



The Maine Event

Fall 2011

U.S. Route #1, Wells, Maine www.mainediner.com

Alive in Wells: The Spirit of Myles Henry Lives On at the Maine Diner

A year after his death, brother Dick and a dedicated staff stay committed to the Diner tradition!



Myles and Dick Henry

By Mary Raitt Jordan

Living in Maine we are tuned in to the transition of the seasons and the passage of time. We feel invigorated and alive with the first breath of air on a warm spring day; we know how to "make hay while the sun shines" in the short, hot interlude of our seaside summers;

we delight in the glorious explosion of a colorful fall and know how to make ready for the cold season ahead; and we keep the home fires burning during the long bitter winters. In essence, we learn to adapt to change and to be resourceful. It is part of who we are.

Last December, on the dawn of the holiday season, we were struck by a blow none of us could have anticipated...the untimely death of Myles Henry, our beloved co-owner of our Maine Diner. Nobody could believe it: a man so vibrant, so full of life, and such a believer in the power of possibility dying in the prime of his life. The reality struck cold and hard and numbed every nerve. His death seemed implausible after the amazing chart-topping year we had in 2010: accolades from earning our Maine Restaurateur of the Year Award; a featured segment on Food Network's TV program "Diner's, Drive-ins and Dives"; and featured slots serving up our home-cooked favorites at the prestigious New Orleans Roadfood and Boston's Phantom Gourmet Food Festivals. Decades of hard work and commitment were paying off. Along with Myles, an avid surfer, we were riding the crest of a high exuberant wave, and then plunged unexpectedly into grief and a sense of loss.

Like our Maine seasons, Myle's death was a transition for us. In the wake of his passing, there were some whispered rumors as many wondered would the Maine Diner go on? Was it for sale? Would life at the Maine Diner change, as we knew it?

For Dick Henry, the co-owner of the Maine Diner with his brother Myles, there was no question of giving up: the Maine Diner was –and is- here to stay.

"For my brother and I this was our dream. We devoted ourselves to our business and to serving the people here. Will it be the same without Myles? Of course not. But is the commitment here to move forward and serve our customers, community and employees in the spirit of what my brother and I envisioned?

Absolutely! We still have the focus and drive and will do the best we can, as we always have done. It is what my brother would have wanted, it is what he –and I- worked so hard to achieve in the past 28 years."

As a loving older brother Dick had a special fondness for his little brother Myles in the busy household of seven children. Myles and Dick grew up in a family of strong women, where both their mother Phoebe and grandmother Doris were fabulous and frugal cooks who taught them everything they knew about putting a hearty meal on the table, as well as how to treat people with respect and kindness.

While Myles may have been the first one to plunge into the food service industry, it wasn't long before Myles' persuasive personality (which anyone who ever met him can attest to!) convinced brothers Dick and Bruce to join him on a business venture, which became the Maine Diner. The rest, as they say, is history: the Diner's success skyrocketed, servicing more than 5 million customers to date and counting, and it propelled this blue-and-white local landmark into the limelight with a slew of television and radio appearances, such as on NBC's Today Show among others.

For years Dick and Myles each had their separate strengths that complemented each other in different ways. Dick dutifully cooked on the line for 17 years, and while Myles cooked as well, his specialty was working the front of the house and he easily became a vocal champion of the Diner with his customers and a delight to the media.

"Myles had a magical way of touching the lives of everyone he met with his boundless vitality and the ability to see great potential in people. It was his gift," Dick said. "He was blessed with his one-of-a-kind personality. He could have been successful at anything he tried."

As a testimony to the deep love people felt for Myles, his funeral drew everyone from all walks of life: childhood friends from New Hampshire and Drake's Island here in Wells; fellow businesspeople and dear friends from all along Route 1; sports fans from everywhere; even members of the Rolling Stones Fan Club known as the Shidoobees. His calling hours lasted long into the night, with the rooms celebrating a life well-lived and a person well-loved. Adorning the walls were pictures of his friends, family, co-workers and the many of the passions in his life such as music, sports and surfing. A year later, people who knew and loved Myles still visit his Facebook Page regularly, and the wall is still reverberating with messages and thoughts, like he is still alive.

In fact, his spirit still is... here, at the Diner.

~ continued on next page



The Spirit of Myles Henry Lives On at the Maine Diner

On the eve of the anniversary of his death on December 4th we would like to take the opportunity of honoring and remembering Myles. We also want to make it crystal clear that Dick Henry is committed to the family vision he and his brother set forth for the Maine Diner: to continue the tradition of serving up home-cooked food and hospitality that is uniquely the Maine Diner. In this issue you will see our featured employee Pat, who knew Myles as a bright young busboy learning the ropes of the business; you can try his favorite (and last) menu creation the Myles Henry Downeast Benedict; share in the special words from brother Dick, who will pilot the Maine Diner into future successful seasons; read about the living legacy of the Myles Henry Scholarship Fund at Wells High School, set up by his dear friend Vinny LoBello from Vinny's East Coast Grille; and you can delight in our news and happenings here at the Diner as you always have. While the seasons may change, our mission will always remain the same. To that end we are working on being a living, breathing legacy to a great man we all love and miss, but one who will never be forgotten. ♦



It has been almost a year since the sudden and unexpected loss of my brother and business partner, Myles. All that knew and loved him are still shocked that he was taken from us at the young age of 54 -especially his wife Trisha, his two children, Sara and Derek, his close friends, the entire Maine Diner staff and his four brothers and two sisters.

Personally, I will miss his brilliant business savvy, his skillful PR work, his outgoing personality, his vibrant energy, his positive attitude, and of course, his passion for sports which we both have in common. In his short time on this earth, Myles lived life to the fullest. He met two Presidents and he played golf with his three favorite professional athletes Carl Yastrzemski, Luis Tiant and Larry Bird. He dreamed of someday owning and operating his own restaurant and he achieved that goal in February 1983.

Not enough can be said about the influence Myles had in the success of the Maine Diner. With the help of my loyal and dedicated staff we will continue to move forward by adhering to the basic principles which were set in 1983: serving good food at reasonable prices, providing fast and friendly service, and maintaining a clean establishment.

Myles touched so many lives. Even though he is not physically with us, his spirit will live on forever. He's in God's hands now. Rest in eternal peace, dear Myles.

*Your loving brother,
Dick*

Myles Henry's Downeast Benedict

Myles' final breakfast menu creation... cod cakes topped with poached eggs and hollandaise. Serves 4-5 people

I sat down with Myles at the counter one morning last year and he said, "Mare, you gotta try my new creation. You are going to love it." "What is it?" I asked. His eyes lit up like a Christmas tree and he leaned forward with energy and excitement. "My eggs benedict... but made with a cod cake!"

I should point out I am not a fish person, so when I heard the whole meal was predicated on cod my heart sunk. I also happen to hate poached eggs. I looked at Myles and must have looked alarmed, or like I was about to be given a plate of worms to eat. Myles was not deterred. Not in the least. "No, Mare! You are gonna LOVE it! Trust me!"

And of course I did.

As Pat points out in the employee feature, Myles can talk a person into anything, and before I knew it, a savory, home-cooked creation of Downeast Benedict (cod cake, poached eggs and all) was in front of me. And with one bite and I was hooked. I mean, really smitten. Totally converted. I now order it every time I visit and I always recollect the wonderful exchange with Myles and smile at the memory of our wonderful breakfast together.

The basis of his creation actually comes from a combination of his family recipe archive, influenced, of course, by the fresh seafood around us. This satisfying recipe starts with a cod fish cake developed by either Dick and Myles' Grandmother Doris Woodman, or their mother Phoebe Henry. Myles explains that both women made this dish, but obviously there were always personal variations depending on who was making it. But one thing is for certain: the end result was always delicious!

To the codfish cake Myles gave it a unique twist that makes it a Benedict: two poached eggs topped with hollandaise and then served up with a side of home fries and an English muffin. I guarantee you won't find a meal like it. So, pull up to the counter, enjoy, smile, and think of Myles... I can hear him now: "You're gonna LOVE it."

To make the Cod Cakes:

- 1 lb salt cod
- 2 eggs
- 3 lb mashed potatoes
- 1 tsp pepper
- 1 small onion, chopped fine, sautéed in 2 Tbsp. butter
- 1 cup potato flakes

Directions:

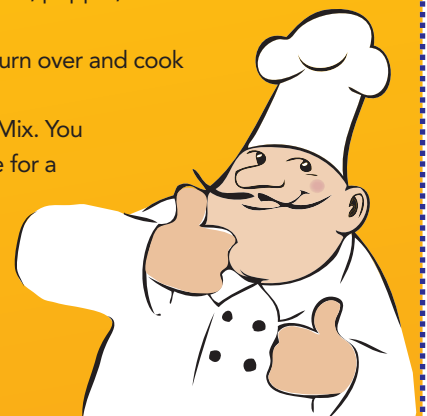
Place salt cod in a pan and cover with water. Bring to a boil for 20 minutes then drain. Mix cod, potatoes, pepper, onion and potato flakes, add 2 eggs and mix thoroughly. Let mixture set in refrigerator overnight.

Portion cod cakes into 3-oz patties. Carefully place them in hot oil. Cook one side for 3 minutes, then turn over and cook until golden brown. Yields 24 cakes, good for serving 4-5 people.

Top each cake with a poached egg and then drizzle with hollandaise sauce. We like Knorr Hollandaise Mix. You can pick up a package and follow the directions for a small group of people. To make more hollandaise for a larger group you can do the following:

In a double-boiler slowly mix with a wire whisk and heat:

- 1 lb butter
 - 1 cup Knorr hollandaise mix
 - 1 qt milk
- Enjoy!



Beyond Foodie Fun...

Maine Diner Celebrated at Boston's Phantom Gourmet Food Festival

Rave reviews and long lines for Maine Diner's delicious lobster macaroni and cheese!

The Maine Diner's own Jim MacNeill definitely broke a sweat and was all pumped up at the 2nd Annual Phantom Gourmet Food Festival in Boston September 24th. In a mere four hours, MacNeill and a friendly sidekick served more than 3,500 portions of the Maine Diner's signature Lobster Macaroni and Cheese at a feverish pace to a line that never fell short of 60 people.

"It was a gigantic party, there is no other way to describe it," MacNeill said, noting an estimated 10,000 people attended the event held at Lansdowne and Ipswich Street next to Fenway Park. "We were mobbed... but we didn't run out of food!"

The Lobster Macaroni and Cheese dish was introduced to regulars at the Diner last year and quickly became a fan favorite, blending the Diner's traditional home-cooked comfort food recipe with the freshest lobster the state of Maine is noted for. Maine Diner Co-Owner Myles Henry showcased the latest creation when they were first asked to participate in the event dubbed "The Most Delicious Party in History" last year. It was an immediate hit.

For thirteen years the Maine Diner has been one of the Phantom Gourmet's favorite restaurants in New England, earning a coveted score of "90" and participating in numerous Phantom Gourmet interviews and events over the years. It has been a long-standing friendly relationship between the two organizations.



"Myles and I go way back with the Phantom Gourmet. We are truly pleased to be involved with this great event again," Maine Diner Owner Dick Henry said.

MacNeill added, "It was a fantastic line-up of restaurants and a wonderful crowd that appreciates good food. We made many new friends and fans at last year's event, many of whom visited us this past season. We certainly built on that foundation this year. It was a great event for us." ♦



What's for Dinner?

A home-cooked favorite every day of the week!

MONDAY

Meatloaf Madness

TUESDAY

Shepherd's Pie

Chicken à la King

WEDNESDAY

Beef Stew with Salad

Baked Lasagna with Salad

THURSDAY

New England Boiled Dinner

A local favorite!

FRIDAY

Escalloped Seafood Casserole

Fresh Salmon Pie

Lobster Stew

SATURDAY

Red Flannel Hash

(Available most Saturdays...

while it lasts!)

Yankee Pot Roast

SUNDAY

Roast Pork Dinner

Celebrity Sightings!!!

Famous Faces from Famous Places at the Maine Diner. Many of those in the limelight have found their way through our front door on Route 1. Here's who dined with us in 2011!

- Former Red Sox pitcher Luis Tiant
- Former First Lady Laura Bush
- Former Detroit Lions quarterback Greg Landry (Pro-Bowl 1971)
- New Orleans Saints Owner Tom Benson
- Sports Talk Radio Host Eddie Andelman
- Phantom Gourmet's Andelman brothers Dave, Dan and Mike
- Sports Radio Announcer and Talk Radio Host Dale Arnold
- Former Red Sox shortstop Rico Petrocelli
- Professional golfer Brad Faxon

*Luis Tiant
and waitress Lori Schofield*



Don't Just Take Our Word for It!

"A sample of your mac & cheese should be sent to Kraft to show them what it should taste like." ~ Derek Bennett, Halifax, MA

"All I have to say is that this diner is the best diner I have ever been to. I feel at home here. =>" ~ Gina Grant, Waterbury, CT

"The blueberry pancakes were very filling. Probably couldn't fit another blueberry in the batter." ~ Kevin Scott, Bronx, NY

"Heard from friend and on TV of how good you were ... You far surpassed our expectations." ~ Bob & Kelley Cunningham, Wakefield, MA

"Potato salad was awesome. You had us at the corn muffin and continued to go uphill from there. Yummo!!" ~ Mary Leone, Bristol, CT

"I'm from Italy and I would make the trip to USA just to eat here again!" ~ Alessandra Mazzotta

"I first came here 20 years ago with my grandparents and it is just as good now as it was back then." ~ Andrew Bisol, Skowhegan, ME

"... I feel that one day when I look back on my life I will think of this meal, this service, my company, this atmosphere, this overall experience and will with confidence honesty be able to say my life was better haven eaten here." ~ Gabe Whitney, Nashua, NH

"I came all the way here from California to the diner here for the second time. Waited over 10 years ... it was worth it." ~ Maria Oehler, Grass Valley, CA

"I would like to have this diner moved to within walking distance of my home in Harrisburg, PA. My life would be better this way."
~ Ammon Perry, Harrisburg, PA

"Your split pea soup and ham was the best I ever had!!
~ Jerrilee Millson, Kennebunk, ME

"I would like to work here when I grow up. You are pretty much the best restaurant ever. I love it here. I think it's cool that the insides of blueberry pancakes are blue." ~ Katherine Donovan, Falls Church, VA

"Your diner is EXCELLENT. I had the best cod cakes and your seafood chowder was No. 1 We had dinner and lunch one day and breakfast another day. But went for the homemade pies both times. Prices great all around a must stop. Pat our waitress was very helpful see you next trip." ~ Mary T. Stroudsburg, PA

"My husband and I come here every year we visit Maine. You have great food and a great price with exceptional staff. We loved your apple crisp so much I bought the recipe book to make it for my husband."
~ Kristian K., NY

"Three years ago I was trying to find Kennebunkport and couldn't seem to get there. We stopped and asked a very nice man how to get there. He was polite enough to tell us to go down the road to the Maine Diner then turn right. Being from California, I thought, Main Diner, thinking it was the only diner in town. Much to do about being in Maine. Hmmm... a little slow I was. After going to Kennebunkport for the typical Tourist walk, we headed back and stopped at your Maine Diner. OH MY, the food was wonderful, even having to wait for quite awhile, it was worth it. I always said, when I return, I will definitely return to your Diner. I then saw Guy Fieri from DDD, I knew he would love it as we did. I am very excited to say, we will be returning for our Fall visit in October and the Maine Diner is on our MUST DO LIST. I can't wait to eat there again, not sure what time of day we will be there, but I am positive what ever the time and the decision as to what we will eat, it will be wonderful. Keep up the wonderful work and I hope to see everyone sometime on October 9th. DO you ever ship fresh Lobster to California? If so I will purchase a couple and have them sent back to California for my husband to experience. California has nothing that compares when it comes to the Maine Lobstall!" ~ Kathy M. Hemet, Ca.

"Oh yea, baby! Diners, Drive-Ins and Dives Maine Diner Wells, Maine" ~ Linda K. Morris Plains, NJ



Yankee Magazine Taps Maine Diner as a Top Pick

Diner is listed as a 2011 Readers' Choice Award Winner in the "Diner" Category!

The voice of the voters counted! The Maine Diner was pleased to learn this spring that they were a top survey pick in the second annual "Best of New England-Readers' Choice Survey" conducted by Yankee Magazine. Magazine readers were given the opportunity to share and name their favorite destinations for travel, food, weekend getaways, outdoor and cultural attractions and best-loved sites for classic New England Foods.

Topping the category for "Diner" was none other than the Maine Diner, which readers' noted as a "classic diner!"

"We are thrilled to get this type of recognition from such as well-respected publication and its readers," Maine Diner Owner Dick Henry said "It is a testimony to our great staff for making fabulous home-cooked food and providing great service to make it a memorable experience to our customers old and new ... one that lead them to make a recommendation on our behalf. Thank you!"

The survey also recommended other top Maine destinations and businesses:

Weekend Getaways - Shopping: Freeport, ME, www.freeportusa.com

Best Destinations - Summer: Southern Coast, Maine www.southernmainecoast.com

Outdoor Attractions: Ogunquit Beach www.ogunquit.org ♦



Mid-Winter Break for the Maine Diner

Serving hundreds of people a day and thousands of people a month is a lot of traffic at the Maine Diner in the hustle and bustle of our busiest seasons. By January, however, we love to take a short break after the holidays to catch our collective breath and deep clean the restaurant.

As a result, we will be closed Tuesday, January 3, 2012 and will re-open for breakfast on Friday, January 13, 2012 bright and early at 7 a.m.

Stay warm, stay happy and we will be there to greet you with a fresh hot pot of coffee when we reopen! The entire Maine Diner Family wishes you all the best in 2012! ♦



Maine Diner
2265 Post Road
Wells, Maine 04090
(207) 646-4441
eat@mainediner.com

Remember the Maine Gift Shoppe
2247 Post Road
Wells, Maine 04090
(207) 646-0406

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In the Spotlight: Waitress Pat Wildes

A young kid with a great personality who could talk you into anything is how waitress Pat Wildes remembers a young Myles Henry, whom she first met as a busboy when she was a waitress at a local seaside seasonal restaurant more than two decades ago. It was his first job, she says, and he was 14 or 15 years old.

"You couldn't help but love him.

He was such a great kid and so conscientious and conversational," Wildes remembers. Often she would give him a ride home to Drake's Island after work since he was too young to drive!

Wildes remembers the day when a grown-up Myles stopped by and asked her if she would like to work year round at the restaurant he and his brothers just bought: the Maine Diner.

"My life changed incredibly at that moment coming to work here and I never turned back. I love the people I work with and we have had a lot of good times and laughter. It's been perfect," Wildes, 68, of Kennebunkport, said.

That was 18 years ago and she's been connecting with the public ever since and being one of the best Maine Diner ambassadors.

"I would never leave... Dick is a wonderful man, Myles was a wonderful man, Jim is a wonderful manager...and I work with a wonderful crew. I have such loyalty to them and they have such loyalty to us. It means a lot."

The feeling is mutual. Dick Henry says Pat has an amazingly positive attitude and is a seasoned pro with the public.

"Pat is part of our family and always will be. She took Myles under her wing with his first job and showed him the ins and outs of the business. I don't think Pat will ever stop working... she is so well-liked and personable and has a really good handle on working with the public. She understands the psychology of the people; it is a gift."

Wildes has no plans for quitting anytime soon, especially in the wake of Myles' death.

"We will move forward just like we know Myles would want us to do. I just can't stop," she said, continuing, "... I am very happy and so comfortable here. It is like home and working here is like a big party all day because it is so much fun. You work hard, but you don't want to miss a thing."

When Wildes isn't working she loves spending time with her grandchildren Karl, 10, and Mallory, 8 and her husband of 51 years Howard, a lobsterman in Cape Porpoise. "Myles brought me here and my life changed. Being a grandmother is frosting on the cake. I feel very fortunate in my life." ♦

