

THE SCHOONER



SEPTEMBER 2026



Schooner Estates
Senior Living Community

A MAINESAIL CARE COMMUNITY

THE SCHOONER *Flash*

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WELCOME

Ahoy!

Welcome our newest Community Members!

CONNIE BISHOP

HERB & RUTH DAVIS

CLAYTON "SCRUFFY" DAY

PIERRE DEROCHERS

DOROTHY "DOTTIE" EVERTSON

JAMES HALL

MARCEL MATHIEU

EMILY RENAUD

Our Community is Your Community.

Listen to the

BAND

Friday, August 14th
Sawyer Foundation
@ 1:00 PM



Studio Two, a headlining Beatles tribute band, continued their celebration tour of the Fab Four's arrival to America with an afternoon performance at the Araxine Wilkins Sawyer Foundation on August 14th.

Featuring Berklee College of Music Alum, these graduates focus on the most exciting, energetic period of The Beatles, the early years (1962 - 1966). Choosing from a catalog of number one hit songs from their club and touring performances, Studio Two captures all of the excitement and danceable 50's and 60's Rock 'n' Roll songs The Beatles helped popularize.

As experienced musicians of today's generation dedicated to preserving the memory and fan culture of The Beatles generation, Studio Two recreates their music, appearance, instruments, and onstage banter. Those in attendance (some who you may know! Schooner was there!) experienced the favorite hits that bring people to the dance floor.

Care to be transported in time? Studio Two returns to the area in October, playing at the Franco Center in Lewiston.



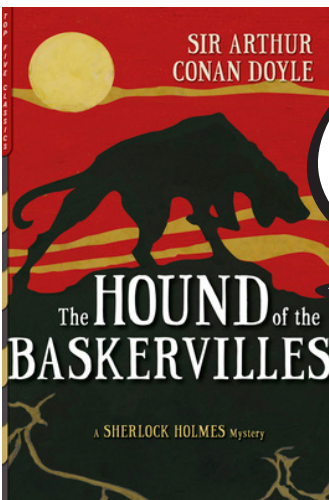
JUST FOR FUN



Meet the finned, feathered, and furred friends of Schooner Estates! Melvin (left) and Maizey (right) belong to Schooner team member Wendy Voter. Melvin likes to play fetch while sister Maizey enjoys snuggles and belly rubs!



Melvin + Maizey



*Ask Me What
I'm Reading*

*The Hound of the
Baskervilles by Sir
Arthur Conan Doyle*

"Detective Sherlock Holmes and his sidekick, Dr. John Watson, set out to investigate a mysterious death. Townspeople report ominous sounds and sightings of a vicious animal in the marshlands. This story is full of suspense, hidden plots, deception, and unjust motives- it's why I love this book. The detective duos' quest to solve this mystery keeps the reader wondering 'who dunit' until the very last page."

-Lara Van Tassell, Schooner Team Member



This Month's Schooner Photo Favorite

Residents James Balicki and Dorothy Evertson are all smiles at the Puppy Project event held in the Schooner Courtyard.

Tomato Risotto

Recipe by David Tannis

YIELD 4 to 6 servings

TIME 30 minutes

INGREDIENTS

- Extra-virgin olive oil
- 1 large onion, diced
- Salt and pepper
- 1 1/2 cups arborio or carnaroli rice
- Pinch of red pepper flakes
- 2 garlic cloves
- 1/2 cup white wine
- 2 cups diced ripe red tomatoes
- 3 cups boiling water or vegetable broth
- 1/2 cup grated pecorino or Parmesan, plus more for serving
- 4 medium tomatoes, in different colors, sliced
- Chopped parsley, for garnish
- Snipped basil, for garnish

This summery risotto is a perfect solution for an abundance of ripe tomatoes!



PREPARATION

STEP 1

Put 3 tablespoons olive oil in a heavy-bottomed saucepan over medium-high heat, then add the onion and season generously with salt. Add pepper to taste, and cook until softened, about 5 minutes.

STEP 2

Add the rice and cook the onions, stirring, until the onions are barely brown, about 2 minutes. Add the red-pepper flakes, garlic, white wine, and diced tomatoes, and cook until most of the liquid is evaporated, about 5 minutes more.

STEP 3

Add two cups boiling water (or broth) and adjust the heat to a brisk simmer. Cook for 5-6 minutes, stirring well with a wooden spoon every minute or so.

STEP 4

When the liquid is absorbed, add the remaining 1 cup of water (or broth) and continue to cook for another 5 minutes, until the rice is cooked, but the grains are still firm. Taste and adjust the seasoning, adding another splash of liquid to loosen the mixture. Turn off the heat, stir in the pecorino and 2 more tablespoons of olive oil.

STEP 5

Transfer to a low, wide serving bowl. Surround the rice with tomato slices and season them with salt and pepper. Sprinkle with parsley and basil. Pass more grated cheese at the table.

WORDSEARCH

A P P F H U K N D L S I S K L A T S N R O C C H F H J S K A I O N L L I
 L H A Y B A L E K A N G A R O O L O L F H J C A N N I N G V H J S J K P
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 V I W H P P I O N G F I E L D S Q I O U N D J K S A C R O S K A L Y U I

ACORNS
 APPLES
 AUTUMN
 BAKING
 BUS
 CANNING
 CHILLY
 CIDER

COLORFUL
 CORNSTALKS
 DECIDUOUS
 FAIR
 FIELDS
 FOOTBALL
 GOURDS
 HARVEST

HAY BALE
 HIKING
 JACKET
 LEAVES
 ORCHARD
 PUMPKIN
 RAKE
 SCARECROW

SCENIC
 SCHOOL
 SUNFLOWERS
 SWEATERS
 TRAILS
 TREES
 WAGON
 WOODS





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