogel, Director of Rockland Main Street, for making this possible.

## UFO to UAP by Glen Birbeck

The things in the sky phenomena is like a very bright spotlight. What is being illuminated is human nature via humanity's reaction to that spot light. That is, we know nothing about the source of the light. We can measure the light in a few ways but never (that I know of) have we grabbed and held the source of this light. So we know it is a light but nothing more....and yet our reaction covers the spectrum of human emotion. Fear mostly. I think the derisive disbelief and ridicule directed at people reporting sightings is fear driven. I'd rather believe that you are crazy than that some alien is watching me like I might watch a microbe. This isn't recent, this illumination of humanity's fears and hopes. Sightings like those of this "UFO era" have been common for thousands of years of human history. Emotional reaction forms memory, then history. Religion must have incorporated sightings....visions? The event in the very Catholic Portugal of 1917 at Fatima impressed Rome with thousands of witnesses to a light show in the sky. In Latin America there were sightings of the Virgin Mary after the natives had been helped to convert. Mexico has always been a hotbed of sightings. They saw the "spotlight" and assigned a meaning to it. Before it was the Serpent Deity in his chariot crossing the sky....after the priests did their work it was the Holy Virgin, Later, after a thousand movies about aliens....ta da....its aliens. It is something unknown, that spot light, that large tic-tac, it doesn't turn into something specific just because it's difficult to hold an empty file. There is a saying, if you eliminate the impossible what you are left with must be the explanation....but, remember it is your limited set of possibilities you choose from, and we know very very little of what there is to know about, even just Earth....The rest of the universe?? Our knowledge is a single grain of sand on an infinite beach made from an infinite collection of grains. So, to have our knowledge of what is possible be the complete menu?, a non starter. Emotion overcomes the mind. Not knowing "what it is" isn't neutral, its scary. I doubt there is a comfortable take on this, "not knowing" condition. Someone suggested we do more to search. "Hunt the answers", they said. "How, I ask?, where would you look?" Seems the phenomenon has its own itinerary. If I could just make some UAP lure....set it out in the field, set up the camera, camp outside waiting. I'd want to be ready with some product endorsements, like the tic-tac thing. Lots of doughnut shaped craft all swarming above a donut shop. Maybe not...I think I'll table the UFO lure. Instead I want a video camera pointing at the zenith (straight up). The picture would be the sky through a fisheye lens. If the aliens aren't out then meteors and clouds. Contrails too. Time to make a "Cloud Atlas" of my own. Speaking of clouds, three years ago, in Ecuador, I saw something strange among the clouds. I couldn't explain it. In Vilcabamba NOT seeing UFO's is unusual. I lounged on the sidewalk and drank beer or coffee with many witnesses of stuff in the sky. I don't recall making a big deal of my sighting. Partly because it wasn't anything, nothing I could identify. I was walking back from town one afternoon. For the time it took me to walk a mile down a country road between cane fields a point of prismatic color sat fixed in the blue sky. There was a thirty percent cover of clouds. The light set fixed in a patch of blue. The clouds drifted, the point of light didn't. It was small, a third the diameter of the moon when moon sits 40 degrees above the horizon. All the colors of the solar spectrum seemed to be there, red, blue, green, yellow. They didn't change as my perspective shifted as I moved further down the road. I didn't see it leave. I just got tired of looking and went into my house. Next time I went out and looked it wasn't there.



## City chooses autos over pedestrians

(An opinion by Steve Carroll)

After spending 8 weeks serving on a committee seeking ways to improve and enhance the appearance and viability of Rockland Downtown, we have been left with nothing more than a warmed up plate of last night's dinner. While other City's in Maine have worked to improve the beauty and walkability of their shopping districts, Rockland has done nothing other than paint a few ugly Jersey barriers not much more (in my opinion) than placing a bowtie on a pig. All the ideas committee members worked on over the winter were mostly just left on the table. Enhancing the outdoor dining experience thru the use of "Parklets" (temporary outdoor seating) for shoppers to better enjoy their stroll downtown, Signs directing traffic to off street parking, more visible crosswalks, Loading and unloading zones, redirecting heavy truck traffic and reducing the speed of traffic down Main Street All good choices and possibilities to move downtown forward. Yet here we are again mired in the same old rut, so guess we'll have to look elsewhere for our enjoyable shopping experience like Portland's delightful "Old Port" section.



Portland, left and center, Rockland on right. Photos by Steve Carroll.

## Built for Comfort

Sunday, July 4, from 4 to 5 pm, 12 year old Clifford Tripp will be in the studio to discuss the best author of all time Kurt Vonnegut



"Built for comfort" is a collection of toe-tappin', dance makin', sometimes head bangin', jamming music that has a groove. A flow of some bluesy, some rock, some jazz, some crappy 80s music, dance and disco, groovy jams and one zappa tune per show!

## WRFR is community radio in Rockland.

We have been broadcasting 24/7 since 2002.

At WRFR we are all volunteers - now more than 60 strong. We play the music and host the talk shows - and we play what we like and say what we like, subject only to the fcc rules against profanity and our own principle that we must treat all members of our community with respect. We serve also as our own administrators and our own technicians.

We would very much like to have your help! We are open to everyone.

To learn more, go to [wrfr.org](http://wrfr.org), or tune in to 99.3 fm in Rockland, or 99.3 fm in Camden

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*The Buzz* is composed and printed by the Fellows of The Old School at the WRFR studios, 20 Gay Street, Rockland. Email: [wrfr93.3@gmail.com](mailto:wrfr93.3@gmail.com)

## WEEK SIXTY-EIGHT

COVID-19 RANDOM NOTES WHILE SHELTERING IN PLACE

by Phyllis Merriam

Woke up at 5 am to see the whole South End enveloped in a thick fog dripping much needed moisture. Haven't needed to water my gardens for two days now. Reports of West Coast drought and debilitating heat forewarn the East Coast will suffer too.

CDC reports some fully vaccinated people may still get breakthrough infections from the Delta variant. The unvaccinated are particularly vulnerable. My husband and I phoned his anti-Vaxxers sibling again to see if we could persuade him to get vaccinated. Sadly, we were unsuccessful. I never ever anticipated we would be one of America's families that are alienated because of Covid beliefs.

Three young crows crouch in the Big Maple as two ospreys fly low over our yard, circling, circling closer to the tree. I know certain hawks and Bald Eagles will prey on crows but I'm not sure about ospreys. The crows certainly are hiding and silent.

The Harbor Trail attracts a variety of walkers. Many with dogs are being walked by their canines, which are the alpha - not the owner. Other dog walkers have an invisible control over their canine as they both peacefully stroll along. A young man wearing a yarmulke tries to manage his eager puppy. An elderly and elegantly dressed woman strolls by most evenings. Mornings bring out the joggers and cyclists. Driving home from an errand, I had to suddenly brake when a male driver veered in front of me to get a better view of the young blond in a bikini thong walking to Sandy Beach.

This June, there have been four deaths of Maine children aged four and younger.

This is the third time a parent has been charged in the death of their child in less than a month. It is worthwhile to read the Maine Children's Ombudsman annual reports about child protective services. (Ombudsman doesn't review child deaths)

Tried a Jamie Oliver recipe called "Ginger Shakin' Beef." Any recipe that tells me it only takes 30 minutes is lying. They usually take an hour because I have to do my own prep and I don't have the frenetic cooking skills of Oliver. The baby bok choy took much longer than 1 min. and the beef didn't have any fat in which to sauté the matchstick fresh ginger and the beef. The sauce turned out to be loose v. shiny & sticky as promised. Next time I'll not use olive oil for sautéing. Still, it was tasty.

Sunday was partly spent cleaning our downstairs - something that would never have happened when I was growing up the child of an Army chaplain. This must be some sort of latent rebellion these many years later.

The day ends with a sunset of clouds the color of fresh salmon and high humid heat.

We Maineiacs are just not used to day after day heat and humidity in June.

