

BSO

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“In Truth” is one of just a handful of piano concertos written by American composers in recent decades. Richman’s piece is themed around the idea of truth; being true to oneself, being true to one’s world and the people around you, and being true to one’s spirit. It’s deeply influenced both by Richman’s mentor, Leonard Bernstein, and by his long history as a composer for film.

“I wanted to include that cinematic element, but it’s not sappy film music,” said Richman. “It’s very traditionally classical, but it’s very accessible.”

The other two pieces on the program highlight that blend of classic and contemporary: the 1970 work “Pioneer Dances,” by composer Peggy Coolidge -- herself a summer resident in Maine later in life -- and Antonin Dvorak’s iconic masterwork, his Symphony No. 9, “From the New World.” Richman is committed to showcasing works that go beyond the classical standards, bringing in works by women and minorities and new works as well. It’s deeply American: diverse, genre-spanning and, often, very fun.

When we sit down in the concert hall, we approach the music with all our own experiences,”

EMMC Cancer Care wins Innovator Award for use of real-time location system

Recently, EMMC Cancer Care received the 2015 Innovator Award from the Association of Community Cancer Centers (ACCC) for using technology to improve the patient experience. Those in need of cancer treatment often spend several hours seeing many different providers. EMMC Cancer Care uses a real-time location system to pinpoint the exact location of patients, family members, and staff through the use of small badges, thereby coordinating their care more efficiently.

The Lafayette Family Cancer Center in Brewer occupies 135,000 square feet and is larger than a football field. With any facility of this size, navigation can be a challenge. Since the three-story building opened in 2009, EMMC Cancer Care has decreased patient wait times and streamlined the chemotherapy and pharmacy process for patients. The location system improves

said Richman. “Almost no one lives in a bubble where you have this pure aesthetic, only having heard music by dead, white, male, European composers. We all perceive it in a different way. And as an American, that’s the melting pot... that’s why it’s important, to me, to showcase diverse voices and new works.”

The rest of the 120th BSO season holds plenty of new things as well, such as a season-ending semi-staged production of Puccini’s “La Bohème,” featuring a full operatic cast and a chorus featuring the Bangor Area Children’s Choir, University of Maine Singers, and the Oratorio Society.

In October, Richman as well as several other BSO members will be featured in three intimate, free performances during ARTober, the City of Bangor’s month of the arts, at Nocturnem Drahtaus in downtown Bangor, including BSO percussionist and composer John Mehrmann at 7 p.m. Oct. 13, the Ceolta Cello Duo featuring BSO cellists Marisa Solomon and Norreen Silver at 7 p.m. Oct. 20, and Richman himself on piano with guest vocalist Joelle Morris, singing French chansons and Broadway show tunes at 7 p.m. Oct. 27.

For more information about the full season and for tickets to the Sept. 27 concert, visit bangorsymphony.org.

quality care and patient satisfaction by letting staff know each step in the patient’s treatment, and even prompts caregivers to check on a patient who has waited for 20 minutes with updates on the process.

“This has been transformative and empowering for our patients in treatment. They love that they never have to go back to a traditional waiting room,” said Allen L’Italien, RN, executive director, EMMC Cancer Care. “It frees them up to sit where they want, and be near others and socialize or not, depending how they are feeling that day. From lab work to imaging, to seeing a doctor, with our real-time location system, the care team doesn’t need to ask if a patient is ready, because we already know.”

EMMC is one of only six hospitals in the US to receive the annual honor, given to ACCC members who create replicable programs to improve the quality of patient care. The ACCC advocates for multidisciplinary cancer teams and provides quality care information to help hospitals meet the needs of cancer patients.

EMMC Kitchen Tour set for Oct. 3

BY EMILY BURNHAM OF THE WEEKLY STAFF

For more than a decade, each fall the members of the Eastern Maine Medical Center Auxiliary have let Bangor region foodies and home decor enthusiasts get a sneak peek into some of the most elegant, expansive home kitchens in the area. In many cases, it might just inspire a bad case of kitchen envy.

This year’s EMMC Auxiliary Kitchen Tour is set for noon to 4 p.m. Saturday, Oct. 3 in six kitchens in Bangor, Holden and Veazie, and once again, participants will get to see what’s cooking in the better homes in Bangor.

“Every year we see new and different things, like people really getting into gas stoves, or having built-in things like spice drawers or other storage,” said Eileen Hernandez, who has helped to organize the tour for the past 11 years. “But the thing that I always notice is that people really come to get ideas for their own homes. They see things other people have done and they want to try it in their own home. It’s definitely a source of inspiration for people who might be thinking of remodeling.”

There are three kitchens in Bangor, one in Holden, and, new to this year’s tour, a commercial kitchen in Veazie, at R.M. Flagg. The company is owned by Joe and Stacey Guerin, who purchased the restaur-



PHOTO COURTESY EMMC AUXILIARY

The annual EMMC Auxiliary Kitchen Tour is set for Oct. 3 this year, featuring five homes in Bangor and Holden, as well as a commercial kitchen in Veazie. Kitchens on display include this West Broadway home’s open, renovated kitchen.

rant supply store in 2011. Since then they have opened their store to the public and added a variety of new cookware. Their new venture, the Maine Cooking School, was introduced in 2014 in an effort to allow local talented chefs an opportunity to showcase their skills and promote their businesses. Chefs from the school will offer up demos during the tour.

“It’s an interesting addition to the tour and we’re really happy to try something new,” said Hernandez. “We’ve never had a commercial kitchen before.”

Vendors will be present in all the other homes, including Brayer Ridge Soap, Oats Any Time, Peaked Mountain Farm,

tion, the event features a relay component for teams of two or three athletes. Eighty people between the ages of 16 and 70 participated in the event last year. Athletes will self seed when registering based on their estimated time for a 525-yard swim.

Registration fee is \$70; \$95 for teams. Registration will be capped at 160 athletes. More information is https://runsignup.com/Race/ME/Orono/BlackBearTriathlon.

Historical Society wine receptions planned

The Bangor Historical So-

ciety has added two Harvest Wine at Hill House dates to its fall calendar. Sponsored by Russ Harrington from Better Homes and Gardens The Masiello Group, the fall events are scheduled for Sept. 24 and Oct. 22 from 4:30-6:30 p.m. Harvest Wine at Hill House continues a tradition that began earlier this year with the BHS’s Summer Wine at Hill House, membership receptions. While a BHS membership is required to attend, each event includes complimentary wine, from State Street Wine Cellar and food from Simply Sweets and Marilyn Bishop.

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greatly benefit the tiny patients that will need the services of the new NICU at EMMC,” said Hernandez. “We hope that people will recognize this and come out and support this worthwhile cause.”

Tickets are available for \$25 online at www.emmcauxiliary.org and at the EMMC Gift Shop, Patrick’s Hallmark on Broadway, Rebecca’s Gift Shop, the Cianchette Building, Huckleberries, Anthony John’s and Miller Drug Westgate. Tickets will be \$30 at the door. For more information about the tour or to join EMMC Auxiliary (first year of membership is free), visit www.emmcauxiliary.org.

The October event will also include the chance to take the popular “Ghostly Bangor” walking tour at a discounted rate.

“The wine receptions started as a way to say ‘thank you’ to our members and to show off what’s new in our collection and with our programs,” executive director Melissa Gerety said. “The support has been tremendous — and the events are a lot of fun.”

Memberships start at \$25 and are available online at bangorhistoricalsociety.org or at the event. More information is available by calling 942-1900 or emailing info@bangorhistoricalsociety.org.

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Acadia's Oktoberfest
Join The Celebration
SOUTHWEST HARBOR, MAINE
A Craft, Music and Food Festival

Acadia's 20th Annual Oktoberfest
October 9, 10 & 11, 2015

Friday: 4pm - 8pm

- Wine Tasting with Cheese & Hors D'oeuvres 4-6pm
- Music by the Crown Vics downtown 5-8pm
- Demonstration Pumpkin Carving by the 11th Hour Farming
- Artists during the afternoon

Saturday & Sunday: 12pm-5pm

- Craft Beer Tastings
- Special Infusions Table
- Craft & Demonstration Tent
- Games, Food, Music & More!

Info/Tickets
www.AcadiaOktoberfest.com
(207) 244-9264

Located at Smuggler's Den Campground,
20 Main St., Southwest Harbor, ME & various downtown locations

*Must be 21 or older to enter Beer Tent, unless accompanied by an adult or legal guardian. No strollers or unattended children!
NO PETS WILL BE ADMITTED TO THE EVENT GROUNDS.*

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Eleventh Annual Kitchen Tour
October 3, 12-4 PM

Please join us!

Help us support EMMC's *Remarkable Begins With You* campaign by touring six beautiful kitchens in the greater Bangor area. Get ideas for designing and decorating, enjoy good food, drink, and samples from fine vendors who will be present in the kitchens. We're excited to start our second decade and we have planned our tour with you in mind.

Tickets \$25 in Advance • \$30 Day of Tour
Available online after Labor Day and at the EMMC Gift Shop, Patrick's Hallmark, Rebecca's Gift Shop, Miller Drug (Westgate), Huckleberries, Anthony John's Day Spa, and the Cianchette Building in Brewer

Sponsors to date include...

- Designers: Atlantic Designs • Bangor Daily News • Bangor Metro • Hammond Lumber • Katahdin Trust Company • Libby Brothers • Nichols Construction, Inc. Patron: Wicklow Home Builders
- Advocates: Bangor Savings Bank • Chapel Hill Floral • Emera • JanCurrier.REALTOR • J.C.Holcomb Photography

Proceeds will benefit the new neonatal intensive care unit, made possible by EMMC's *Remarkable Begins With You* campaign.

www.emmcauxiliary.org

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