Historic Livery Stable Is Ideal Venue for New Gift and Culinary Shop

by Valerie Marier

When Liz and Bruce Andrews spotted a weathered red barn in Cape Porpoise in 2013 while visiting from South Carolina, they knew in-a-heartbeat it was the signature setting for a shop Liz had dreamed about for years.

They also sensed that the oldest livery stable in the Kennebunks, imbued with its old-fashioned charm, contained many a tale about events that had taken place beneath the rafters.

Today that barn houses farm + table, a gift and culinary shop that showcases ease-of-entertaining and eco-friendly merchandise created by "small batch makers," many with interesting background stories. "We're talking mom-and-pops with megawatt creativity," Liz says. "We combed the country to find one-of-a-kind products that have a clever narrative and an ambitious entrepreneur behind them."

Bruce adds, "The name 'farm + table' represents how Liz and I live and entertain. It's as much about the presentation as the food served. And the 'plus' in our store name is important. Many of our products are organic and will bring a special feeling to your dining table."

Having spent more than a year refurbishing the old barn, the Andrews feel undeniable pride when customers walk into farm + table and whisper "wow."

Wide plank floors, century-old timber walls and display tables crafted in Alabama from 200-yearold barnwood combine to create the perfect setting for their carefully selected products.

Though farm + table just opened in April, the store already glows with a mellow patina. Earth tones prevail, from natural fiber placemats and napkins to over-the-shoulder totes crafted from burlap coffee bags to honey-hued French cutting boards. Their most expensive product is a \$350 Vermont Farmhouse Pottery crock pot; the least is a \$1 salt spoon.

Each display table is themed. One might concentrate on baking items or everything lobster while another features cocktail mixes, glasses and cool napkins.

Twelve-inch high place cardholders stand on every table and indicate each product's state provenance. Maine, New York and the Carolinas represent the bulk of their 100-plus vendors. The owners delight in de-



Liz and Bruce Andrews of farm + table in Cape Porpoise say their shop represents how they live and entertain.

scribing the origin of the product and the history involved.

"We have always loved going to farmers' markets when we travel. We discovered these Nutty Goodies by Nicole at the Charleston, South Carolina, market several years ago," Bruce said. "Nicole

was just starting out and had a limited assortment but we're foodies and we loved the product, so we kept in touch with her and ordered frequently. Today she has a thriving busi-

ness, and she's on our shelves. We are so proud of her!"

Liz is partial to the Good Neighbor Pie Plate. She says, Growing up in San Diego, we had a delivery man we called 'Frank the fruit man' who delivered directly to our home. My mom would buy a case of blueberries or strawberries from Frank, and then she made pies to give to neighbors, either because they were sick or just because she liked doing it." The Good Neighbor Pie Plate is just \$9 and includes

three pie plates and gift cards that read, "I made you this pie because..." The 18 reasons to check off include, "You're a great

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Farm + Table

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Farm + Table

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friend" or "You can't cook" or "I'm dieting, you're not!"

Liz says, "It's something from my childhood!" The friendliness and warmth customers feel while browsing farm + table extends to the Andrews' small batch makers. Liz admits she cannot just email a reorder.

She says, "I have to tele-phone and talk to them and hear their kids in the background. I want to help them get their product to them as it is about their merchandise.

And then there's Herman, the shiny, bright red 1953 F100 Ford pickup

truck with the FARM-TBL antique auto license plate that Bruce drives to work.

Bruce explained that his grandfather worked at Ford for 60 years and that his first name was Herman. "It was a no-brainer what to call the truck when we found it," he says.

With Bruce at the wheel, Herman drops off large items at your home along with gift-wrapped packages you might want delivered to area friends. The Andrews bring a lifetime of talent and finelyhoned skills to farm + table. market. This is as much Liz was in the gift industry about our relationship with her entire career, at one point managing sales reps in 13 states.

> She says, "I know the gift world inside and out." For nearly 20 years,

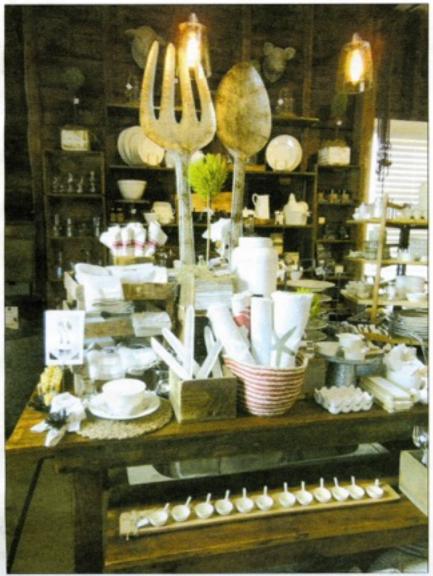
Bruce worked at the Chicago Board Option Exchange. His fiscal acumen and talent for putting deals together buttress farm + table's financial future. The couple also share a steadfast zest for making this new venture work.

"A few years ago we decided to take a break," Bruce says. "I was tired of the pace at CBOE and Liz pined for time off. We retired and moved from Chicago to the Carolinas but after a while, we found life wasn't very stimulating. We were in our mid-40s, and we didn't feel fulfilled. We started to think about 'what's next'?"

Opening farm + table-

Farm + Table

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Many of the products at farm + table are organic and from small-batch purveyors. Full to the wide-beamed rafters with specialty foods, culinary tools and artful tabletop items,

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and being in the store

Farm + Table endurance - and the Andrews have a seemingly indefatigable supply. "The season will only get more

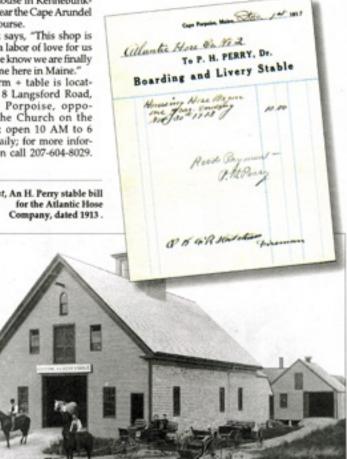
When they discover a free day on their calendar, the Andrews might drive up to Crescent Lake near Sebago from early morning to intense, but we can sleep for bass fishing or oversee evening takes physical next winter," Liz says. the construction of their

new house in Kennebunkport near the Cape Arundel golf course. Liz says, "This shop is

truly a labor of love for us and we know we are finally at home here in Maine."

Farm + table is located at 8 Langsford Road, Cape Porpoise, opposite the Church on the Cape; open 10 AM to 6 PM daily; for more information call 207-604-8029.

Right, An H. Perry stable bill



Two Cape Porpoise businessmen built the barn on Langsford Road as a livery stable, from which they rented a variety of horse-drawn transportation and provided boarding services for horses.



Luman Fletcher handles a stubborn mare while William Perry II tends to her colt.

History of the Perry Livery

Cape Porpoise resident Tom Bradbury, founder and director of the Kennebunkport Conservation Trust, provided the following excerpts about the livery stable (now the home of farm + table) from Melville Freeman's History of Cape Porpoise, 1955:

'In June, 1887, Capt. Thomas Bell and Luman E. Fletcher bought the Allison Huff store; and two years later (April, 1889), they began construction of the livery stable, which still stands on the east side of the Langsford Road. At that time neither the automobile nor the electric railroad had arrived; so there was demand for horse-drawn transportation.

Buckboards were popular for picnic parties to attractive spots inland, such as Old Falls on the Mousam River, or the Saco Gorge in Buxton, a beauty spot now lost under the waters of the lake created by a great dam across the Saco River. Or the buckboard riders journeyed to other nearby resorts.

The partners now divided their business attention, Fletcher managing the stable and Captain Bell the store. After Mr. Fletcher built his own store, he leased the stable to Mr. P.H. Perry, who in more recent years has used the building for the parking and storage of automobiles. It was later sold to Capt. Frank Nunan, who continued the lease. It has recently been purchased from the Nunan heirs and repaired by Mr. Perry's grandson, Commander Emery Huff of the U.S. Navy."

"It was in April, 1906 that the Cape had its first fire-fighting organization. This was a logical event following the public water supply and the installation of hydrants.... For ten years or more, during which the original personnel may have changed somewhat, the hose and reel was kept in Mr. Perry's stable, and one of his horses was trained to pull it."