

MAINstreet

MAGAZINE



**IT'S A GREAT TIME TO FILL YOUR
OIL TANK – BEFORE WINTER!**



**PROPANE • HEATING OIL • DIESEL FUEL • GASOLINE • KEROSENE
HEATING SYSTEMS • INSTALLATIONS & 24 HOUR SERVICE**



DUTCHESS OIL & PROPANE

1 John Street, Millerton, NY 12546
518-789-3014 • 518-789-3033 fax
www.dutchessoil.com • **Crown Energy Corp.**

HERE'S WHY YOUR OIL TANK MAY NEED TO BE REPLACED...

- Oil tanks deteriorate from the inside out, due to moisture and sediment that gets trapped inside the tank over the years.
- They can appear perfectly fine from the outside, but be corroding from the inside.
- When a tank fails, it usually begins as a small hole or severe pitting and weeping. You may notice a spot of oil or a strong smell of fuel oil. If your tank does rupture it can cause a substantial amount of oil to be released into your basement. This can contaminate soil and water and you have a hazardous waste clean up that will be very expensive.
- Crown Energy Corp / Dutchess Oil and Propane offers highly trained professional service technicians.
- We have a special on Fuel Oil Tank replacement. If you have an older fuel tank or looking to replace your fuel tank give our service manager a call for a quote.

Dutchess County, Columbia County and beyond, we're here to insure your world.

The Brad Peck Agency in Copake has long-standing ties to its community. It is one of the oldest hands-on agencies and in all of its years of operation it has provided a personalized approach to writing property, casualty, commercial, home, auto and above all, life insurance. The agency provides superior service regardless of where their customers lay their hats, the agency is registered in New York, Connecticut, Massachusetts, New Jersey, New Mexico and Florida. They are ready today, as they have always been, to insure your world.



Brad Peck, Inc.

Brad Peck Inc.
1676 Route 7A
Copake, N.Y. 12516
P. 518.329.3131

The Lofgren Agency
6 Church Street
Chatham, N.Y. 12037
P. 518.392.9311

Hermon T. Huntley Agency Inc.
Tilden Place
New Lebanon, N.Y. 12125
P. 518.794.8982

Auto • Home • Farm • Business & Commercial • Life, Health & Long Term Care



Celebrating

60
Years



**== MADSEN ==
OVERHEAD DOORS**

Fast, friendly service since 1954

Offering numerous door options to fit any budget!
Residential, Commercial & Industrial Doors, Electric
Operators, Radio Controls, Sales & Service.

673 Route 203, Spencertown, NY 12165
Phone (518) 392 3883 | Fax (518) 392 3887
info@madsenoverheaddoors.com | www.MadsenOverheadDoors.com



FOUR MORE HELLO'S

How did that Beatles' song go? "You say goodbye and I say hello" – that's at least what it is starting to feel like, the hello part that is. This is the second issue in a row where we have some new folks joining us here at the magazine, new people to say hello to! Last month I introduced you to Marq Reynolds, our new advertising representative for Connecticut and Massachusetts, but this month I have a couple more folks to introduce you to. So let's do it in alphabetical order! Here we go:

Brandon Kralik joins us as our new "arts guy." Brandon has just recently moved state-side to Cornwall Bridge, CT from Sweden, where he spent the last 14 years studying and working. He wears many artistic hats including being a contemporary classical painter, a writer for this magazine, and an arts blog writer for the Huffington Post.

Claire Copley has now "officially" joined our ranks, but by now you've had the chance to enjoy her two part stories in June and August on the Pollinator's Plight, where she shared with us what is happening with the bee population and what she has done to help. In the future Claire will bring us an assortment of stories that range from garden related topics, such as landscape architecture and various gardening advice, to pieces on local arts organizations, to name two ideas.

John Torsiello also joins our ranks as a contributing writer. John's expertise lies in architecture, business, and sport. He's got extensive experience in the field of golf in particular, and for his first appearance in this publication he brings us a piece on the Hotchkiss School golf course. He will also be examining historically and architecturally significant homes in the area, such as his piece on The Wathley House on page 37.

Lazlo Gyorsok is our new in-house photographer and one of his images graces this very issue. Lazlo is originally from Hungary, but has resided in our neck of the woods since the early 70s. Lazlo refers to photography his hobby, but hobby or not, he's won numerous national and international awards for his images, and we're excited to share his work with you.

I ask you to welcome our new people, and I hope that you'll enjoy their pictures and words. And if you'd like to learn more about the full *Main Street* staff, please visit our website and go to the 'about us' section.

As always, thank you for your support and readership!

- Thorunn Kristjansdottir



SEPTEMBER 2014

Two dandelions stand tall on Winchell Mountain in Dutchess County, as the day's last rays extend out through the sky and the sun sets behind the dandelions.

Cover photo by Lazlo Gyorsok

CONTENTS

- | | |
|--|--|
| 6 AN EYE FOR BEAUTY
dennis fritz, painter | 29 NASCAR COMES TO LIME ROCK
jeff gordon and the drive to end hunger |
| 9 FRIENDLY FACES | 31 THE HOTCHKISS GOLF COURSE
local sports |
| 11 ON THE ROAD AGAIN...
TO BETTER HEALTH
maintaining a healthy lifestyle | 35 LAKEVILLE: GOING TO THE DOGS |
| 13 DRILL MASTER
business profile | 37 MILLENNIUM FARM
an insider's look at unique area
properties |
| 17 PASTORALE BISTRO & BAR
great gastronomy | 41 DESTINATION: BOSTON
adventures & misadventures |
| 19 TINY HEARTS FARM
tales of a farm groupie | 45 BUSINESS SNAPSHOT
cranes outdoor power equipment
hudson valley wine & food fest
first niagara bank
sheffield pottery inc. |
| 21 FRESH TAKE ON COPAKE
the real estate market in the town
of copake, new york | 46 MONTHLY ADVICE COLUMNS |
| 25 CHEF MICHEL JEAN OF THE HISTORIC
STISSING HOUSE
chef profile | 47 HOROSCOPES
LISTINGS |

PUBLISHER, EDITOR, ADVERTISING, WRITING, PHOTOGRAPHY & OTHER DUTIES

Thorunn Kristjansdottir Publisher, Editor-in-Chief, Designer
Ashley Kristjansson and **Marq Reynolds** Directors of Advertising
 Contributing Writers: **Brandon Kralik** | **Christine Bates** | **Claire Copley** | **John Torsiello** | **Mary B. O'Neill** | **Memoree Joelle** | **Sarah Ellen Rindsberg** | **Melissa Batchelor Warnke** on leave
Lazlo Gyorsok Contributing Photographer

ADVERTISING

Ashley Kristjansson and **Marq Reynolds** Call 518 592 1135 or email info@mainstreetmag.com

CONTACT

Office 52 Main Street, Millerton, NY 12546 • **Mailing address** PO Box 165, Ancramdale, NY 12503
Phone 518 592 1135 • **Email** info@mainstreetmag.com • **Website** www.mainstreetmag.com

PRINT, LEGAL, ACCOUNTING & INSURANCE

Printed by **Snyder Printer, Inc.** • Legally represented by **Davis & Trotta Law Offices**
 Accounting services by **Pattison, Koskey, Howe & Bucci CPAS** • Insured by **Brad Peck, Inc.**

Main Street Magazine is a monthly publication, coming out on or around the 1st of the month. It is published by Main Street Magazine, LLC. Main Street Magazine is not responsible for advertising errors whereas all ads receive final approval by the advertiser. Advertisers are legally responsible for the content and claims that are made in their ads. Main Street Magazine reserves the right to refuse advertising for any reason. The entire contents of Main Street Magazine are copyrighted and may not be reproduced without permission. All rights reserved.

PAULA REDMOND

REAL ESTATE INCORPORATED

• • •

CLINTON CORNERS \$639,000



Located on 6 acres high on the hill, in the meadow surrounded by trees this private 3 BR, 2 BA Contemporary offers a 1st floor BR, an open floor plan including a gorgeous kitchen & cozy FP. Includes a heated pool. Convenient to Upton Lake.

SALT POINT \$535,000



Tree top Contemporary offers 5 BR & 3 full BA. An ideal home for entertaining & relaxing; great deck overlooking the pond & meadow, gunite pool, 2 FP, a lovely DR & a separate entry on the lower level an ideal space which offers 2 BR, a full BA & a great family room.

AMENIA \$259,000



This 19th century 3 BR, 2 BA home on 1.63 acres has been nicely maintained w/original plaster walls, hardware, antique WBF, beamed ceilings & a built-in corner cupboard in the dining room. Updated w/a new roof, siding & new windows. Includes frontage on the Ten Mile River & a garage/barn.

Millbrook 845.677.0505 · Rhinebeck 845.876.6676

paularedmond.com

HAMMERTOWN

PINE PLAINS • RHINEBECK • GREAT BARRINGTON | LIFESTYLE MARKETPLACE



IN-STOCK
FURNITURE SELECTION

•
DESIGN SERVICES

•
LIFESTYLE BLOG

hammertown.com

PHOTOGRAPHY: JOHN GRUEN



By Brandon Kralik
 arts@mainstreetmag.com

Meeting the painter Dennis Fritz and his radiant wife Christine at their home near Millerton was a great way to begin my series of articles for *Main Street Magazine*. Being a representational painter myself, I found that Dennis and I share many of the same thoughts with regard to the world of making pictures.

One thing that struck me right away about this remarkable man is his ability to not only create beautiful paintings, but how he has infused his creative nature and abilities into every aspect of his life. From his woodworking skills, which he applies to the beautiful home that he and his wife designed, to his taste for classic automobiles, to his many accomplishments as a professional painter, Dennis's talent makes itself apparent.

The classical painting process and the many commissions

The time he spent as a young man apprenticing as an illustrator in the studio of Charles E. Cooper in New York City proved to be incredibly valuable. At that time, even more so than now, instruction in classical painting was difficult, nearly impossible, to find. When we talked about the making of a painting, the source material, studies, the drawings, and the old dry question of whether to use photography or not as a reference to painting, Dennis was quick to point out that it really doesn't matter how one gets there, "The process is not up for judgment. It is the final product that we judge. That is not to say that the process is unimportant especially from the personal perspective of the artist. At the end of the day we are left with the work which must speak for itself."

The many portrait commissions that he receives are a testament to the quality of his work. In addition to having painted a portrait of President H.W. Bush, his portfolio is full of noted clientele that include medical, legal and government leaders and the CEO's of some of the country's largest corporations. He has painted the portrait of Plato Karayannis, former Director of the Dallas Opera Company, Baron Thyssen-Bornemisza of Switzerland, Judith Rodin, former President of UPenn now President of the Rockefeller Foundation, and Baron and Baroness Johann Nordenfalk of Sweden. The list goes on.

Dennis spent nineteen years teaching 'Painting and Drawing' at Parsons School of Design in New York City. He won *The Artist's Magazine's* National Portrait Competition over thousands of other contestants. He has developed his talents, honed his craft and it has paid off. He clearly debunks the starving artist myth.

A take on today's art world

During our conversation we talked about how things have changed for representational painters since he began on this path at a time when it was somewhat neglected by the art world. I asked him how he saw his work in relation to the art world, how does this kind of painting relate to the kind of paintings being done at art schools and the type of art that is being shown at some of the blue chip galleries in New York.

"I would like to see more painting and drawing taught in art schools. There's room for many approaches to art and my approach is from the standpoint of Realism. What I value most can best be defined as recognition and to recognize something is to affirm that you have already experienced it in



Above top: Fritz working in his studio.
 Above: *Brice*.

some way. I see my work as a Re-Presentation of the world of seeing that we all have in common, exposed by light and funneled through my individual sensibilities. The aspects of painting and drawing that are less tangible – the unresolved feelings stirred only by the most successful works – lead the viewer not necessarily to where the artist is but to a common ground from which the viewer can reach his own conclusions based on his personal experiences.”

We look out across the lush hills toward the Catskills on the horizon and Dennis adds: “The Word People have the upper hand just now and much of what you see in the art galleries and modern museums comes with explanations, verbiage which can easily dilute what you see, it can distance you from the visual experience.”

The way Dennis spoke about the art world was very intelligent without being overly judgmental. For not having any desire to be in the center of it all, he certainly knows a lot about art. Informed as he is, he asks: “Who am I to say what art is? I can however give you some opinions on what it is not. Some criteria are necessary even though that may change over time.”

Portraiture, landscapes and sculptures

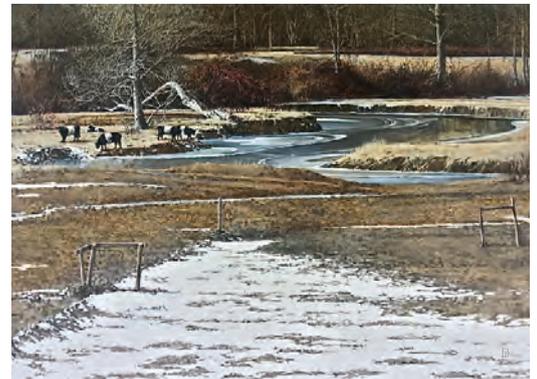
He refuses to be pigeon-holed into this or that category and continues to push his boundaries, to cultivate his gifts. He is working on a series of local landscapes that are immediately familiar yet mysterious at the same time and full of the atmosphere that we all recognize from living in this area. They are a departure from portraiture, which he has built his career on but as with all things he sets his mind to, they are done well.

As he showed us some new work in his studio Dennis said: “There is no way I could live in this area and not paint landscapes!”

In addition, a series of sculptures he has done depart completely from his other work and take a clearly abstract, or subjective route. I found them to be eloquent and strong in the way they incorporate heavy timbers, rusted tin, worn leather and brass tacks into their solid and balanced compositions. Dennis refers to them as ‘Ritual Images.’

As we talked and strolled through the house I enjoyed the beautiful portraits of his wife and of his children, now grown and creating their own lives. There were also some extremely detailed drawings of Elm trees. Some from the Midwest, close to where he grew up, and some from our area. As he talked about each picture, his love for his work, for the subjects he chooses, came through brilliantly.

Dennis Fritz is that kind of rare individual who wants to be able to do it all, to be able to paint anything he sets his sights on and he does just that, with a tremendous amount of skill and insight. Looking is key, but actually seeing is the artist’s real gift. By all appearances, Dennis Fritz has the eye for beauty. ●



For more information about Dennis Fritz, visit his website at www.dennisfritzart.com.

Are you an artist and interested in being featured in Main Street Magazine? Send a brief bio, artist’s statement, and a link to your work to arts@mainstreetmag.com.

Above top: *Narcissus*. Above left: Fritz’ portrait of Senator Don Riegle. Above right, middle: *Doreen*. Above right, bottom: *Winter Pasture*.

Serving lunch and dinner every day including grilled steak, fresh seafood, pasta, wood fired pizza (for dinner), & daily specials



Hillsdale House

RESTAURANT • TAVERN

(518) 325-7111 • Rt. 23, Hillsdale, NY
Closed Tuesdays

Valentine Monument Works & Sandblast

SINCE 1875

Cemetery Monuments • Pet Markers
On-Site Lettering • Cleaning • Repairs
Sand Blasting Service

Bruce Valentine, *proprietor*

Tel: 518-789-9497

Park Avenue & Main Street, Millerton



GORDON R. KEELER APPLIANCES

Appliance sales & service since 1930

SUB ZERO • MONOGRAM • WOLF
SPEED QUEEN • GE CAFÉ • GE PROFILE



3 Century Blvd., Millerton, NY 12546
518-789-4961 • 518-789-4813 • 518-789-4252 fax

MILLERTON ANTIQUES CENTER

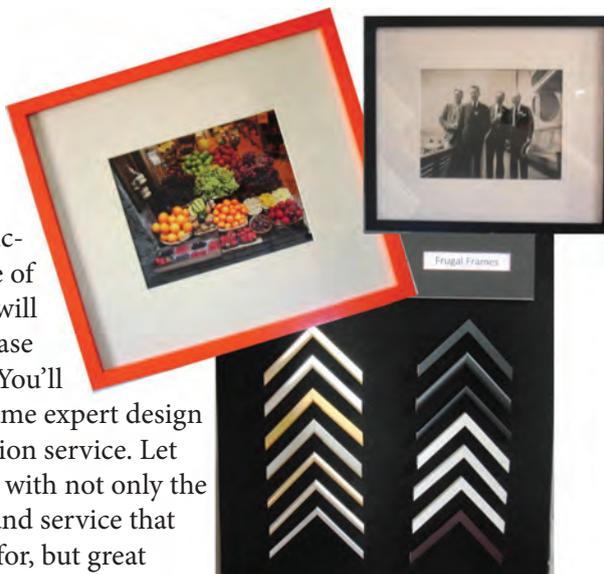
MAIN 25 STREET

More than 35 dealers.
Open 7 Days a Week.

518-789-6004

Frugal Frames ...

We're introducing a new line of framing that will be sure to please your budget. You'll receive our same expert design and consultation service. Let us amaze you with not only the great design and service that you know us for, but great pricing as well!

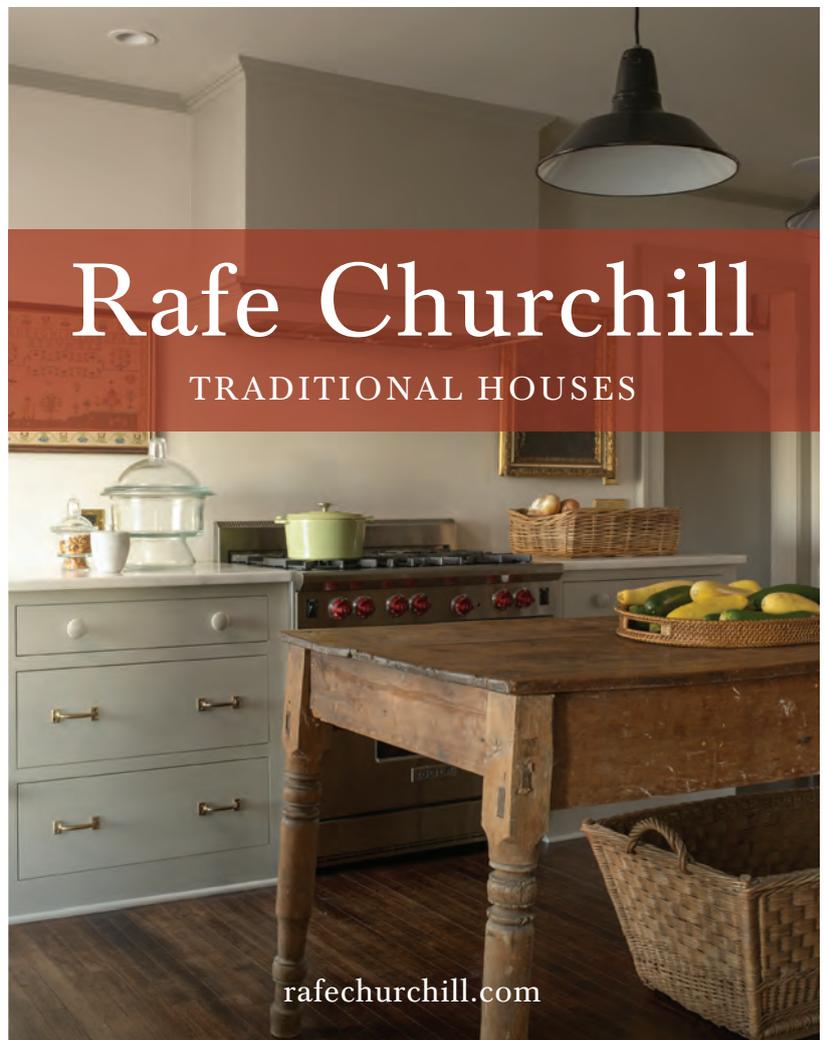


GILDED MOON FRAMING & GALLERY
What can we frame for you?

17 John Street • Millerton, NY • 518.789.3428 • www.gmframing.com

Rafe Churchill

TRADITIONAL HOUSES



rafechurchill.com

friendly faces: meet our neighbors, visitors and friends



Dennis Miller is the store manager of Ed Herrington Inc. in Hillsdale, NY. Mr. Miller oversees the daily operations of the store. He just completed his 10th year of employment there and truly enjoys working with his coworkers and helping customers find solutions for their project needs. Dennis and his wife just recently purchased a house so his spare time has been dedicated to his honey-do house list. But Dennis and his wife often go out and engage in various activities, Dennis elaborated: "We recently made our first trip to Local 111 in Philmont that was featured in one of your articles." Dennis and the Mrs. are celebrating their two-year wedding anniversary on September 1st, but are both in a wedding the day before so their celebration is going to be on the small side this year. Happy anniversary!



Casey Smith has worked for a total of four years at George Lagonia Jr, Inc. in Hillsdale, NY. She helps out with a lot of the office work such as placing orders, answering the phones, filing, job estimates, and checking in on job sites – sounds like she does just about everything! She loves her job and how they all work not only as a family but as a team, too. When Casey isn't at the office working hard, you're likely to find her working hard at the gym! She spends much of her time there and plans on taking a personal training course before the summer comes to an end. Casey is also looking forward to hanging out with her friends, family, and settling into her new apartment in the final days of summer. You go girl, keep up the hard work!



Chris Suprano has been the manager and bartender at The Falls Village Inn for the past three and a half years. Born in Providence, R.I. and a graduate of The University of Rhode Island, he's been bartending for the past 18 years. He landed a job at The White Hart in Salisbury before making the move to Falls Village. He enjoys the pace as well as the customers and has gotten to know the locals and regulars that frequent the inn. Chris also enjoys sampling the fare and fine wines at the many other area restaurants. He really likes the small town feel of Falls Village and the surrounding area. He's always had a feeling that he'd end up in the hospitality business and enjoys his job and the establishment very much, and tries to ensure that the patrons experience at The Inn is an extremely positive one. Nice job, Chris!



Leah Brady pursued her childhood dream of becoming a hairdresser and has now been in the trade for 20 years. She recently joined the ranks of Hylton Hundt Salon & Spa in Millerton, NY as a master colorist, stylist, and wedding and events hair specialist. Leah laughs as she admits that she is obsessed with color and thinks about it all the time. The colors used at Hylton Hundt Salon are very specific (Beth Minardi and Joico) which conditions your hair, leaving it glossy, and beautiful! Leah also volunteers her time by helping people understand the bible. She loves the pizza in Millerton, but it is top secret as to who has her number one vote – no hints? Leah resides in Sharon and loves to spend time with her three kids. We hope that at least one of Leah's kids is a girl, because we know for a fact that she'll have the best hair, color, and hairstyle in the entire class!



Marion Chatfield was born in Pleasant Valley but has been a Sharon resident for the past 59 years. Today at the young age of 87, she's a fixture in the community and well-known by most townspeople. Her father was born in Salisbury in 1884, which makes her deeply rooted in the area. She was the first of the C.N.A's at Sharon Hospital and was awarded her certificate in 1971 and retired after 27 years. She still works a few days a week as a nursing assistant caring for patients who require company and care. Marion is also highly involved in The Sharon Methodist Church and spends much of her free time planning and assisting with the many activities at the church, whether it be pricing the tag sales, preparing food, and neatening up or acting as worship leader for Sunday services. Her passions are her children and grandchildren. She also enjoys her favorite TV show, Jeopardy – when she can fit it into her extremely busy schedule!



Christopher Baetz owns 3F STUDIO, a to-the-trade sewing workroom in Millerton specializing in custom soft-furnishings. Working with designers to achieve a pleasing balance of form and function is one of his favorite aspects of any project. He states, "Often, my customers aren't finding their needs addressed by ready-made resources. That's where we come in." By using carefully selected materials in the right scale and proportion, he and his client are able to achieve a truly custom solution. Before opening his business five years ago, he apprenticed at a local designer-based workroom, adding to his increasing knowledge of the field, having worked previously for fabric and design showrooms in Manhattan. When not at the cutting table, Christopher and his partner Bill enjoy restoring their residence, the ca. 1820 Wakeman Bradley house in Spencer's Corners.

OVER MOUNTAIN BUILDERS, LLC.

30 years and still passionate! Quality craftsmanship delivered on time & within budget.

John Crawford

P: 518-789-6173 | C: 860-671-0054
john@overmountainbuilders.com
www.overmountainbuilders.com



*Milk & Cookies
at your wedding*



Celebrate your marriage with the greatest pairing of all time. Farm fresh Ronnybrook milk and cookies.

FRESH • ALL NATURAL • MADE ON OUR FARM

518.398.6455
www.ronnybrook.com



10% off if you mention this ad!

845-797-8654 • aliciaekingphoto@gmail.com
www.aliciaekingphotography.com • facebook.com/aliciaekingphotography



See Video



FAMILY ESTATE POTENTIAL!

This 4,000 sq.ft. 4 bedroom solidly constructed home sits privately in the middle of 13 park-like acres with a brook, deep pond, and significant outbuildings. Granite counters, marble floors, high ceilings, carved doors. Good condition! Challenging floor plan. \$495,000.



860-927-4646 • 860-364-4646 • 860-672-2626 • www.bainrealestate.com



David & Kelly Reinckens
518 851 9460
www.columbiatent.com
columbia_tent@yahoo.com

on the road again... to better health

MAINTAINING A HEALTHY LIFESTYLE

By *Thorunn Kristjansdottir*
info@mainstreetmag.com

They say that you get wiser as you get older – or that most do at least. I think that this ‘wisdom’ is a combination of learning from your mistakes and that of others, life experiences and growing up, as well as coming to an acceptance of things that just make (common) sense! And it’s no different when it comes to your health. I find common sense to be the most important factor when approaching matters of your body and mind’s health. That’s at least been my approach for some years, not that I adhere to it every single day, but who’s perfect?

The stages of life and health

I chose to title this article what it is because I find it fitting for a lot of us: we go through numerous stages in our lifetime. We also go through stages with our health. For the past 15 or so years, I feel that I’ve gone through about four stages with my health in particular:

Stage one was during my late teens. This was when I began to understand and care more about my nutrition and fitness (what teenage girl doesn’t want to feel and look good?), but I was still naive enough to harm my body by living on a teenager’s lifestyle and diet. But this can be considered a norm for most teenagers, right?

Stage two was in my early twenties. This was when I became much more in-tune with what I ate and with my fitness because I had the ability and capacity to comprehend it at a different level. As a result I became a bit of a health fanatic and got into some of the best shape of my life.

Stage three came along in my mid twenties through about age 30. This was when I calmed down a bit (for lack of a better word), and started settling into my ‘adult life.’ This ‘settling into’ stage got even more comfortable when I met my other half and we went through the “honeymoon stage” – eating more comfort food, not being as active as I/we had previously been, and just being wrapped up in the day-to-day activities required in adult life: going to work, cooking dinner, doing laundry, mowing the lawn, and all of the other fun domestic activities required in this adult life of ours. And let’s not forget about stress, which certainly accompanies adulthood and impacts our well-being.

The final and fourth stage is the one that I feel I’ve begun to presently enter into. To be honest, I kind of like this stage, because I feel that I have the wisdom that the younger me would never have had. Yet I’ve got some of the drive and ambition of the twenty-something former me, but I’ve got a different kind of confidence – actual confidence. The twenty-something me was full of confidence, but that’s the confidence and thought process of a 20 year old: invincibility. Now, at thirty-something, I’ve got practicality on my side.

Forging ahead in stage four

I find myself on the road again, the road to a healthier me. I’m excited about it – some days. On other days, not so much, because on those days I’m tired from working a full day and then an hour more, then going home and cooking dinner, doing laundry, taking care of kids and pets. Those are the days that I have zero interest in going out for a jog. But I have to do it, in some fashion at least, and my struggle has been to find the time and drive to do it on those days. And I know that I am not alone.

How many of us have been here, the average citizen of this World, trying to find their way to a healthier you? I think a lot of us have either been here, or are (continually) here. So what are we to do? Commitment is the answer. Committing to yourself. As I just admitted, I have a problem allotting the time to myself, as many of us do. So this time around I’ve decided to take a different approach, and I welcome you to join me in the quest for a fitter and healthier me (or you, in your case).

Doing it right

The first step is to take a very close look at yourself and your lifestyle. Be critical and be honest! Look at what you eat, how you eat, how you move and how much you move – and write it down. Seeing your lifestyle in black and white doesn’t afford you the opportunity to fudge the facts.

What you eat, and how much you eat, plays a large part in your overall health. My new personal trainer, Kevin Finn, confirmed my thoughts about food in a health discussion that we had. He said that what you eat plays about a two thirds part in your health. The other third is exercise. In my case,

I feel fortunate to have two thirds of the battle already won because of how cleanly I eat, my portions are under control, and I have gotten over the “food hump”. What I mean by “food hump” is that in the last two years or so, I’ve progressively gotten wiser about the food choices that I make, and as a result I eat very healthy and clean. To get to this point, it is a process, but again it takes commitment and the end result is well worth it.

This time around, in my stage four, as the more mature and wiser me, I’ve decided to get a professional to assist me when it comes to the exercise portion of my challenge and to help keep me on track to my goals. And the reason I’m sharing this in an article with you is because I’d like to invite our readers to join me. Start today. Write down your goals. Write down your status today, your weight, take measurements, pinch your fat areas, take a note on how your clothes fit, keep a food journal, and then set out on a six month journey with me. I’ll share with you my journey, today is the start of it, and then I’ll touch base at the half-way mark, and then at the finish line in six month’s time. Choose yourself, and choose to start today. Make a six month commitment to yourself, you’ve got more to gain than lose (figuratively speaking). Even if it’s only five pounds that you’d like to lose, or 50 – commit to yourself, and commit to a healthier way of life.

You can seek out numerous local resources on this journey such as your doctor, a nutritionists, The Village Herbalist, North East Fitness & Wellness (the gym in Millerton), numerous yoga centers such as Space at Yoga in Lakeville (whom we featured in August), the health section at Oblong Books has numerous books and guides (such as my favorite books by Michael Pollan), get a work-out buddy who also wants to take the challenge, use public parks and facilities such as the Rail Trail or other walking/hiking/jogging trails, and then you can also seek out personal trainers such as Kevin Finn who I’m going to be embarking on this journey with. But no matter your method and resources, as long as you make the commitment and take the steps towards your goal, you will not just see a difference, but you’ll feel a difference. Are you ready to find the healthier you? ●



Hussey Painting

DECORATING & WALLPAPERING

Interior & Exterior

Residential, Commercial & Industrial

State Licensed Home Improvement Contractors
Insured & EPA Certified

Family Owned and Operated Since 1978

www.husseypainting.com
emmethussey@gmail.com

Emmet Hussey

860.435.8149



SOUTH BROADWAY SERVICES

PAYROLL SERVICES

From paychecks to W2's
\$30 per week up to 10 employees - why pay more?

(845) 868-1045 • sbs12581@gmail.com

Church Street DELI & PIZZERIA

BREAKFAST • LUNCH • DINNER
SALADS • SANDWICHES • SUBS •
WRAPS • BURGERS & DOGS •
PIZZA • & MORE!

(518) 329-4551
1677 COUNTY RT. 7A, COPAKE



HARNEY & SONS
MASTER TEA BLENDERS

{ TASTE. EAT. SHOP. }

HARNEY MILLERTON
1 RAILROAD PLAZA
MILLERTON, NY 12546
(518) 789-2121

WWW.HARNEY.COM - 1-800-TEATEM

We're On Facebook: [Harney & Sons Fine Teas](#) Follow Our Twitter: [@HarneyTea](#)



Services Include: Lawn Mowing • Garden Maintenance & Rototilling • Mulching & Topsoil • Gutter Cleaning • Power Washing • Planting & Pruning • Spring & Fall Cleanups • Organic Vegetable Gardens • Deer Protection



Mountain Valley Gardening

Above the rest • Fine detail work guaranteed
20 years experience serving Columbia County & beyond

FREE ESTIMATES. CALL (518) 965-9982

MAKE YOUR MARBLE SHINE AGAIN!

Marble Floor Polishing

POLISHING • HONING • CLEANING • SEALING
FLOORS • SHOWERS • COUNTERTOPS

Marble • Slate • Limestone • Granite • Terrazzo • Soapstone



Tile Repair & Installation

- REGROUTING
- GROUT COLORING
- SEALING
- MEXICAN TILE REFINISHING
- CLEANING SERVICES



STONE & TILE SERVICES

ZIGGY OSKWAREK
860 913 4473 • PO Box 1013 • CANAAN, CT 06018

VISIT US AT WWW.STONEPOLISHINGCT.COM

drill master

EASTERN STATES WELL DRILLERS IN COPAKE, NY



Above: Joe Flood (center) supervising his employees completing the installation of three geothermal wells on Yonder View Road.

By Christine Bates
christine@mainstreetmag.com

Joe Flood has been drilling holes in the Tri State Region since high school and is an invaluable resource if you have a question about your water, a well, or installing a geothermal system. Main Street talked to Flood at his 13,000 square foot facility in Copake, and visited one of Eastern States' crews installing 400 feet deep geothermal wells on Yonder View Road.

How is the water around here?

Excellent. Our area has abundant and clean water. We are fortunate that our aquifers are uncontaminated. New Jersey allowed disposal of industrial waste and pollution in injection wells, which poisoned some of their aquifers.

What don't people know about well drilling?

Most people are surprised that the hardest part of drilling a well is going through the top layer of soil, sand, and mud. Once we reach rock it's much easier. Our drills are made to bore through stone.

No one thinks about how difficult it is just getting our 70,000 pounds equipment to a site. There are bridges we can't legally cross because of the weight of our equipment and getting up hills is not easy. And the equipment you need is very expensive. It would cost over a million dollars to replace the derricks, trucks, and machines I have.

How would you describe the business you're in?

I see it as providing people with a lifeline. You need water to live. See those very large green, plastic tanks? We fill those up with water and take it to a

house when, for whatever reason, there is no water. The tanks are large enough to provide water while we are fixing a problem.

What do you like most about your business?

I like the people and the places we work. We are really fortunate to live here.

How did this business get started?

My father started this business in the mid 50's after he discovered it was difficult to find a well driller locally. He had to go all the way to Germantown to find him. After watching the drilling process carefully, he decided he could drill wells and started his own business in Irondale. At that time there was no regulation of well drillers. I worked with my father both drilling and here on the farm in Copake during summers. After finishing school I joined the business in 1972 and then in 1976 bought him out. I had one year to pay for the equipment and five years to pay off the buildings.

Did you ever think of another career?

Do you still farm?

Not really. You grow up helping your father and it just seems like the right thing. In 1992 the Copake arsonist burned down the barn on our farm a year after my father died, and it just didn't make economic sense to put up a new barn. The land is now leased to a full-time farmer.

What's the most interesting installation you've done?

In the early 1980's we drilled a well powered by a windmill on top of Mount Riga. The logistics of getting equipment up hills is always interesting. Sometimes you have to use bulldozers!

What's the most difficult part of your business?

Regulations definitely. Some of them are necessary but many seem excessive. Because we service customers in three states we have three state regulators to deal with, as well as county and local regulations. And we also comply with Federal DOT guidelines just like a national trucking firm. Safety is very important to me. In the early days of my father's business the brakes on a truck failed and a person was killed. That really stayed with me.

Weather is also an uncontrollable problem. We can't work if there is lightning or the temperature is really low. But the worst is mud. Our equipment sinks during the spring thaw.

How many wells have you dug?

I have no idea but it's thousands and thousands and we have records on all of them. We always find water. Keeping well records is part of our service. Realtors call us all the time to check on wells.

What should people think about when they are thinking of buying a house with a well?

First they should make sure that the well casing

Continued on next page ...

is above ground. They should request the well records, which state the well's depth, the depth of casing installed, the gallons per minute, and the static level – that's the storage capacity of the well. There should be a certified water test to ensure the purity of the water.

How many gallons per day does a house require?

You'd think there would be one answer to that question. Every state, and every county recommends different minimum amounts, ranging from 60 to 125 gallons per day. Some states base it on number of bedrooms, others on depth and gallons per minute.

How many employees do you have?

Prior to the housing crash in 2008 we had twice the number of employees that we have today. Our business is driven by new home construction and I have had to cut our workforce in half to ten people today. Demand has still not recovered; not many new homes are going up.

Who are your customers? How do you differentiate yourself from your competition?

98% of our business is residential and we have customers in New York, Connecticut, and Massachusetts. It's not practical to travel far with our equipment, so being on the border we have to drill in all three states. All the components of a water system have a lifetime of 15 to 20 years so we also do a lot of service and repair work. Sometimes an old well will need hydro-flushing to increase its flow. That's where we inject water, just water no chemicals, at high pressure to increase an existing well's productivity.

Although 50% of our jobs involve a bid process, we are normally selected because of our expertise, and reputation. Government pressure to expand municipal water systems might be our most serious competitor.

How long does it take to drill a well? How much does it cost?

Usually it takes one to three days to drill and then another one or two days to install the pump and the rest of the water system. An average well would cost around \$10,000 all in.

What is the deepest well you have ever put in?

We drilled 1,550 feet in Alford, MA for a bank that foreclosed on a house that didn't have a well. It would have been fine at half the depth, but



Above left: One of Eastern States Well Drilling's 35 ton drilling rigs. Above right: Joe Flood, the owner of Eastern States Well Drilling, in his 13,000 square foot facility based out of Copake, NY.

everyday the banker said drill deeper. At the other extreme some wells are as shallow as twenty feet.

Do you ever use dowsers? Does that really work?

There's definitely something they sense below the ground. You can see it when you watch them walk around a piece of property. I just don't know if it's water or something else that's affecting them. A lot of them are dying out now but if a customer wants to use one I will recommend one. I have taken college geology courses at Columbia Green to make me more knowledgeable about what's underground.

A well-known singer with a country home in the Millbrook area used a dowser and we drilled 600 feet at the selected spot to get only half a gallon per minute. We negotiated a price for the second well at a spot I selected, and at 600 feet the second well produced three gallons a minute.

What about demand for geothermal heating and cooling systems?

Our 13,000 square foot facility is heated by three 60-foot deep geothermal wells. Instead of paying for 4,000 gallons of oil every winter, our cost is now zero. But we don't do a lot of these installations because of the up-front cost. If I put in this same system today it would cost over \$100,000. At four dollars a gallon it would take over five years to recoup the initial cost.

What's your biggest issue right now?

We've been through lean times, but it's never been lean for so long. Lack of new housing construction is our biggest concern right now. And the cost of insurance, including workman's compensation, continues to skyrocket despite the fact that our focus on safety means that our claims are very low.

What do you enjoy doing in your spare time?

I love to raise vegetables in my garden and entertain. I built my own smoker/barbecue and engage in large scale cooking of everything from briskets and turkeys to pork roasts for friends and family.

Would you recommend going into the well drilling business?

Older people who have been doing this for a long time are going out of business, having an auction and selling their equipment. The investment required to go into the well drilling business today is probably over a million dollars. So I would say if you're not already an established company, I would think about another business. I have a daughter and son-in-law and some long-time employees who will probably take over Eastern States from me some day. ●

For further information call (518) 325-4679 or visit www.easternstateswelldrillers.com.

Country Care Property Management

Care taking • Weekly house checks • Stump grinding •
Excavating • Firewood • Top soil • Stone and mulch deliveries •
Spring and fall clean-up • Land clearing • Tree removal •
Planting • Pruning • Patios • Stone walls • Walkways •
Lawn maintenance • Driveway paving

Call (845) 518-0632



UPCOUNTRY SERVICES

OF SHARON

CELEBRATING
30 YEARS OF
EXCAVATION,
LANDSCAPING,
& GROUNDS
MAINTENANCE

LANDSCAPING:

Paver terraces / walkways • Retaining walls •
Lawn renovation & Installation • Shrubbery & tree
planting • Fencing • Landscape construction

EXCAVATION:

Excavators, backhoes, dumptrucks • Drainage •
Water & electric lines dug • Landclearing •
Driveway construction & repair • Power stone rake

GROUNDS MAINTENANCE:

Lawn care • Spring & fall clean up • Edging,
mulching, bed maintenance • Lawn fertilizer, weed
& disease control • Field mowing • Complete
property management • Commercial snowplowing,
sanding & magic salt

BBB • A+ • LICENSED/INSURED/BONDED • ALL CREDIT CARDS
ACCEPTED • CT & NY PESTICIDE LICENSE • HOME IMPROVEMENT
CONTRACTOR # 514325

860 364 0261 • 800 791 2916
www.upcountryservices.com

QUATTRO'S POULTRY FARM & MARKET

FRESH FROM OUR FARM
Chickens, Pheasants, Ducks, Geese, Turkeys & Venison

A UNIQUE SHOP FOR CUSTOM-CUT PRIME MEATS

Steaks • Chops • Ribs • Fresh Ground Beef • Bacon Burgers • Fresh Sausages
• Fire Up The Grill! • Quattro's Ice Cream Bar is OPEN!

Our own Smokehouse Specialty Meats & Sausages
Wide Variety of CRAFT BEERS!

ITALIAN SPECIALTIES: Cheeses, Pastas, Olive Oil, Vinegars
Also LOCAL Breads, Vegetables, Honey, Jams, Grains & More!

VISIT OUR FARM STORE

RT. 44, PLEASANT VALLEY NY 12569; (845) 635-2018



POULTRY FARM & GOURMET MARKET



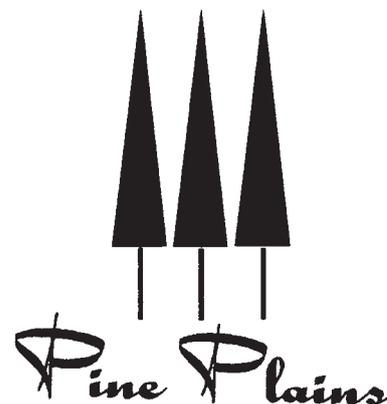
The success of an event such as our recent South African Braai depends upon considerable resources beyond our paid staff.

SPECIAL THANKS TO:

The Flower Ladies of Pine Plains, John Reilly, Moshe Ziv, Kathy Bartles, Pat Nannetti, Ted Mallozzi, First United Presbyterian Church, Anthony Henneberg, Mashomack Preserve, Jock Pottle, Paula Pottle, David Thieringer, Elizabeth Potter, Thorunn Kristjansdottir, Doug Weaver, Don Peck, Jerry Chestney, Hammertown Barn, Tammi Dingee, Culinary Institute of America, Bounce Central Tents, Don Bartles, Jon Prezzano.

David Cote, Maureen Kelly, Brian Coons, Rick Prater, Richard Hamilton, Diana Niles King, Melissa Sorman, Steve Sorman, Rev. Carol Miller, Hope Nicyper, Ky Nicyper, Samantha Cole, Kevin Cole, Scott Koster, Marilyn Moore, Job Yacobian, Joseph Santos, Yvon Grant, Dianne Will, Penny Glembach, Pat Vincent, Rona Boyer, Janet Manko, Whitney Joseph, Mary Murfitt, Carol Erickson, Robin Dymond, Carol Burnett, Patrick Schneider, and the more than 525 of you who supported this event with your presence and your contributions.

THANK YOU!



Fine Wines and Spirits

There are two main roads in Pine Plains. We've moved to the other one. Route 199, two blocks west of the stoplight, going towards Rhinebeck. The drive is beautiful.



We cover ANY OCCASSION!

*Tents • Tables • Chairs • Linens • China, flatware & glassware • Lighting •
Dance floors & staging • Heating & cooling • & accessories such as
wedding arches, bouncy houses & serving accessories*

518.822.1347 • CANTELES@VERIZON.NET • WWW.CANTELETENTRENTALS.COM



**LET'S TALK ABOUT
FLOORING & PANELING:**

All of our paneling and flooring products are kiln dried, available in a variety of sizes and finishes, and ready for installation. Custom and stock moldings are available for all of your projects!



Ghent
WOOD PRODUCTS

(518) 828-5684 • 1262 RTE 66, GHENT, NY • WWW.GHENTWOODPRODUCTS.COM

GREAT GASTRONOMY

pastorale bistro & bar



By Thorunn Kristjansdottir
info@mainstreetmag.com

I discovered a feast for the senses at Pastorale Bistro & Bar in Lakeville, Connecticut. The atmosphere is very unique, inviting, and comfortable in the converted house-to-restaurant, and I'd tell you more about that but I'm sorry, Pastorale's focus is, and should be on, the food and drink. Just look at the images above, and say it with me: wow!

Your senses will have a party at Pastorale, because visually their presentation of both food and drink are beautiful and phenomenal. But better yet, everything that I have had at this fine restaurant is amazing! Claire, their mixologist, makes a mean cocktail as our writer Melissa shared in our *Food & Drink* issue this past July when she visited and tried Claire's experimental Raspberry Lemonade. On the couple of occasions that I've dined at Pastorale since Melissa's review, I have ordered the Raspberry Lemonade, first out of curiosity, but then out of sheer love of it. It is the perfect summer-time drink: refreshing, beautiful, and fun.

Enticing the senses

Pastorale's website states that it is "true to authentic French bistros ... Serving upscale bistro classics and using produce found locally, it has become a staple in the Northwest corner." I must agree and congratulate owners Karen and Frederic Faveau, because their culinary creations are magnificent. So without further delay, let's talk about their food.

They boast such appetizers as Pissaladiere Pizzetta with caramelized onions, roasted garlic goat cheese, anchovies, nicoise olives, parmesan and truffle oil; Kale Panzanella Salad with peasant

bread, shaved red onion, cherry tomatoes, pine nuts, feta cheese, olive oil and balsamic vinaigrette; grilled marinated Tiger shrimp with lime, cilantro and avocado salsa; and pan seared Maine crab cakes with avocado, arugula and pea sprout salad, cilantro parsley dressing.

The entrée choices are just as exotic and exciting and include the likes of pan-seared Idaho Rainbow Trout with fingerling potato, pancetta and scallion ragout, haricots verts, and sauce vierge; Veal T-Bone steak with herb risotto, grilled asparagus, blistered cherry tomatoes and caramelized onions and truffle demi-glace; Pasta Primavera with asparagus tips, baby zucchini, yellow patty pan squash, button mushrooms, sweet peas, pine nuts, grape tomatoes, garlic, basil and parmesan – and I could go on, but honestly you'd just get hungrier than you already are. So instead of reciting more items off their menu, I'll tell you specifically what we taste-tested.

For an appetizer, besides Claire's Raspberry Lemonade which was much stronger on this Friday evening than on my previous experience, I ordered the grilled artichoke salad with prosciutto, Sky Farm arugula, golden beets, shaved parmesan, orange-lavender glaze and tondo balsamic (pictured top row, center image). My fiancé decided to go with the Caesar salad with Applewood smoked bacon and parmesan anchovy dressing (pictured in bottom row, first small picture on the left). As you can clearly see, the presentation is gorgeous. And let me tell you this: it tastes just as amazing as it looks. And I'll admit that I don't normally like artichokes, but as a result of this salad, they are now one of my

new favorites! Pastorale's unique twist on the Caesar salad took Caesar off the boring and traditional list, and they've created their own Caesar salad section with this beautiful and delicious creation. But note, the dressing has a touch of anchovy flavor.

What they do is an art form

When it came to our entrées, I went with the grilled French cut chicken breast, sautéed sweet peas, pearl onions, pancetta and romaine, whipped potatoes and whole grain mustard velouté (pictured in large image on left). My fiancé decided to try the pork loin Milanese with Sky farm organic arugula, citrus marinated cherry tomatoes and fresh mozzarella in a lemon vinaigrette (pictured bottom row, right of the Caesar salad). First off, you can tell that the food is French-inspired because of the sauce. The sauce is so complex and savory, and how it compliments each ingredient in the dish is an art form!

We normally don't order dessert, and who needs it after a meal like we had just feasted on, but with such amazing food, I was curious to see the dessert. We ordered the Profiteroles (image bottom right) and a passion fruit and white chocolate mouse (top right) which was one of the evening's specials. Both desserts were so unique in their visuals and taste combinations. Yum! Thank you so much to our amazing waiter Akeem, and to the chefs, thank you for an experience! ●

To learn more about Pastorale call (860) 435-1011 or visit them at www.pastoralebistro.com.

W.B. CASE

PLUMBING HEATING & AIR CONDITIONING

LLC.

New Construction, Renovations & Service of all Heating, Air Conditioning, Plumbing & Well Systems

“As long time customers we have watched the growth of your company with considerable pride and admiration for the job you have done. Your company has provided our family with the most up-to-date sophisticated technology, combined with traditional old school service first values. While the quality and professionalism of your workmanship is unexcelled it is the the reliability and dependability of your service response that “seals the deal” for us. Best wishes for many years more of continued success.

– Stanley Oppenheim, Salisbury, CT



Celebrating 15 years!

HEATING SYSTEMS INCLUDE:

Oil, Propane, Solar Thermal
Geothermal & Biomass.
HVAC System Design & Installation
HS *Tarm Biomass* & *Froling* brands
wood boiler dealer & installer



Biomass Boiler with Thermal Storage



Rainwater Collection System, Sharon, CT

W.B. Case is a Licensed and Insured Company. We accept all major Credit Cards.

W.B. Case, LLC. maintains the following Connecticut License number for our services:
P1-280455 • S1-390683 • STC1 000179 • HIC 634668

WILLISTON B. CASE III, OWNER

WBCASE@COMCAST.NET

SHARON, CT 860 364-2169

tiny hearts farm

A LOVE OF FLOWERS IN COPAKE

By Memoree Joelle
info@mainstreetmag.com

When Jennifer Elliott was a little girl, she would order flower catalogues in the mail, so that she could sit and pour over page after page of dahlias. Too young to buy them, staring at their images would have to be enough, back then. Little did she know at the time that she would one day grow up with fields of them to call her very own. She and her business (and life) partner, Luke Franco, grow one hundred twenty varieties of flowers on fifteen acres leased from the Copake Agricultural Center, as part of the Farmland Renewal Organization. This will be their first year there, and the first where flowers will be their only crop.

“We gradually eliminated vegetables over the last couple of years, because we really found our niche in flowers,” Luke explained as he and Jenny gave me a tour of their fields, which border neighboring vegetable farms MX Morningstar and Sparrow Arc Farm. Despite being busy with cutting and preparing bouquets for an upcoming wedding, Jenny and Luke were happy to chat about what they do, and give me a tour. The pair exude an aura of carefree intensity in their approach to their business, and to life. Both have ready smiles that brighten up the room as much as their brilliant sunflowers, and while they are focused on their work, they also understand that there is always time to stop and smell the Zinnias.

An Olympic start

The couple started the farm in 2011 in North Salem in Westchester County on a single acre they acquired from a generous friend of theirs, Dick Button, who also happens to be a former Olympic World Champion figure skater. He introduced them to the vine “Love On a Puff,” which opens to reveal interior seeds that look like perfectly shaped hearts. Charmed by the man and the heart-shaped seeds, they chose the Tiny Hearts name, and began their labor of love. Luke recalls their humble beginning: “We had the land on a handshake, and we started growing without anything at all, not even a shovel! Since then, we have put everything we have into growing our ‘growing’ business. It’s amazing how chance and luck have led us to this beautiful field in Copake. I would never have imagined this three years ago.”

Having quickly outgrown that original one-acre, they are thankful to have found their new home, and make use of every square inch of the fifteen acres they now grow on. Two hundred varieties of flowers, with 13 kinds of sunflowers alone keeps things varied and in near constant bloom. They plan to focus on more rare varieties, so you can find



Circle: A close-up of a Cool Luke Dahlia. Large center image: The fields at Tiny Hearts Farm. Above left: Luke shows off a Cool Luke Dahlia. Above right: Jenny is ready for the market.

an assortment of interesting arrangements that offer far more than your typical florist has on hand. And more importantly, buying a bouquet from a local farmer makes an environmental impact, since most florists import flowers from overseas. Speaking of environmental impact, as Jenny pointed out a row of sunflowers they were weeding, I asked about organic flower farming, and learned that it’s the same with flowers as with vegetables. “With flowers, you’re not usually consuming them like with vegetables, but you’re still putting your face in them and smelling them, so of course being pesticide-free is important for your health. But it’s more about good stewardship of the land itself,” Jenny explained.

The sights and scents

Taking care of that land means that, just like a vegetable farmer, a lot of weeding has to be done, and of course there is some loss due to pests. Also like vegetables, flowers are seasonal. It’s a feast for the eyes to watch as spring Sweet Peas and Daffodils transition into summer’s Gardenias, Cosmos, and Birds of Paradise. The colors of the flowers that are in season become darker and more intensified as cool weather approaches, bringing Amaranthus, Zinnias, and eventually, cold weather pansies, whose small faces can be seen peaking through light snow. In late October, as the growing season comes to a close, Jenny and Luke hang flowers to dry in

the barn loft, and sell them at the markets during the winter months. But before this year’s first frost, there will still be many blooms to choose from, including those romantic tiny hearts that rest inside the Love on a Puff.

On our walk through the fields in early August, Jenny inspected the Nigella, while Luke pointed out the quickly multiplying Cosmos. “The Cosmos seem infinite,” he chuckled. Indeed, those happy, pink blooms seemed to go on forever. I guess flowers have to live up to their names.

Before Jenny and Luke returned to their small crew of employees who were busily preparing for the following day’s market, the three of us stepped in between two rows to check on a nest Jenny had been watching. In the center of a tall, shrub-like flower whose name now escapes me, were a handful of newly-hatched baby birds, just beginning life, and in what couldn’t be a prettier location. We quietly crept away, and headed back through the Cosmos – now with more tiny, beating hearts among us. ●

You can buy beautiful bouquets from Tiny Hearts Farm on Saturdays both at the Cold Spring farmer’s market, and at the Hastings farmer’s market. Also look for their flowers at Berkshire Co-Op in Great Barrington, Herondale Farm Market in Ancramdale, Scaglio’s in Katonah, Ladle of Love in Mt. Kisko, and MX Morningstar’s Farm Stand in Copake. You can reach them at: (914) 236-0760, info@tinyheartsfarm.com, or www.tinyheartsfarm.com.



tristate antique restoration

SPECIALIZING IN ANTIQUE FURNITURE RESTORATION



CONALL HALDANE | proprietor
191 wiltsie bridge road | ancramdale, ny 12503
518 329 0411 | www.tristateantiquerestoration.com



Hobson Window, Inc.
Replacement Windows & Doors

Custom replacement windows & doors

845-758-0930
www.hobsonwindow.com

51 Elizabeth Street
Red Hook, NY 12571
Full service glass shop



**Computer repairs • Ink & toner refills • Laser printer repairs
Konica Minolta dealer • Sales & service**

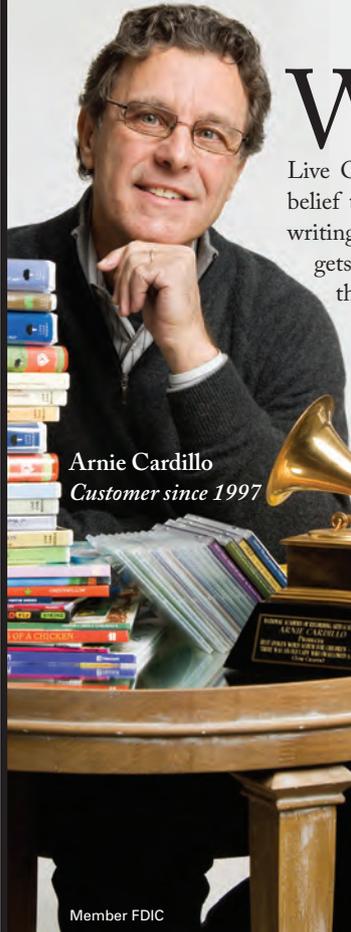
Phone: 518 592 1177 • Email: nickbees@optimum.net • www.nickbees.com
Please use our great drop-box option or by appointment



CEDAR HILL MANAGEMENT SERVICES, LLC

COMPLETE RESIDENTIAL CARETAKING & MANAGEMENT SERVICES
AMENIA, NEW YORK 860.806.3803

Can a bank tell a story with a happy ending?



Arnie Cardillo
Customer since 1997

When Arnie and his wife Debra produce children's readalong books, they give more than they have to. They acquired Live Oak Media in Pine Plains in 1997 with the belief that making the effort to find great talent – writing, voice, illustration, music and sound effects – gets kids excited about reading. Just listen to one of their recordings, and you'll hear the whole story in three dimensions. A wall full of awards, including three Grammys and two Odysseys, gives you an idea of the return they get.

As a community bank, we know the return that comes from giving you more than we have to. We see it every day when you come in to do your business, and we see it on every street of every town where we live.

 **BANK OF MILLBROOK**
STISSING
THE STRENGTH OF RELATIONSHIPS

2971 CHURCH STREET • PINE PLAINS
11 HUNNS LAKE RD • STANFORDVILLE
3263 FRANKLIN AVENUE • MILLBROOK
5094 ROUTE 22 • AMENIA

BANKOFMILLBROOK.COM

Member FDIC

CHURCHILL

BUILDING COMPANY, LLC

332 MAIN STREET | PO BOX 1749
LAKEVILLE, CT 06039

t: 860.596.4063 | f: 860.596.4091

www.churchillbuildingcompany.com

fresh take on copake

THE REAL ESTATE MARKET IN THE TOWN OF COPAKE, NEW YORK

By Christine Bates

christine@mainstreetmag.com

After visiting horse farms, talking to gut renovators, and looking at condos, this month's *Main Street* real estate column returns to focus on the dynamics of a specific real estate market in our region – the surprising Town of Copake, New York.

Sailboats, water skiers, and kayakers dot Copake Lake on a summer Saturday. Golfers are out on the public Copake Lake Golf Course or enjoying lunch on the deck of the renovated clubhouse reimagined by New York designer Gray Davis. Hikers ascend 2,110 feet to the top of Alander Mountain, the highest peak in Columbia County. Farmers are busy in the center of the hamlet of Copake working fields leased to them by the North East Farm Access investors. Canoes glide on the quiet lakes of Snyder Pond and Robinson Pond, and summer camps are in session.

The Town of Copake, which means “snake pond” in Mohican, is located in easternmost Columbia County, north of Ancram and south of Hillsdale bordering on Taconic Copake Falls State Park and Bash Bish Falls State Park in Massachusetts on the east, and the town of Taghkanic on the west. Founded in 1824 as an iron mine and ore-smelting center, the blast furnace of the Copake Iron Works still stands in Taconic Copake Falls State Park. With 3,600+ residents, Copake has over twice the population density of surrounding towns. Copake is 25 minutes from Hudson, Great Barrington, and the Berkshires, and only 15 to the movies and restaurants of lively Millerton to the south. It's a year-round destination with skiing, ice skating on the lakes, and cross country skiing on the Copake Golf course. The town has homes with distant views and substantial acreage, and modest cottages to mansions surrounding its six lakes.



Above: The living room of 121 Golf Course Road designed by Meyer Davis, which sold for \$1,750,000 last year. Photo courtesy of Meyer Davis.

Incredible values, lots of activity

For first time home buyers and weekenders, Copake offers “incredible values” according to Elyse Harney Morris of Elyse Harney Real Estate. Copake stands out in its range of housing prices and also in real estate activity. In *Main Street's* readership area in New York State, Copake sales volumes in 2013 were second only to the much larger and affluent Town of Washington in Dutchess County, and two and half times greater than that of next-door neighbor Ancram. Julie Cohen of Scot Cohen Realty maintains that the overall prices are lower than Northern Dutchess and that Copake is less suburban but close to everything.

A ten-year look at the Copake market

The peak of Copake real estate activity clearly occurred in 2005 with the highest sales volumes and sales transactions for homes, and vacant and agricultural land. (See accompanying charts prepared by *Main Street* using consistent data from New York State Department of Taxation and Finance). While 2013 was the most active in the last five years, total real estate dollars were less than half that of the peak in 2005. Farm sales since 2005 are virtually non-existent and sales of vacant pieces of land over the last five years from 2009 to 2013 are less than half that of the previous five years.

Tracking median home prices shows a more positive picture. A median priced residence purchased in 2013 was \$280,000 – a ten year high! *Main Street's* chart shows that the median price paid in

2013 (the midpoint of all homes sold) compared to the average price was almost the same. This indicates sales volume across the price spectrum. In 2013 there were 27 homes purchased below \$200,000, and 32 above, with only nine above \$500,000. In all of Central and Southern Columbia County in 2013 there were only two houses sold for over \$1 million dollars – both of them in Copake.

Looking at the performance of the luxury market of homes above \$500,000, prices at the lower end of the market are improving at the same time that more luxury homes are being sold. Chase Booth observed that since he and his partner Gray Davis bought their first house on Copake Lake in 1997, there has been a steady increase in the number of more expensive homes, which now account for 40% to 50% of the overall Copake market.

Waterfront homes for less than \$200,000, teardowns for \$800,000

Want to party? The South West Colony has been famous for generations for having the coldest beer and the most fun on Copake Lake. Booth, a resident since 1997, believes that you have to be attracted to lake living. “Lakes are social, and less private. They are great equalizers. They have a distinct energy all of their own.”



Above: With its dock on the other side of Lake View Road on Copake Lake, this cottage and the one behind are listed together at \$325,000. Photo courtesy of Copake Lake Realty.

Continued on next page ...

In the summer season Copake Lake, the largest lake in Columbia County, is busy with water skiing, Jet Skis, sailboats, and 159 kayaks. Lindsay LeBrecht, the president of Copake Lake Realty and a trustee of the Copake Lake Conservation Society, takes her clients for tours of the lake on the pontoon boat she parks in front of her office. “The lake and the Copake Country Club, a public 18 hole golf course with an elegant restaurant, is the anchor of the Copake Lake community. Small lakefront houses on one side of the road with a dock on the other are available for less than \$400,000, with prime lake front lots selling for over \$500,000. The most expensive house sold in 2013 was a contemporary designed by Meyer Davis for \$1,750,000 on Golf Course Road.”

“Most Clients want traditional houses but we are trying to push the envelope towards modern,” said Booth.

“Tear downs on Copake Lake are now going for over \$800,000,” said Julie Cohen. That’s much more than the \$50,000 Davis and Booth paid for their first home in 1997, a dilapidated foreclosure, which they sold in 2010 for \$1,550,000 after a complete renovation.

In contrast to Copake Lake, Taconic Shores is a homeowners association developed in 1957 around the south shore of Robinson Pond, just across from the Town Hall. It is “A village within a village,” according to Harvey Weber, head of the 443 member homeowner’s association. “It’s a wonderful group of people. It’s a together thing.”

Here there is an assortment of more modest houses, a playground, clubhouse, a bocce court and shuffleboard. Like Lakeville Lake, no motorboats over 10 horsepower are allowed on Robinson Pond and homes on the water can sell for under \$200,000.

What’s for sale now?

Like everywhere else there’s a lot for sale. The median listing price of \$299,000 for homes indicates that sellers are fairly realistic about today’s market. Vacant land seems to be building up with 46 parcels available, four times as many as sold last year. John Panzer of Elyse Harney Real Estate observed that land is always the last to recover. There are 20 homes listed for sale at over \$500,000 and 14 of them are over one million dollars. In 2013, 2012, and 2011 only two homes sold in each year for over a million dollars. Paula Redmond of Paula Redmond Real Estate has the most expensive listing, the 391-acre Fuller Farm on Route 22 for \$5,900,000.

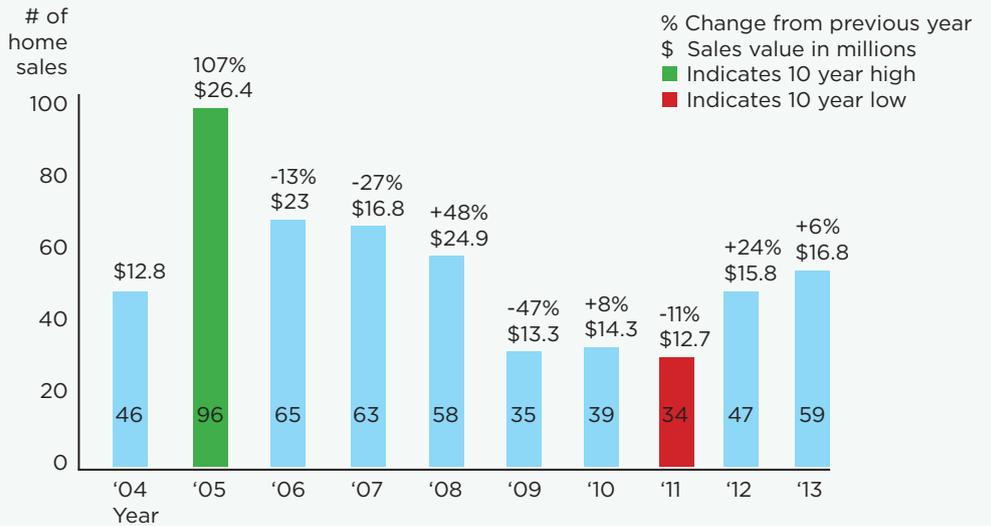
The Town of Copake has something for everyone from large farms and estates with views to lakefront cottages. It’s a quirky, individualistic, sporty town, very different from stately Salisbury in Connecticut with its serene lakes and historic homes, or the cultural offerings of the Berkshires. It’s a town with a place for everyone, and it’s fun. ●

TOWN OF COPAKE REAL ESTATE ON THE MARKET NOW

TYPE OF PROPERTY	# OF LISTINGS	TOTAL LISTING VALUE	MEDIAN LISTING PRICE
Residential	99	\$58.3 Million	\$299,000
Farm	3	\$6.4 Million	\$2,250,000
Vacant Land	46	\$11.7 Million	\$120,000

Data taken from realtor.com. Does not include some listings by local realtors who chose not to list their listings.

TEN YEAR RESIDENTIAL SALES VOLUME



FARM AND VACANT LAND SALES VOLUME 2004 TO 2013

Year	'04	'05	'06	'07	'08	'09	'10	'11	'12	'13
# farms sold	4	6	1	1	2	1	0	0	0	0
\$ sales value millions	\$1.2	\$4.5	\$3	\$1	\$1.0	\$4	0	0	0	0
# vacant parcels sold	14	46	26	17	14	10	11	8	7	12
\$ sales value millions	\$4.5	\$9.0	\$3.1	\$5.4	\$1.9	\$1.0	\$3.4	\$3.6	\$0.7	\$2.9

LUXURY HOME MARKET

Year	'04	'05	'06	'07	'08	'09	'10	'11	'12	'13
# Homes sold >\$500,000	5	7	9	3	10	6	4	8	6	9
% Sales	27%	28%	45%	20%	56%	47%	52%	51%	40%	46%

TOTAL RESIDENTIAL, FARM AND VACANT LAND 2004 TO 2013

Year	'04	'05	'06	'07	'08	'09	'10	'11	'12	'13
# Sales	64	148	92	81	74	46	50	42	54	71
Total \$ sales value millions	\$18.5	\$39.9	\$26.4	\$22.2	\$26.8	\$14.7	\$17.7	\$16.3	\$16.5	\$19.7

AVERAGE & MEDIAN HOME PRICES 2004 TO 2013

Year	Average home price	% change previous year	Median home price	% change previous year
2004	\$277,363	--	\$215,000	--
2005	\$275,296	-1%	\$193,000	-10%
2006	\$353,632	28%	\$227,000	18%
2007	\$266,681	-25%	\$226,500	0%
2008	\$429,498	61%	\$203,500	-10%
2009	\$379,152	-12%	\$271,000	33%
2010	\$366,594	-3%	\$195,000	-28%
2011	\$374,438	2%	\$238,000	22%
2012	\$336,887	-10%	\$260,000	9%
2013	\$284,883	-15%	\$280,000	10%

ELYSE HARNEY REAL ESTATE

a tradition of trust

www.HarneyRE.com

Discover the Tri-State Charm

Connecticut • New York • Massachusetts

Anne Day

Millerton Office: 518-789-8800

Salisbury CT • 860-435-2200 | Falls Village CT • 860-824-0027 | Norfolk CT • 860-542-5500 | Riverton CT • 860-738-1200

BRINGING YOU THE BEST LOCAL FOOD



TO BUY THE BEST LOCAL FOOD IN THE HUDSON VALLEY – FROM THE HUDSON VALLEY – VISIT THESE LOCATIONS:

Millerton Agway in Millerton, NY • Bywater Bistro in Rosendale, NY • Boitson's Restaurant in Kingston, NY • Hudson Hill's in Coldspring, NY • Phoenicia Diner in Phoenicia, NY • Red Devon in Bangall, NY • Roundout Music Lounge in Kingston, NY • The Local in Rhinebeck, NY • Jack's Meats in New Paltz, NY • Adams Fairacre Farms in Poughkeepsie, NY • Adams Fairacre Farms in Wappinger, NY • Adams Fairacre Farms in Newburgh, NY • Associated in Rosendale, NY • Bistro-To-Go in Kingston, NY • Gigi's Market in Red Hook, NY • High Falls Food Co-Op in High Falls NY • Honest Weight Food Co-Op in Albany, NY • Nature's Pantry in Fishkill NY • Nature's Pantry in Newburgh, NY • Otto's Market in Germantown, NY • Sunflower Natural Foods in Woodstock, NY • The Cheese Plate in New Paltz, NY

If you'd like to carry our products and see a full list of our retail locations, please visit our website.

www.hv-harvest.com





FACTORY LANE AUTO REPAIR, INC.

FOREIGN & DOMESTIC AUTO REPAIR

Dominick Calabro - owner
(518) 398-5360 | 3 Factory Lane, Pine Plains, NY 12567



Mindfulness-Based Stress Reduction

THE 8-WEEK COURSE DEVELOPED AT
UMASS MEDICAL SCHOOL NOW IN
MILLERTON, NY, AT TVH STUDIO,
65 MAIN STREET

KATHERINE B. CRUM, PH.D
KBC29@KBC29.COM

518-789-9635

WWW.MINDFULNESSMEDITATIONNYC.COM



Red Rooster II, oil on canvas, Jeffrey L. Neumann

NEUMANN FINE ART

- Ron Goldfinger: oil paintings
- Joel Griffith: oil paintings
- Anni Maliki Designs: handcrafted jewelry
- Joel Mark: museum quality furniture
- Donald McGrory Collection: oriental rugs
- Jeffrey L. Neumann: oil & watercolor paintings
- H.M. Saffer II: oil paintings
- Margot Trout: oil paintings
- Ken Young: oil paintings

65 Cold Water St., Hillsdale, NY neumannfineart.com

Thursday - Sunday 11 - 4 Tel: 413-246-5776

COPAKE LAKE REALTY CORP.



OWN A PIECE OF PARADISE. This 4 BR, 2 BA, 1,600 SF home is sited on .9 private and peaceful acres. Lake and mountain views. Open kitchen/dining/living room area. Stainless appliances, stainless chef prep island, convection/classic oven, wood floors, carpeted bedrooms, skylights and wood stove. Viewing deck to watch the sunsets. Hot tub. Central a/c. Covered screened porch the entire length of the house. A great place for entertaining. Mosey on down to your PRIVATE AND EXCLUSIVE 25' of waterfront with deck and dock. Asking \$575,000.

Lindsay LeBrecht, Broker
Copake Lake Realty Corp.

285 Lakeview Road
Craryville, NY 12521

(518) 325-9741

www.copakelakerealty.com



EASY OPERATION,
HIGH PERFORMANCE,
MORE DESIGN FLEXIBILITY.

DISCOVER THE ULTIMATE GLIDER.

MARVIN 
Windows and Doors
Built around you.™

HERRINGTON'S
LUMBER • MILLWORK • BUILDING SUPPLIES

We share your passion.



Hillsdale, NY: 518.325.3131 • Lakeville, CT: 860.435.2561 • Millerton, NY: 518.789.3611
Hudson, NY: 518.828.9431 • Chatham, NY: 518.392.9201 • herringtons.com • 800.453.1311

around the world from provence to pine plains:

CHEF MICHEL JEAN OF THE HISTORIC STISSING HOUSE



By Memoree Joelle
info@mainstreetmag.com
Photos provided by
Stissing House

As a little boy growing up in Provence, Michel Jean's childhood was filled with the aromas of bouillabaisse and roasted fowl wafting from his mother's kitchen. The family's close proximity to the Mediterranean Sea, coupled with the fact that Michel's father hunted small game, meant fresh mussels and wild guinea hen could both grace their table on any given night.

A world-traveler

An appreciation for, and love of good food came as second nature to him, but what Michel really craved was travel. He attended and graduated from the École Hôtelière de Nice in the late 1960's, and from there he sunk his teeth into the flavors of the world, beginning in Morocco, where his uncle worked for the King. Two years later, he took to the sea, having found work on a French cruise ship. From Norway to Greece to Turkey, he made his way around much of the world, always working in the ship's dining rooms, though not necessarily as a cook.

"Of course I was always friends with the chef wherever I went. That is very important," he emphasized in a recent interview, reliving some of his formative years with nostalgia before prepping for the Thursday night dinner service. Good natured and easy to talk to, he paused to point out his patriotic French blue and red kitchen Crocs.

Michel is the type of Chef who is fully passion-

ate about the food he makes, and at 65, he has the energy of a much younger man. It is easy to picture him exploring the world by ship, soaking in the cultures, and of course enjoying the food, of many countries.

When he did make his way back to land for good, he took jobs at ski resorts in California and in Aspen. "I love the Mediterranean, and I love the sea, but away at sea for so long, spending a lot of my time on islands, I started missing the winter."

A few years later, the spirit of adventure called him away once more, and he crossed the country to take a position as Maître D', alongside Chef Michel Guérard (a founder of nouvelle cuisine) at a newly opened New York City restaurant/nightclub, Regine's (since closed). There, he met his wife Patricia, and early in their marriage the couple briefly returned to France before feeling the tug of New York City life calling them back again.

Creating an institution

Michel then took on the role of Captain at Le Cirque, where he spent five happy years before making the ultimate decision that he would open his own restaurant. In 1986, he and Patricia opened "Provence" at 38 MacDougal Street, which became

Continued on next page ...

Above, first row: The bar room at Stissing House; Caprese Salad with Buffalo Mozzarella and heirloom tomatoes; Michel at one of his Bastille Days. Second row: Triple chocolate mousse with white chocolate, dark chocolate and milk chocolate with salted caramel sauce and a house made Panna Cotta with passion fruit and raspberry coulis; the famous Eggs Benedict; one of the interior dining rooms at Stissing House.

a Soho institution for the next twenty years. Locals during that time may well remember epic Bastille Day Pétanque tournaments, and many who have since bought weekend homes in this area were once regulars at Provence, which Michel and Patricia decided to close in 2006. In the meantime, their gradual move north had begun many years before, when the couple bought a farmhouse in Columbia County.

**Creating a second institution:
The Stissing House**

“I fell in love with this area because I like the changing seasons of New England, and here I found all of the things I love – hunting, horse country, and such a beautiful landscape. Wild mushrooms, too, there is good mushroom foraging here,” said Michel.

He features flash-fried wild mushrooms on the menu at The Stissing House, his second restaurant venture, which is every bit as successful as its predecessor, Provence. The Jeans lease the historic 1782 tavern in Pine Plains, where Michel’s culinary genius, French background, and a passion for food and travel come together to grace the tables of his farm to table establishment.

The Stissing House menu features classic, rustic French fare like escargot, moules marniere, steak frites, and wild game. Wood oven pizza and the house-made game pate are highlights, and the restaurant is known for having the best Eggs Benedict around, not to mention exquisite brunch cocktails. Much of the meats and produce are sourced from area farms, though Michel imports the Dover Sole from France. (You don’t want to mess with a



Above: A Thai Chili Margarita by Sally Rich. Photo compliments of George Pruitt Photography.



Above, clockwise: Roasted beet salad with Coach Farm goat cheese, mâche and a balsamic; special seafood salad with baby octopus, clams, shrimp, mussels, white anchovies, and tomatoes with sliced fennel; roasted rack of lamb with Gratin Dauphin, mixed green vegetables, and tomato provencal; and house cured smoked tea flavored Gravlax salad with rye croutons, purple potatoes, citrus supremes, and a spiced seed vinaigrette.

Frenchman’s Sole).

Besides being drawn in by a great chef, locals and weekenders alike flock to The Stissing House for a meal in a wonderfully elegant and cozy atmosphere. A dark mahogany bar, fireplace, and hand-hewn wooden timbers give the dining area a warm, inviting feeling that is especially appealing in winter. Upstairs boasts a rare, Dutch Colonial domed ceilinged ballroom, which is reserved for private parties and weddings. Outside, parties and events are often held on the lawn when the weather permits, and the Jeans still hold those memorable Pétanque tournaments, just on a smaller scale than in their Soho years. Don’t miss the annual Bastille Day celebration, where Michel creates a buffet feast in the proper Provence style, with a giant bowl of aioli in the center for dipping everything from snails, to poached cod and lamb skewers. And of course, no Bastille Day would be complete without rosé wine.

“I am very chauvinistic when it comes to rosé,” Michel is quick to insert. “True rosé wine comes from Provence.”

When it comes to wine...

Michel is just as meticulous with the restaurant

wine list, keeping the focus on France, but including Italy and Spain, California, a sampling of other countries, and his favorite local Millbrook wines.

“I’m impressed with the Cabernet Franc that is being grown in New York, and it is a very food-friendly wine.”

When he has a day off, Michel takes a brief reprieve from the kitchen and Patricia, who is quite the cook herself, prepares their meals at home. “But I do the dishes,” he adds. Ever enthusiastic about food and the diversity of flavor, he savors the spices of Moroccan cuisine, but is just as content to eat a pan-seared steak with potatoes. And to drink? He doesn’t hesitate before answering, “I usually prefer Burgundy over Bordeaux, but what I really like to drink is a nice northern Rhone wine the most, like Côte-Rôtie.” A man of excellent taste. ●

You can partake of Michel’s culinary expertise and wine knowledge by making a reservation (recommended) at The Stissing House by calling (518) 398-8800, and by visiting their website www.stissinghouse.com.



Interior, Landscape & Residential Design & Build. Furniture store opens September 15th.
 Visit us at 33 West Market Street, Red Hook ◦ www.hudson-valley-home.com



BROOKS FARM

Pine Plains & Millerton, NY. \$4,475,000.

Search no more for the property which furnishes amazing views and privacy from a choice of gorgeous building sites, with extensive frontage on the Shekomeko Creek, as well as a highly sought after location. Improvements include a charming four bedroom home, two barns and a small cottage. 223 acres offering an unparalleled four seasons lifestyle with almost unlimited potential. Please call Max Goodwin.

MILLBROOK REAL ESTATE

3284 Franklin Avenue, Millbrook NY 12545

845.677.3525 or 914.489.9090

Please enjoy viewing an extensive variety of listings at:
www.MillbrookRealEstate.com

HIGHFIELD FARM

STANFORDVILLE, NY. \$1,750,000

A 116 acre farm with two cottages, barns, ponds, & stream. Lovely land with long views. Owner may sub-divide.



OUR FAMILY SERVING YOUR FAMILY FOR OVER 100 YEARS

Kenny Funeral Homes & Monuments Inc.

Brian F. Kenny
OWNER

PO BOX 12 • 41 MAIN STREET
SHARON, CT 06069
(860) 364-5709

PO BOX 561 • 39 MAPLE AVENUE
NORFOLK, CT 06058
(860) 542-5621

BRIANKENNY@KENNYFUNERALHOMES.COM

THE CORD KING FIREWOOD

Specializing in kiln dried hardwoods
Offering firewood from managed,
renewable forests for over 15 years

Guaranteed full cord
JEFF VIOLA 845.797.6877



"LET THE KING THROW A LOG ON YOUR FIRE!"

www.RaceMtTree.com



Providing professional tree care to the landscapes of
The Berkshires in Massachusetts, Connecticut, and New York.

(413) 229.2728

warehouse



sale

40 - 50% off all items

Visit our Facebook page for showroom hours
and to view some of our inventory

551 Warren Street Hudson, NY

www.sutterantiques.com

Celebrate Fall at Hawthorne Valley

2nd Annual Let's Moove 5K Walk & Run

Saturday, September 27 • 9 am

Featuring an off-road trail through fields and gently rolling hills. Proceeds support
need-based scholarships through the Agape Place Based Learning Fund.
Pick up a registration form in the Farm Store. | www.hawthornevalleyassociation.org

20th Annual Hawthorne Valley Fall Festival

Columbus Day Weekend • Sunday, October 12 • 10 to 4

Fun for all ages — wagon rides, hay mazes, puppet shows, arts and crafts,
pie baking contest, farm-fresh foods, local artisans, and more!

FREE ADMISSION • RAIN or SHINE • www.hvfallfest.org

Hawthorne Valley

ASSOCIATION | Education, Agriculture & the Arts
327 County Route 21C, Ghent, NY 12075 | www.hawthornevalleyassociation.org

nascar comes to lime rock

JEFF GORDON AND THE DRIVE TO END HUNGER

By Thorunn Kristjansdottir
info@mainstreetmag.com

Race fans, specifically NASCAR race fans, you may have to sit down for this: racing legend Jeff Gordon is coming to Lime Rock Park this September. That's right, number 24 himself, one of NASCAR racing's bona fide superstars and four-time champion will be in our area – and you can meet him!

Jeff Gordon will be at Lime Rock Park Thursday, September 18 to help raise money for the track's official charity, AARP Foundation's Drive to End Hunger. Fans will have the opportunity to donate to the charity by signing-up online for a number of exciting activities involving Gordon, who has been spearheading the Drive to End Hunger for AARP Foundation since 2011.

Who is Jeff Gordon?

Jeff Gordon is a professional stock car race driver, driving for Hendrick Motorsports in the NASCAR Sprint Cup Series. His car is number 24 and it's a Chevrolet. Gordon owns an equity stake in his car as well as in its team.

Gordon began his career racing sprint cars at age 14 where he became a star, then moved up to the Busch Series, and in 1993 he joined the Hendrick Motorsport team. His list of accomplishments in his 21 year racing career is long and includes the likes of: having the most wins in NASCAR's modern era history from 1972 to present, four-time Sprint Cup champion, three-time winner of the Daytona 500, he has 90 career wins under his belt which puts him third on the all-time Cup win list, and he began his career in 1993 by winning the Winston Cup Series Rookie of the Year.

Additionally, Gordon is a co-owner in the number 48 car of Jimmie Johnson with Rick Hendrick. Johnson has also been very successful in his NASCAR racing career and holds six Cup championship titles.

What is the Drive to End Hunger?

When we asked Rick Roso of Lime Rock Park about their work with Gordon and AARP, and about the Drive to End Hunger, he provided us with the following information:

Nearly nine million Americans age 50+ are at risk for hunger every day – a 79 percent increase in just 10 years. Drive to End Hunger is AARP Foundation's multi-pronged approach to solve this problem; it works to combat hunger among people 50 and older through raising awareness – especially through its relationship with Jeff Gordon, as well as building philanthropic support and developing long-term, sustainable solutions.

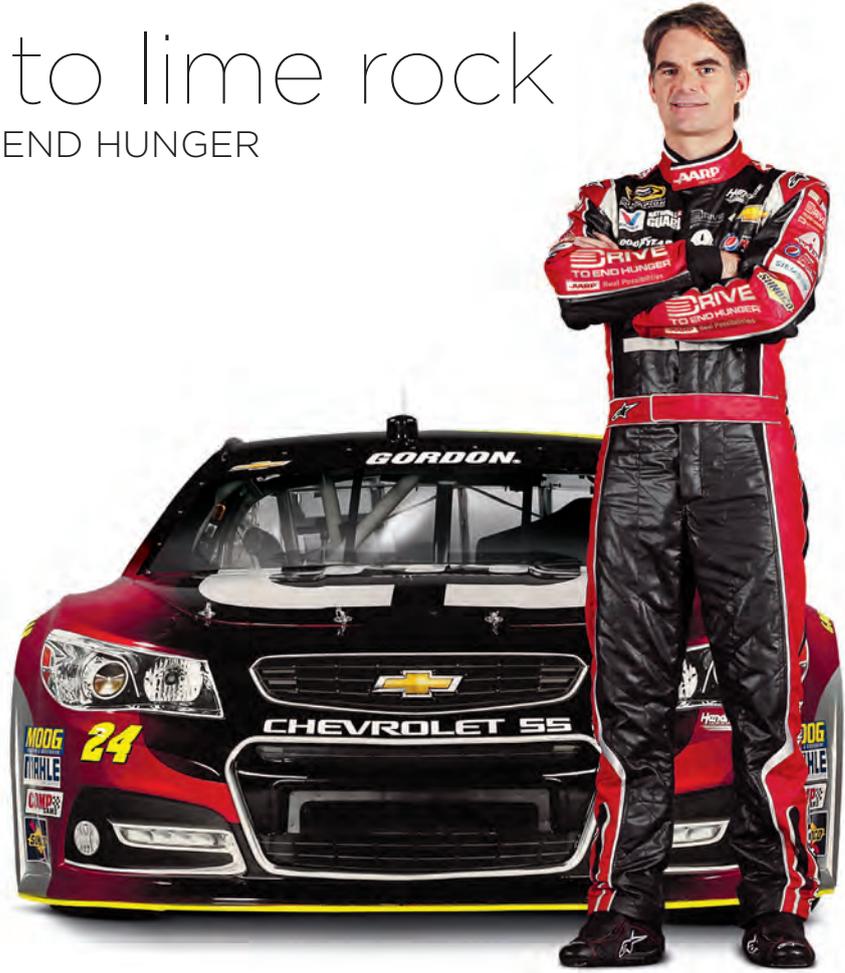
Lime Rock Park President Skip Barber announced “a very ambitious, yet reachable goal” of

raising \$96,000 – \$24,000 for each of Gordon's four NASCAR Sprint Cup Series championships.

“Too many Americans struggle to put food on the table every day across the country and right here in Lime Rock Park's tri-state community,” said Lisa Marsh Ryerson, AARP Foundation president. “We are proud and honored to be working with Lime Rock Park for the 2014 season and will keep working to achieve the real possibility of giving people the freedom from worrying about where their next meal might come from.”

“In a country as great as ours, no older person should go hungry. That's why I'm working with AARP Foundation, because this is a problem we can solve,” said Jeff Gordon. “I haven't been to Lime Rock Park, but I know Skip Barber, who told me Lime Rock's fans and competitors are noted for their exceptionally generous support of Lime Rock charities. I'm very excited about this partnership and what our combined efforts can do to help the cause.”

Barber said, “Jeff and the Drive to End Hunger team have been fantastic to work with. We're really looking forward to launching this effort. Did you know he's one of my 'star pupils'? In 1990, already a sprint car star in the Midwest, Jeff did the Skip Barber Three Day School at Road America. The three instructors all told me that Jeff was humble, attentive – and instantly lightning quick. They had never seen anyone so precise, so able to take feedback and immediately and repeatedly apply it. Well, now it's our turn to be fast for him. I want to reach Lime Rock's goal before the year is out.”



Photos courtesy AARP Foundation/Drive to End Hunger

The event on September 18th

“Jeff Gordon and Rick Hendrick will be at Lime Rock Park Thursday, September 18 to help raise money for the track's official charity, AARP Foundation's Drive to End Hunger,” said Rick Roso. “Fans will have the opportunity to donate to the charity by signing-up online for a number of exciting activities involving Gordon. Lime Rock's 2014 association with Drive to End Hunger is the effort to raise donations specifically for seniors in North-west Connecticut, Berkshire County, Massachusetts and Dutchess County, New York.”

And for all of you number 24 fans out there, you can have the opportunity to get in a race car and ride with Gordon himself. There will be a select few “Hot Laps” available where three people will be able to ride around the track with Gordon at the wheel of his Chevrolet prototype Z/28, for a donation of \$2,400. Talk about a dream come true for all of those Gordon fans out there! And it's all for such a wonderful cause. But that's not the only thing that Gordon and Hendrick are doing on September 18th; besides the Hot Lap, there's a hosted interview and Q&A with Gordon, Hendrick, and crew chief Alan Gustafson which spectators, fans, and AARP supporters can attend for a set donation of \$24. ●

For more information, how to donate to the Drive to End Hunger, and participate in the event go to www.limerock.com or to www.drivetoendhunger.org.

HISTORIC TAVERN
Mount Washington House
 HILLSDALE, NY

ROE JAN LOCKWORKS
Mobile Locksmith

Residential • Commercial
 Sales & Service

RALPH KILMER III
 Home/Fax: (518) 329.1465 • Cell: (518) 755.1523
 1131 East Ancram Road • Ancramdale, NY 12503
 roejanlocksmith@yahoo.com • roejanlockworks.com

CT. Lic.# LCK.0000189

Domenick Lopane Jr.
 Landscaping & Excavating

EXCAVATION SERVICES

Backhoe & bulldozer
 Driveway installation & repair

GROUNDS MAINTENANCE

Monthly maintenance programs
 Spring & fall clean-up

SPECIALIZED STONE WORK

Patios • Walls • Walkways • Boulders

LANDSCAPING

Lawn renovation & installation
 Large tree & shrub installation
 Edging & mulching • Bed maintenance
 Landscape construction

TREE INSTALLATION

Large evergreens & deciduous trees
 installed • Large fruit trees

Call for free onsite estimates • Licensed & insured • 30 years experience

(845) 518-0632 • DLopaneJr@gmail.com • 700 McGhee Hill Road, Millerton, NY

High Quality
 Commercial Printing.

• Digital & Offset
 • Newsletters
 • Brochures
 • Catalogs
 • Stationary Packages
 • Pocket Folders
 • Calendars
 • Invitations
 • Direct Mail

691 River Street
 Troy, NY 12180
 P 518.272.8881
 F 518.272.8935
 www.snyderprinter.com

VKLarsonCommunications is a full service public relations company based in New York and Pine Plains specializing in Writing, Positioning and Communicating clients' messages and news to the right audience. We offer Newsletters, Press releases, Website copy, Media Outreach, Social Media Programs tailored for your company's needs.

Today's communicators are moving faster than ever to keep up with existing and new formats of social media and to get the right attention in a meaningful way. At VKLarson Communications, we maintain that content and good messaging are more important than ever in light of the overwhelming mounds of information that dominate our inboxes. We aim to provide substance and to deliver it in style!



Communicating Substance with Style

victoria@vklarsoncommunications.com
 www.vklarsoncommunications.com
 @victorialarson

Jennifer Manzi
 PHOTOGRAPHY

www.jennifermanzi.com

THE hotchkiss

GOLF COURSE



Above: The fifth green overlooking the lake.
Photo by Mark William Paul.

By John Torsiello
info@mainstreetmag.com

Walking onto The Hotchkiss School Golf Course in Lakeville, Connecticut, is akin to stepping back in time, that is, from a golfer's viewpoint.

You see, the Hotchkiss course, a nine-hole layout that is actually located on the grounds of the prestigious private school, is virtually untouched since it opened way back in 1924. Oh, there have been a few changes, such as two new greens to accommodate a new entranceway to the school and an impressive music and arts building that opened only a few years ago as well as maintenance upgrades. But when you walk this sweet little course, you are pretty much following in the footsteps of those golfers who first walked its fairways on opening day back in the heyday of the Roaring Twenties.

The course's architectural history

The course was originally built in 1924 by Seth Raynor, one of the legendary names of American golf course architecture. Raynor's work was routed over the existing terrain, which makes for mounding in the fairways and sometimes wildly undulating greens, as well as deep greenside bunkers that make navigation a challenge. The layout interested Charles Banks, at the time an English teacher at Hotchkiss, so much that he began a friendship with Seth Raynor, and the two eventually became partners in course design. Banks finished some 30 of Raynor's courses when the latter passed away at the young age of 51 in 1926, and returned to Hotchkiss

to work on several holes in the 1930s.

Banks was a fine architect in his own right, even if he acquired the odd nickname of "Steam Shovel," apparently for somehow leaving a steam shovel in a pond at one of the courses he designed. Banks finished C.B. MacDonald's and Raynor's work at the acclaimed Yale Golf Course in New Haven, although it is unclear exactly how much he did there. He also crafted a number of fine courses on his own, including The Banks Course at Forsgate Country Club in Jamesburg, N.J. (known for its famous horseshoe green), Wyantenuck Country Club in nearby Great Barrington, M.A., and Tamarack Country Club in Greenwich.

Indeed, Tamarack, opened in 1929, is considered perhaps his foremost work. The club's founders were so impressed with Banks' work at Yale that they commissioned him to bring his expertise to the rolling acreage of a former farm and transform it into 18 inspired holes. Tamarack is said to possess some of the finest examples of famous European hole designs only found at the world's most renowned clubs, holes such as the Biarritz, Redan, Eden, Road Hole, Alps, and a wonderful Punch-bowl green.

Raynor's background

But enough about Banks. Raynor was the man who is credited with a vast majority of work at Hotchkiss, and he is a quite interesting individual.

It seems he was never an avid golfer, and he didn't design his first course on his own until he was 38 years old. But he was prolific, with some 100 courses to his credit. He died at the age of 51 in West Palm Beach, Florida.

Raynor learned his art under MacDonald, who is considered the father of American course architecture. Raynor's best creations are said to be Fishers Island Club (New York), Camargo Country Club (Ohio), Lookout Mountain Country Club (Georgia), and Yeamans Hall Club (South Carolina). He had a talent for spotting great holes before they were created and bringing them to life. He liked large greens, short par-fours where accuracy was key off the tee and on approaches to the putting surfaces, and deep greenside bunkers.

Anthony Pioppi, a Connecticut-based golf journalist and executive director of the Seth Raynor Society (www.sethraynotsociety.org), has said of Raynor, "His courses are a unique balance of bold and subtle."

The Hotchkiss course

Much of Raynor's trademark design elements can be seen at the Hotchkiss course, which I and photographer Mark William Paul had the delightful occasion to loop recently. We were met at the

Continued on next page ...

quite modest pro shop at the course by head pro Jim Kennedy, a former Torrington resident who has been at the course for the past 19 years. He told us a little more about the history of the track. Since it was originally built, two greens have been moved, the seventh in the 1930's when the entrance to the school was changed, and the fourth a few years ago when the school constructed the aforementioned music and arts building.

"I would say the closest thing to a redan green would be the first," said Kennedy, "although it really can't be called that." Well, one thing it is perhaps the most difficult hole on the course, save perhaps or the ninth. But more about the finisher later. The opening hole plays 420 yards (all distances in this review are from the backmost tees) and climbs uphill to a large green that is pushed up and has severe undulation. We both had to hit fairway woods on our second shots after solid drives to the rolling fairway. And we both came up a tad short, hit knockdown wedges to within 10 feet and missed the par putts. But a five felt almost like a par on this hole.

The second hole is a sweet 170-yard par-three that plays slightly downhill. The tee from the back markers sits close to one of the school's buildings and a mid-iron shot left me with an uphill putt on an undulating green.

The 404-yard third hole is a great par-four. The tee shot is followed by a blind approach to a green that is below the fairway. Unseen from the fairway is a cross-bunker that lies about 15 yards from the putting surface. I hit a fairway wood that rolled through the bunker and stopped just short of the green, with a resulting "Texas wedge" and tap in giving me my first par of the day.

The fourth hole is a 370-yard par-four where the drive must be accurate to find the fairway, as trouble lurks in the form of woods to the right side. My second shot found a deep greenside bunker on the right side of the green, which is, of course, undulating. A good bunker shot and missed 10-foot par putt resulted in a five.

A dreamlike par-three and the most interesting green

The 140-yard par-three fifth hole has dreamlike quality to it visually. The tee is elevated, and the view beyond the green to Lake Wononscopomuc is magical (see image on previous page). Sailboats were floating across the dark blue water as I somehow managed to maintain my concentration and hit a nine-iron just to the left of the green, which again has a cross bunker sitting about 10 yards from its front.

The most interesting green can be found on the sixth hole, a short, 358-yard par-four that again starts with a blind tee shot over a rise followed by a short iron into the putting surface. There is three-putt written all over this hole if you are on



Above top: The first green. Above left: The third green. Above right: The ninth green. Photos by Mark William Paul.

the wrong side of several mounds on the green after your approach shot.

The Hotchkiss entryway at the seventh hole and Tim Stapleton's eighth hole

The seventh hole is a superb par-five that plays longer than its 500 yards because it is pretty much all uphill to the flag. You simply must not hit the ball too far right as there is a road and out of bounds on that side. Two good shots will leave you with a wedge into a green that is raised up from the immediate fairway. There are several school buildings along the left side of the hole and upon finishing the seventh you walk past the entryway to Hotchkiss. When school is in session, you'll see students gathered on the lawns or hustling off to their next class.

The eighth hole is a dramatically downhill par-three that plays 188 yards. What a pretty sight! I hit a five-iron that just missed a bunker that sits in front of the green, the ball rolling to within 15 feet of the cup. Mark missed to the left and was faced with a difficult pitch from a sunken area that he handled nicely. Off to the left of the tee box sits a stone marker in honor of Tim Stapleton, a member of the Hotchkiss grounds crew who died in a tragic motor vehicle accident in 1992. With such a stunning view of the surrounding countryside and the course he loved caring for it is a fitting tribute to him.

The ninth hole is at least the second most difficult on the nine-hole layout. It's 530 yards from the tips with the intimidating tee shot out of a chute of trees having to find a tight landing area some 40 feet below. Then it's a difficult layup, followed by an uphill approach to the green.

"I tell the average golfer to hit a hybrid or fairway wood off the tee, lay up with your second shot and then play to the right of the green on the third," said Kennedy. "It's a good, tough hole."

Well, after great tee shots, both Mark and I hit desultory second shots that left us still with only eight-irons to the elevated green. Both our shots were short and the balls landed in a grass bunker some 12 feet below the green. Bogeys were not the worst way to end a very cool round.

Although it is located on the grounds of the private school, the course, which plays to a par of 35 and is 3,060 yards from the tips, is open to the public, and rates are very reasonable. The layout is simply stunning in the autumn, when the maples and oaks come alive with color. By the way, Kennedy said the course continues to maintain non-tee-times status, which means you show up, wait your turn and tee off, just like in the days when the course first opened some 90 years ago. I'm sure Seth Raynor and Charles Banks would be pleased with that egalitarian approach to playing their little gem. ●

For more information about call (860) 435-4400.

Residential & Commercial Electrical
Renovations • New Construction • Repairs
Certified **KOHLER** Dealer Generator Sales, Service & Installation



Office (518) 398-0810 • berlinghoffelectrical.com • 40 Myrtle Ave, Pine Plains, NY


www.clarkandgreen.com

Residential Design + Planning
Remodeling + Additions
Property + Building Assessment

Clark + Green, Inc.
Architecture | Design
Great Barrington, MA

pieces

unique furnishings, lighting, jewelry
and objects of interest!

now carrying almbijoux • Hours: Friday-Sunday 10-4
2816 West Church Street (Rt.199), Pine Plains, NY
914 388 0105 • piecespineplains@gmail.com
Like us on Facebook



Local 111

VOTED ONE OF AMERICA'S
"25 BEST FARM-TO-TABLE
RESTAURANTS"
BEST LIFE MAGAZINE 2009

111 MAIN STREET PHILMONT NEW YORK
518-672-7801 www.local111.com

OUR PRE-ORDER BIRD SEED SALE IS ON NOW!

Pick up an order form at any of our stores today or on our website!

We have a great variety of products to ruffle our feathered friends' feathers, such as: Bird houses & baths • Bird seeds from companies such as Feathered Friend, Homestead, All-Season Suet, & The Effort • Mixed and or unmixed seeds, & much more!



VISIT YOUR LOCAL AGWAY:
Route 22 in Millerton, NY • Route 23 in Great Barrington, MA • Route 9H in Claverack, NY • Route 66 in Chatham, NY

HOURS:
Monday-Saturday: 8:00 AM-5:00 PM
Sunday: 9:00 AM-3:00 PM

For more savings & information:
(518) 789-4471 or www.agwayny.com

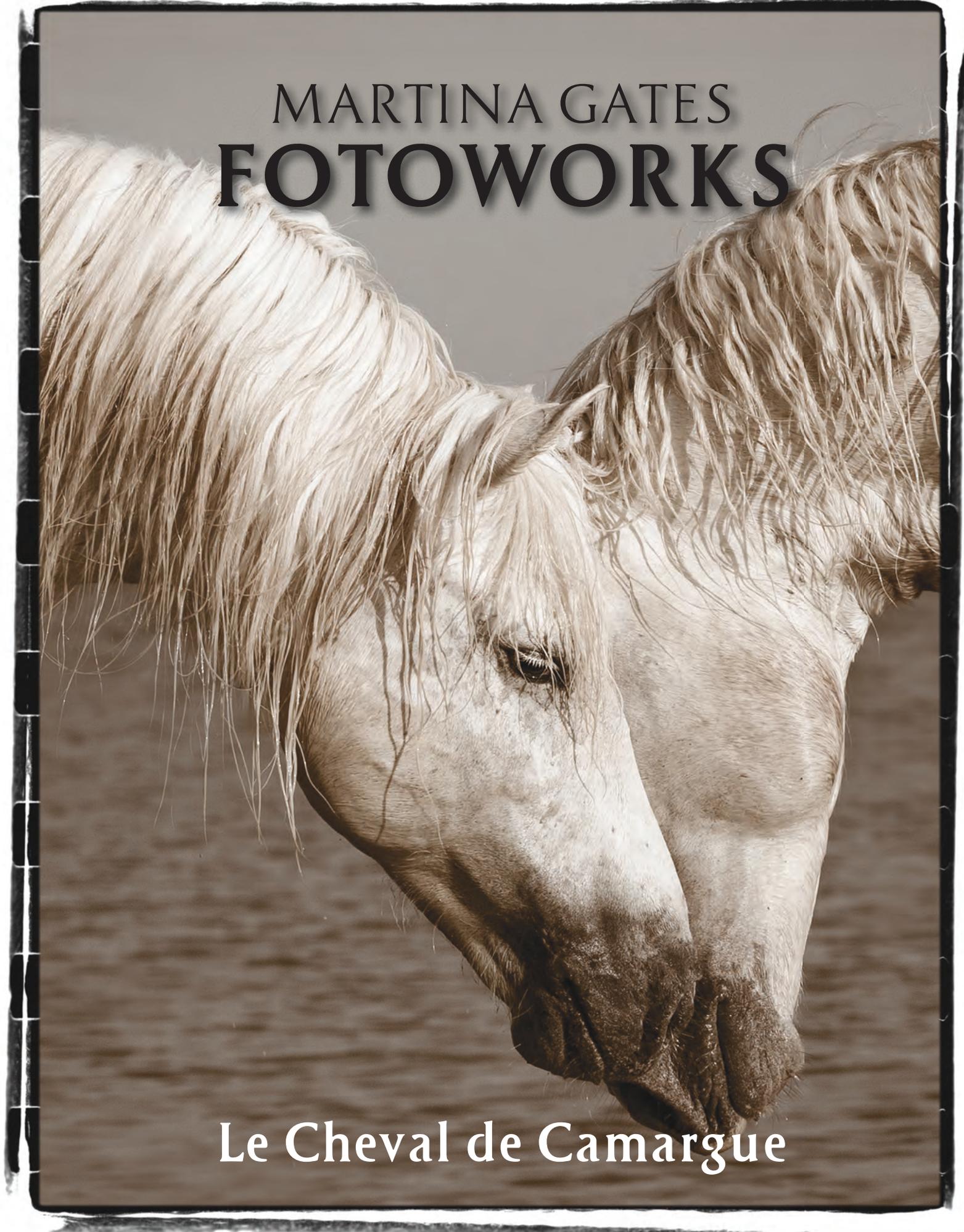
DUTCH COUNTY NEW YORK
MADAVA FARM'S

Visit Madava Farms
THE HOME OF CROWN MAPLE

SEPTEMBER	
13	Pancake Breakfast
19	Summer Evening Grill Out
27	Oktoberfest
OCTOBER	
3-4	Farm Fresh Weekend
25-26	Harvest Weekend
NOVEMBER	
21	Autumn Farm Dinner
29	Brunch
DECEMBER	
12	Holiday Dinner
20	Pancake Breakfast with Santa

TOURS • CAFÉ • SHOP • EVENTS • WEDDINGS • HIKING

www.crownmaple.com



MARTINA GATES
FOTOWORKS

Le Cheval de Camargue

52 Main Street, Millerton, NY

www.martinagates.com

lakeville: going to the dogs

HAPPINESS IS HAVING YOUR VERY OWN DOG PARK

By Sarah Ellen Rindsberg
info@mainstreetmag.com

Snoopy, sage of the canine world, is particularly concerned with happiness. While a full dog dish is one of his primary concerns, fun also figures prominently on his list. The news of the new dog park in Lakeville would certainly be joyfully received.

Sitting at home all day can be tedious, especially for our hirsute canine pets. Although they are extremely grateful (such sentiment expressed in licks and jumping up to greet us) for the opportunity to go outside at home, what they really want is the chance to play with their friends. Now, thanks to a community-wide effort, they can frolic in a place dedicated to them: their very own dog park.

The birth of the Lakeville dog park

This new chapter in dog happiness began with Wendy Hamilton and Ardy, her two-year-old golden doodle (a golden retriever and poodle mix). Ardy was eager to play with his own kind as well as his adoring owner, of course. They set out for North Egremont to explore the dog park there, and the rest is history. The joy experienced that day by both owner and pet was tremendous, motivating Hamilton to rally support for a park in the town of Salisbury.

In North Egremont she met people from as far away as Kent, Connecticut. Hamilton recalls thinking, “We can do better than that” – referring to the distance travelled. “That was really the genesis of this,” Hamilton says. When she raised the idea, the response from local residents and those in surrounding towns was extremely enthusiastic.

The committee and raising the necessary funds

A steering committee comprised of five members: Kristine Graham, Nancy Van Deusen, Nathan Hinton, Alexis England Small (a Millerton-based dog portraitist), and Hamilton, was formed. On March 10, a proposal was presented to the Board of Selectmen in Salisbury. Permission was granted with the caveat that the money needed for building be raised before the start of construction. Pledges came in rapidly and the initial amount needed was raised in less than two months. Donation jars at Petpourri, Ultimate Dog, Millerton Veterinary Clinic, Litchfield Bancorp, and Lakeville Wine and Spirits garnered additional support.

Hamilton received several queries from people wondering why a dog park is necessary for those residing in the country. Most dogs do not play by themselves, except for the occasional tussle with a toy. “They need other dogs to socialize,” Hamilton



Above: Rufus, Shadow, Percy, and Ardy are happy friends at play, while their humans, Wendy Hamilton (L) and Alexis England Small (R), keep a close eye on the fun. Photo by Kristine Graham Photography 2014.

notes. In addition, canines are not the only ones to reap the rewards of a park. “It becomes very social for the dog owners,” she says.

Several sites were proposed by the town and the one at the entrance to Mary Peters Park on Long Pond Road in Lakeville was chosen. Two stone pillars, vestiges of a former resort, mark the way into the park where everyone (regardless of which town they live in) is welcome.

Two fenced-in runs are in place – one for small dogs (those weighing 30 pounds or less) and the other for large. In her research, Hamilton found that dogs won’t run if they see other dogs sitting stationary hence the black cloth hanging on the fences, providing a visual barrier. Future plans for the park include a shade pavilion and additional landscaping.

And there are some rules

To avoid mayhem of the canine variety, dogs and their owners are asked to abide by several rules including the following:

- Owners must be in the park at all times, leash at the ready.
- Food and toys are not allowed.

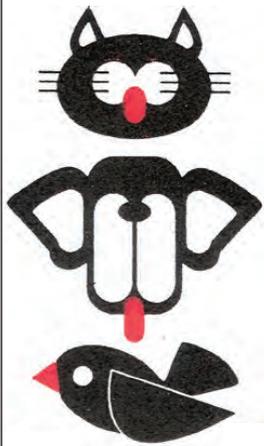
- Dogs must be leashed before and after being in the park.
- They must be vaccinated and wear a valid town license.
- Digging holes (a favorite pastime of many dogs looking to bury bones) is prohibited.

Going paw in paw

Diane Forbes worked hand in hand with Hamilton, accompanied paw in paw by their pets. As an only dog, Stella, a rescue mix, is a prime example of a beneficiary of a dog park. Although the invisible fence at home allows her to roam freely, she relishes “the chance to socialize with her own kind,” a sentiment verbalized by her mother. Forbes highlights another important concept inherent in the park: “the sense of community.”

This is fertile ground – quite literally due to the deposits which are moved by owners to a waste station donated by Sand Road Animal Hospital – for another endeavor which will also be enjoyed for generations to come. •

For further information email wbbham01@gmail.com.



Catering to the needs of the well-loved pet since 1993

Petpourri

We love your pets.

SUPER PREMIUM PET FOODS • RAW DIETS • QUALITY TOYS, TREATS & ACCESSORIES FOR YOUR DOG & CAT – MANY MADE IN USA

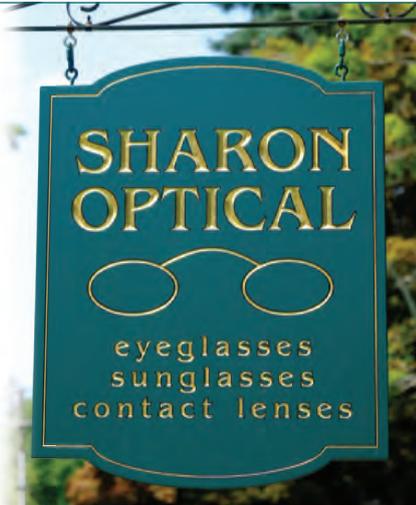
Hours: Monday-Friday 9-5:30, Saturday 9-5:00
333 Main Street, Lakeville, CT • Phone: 860-435-8833

LOCALLY OWNED AND OPERATED SINCE 1983 BY CARL MARSHALL.

HOURS: MONDAY-THURSDAY 9-5,
FRIDAY 9-6 & SATURDAY 9-12

860 364 0878

26 HOSPITAL HILL ROAD
SHARON, CONNECTICUT
SHARONOPTICAL@ATT.NET
WWW.SHARONOPTICALCT.COM



"One of America's most Romantic Inns"

TRAVEL+LEISURE

THE FALLS VILLAGE INN

A Bunny Williams Design

Beautifully Appointed Guest Rooms
Comfort Fare - Daily Specials
NFL Sunday Ticket

860-824-0033
thefallsvillageinn.com
33 Railroad Street • Falls Village

The New York Times Litchfield The Boston Globe LCT NBC CONNECTICUT NBC Hartford Courant TRAVEL+LEISURE



George Lagonia Jr, Inc.

FINE HOME BUILDERS & CUSTOM CABINETRY

WWW.LAGONIACONSTRUCTION.COM

E-MAIL: GEORGE@LAGONIACONSTRUCTION.COM

PHONE (518) 672-7712 • FAX (518) 672-7578 • P.O. BOX 201 • SPENCERTOWN, NY

salon & spa

Hylton Hundt

518.789.9390
Route 44 East | Millerton
hyltonhundtsalon.com

YONKA PARIS

Sometimes beauty IS skin deep!

Hylton Hundt Salon & Spa welcomes esthetician **Lauren Beecher**. Offering aromatic facials, micro-dermabrasion, comprehensive consultations & a full line of *YonKa of Paris* skincare products.

Also joining our staff this summer, Master Colorist, Stylist and Wedding & Events hair specialist, **Leah Brady**

Full waxing services are now available as well!

CALL NOW TO SCHEDULE YOUR FREE CONSULTATION

Celebrating Organics!

Our market is filled with choice certified organic ground beef, steaks and roasts. Come try our fresh certified organic tomatoes, greens, and other seasonal produce.

DAILY LUNCH SPECIALS • BAKERY
LOCAL & SPECIALTY GROCERIES & GLUTEN FREE
ORGANIC SOILS & COMPOST

MCENROE
FARM MARKET

WE'RE OPEN ALL YEAR

MARKET 518 789 4191
HOURS MON-THURS+SAT 9-6 FRI+SUN 9-7
5409 ROUTE 22 MILLERTON NEW YORK
BULK SOIL & COMPOST 518 789 3252
HOURS MON-FRI 8-12 1-5
mckenroeorganicfarm.com



millennium farm

AN INSIDER'S LOOK AT UNIQUE AREA PROPERTIES

*By John Torsiello
info@mainstreetmag.com
Photos courtesy of
Juliet Moore of Elyse
Harney Real Estate*

Juliet Moore, a listing agent for Elyse Harney Real Estate, says as she sits in the living room, “This house is formal yet comfortable, not stuffy.”

Indeed. A visit to the home of Albert Francke and Rose Marie Morse finds their circa 1860’s neoclassical Colonial abode in the North East section of Millerton warm, cozy and inviting. Various towering tress – pines, maples, ash, copper beech, and one massive oak tree that is perhaps 200 years old envelope the stately yellow and white trimmed home in a green embrace.

“That’s one of the main reasons I bought the house,” says Francke, a former attorney working in New York City, “the beautiful trees. That and the fact that I was at one time an avid hunter and there was such an abundance of game on the property. I had two Labradors and we hunted turkey, ducks, and deer right here. Well, the dogs died and I’ve gotten older,” he adds with a wry smile, explaining why he and his wife put the home on the market this summer.

The property’s unique details

The main house, three guests houses, and two barns (one with six horse stalls), sits on over 54 acres in a secluded area off Mill Road.

“We can’t see another house, which is another nice aspect of living here,” says Francke.

There is a impeccably designed and maintained pool sited among mature gardens and the ever present trees. One of the guest houses, a two-bedroom dwelling, overlooks a small pond a bit away from the main house. To the left of the formal pool is

an old cistern that supplied water pumped from a creek to the north.

The small pond has a story of its own. It was almost completely silted up before Francke and work crews dredged it to a depth of eight feet and a pump was installed on a hill above the pond that aerates and recirculates the water down a natural-looking stone-filled sluice. Large carp also patrol the water, eating vegetation to further reduce the possibility of the water becoming stagnant and choked with weeds and algae.

The Wathley House’s history

In all there are nine bedrooms in the main and guest houses. There is a lap pool located in one of the guest houses near the main house, which the couple presently use as a workout area, as well as a place to accommodate visitors. The “Lake House” that overlooks the pond has a living room with a fireplace, a screened-in porch, two bedrooms, one overlooking the pond, a full bath and a kitchen. It makes for a remarkable hideaway or retreat for the world-weary.

The main property is listed at \$2.95 million. Two separate parcels, one of 17.43 acres for \$375,000, the other 26.2 acres for \$275,000, are also available.

The home was said to have been built by Benjamin Tanner shortly after the Civil War, although no exact date has been determined. It is known

Continued on next page ...



Above, clockwise from top left: Second floor porch; kitchen complete with fireplace; living room; dining room; the front of The Wathley House; the beautiful outside pool.

among history buffs as “The Wathley House” and the property has quite a provenance. The land upon which the house was built was once owned by Ezra Clark, a leading agriculturalist in North East and a descendant of Thomas Clark, a carpenter on the Mayflower, yes, that Mayflower. The property passed through several families with George Wathley purchasing it in 1927, a momentous day in his life that he recorded in pencil on a wall near the stairs in the stable. Francke bought the home in 1995 and set about lovingly remodeling and expanding the structure, giving it the moniker “Millennium Farm.”

Carefully blending the old and new

Francke blended the old with the new in a most careful, detailed manner, with a visitor almost unable to tell where the old ends and the new begins. The existing woodwork in the historic portion of the home was replicated by skilled artisans. The wide board pine floors mimic the style of the time that the original portion of the home was constructed. By the way, some of the original aspects of the home, such as wide plank floors at one entrance, walls, windows and ceiling beams, remain intact.

The first floor of the main house contains a living room with crown molding, a fireplace, and a dining room that has French doors opening to a stone terrace. A kitchen/family room has a stone fireplace, tinted plaster walls, a door to the stone terrace and modern appliances. There’s also a small greenhouse just off the side entryway to the home, a large pantry area, a half bath, and a screened in porch with a fireplace.

The second floor contains a marvelous master bedroom with a fireplace, window seat, a high tray ceiling and doors that open to a screened-in sleeping porch that overlooks the gardens, a fish pond and the pool.

“This is a wonderful sleeping area in the summer,” says Francke. “The running water is so soothing.”

There’s a master bath and two dressing rooms contained within the master bedroom suite. Also on the second floor is another bedroom with a half bath, a third bedroom with a full bath, a library and office. The third floor presently houses an office.

Conservation and breeding grounds

Francke took a visitor on a tour of the expansive property in a quite used off-road vehicle. Several dozen acres are farmed by two individuals, one for corn and the other hay. The present owners donated a large piece of their property to the Nature

Conservancy, about 82 acres that is home to breeding populations of bog turtles, Canada geese, and mallard and wood ducks.

“That is somewhat unusual and why the property is so important,” Francke says of the conservancy land. “They are breeding populations and that is quite rare for the bog turtles.”

On this day, the area, much of it wetlands, sat under an azure sky blotched with puffy white clouds, as various wildflowers, including brilliant purple loosestrife, dotted the land below. It didn’t take much to imagine the bucolic scene as an impressionist painting, so sumptuous were the colors and removed from the everyday toils and troubles of mankind is this place.

On the drive back to the main house, it was obvious by the look on Francke’s face that he and his wife are going to miss their special slice of heaven on earth, a fact he admitted upon the conclusion of the little exploration. But, the couple will be pleased to turn the property over to another individual or family to carry on the tradition of The Wathley House for future generations to enjoy. •

For further information about The Millennium Farm / The Wathley House, contact Juliet Moore or Elyse Harney at (860) 480-0546 or through www.harneyre.com.

From the bottom of the well to the top of the glass...



*Drilled & Hydroflushed Wells
Installation & Servicing of Pumps
& Water Conditioning Systems*

JOE FLOOD, OWNER

(518) 325-4679 • ESWD@FAIRPOINT.NET • HILLSDALE, NY
MASS. LIC. #101, 704 & 949 • NY. LIC. #10061 • CONN. LIC. #85 & 364



Ruge's has 2 locations in Rhinebeck & also in Copake • New & Used Subarus, Chrysler, Dodge, Jeep, RAM, GMC & other fine vehicles • Personal & Commercial • Sales, Service, Parts • Family operated since 1935 • www.rugesauto.com



Complete site construction • Homes, pole barns & sheds • Specialty work: tiling, flooring, stairs & railings, kitchens & baths • Refinishing • Woodworking • Carpentry • Ice & snow damage • Fully insured

NAILED IT
Building & Construction

518.929.7482 • WWW.NAILEDITBUILDING.COM

Lightning Protection!



ASSOCIATED LIGHTNING
Rod Company, Inc

518-789-4603
845-373-8309

www.alrci.com

The ideal venue & location for your perfect day

CATSKILL VIEW
WEDDINGS & EVENTS



CALL 518 592 1135 • CATSKILLVIEWWEDDINGS.COM

THE Arts AT
HOTCHKISS

HOTCHKISS.ORG/ARTS
(860) 435 - 4423



SEPTEMBER EVENTS
FREE and **OPEN TO the PUBLIC**

Robert deMaine, cellist - September 19, 7:00 p.m.
Aszure Barton Dance - September 28, 7:00 p.m.
In the Tremaine Gallery, *Peter Busby: Amphorae*
September 9 - October 11; Reception:
September 27, 4 - 7 p.m. **ALL ARE WELCOME!**

THE HOTCHKISS SCHOOL ~ 11 INTERLAKEN ROAD, LAKEVILLE, CT



BAR • TAPAS • RESTAURANT

518.789.0252 • 52 Main Street, Millerton • 52main.com

Lindell Fuels, Inc.

Fuel Oil • Propane • Heating
Air Conditioning

CT Registration # HOD.0000095
CT License # HTG.0690604-S1 | CT License # PLM.0281220-P1



P.O. Box 609 | 59 Church Street
Canaan, CT 06018
860 824 5444
860 824 7829 fax

— SHARON — **AUTO BODY**

Jim Young
OWNER

jim@sharonautobody.com

28 Amenia Road | PO Box 686 | Sharon, CT 06069
T: 860 364 0128 | F: 860 364 0041

sharonautobody.com

*Find peace in your own backyard sanctuary
that is custom designed & made for you.*



518.325.2000
rfhaldane@taconic.net
www.robbehaldane.com

Robbie Haldane
Landscape design & installation

Five out of every five cows prefer grass.



Get Grass-Fed: Herondale Farm

90 Wiltsie Bridge Road Ancramdale, NY • www.HerondaleFarm.com



{ adventures & misadventures }

destination: boston

By Sarah Ellen Rindsberg
info@mainstreetmag.com

When considering a trip to a nearby city, New York figures prominently on the radar of tri-state residents. Understandably so. It's familiar and easily accessible by train. For a taste of something new and exciting, follow the freedom trail to Boston. The most expeditious way to travel to this historic destination is by car. Clocking in well under three hours, it's a pleasant drive, full of beautiful New England scenery. Try not to get waylaid by the outlet mall in Lee; the shopping in Boston is superior, I promise.

Beantown and its eats

Boston, known affectionately as Beantown, a nickname born from the surfeit of molasses during the colonial era which was used to concoct Boston Baked Beans, is a bastion of fine cuisine – far from its eponymous dish. Luckily, for contemporary visitors, this dish is most often found canned; hence not worth searching for. Today, a bevy of eateries fill the gap, providing a much higher level of sustenance for the epicurean traveler.

From casual to fine dining, Beantown has it all. Begin the culinary journey with a stop at Trident Cafe, known for perpetual breakfasts. This spot also offers a bite for literary tastebuds. The back portion of the space is devoted to books and a tremendous selection of magazines.

In Cambridge, the best burgers are found at Mr. Bartley's Gourmet Burgers. For homemade ice cream, pop in to J.P. Licks where the butter pecan and fresh banana are highly recommended. Keep your eyes peeled for the Kick (you-know-what) Cupcakes truck. When you bite into one, be sure to exclaim: "Wicked good!" – as any true Bostonian would.

To acclimate your ear to an endearing Boston accent and additional regional vocabulary, listen to NPR's "Car Talk" en route. There, you will learn that Boston is also fondly referred to as, "our fair city."

If you only have time for one superlative meal, book a table at Les Zygomates. This place rocks, even though the live music is animated jazz. Each course is exquisitely plated, designed to be savored at a calm pace. Dining there with my daughter, Doris, to celebrate her senior year at Wellesley, we relish the fact that we share the same taste in food; this makes the selection somewhat easier since the plates are passed back and forth.

We begin with a beet salad decorated with toasted walnuts, goat cheese and mache. Next comes the Moroccan lamb tagine, a delightful confection of spiced couscous, slow-roasted tomatoes, cipollini onions, preserved lemon and harissa. The steak frites entree, cooked to perfection, is topped with a bordelaise sauce and roasted garlic marrow butter. The sommelier at this wine bar par excellence recommends the following delectable pairings: a 2012 Tolosa for the tagine and a 2004 Chateau Simard for the steak. Too full for dessert (the only disadvantage to being small) we vow to taste the praline chocolate crunch on our next journey.

The cultural offerings

The focus of my travels tends to focus heavily on the cultural offerings. Fortunately, my daughter indulges this propensity so we start at our favorite, the Isabella Stewart Gardner Museum. This

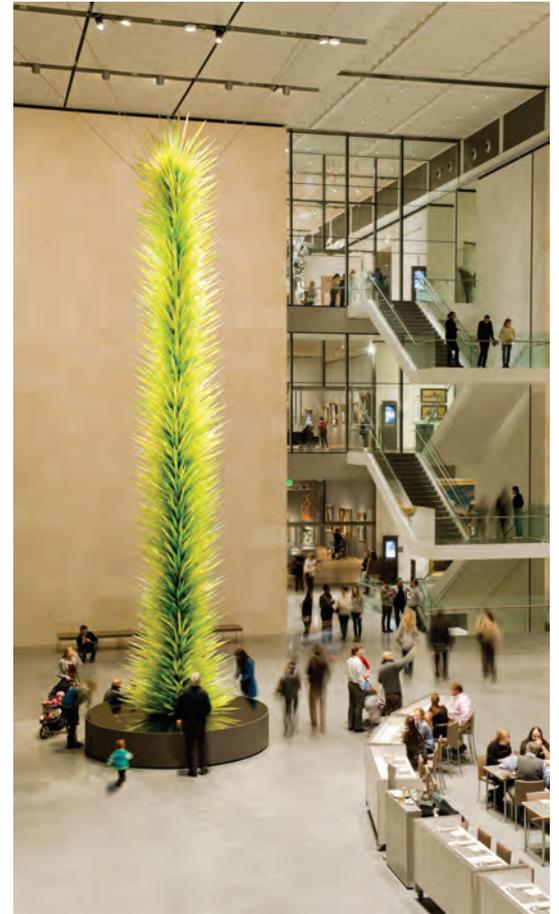
Continued on next page ...

institution channels the ambiance of the Frick in Manhattan.

Isabella Stewart Gardner was a huge patron of the arts, traveling the world to acquire art to display in her palazzo – a tribute to the architecture of her preferred European destination: Venice. The scope of the collection encompasses paintings by Fra Angelico, Henri Matisse and John Singer Sargent. Take a stroll in the courtyard to see the breathtaking cascade of nasturtiums. Pause for la superb lunch at Cafe G.

This year the Gardner presented its first fashion exhibit, featuring the extraordinary work of Carla Fernández, an artist who combines brilliant Mexican textiles with mundane fabrics in each creation. Since Gardner was an ardent Red Sox fan, those wearing garb with the team's name and logo are entitled to a discount on admission. All Isabellas are admitted free of charge.

At the Museum of Fine Arts, begin in the contemporary art section. Here, works by El Anatsui, Jenny Holzer and Ellsworth Kelly shine in all their glory. Proceed to the New American Courtyard to see the towering glass sculpture by Dale Chihuly.



Clockwise, above left top: The Charles River, photo Doris Berman. Above right: *Lime Green Icicle Tower*, blown glass and steel, photo Chihuly Studio. Above left bottom: Sarah's beet salad, photo Jack Foley Photography. Below left: The Theater of Electricity at the Museum of Science, photo Steve Marsel Studio.

Boston's history

In Boston, the sense of history is palpable. Here, you are following in the footsteps of the American Revolution. Start at the Old North Church to feel the drama of the night of April 18, 1775 when the expression, "One if by land, two if by sea," becomes ingrained in the American psyche. Two lanterns (displayed in the steeple) signal to Paul Revere that the British are advancing to Lexington and Concord by sea, marking the beginning of the American Revolution.

All of the above activities work for visits with children while others have particular appeal. At the New England Aquarium, a four-story coral reef dazzles with over 2,000 aquatic creatures. At the Museum of Science, the live presentation on lightning is not to be missed; it will surely ignite a nascent interest in science. At the Boston Tea Party

Ships and Museum, everyone participates in the experience of tossing a chest of tea into the harbor – a sacrilegious act to tea aficionados, our region being home to beloved tea purveyor, Harney & Sons. No worries, no Harney Tea will be drenched in this reenactment.

The Freedom Trail, a network of historic sites including the USS Constitution, begins at the Boston Common, the nation's oldest park. Adjacent to the Common is the Boston Public Garden, home to a magnificent floral display and the fabled swan boats. In Robert McCloskey's book, *Make Way For Ducklings*, a family of ducks adopts the Garden as their home. The ducks are immortalized in a darling sculpture which provides an ideal photo op.

It's time to party and to shop

Beantown is teeming with nightlife. The latest in innovative shows appear on Harvard's campus at the American Repertory Theatre (A.R.T.). Pick-up a copy of the *Improper Bostonian* for a somewhat irreverent guide to the latest happenings. Stop in for a drink at the Top of the Hub, on the 52nd floor of the Prudential Center, for an unparalleled view.

For accommodations, two top the list: the Charles Hotel and Abigayle's B&B. At the Charles, a four-star establishment, no amenity is omitted. There is an expansive fitness center including an indoor pool and a skating rink during the winter season. At Abigayle's, hostess Lihua Themo's warm welcome exudes throughout her brownstone. After a good night's sleep, a copious breakfast awaits below. Decorations on the walls – bibs from Boston Marathon runners – are very inspiring to those on

their way to a morning run along the Charles River.

For fashionistas, Boston rules. First of all, everything is cheaper. That's right, the lower total rung up at the register reflects the absence of sales tax on clothing priced at \$175 or less. That being said, giving a teenager free rein at the mecca called Newbury Street may not be the best idea. Elite boutiques with names like Marc Jacobs and Chanel are the norm. For the savvy, there are plenty of places with more down-to-earth fashions and prices e.g. Nordstrom Rack and H&M. For dresses crafted from gorgeous prints, stop by Pinky Otto. For the absolutely lowest prices and great selection, rifle through the items on the floor of The Garment District, the ultimate thrift shop. Chances are you'll find Citizens of Humanity jeans for a song.

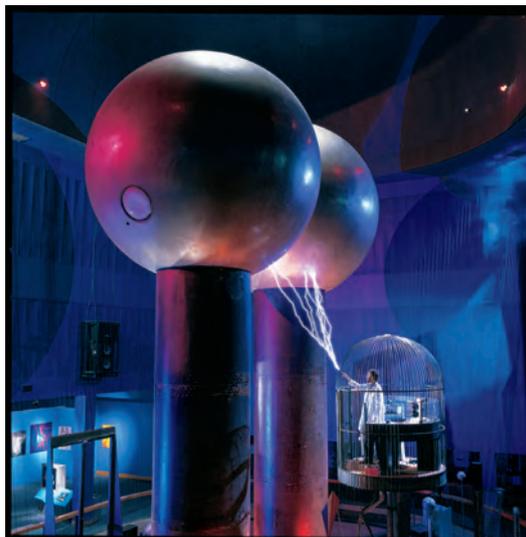
Fenway and the Sox

And don't forget, this is the home of the 2013 World Series Champions, the Boston Red Sox. At the very least, if the team is not in season, take a tour of Fenway Park to see the fabled Green Monster, the thirty-seven foot two inch high wall in left field.

When seeing a game, be prepared to partake in this long-standing tradition: stand up and wave your arms from side to side while singing "Sweet Caroline" during the 7th inning stretch.

To plan a weeklong visit, include a side trip or two. Get spooked learning the legacy of witches at Salem. Admire the seascapes in Rockport and Gloucester. See how the Pilgrims lived at Plimoth Plantation.

Don't delay. Book today. ●





5916 North Elm Avenue, Millerton, NY
518-592-1700
518-592-1701



BASEBALL SPECIALS:

Single \$17 – Large pie & order of wings
Double \$20/18 – 2 large pies or 2 medium pies • **Triple \$23** – Large pie, order of wings, & a large salad • **Double play \$14** – 2 hot subs of your choice • **Homerun \$34** – 2 large pies & 2 order of wings
Sacrifice \$9.99 – Large cheese pie (Tues.-Thurs. pick up only)

Tax not included in price. Toppings extra. Cannot be combined with other offers. Pick-up or delivery. Free delivery within 7 miles. Good only through football season. Closed Mondays.



MARKET HOURS
 THURS: 8A-3P
 FRI & SAT: 8A-5P
 SUN & MON: 8A-3P



RED DEVON

MARKET RESTAURANT BAR CATERING

BANGALL, NY REDDEVONRESTAURANT.COM 845.868.3175

Countrytown Marble & Tile

518-325-5836

Proprietor
 Judy Gardner

Rte. 23
 Hillsdale, N.Y.

Michael D. Lynch*

ATTORNEY AT LAW

106 Upper Main Street • PO Box 1776 • Sharon, Connecticut 06069
 (860) 364-5505 • MLynch@MichaelLynchLaw.com
 www.MichaelLynchLaw.com

* Also admitted in New York State

Taylor Oil Inc. is a locally owned & operated business, with offices in Pine Plains, Millerton, Millbrook, Pawling, and Dover Plains, NY. Proudly serving our customers for the past 86 years.

THE ONLY HOME SERVICE COMPANY YOUR HOUSE WILL EVER NEED!



Fuel Oil • Propane • Diesel • Kerosene • Furnace & Boiler Systems • Central Air Conditioning • Home Heat Monitoring Systems • Water Treatment Systems • Well Pumps • Generators • Propane Appliance Installation • Self Storage Units • Online Bill Paying • Excavation Services

1-800-553-2234 • www.GMTaylorOil.com

Honeywell Generators

New! Mobile Link-Standard with Honeywell automatic backup generators. 5-year comprehensive warranty.

MYERS Pentair

Myers residential products include a wide range of water well, sewage, sump, effluent, and utility pumps & accessories for residential use.

Taylor Oil Inc. is now offering our **2014 Price Protection Program**. Take the worry out of heating costs by enrolling now in our Price Protection Program. Our prebuy/ fixed program locks in your price without any fees. A price cap protects you from rising prices, no matter how high fuel prices may go. Save even more, when you sign up for our **Online Bill Paying**. Call and speak with one of our energy experts today: **1-800-553-2234** or email us: **info@GMTaylorOil.com**

Call for a **FREE** quote today: **1.800.553.2234** www.GMTaylorOil.com
 The only Home Services Company your House will ever need.



1-800-553-2234 • www.GMTaylorOil.com • "Like" us on Facebook: www.facebook.com/TaylorOilinc
 Taylor Oil Inc., is a family owned and operated local business, serving the local communities for the past 86 years. Offices in Dover Plains, Pawling, Millerton, Pine Plains, Millbrook. "We're here to serve you!"



Come to Millerton: we have it all!

Visit one of these 29 businesses to shop to your heart's content, be entertained for hours, dine & drink!

By shopping locally you support not only the local economy but specifically you support the local businesses that provide our services, feed our stomachs, quench our thirsts, entertain us, clothe us, and are the fabric of the communities that we live in.

Millerton's businesses welcome you!



Eat & Drink

52 MAIN
518-789-0252
52MAIN.COM
HARNEY & SONS TEA
518-789-2121
HARNEY.COM
IRVING FARM
COFFEE HOUSE
518-789-2020
IRVINGFARM.COM
LITTLE GATES & CO.
WINE MERCHANTS
518-789-3899
LITTLEGATESWINE.COM
MANNA DEW
518-789-3570
MANNADEW.COM
OAKHURST DINER
518-592-1313

Entertainment

THE MOVIEHOUSE
518-789-3408
THEMOVIEHOUSE.NET

Shopping Galore

22 MAIN STREET FINDS & DESIGN
518-592-1888
FINDSANDDESIGN.COM
AGWAY
518-789-4471
AGWAYNY.COM
B.W.'S EAGLE EYE
518-789-4109
BWSEAGLEEYE.COM
COPPER STAR ALPACA
914-924-9197
COPPERSTARALPACAFARM.COM
COUNTRY GARDENERS
FLORIST
518-789-6440
COUNTRYGARDENERSFLORIST.COM

GILDED MOON FRAMING & GALLERY
518-789-3428
GMFRAMING.COM
GILMOR GLASS
518-789-8000
GILMORGLASS.COM
MILLERTON'S NAPA AUTO & TRUCK SUPPLY
518-789-4474
NAPAONLINE.COM
OBLONG BOOKS & MUSIC
518-789-3797
OBLONGBOOKS.COM
SAPERSTEIN'S
518-789-3365
SAPERSTEINSONLINE.COM
TERNI'S STORE
518-789-3474

& much more!

AMORE NAIL SPA
518-592-1133
AMORENAILSPAMILLERTON.COM
ASSOCIATED LIGHTNING ROD
518-789-4603
ALRCL.COM
DAVE'S TV
518-789-3881
DAVESTV.NET
DUTCHESS OIL & PROPANE
518-789-3014
DUTCHESSOIL.COM
FOTOWORKS
518-592-1135
MARTINAGATES.COM
HYLTON HUNDT SALON
518-789-9390
HYLTONHUNDTSSALON.COM

MAIN STREET MAGAZINE
518-592-1135
MAINSTREETMAG.COM
MANE STREET SALON
518-789-3484
MILLERTON SERVICE CENTER
518-789-3462
TAYLOR OIL INC.
518-789-4600
GMTAYLOROIL.COM
THORUNN DESIGNS
518-592-1135
THORUNNDESIGNS.COM



Cranes Outdoor Power Equipment

Power equipment, sales and service. 337 Rt. 7, Canaan, CT. (860) 824-7276. www.cranesope.com

Cranes Power Equipment is an impressive sight located about 2 miles north of Canaan Center. They stock all types of outdoor equipment and feature brands such as Stihl, Husqvarna, and Scag. The business was started in 1992 by Richard Crane Sr. and his son, Rich Jr. who assumed control in 2007. In 2008 he decided to tear down the showroom, rebuild it from the ground up, and that this would provide more efficient use of space. The operation consists of about 55% whole goods, 20% parts, and 25% service. The showroom features a well stocked 3,000 sq.ft. on two levels along with a large storage facility and a 3,500 sq.ft. welding shop that was completed last year. Rich says that the customer base covers about a 100 mile radius with clients coming from the Northwest Corner, the Berkshires, and Dutchess County. Customer service is extremely important to him and he says he gets great satisfaction out of seeing clients come back to have their equipment serviced and in hearing how much they are enjoying it. Rich takes pride in developing relationships with his customers and knows many by name. Also important to him are relationships with his various suppliers and manufacturers who frequently ask him for input on new technology. Rich is looking forward to the future and sees nothing but continued satisfaction.



First Niagara Bank

Retail and commercial financial services. 135 U.S. 44, Millerton, NY. (518) 789-1000. www.fnfg.com

First Niagara Financial Group offers a full line of retail and commercial financial services including banking, cash management, consumer and business lending, mortgage financing, insurance, and investment services. First Niagara has many branch locations but the Millerton branch services the areas from Millerton to Pine Plains, from Amenia to Lakeville and Canaan to Sharon. They are also able to service businesses and individuals outside of the branch trade area through their extensive suite of online services. First Niagara has the resources of a large commercial bank, but sources local talent, and maintains a local focus in their branches. It can be difficult to tell banks apart, products from one to the next can be very similar. They strive to differentiate themselves through superior customer service, and through taking a holistic approach to their customer's financial situation. First Niagara is all about helping individuals achieve their personal financial goals, and helping businesses succeed and grow through their advice and support. They are here to help. Chances are, any life event a person goes through is going to have an impact on their finances. Stop in and speak with them, they can help you adjust to life's ongoing changes and keep you on track for your financial goals. Big bank or small bank, the difference is the people!



Photo: Shannon Rahe

Hudson Valley Wine & Food Fest

Heating up with celebrity chefs. The festival is on September 6 & 7 in Rhinebeck, NY. www.hudsonvalleywinefest.com

The Hudson Valley Wine and Food Festival is heating up not only as a wonderful Hudson Valley event, but also as a destination for those who really enjoy and care about excellent wines and artisanal food. Top chefs will entertain and inform spectators about their excellent recipes, share food preparation tips and give culinary advice. It is a rare opportunity to catch these busy restaurateurs in person! On Saturday and Sunday, Chef Vincent Tropepe will introduce a new line of gourmet Italian cookies; Kevin Des Chenes will unveil new recipes and cocktails with KEEL Vodka while Amanda Giblin will let us into her world of how to best take advantage of fresh and local produce. Debbie Gioquindo will cover the winners of the Hudson Valley Wine & Grape Growers Association's annual Wine & Spirits competition. The Hudson Valley Wine and Food Festival is an opportunity to explore New York State wines and food in one location and to soak in the eclectic and entrepreneurial environment created by the purveyors of the Hudson River Valley produce and goods. It is also perfectly timed after a busy Labor Day weekend for those seeking a get-away to the nearby Hudson River Valley. Located in Rhinebeck at the site of the Dutchess County Fairgrounds. Please visit the website for ticket details.



Sheffield Pottery Inc.

Handmade ceramics and supplies. (413) 229-7700. 995 Route 7, Sheffield, MA. www.sheffieldpottery.com

In the fall of 1943, Joseph and Marie Cowen (newly married) purchased a large farm near the Housatonic River. They raised cows, chickens, and sheep, and sold produce at their roadside farm stand. After seeing an article about pottery in a family magazine, Joe and Marie hauled a bucket of clay from the clay pit on their land to see if they could use this resource to make a living. From Marie's first cup and Joe's first saucer came the beginnings of the present-day Sheffield Pottery, Inc. Clearing out the animals in 1946, the Cowens turned the barn into a small showroom, selling handmade pottery fired in a 6" x 6" kiln. Joseph retired in 1982, turning the business over to his youngest son, John, who is now President of Sheffield Pottery, Inc. John began by quickly changing the focus of the company toward becoming a high-quality ceramics supplier for schools, artists, and industry. The showroom is now a premier outlet showcasing the works of over 100 of the finest ceramic artists and studios, in Handmade Contemporary American Art and Functional Pottery and their own famous Sheffield Pottery birth plates, wedding and anniversary plates, and family tree platters. Shop online or visit them in person in their 19th Century converted New England barn filled with beautiful functional pottery.

INSURING YOUR WORLD

With summer and hot sun come boats and jetskis wherever a body of water exists or river flows! To that end, watercraft brings many forms of liability. Anyone that has a homeowners or tenant homeowners has liability automatically for boats with horsepower of 50hp or less or a length of 26 ft. or less. Most insurance carriers will follow these guidelines, once these guidelines are exceeded, a boat owners policy is required. These policies come in many forms with many different options, most importantly be sure that you obtain hull and motor coverage in the event that the watercraft hits a submersed stump or old dock. Remember also that if the boat is stored away in the winter, there is no coverage under the homeowners policy, so if a fire in the garage causes damage your boat you will need a boat policy to respond and pay the claim. The next coverage of importance is liability should you hit another boat or injure a waterskier or tuber while pulling them. Also remember to look into uninsured boaters liability which covers if you are injured by someone that does not have insurance. Lastly, if you have a jetski, remember all the insurance rules that apply to boats apply to you too! Happy boating, just make sure you are adequately covered!

Kirk Kneller
Phone 518.329.3131
1676 Route 7A, Copake, N.Y.



Brad Peck, Inc.

Oral care for dogs & cats

Did you know that 80% of dogs and 70% of cats show significant oral disease by age 3? It is easy to overlook dental issues in animals because they are often silent about their discomfort. Dentistry has not become a focus in veterinary medicine until the last decade, which means long-time animal lovers do not remember discussing oral health with their veterinarian. There is little physical difference between human teeth and your pet's teeth. Like humans, plaque (that soft, sticky film that contains millions of bacteria) accumulates in our pet's mouths. Unless removed, these bacteria can destroy the teeth's supporting structures leading to periodontal disease, a painful inflammatory condition. First signs may include bad breath; others may be visible red and swollen gums, tartar, or even loose teeth.

Unfortunately, oral disease isn't confined to a pet's mouth. Researchers have established a clear link between gum disease and heart disease in both people and animals. Bacteria in the mouth may enter the bloodstream through inflamed gum tissue. The bacteria can seed other areas in the body, potentially leading to infection in the heart, liver, kidney or anywhere the bloodstream carries them.

After an oral exam by a veterinarian, a professional cleaning may be advised. A more thorough oral exam and proper cleaning must be performed under sedation. Sedation allows immobilization to insure your pet's safety during the procedure. It also allows veterinarians to thoroughly examine your pet's teeth and gums, properly clean below the gum-line where periodontal disease is most active, treat or extract diseased teeth, and help with pain management. After treatment, at home care is advised in order to continue to maintain oral health. Brushing, special treats, supplements and even certain diets can assist in maintaining healthy mouths. Proper oral health care may extend our companions' lives for 2 to 3 years!

Phone 518-789-3440
199 Route 44 East, Millerton, NY
www.millertonvet.com



Dollars & sense

In recognition of National Get Smart About Credit Day in October, The Bank of Millbrook urges customers to educate themselves on responsible credit habits.

"No matter your age or financial position, it's never too early to get smart about credit," says David Fountain, VP Lending Officer.

- **DO read the fine print.** A credit application is a contract, so read it carefully and know that interest rates, credit limits, grace periods, and annual fees may vary by company.
- **DO be wary of anyone who claims they can fix your credit report.** No one can legally remove information from your credit history unless there is a factual error.
- **DO pay at least the minimum** and contact your creditor if you have trouble making payments. This will help you avoid late fees and a rate increase. To pay off your balance quicker, pay more than the minimum.
- **DON'T feel pressure to get a credit card** and if you don't wish to receive pre-screened offers, opt out by calling 1-888-5-OPTOUT (1-888-567-8688) or visit www.optoutprescreen.com.
- **DON'T ignore the warning signs.** If you pay only the minimum balance, pay late, or use cash-advances to fund daily expenses, you might need to talk to a financial counselor.
- **DON'T share your credit card number** or personal information if you have not initiated the transaction. If you suspect that your identity has been compromised, file a complaint with the Federal Trade Commission by calling 1-877-ID-THEFT (1-877-438-4338); TDD: 202-326-2502, or visit www.ftc.gov/idtheft.

Stacey M. Langenthal
Executive Vice President
(845) 677-5321 x102



Health and Beauty

WHY WOULD I WANT MICRODERMABRASION - AND WHAT IS IT, ANYWAY?

Microdermabrasion is a fine resurfacing of your skin. It's a safe, non-surgical, non-invasive and affordable exfoliation treatment that women and men of all ages will benefit from. By mechanically dispersing microscopic diamond crystals evenly and comfortably across the surface of the skin, dead skin cells are gently exfoliated, to reveal fresh and healthy renewed skin.

Because microdermabrasion stimulates production of new skin cells and collagen, you will see:

- General improvement in skin clarity and smoothness
- Minimizing of irregular pigmentation
- Reduction of pore size & shallowing of acne scars
- Improvement in sun-damaged skin
- Brightening of dull or aging skin
- Minimizing of fine lines and wrinkles.
- And it's all done without the use of any chemicals!



Janice Hylton & Bonnie Hundt
Route 44 East, Millerton, NY
518.789.9390. hyltonhundtsalon.com

LISTINGS:

ANIMAL CARE, ETC.

Agway
518 789 4471
agwayny.com
Petpourri
860 435 8833

ANTIQUES

Millerton Antiques Center
518 789 6004
Sutter Antiques
sutterantiques.com
Tristate Antique Restoration
518 329 0411
tristateantiquerestoration.com

APPLIANCES

Gordon R. Keeler Appliances
518 789 4961

ART & DESIGN

Clark & Green Inc.
clarkandgreen.com
Gilded Moon Framing & Gallery
518 789 3428
gmframing.com
Hudson Valley Home
hudson-valley-home.com
Martina Gates Fotoworks
martinagates.com
Neumann Fine Art
413 246 5776
neumannfineart.com
Snyder Printer
518 272 8881
snyderprinter.com
Thorunn Designs
518 592 1135
thorunn-designs.com

AUTOMOTIVE

Factory Lane Auto Repair
518 398 5360

Ruge's Subaru
rugesauto.com
Sharon Auto Body
860 364 0128

CAFES & FOOD & WINE

52 Main
518 789 0252
52main.com
Cozzy's Pizzeria
518 592 1700
Church Street Deli
518 329 4551
Harney & Sons
518 789 2121
harney.com
Hillsdale House
518 325 7111
Local 111
518 672 7801
local111.com
Mount Washington House
518 325 4631
mtwashingtonhouse.com
Pine Plains Fine Wines
518 398 7633
Red Devon
845 868 3175
reddevonrestaurant.com
Salisbury Wines
860 435 1414
salisburywines.com

CARPENTRY/BUILDER

Churchill Building Company
860 596 4063
churchillbuildingcompany.com
George Lagonia Jr. Inc.
518 672 7712
lagoniaconstruction.com
Nailed It Building & Construction
518 929 7482
naileditbuilding.com

Over Mountain Builders
518 789 6173
overmountainbuilders.com
Rafe Churchill
rafechurchill.com

FARMS & FARMING

Hawthorne Valley Farm Store
518 672 7500
hawthornevalleyfarm.com
Herondale Farm
herondalefarm.com
Hudson Valley Harvest
hv-harvest.com
Madava Farms
845 877 5143
crownmaple.com
McEnroe Farm Market
518 789 4191
mcenroeorganicfarm.com
Quattro's Poultry Farm & Market
845 635 2018
Ronnybrook
518 398 6455
ronnybrook.com

ELECTRICAL

Berlinghoff Electrical Contracting
518 398 0810
berlinghoffelectrical.com

HEALTH & BEAUTY

D's Salon & Spa
518 965 9003
Facebook: /dssalonandspa
Hylton Hundt Salon
518 789 9390
hyltonhundtsalon.com
Mindfulness
518 789 9635
mindfulnessmeditationnyc.com
Robert Dweck, MD
Counseling for the

Body & Mind
845 206 9466
robertdweckmd.com
robertdweckmd@gmail.com
Sharon Hospital
sharonhospital.com
Sharon Optical
860 364 0878
sharonopticalct.com

HOME HEATING, ETC.

Dutchess Oil & Propane
518 789 3014
dutchessoil.com
Lindell Fuels
860 824 5444
Taylor Oil
800 553 2234
gmtayloroil.com
The Cord King
845 797 6877

HOME SERVICES

Associated Lightning Rod
518 789 4603
alrci.com
Eastern States Well Drillers
518 325 4679
easternstateswelldrillers.com
Hobson Window Inc.
845 758 0930
hobsonwindow.com
Hussey Painting LLC
860 435 8149
husseypainting.com
Madsen Overhead Doors
518 392 3883
madsenoverheaddoors.com
W.B. Case, LLC
860 364 2169

INSURANCE & FINANCE

Bank of Millbrook
845 677 5321
bankofmillbrook.com
Brad Peck
518 329 3131
lofgrenagency.com
South Broadway Services
845 868 1045

LAWN, GARDEN, POOL

Country Care Property Management
845 518 0632
Domenick Lopane
518 789 6170
Mountain Valley Gardening
518 965 9982
Race Mt. Tree Services, Inc.
413 229 2728
racemtree.com
Robbie Haldane
518 325 2000
robbiehaldane.com
Up Country Services
860 364 0261
upcountryservices.com

LIFESTYLE & EVENTS

Alicia King Photography
845 797 8654
aliciakingphotography.com
Catskill View Wedding & Events
518 592 1135
catskillviewweddings.com
Jennifer Manzi Photography
jennifermanzi.com

LODGING

142 Wells Hill B&B
860 435 8388
142wellshillbandb.com
The Falls Village Inn
860 824 0033
thefallsvillageinn.com

REAL ESTATE

Bain Real Estate
860 927 4646
bainrealestate.com
Copake Lake Realty Corp.
518 325 9741
copakelakerealty.com
Elyse Harney Real Estate
518 789 8800
860 435 2200
HarneyRE.com
Millbrook Real Estate
845 677 3525
millbrookrealestate.com
Paula Redmond Real Estate, Inc.
845 677 0505
paularedmond.com

SPECIALTY SERVICES

Cedar Hill Management
860 806 3803
Cantele Tent Rentals
518 822 9460
canteletentrentals.com
Columbia Tent Rentals
518 851 9460
columbiatent.com
Ghent Wood Products
518 672 7021
ghentwoodproducts.com
Kenny Funeral Homes
860 364 5709
kennyfuneralhomes.com
Michael D. Lynch Law
860 364 5505
michaelylynchlaw.com
Nickbee's Eco Store
518 592 1177
nickbees.com
Roe Jan Lockworks
518 329 1465
Valentine Monument
Works & Sandblast
518 789 9497
VKLarson Communications
917 678 7689
vklarsoncommunications.com

STORES

Country-town Marble & Tile
518 325 5836
Hammertown
hammertown.com
Herrington's Inc.
518 325 3131
herringtons.com
Horse Leap
845 789 1177
horseleap.com
Pieces
914 388 0105
Stone & Tile Services
860 824 5192
stonepolishingct.com

WHAT'S YOUR SIGN?

ARIES (March 21–April 19)

Don't force things to what you think is best, you may miss out on something even better that you couldn't even have imagined.

TAURUS (April 20–May 20)

You're often full of ideas and therefore work quickly and easily. Sometimes the best decision is to not decide anything.

GEMINI (May 21–June 20)

Be patient with your coworkers. It has not gone unnoticed how hard you've applied yourself and worked as of late.

CANCER (June 21–July 22)

We encounter countless temptations each day, but it takes a strong person to let most of them pass you by. You can avoid a lot of worry with the help of good friends.

LEO (July 23–Aug. 22)

Talk about love and talk about money, but be careful to speak clearly and not to speak of things you can't stand by. Free your spirit.

VIRGO (Aug. 23–Sept. 22)

Write down your commitments to others, and encourage others to do the same. Don't get too cocky when things go well, however.

LIBRA (Sept. 23–Oct. 22)

Instead of focusing on the trees, you're finally seeing the forest. The Universe understands this. View this as the first act of three in a play.

SCORPIO (Oct. 23–Nov. 21)

You have to keep your eyes open for the opportunities presented to you in life. Remember that a small smile can be the daylight needed on a dark night.

SAGITTARIUS (Nov. 22–Dec. 21)

There's a lot going on in your life that few know about. It is often better to be open and to reveal your feelings.

CAPRICORN (Dec. 22–Jan. 19)

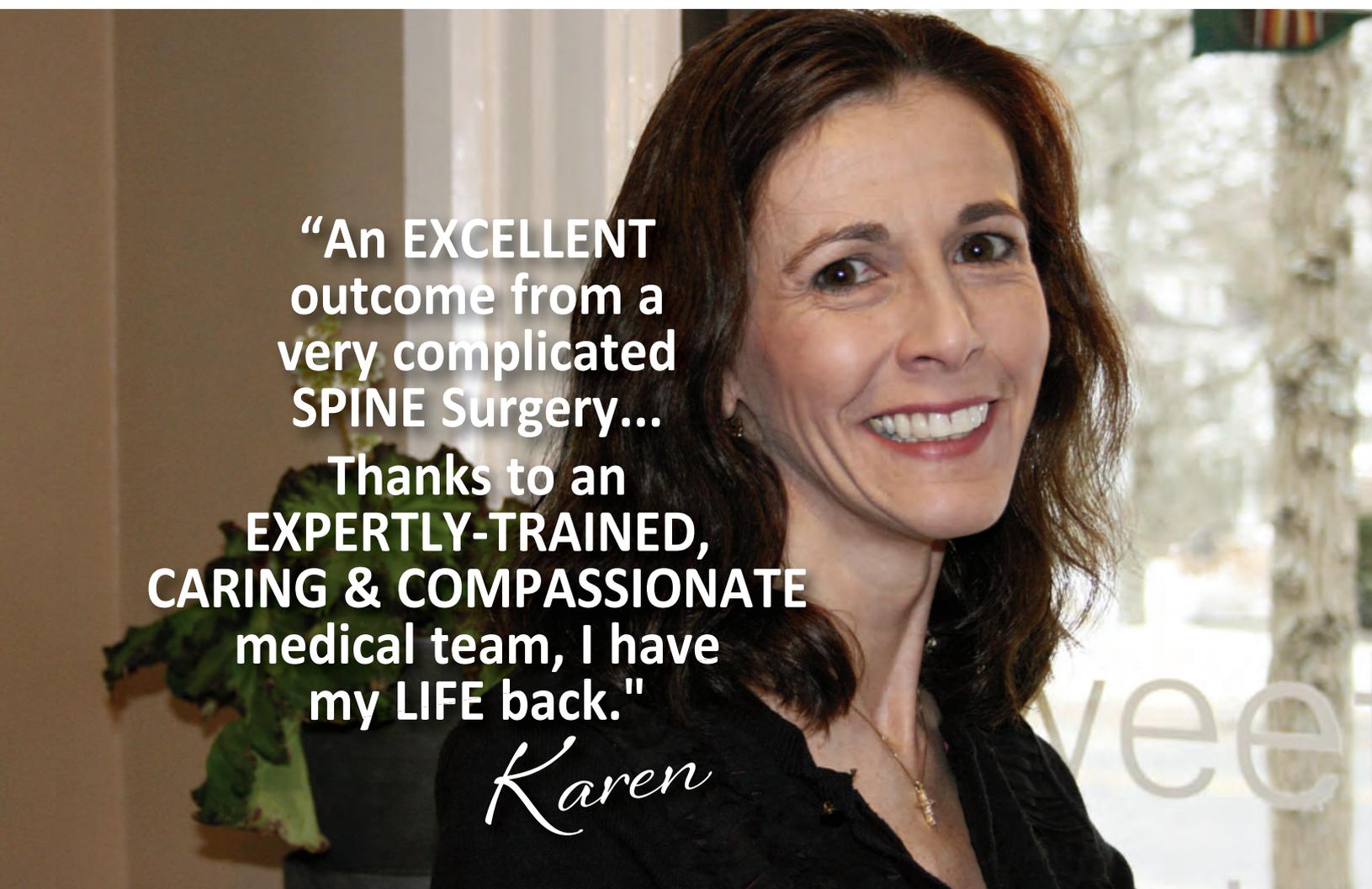
You need to be better prepared in life and in work. But try to make some alone-time for yourself for part of the day.

AQUARIUS (Jan. 20–Feb. 18)

Your talents are being challenged. Follow the rules, even the ones you'd normally not follow.

PISCES (Feb. 19–March 20)

It's important to cultivate meaningful relationships and allow yourself the time necessary to cultivate them. A smile goes a long way.



**“An EXCELLENT
outcome from a
very complicated
SPINE Surgery...**

**Thanks to an
EXPERTLY-TRAINED,
CARING & COMPASSIONATE
medical team, I have
my LIFE back.”**

Karen

**The
Center
for
Orthopedics
at
Sharon Hospital**

Quality,
safe, patient care
with excellent
surgical outcomes.

Enhancing
quality of life,
one patient
at a time.

"Having been a nurse for the past 26 years, I was dedicated to caring for my patients. I tried to maintain proper back care when lifting and transferring patients at all times. However, when an Emergency occurs, often nurses must gather super-strength to assist a patient... Dr. Astrauskas, my PCP, and Christine Lowell, PA, worked with me to gain strength through physical therapy and the use of steroid injections. I did not want to mask my back pain with medication because I had witnessed what prolonged use could do to a person.

Over the past year, it became apparent that the non-surgical interventions were simply not going to be able to cure my back problems. I needed help getting out of bed and moving from room to room. I would wake up in severe pain in the middle of the night. My quality of life was terrible.

Together, Dr. Dan George, Orthopedic Spine Surgeon and Christine Lowell, Orthopedic Physician's Assistant, talked to me about surgical intervention and the next options for my care. We decided to proceed with surgery. It was a complicated case; a fusion with rods placed in my back. From the moment that I presented to the Surgical Department at Sharon Hospital, I was cared for like a member of the hospital family. Not just because I had worked there, but because Sharon Hospital's team of caregivers treats each and every patient as if they are their own family.

There is a misconception among some people that you receive better care at a larger hospital. That is simply not true. I have also worked in large city hospitals in Hartford and Nashville, so I know first hand that the care that I gave at Sharon and the care that I received as a surgical patient at Sharon Hospital is just amazing... The entire team of expertly trained surgeons, nurses, and anesthesiologists were dedicated to making me comfortable each and every step of the way. I was nervous when I went to the operating room holding area but the surgical team's compassion and dedication to my safe care made me feel at ease.

Today I am able to do the things that I enjoy most with my family. I am also able to travel for work to our eight RegionalCare Hospitals. Running through the airport and lifting my suitcase into the overhead bin is no longer difficult. I have my life back. Thank you to Dan George, MD, Christine Lowell, PA, and the team at Sharon Hospital for giving me the ability to move freely again.

My name is Karen. I am proud to say, Sharon is MY Hospital; where the hospital family cares for their community family every day."

Karen Arel, MSN, MHA, RN
Registered Nurse | Informatics Analyst
RegionalCare Hospital Partners



**Sharon
HOSPITAL**

A RegionalCare Hospital Partners Facility

Sharon Hospital | sharonhospital.com