

The Baysider

SPRING Edition

May 2025

Published by the Bayside Neighborhood Association



Spring Cleaning Begins

BAYSIDE, PORTLAND, ME — The Bayside Neighborhood Association "Citizens' Trash Brigade," led by Megan Holt with board liaison Rob Sylvain, has been busy this spring organizing a series of neighborhood cleanups and environmental stewardship efforts.

The BNA's spring cleanup on Saturday, April 17 was a resounding success, drawing dozens of volunteers to tidy up the streets and green spaces of Bayside. Local businesses generously supported the effort by donating gift certificates as volunteer incentives.

Among the contributors were Leavitt & Sons Deli, Isa Bistro, Wilson County BBQ, Bayside Bowl, Two Fat Cats Bakery, Tally's Kitchen, and the Maine Oyster Company. Special thanks to city arborist Mark Reilland, who provided compost and mulch used by the

BNA Tree Team to nourish newly planted trees throughout the neighborhood.

Preble Street Hosts BBQ and Cleanup

Just days later, on Tuesday, April 22, Preble Street hosted an additional cleanup and community BBQ, which saw participation from BNA board and team members. It was noted that trash had already begun to accumulate in parts of the neighborhood again, underscoring the ongoing challenge of maintaining cleanliness in the area.

Citywide Cleanup Tries First Annual

On Saturday, May 3, the Portland Parks Conservancy hosted a city-wide cleanup, spearheaded by PPC's Community Engagement Manager Leyla Hashi in conjunction with Karly Meyer from the City of Portland's Sustainability Office, and local hub captains throughout the city.

BNA's Megan Holt served as hub captain at the Bayside Community Garden. The Tree Team continued its mulching work while the Garden Team prepared beds and cleaned debris ahead of the growing season. Groundwork was laid to coordinate next year's annual citywide cleanup with the BNA spring cleanup efforts, but it was clear to all

(continued on page 11)

The Baysider Returns

We are delighted to share this first new issue of *The Baysider* with you.

The Baysider was first published by the Bayside Neighborhood Association (BNA) in 2005 and continued publication through 2018. (You can find an archive of past issues on the BNA website.) Plans to restart *The Baysider* online began in early 2025, as the BNA began developing teams to spearhead a wide variety of new initiatives.

The Baysider features items of interest to the Bayside neighborhood and the broader Portland community.

We invite everyone who lives, works or plays in Bayside to send in submissions: opinion pieces, neighborhood news, reviews, interviews, historical trivia, photos, original fiction, art—you name it! Anything related to Bayside. Also please submit events for our community calendar, ads for local businesses, ideas for future issues, and spread the word.

We are also seeking volunteers to regularly help with writing and design. If that's you, please email Rob Sylvain at: baysider@baysideportland.org.

Thank you to everyone—past and present—who has made *The Baysider* possible and who continues to make Bayside a special place.

—Joey Brunelle & Rob Sylvain

The Baysider

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“Samosa Social” a Savory Success

The BNA Welcome Team has co-hosted its first event, the “Samosa Social,” on Thursday, April 3. This afternoon get-together by the BNA and the Greater Portland Immigrant Welcome Center brought together Bayside residents and the immigrant communities who come to the IWC to learn English, access workforce and entrepreneurial programs, and navigate their way to citizenship.

Bayside neighbors and immigrants from all over the world made short work of the over 200 samosas donated by Whole Foods and Trader Joe’s, along with other halal treats from Portland’s immigrant groceries and restaurants. Music and conversation were the order of the day, along with presentations by representatives from immigrant-serving organizations. Grace Mo-Phillips from Coastal Enterprises, Micky Bondo from In Her Presence, Bright Musuamba and Amen Mibaraka from Prosperity Maine, and Belinda Vemba from the Immigrant Welcome Center, all spoke about how their organizations help the community. City Councilor and Bayside resident Sarah Michniewicz was on hand not only to meet and listen to new neighbors, but also to help serve up samosas to the crowd.

The BNA formed the Welcome Team to better connect with the various communities who comprise the very diverse population of Bayside – home to immigrants and faith groups, home owners and renters, social service and education organizations. The Welcome Team works to unite neighbors in making Bayside a more “welcoming” place. We’re hoping this event is the beginning of many enduring collaborations.

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2 AMEN MIBARAKA AND BRIGHT MUSUAMBA OF PROSPERITYME SPEAK AT THE SAMOSA SOCIAL



BELINDA VEMBA OF THE IMMIGRANT WELCOME CENTER WITH CITY COUNCILOR SARAH MICHNIEWICZ

Immigrant Welcome Center to Close

The Board of Directors of the Immigrant Welcome Center (IWC) has made the difficult decision to close, citing the loss of federal funding for their programs. Walk-in services will end Monday, June 30th, 2025.

In a statement on May 22, the IWC said they are exploring all options to support their clients and continue projects that can happen off-site through the calendar year. They are also coordinating with community partners to re-home key programs. Soccer Saturday will expand this summer, offering ten consecutive weeks of free soccer for local youth and families. Their offsite English Language Education partner classes will continue through July to allow current students to complete their courses.

More than ever our community needs to come together and help each other. The Bayside Neighborhood Association is committed to helping bridge the gap left by these circumstances. Please reach out as we navigate the uncertain time ahead. We can make a difference together.

For more than seven years, the Immigrant Welcome Center has provided a place where New Mainers could find not only essential services but also a sense of belonging and welcome. Its closure marks a significant loss for the many individuals and families who have relied on its programs and open doors.

“We extend our deepest gratitude to the staff of IWC, whose commitment, skill and

compassion have shaped every aspect of our work, and to our funders, partners and the thousands of immigrants who have placed their trust in us,” they wrote in a statement.

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“Hello, Bayside!”

—Food for All Services

“We’re excited to be part of the Bayside neighborhood! Food For All Services is a local, family-run nonprofit food pantry and African market, and we’re so happy to introduce ourselves to the community.

“We welcome everyone, whether you’re stopping by to shop for African produce or in need of pantry support. We operate as a low-barrier space, which means we don’t ask a lot of questions. We only collect the basics: whatever name you’re comfortable sharing, the number of people in your household, the town you live in, and the date of your visit. No matter your reason for coming in, you’ll always be met with dignity, respect, and a warm welcome. Everyone comes in and leaves through the same door.

“Our hours are:

- Tuesday to Thursday: 10 AM – 6 PM
- Friday & Saturday: 1:30 PM – 6 PM

“We receive fresh produce every Friday and Saturday from two of our wonderful Bayside neighbors, Trader Joe’s and Whole Foods. The rest of the week, we stock a variety of shelf-stable items and everyday essentials

like potatoes, onions, apples, cabbage, and carrots.

“I run Food For All with my five children, alongside our incredible board members: Abedom (our President) and Yusuf (our Vice President). We’re a small but mighty team, with only one of us being paid part time, and the rest of us volunteering our time to keep things running. We’re always happy to welcome more helping hands, so if you’re looking to get involved, let us know!

“Selling vegetables helps us cover our operating costs, but more importantly, it allows us to get more fresh produce onto the plates of our neighbors. Thanks to our partnership with Good Shepherd Food Bank’s Farm Fresh Rewards, folks using SNAP/EBT receive 50% off fresh vegetables.

“We hope you’ll stop by and say hello.

“Whether you come to shop or for support, we’re here for you.”

*With care,
—Khadija Ahmed*

& the Food For All Services family

Food For All is at 72 Parris Street in Bayside ---

Khadija’s Kitchen

Acadian Redfish with Coconut Lime Red Sauce

Ingredients:

- 3-4 Roma tomatoes, quartered
- 1 cup white onion, coarsely chopped
- 1 cup red bell pepper, coarsely chopped
- 2 tbsp avocado oil, divided (olive or another neutral oil is fine)
- 1/3 c unsweetened coconut milk
- 1 tbsp fresh lime juice
- 2-3 cloves garlic, roughly chopped, or 1 tsp garlic powder
- 1 inch piece ginger, peeled and minced, or 1 tsp ground ginger
- 1/8 tsp freshly ground nutmeg
- 1 tsp Kosher salt
- 1 1/2 pounds of Acadian redfish (ocean perch) or another local white fish such as hake, pollock, monkfish, or haddock
- 1 cup fresh basil leaves for serving (optional)

Instructions

Preheat oven to 425°F. Spread tomatoes, onion, and pepper out on a parchment-lined baking sheet. Add 1 tablespoon of oil and toss well to combine, then spread out again. If using fresh garlic and ginger, toss with other vegetables. Roast the vegetables until browned in parts and cooked through, about 30 minutes. Transfer the vegetables to a food processor and process until smooth. Place vegetable puree in a medium saucepan with the coconut milk, lime juice, garlic powder, ginger, and nutmeg (if you used fresh ginger and garlic, do not add the garlic powder and ginger here). Add 1/2 tsp salt and simmer over medium-low heat, stirring occasionally, until the sauce is warmed through and the flavors develop, about 6 minutes. Place the fish in a 9 1/2" x 13 1/2" baking dish. Drizzle the fish all over with the remaining 1 tablespoon of oil and sprinkle with 1/2 teaspoon of salt. Place in oven and roast until par-cooked, about 8 minutes for redfish. Thicker filets will need a little longer. Remove from the oven and pour the sauce over the fish. Place back in the oven and continue to roast until the fish is cooked through, about 5 more minutes. Serve warm, garnished with fresh basil leaves, if desired.



BESS JACQUES & THE STRAYS



Live at Batson River Brewing & Distilling

Music Review by Deirdre Paul.

I arrive at Batson River on Friday May 9th at 6p.m. to check out the live music in the lounge: Bess Jacques and the Strays. It is a cd release party, and the house is almost full already with a half hour to go before the band starts up. A super turnout, an excited buzz in the air, and lovely surroundings make for the beginning of a great night for Bess and the talented and experienced group of players that make up the band.

When I think about what makes great jazz one of the first words that comes to mind is tone. The word can apply to many aspects of the music, from the specific sound of the

instruments, to the overall balance of the sound of the band, to the vocals and solos, and then zoom out to how it all comes together to make you feel.

So yeah, the tone of it all was impressive. The band played standards and originals with the same ease and flow and it wasn't always obvious which were which. This is saying something already, because standards are standards for a reason, and to have original jazz songs compare favorably is high praise.

I also was impressed with Bess's skills not just as a piano player, composer, and singer, but also as a bandleader. This is a skill which is a bit like walking a tightrope, allowing the music to happen and the players to express themselves while also knowing how much control to exert to keep the train on the rails and the vision intact. Bravo! and good luck in the future to Bess Jacques and the Strays.

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Deirdre Paul is a Maine-based songwriter, singer, artist and performer with a studio in Bayside, Portland, Maine

The Band

Bess Jacques & The Strays are a Maine-based band performing a blend of jazz, Americana, and eclectic originals. The band's sound ranges from lush vocal ballads to hard-swinging instrumentals, from pensive to pulsing to pop, for a mix of sounds that is both classic and fresh. Bess Jacques leads the

band on piano and vocals, joined by a selection of Portland's top talent, featuring Tracy McMullen on saxophone, Duane Edwards on bass, and Jan van Voorst van Beest on drums. Other current and past Strays include: founding member Kate Campbell Strauss (saxophone), founding member Per Hanson (drums), Darren Whitney (saxophone), Asher Barreras (bass), Evan Haines (guitar), Sheldon Perkins (drums), and other beloved local talents.

The Venue

Batson River Brewing & Distilling brings a unique dining experience to Biddeford, Kennebunk, Wells & Portland Maine. Established in 2018, with craft and quality at the forefront of our brand, from our small-batched spirits to our craft beers brewed on site in southern Maine. Our menus feature a range of cocktails along with a full list of Batson River craft beers. Everything from the food, cocktails, and beers is inspired by the season, utilizing local and fresh ingredients whenever possible. Batson River's Portland location is a lavishly decorated hunting lodge-inspired space in the Bayside neighborhood. For more information see www.batsonriver.com



The Recording

Anthems for Lily Briscoe is the debut album by Bess Jacques & The Strays. Released in March 2025, the album comprises eleven original songs melding jazz and pop and singer-songwriter styles into a groovy, dreamy, epic sonic journey. Recorded by Jason Phelps and Alice Anderson at Acadia Recording Company, 108 Hanover Street, Bayside, Portland, Maine and mastered by Pat Keane at Pat Keane Mastering, also in Bayside. *Anthems for Lily Briscoe* is available as a CD or digital download at BandCamp.com streaming on all major platforms. For more information visit www.bessjacques.com



PROPRIETARY — BLENDS —

by Peter Markoe

Shuts laptop for the weekend. It was finally 4 pm on a beautiful mid-May Friday. I'd perused my social feeds, including the likes of Portland Food Map and Portland Old Port earlier in the week, and set up a date with my friends Corey Koch and Cash Stewart, the owners of Lay Day Coffee Roasters. We had planned to meet at Argenta Brewing Company for the first day of Hank & Artie's tenure there. I was stoked.

I spotted the signature Lay Day mobile, a truck-about-town Toyota TownAce, parked by the Armature on Hanover Street, and headed to Argenta's taps. I'd found myself there several times before and knew exactly what I would order: a cold, crisp, professional pour of classic American lager. Ryan Dunlap, Argenta's owner and head brewer, was there, and we chatted for a bit at the bar. I also learned that he and the Lay Day pair are collaborating on a crossover Coffee Stout. Seeing partnerships between establishments here in Portland always gets me excited as an avid enjoyer of our primo F&B scene.

I scanned the QR code on the bar that took me to Hank & Artie's menu and perused their offerings as we headed to Argenta's couches. The brewery's vaulted ceilings and terracotta color scheme give the space a desert feel, as do the vibrant plants and succulents on display. In short, Argenta's vibe is exactly what a Lager Saloon sounds like it would be. The brewery is well equipped with comfortable chairs, large tables for groups, and, of course, the patio, which has ample seating and a fire pit to boot.



Back to the Hank & Artie's menu. The food truck offers acclaimed burgers and fries, served up with a slice of nostalgia. Owner Sean Telo keeps the menu fresh with local produce and Maine pasture-raised beef, and, in case you're wondering, they have gluten-free and vegetarian options too. I hadn't been to any of their pop-ups before, but I knew I was in for a legitimate burger and beer experience.

I was lucky to be interviewing friends I'd met a few years ago for this first installment of Proprietary Blends. I explained my assignment to Corey and Cash and told them I'd like to keep the discussion as informal as possible—I had an alternative motive of stuffing my face. They were happy to oblige (these guys are chill like that). So as I chowed down on Hank & Artie's hefty "Argenta burger" and their fries, which are cooked in beef tallow (I'll be honest, these barely made it back to

the table), the owners of Lay Day shared their story.

Corey founded Buzz Coffee down on Exchange Street years ago and decided that roasting beans was where he wanted to focus his next venture. He teamed up with Cash, who also holds down a day job and sees Lay Day as a way to channel his joie de vivre and passion, and mystical mascot Neil the Seal, to create experiences, community, and amazing coffee. Teaching themselves to roast, the two traveled to Guatemala earlier this year to find a consistent and responsible source for their raw product.

After beginning their lease in April 2024 on Preble Street, down by where it splits with Elm, Corey and Cash got right to outfitting their space with all the necessary trappings of a roastery. With a similar airy feel to Argenta, Lay Day's light blue theme is reminiscent of the blue sky overhead on an idyllic Maine summer day. They've thrifted most of the decor that makes up their intentionally flexible space, one where you can attend a yoga class, pick up some of the best baked goods in Portland at their regular pop-ups with local bakers, or start a run club off on the right, well-cafeinated foot. While they're not roasting 24/7, anyone is welcome to stop by and see the operation, scoop a bag of beans (I always have one of their dark roasts on hand in my kitchen), or sample a cup of iced cold brew, made in-house and kegged for other Portland establishments.

(continued on page 9)



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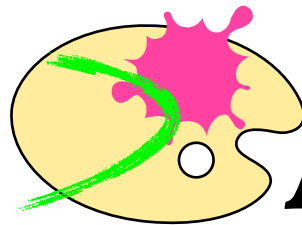
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SAM DOOLEY (LEFT) OF MAINE CLAY COLLABORATIVE CHATS WITH VENDORS AND BROWSERS AT THE MAY 2025 ART WALK IN BAYSIDE



Last Church on the Left's first show of the season is coming up:
Friday, June 6 at 7PM.
CONTRAILS is an electronic music trio with John Clark on electric double bass, Shannon Allen on electric cello, Michael McInnis on synthesizers. The sound is eclectic; influenced by the band members' diverse backgrounds in Classical, Jazz, World Music and Folk Traditions. Improvisation is at the center of each performance, utilizing effects and loop pedals to create multi layered soundscapes of melody, texture and compositional form. Beautiful and atmospheric,
CONTRAILS takes the listener on a journey to the unexpected, painting a picture in the moment that lingers long after the music is gone.
 \$20 donation for the musicians, BYOB but no sloppy drinkers, and off street parking available. Text or call 207 773-3434 for more info --

Blends (cont. from page 4)

Spots around Bayside and beyond carrying Lay Day coffee include, but aren't limited to: Two Fat Cats, Leavitt and Sons, the soon-to-arrive Leda, Hilltop Superette, and SoPo's Barber Bros. Even The Apohadion carries a growler or two of cold brew from time to time. Corey and Cash have leaned heavily into the Bayside community. They say that both the neighborhood's grit and the potential it has to become a dynamic oasis for patrons is what drew them to this location. At Lay Day, they've curated a space to explore their creativity and escape the hustle and bustle that exists outside of Bayside.

"We want our coffee to be accessible, while maintaining the highest quality," Cash said, "How was that by the way?" I was nodding in approval after crushing an absolute unit of a burger. "Phenomenal," I replied. You could taste the local ingredients in each juicy bite, and the full-sized smashburger provided the perfect canvas for the Artie sauce, BLTO, and pickled jalapenos. We all agreed this would be a little dangerous to have right around the corner.

We went up for a second round, and I decided to branch out from my usual and get the dark lager. Ryan nailed this one, too. Argenta has been great to have on my block for the last 15 months. I've always enjoyed consistently phenomenal beers poured in a by-the-book fashion that shows their care for the craft. Each year, they hold a party at the end of February, and for the past two, I've gotten to feel like they are throwing me a standing-room-only birthday party. They have everything from weeknight corn-hole competitions to sharp pours (Google it) to families with young kids enjoying time out of the house. I think I even saw the original Hank and Artie there that night.

For anyone wondering, "A Lay Day is your time to hit the beach, catch up with friends, unwind and recharge, or take care of the things that matter to you. However you spend your Lay Day, our coffee is here to go with it." With *The Baysider* returning and many new establishments with energetic, ambitious owners popping up, maybe our neighborhood is having its own Lay Day. I'd like to think so and hope that in the coming years, Bayside can act as a home for the collaborative enjoyment that Lay Day, Argenta, and Hank & Artie's represent.

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— Peter Markoe lives in Bayside



ABOVE: THE LAY DAY COFFEE ROASTERS TEAM IN GUATEMALA



Councilor's Corner

Greetings, Baysiders!

As summer in Portland inches closer, I'm reflecting on my first six months as your District 1 City Councilor, and how that came to be. The Bayside Neighborhood Association is where I first got involved in community advocacy, and after seven years as BNA president, this reboot of the Baysider feels like the perfect place to share an update.

While Bayside's challenges and opportunities aren't unique in Portland, it's rare for so many big themes to collide in one small neighborhood. My trial by fire in Bayside, and the relationships built along the way, have proven a solid foundation for understanding council dynamics and city operations, making my transition to council chambers as smooth as possible.

I'm grateful to serve on committees, boards, and commissions that shape policy on issues central to Bayside and District 1: Housing and Economic Development, Health and Human Services and Public Safety, Public

Art, and the Parks Commission. I also cross the Bay for Peaks Island Council meetings!

Citywide, big issues are front and center: the pending finalization of a \$365 million-dollar budget, property revaluation, and the struggles of homelessness downtown. But there are bright spots, too. The Council approved a plan for affordable housing at the Barron Center. Childcare expansion, new public bathrooms, and Vision Zero pedestrian safety initiatives are moving forward. Arts District revitalization measures are in the works, and a monument honoring Portland's Italian community on India Street is heading to the full Council for approval.

Government can move slowly—but I trained for this marathon in Bayside, and I'm committed to doing the work to keep Portland livable for everyone.

Thank you for the chance to serve. Be in touch! --

Sarah Michniewicz, District One Councilor
smichniewicz@portlandmaine.gov



Bayside Business Breakfast Club

BAYSIDE, PORTLAND, ME — The Bayside Business Breakfast Club met most recently on April 30 at Coffee Me Up on Cumberland Avenue, hosted by owner Alba Zakja, to discuss strategic initiatives aimed at strengthening the local business community. The group, now led by Tom Blackburn with board liaison Betsy Boyd, is focused on fostering collaboration, visibility, and advocacy for Bayside's growing network of entrepreneurs.

One major agenda item was the creation of a Bayside Business Map, a tool to help residents and visitors alike navigate and support the neighborhood's diverse commercial offerings. Cory from Lay Day

Coffee Roasters volunteered to draft a map that could be shared online as well as printed for distribution.

In partnership with ProsperityME, the club is exploring a mentorship program to support immigrant and minority-owned businesses. Members also prioritized updating the business contact list and conducting corporate outreach to engage larger employers and institutions with a stake in the Bayside area.

Participants shared ideas for seeking Improvement District funding, placing ads in the Baysider, and lobbying City Hall on issues relevant to the business community. The group also emphasized the importance of promoting success stories in the media to shift public perception and highlight the neighborhood's economic vitality.

Tom Blackburn has officially stepped into the leadership role, helping to coordinate action items and move initiatives forward. The group agreed on the importance of delegating tasks and maintaining momentum through consistent engagement.

The Bayside Business Breakfast Club meets on the last Wednesday of every month at 8:30 a.m. at a rotating business venue in Bayside. To learn more, contact breakfastclub@baysideportland.org --

DOES YOUR LOCAL BUSINESS WANT TO ADVERTISE HERE?

The Baysider is seeking advertisers to support the work of the BNA. The BNA is a 501(c)3 non-profit, so qualified sponsorship payments are tax-deductible.

Interested? Email baysider@baysideportland.org and let's talk.



Tree Team

BAYSIDE, PORTLAND, ME — As spring takes hold in the city, the Bayside Neighborhood Association (BNA) Tree Team, led by Avery Yale Kamila with board liaison Susan McCloskey, has been hard at work nurturing Bayside's urban forest and advocating for green space across the neighborhood.

Mulching Efforts Take Root

During the recent annual Spring Cleanup, volunteers joined forces to mulch all the newly planted trees on Chestnut Street and many of those along the Bayside Trail. The hands-on work was part of the Tree Team's ongoing mission to maintain and expand the neighborhood's tree canopy, which plays a vital role in air quality, shade, and biodiversity.

Tree Hugging Event Postponed

The team had also been planning a collaboration with Portland Parks on their annual Tree Hugging event, originally set for this spring on the Bayside Trail. However, organizers announced that the event has been postponed until September, with hopes for even greater community turnout in the fall.

Mixed News on New Plantings

Members of the Tree Team recently attended a Tree Talk hosted by the West End Neighborhood Association, where Portland city arborist Mark Reiland shared updates on



tree planting policy. While he introduced new standards requiring larger planting wells and compost-rich soil for future trees, he delivered a disappointing update for Bayside: no new trees are slated to be planted in Bayside or East Bayside this year. Reiland explained that the city exhausted all viable planting locations in these neighborhoods during last year's planting surge, leaving no immediate plans for additional greenery in the area.

Advocating for Trees on Franklin St.

Tree Team members also participated in the recent Reimagining Franklin Street event, hosted by the city's Planning Department at the Portland Public Library. The forum invited public input on the future of Franklin Street. Team members strongly advocated for more trees and greenspace in the redesigned corridor, emphasizing the need to integrate green infrastructure into the city's evolving landscape.

In related advocacy, Avery Yale Kamila, co-founder of Portland Protectors, spoke with

city officials about the importance of restoring Lincoln Park to its original size and expanding it further. A major point of concern is the preservation of the heritage oak trees growing in the median between Congress and Middle Streets — trees that have stood as living landmarks for decades.

Stone Street Playground

Meanwhile, the Stone Street Playground — the only playground in Bayside — is poised for a \$400,000 upgrade in the upcoming city budget. While the investment is welcomed by many, Reiland has raised alarms that a major renovation could threaten the existing trees in the park. Both the BNA and the Tree Team are closely monitoring the project and awaiting further information from city planners.

In the midst of it all, spring continues to bloom. The beloved cherry trees in Stone Street Playground are expected to burst into pink blossom any day now, offering a seasonal reminder of the natural beauty the Tree Team is working hard to preserve. ---



POETRY CORNER

Springtime in Bayside

fairy lights unreal
blue nocturne
relief of nailing pain-fade
absence of was
sighing streams
singing bars of light
constant libretto of distant cars
snow blossoms in the kinglet
memories of Victorian aspirations
dilapidating around me
apartments and lovers
that led to this arboreal urban sanctuary
not owning is a blessing
within Buddha's fragile soap bubble
a box of rain
and a bird to remind me
this rhapsody is your own creation

by local poet Annie Seikonia

Spring Cleaning

(cont. from page 1)

that in just three days' time, enough trash gathered to warrant another cleanup effort.



During the winter when snow made trash pickup difficult, neighbors and students from Baxter Academy and Portland High School shoveled neglected sections of sidewalk.

Looking Ahead: Monthly Cleanups

The group continues its mission to build a cleaner, greener Bayside — one trash bag at a time. In response to the ongoing need, the CTB has begun monthly Friday afternoon cleanups. For more information or to get involved with the BNA Citizens' Trash Brigade, email ctb@baysideportland.org --

Development Developments

BAYSIDE, PORTLAND, ME — Several key development projects across the city are progressing through early planning, community engagement, and construction stages, with active participation from the city's Development Developments Team, led by Amelia LaBreck and supported by board liaison Alex Landry.

Franklin Street Redesign Rebooted

One of the city's most high-profile urban planning efforts, the Franklin Street Redesign Project, has entered a new phase. On April 17, members of the Development Team attended a public open house at the Rines Auditorium to help relaunch community discussion around the project. The event drew residents, planners, and stakeholders eager to reimagine the corridor that connects the peninsula to the broader city.

Music Venue Prompts Traffic Concerns

As anticipation builds for the upcoming Live Nation Music Venue, city officials have flagged traffic and parking feasibility as key concerns. The Transportation Committee has taken up the matter and is expected to deliver a report in the coming months evaluating the venue's potential impact on local infrastructure.

89 Elm and 60 Elm Move Forward

Construction has officially begun at 89 Elm Street, although the site remains in its

foundational stages and resembles more of a "void in the ground" than a building, according to one city planner. Meanwhile, 60 Elm Street is undergoing a notable enlargement and redesign, with updated plans presented during a workshop on May 6. Public and stakeholder feedback is being collected to shape the final design.

Reveler MDP Set for Update

The Reveler Master Development Plan (MDP), a comprehensive blueprint for mixed-use growth, is undergoing a series of internal updates. City officials say changes are forthcoming but have not yet been publicly announced. The development has been closely watched due to its potential to reshape a significant part of the downtown area.

Strong Turnout for 72 Parris Meeting

A community meeting for the proposed development at 72 Parris Street was held on April 14 at the McGoldrick Center. The event saw high attendance, including numerous members of the Bayside Neighborhood Association (BNA).

Stay tuned for updates as these projects move forward and continue to shape Portland's evolving urban landscape.

stay in touch:

developments@baysideportland.org

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BAYSIDE BLOCK PARTY

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WEDNESDAY JUNE 18TH

72 PARRIS STREET
5:30 - 8 PM

About the Bayside Neighborhood Association (BNA)

Bounded by Forest Avenue, Marginal Way, Congress Street, and Franklin Street, we are just minutes from Downtown, the beach, the working waterfront, and the cove.

Historically, Bayside has been home to warehouses, scrapyards, manufacturing, small businesses, and many families that go back generations.

Today, it is a vibrant mix of families and singles, young and old, New Mainers and old-timers, old and new development, social services, shops, restaurants, and businesses.

The BNA board has monthly meetings the first Tuesday of the month at 6pm, which are always open to the public. It is a great way to hear about what is happening in the neighborhood. They alternate between virtual (Zoom) and in-person at the Steve Hirshon Community Room at Unity Village at 24 Stone Street.

Our upcoming meetings:

- Tuesday, June 3, 6pm - 24 Stone St.
- Tuesday July 1, 6pm - Zoom ([link](#))
- Tuesday, August 5, 6pm - 24 Stone St.
- Tuesday Sept. 2, 6pm - Zoom ([link](#))

SCAN HERE
for Zoom



BNA Teams meet at various times. You don't have to be on the BNA board to be on, or even lead a team! Check the website for more info www.baysideportland.org

JOIN IN!

Shared experiences build the relationships, friendships, and trust that are the bonds of a strong community.

Join one of the BNA's teams today to meet your neighbors and help your neighborhood.

The Baysider Team
baysider@baysideportland.org

Development Team
(Planning board watch)
development@baysideportland.org

Safe Streets Team
safestreets@baysideportland.org

Welcome Team
(Helping recent arrivals)
welcome@baysideportland.org

Citizens' Trash Brigade
ctb@baysideportland.org

Trees & Greens Team
greenteam@baysideportland.org

Community Garden
garden@baysideportland.org

Public Art Team
arts@baysideportland.org

Business Breakfast Club
breakfastclub@baysideportland.org



— BNA Teams —

Development Team
Amelia LaBreck, lead
Tom Blackburn
Peter Markoe
Jim Hall
Alex Landry
Laura S. Underkuffler
Heidi Souerwine
Jay York
Deb Fell
Deirdre Paul

Safe Streets Team
Bowman Brown, lead
Anna Brown
Scott Morrison
Jim Hall
Avery Kamila
Christine Arsenault
Joël Mangan
Susan McCloskey
Carolyn Megan
Deb Van Hoewyk
Charlie Mitchell
Hilda Taylor
Colter Spear
George Rheault
Sarah Michniewicz
Joey Brunelle
Alex Urquhart
Lindsay Ellison
Cory Moore
Midtown Community
Policing:
Jennifer Rogers
Officer Dan Knight
Officer Jesse Dana

Business Breakfast Club
Tom Blackburn, lead
Peter Leavitt
Mateo Hodo
Alba Zakja
Suzie St. Pierre
Isaul Perez
Charlie Mitchell
Jay York
Josh Soucy
Sam Dooley
Stacy Begin
Julie Walsh
Ryan Dunlap
Shahin Khojastehzad
John McArthur
Kendra Haskell

Welcome Team
Deb Van Hoewyk, lead
Rob Sylvain
Belinda Vemba
Alica Kabore
Grace Mo-Phillips
Micky Bondo
Heather Cameron
Amen Mibaraka
Bright Musuamba

Citizens' Trash Brigade
Megan Holt, lead
Susan McCloskey
Peter Wool
Steve Campbell
Faye Veilleux
Peter DeSarno
Amy Cooper
Sophie Hamblett
Aisha Musaniwabo
Hilda Taylor
Sue Sylvain
Karyn Jenkins
Jen Rogers
Sue Sylvain
Joseph Nseka
Sarah Michniewicz
Josh Soucy
Peter Markoe
Jim Hall
Claudia Cassavecchia
Alison Cyr
Carolyn Fernandez
Amy Geren
Ashton Sylvain

Tree Team
Avery Kamila, lead
Susan McCloskey
Michael Gelsanlitter
Robert Sylvain
Cam Scharff
Cam Carson
Ranger Liz Collado
Ranger Taylor Dugan
Mark Reiland, City
Arborist

Community Garden
Holly Picotte, lead
Susan McCloskey
Alicia Tyree
Julia Campbell
Chip Kauffman
Emma Roberts
Scott McMullin
Michaela Flint
Madeleine Weatherhead
Samantha Dolan
Scott McMullin
Barbara Murray
Melissa Cronin
Anne Sanow
Anna G Brewer
Meghan S. King
Chim Lev
Sam Pomichter
Annie Pease

Public Art Team
Carolyn Megan, lead
Betsy Boyd
Jason McDonald
Michael Marston

[YOUR NAME HERE]



Wednesdays - Saturdays, 7:30am-4pm

Sundays 9am-3pm

195 Lancaster Street

Portland, ME 04101

BAYSIDE

(207) 347 5144

info@twofatcatsbakery.com



Thanks to Archivist Abraham Schechter all back issues of *The Baysider* are now available at digitalcommons.portlandlibrary.com/baysider/