

THE SCHOONER

Flash



OCTOBER 2026



Schooner Estates
Senior Living Community

A MAINESAIL CARE COMMUNITY

THE SCHOONER *Flash*

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WELCOME

Ahoy!

Welcome our newest Community Members!

JANET DIAZ

DOROTHY "DOTTIE"
SKINNER

DORIS ROITMAN

JACKIE MOCHAMER

Our Community is Your Community.

Pitch Perfect



The Midcoast High Winds Flute Choir visits Schooner Estates this October! Not dissimilar to a vocal choir, The High Winds is arranged with a variety of low to high instrumental "voices" that give the ensemble a spectrum of pitches and tones to play with. Concert flutes, piccolos, alto-flutes, and bass flutes are some of the wind instruments audience members can expect to hear during the choir's performance.

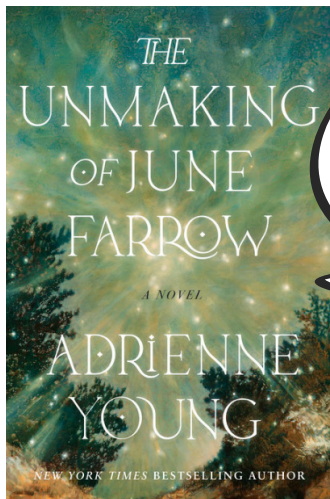
What originally started as an intimate quartet of friends performing together quickly grew into the 13 member flute choir that it is today! Comprised of amateur and professional musician volunteers, High Winds performs a

variety of arrangements, from classical, folk, to original choir compositions.

The Midcoast High Winds Flute Choir is directed by Carolyn Lanigan (Bachelor of Music Education from Baldwin-Wallace College, and Master of Arts, Flute Performance, from Montclair State College), and its membership includes: Elaine Armstrong, Eileen Bonine, Linda Brunner, Ann Durkin, Sally Gundersen, Candi Hine, Kay Huggins, Rose Hutchins, Christopher Lansley, Carol McMullen, Barbara Odiorne, Karen Renten, and Nan White.

Residents can attend the concert on October 22nd at 2:30 PM in the Village Green.

JUST FOR FUN



*Ask Me What
I'm Reading*

***The Unmaking of
June Farrow*
by Adrienne Young**

"When June begins to see and hear things not there—a faint chiming call, her name on the wind, a door appearing out of nowhere—she is unsettled but unsurprised. The Farrow women of rural North Carolina are known for their burgeoning flower farm—and a mysterious familial curse. Raised in the shadow of such a legacy, June is accepting of her fate but determined to end the cursed cycle by denying herself the future of love and a family.

When June is spurred through the mysterious door by an event, she embarks on a journey that affects the past and future, unraveling the mysteries of her family, small town, and even her own fate.

This book was a thoroughly good read! One of my favorite books read in the past year, there was a little bit of everything to keep the pages turning: mystery, epic love, with a light sprinkling of time travel—what's not to like."

-Kristen D'Eramo, Schooner Team Member



SNOUT SCOUT

Meet the finned, feathered, and furred friends of Schooner Estates!

Jasper came to live with Schooner Team member Angie D'Amours in 2018, after she stopped by the Midcoast Humane Society in Brunswick to donate food, towels, and other supplies. Angie had warned her daughter that they were there **only** to make a donation and absolutely would not be adopting a new pet that day. Jasper, however, had other plans.

Jasper adores his Mom, and when she's home, he follows her from room to room. When she comes home after a long day at work, he greets her by dancing on two legs! He also loves his cat buddy, Milo. The two have a special door in the kitchen where they can sit and watch the squirrels in the yard while they wait for Angie to come home. These days, he pretty much runs the house although Milo the cat would say otherwise.



Jasper

This Month's Schooner Photo Favorite

The cast of the Public Theatre's Million Dollar Quartet performed at Schooner!



COOKING

ORECCHIETTE WITH CORN, JALAPENO, FETA, AND BASIL

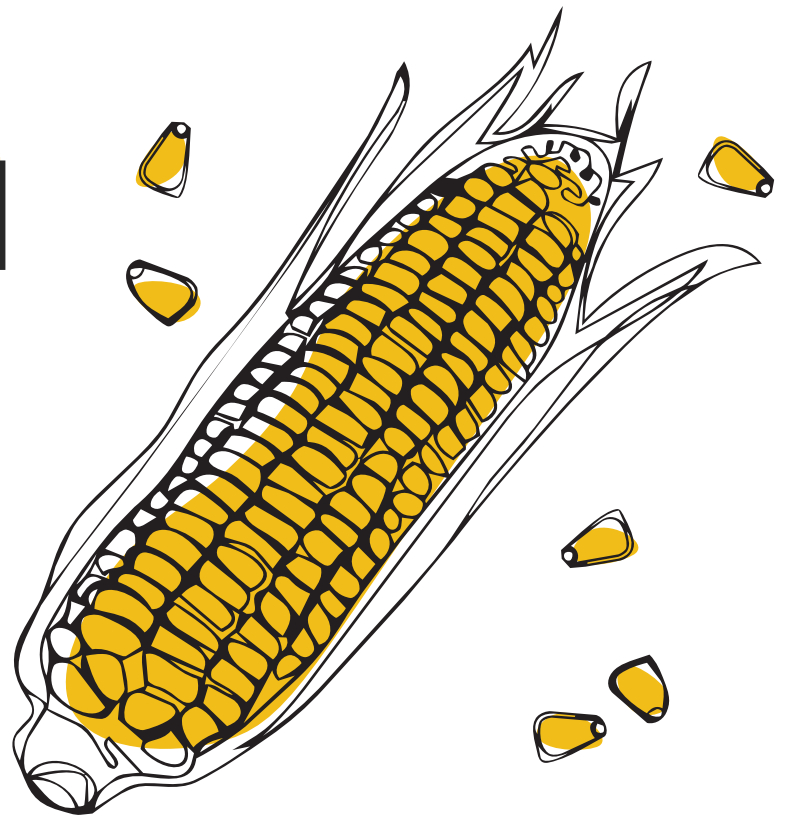
Recipe by Colu Henry

YIELD 4 servings

TIME 30 minutes

INGREDIENTS

- 1 pound orecchiette
- 4 tablespoons unsalted butter
- 1 jalapeño, finely chopped
- 5 ears corn, shucked and kernels removed (about 3 ½ to 4 cups kernels)
- Kosher salt
- 8 ounces crumbled feta cheese
- ½ cup torn basil leaves, plus more for serving
- Flaky salt, for serving (optional)



PREPARATION

STEP 1

Bring a large pot of well-salted water to a boil. Add pasta, and cook until it is just short of al dente, about 10 minutes. Drain, reserving 1 cup of pasta cooking water.

STEP 2

While pasta cooks, make the sauce: In a 12-inch skillet, melt butter over medium heat. Add jalapeño, and cook until softened, about 1 to 2 minutes. Add corn, and cook until it begins to brown in spots, about 3 to 4 minutes. Season with salt. Add ¼ cup of pasta water and bring to simmer and cook until reduced by half, about 1 to 2 minutes.

STEP 3

Add pasta to skillet, tossing to coat with sauce. Add feta cheese and an additional ¼ cup of pasta water, tossing until pasta is slick and glossy with sauce. If needed, add in another ¼ cup pasta water. Stir in basil. Transfer to a large bowl and scatter with remaining basil. Season with flaky salt, if desired.



WORDSEARCH

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

BONES
 BLACK CAT
 BROOMSTICK
 CANDY
 CAULDRON
 COFFIN
 DEMONS
 FRANKENSTEIN

GRAVESTONE
 GHOSTS
 GOBLINS
 HAUNTED
 MONSTER
 MUMMY
 PUMPKIN
 SKELETON

SPIDERWEB
 THRILLER
 TRICK
 TREAT
 WARLOCK
 WITCHES
 VAMPIRE
 ZOMBIE





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