



Annie Mahle cooks with a wood-burning stove below deck on the J&E Riggan.

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# Sail

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The only technology on board is radar and GPS in his command center.

That's a relief to his daughters, who welcome the downtime and reprieve from the constant barrage of social media.

"It's nice to be away from all the media and buzz of technology," says Ella, who lazily reads a book above deck as the morning sail gets underway.

Neither has a cellphone. Pokemon Go pales before the Penobscot.

From May to October, this is their summer. Like any family business, it's all hands on deck all the time. Running such an endeavor tests any couple's mettle.

To keep the business afloat and the family in harmony, a division of labor was agreed upon early. Though Mahle can captain the Riggan, she prefers to captain the woodstove in the galley.

With the second edition of her book, "Sugar and Salt," attracting guests, the Riggan is well-known. Between meals, Mahle mingles with passengers and shares cooking tips. Her husband, steady at the helm, fields navigation questions from the curious.

A few feet from the galley, awaft in wholesome aromas, he warily keeps a weather eye out and charts the day's course.

"I don't tell her how to cook, she doesn't tell me how to drive the boat," Jon Finger says. "It works out so much better."

Judging by the raves at meal time last week, they've got it down.

"There are challenges, but every kitchen has their challenges," says Mahle, who trained with a Swedish chef and studied at the Culinary Institute of America. "Sometimes the boat heels, so I'm cooking on a platform where things move. My pies sling to one side of the oven. You have to be smart," Mahle said.

Not to mention fore-



Chloe Finger raises a sail aboard the J&E Riggan, the schooner that has been her home since she was born.

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sighted. In deep water, "you can't run out to the store," she said.

Twice per week, after breakfast and before leaving port, Mahle jumps in her car and heads back home. Joined by Chloe, she forages her garden for herbs and greens for the excursion. With her patterned apron still fastened, she steps into the chicken coop and scoops up a dozen fresh eggs. A shore-bound Riggan staffer watches their chickens, and a neighbor keeps an eye on her garden while at sea.

Surveying the array for what's ripe and ready, she plans her menus accordingly.

"I think of things that would work well in a woodstove," she says.

Strawberry shortcakes, tarts, chocolate spiced cake — "there is very little I won't do." She'll bake bread, roast meat, caramelize onions and shuck oysters in any given day.

Although they've been married for two decades, Finger still marvels at his wife's speed and agility.

"It's magical. She feeds 30 people a day, three times a day," he says. "It's witchcraft."



Ella Finger and Chloe Finger take a break on deck of the J&E Riggan as their father, Capt. Jon Finger, looks on.

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their confidence and intelligence is contagious.

"There is a lot of nurturing that goes on," Mahle, who also is a mentor to the apprentices aboard the Riggan, says.

She'll help these kids with banking questions or offer a fresh, parental ear. It couldn't be further from a corporate resort experience.

"Guests can feel it is real. All of it this is real," Mahle says. "Kids don't lie. If we were not authentic, our kids wouldn't want to be here."

"They have gained confidence by learning to work as team members. Knowing how to use your body to get an end result. There is a physical part to get a 75 ton sailboat to go in the direction you want it to," Finger says. "You've got to be the boss."

Who is the boss on this ship?

Emerging from the galley, as Lincolnville comes into view, his wife strides to the middle of the ship with a swing in her step. The bell rings; it's time for another sumptuous meal.

# ALBUM

## Wedding



Amelia B. Joyce  
Samuel J. D. Joy

## Anniversary



Browne  
70th Anniversary

SWAN'S ISLAND - Amelia Brooke Joyce, daughter of Mr. and Mrs. Jason Joyce of Swan's Island, was married on May 28, 2016, to Samuel Joseph Ditzler Joy, son of the Rev. and Mrs. Paul Joy. The noontime ceremony took place overlooking the Pacific Ocean at the Beach House Restaurant, Poipu Beach, Kauai, HI. The intimate ceremony took place with a few of their closest family members and friends present, with the groom's father, the Rev. Paul Joy officiating.

Samuel and Amelia are alumni of Mount Desert Island High School. The groom is a 2013 graduate of Northern Maine Community College and the bride is a 2015 graduate from Eastern Maine Community College. The groom is a self-employed lobsterman on Swan's Island, and the bride and groom will be working aboard their 36' Northern Bay lobster boat, F/V Swamp Rooster.

Mr. and Mrs. Joy honeymooned on Kauai and will make their home on Swan's Island.

SIoux CITY, IA - Joyce and Kenny Browne will celebrate their 70th anniversary Aug. 4. They married in Ocean Park, Calif., Aug. 4, 1946. They moved to Bangor then Phoenix for 41 years and now live in Sioux City. After military service Kenny graduated from Husson University in 1948. Joyce graduated from Yankton (SD) High School in 1945.

## Notice

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## UMaine Extension offers tips for donating produce

ORONO — The University of Maine Cooperative Extension offers advice for gardeners who seek to contribute to their community by donating extra produce.

Top-quality vegetables are welcome at most food pantries, soup kitchens and homeless shelters. UMaine Extension officials suggest gardeners call ahead to find out what types of vegetables are preferred and the best times to donate.

Delivering fresh produce, as well as cleaning and bagging it before delivery, will help ensure that it is used, according to the UMaine Extension publication "A Donor's Guide to Vegetable Harvest." The bulletin also includes information on when to harvest vegetables for best quality.

For those looking to donate produce, Frank Wertheim, an associate professor with UMaine Extension in York County and director of Maine Harvest for Hunger, recommends vegetables and fruits with longer shelf lives. These "keepers" include winter squash, potatoes, carrots, sweet potatoes, onions and apples.

Wertheim adds that a lot more can be grown and donated depending on timing and the needs of the intended food pantry. He says com-

municating with the hunger organization to determine its capacity and turnover to recipients is key.

Maine Harvest for Hunger is a University of Maine Cooperative Extension program that for the last 15 years has organized gardeners, farmers, businesses, schools and civic groups to grow and donate produce to food pantries, shelters and other food distribution points in the state.

Since 2000, Maine Harvest for Hunger participants have distributed more than 2,197,000 pounds of food to residents grappling with hunger. In 2015, record-breaking donations of more than 318,000 pounds of food went to 188 distribution sites and directly to individuals.

More about the program, including how to donate or volunteer, is online ([extension.umaine.edu/harvest-for-hunger](http://extension.umaine.edu/harvest-for-hunger)). Recommendations on where to take food donations for Maine Harvest for Hunger are available by contacting local UMaine Extension offices ( [extension.umaine.edu/county-offices](http://extension.umaine.edu/county-offices) ).

For information about growing and donating crops, call Wertheim at 324-2814 or email [frank.wertheim@umaine.edu](mailto:frank.wertheim@umaine.edu); or Kate Garland, 942-7396, [katherine.garland@umaine.edu](mailto:katherine.garland@umaine.edu).



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