In Attendance

MIC Members
Roger Berle, Cliff Island
Kendra Chubbuck, Isle au Haut (ISLE Graduate)
Rudi Graf, Isle au Haut
Herb Maine, Chebeague
Alden Finney, Great Diamond
Mary Ann Mitchell, Peaks
Donna Wiegle, Swan’s
Mark Greene, Long
Lisa Shields, North Haven
Eva Murray, Matinicus
Kathy Warren, Vinalhaven
Beverly Roxbury, Frenchboro

Legislators
Jethro Peas, District 44 (Islesboro)
Mick Devin, District 51 (Monhegan Island)

Speakers/Guests
Lydia Webster Brown, North Haven
Ron Dice, Isle au Haut
Ryan and Kathy Krafjack, CT, Buying the General Store on Swan’s
Cynthia Niquette, Swans
April Whitener, Long Island
Laurie Wood, Long Island
Rachel Harris, Isle au Haut
Katharine Stewart, Long Island
Steve Corman, Cliff Island
Bill McCalmon, Long Island
Renee Jones, Vinalhaven
Amy Farrell, Great Diamond (Virtually)
Tara Hire, Monhegan (Virtually)
John Chubbuck, Isle au Haut (selectman)
Lydia Webster, Fox Islands Food Co-Op

Island Institute
Karen Burns, Community Development Director
Heather Deese, Vice President of Strategic Development
Kendra Jo Marsh. Island Fellow
Meeting Called to Order
10:01 Roger calls the meeting to order and explains that MIC meets 4 times per year, and it is about the 10th year of being the MIC, 14 Islands represented with a main representative and an alternate.

Announcements and Introductions
We are all here for talking but also for the opportunity to network.

MIC Business
Received the minutes. Rodger submitted a motion for the minutes for approval. Minutes were approved.
Treasurer’s report was submitted and approved.
Eva received first MIC award in recognition for her work with the Matinicus recycling program presented by Roger.
Donna presented on the nomination form to nominate others for an award that will be presented at each meeting. The recipient does not have to be an MIC rep, they only have to be an islander and in need of recognition for the work they have done.

Island Institute Update
Shey: Started new strategic plan July 1st. Thank you for MIC input for the plan. Thank you for your help recruiting for ISLE. 19 individuals will be starting next weekend for the next cohort of Isle. Karen is starting to reach out with community meetings to gather ideas for Island Fellow’s site placement. Applications for sites are due in the beginning of March. Karen is starting to talk with Island Communities and encourages people to reach out to her and start a conversation. 6 Fellow slots will be open.
What kind of information would be helpful to help guide the Island Institute in providing further resources? Talking with Axiom Internet who wants to work with Island Institute and Island communities to increase broadband access. Shey will be reaching out to folks to understand what the current solutions are in the community and if there is interest in partnering with Island Institute to study what the current solutions are and how to move forward.

Suzanne: Sarah Curren, Former Casco Bay Fellow is reaching out to Island Entrepreneurs to understand the barriers to success to Island Economic Development.
Susanne introduces Andy Dorr and his work in Economic Development and Energy Issues. Andy joined the Island Institute in Mid-September. Shey, Suzanne, and Andy are working to bridge
the gap between energy efficiency and economic development. Andy will pass around a survey to get baseline information on how island businesses are using energy. Thus far the focus has been residential and now Island Institute wants to expand and start the conversation about energy conservation, island businesses with Efficiency Maine. There is a meeting tonight on Swan’s to talk about Weatherization Week with a plan to go around to other major Islands and hold community planning meetings.

Susie: Ocean Acidification Bill Mick Devin proposed to the Legislature. Gave overview of what Ocean Acidification is and why it matters to Maine and the lobster and shellfish industries. Nick’s bill failed but was appealed on Wednesday November 6th and will be voted on in a few weeks on November 21st. Anything we can do to raise the awareness of this issue with legislators is appreciated. Heather encourages all Island Residents to reach out to their representatives to encourage them to raise the awareness.

Karen: trying to expand the internship program which applies to island businesses. Ben is the go-to person for this program. Ben will be reaching out to assess business need and how to address the need for internships. Application has been simplified and is due in March. Ben has the material. The internship program is designed for rising high school seniors and Island Scholars in college. Compensation is based on a tiered system from 75 hrs to 300 hrs. Depending on which tier the Intern works will determine their stipend.

**Legislative Update**

Jethro: Isleboro is going in with Belfast and North Port in some redistricting. Jethro will not be running again because of the time required to campaign. State of Maine transportation issues - access is difficult to shopping centers and services from rural areas including islands. There are state and federal funds and equipment available to assist in transport from rural places to services and resources. Suszan Murro—Service and Outreach division of Maine DOT. Rigid programs but designed to get people to services, esp. medical services that they normally would not be able to access.

Donna was also at a meeting and knows a lot about the information. Jethro will give the information that he knows to Karen for her to follow up on.

Mick: Proposed bill looking at small scale sea urchin fishery management. Right now it is managed in two large zones. Management practices have not worked thus far. He runs the experimental hatchery at the Darling Marine Center as the Marine Biologist. Everything that has been done for the fishery has failed and landings have continued to drop. Islands do not have many sea urchin fishermen. Small zones will be set up that will be managed locally in a co-op model by the fisherman. Exclusivity for the zone and the fisherman will be tasked with management. Mick is a proponent of small scale management because the coast is diverse, esp in terms of resettlement issues along the coast. Casco has much lower natural resettlement, but Cobscook bay has a much higher natural resettlement rate which changes how the fisheries is managed. This bill could have large implications for other fisheries including how lobsters are managed. Currently there are 8 management zones for lobster. If the sea urchin model works it could change how lobster is managed. Proposed in the first session and held over to the second session to allow research to take place. Initially the fishermen were skeptical but now he has by
in from the fishermen. They want the experimental management for zone 1 and zone 2 be left alone.

Bill 2: Cold Storage for Aquaculture. Thinks Island Communities will see an increase in aquaculture. Oyster consumption has steadily increased. Oyster farmers now need to sell product year round. Up to now May to December has been the selling season. Oyster farms are primarily upriver in places that freeze. Oysters would be sunk to the bottom and hibernate but farmers could not harvest during the winter. Now Oyster farmers are asking to move down river to sites that don’t freeze to allow access year round. Now they are required to get a 1-2 year lease. To have an aquaculture lease you need to be improving your product and when the oysters go into dormancy they are not improving. This bill is designed to remove red tape for the small business owners of aquaculture.

Bill 3: Bill to establish a panel to investigate Ocean Acidification. Introduced bill into the second session so it needs to go through the House Council for approval. Most important Marine Bill in the session. The bill got 3 votes: Seth Berry, Jeff McCabe, Ken Ferdett. The bill would establish a panel of 11 people to take scientific literature, corporate knowledge and other regional knowledge, synthesize it and make recommendations to the legislator to make appropriate marine policy regarding Ocean Acidification. Mook Sea Farm- biggest Oyster producer in ME, with lower PH it is taking him 3 weeks which means he has lost 1/3 of his capacity for production because of the longer settlement time. Mick states that Maine needs to be a leader in addressing this issue. The panel will be active for up to 12 months. Wants to follow WA state and AK who have mitigation and legislation in place already.

OA- Impacts are seen already, it is a measureable effect.
Part of the resistance is for research and panels part of the resistance is the belief that it is not an issue. Mick is working to convince the legislators that this is an important issue that needs to be addressed.

Panel- Island Stores
Laurie Wood: Boat House Beverage and Variety on Long Island, 14 years, year round store. Privately Owned. 200 Year round residents on Long. They sell soup to nuts, what they don’t sell in the store they have out back in the shop.
Success: April Whitener and Sam take over the store as the general manager to allow Laurie to take time off. Employees make the store possible. There is great sharing and contribution of ideas. They work well with Casco Bay Alliance. Some items need to be picked up in person and can’t be bought in bulk.
Challenges: Staying open in the winter. Decrease in business but a desire to service the year round community. Closing the budget gap is difficult. Tailor hours to only be open around the boat, cut back on employees. Located 500 feet from the ferry landing.

Bill McCalon: Store open since 2001, Gas and Fuel Oil. Summer Store Only. No longer sells oil still sells gas, sandwiches, drinks and take away food and limited grocery. Transitioning away from Grocery. Bill came into it as a retirement career after being a financial advisor. Being a store owner you get a great picture of the island residents. Nexus of community.
Challenge: Declining population on the island makes it business. Changing needs, competition from uptown because mainland access is more accessible.

Katharine Stewart: South Side of the Island. Nursery selling plants, selling seedlings, expanding gardens for selling vegetables. CSA- little long island farm cooperative. Prepay to harvest from the garden whenever they want. ¼ acre land so expansion is in land management rather than growing. Developed a business plan which allowed her to look at the long run and break even this year. Has an intern, apprentice with grand ideas to allow Long Island to become self-sufficient in the food supply. Don’t use commercial fertilizer. Use seaweed and mulch and cultivate a worm farm. Goal is to learn how to grow vegetables year round. She doesn’t have the energy/time/staff to harvest and transport for the stores to provide fresh veggies but is open to collaboration for having people to harvest commercially.

Jethro suggests: Maine Farmland Trust and MOFGA for resource development. Moving away from seedling growth because she has found a seedling wholesaler. She has to haul from the mainland but the seedlings are hardy. Financial aspect is a challenge but is learning. Consulted with SCORE. Wants to provide affordable, healthy food.

Amy Farrell- Diamond Cove. Owned store 4 years, operated the last 2 years with a staff of 5 people. YRP: 60 people. 60/40 draw from sides of island. Open Memorial day through Columbus day weekend. Small winter community makes staying open not feasible. Serve full menu of B/L/D- steamed live lobsters, basic grocery items and personalized shopping based on things that people request. Trying to balance full inventory with limited product waste. New ice cream cooler. Opened a house account as a value add card. Discount with people who opened the account early to give her an upfront cash. Add value throughout the season. Allows kids to buy things without money.

Trying to find a manager for the store is a challenge or finding housing for manager if they are coming from off island. Freight is a challenge but works well with Casco Bay Lines. Working with local vendors to work on packaging so she got charged less in Freight costs as they were getting charged for each box. Dinner special, facebook page and mass emails out to community. 70-80 people coming together and having dinner. Prices $12-14 for dinner special. Preseason and Post Season survey to community for input to make the store exactly what they need. Wholefoods and Hannaford delivers to GDI.

Steve Corman: Pearl Seaside Market and Café – 5 summers. Hard to make a living just owning a store so they have built up the café little by little over the years. Open April- October. Open first on just the weekends. Open the café on Memorial day through Labor Day weekend 7 days a week. #1 product: Gifford’s Ice Cream. 45 Full Time Residents. Built up a Private Boating customer base. Goes shopping twice a week to get requested projects. 0 storage in the store/café for products.

BLLT’s : bacon lettuce, lobster, tomato on a toasted roll. Is his biggest selling sandwich. Differentiated his menu to draw people from all over. All produce comes from Rosemont Produce Distributors which comes from HayMarket in Boston. Has different levels of products available from low end to high end for a broad customer base.

Laurie: Price points on the finer items are a tough sell. Are customer’s paying the price points? Ice Cream is particularly challenging.
Steve does not earmark his higher end products for the hard working islander, he has Hannaford block cheese for them. How do you get more of the islanders to frequent your place? Islander’s use his store simply as a convenience store. He spreads the price point to appeal to many different budgets.

Rudy asks: Please speak to the concept of the store being a community center, Isle au Haut has had challenges along this line? Do you pay attention to this aspect or not?
Steve: We bought 7 really comfortable chairs to put on the deck and the porch and make it a hang out. He has great pleasure to hang out with guys smoking butts and drinking coffee and making them comfortable and secure and cultivating the idea of a meeting place.

MaryAnn- Peaks: 1200 Year Round Population. $7/20 minutes from Portland so the summer time visiting population is off the charts (public beaches, bike rentals, etc)
Ice Cream store sells Gifford’s Ice Cream. They sell more ice cream than anywhere else in Maine. The challenge is garbage and how to deal with that. In Portland they have to buy blue bags. Do they have to transfer all the garbage and take it to the transfer station. They tried to implement a recycling program that failed. Cost effective solution for garbage. Regular supply in the summer time is a challenge. The store shelves are empty on the day before he goes to town. There are some people who live on the island who only shop at the island store to ensure that the store stays in business even though they are in close proximity to Portland. The store is a community center if you want to stand in the aisles, but it isn’t set up to foster that feeling. The one bench was removed from in front of the Hawk and Gull, so there isn’t a place to sit and visit.

Laurie: Being close to Portland means that there is less incentive for people to congregate in one place because there is a city center accessible that people can escape to which isn’t an option on other island.

Herb Maine: Chebegue Small store, adjacent to library, med center and community hall. Outside picnic tables, no inside seating. Sell sandwiches. Island bulletin board for information posting. 9 a.m is the unofficial gathering time to have coffee. Limited produce. Operates as a convenience store. Credit system- informal written on 3x5 index cards that people settle up when they can. Edmonds father started the store: Earl Doughty was a legend. CSA model tried last year that won’t be tried again due to personal reasons and a because it was a financial struggle. Second Wind Farm Farm Stand and a Floating Farmer’s Market. The biggest challenge for the store was to find Management Help. They would love to take a break in the winter but they are open 7 days a week in summer, 6 days a week in winter 12 hours a day. They have trouble finding someone they trust enough to leave the business for any length of time.

Shey: Islesboro. 600 year round people. 2 island stores open year round and an ice cream and sandwich store open Memorial day to Labor day. One store(down island) located close to the Summer Colony- hard to get into in the summer. cold sandwiches, hot lunch through the winter. 3 different sets of coffee crowds so there is a culture of community. Perhaps 6 or 7 employees. Wider range of price points for items low end to high end. Only store that sells gas. Also has a cake catering business.
2nd store (up island) is open 7 days a week with reduce hours on Sunday and sells the staples. Maybe 4 employees. Neither store is near the ferry landing. Currently a lot of contractors that come out on the Quicksilver Boat which is helping to support the coffee business of the stores. Rudy: Is there any issues with state licensing preparing food in a store? Steve: Got inspected within a few weeks of ownership, and recently got inspected. Jethro: There are only two inspectors in the state of Maine to do all the restaurants in the state so Steve’s inspectors were probably from Portland. When a new store opens the inspectors come and do the inspection and then sweep through all the other’s.

Rudy: Isle au Haut. Co-Op. One summer resident who supported the store financially- the atmosphere was one of coming to buy food and no to talk. No governance from the board. Eventually, board resigned, local people did not feel welcome there. Rachel Harris is the rep from the new board.

Rachel: new board came into being in late August. They are deep cleaning the store weekly working very hard in very literal ways to get the store back up and running. Challenges: 40 people in the winter. The boat comes from Stonington which is itself an island with limited access by bridges so getting suppliers to deliver to Stonington is very challenging. Large Grocery store in Deer Isle. Currently buying from Burnt Cove Grocery but would like wholesale suppliers. Success: Tuesday- Church is donating $50 week to have a church meal at the store every Tuesday to bring people. ‘Expanding into free food to bring people back into the store.” Good Chef who winters on island and cooks, run by volunteers and contributions to change the atmosphere at the store and be more responsive to the needs of the community. Challenge: to get the man power to manage and man the store.

John Dice: The store had been through several crisis but he feels that now it is on the right track. The challenge is to make enough money during the summer to bring the store through the winter. But it will take awhile to change the attitude of the year round islanders who have not felt welcome there.

Kendra and John: Shore Shop Gifts- 22 islanders have items on consignment or wholesale 70% consignment profit. Maine Made products, honey and wine, craft products, jams, live lobsters, bread on Tuesdays and Fridays. Have a website. Open by apt during the winter and open 7 days May to October.

Lisa: North Haven General Store. 7 days a week. Owner has had health issues so wife is trying to run the store. Store is not near the ferry landing- about 2 miles from the Ferry landing, ½ mile from the harbor. Challenge for boaters coming ashore. The store is a community gathering place. Every construction truck is there at 9 a.m. Coffee and doughnuts, they make sandwiches, in the winter there is pizza once a week. More variety in the summer. Challenges: hard time keeping employees. Lots of people from eastern European countries that work in the store. Use Beth’s for produce supply rather than on island farms.

Lydia: Fox Island Food Co-Op 350 year round residents, 2000 in summer. Order once per month from Crown on Maine Organic Co-Op and farms on North Haven and Vinalhaven. 50 person email list with online buying club software that lets people order online. Pickup truck gets sent
over, Crown of Maine meets them at the ferry terminal, order breakdown happens at the community center. The co-op runs on volunteer work from loading to breakdown of individual orders. Annual membership fee option which supports organizer stipend (28 annual members) don’t have to be a member to order but there is a $5 order charge if not member. Increasing involvement from local farms. Convenient that they can order from home and don’t have to take a day to go to the mainland to get their groceries. Growing interest. Early stages of figuring out a store front option that would display Crown of Maine items. For orders below $100 there is a 5% mark up for orders over $100 there is a $5 charge. The Co-Op has been operating for about 5 years. Lydia has not had an interaction with them but feels that produce is not their strong suit so the co-op is filling a need rather than providing a competing business.

Break for Lunch:

Upon Return:
MaryAnn: Attended Conference – Greening your Grocery Store- unsure of how far they will travel for consultation. Customers appreciate the initiative plus it will help the bottom line. Roger has the paperwork if you would like it.

Roger: Has an energy survey that Suzanne talked about and the nomination form to recognize the contribution of islanders. He also has Mick’s email on Ocean Acidification background information if you would like to help support the legislation.

Mick: if you email him he will send you a copy of the bill as it has been submitted.

Kathy and Renee Jones: Carvers Harbor Market Manager: Business since 1987, full service year round grocery store, open 7 days a week to try to provide everything for everyone so those who do not want to leave the island don’t have to. They have a baker who does some catering and a delivery service that consists of one girl delivering groceries to the shut-ins. In 2005 they widened the aisles to promote people stopping and chatting in the isles. Went back on a sales flyer to sales are more competitive with the mainland. Owner of the store purchased a freight company to aid shipping, since one of the owners got sick they are now working with a freight company. Challenges: getting people to work in the summer when they can be lobstering and making more than the store can pay. They try not to lay anyone off in the winter but they do cut the hours. Just got a hot foods case for people to get a hot dinner to take away. They take customer suggestions.

Fisherman’s Friend: Highest seller of bud light per capita in Maine, scratch tickets. The prices are a bit higher than Carvers.

Coffee Shop which is also an outlet for farmers produce. ARC sponsors a Crown of Maine buying club which hurt Carver’s business the first year but Carver’s have sale items and Renee feels there is enough business for both. But they try not to compete with too many island businesses.

Saturday Morning Farmer’s market and a Creamery selling goat cheese on island.
Kathy: starting a Gardener’s Exchange which would be appropriate for store owners to be involved in that to give feedback to farmers on what the stores want to sell to feed into what they are planting and harvesting.

Laurie: Farm stand vs. Store- if Kathy is selling produce at her farm stand and sells it to the store and I have to mark it up why would people buy it from the store?

Conversations about who is selling what and overlapping business markets need to happen to limit competition.

Tara Hire; Monhegan- Lisa Brakett- currently store owner. Tara has stepped away from the store on October 30- seamless transition between stores and owners, very little disruption in service. Tara didn’t own the building that her store was located in. People who owned the building ended the lease after a year notice. Monhegan Island Sustainable Community Association purchased a building that will house the store into the future so there is stability. The property was $180,000 and another $100,000 is going into the building for upgrades so it has been an expensive solution. Tara chose not to do the store to open a different business. Getting products to Monhegan is a challenge but enough would come and drop off at the Ferry Terminal, but some would not come down the peninsula and so someone would have to drive to Port Clyde for pick up. There is usually a way to work around the delivery issues- Monhegan has Crown of Maine dropped at Rockland Food Service for pick up.

Winter solution: Left the front door open, people would write down exactly what they were taking and the price/weight, self-check out all the time, and everyone would have their own account. Once a day the owner would go in, place orders, and account for the things people had taken that day and then send out weekly bills. It cut down on payroll and finding stable staffing. The new store will have prepared foods on offer- the diversity of offerings is important in making money. 40/45 year round residents.

Laurie: You can’t do that if you are selling beer, wine, or cigarettes

Eva- Matinicus. No store anymore. People fax the order to Shaws which boxes it up and sends it to the airstrip. The airplane flies it over for $8 per box freight shipping. In the mid 80’s the store owner gave customers a hard time under the “I’m here to make money not to make friends” mentality with no customer service. Once people get used to buying staples off shore, it is hard for them to get used to buying again at the island mark up. There is no daily Ferry. If you are a store owner who can’t be behind the counter and in Rockland getting stuff so it has to be a multiple employee business. July-August, Eva has a bakery, soda, coffee, which is the only place to buy food on island. Take-out only but she still deals with a lot of the garbage and waste. They don’t have the summer tourism that would make it infinitely expandable- there is an upper limit to the population and so there is a limit to the growth potential to the business. The business is in her house so it often works on the honor system. Freight issue- Eva does the trucking on island- but there is nowhere to buy meat and vegetables and no regular ferry for regular shipping.

Cindy- Swan’s Island- close to the Post Office and the dump on Swan’s Island. Original store burned and there was no store for many years. Cindy has a lobster buying business and wasn’t interested in a store. The lobster buying business has also impacted the customer base for the
convenience store because those fisherman who sell to other docks won’t shop at the store. But the island needs a store. Relies on the employees because she can’t be present all the time. She runs a convenience store- a grocery store is unsupportable. People are looking for the hot foods. Swan’s Islands is dry island. They were going to close in the fall but decided to stay open because so many people do come to the store for hot lunch and staples. Sell organic meats and vegetables through Crown of Maine. Freight delivery is the mail man and UPS, brings the groceries. From June to October she can’t leave the island to go meet with vendors and get it herself so she uses a freight service. Used to use a distributor that went out of business so she had to start interacting with vendors individually. 350 year round residents. She is constrained by the building and the size. If she could be larger she could be a community center but there isn’t a space for it in the current store space. They don’t sell heating oil or gas currently. Though the Co-Op sells gas, Cindy says that if the gas did start selling gas it would benefit her so she could focus on the boats.

Introduced prospective buyers: Kathy is an Artist, Ryan is an architect- the current footprint would be challenging. They envision building and strengthening the store and then considering offshoot businesses to support the community. Still in the exploratory stage.

Kathy Warren: Vinalhaven used to run a mercantile and a hardware store. There is a need for general merchandise that may be population driven but there is a need. Candles, ice cube trays, wine glasses, toasters.

Beverly: Frenchboro- general store went out of business 15 years ago. Transportation issues to the island. Right now there is a deli from July to Labor Day. There are opportunities for the Deli to expand the horizons. There is a museum store that sells Maine Made items. What about media and public relations to let people off island know about the stores offerings on island? There is a big building owned by the bank built to replicate the Tate building. Bev thinks there is opportunity if someone wanted to buy the building to create something with it centered around recreation. The undeveloped land owned by the Maine Coast Heritage Trust rivals the beauty of anywhere in the coast. There is a lot of opportunities but so many challenges including the boycotting of a business. There isn’t a huge population to support business efforts.

2013 Update: There was a great Halloween party on Frenchboro this year. Most of the town positions have been filled but there are infrastructure weaknesses. Physiologist and a mediator just moved to the island. Passed the Harbor Ordinance by 2 votes, which was challenged and may go to a town meeting. The ordinance is controversial on the island. One day a week principal that now comes out to Frenchboro and is working well as a go between with the RSU on MDI. Hoping for an Island Fellow at the school and to support an ongoing need for community building.

Idea Sharing and Brainstorming
Ron: How do stores set their price points?
Steve: He has been a tourist or a visitor on many different islands so when figuring out the prices of things, he thought about the needs of the visitors. He wants them to come back and buy more
than one thing. In that way one percentage does not fit all. For bakery items that are shipped form the mainland the mark up is 60%. He is a service provider. Kathy: I think they are also paying for enthusiasm.

Kathy W: On Vinalhaven a bag of lettuce is 6.50 but the product is so fresh that it lasts for 4 weeks because it is so fresh- it hasn’t spent 2 weeks on a truck already.

Laurie: Sells a head of organic romaine lettuce for $1.29 but there are so many young lobster families that just don’t have that kind of money. A majority of my food has to be affordable to them.

Kathy W: There is a difference in what people will pay for local and what people will pay or organic. Community education has increased and you know where your money is going.

Kathy Stuart: Tries to get an average price based on what the major stores are selling and how they are setting their prices

Bill: There is a formula in prepared food: 1/3 the cost of materials, 1/3 for labor, 1/3 for gross profit, + a little bit for freight.

Rachel: How many stores extend credit during the winter/year round?
Kathy W: There are credit balance accounts, but they stopped selling on credit.

Bill: The bank said they would lend money if he didn’t lend it to his customers. So he started a debit account for customers. Pay up front and spend down. Laurie also does that but sometime there are circumstances when you have to extend credit in the winter, though not for beer, wine or cigarettes, but you have to do what you can so that people can live and work.

Kathy W- store can now accept DBT for produce they are selling for the local farmers.

Suggestions for future meeting:
Town Government
Island, Volunteer Fire Departments
Broadband Internet – Aaron Fuchs recently conducted a survey on broadband.

**Island Community Check-In’s**

Kathy: Vinalhaven’s comprehensive plan was approved by the state of Maine with thanks to Andy Dorr.

Donna: Meeting Nov 14th to increase board of selectmen from 3 members to 5. There is push to do some research on different town governance models. Single stream recycling is in place and
popular. School population is down a bit. Trap limit has been raised to 550 traps in the conservation zone. Increase in awareness in improving health.

Alden: Great Diamond- Diamond Cove development of the new Inn, improvement to water, sewer, electric. 22 suite hotel/condominium with 22 additional rooms. Occupancy permit before the first of the year. The inn is located in an old historic building, so rehabbing the building has added expense to the project cost. It used to be an army barracks for 200 men. Each unit will have a fireplace. Construction has had a big impact on the island. Sometime over 100 workers coming in daily. Barges and road traffic. Playground was upgraded and modernized. Next summer, Great Diamond is asking for a Fellow to help work with the museum. Run by heart hotels- the price point of the condos is more expensive to buy than a larger house.

There needs to be someone from Isleboro. Archy is still the alternate. Shey will look into it.

Future Meeting Dates
Winter meeting in Augusta: Date to be determined
May 9th 2014
August 8th 2014
November 14th 2014 (to fall after the election)

Shey: During the last Gubernatorial election II brought a forum to the Strand aligned with an MIC August Meeting and II would be willing to organize and host that again. August 8th