

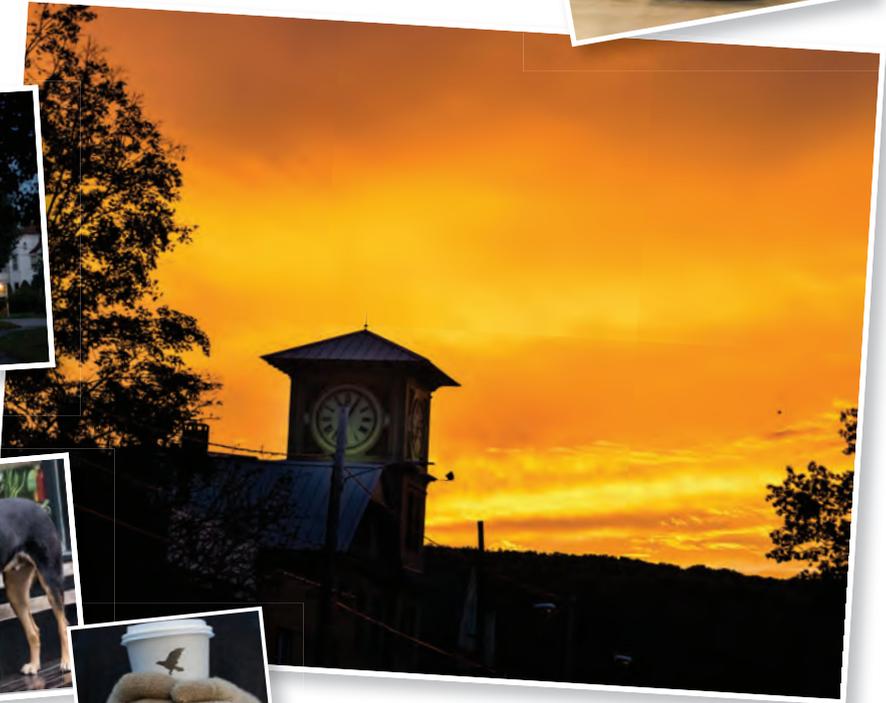
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Hillsdale
ISSUE

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WELCOME OCTOBER

I can honestly not believe that October of the year 2016 is here already! This whole year has truly whizzed by and it is just mind-blowing how quickly it did so. A lot has happened in my personal life in the last 12 months (as I'm sure has happened in yours as well), and as I sit here and write this (and actually have a moment to reflect on this past year) that is when I realize how much truly has happened! But it is all wonderful things, and I especially say that in light of the many negative things that have happened this year around the world. I believe that when we are faced with such human cruelties that we truly have to take into account the beautiful and positive things that we not just have present- and love in our lives, but sometimes take for granted. And so in turn, we value the good and beautiful moments a little bit more.

The Hillsdale issue

Last October we debuted our first "town/village" themed issue which featured Millerton, and six months later we featured Lakeville and Salisbury. Well, we now find ourselves six months out from the Lakeville/Salisbury issue and it is time for another such town-centered feature. This time we headed northward in our distribution to the crossroads of Route 22 and Route 23 in Hillsdale, NY. I'm sure most of you know Hillsdale and have at least passed through. There's a lot happening there, and so we thought it an opportune time to feature it.

Hillsdale has a rich history, it was a railroad town, and today there's been a major revival that's bringing people back to the hamlet. It is indeed a happening place! So with the theme of "Hillsdale" my writers found subjects that were of interest to them and they dove in, bringing you quite the variation of Hillsdale-inspired stories. They range from the real estate market, to an artist that is represented by a Neumann Fine Art in Hillsdale, a couple's profile of Alfons and Frank who although have a Hudson-based business are Hillsdale residents, to people and business profiles that include Berkshire Pottery and Hillsdale's own cidery, to a "big 'ol" four page historical story on Hillsdale. As I worked on this issue I was so pleased with how it came together and showcased Hillsdale's past, present, and future. And, perhaps more importantly, I felt that my writers captured the essence of the human spirit of the folks that make up Hillsdale. I hope that you enjoy and go and visit Hillsdale for yourself!

- Thorunn Kristjansdottir



OCTOBER 2016

This monument stands in the center of Hillsdale as a way to not just remember the sailors and soldiers who hailed from this area, but also to honor those who fought for all of us.

Cover photo by
Lazlo Gyorsok

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PHOTOGRAPHY: LYNN KARLIN



By CB Wismar
arts@mainstreetmag.com

If you venture into Neumann Fine Art in Hillsdale, NY, there is no doubt that you will be impressed with owner Jeff Neumann's stunning paintings. His *Vanishing America* series is a nostalgic trip through an American landscape that is quickly fading.

Wander around the gallery for a few moments, however, and there's a good chance that you'll stop to explore *The Artist*, a large self-portrait by painter Ken Young – a painting that dominates the wall.

In the beautifully detailed work, you'll see Young working at his easel on one of his magical *Warren Street* paintings, the poster for which is incorporated into his portrait. Young's attention, however is not on his brush or his palette. It's on a cat that distracts him by tugging at his left trouser leg.

“Please leave a message”

If the painting has a paradoxical twist, so, then, does Ken Young's life.

To reach Young, the best way is to call his mobile phone number, which rings six times, then launches into his message. It seems that if you're interested in a painting project for this season, he's all booked up. He will respond if you're interested in pre-booking for next season. There are, however, several openings in his schedule for interior work during the colder months.

Please leave a message.

You see, for all the incredible talent reflected in the self-portrait, and the vibrant scenes of Warren Street in Hudson, on sunny days and through rain-streaked windows, Young makes his living as a house painter. When the outdoor painting season is over, he'll schedule interior work – but his real passion when frost previews snow and the storms of March hold off the warmth of April – is fine art oil painting.

When passion drives you

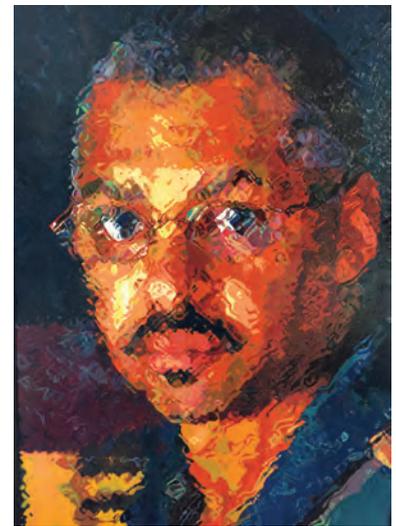
Ken Young's boyhood passion was to draw. Growing up in Hudson, he'd marshal his spare change to

buy Marvel and DC Comics, then meticulously copy the fanciful characters that populated their pages. “I was fascinated by cartoon art,” recalls Young. “The energy and the boldness of the images really captured my attention.”

His next furtive step into the world of art was to acquire some “paint by numbers” kits, “which weren't great art, but I was ten years old, and they taught me detail and precision.”

From comic books and paint-by-number kits to a real art course was a leap of faith for Young and his family. Relying on his tenacity and dedication, however, when the salesman for Art Instruction Schools called to follow up on Young's “Draw Me” submission, which Young had dutifully sent in as response to one of their ubiquitous match book or magazine ads, the decision was made. “It was expensive, for us, at least.” Young remembers the stress on his mother's family budget that the tuition placed. “But I promised to stay with it ... and I did.”

Every few weeks, Young would receive another instruction book and an assignment. Every week, in



the evenings after his homework was finished and on weekends when his friends and classmates were out “being kids,” Young was working at home, being an artist.

“I still have those books,” he recalls. “And every once in a while, I pull one out to give me some insight into how I can tackle a new technique or refine my perspective.”

Becoming an artist

\$300. 24 books. Countless assignments finished, submitted, graded, and returned. By the time he was in high school, people in town recognized that this was more than a passing fad. Ken Young was an artist. In fact, when he missed the day of portrait photography for his senior yearbook, the staff asked him to do a sketch of himself. That’s what appeared over his name.

“I had a high school art teacher who knew how serious I was” reflects Young. “He’d let me take home a canvas and some paints to work at night.” Those were oil paints. “I used to walk to school because I didn’t want the wet paint to get damaged while riding on the bus.”

When Young graduated from high school in 1975, there were several scholarship offers sitting on the kitchen table. Art school could be in the future. Perhaps the pressure was on. Perhaps it was time for a change.

The reality of life

Ken Young stopped being an artist. “It was almost 20 years,” he says wistfully, recalling how life’s road

can offer so many twists and turns. “I became deeply involved in the study of Scripture. I fell in love. We got married. Our son was born and I had a family to support.”

Young worked with his hands, spending years at WB McGuire when they had a local plant. From factory work, Young moved to being a caretaker at a local estate owned by insurance executive James McMahon. “He loves airplanes,” recalls Young. “There was a time he wanted to open a museum, so when he found out that I had been a painter, he asked me to create some posters during the winter.”

Ken Young, the artist, was back. “When I delivered the posters, he asked me to do paintings of vintage airplanes. They were going to be in the museum.”

Young had never tried to create images of historic aircraft, but the challenge was real and his pent up desire to create art won out. “I must have done 20 paintings of aviation history – the planes and the adventurers. It was only when the notion of the museum didn’t work out that I was back to balancing income for my family with the passion for painting that just wouldn’t go away.”

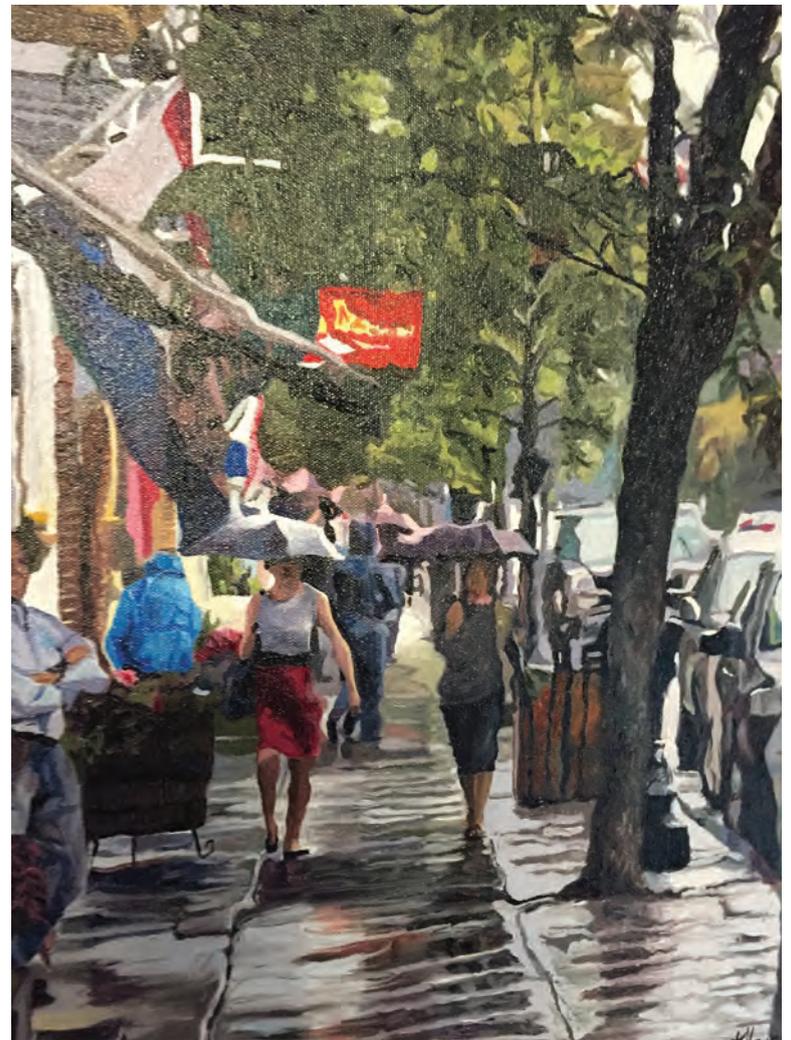
The years flowed by and Young gravitated to working on house painting crews ... until the day he realized “I knew I could do this, so I started my own business. Things were going along OK, and one day my wife and I took a trip to the Clark Museum in Williamstown. I had never seen Monets and Sargents in person, before, and that day changed my life.”

The day that changed his life

Young was so smitten by the work of the masters hanging in the Clark galleries that he laughingly recalls being asked to step back from the paintings on several occasions.

“The brush work, the technique, the use of color, the use of light! I was blown away.”

Making the commitment takes dedication as well as motivation. When the Columbia Council on the Arts announced a “Face to Face” juried exhibition of portraits, Young



Opposite page: *Warren Street in the Rain*. Ken Young’s self-portrait. This page, above: *Umbrellas on Warren Street*. Below left: A “Draw Me” drawing.

was, as he affirms, “back on fire.” “Looking Back” started with that yearbook sketch and included it as part of a canvas that told Ken’s story from high school graduation to 2009. “It’s in my blood,” he admits. “I can’t not paint.”

What started with that self-portrait became a torrent of activity. Hudson, the town where he had grown up, had changed. Now there were galleries and trendy restaurants and antique dealers. He started painting views of Warren Street – the store fronts, the people on the street, the ebb and flow of that vibrant destination.

As Young continued to let the fire burn brightly, galleries and art centers took notice. There were solo shows and invited participation in small group shows.

Ken Young’s story should have a happy ending ... and hopefully it will. Today there is still the need to balance painting houses with painting street scenes, recognizing that when rainy days make it impossible to work on area homes, they are

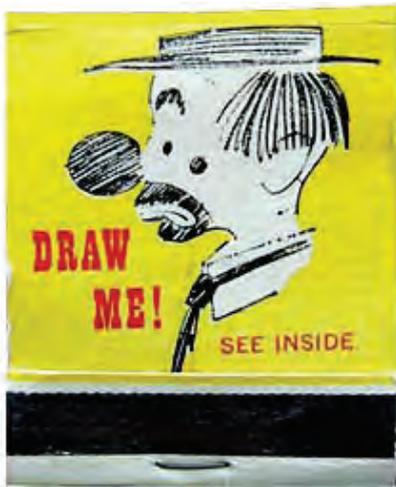
great days to peer through the windows distorted by rain and capture the soul of a village.

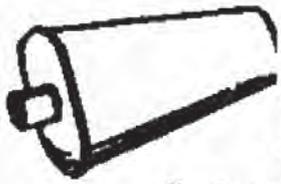
“I look at my paintings as a way of delivering information,” suggests Young. “They tell a story, evoke a mood and allow the person to bring their own interpretation to what they see.”

If you want to see what Ken Young sees, stop by Neumann Fine Art in Hillsdale. The cat is still tugging on Ken’s trouser leg. ●

To learn more about Ken Young and his work, you can either contact Jeff Neumann at (413) 246-5776 or through www.neumannfineart.com. You can also view Ken’s website at <https://kenyoungfineart.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.





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We caught up with **Chrystal Albright** on a busy Thursday morning at O's Hillsdale Diner. She has been waitressing there since the grand opening three and a half years ago. "I am definitely a people person!" She loves the people she works with, she loves being in the dining room and seeing everyone, and making connections with her customers. Chrystal often times knows what her customers will order before she even gets to their table. "Hillsdale in general is a great community with so many familiar faces, and fun activities." When Chrystal isn't bouncing between tables, she stays busy with her family and five year-old twin girls. They keep her on her toes, but she says she wouldn't change it for the world! "They are the apples of my eye."



Meet **Steele Andrews**. He owns and runs the Silvanus Lodge on Route 22 in Hillsdale, NY. Steele says, "In many ways, my guests are my family – and I love them the most. They are sophisticated; they are grateful and respectful." Work is Steele's hobby and he doesn't have time for much of anything else. He also sells real estate with Coldwell Banker Advisor Realty. He is originally from Louisiana, but says that he loves being a Yankee! Steele is a Mormon, and as he sees it: the gospel teaches us to "love one another" and says that people may believe different things, but he thinks we can agree that we can and should love those placed in our lives. And maybe skip the judging, self-righteous part that seems to attach itself to "religion."



Christina Dellea is a singer/performer in the Tri-state area specializing in 60s-80s pop favorites. She performs solo with a full band sound on keyboard and hand percussion. She has been singing all her life in churches, with choirs, and small groups specializing in harmony. Christina loves how her own interpretations, and spirit of the songs touch people, leaving them with a positive energy. She is also in the business of hospitality, not only in a restaurant, but in her own community and church. Originally from Tarrytown, NY, she now lives in Hillsdale with her husband. She loves the beauty of the Tri-state area, she loves any opportunity to see a great concert, and to go walking with her husband and their Angus cows in the calm countryside.



Chad Malarchuk is the owner of- and operates Chad's Hair Studio in Millerton, NY. He has been a hairdresser since he was 17, and happily opened his own studio in 2006. "I love cutting [hair] and interacting with my customers." Chad was born and raised in Millerton, but became a Hillsdale resident 16 years ago after he met his (now) husband on a blind date. Chad is currently enrolled at Hudson Valley Community College, seeking a degree in mortuary science. He says, "As a hairdresser, I have been asked to do the hair of some of my deceased clients for viewings at wakes. I have always felt that it is an honor to make someone look their best one last time." Chad is excited to see what the future holds for him, and we wish him the best of luck!



Tatiana Schoelles started bussing tables at Four Brothers six years ago when she was 14 and eventually became a waitress. "My co-workers and customers are amazing and the owners are wonderful, too." If Tatiana is not at work or at school, she loves spending time with family and friends. Her family is originally from New York City and she often takes day trips to see them. One of her favorite local landmarks is Saratoga Performing Arts Center – especially when she can enjoy a summer concert. Tatiana admires how close the Hillsdale community is and loves embracing the seasonal changes. "The snow-covered mountains in the winter, cool spring mornings, the summer sunshine, and the leaves changing colors in the fall is breath-taking if you actually take a minute to take it all in."



Trudy Crimi is the owner/operator of Trudy's Beauty Shop and the Hillsdale Barber Shop. She received her license for cosmetology in 1972. In 1995 and 1997 she took the Master class then Master Specialist class with REDKEN of Fifth Ave with in-depth training on the chemistry and artistry of cutting, coloring, perming, and reconditioning hair. She loves making her clients happy and giving them the right look for their personality and lifestyle. On Thursdays she goes to the homes of individuals that are blind, aged, hospice, or homebound, to give them a special style! "Spending time with my family gives me the most pleasure in life. I love being outside. Gardening, hiking (year round) especially to waterfalls and high peaks, biking, and kayaking are my favorite sports," says Trudy.

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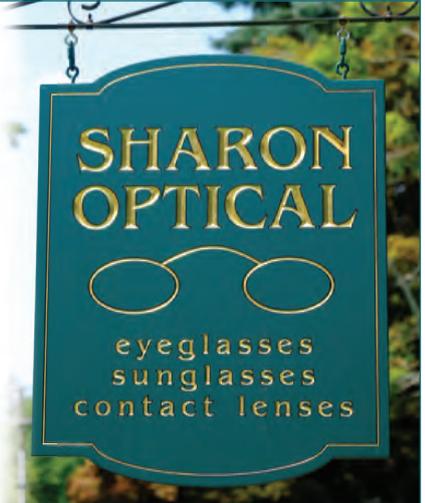
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Passiflora & the Village Scoop

PASSIONATE ENTREPRENEURS KEN DAVIS & KEVIN DRAVES

By Main Street writer
info@mainstreetmag.com

Since the Town of Hillsdale is the focus of this year's October issue, Main Street interviewed Ken Davis and Kevin Draves, life partners and business owners of Passiflora and The Village Scoop. They are credited by many in the community with helping to put the hamlet of Hillsdale on the map. Passiflora, a lifestyle gift shop, is a changing mix of bath, body, home decor, garden, greeting cards, jewelry, candles, books, baby gifts, and much more. The Village Scoop next door is an ice cream parlor and Columbia County's first alcohol-free bar, with an ever-expanding menu that includes coffees, yogurts, house-made salsas, local cheese offerings, smoothies, and mocktails.

How did you select the name Passiflora? What does it mean to you?

Kevin: Passiflora is the genus for Passion Flower. It is one of our favorite flowers.

Why did you open a gift store? Why did you select Hillsdale?

Kevin: We moved to Copake, less than 15 minutes from here, because we fell in love with the area, and it was a great place to escape the pressures of the city. In 2008 we drove

through Hillsdale and saw a "For Rent" sign on a building on Route 23 in the center of the hamlet. It was charming, but there were no gift shops. If you wanted that, you had to go to Great Barrington or to Hudson. We remember the video store, and the remnants of a tattoo parlor – flame painted building and all. I was working nearby on the Ang Lee film *Taking Woodstock*, and drove through Hillsdale every day. We had always talked about having a little store and when the film project was finished, we decided to move forward with our dream. We rented the small space in the front part of the building, now known as Passiflora. We did all of the work on the rough space ourselves, and opened in 2009.

What was your goal?

Kevin: We wanted to have a business that would allow us be up here more often. Our goal was to have a store that appealed to the varying array of customers that pass through the area, while also offering items that were of interest to local customers with a wide range of products at every price point.

Ken: It is important to us to have things here that speak to everyone. If you need a hostess gift, birthday



Above: Ken Davis and Kevin Draves are the creative entrepreneurs who own and run Passiflora and the Village Scoop in Hillsdale. Photo courtesy of Passiflora. Below, left: Who could resist stopping at Passiflora to discover what's inside? Photo by Christine Bates.

gift, baby gift, or something for your home, we have it.

Were you immediately successful?

Kevin: Our timing was a little off, as we opened during a recession, but we were well received. After two years we rented the back section of the building, broke through the wall, and expanded. We have grown considerably from where we started.

Ken: We had an exciting first year. Our relationship with our customers is one of the most rewarding aspects of our business. People feel comfortable just coming in and talking with us. The energy of the store touches people.

When did you open the ice cream parlor?

Kevin: A year or so after we opened Passiflora, we took over the small building next door, a former tattoo parlor. We were not exactly certain what we were going to do with the space, but we wanted to make sure that it was something that would enhance the village square, so we looked into ice cream.

We taste-tested a lot of different ice cream brands, and selected Jane's in Kingston, who were eager to work with us. They were also a small business, and offered a premium ice cream that is handmade in the Hudson Valley in small batches – using New York State milk, and cream, which is hormone-free. We have many favorite flavors including Killer Chocolate, Dulce de Leche, Cappuccino Kahlua Calypso, and some unusual flavors that are also popular, such as Lavender, Ginger & Prune Armagnac.

The Village Scoop has become a destination for many, which also helps to increase the traffic at Passiflora and other local businesses.

Ken: This year we introduced the first alcohol-free bar in Columbia County, and expanded our menu to include salsas, mocktails, and local farm cheese plates. We added front cafe seating, brought in live music, and customers are still discovering that we have a beautiful garden and

Continued on next page ...



gazebo in the back. You would be surprised with what we have done with less than 400 square feet!

Who are your customers?

Ken: We have a wide range of customers. We have locals, second homeowners, weekenders, and people passing through. We are always surprised when someone says that they heard about us from far away. We love our customers, and we enjoy watching them explore Passiflora. Our items are handpicked, and are here because we love them. Some of our customers just come in to say hello and chat, some like to hang out with Roxy, our Australian Silky [Terrier]. Others like to come in and check out our ever-changing inventory.

Tell me more about how you select products for your store

Kevin: We are constantly adding products and moving things around to keep the store fresh. We like to source interesting items, such as rugs made from recycled cotton and silk saris, and ceramics, art and jewelry made by local artists. We are also committed to offering gifts that give back. We work with vendors who support charities through the sales of their products. We also offer Jeevankala, handmade-recycled crafts from Nepal.

Ken: Himalayan Healthcare, an organization that we are directly involved with, offers a handicraft line called “Jeevankala” – meaning “Art for Life” – which consists of prod-

ucts handmade by village artisans in Nepal. We have visited the villages, and have seen the difference our support makes.

Do you have an organizational scheme for your store?

Kevin: We are ever-changing, always keeping things fresh and introducing new products. We like to mix things up and are always telling a different story.

What’s the most difficult part of running your business?

Kevin: We have been blessed this past year with the addition of D. Curto. She has a wide range of experience and has helped us tremendously. She has brought her own fresh approach and is great with our customers.

One of the most difficult things for us is the unpredictability of store traffic. Weather can also impact us. At Village Scoop, it is always a challenge to work around a constant change in scheduling for our young adults, with school and their activities, and D. has been a huge force in helping us make all of this happen.

How did each of your individual backgrounds prepare you for running two retail stores?

Kevin: I am a Costume Supervisor for film and television, and Ken is a candid street, wildlife, and floral photographer. We wanted the space to inspire us and for the store to reflect us. We have exceptional pieces selected for their individuality and



Above top: There’s an assortment of gifts in the baby corner. Photo by Christine Bates. Above: There’s something for everyone at the gift store Passiflora. Photo courtesy of Passiflora.

affordability, and an eclectic mix of contemporary, quirky, and chic!

Ken was a volunteer for “Friends in Deed” until they partnered with Gay Men’s Health Crisis this past year, and has offered emotional and spiritual support to those with life-threatening illnesses and their caregivers.

Our shop is a reflection of who we are, and you might just have to check us out to see what that means.

How many employees do you have?

Kevin: Over the years, between both businesses, we have had up to ten employees at any given time. Providing jobs is an important way we give back to the community, and as we mentioned earlier, we have had the help of D. over the past year, which has been wonderful.

What’s your hope for the future?

Ken: We hope that other business-minded individuals will open in Hillsdale in order to bring more activity to the hamlet.

What do you find most rewarding about owning Passiflora and the Village Scoop?

Ken: The reception that we have had from not only our loyal customers, but from many new customers, has been wonderful. The people that we have met over the years are incredible, as well as the stories that we’ve shared, and the children that we have seen grow, and have at times, hired at Village Scoop!

Kevin: It really is all about our customers. We love them all. ●

Passiflora is located on State Route 23 next to the Village Scoop in Hillsdale, NY. To learn more, you can visit them online at www.passiflorahome.com and www.villagescoop.com.



Above: There’s often live music outside Passiflora in Hillsdale. Photo courtesy of Passiflora.

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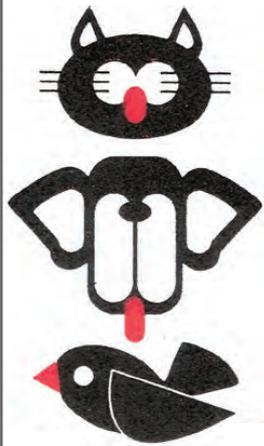
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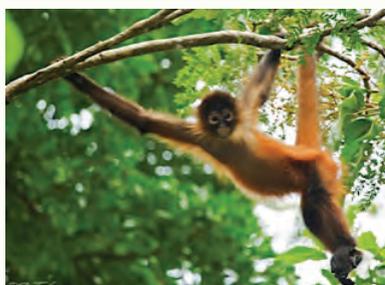
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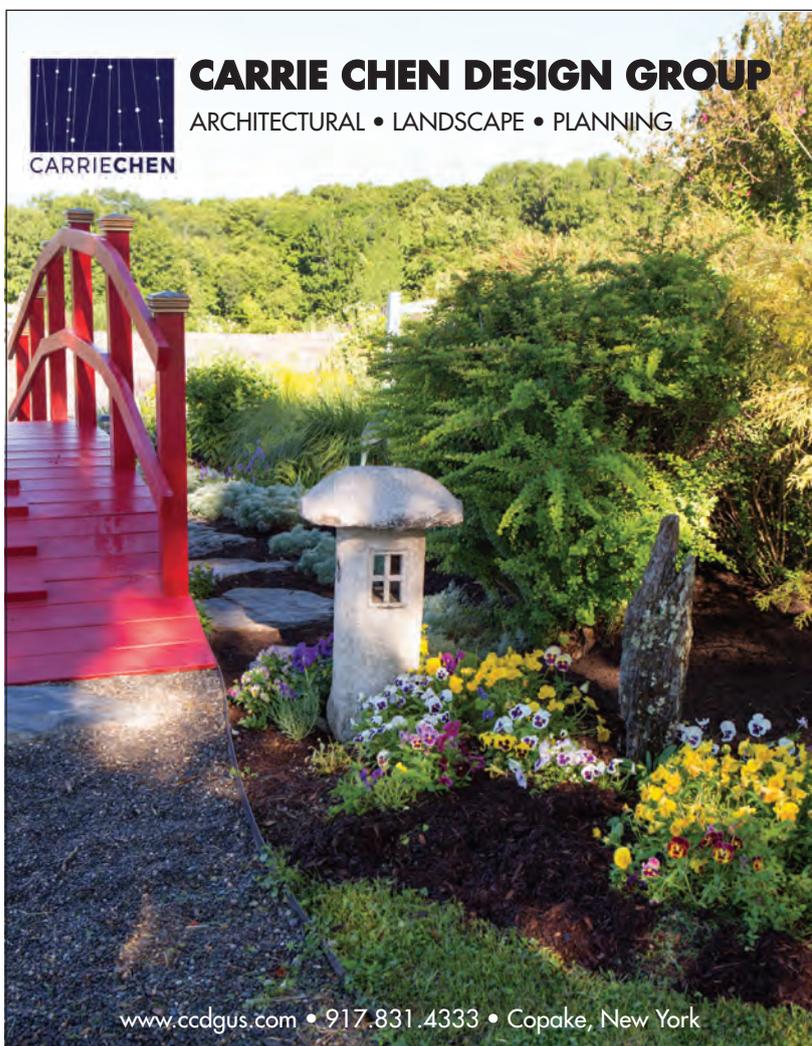
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Making sure you're prepared...

By Thorunn Kristjansdottir
info@mainstreetmag.com

That New England crispness is in the air. The weather is changing and as we bid *adieu* to summer and welcome fall, we know that winter isn't too far off. But ahead of the dark days of January and February, we have quite a few holidays to look forward to. Of course we start off with Halloween and all of its glorious sugar-filled candies, followed by the bounty of Thanksgiving, and then the hustle and bustle of the December holiday season and all of its trimmings.

With such a busy time coming upon us, a time which involves quite a bit of "feasting," I think that it is important to take a moment and come up with a plan before we find ourselves in the midst of these holidays and lost in holiday food consumption.



Our bodies change

One important thing to remember is that we are animals. And as such, our bodies, often unbeknownst to us, prepare for seasonal changes. For example, at the end of summer and the beginning of fall, that is the time that our bodies historically start storing extra energy and fat in preparation to help us survive the harsh winter months. Nowadays we have plenty to help protect us and an ample amount of food to eat during the cold months, there's no need for us to go out and forage or hunt during those cold months. But our bodies still prepare for the potential scarcity of food that winter may bring by building up our fat and packing on the pounds.

With that being said, our bodies will naturally start preparing for this cold season and as a result our metabolism may slow down as well. This happens at the same time that we find ourselves in the midst of the holidays, with their abundance of rich foods.

Use this information to your advantage. Being conscious of this animalistic fact may help you prepare yourself for the winter months, and help you from preventing you from packing on a few of the old 'lbs' during "sweater season."

Planning

As we now find ourselves at the beginning of October, where we have plenty of time (and so no excuses), to get prepared and to come up with a plan that works for you, ahead of the holiday rush.

Knowing that this upcoming season is so incredibly busy and that your time will be limited, being conscious of these facts is of course always the first step. Step two would be to have a plan (how detailed and structured is up to you), such as being aware of what you are eating and the quantity of what you're eating. That plan should also include exercise and movement. During this hectic time we can of course feel like we are going in ten different directions at the same time though, and so it feels like we're always on the move. But make sure that you schedule some time for yourself and for specific exercises that you enjoy doing (which will make it more likely that you'll make time to actually do them).

By being conscious and having a plan will help you be in control and it will help you avoid packing on too many unnecessary pounds this holiday season – and therefore poten-

tially the entire winter season, too. As we discussed, our bodies naturally undergo a change during this time of year, and so by being mindful you can help yourself to stay on top of that during the cold months. This will in turn not just help you stay healthy and in better shape, but it will make it easier to maintain your body coming off the summer months and to get in shape next spring! So don't wait until January 1st to join the gym, when you're feeling guilty about the holiday consumption and bad about the weight that you gained. Be proactive and keep yourself on your toes – stay honest with yourself. That's not to say that what I'm telling you is to *not* enjoy the holidays and the wonderful food that accompany them. But I'm just saying that instead of having seconds and thirds, be mindful of what you're eating and how much you've eaten, as well as how much you've truly exercised.

Substitutions are a great compromise. For example, choose carrots and celery with hummus during appetizer hour rather than cheese and crackers. And instead of having two slices of apple pie with ice cream, have one but just make that one count. Likewise

you could ask for seconds of turkey at Thanksgiving (pure protein is good for you), but you could skip the seconds of stuffing and mashed potatoes.

Regardless of the plan that you come up with, just make sure that it works for you. Only you know your body and what works for it, so start there and fuse it with your personal health and nutrition goals. Think long-term though, because spring and summer will be here before we know it! And with that being said, these wonderful times do go by so quickly (especially the holiday season), so make sure that you take the time and enjoy them. And above all, don't stress out! Stress is bad for your health and it takes away some of the enjoyment that you could be experiencing. And here's where the plan comes in strong, because being organized and having a plan will alleviate any unnecessary stress.

See how all of this works so well together? Life is a cycle and it is often a circle: all of these parts of our lives are connected and affect each other. Stay centered and think about your well-being by being conscious of what is happening and be prepared. Happy planning! ●



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Bustling crossroads

THE REAL ESTATE MARKET IN THE TOWN OF HILLSDALE, NY

By Christine Bates
christine@mainstreetmag.com

For the first time, this month's Main Street real estate feature takes a look at what's happening in Columbia County's Hillsdale, NY. The hamlet of Hillsdale has been energized with new stores, a historic district, a sewer system, and by the entire town's active community involvement in the town's future.

There's only one traffic light in the entire 48 square miles of rural Hillsdale in Columbia County. The revived hamlet of Hillsdale sits at a crossroads with Hudson to the west and Great Barrington to the east, lively Millerton to the south and skiing and Berkshire cultural attractions to the north.

By the mid-1800s, cows had replaced sheep and the Town of Hillsdale became a dairy center shipping milk to New York City on the New York and Harlem railroad. Post-Civil War, Hillsdale had 103 farms and the highest percentage of cows to people in the entire country. But by 1972, passenger service was gone, and freight trains stopped running four years later. With the decline in farming and increasing urbanization the town's population dwindled, and stores in the hamlet of Hillsdale struggled.

Today the feisty hamlet is coming back and the town's population has grown from 1,744 in 2000 to 1,927 in the 2010 census.

The road back may have started with a progressive comprehensive plan in the mid-90s, a new sewer system that made the hamlet of Hillsdale (previously sited as a public health hazard) commercially viable, and the recognition of the hamlet as a historic district. Tax credits for renovation made possible by the historic designation provided an impetus to renovate the old buildings lining the hamlet's main street (see before and after pho-



tos of The General Store and Village Scoop to the right).

Peter Cipkowski, the Town's Supervisor, explained that the town, "wants to build on its foundations so the future respects and honors the traditions of the past. We never want to be Great Barrington."

The town government has 12 committees of local citizens working on everything from green solutions to economic development. The board is addressing important issues like ridge-line development, solar installations, and work force housing. "There's so much activism here," according to Cipkowski with 15 to 20 residents attending regular board meetings. A \$900,000 sidewalk project, complete with granite curbs and largely funded through grants, will extend from the traffic light at Route 23 and Route 22 through the hamlet along Main Street to the Town Hall, bringing more visitors to the galleries, shops (see article on Passiflora on page 11), restaurants, and the IGA grocery store in the hamlet.

Who's buying? What are they looking for?

"Hillsdale is probably the last stop north for most buyers from the city," according to Arleen Shipley, head of Elyse Harney's Millerton real estate office. "Some of these homes have far reaching views of valleys and mountains, including west to the Catskills. For most buyers, the view is just as important as the home."

Mary Lou Keisten of Hillsdale Country Realty agrees that most Hillsdale buyers seem to be weekenders. "Privacy is most important to them. They don't want to be on main roads. And they aren't 'water people' who pay a premium to buy in Copake because of the lakes." Lindsay LeBrecht of Copake Lake Realty feels that Hillsdale's personality is "becoming more food and artistic focused."

Properties on the few main roads (Route 21, Route 23 and Route 22) are much more difficult to sell than those located on the 41 miles



Above top: There are magnificent views in Hillsdale. Photo Christine Bates. Two images above: The General Store and Passiflora before and after.

Continued on next page ...

HILLSDALE REAL ESTATE 2007 TO 2015*

	2007	2008	2009	2010	2011	2012	2013	2014	2015
# all sales	39	42	35	25	12	18	43	32	26
Value all sales	\$12,793,900	\$17,137,843	\$11,873,710	\$8,670,000	\$3,818,500	\$7,742,127	\$12,497,450	\$11,330,825	\$12,415,556
% change previous year		33.95%	-30.72%	-26.98%	-55.96%	202.75%	61.42%	-9.33%	9.57%
Median price single family home	\$277,500	\$385,000	\$280,000	\$225,000	\$310,000	\$240,500	\$237,500	\$236,500	\$300,000
# properties >\$500K	6	11	4	3	1	4	6	9	7
Value properties >\$500K	\$4,900,200	\$10,456,999	\$4,564,000	\$3,335,000	\$995,000	\$4,149,000	\$5,189,500	\$6,652,410	\$6,897,000
% market	38.3%	61.0%	38.4%	38.5%	26.1%	53.6%	41.5%	58.7%	55.6%

*Data taken from New York State sales database and includes all real estate transactions including all residential, raw land and commercial properties

of unpaved roads in the town. An excellent example is the 1788 home of Captain John Collin III on Route 22 (see interior photo, right). The home, completely and meticulously restored on 17 acres with orchards, was listed for sale in 2008 at \$1,245,000 and, after many price reductions, now has an asking price of \$685,000.

Hamlet homes also take longer to sell and have commanded lower prices. A crumbling house on Anthony Street sold in 2015 for only \$60,000 and is now nearing the end of a complete renovation (see photo left). Price wise most buyers seem to be looking for properties below \$500,000 and Hillsdale offers value in that price range.

2010 to 2012 was the time to buy in Hillsdale

A look at real estate activity over the last nine years (see chart) illustrates the real estate cycle in Hillsdale, and indeed nationally. 2008 was the year with the highest number of sales, the most sales over \$500,000, and the highest median price, \$385,000 for a single family home. In the next four years, sales volumes dropped hitting the bottom in 2011. The upturn began in 2013 when the number of sales transactions was more than double the previous year. In the last three years annual sales volumes seemed to have leveled off at about \$12 million a year – well below the \$17 million of 2008 – but median home prices rose in 2015 to \$300,000 – the highest since 2008.

The sale of properties over \$500,000 is another marker of the general state of the market. In 2008 all real estate sales (including raw

land) over \$500,000 totaled over \$10 million – 61% of the total sales volume. This luxury segment cratered in 2009 and 2010. While 2014 and 2015 activity approached 2008 levels as a percent of all sales, the value of these properties was only 65% of 2008.

Today Hillsdale’s real estate market remains stable – the first six months of this year there were 19 sales compared to only 12 last year and all signs suggest there’s still room for appreciation in Hillsdale prices.

What’s for sale right now?

“Hillsdale is in a sweet triangle,” observed Dale Stewart of Mary Mullane Realty. “It’s currently undervalued and it’s just a matter of time before that changes.”

There are currently 84 properties on the market with a total value of \$42 million, compared to \$12 million-plus actually sold last year. The median asking price for a house is \$395,000 (see chart) suggesting that sellers remain realistic in their expectations. There’s lots of raw land for sale right now – 36 land parcels averaging over 23 acres each with an average cost per acre of \$12,604. Last year nine raw land parcels sold at an average price of \$140,000 compared to the current median asking price of \$195,000.

Million dollar home sales are unusual in Hillsdale – there were only three last year, one in 2014, and two in 2013. All were less than \$2 million dollars. The most expensive property on the market is Skarship Farm on Willowbrook Lane which includes 770 acres, a house, and farm building for \$6,900,000.

Hillsdale continues to offer a wide range of land and homes under \$300,000 and is a town that welcomes everyone. ●

HILLSDALE REAL ESTATE LISTINGS MID-AUGUST 2016

	Raw land	Residences	Total market
Number listed	36	48	84
Listing price total	\$10,743,000	\$31,461,300	\$42,204,300
Median price	\$195,000	\$395,000	
Number < \$300K	27	19	
Number > \$1 million	2	10	
Value > \$1 million	\$3,470,000	\$17,499,000	\$20,969,000
% all listings > \$1 million	32.3%	55.6%	49.7%



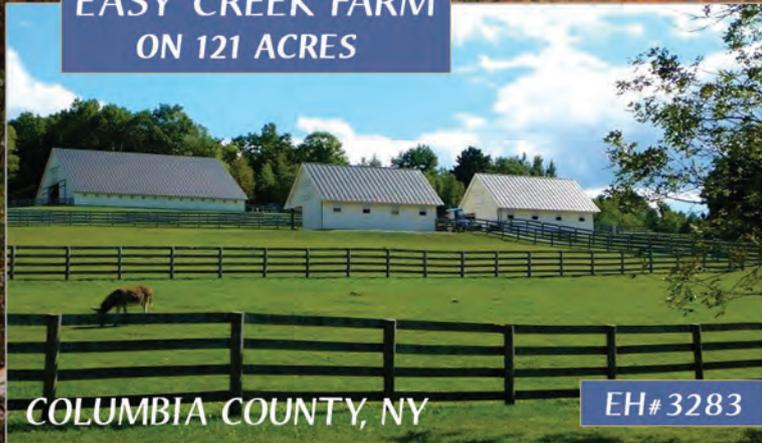
Above, top: This Victorian house on Anthony Street in Hillsdale was purchased for only \$60,000 in 2015 and is being restored. Above, left: This 805 square foot live/work opportunity the hamlet of Hillsdale is listed at \$145,000. Photos by Christine Bates. Above, right: Lovingly renovated 1788 house in Hillsdale is now listed for \$685,000 with 17 acres. Photo courtesy of Dale Stewart of Mary Mullane Realty.

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Berkshire Pottery

THE TRADITION CONTINUES

By CB Wismar
info@mainstreetmag.com

The red barn. There was a time when it was a common sight in the Hudson Valley, throughout the Berkshires, and well up into northern New England. But much of the farmland has been turned into building lots and weekend country squires have little use for tractors and balers and more need for garage space.

But, there on Route 23, just past the ski area and not far from the center of Hillsdale sits Berkshire Pottery in a barn richly painted in red with crisp white trim.

Erika Stosiek-Radice, the potter in residence, will gladly show the evolutionary photos of the barn – a hundred year old structure that has been squared, refurbished, and turned into a combination studio and showroom.

Making Hillsdale home

“My parents had come over from Germany,” Erika recounts with great reverence for the family history. “My father was an agricultural researcher, and a local farm had engaged him to evaluate their property.” Martin Stosiek brought his wife with him on that excursion, and the consulting project well in hand, he and Gertraud realized that Hillsdale, NY could well be home.

Having apprenticed as a potter in Germany, Gertraud wanted to return to her vocation, and in 1960, Berkshire Pottery found its beginning.



Above: The original tractor kick wheel is on display with samples of Erika's pottery. Below, left: It's hard to miss the red barn with its white trim.

“Mother was the potter, and when her work became recognized, my father made the decision to step away from his research and join her. There were five children, and this became the family business,” recalls Erika. “My elder brother, Martin, Jr., runs the acreage around the barn as an organic farm.”

“And, in the winter, he works on creating some of the larger pots,” adds Christian Radice, Erika's husband and, himself, a convert to the family business. “I worked for years as a foreign car mechanic,” offers Christian. “But the business has become complex enough that I handle the business end while Erika creates the pottery.”

Functional pottery, usable art

The main floor of Berkshire Pottery is filled with Erika's work. It is all functional, not “studio pottery” or “art ceramics.” The bowls and pitchers and mugs and plates displayed are intended to be used. Elegantly

decorated, they are functional pieces of art. High fired with lead-free glazes, these are pieces intended for the family table. Each piece has been heated to over 2,000 degrees, so the hot water of a dishwasher to wash the mugs, plates, and bowls or a 450 degree oven for a casserole dish is no challenge, at all.

Moving through the showroom, the pieces on display beg to be lifted and touched. Each is hand decorated with designs both inherited from Gertraud's first designs and those created by Erika, herself. Glazes vary from what Erika refers to as “a Majolica-like white” to a wood ash glaze that yields a soft grey hue, to the rich browns of their wax resist glaze. Like the recipe for “Coke” or the “herbs and spices” touted by KFC, the recipes are family secrets, safely guarded and carefully recreated in Erika's downstairs clay studio.

Continued on next page ...



“Each piece is hand-painted,” says Erika. “We use glazes that are original family recipes and some that we’ve created along the way.” These pieces are unique, and available only at the pottery.

“We tried selling at fairs, but the real appeal has always been to come to the pottery and see the work where it’s made.” Christian jokes about his position as “the staff,” but clearly takes great pride in his wife’s work and the kind of business they have built. “The pottery has been in business for over 55 years. In a way, it’s become an institution.”

55 years and still growing

For any enterprise, the notion of marketing and advertising can become daunting tasks. Where to spread the word, what to say, how to find the right audience. For Erika and Christian, the answer to those critical points has been straightforward and quite simple.

“We don’t advertise, no longer go to shows or fairs,” affirms Christian. “From the spring through the summer and fall up until Christmas, we get a steady stream of people who are fascinated that there’s a pottery here. Many of them have become loyal customers. It’s walk-in, word of mouth, and repeat customers that are the business. It may seem like simple living, but that’s just fine.”

Erika’s approach to her work is equally as direct. After graduating from college with a degree in envi-



Above: Erika with the greenware. Below, left: Christian. Below, right top to bottom: Erika in 1971 and Erika today.

ronmental science, she found herself drawn back to the family pottery. “I apprenticed with my mother. It was the best education I could get.”

The volume of work that a potter can produce is in direct proportion to the amount of clay that they use. Although there is some minimal waste in crafting and trimming a bowl or a pitcher, most of the clay ends up in the finished piece. “We use about three tons of clay a year,” offers Christian. Three tons. 6,000 pounds. Erika is wrestling a great deal of clay onto her potter’s wheel every year.

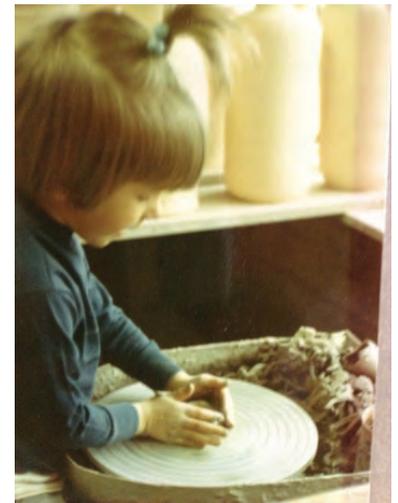
Although technology has made some parts of the pottery making process easier – kilns can be either fired by electricity or gas, not just cords of wood – and potter’s wheels can have variable speed electric motors, not just heavily weighted foot-driven kick wheels. One monument to the full tradition of Berkshire Pottery is a display near the front door that holds a variety of Erika’s delicately hand-painted bowls, casseroles, and pitchers. Careful examination of the rustic piece on which her work is carefully displayed reveals the first wheel that Martin built for Gertraud – a “kick wheel” with its base an old metal tractor wheel.

Traditions that live on

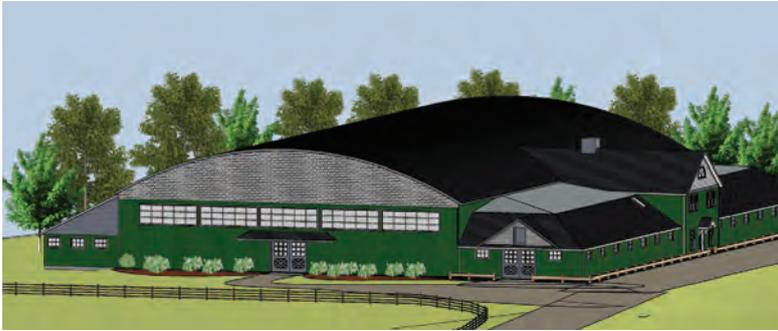
Tradition and family are so much a part of Berkshire Pottery that they almost seem to be another element that joins the precise formulations of clay, water, glaze, intense heat, and great talent. Gertraud retired from the pottery in 2014, the year that Martin “Opa” Stosiek died. Their enterprising spirit is still very much a part of the entire environment that Erika and Christian carefully nourish. For them, the unbroken stream of artistic and emotional investment in Berkshire Pottery is a healthy part of its charm. “We may march to the beat of our own drum,” offers Christian, “but that’s just fine.”

Berkshire Pottery is located about a mile east of the intersection of Routes 22 and 23 – in the heart of Hillsdale. Whether coming from Hillsdale or venturing across from Massachusetts, it’s not hard to find. Just look for the red barn with the white trim and the pottery set in front. Sophie, Erika and Christian’s dog, will greet you at the door and welcome you to a magical place where family is an essential part of every transaction. ●

For more information, visit them online at www.berkshirepottery.com.



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THE HIDDEN SECRETS & HISTORIC HIGHLIGHTS OF

Hillsdale, New York

By Allison Guertin Marchese
info@mainstreetmag.com

Hillsdale has been a National Historic District since 2009. Yet one of the strangest secrets of Hillsdale's history is that few facts, names, and general records seem to have been kept, making it very difficult to piece together what really happened back in the beginning. In his *History of Hillsdale, New York*, printed in Philmont, NY, in 1883, the Hon. John Francis Collins wrote:

"The turbulence in Hillsdale for three-fourths of a century after its first settlement by civilized people and the different nationalities of those people has prevented any historic record being kept of them, and their scores of cemeteries, not being under legal protection, have become to a great extent obliterated. For want of historic records a majority of the most prominent inhabitants living in the town a half century ago are now nearly forgotten. Without such records, a half century hence, a majority of the present population of the town will be forgotten or only preserved by our better organized cemeteries."

Despite Mr. Collins' gloom and doom assessment of Hillsdale's past, there are a few rather great highlights.

For everyone reading this who



Above: Collin's Park some time ago. Below, left: Hillsdale's Main Street. Photos courtesy of the Roeliff Jansen Historical Society.

has not been to Hillsdale, it sits on the eastern border of Columbia County, a mere stone's throw from Massachusetts. Hillsdale is a pretty little town in a pleasant little valley with rolling mounds and sweet summits. To the east is the protective Taghkanic Mountain range made up of rock so ancient it defies reason. Hillsdale is not all broken slate and gravel roads, but has small brooks and streams that run off the main waterway, the Green River,

named for the many trout that used to run through it, giving the water a colorful verdant hue. All of Hillsdale's water runs into the Roeliff Jansen Kill which is the headwaters of Copake Creek. Roeliff Jansen is a legend of sorts in Hillsdale with many buildings and organizations, parks and such named after him in addition to the major River.

Who was Roeliff Jansen?

According to several newspaper articles and histories, Roeliff Jansen was Scandinavian, rather than Dutch as most people thought. His name actually appears with several spellings: Roelof, Rolf, and Roeliff, the one most commonly recorded. There was also a reference to his name, hidden deep in a historical document called the *Van Rensselaer Bowier Manuscript* where he was referred to as, Roelof Jansz van Masterland. History tells us that he was born in Marstrand in Bohuslän, Norway, around the year 1602, which would make him Norwegian.

Continued on next page ...

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Several references exist recording Norwegians coming to the Dutch colonies as early as 1617 with references to “Nordman’s Kill” south of Schenectady and “Beverwyk” in Claverack.

Jansen then emigrated with his two daughters, Katrina and Kytje, and his wife, Anneke Jans, whom he had married in Amsterdam. They arrived in New Netherlands on May 24, 1630, by way of a great ship called the “Eeendracht.” Jansen’s purpose in sailing to the New World was to work on the Rensselaerswyck Manor (near what is now Albany), the colonial estate or Dutch *patroonship* run by Killeen van Rensselaer, a Dutch merchant and one of the original directors of the Dutch West Indian Company (the very same outfit that had earlier employed the famous adventurer and sailor, Henry Hudson).

Under the terms of a *patroonship*, the patroon or owner had total rule over his land including the creation of laws, churches, and villages. Tenant farmers were allowed to work the land owned by the Manor Lord, but were required to pay rent for the privilege, and essentially the renter had no rights of ownership of the property he farmed. Roeliff earned about \$72 per year farming a parcel known as the de Laets Burg farm. He is believed to have lived on the westerly side of Roeliff Jansen Kill in Columbia County, east of Hillsdale.

In addition to farming, he was in the horse trading business, which seems to have been a bit shady with some accounts reporting that it bordered on horse stealing. Apparently Roeliff was also a bad farmer. Van Rensselaer had a certain standard for his tenants, and in a letter written on July 20, 1632, to Wolfert Gerritz, he complained about Jansen. Van Rensselaer is quoted as saying: “bad management that Roeloff Jansen could not get any winter seed. I hope that he has sown the more summer seed.”

In another letter the Patroon wrote on April 23, 1634, to Director Wouter van Twiller, he says, “I see that Roeloff Jansen has grossly run up my account in drawing the

provisions, yes, practically the full allowance [even] when there was [enough in] stock. I think that his wife, mother, and sister and others must have given things away, which cannot be allowed.”

Despite his poor skills, in 1632 Roeliff was awarded the title *schepens*, probably a law enforcement position responsible to the patroon. The job required surveillance of the river fronts along New Amsterdam. The story is told that late one cold winter night, while on his way back to Albany, Jansen was traveling in a *krag*, a rather thinly constructed wooden boat. Before noticing anything was amiss, the ice around Roeliff’s craft closed in on him and the other men on board. Miraculously, Roeliff was able to walk ashore where they were surprised to find a group of Indians camping at the mouth of a fairly large stream. Roeliff and his crew had no knowledge of the stream and apparently it had yet to be named. As a way of remembering their adventure, the group decided to name the waterway after the *schepen* or the responsible lawman in charge of the trip. That seems to be how the Roeliff Jansen Kill got its name. A marker placed by the state of New York in 1932 reads as follows: “Jansen Kill Checomingo Kill First named after Roeliff Jansen, overseer of the Orphan Chamber of the Checomingo Indian Tribe.”

Moving from their de Laets Burg farm in 1634, Jansen and his family eventually became associated with the West India Company in 1634. He moved back to New Amsterdam where he received a grant of 62 acres of land on the North (or Hudson) River. This new farm was located in lower Manhattan. Within just a few years of the purchase, Roeliff died. His wife, Anneke, married again in 1638, this time the Dutch Reformed Pastor of the New Amsterdam Church, the well-known Everhard Bogardus. The Jansen farm ownership, however, went into a nearly 200-year-long land title litigation between Jansen’s wife, Anneke and her sister Marritje Jans. Her heirs in 1654 had received a patent, or land grant, on the land,



Above top: The “Play House.” Above: Hillsdale’s center including the still aptly-named Hillsdale House circa 1930s or so. Photos courtesy of the Roeliff Jansen Historical Society.

and this patent was confirmed ten years later by the English authorities after they had conquered New Netherland.

In 1671, five of the heirs conveyed the whole farm to Col. Francis Lovelace, then governor of the province of New York. In 1674 the farm was confiscated by the Duke of York, and in 1705 it went over to the Trinity Church. One of Anneke’s sons, Cornelius, had not joined in the conveyance of 1671, and his heirs claimed that his failure to join invalidated the sale. Between 1750 and 1847 there were sixteen or seventeen suits brought against the Trinity Church, but it was finally decided that the Church had acquired a valid title by prescription. In 1909, the last lawsuit was brought by an ancestor of Anneke Jans.

Notable Nobletown

The town of Hillsdale was originally part of the van Rensselaer patent, land which was in both Massachusetts and New York. It was settled sometime around 1750 by immi-

grants via Massachusetts and Connecticut, as well as Dutch settlers arriving from the north. Among the early settlers were John Tremaine, Nathaniel House, MD, John and David Collin, Joshua Whitney, Benjamin Birdsall, and Harry Truesdell.

Amongst these was Matthew Noble. In Collins’ history, he reports that, “In pursuance of the English grant, Matthew Noble emigrated from Westfield in Connecticut, to Sheffield in 1725, and was the first white settler in that town. Subsequently Robert Noble emigrated from Westfield to [what is now known as] Hillsdale, and was the first white settler in that town. He, with his associates, procured the Indian title to land five miles square, and it was called Nobletown.”

In its early history, inhabitants spent a fair amount of time (often years) squabbling over the town property lines and building

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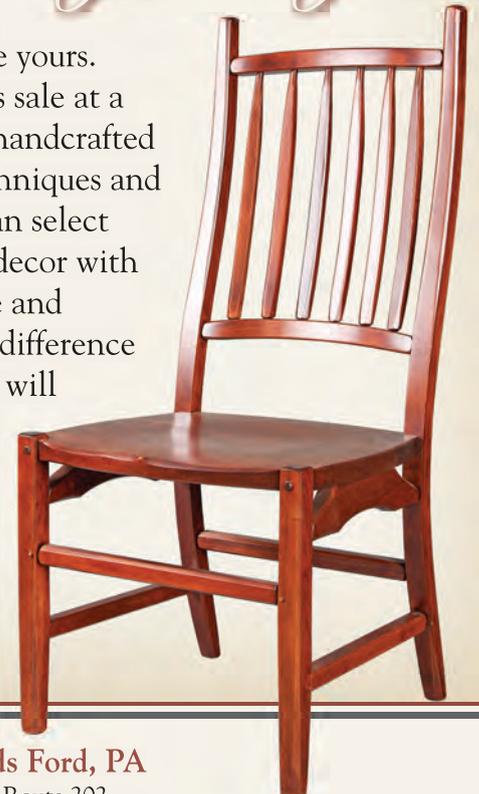
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roads, creating jurisdictions and districts. After a few more lengthy arguments, the bickering subsided, Robert Noble moved to Great Barrington and Nobletown was split off from Spencertown.

Hillsdale once belonged to The Mahicans

The first inhabitants of the region were the Mahican Indians referred to in some history books as “non-whites” or aborigines. Collier’s history writes this, “The Indians who so kindly welcomed Henry Hudson were the Mahicans, sometimes mistakenly identified with their cousins the Mohegans, whom Cooper immortalized ... They were a tribe of the Lenni-Lenapes which means Original People.”

The Wappinger Indians resided south of the boundary created by the Roeliff Jansen Kill, with their territory extending as far south as the island of Manhattan. North of the Kill was regarded as the territory of the Mahicans proper, whose principal village was on the Hudson River (what is today Castleton). Its name originally was “Eskotak” translated it meant the place of the



Ever-Burning Council Fire. The boundary of the Mahicans stretched to the headwaters of the Hudson River. These people occupied perhaps 20 different villages in what is now Columbia County.

The Mahicans, like all other Eastern Indian tribes, were damaged from having contact with white settlers. Diseases that they had never been exposed to took the lives of the tribesmen. The introduction of liquor caused many more to suffer. Collier gave this insight to the introduction of alcohol, “In later years their love for the white man’s ‘fire-water’ became an insatiable appetite most destructive as always in its results. No wonder that some called it ‘devil’s’ blood.”

The van Rensselaers bought Indian land which included the whole of Albany, Rensselaer, and the northern reaches of Columbia County for an unimaginably minuscule amount of money. It is unlikely the chiefs who made the deal understood that they were signing over their land ownership, as this was not a concept that they practiced.

The first purchase was in April of 1680, and subsequent purchases were transacted in 1687. In 1685 and 1688, Robert Livingston continued to assume ownership of, and/or actually purchased more land. With nowhere to live, the Mahican Nation moved its Council seat to Western Massachusetts, portion of the Berkshire Hills that border Hillsdale to the east.

By the mid 1700s, the Mahicans had made a peaceful home in Stockbridge in Massachusetts, as well as Schaticook in Rensselaer County, and in northern Dutchess County, south of Pine Plains.

Evidence of the Mahican’s legacy

is evident in the name of places, in found artifacts, and in the famous splint baskets made by whites in the Taghkanic hills, an art they learned from the Indians.

General Knox trail marker

Knox was the man that came up with the idea that the cannon captured north of Albany at Fort Ticonderoga be carried by float and sled over 300 miles to Boston in the winter of 1775 to help fortify General George Washington’s troops. Knox and his men travelled over frozen and deeply rutted roads with 80 oxen and 42 sleds on route to Boston carrying dismantled artillery. By January 24, the first cannons were in Albany and the group waited two days for the Hudson River to freeze before they could cross. One cannon was reportedly lost in the Mohawk River, plunging though insufficiently frozen ice.

Past Greenbush, the group encountered vicious snow storms as they inched along the Old Post Road out of Kinderhook and past Ghent and Claverack. After a two-day delay in Claverack mending a broken sleigh, the men followed the trail which runs parallel with today’s Route 23 from Claverack to Hillsdale, or as it was known then as Nobletown.

In Hillsdale is the General Knox trail marker that bears the inscription:

Through this place passed Gen. Henry Knox in the winter of 1775-1776 to deliver to Gen. George Washington at Cambridge the train of artillery from Fort Ticonderoga used to force the British Army to evacuate Boston.



Above top, L-R: Collins Park; the Masonic Temple. Above: Hillsdale’s marker has stood mostly undisturbed since 1799. It indicated the number of miles to the Hudson River - the destination for most of the goods and livestock being hauled across the turnpike. Left: The General Knox trail marker. Photos courtesy of the Roeliff Jansen Historical Society.

Continued on next page ...

Knox's expedition struggled to ascend the snowy hills of the Berkshires. They made their way through a passage from Nobletown to Monterey, MA. The scene is depicted in the painting by Thomas Lovell *The Noble Train of Artillery*. Knox wrote in his diary, "We reached No. 1 after climbing mountains which we might almost have seen all the kingdoms of the earth."

General Burgoyne slept here?

There is also a story that late in the year 1777, General John Burgoyne marched his troops through Nobletown on his way to Boston after surrendering his troops in Saratoga. The Articles of Convention between Burgoyne and American Major General Horatio Gates stipulated, "A free passage to be granted to the army ... to Great Britain, on condition of not serving again in North America during the present contest (Articles of Convention, Article II)."

The route, which tracked from Albany to Hartford, included Hillsdale (Nobletown). The prisoners, who were given an opportunity to return to Britain, arrived in Hillsdale on October 22, where some reportedly camped overnight, experiencing a rare early snow.



Above: The Toll House prior to automobiles, and the abandoned building on Route 23 as it sits today. Photos courtesy of the Roeliff Jansen Historical Society.

Columbia Turnpike East Toll House - Route 23 built 1799

Around the year 1799, an effort started to improve the roads from Hudson to Massachusetts. The effort organized and became the Turnpike Corporation. The Columbia Turnpike was created, and it was built to help establish a commercial trade route for goods, namely wool, rye, and wheat.

The Columbia Turnpike was the longest in the state. It ran from the Hillsdale Tollhouse to Hudson. Known to travelers as the East Gate, the Hillsdale Toll House mirrored the West Gate, an impressive limestone Toll House located in the Town of Greenport. Toll Houses were established on turnpikes to bar travelers from passing unless they paid their passage. The money collected was to be used for maintenance of the roads.

The word "turnpike" comes from the fact that the gates on the toll were called "pikes" and these pikes had to be "turned" in order to let the traveller pass through.

The turnpike operated until 1907, when the company's rights were purchased by the county. The Hillsdale Toll House was a private residence for two generations of the Decker family until it was acquired by Eldena Janssen in 1970, mother of its current owner, Victoria Janssen. Though the Toll House is in great need of repair, there is hope that it may soon be placed on the National and State Registers of Historic Places.

Thomas Evans, poet

One of Hillsdale's most colorful native residents was Thomas Evans. He was a poet and he used his writing skills to adorn his lovely town with the beauty of his prose. Here is one of his works from early 1900s:

Beautiful Hillsdale

*"There's a mountain just south
of the village,
And a valley that leads to the west
Where the rays of the sun seem
to linger.
When it reaches the high rocky crest
Of the Catskills, away in the
distance,*



*Where the Hudson flows past on its way -
It's a picture of beautiful Hillsdale
At the close of a bright, Summer Day.
Have you seen the sun rise in its glory
And the flood of the first golden light
When the village awakes from its slumber
And the dewdrops are sparkling so bright?
Do you wonder we go there in summer?
Will you ask why we go there and stay?
Well, come and see beautiful Hillsdale
At the dawn of another bright day.*

Soldiers and Sailors Flag Bearer Monument

In 1861, men from Hillsdale gathered at the town square, at what is today Hillsdale's Civil War Memorial, readying to serve their country for the "Union cause." Columbia County would eventually send some 2,700 men to serve. New York State sent more men and lost more men in the Civil War than any other state in the Union. The Soldiers and Sailors Monument, a bronze statue memorial is dedicated to those who fought for the Union Army in the Civil War 1861-1865.

The monument was commissioned by John K. Cullin who lived in Hillsdale. The sculpture was created by Edwin E. Codman of Rhode Island and put in place on July 4, 1916. On June 20, 2000, the 13-foot high bronze statue weighing 3,500 lbs. was lifted by a crane off of its 15-foot granite base and gently set down onto a flat-bed truck and sent to Rhinebeck for restoration. The site of this monument is, for many, the symbol of the heart of Hillsdale. ●



Above top: The Toll House. Above: The poet Thomas Evans. Photos courtesy of the Roeliff Jansen Historical Society.

To learn more about Hillsdale's history, you can contact the Roeliff Jansen Historical Society via their website at <http://roeliffjansenhs.org>.

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From orchard to bottle

RON BIXBY AND HIS ORCHARD, ON ORCHARD ROAD

By Dominique De Vito
info@mainstreetmag.com

Ron Bixby has a right to be angry. He and his wife, Alanne Baerson, own and operate Little Apple Farm on – yes! – Orchard Road in Hillsdale. It's a beautiful spot, with a view of the ridge bending toward nearby Catamount Mountain. When they bought the property in 1980, they discovered the overgrown orchard that is now the namesake of the farm. Ron was smitten with its potential, and began the process of resuscitating and thus establishing a viable orchard.

His efforts have yielded amazing results. The farm is certified organic, which is a labor in and of itself, and in 2015 the Little Apple Farm Cidery opened. Ron makes both fresh and hard ciders, and in 2015, when the apple crop was abundant, he was able to produce about 1,000 half-gallon bottles of fresh cider that were eagerly consumed by customers at markets as varied as the Copake Hillsdale Farmer's Market (where he also sells his organic apples), to Guido's Fresh Marketplace in Massachusetts, and McEnroe's Organic Farm Market in Millerton.

Ron is also a huge fan of hard cider, which he's been making since he and Alanne started pressing their



Photo source istockphoto.com contributor stephanhartmann

apples over 20 years ago. He has 300 gallons in production from the 2015 crop, including several small batches from individual varieties, and even some from wild apples scavenged in the woods beyond their property. You could say 2015 was a bumper year for Ron, yielding many reasons to be very happy.

No cider in 2016

And then along came the cold snap in mid April of 2016 that effectively killed off this year's crop. His lovingly tended orchard is nearly bare of fruit. There will be no fresh cider production this year. It's a brutally stark contrast to last year. For someone who has invested so much into the apple business, Ron has a right to be angry. But when we meet up and he gives me the tour, talking about everything from the weather to his vision for the Cidery, Ron is full of enthusiasm. He and Alanne have been working the farm for over 30 years, and this isn't the first time Mother Nature took the crop. Of course he's disappointed, but he

stays focused on what's currently in production – the hard ciders – and what's in the works for the Cidery in the years ahead. His smile is wide and sincere, and his laughter is contagious.

"No apples this year," he says, as we walk the orchard. "But we're expanding this orchard, and we're also planting an orchard with Don Maclean of Thompson-Finch Farm," Ron continues, "so in about five years we'll be at top production."

From Early America to Hillsdale

Ron and Alanne are tapping into a heritage that dates back to the early colonists. While we think of apples as quintessentially American, they were in fact an import from Europe, brought over in the 1600s by the first settlers. Unfamiliar with native plants, the colonists needed to feed themselves and their families, and they brought over the seeds and cuttings of crops that were familiar and viable for them in the Old World.

Apples flourished here in the US, and were so popular that between the early 1800s to the early 1900s, more than 14,000 known varieties were being grown. Apples were as distinctive as the communities in which they were grown, with local preferences that were debated and chewed over with territorial pride. The apples weren't just for eating, either. Cider was extremely popular, both fresh and hard, and anyone who had apples produced it.

Then a few things happened. In the early 1900s, the railroads were able to move large quantities of goods across the country. Mass refrigeration made consumption of different kinds of produce – including apples – a year-round possibility. And a move away from farms to suburban living effectively killed many orchards. Concurrently, the two varieties that are dominant to this day began being grown in

Continued on next page ...



Above: Ron showing off his cider and cider-making facility.

abundance – the Red Delicious and Golden Delicious apples. As for hard cider, Prohibition put an end to its common production. Today, while the US is the second-largest producer of apples worldwide (China is number one), there are still fewer than 100 varieties being actively produced, and the market is dominated by only a handful.

Back at the Little Apple Farm Cidery, Ron and Alanne’s orchard is a throwback to the time when variety was desired. They grow some you may have heard of, like Northern Spy, Macoun, Cortland, and Golden Russet, and others you probably haven’t, like Cox’s Orange Pippin, Calville Blanc, and Baldwin. Their orchard of 400 trees has been certified organic by NOFA-NY for over a decade, and in a good year they’ll produce close to 10 tons of fruit. But only about half of that is viable for sale to a public that’s picky about appearance. Which is how cider production came to be a part of their hobby, and then their business. Their annual pressing party, “Ciderfest,” where people could bring their own containers to take home fresh juice, was a huge hit, and things grew from there.

The Cidery

In 2013, the Farm Cideries bill was passed in New York, enabling commercial production of hard cider to join the other growing craft



Above: You have arrived at Little Apple Cidery. Below, left: Ron in his orchard.

beverage markets for beer, wine, and spirits made from NYS-grown fruit in the state. Ron and Alanne eagerly got on board, applying for and receiving their farm cidery license, which enables them to have a tasting room to sell directly to the public. Their building was designed by a local architect to include designated areas for fermentation, cold storage, pressing, an office, and, of course, tasting.

They’ll be doing that this fall, releasing the 2015 vintage. “We’re

bottling now,” Ron says. “Our ciders are dry in style, like champagne.”

He honed his cider-making style over the years working with Don MacLean of Thompson-Finch when they produced it for themselves, and he has recently taken a cider-making course through Cornell. Ron likes to do natural individual bottle fermentation, where the yeast and sugar are active in the bottle, producing the fine effervescence and fresh taste he is after, though on a larger scale he’ll be introducing carbonation into the bottles.

“Making cider with our own farm-grown cider and heritage apple varieties in a mix that achieves a distinctive aroma, color, and taste is our primary objective. A Hillsdale ‘Wild Cider’ made with apples foraged from long abandoned local orchards by friends and neighbors is next on the list. Oak barrel-aged cider in limited release will be a reality for this fall season,” explained Ron.

Ron believes that like in the 1800s, every community needs a cidery, and being the first in Hillsdale is just reviving part of our local heritage, as well as responding to an expanding cider market across New York and Massachusetts.

Ron sports a big smile when he talks about his vision for the cidery and the life that he and Alanne have created in Hillsdale. “We love it here,” he says, adding, “the people are great and there’s so much local interest in what’s going on.”

Ron may have a right to be angry about 2016’s scant crop, but it obviously takes much more than a bad year to bring him down. He’s pumped about growing, producing, and sharing heirloom apples and the goodness they yield from the tree to the bottle. Hillsdale is the richer for it. •

You can visit Little Apple Farm Cidery by appointment this fall. It’s located at 192 Orchard Lane. Contact Ron by phone at (917) 287-6339 or by email at ronbix:by@gmail.com. You can also stay in touch with The Cidery and farm through its Facebook page.



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In the Hills of Hillsdale



By Ian Strever
info@mainstreetmag.com

Within minutes of starting my hike, the toes of my trail runners are wet with dew and freckled with sand. In front of me, a rabbit darts into the undergrowth. I pass through a sun-dappled meadow, and even though it's been less than half a mile, I plop myself down beside a cobalt-colored pond and take in the morning's activities: birds chirping, some squirrels snapping branches across the lake, and something indistinguishable in the pond, betrayed only by the ripples that radiate to my right.

At the trailhead

This is the beginning to the South Taconic Trail, a path that lies a few miles parallel to the more famous Appalachian Trail, and a perfect place to learn about backpacking.

The southern end of the South

Taconic Trail starts at the Iron Mine Pond Area on Shagroy Road in Millerton and extends to the north to Bash Bish State Park in Mt. Washington, MA, just over the border from Hillsdale. After a recent addition on the southern end, the total length of the trail is now 21.3 miles – long enough for a two to three day trip.

Back-packing is “in”

Long-distance backpacking is having its day in the sun. Books like Cheryl Strayed's *Wild* and Bill Bryson's *A Walk in the Woods*, along with their recent film adaptations, have catapulted the activity into our national consciousness.

Having an existential crisis? Take on a wildly ambitious, multi-state hike with little to no knowledge of the outdoors or physical preparation, and salivating publishers will show up on your doorstep to read your trail journal.

But the essence of backpacking is self-reliance. Carrying food, water, shelter, and clothing on one's back reduces existence to the bare necessities. We can't all devote months of our lives to such a pursuit, but we can experience this pared-down lifestyle in smaller increments. A few days is all it takes to get a taste of a simpler life. Enter the South Taconic Trail.

Trail tips

The South Taconic Trail parallels the New York border with Massachusetts and Connecticut, and over its length, it incorporates a variety of ecosystems, forests, and flora that make it one of the most rewarding and accessible trails in the Tri-state region.

While the Appalachian Trail gets most of the attention, this trail quietly offers a ruggedness more often associated with the Adirondacks or the White Mountains. It is not quite as demanding as the mountains in those places, but when traveled from its new trailhead in Millerton, the South Taconic Trail demands some considerable climbing to get to the ridgeline.

However, for those who look to travel its full length, the gradual warm-up to Rudd Pond allows muscles to loosen before tackling the climb from Quarry Hill Road to the top of Brace Mountain.

This section is particularly strenuous, especially with a full pack, and there are some alternative routes to the summit via Mt. Washington Road that I would recommend if through-hiking is not the goal. The footing is often loose and the trail obscure in this section, and it feels more remote than other parts of the trail.

Above: Expansive panoramas are the payoff for the steep hike up Mt. Alander. Left: View of the Hudson Valley and Catskills make for dramatic vistas.



Continued on next page ...

Wildlife abounds in this area, where I was once ambushed by a whirling grouse that sent me tumbling down a few feet before it decided I wasn't worth the effort. This seldom-hiked section is worthwhile, however, especially in high water when a sizable waterfall awaits the intrepid hiker at the top of the climb.

The beautiful vistas

Once atop the ridge, the trail climbs through summit balds with stunted oaks and wild blueberries, eventually reaching the rock cairn and windsock at the summit of Brace Mountain. Little bits of fabric flap in the breeze below the cairn, marking the runway for parasailers who depart from the peak, and the clearing allows an unimpeded view of the Hudson Valley and beyond it, the hazy Catskills. I am often hard-pressed to pull myself away from this vista.

From here, the trail follows the ridgeline for a mile along a wide path, descending several hundred feet before a trail on the right climbs back toward Mt. Alander. This is a grueling, at times tedious ascent, but at over 2,200 feet, the

summit allows near 360-degree views that take in the entire range, with glimpses of Mount Greylock to the north.

Mt. Alander is approximately halfway through the South Taconic Trail, and although the clearing on it would make for excellent camping, there is no water, and in bad weather, it is precariously exposed. Hike down the Loop Trail toward Mt. Washington State Park, however, and several marked, accommodating campsites are nearly always available.

Bash Bish Falls

Between Mt. Alander and Bash Bish Falls, a challenging side trail allows direct access to the alliterative Bash Bish Brook, but the wiser choice for most backpackers is to stay on the

South Taconic Trail to Taconic State Park, where a graded, highly-trafficked footpath leads to the spectacular flume. In high water, these falls are breathtaking, and they are especially captivating in the winter, sheathed in columns of ice.

Generally overlooked, though, are the lush hardwood and pine forests that lead into and away from the falls, toward Sunset Rock, with its west-facing views of the Catskills, including Slide Mountain and Windham Peak. Similarly, vegetation is the star on the hike out to Route 23 via Catamount ski area, with mountain laurel and pine trees forming tunnels above the trail as it descends.

This is a strenuous hike due to the many ups and downs that characterize the Taconics, but the chance to hike the length of a trail in a weekend is rare. Rarer still are spots that can feel so wild and remote, yet lie so close to home. Most of us have family obligations, chores, and other commitments that prevent us from dashing off to New Hampshire – or worse yet, Springer Mountain, Georgia – but we can carve out time to hike all or part of this little gem, just outside our hamlet of Hillsdale. •



Above: Camping is limited but scenic along the South Taconic Trail. Left: Heavy spring rains swell the torrent at Bash Bish Falls, a highlight of the South Taconic Trail.



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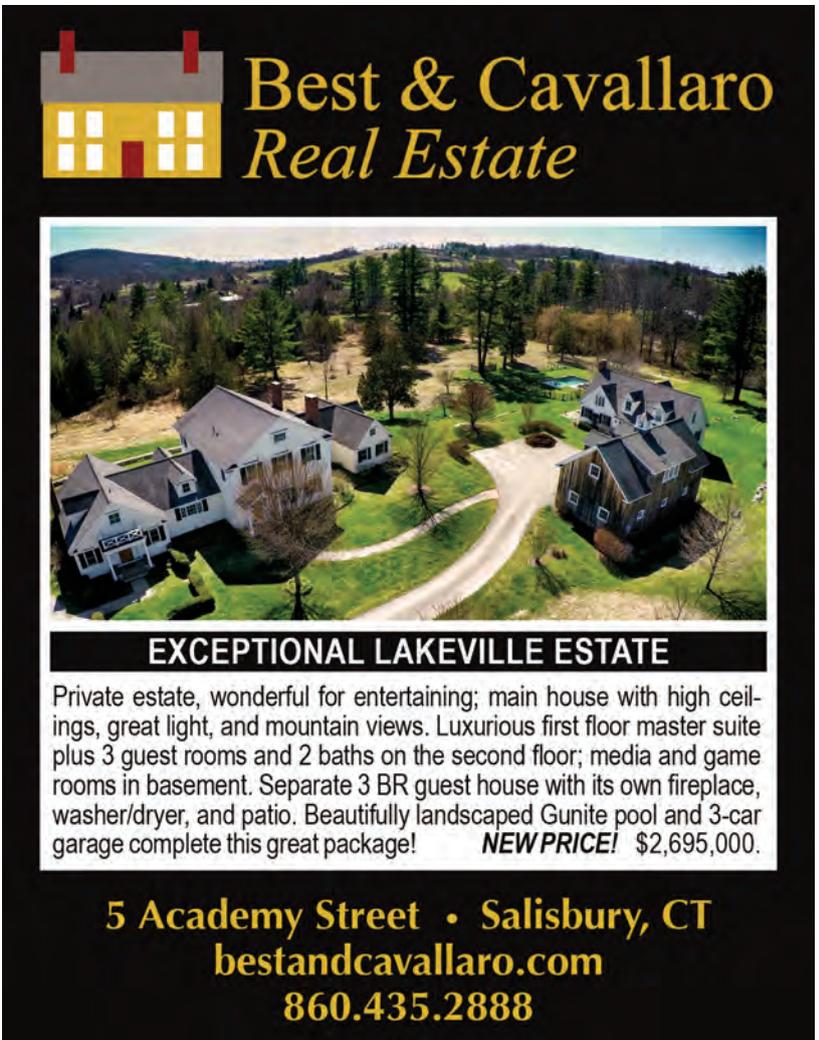
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By Dominique De Vito
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“Superb soups, cheese tarts, inventive and delicious egg dishes.”

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Über-fresh and playful flavors

It takes a certain something (or someone) to produce results like this day after day, week after week – and now, year after year. Owner and chef David Wurth is that kind of someone.

He came to the Hudson Valley in 2006 via Martha's Vineyard, Philadelphia, and New York City, honing his craft at such iconic “foodie” venues as Chez Pierre (MV), The White Dog Café (Philadelphia), and Savoy (NYC), where the emphasis has always been on über-fresh and playful flavors. Here in the Hudson Valley/Berkshires, Wurth was the chef and baker at Local 111 in nearby Philmont (one of the first



truly farm-to-table restaurants in Columbia County) and at Nudel in Lenox, MA.

CrossRoads opened in 2012. “I became involved with CrossRoads and Hillsdale when Matthew [White] and David [Ruede] began talking to me about their vision for restoring the historic building where we are now,” David says. “They started introducing me to people who live in and visit Hillsdale, and I was taken with people’s love of this town. Whether they’re here as full-time residents, weekenders, vacationers, or tourists.” He continued, “they have a great affection for what’s happening here. And I’m very glad for that.”

Making a vision real

David and Matthew spoke often about the kind of space and menu they envisioned for CrossRoads. “We wanted it to be a gathering place for people to simply have coffee, or to have meetings, to get together with friends, or just read the paper,” David reflects, “and the way Matthew designed the space really helps that happen.”

Clean, simple, rustic, and homey, yet open and pleasing in a modern way, CrossRoads Food Shop conveys an all-natural “otherness” that inspires conversation and attention to goodness. With tables that accommodate both small and large groups (without having to take over and move furniture oneself), it’s a place that’s welcoming for couples and families. CrossRoads is part of the historic building that was initially restored by Adam Flaum with the direction of interior designer/owner Matthew to house The General Store. The Food Shop was intended to be part of the experience of The General Store, but the space needed to be altered from that original vision because of liquor licensing formalities, so they are together, yet separate.

David is particularly proud of the large map on the wall across from the counter where you order food. “It’s the anchor of the room,” David says with pride, explaining that he himself loves maps, and he

Above, top: CrossRoads is known for their farm-fresh eggs. Above: The entrance to CrossRoads. Below, left: The infamous map of Hillsdale, NY.



Continued on next page ...

loves that the site is truly the “cross-roads” of the hamlet of Hillsdale. He incorporated a map into the design of the restaurant’s logo from the beginning.

“When we knew there would be a wall between the General Store and the Food Shop,” David says, “Matthew had the map blown up and mounted right there. People love to find their homes on it, to see where they are in relation to other places in Hillsdale, and it gives visitors a sense of belonging to a place.”



Food, glorious food

Certainly the space at CrossRoads is the perfect fit for David’s palette. CrossRoads serves breakfast and lunch Wednesdays through Sundays. Famous for its signature breakfast offerings of farm-fresh eggs prepared in any number of ways – including what’s been dubbed by some as the best egg sandwich in Columbia County. David uses simple and fresh ingredients to create everything on the menu.

His customers are loyal to the egg sandwich, of course, but also the salt cod hash, the grilled cheese sandwich with bacon and tomato jam, the salami sandwich, a new egg dish that combines fresh spinach with baked polenta, kimchi, and scrambled eggs. Perennial favorites also include his amazing baked goods, from fresh scones to elegant and sublime olive oil cake. At lunch, soups, salads, and sandwiches wow you with their inventive combinations (and, always, exceptional flavors). CrossRoads is a place where you can put total trust in what you select to be simply delicious down to the last bite.

“What ends up on the plate is based on what’s there at the farms,” David says. When we spoke he had prepared his first batch of soup made from butternut squash, which is just being harvested locally. He found some prune plums that he was excited to use, too, joining whatever else inspires him on his farm visits. “There are so many terrific farms in this area,” he says, “that each offer an array of fresh fruits and vegetables. It makes putting a menu together easy.”

Coffee, too

Another essential part of the CrossRoads experience is the coffee. While the town of Hudson boasts a thriving café scene, and Chatham isn’t far behind, with Millerton having its own coffee roasting facility, it can be difficult to find a truly tasty espresso or latte in the outreaches of Columbia County. CrossRoads doesn’t disappoint.

David understands a passion for coffee, and he took care to find something that satisfied his desire to stay local with a roaster while offering something consistently

outstanding. His coffee comes from Barrington Coffee Roasting Company, based in Lee, MA.

When they invited him to see how they prepared their beans, David described an “eye-opening experience” to quality that he says has not waned. He serves their French Roast and Barrington Gold Brand coffees, and customers love them. The folks at Barrington also helped him find the giant machine that turns out the espressos, lattes, cappuccinos, and more. After all, if you’re coming in for a great breakfast or lunch, it wouldn’t be complete without an exceptional cup of coffee.

February 2017 will be David’s five-year anniversary as chef and owner of CrossRoads Food Shop. “It’s important to me that I provide a sustainable experience for the customer,” he says. “That’s what fulfills the mission of the space and keeps people coming back.” Part of that, he acknowledges, is his dedicated staff, most of whom have been with him since the opening – which greatly contributes to people’s sense of community and continuity.

As for the location? “Hillsdale is an amazing place,” he says with true pride in his voice. “The community really supports what’s going on here,” he says, “and as far as Columbia County goes,” he continues, “I’ve been here for a decade and I’m impressed by the commitment to agricultural roots and open spaces. The spirit of Columbia County is still rural,” he reflects, “and that’s what people love about it. That’s what I love about it.” ●



Above, top: A “hearty” breakfast is the most important meal of the day. Above, center: David Wurth is the guy behind the great CrossRoads food. Above: The chalkboard says it all. Left: The seating can accommodate individuals wanting to relax and hang out, from small to large groups, and everyone in between.



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ALFONS SUTTER & FRANK ROSA:

The thrill of the hunt, the elegance of the presentation

By CB Wismar
info@mainstreetmag.com

"I was hooked. I knew what I wanted to do. There was no turning back." Alfons Sutter is smiling as he recalls the pre-dawn hours, years ago, when he ventured onto London's Portobello Road into the middle of an early morning antiques fair.

"I had been classically trained in Switzerland to be a chef. Can you believe it? I had worked in London restaurants for ten years, and after hours, to unwind, we would explore the city."

The chance encounter with the antiques fair changed the course of Alfons's life. Soon the restaurant business was well in the past and he began collecting art deco pieces. Then, there was a stall in Islington's Camden Passage and a shop in Kings Road Market. "I love the looking ... the finding. I would only buy things that I would want for myself," Alfons affirms. "That hasn't changed."

From London to New York, via Tokyo

After a trip to Japan to explore his new-found love of Japanese art, bronzes and ceramics, Alfons made the decision to make the United



States his home. After considering San Francisco, he opened Sutter Antiques in New York's Flatiron District.

"I was walking down the street, looking into the shop windows when I saw a gorgeous Japanese lacquer table. I couldn't help but notice a sign posted in the window offering space for rent. I went in ... and that was the beginning."

With his uncanny sense of design and a seemingly insatiable appetite to learn about the history of the artistic movements and the provenance of its most important pieces, Sutter Antiques became a serious success, bringing the striking beauty of Japanese art pieces to an eager New York market.

In the mid-1980s Alfons met Frank Rosa, a young man from Brooklyn who had taken a hiatus from commercial pilot training while he worked to collect the next round of flight school tuition. The two have been partners ever since.

"I think one of the first places we went was to a weekend antiques fair," remembers Frank. "I saw a

pair of lamps that I liked and Alfons encouraged me to buy them." Frank interrupts his own story to flash his engaging smile and to laugh at himself. "It took me 15 years to re-sell those lamps, but from that moment I started to follow Alfons and learn."

Frank acknowledges that Alfons is the buyer. "Things whisper to him," he says in all seriousness. "He has a sixth sense about what is valuable, what's important."

Moving from city to country

Weekend trips to Columbia County to visit friends and shop for antiques in the small shops that could be found in the towns and along the back roads led Alfons and Frank to realize that they had fallen in love with the area. In 1990, Sutter Antiques moved from New York City to Hudson.

One vivid illustration of Alfons's sensitivity to what has value is

Above, L-R: Frank Rosa, Alfons Sutter. Below, left: An interior view of their Sutter Antiques store on Warren Street in Hudson, NY.



Continued on next page ...

found in his story about visiting an Atlanta, GA antiques market several years ago. "I was there at 5am ... you want to get to a show when the trucks are being unloaded so you can see what the dealers have and what you want to explore before the crowds clog the aisles. By 11am I had walked the entire floor and wanted to get something to eat."

Alfons left the show floor to visit a nearby snack bar and reflect on what he had seen, what called for a second or even third visit. "I was standing, waiting for my food and I happened to look down into a bag of trash that someone was about to get rid of. Something caught my eye. A little collage. I asked how much the chap wanted for it and when he suggested \$10, we agreed, and the piece was mine."

Clearly, the collage had "whispered" to Alfons. As he explored the newly acquired piece, he noticed a date – 1921 – and there was something else. The small collage bore a striking resemblance to pieces in the "Goldpunkt" (Gold Point) period of noted German artist Kurt Schwitters, a major force in the "Dadaist Movement."

Back in New York, Alfons sought input from the experts at Christie's, the international art auction house, who ventured "It looks like ..."

In the art world as in the world of fine antiques, "it looks like" is never enough. Provenance – the



Above: Alfons spends a vast amount of time finding the right pieces for his store, while Frank works hard to present things well. Here one can see a wide assortment of lighting options. Below, left: A sample of Japanese pottery that can be found at Sutter Antiques.

traceable history, the chronology of ownership of a piece – is critical. Without it, pieces have little value. The only way to confirm whether Alfons had come upon a Schwitters collage was to send it to a recognized expert in Germany.

The story need not go on much longer. Alfons's \$10 acquisition at the snack bar in Atlanta was eventually featured in a full page ad by Christie's and brought \$73,000 at auction in Europe. So much for whispering...

At home in the gallery

With that as context, a visit to Sutter Antiques, now with spaces on both sides of Warren Street in Hudson, can overwhelm the senses. With Alfons as the buyer and Frank as the business and marketing partner, the galleries are filled with wonderful pieces, well displayed – many of which have whispered to Alfons.

"When mid-century furniture became all the rage," recalls Frank, "we opened a second shop on Warren Street – 20th Century Gallery. We acquired furniture and art that met the appetites of our customers and were able to offer it at truly competitive prices."

When the mid-century market made prices skyrocket, their business sense led them to consolidate back into one store – one name – and continue to offer fine antiques and elegant pieces from Japan and China.

The next chapter

"The antiques business has a life of its own," professes Frank, and moving adroitly with that life stream, Sutter Antiques continues to expand with the market. They have been a presence in the Hudson Valley since 1990 and have just recently opened a location across Warren Street that will feature the elegant Japanese scrolls and screens that Alfons has carefully collected (their grand opening was on September 23rd). A gallery opening in mid-October will bring to three the spaces carefully filled with the unique, the collectible, the profound and the elegant.

With a business philosophy that hinges on the acquisition of pieces that appeal to them, the risk of wanting to keep too many pieces is very real. "Some of my favorite things were acquired for very little money," muses Alfons. "I've gotten offers, in fact some buyers come back again and again, raising their

offers every time, but we won't let them go until we're ready."

Living in Hillsdale, NY, Alfons and Frank have realized the careful balance of gentrified living and full engagement with their art. "I love the hunt," confirms Alfons. "The hunt is beautiful! I can wander in an antiques market for hours and pick out the two or three things that will make sense for us to offer."

And, once acquired, there is the art of presentation. It would be too easy to simply pile piece on piece, making looking at the collection frustrating. "We're relying on a more curated look," advises Frank. "Especially in the spaces dedicated to Japanese scrolls and screens. You have to be able to see them to truly appreciate them" The thrill of the hunt, the elegance of display. Alfons Sutter and Frank Rosa have mastered them both. •

Sutter Antiques is located at 556 Warren Street in Hudson. Further information can be gathered at www.sutterantiques.com or by calling (518) 822-0729.



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40 YEARS OF FLESHSTONE,
AN INTERVIEW WITH
PETER ZAREMBA

School of Rock

By KK Kozik
info@mainstreetmag.com

We are happy to introduce you to Main Street's newest writer, KK Kozik. KK has extensive experience in the world of music and will be bringing us some fantastic music-related profiles starting with this one.

When REM's Peter Buck blurbs a book about your band, writing, "The amazing thing about The Fleshtones is that every night for the past [40] years they have consistently been the best live band on earth," you might feel entitled to savor your place in history, no? In conversation with The Fleshtones' front man, Lakeville's Peter Zarembo, what emerges however is more a tale of the vicissitudes of underground garage rock – peaks and valleys and lessons learned the hard way. With the September release of their 40th-anniversary album, *The Band Drinks for Free* (Yeproc Records), The Fleshtones are still not a household name. This though is the paradox of a career in underground rock: success in the field is ironically epitomized by being the least-known best band in the world!

Who is Peter Zarembo?

Zarembo's introduction to rock and roll was less than glamorous. His first job as a teen in the late 60s was sweeping up after Schaefer Music



Photo: York Wilson

Festival shows in Central Park. Zarembo soon caught the eye of the festival's storied concert promoter Ron Delsener and was promoted to office gofer, delivering paychecks after performances. He recalls Peter Grant, manager of Led Zeppelin, "opening an envelope, smiling very broadly and patting me on the shoulder when he saw the amount."

But, while Zarembo and some of his friends in Maspeth, Queens had become obsessed with music, at no point did Zarembo set his sights on the "limos and piles of cocaine" of rock stardom. He merely wanted to start a band, but right out of the gate was thwarted: he couldn't find anyone to teach him what he wanted to play on guitar.

"I literally said 'teach me to play The Kinks' *You Really Got Me*.' And teachers would say, 'No you can't do that, you have to learn these scales first,' and that is the most boring thing ... Most rock and roll guitarists don't know them, they just know how to play stuff. The easiest way to discourage someone and shut them down was the

attitude that was prevalent then, 'Learn these scales!' So I never got anywhere with the guitar at all," explained Zarembo. He continued, "I bought one, it was 1970, but I never learned to play it. I did learn how to play a harmonica because I could teach myself. *Love Me Do* was the first thing I taught myself. From there I would hang out with friends and listen to the radio. That really was the only way to learn. There was no one to teach you this stuff. You just played the records and tried to play along – self taught."

"Years later, my friend Brian Spathe came over to my apartment, and he said 'Peter, I want to show you something amazing! I know that ever since you were a little kid you wanted to play guitar and you were discouraged because you couldn't find anyone to show you what you wanted to know. This is what you want to know. It's called bar chords. All rock and roll songs are composed of them and your hands only have to know two positions.' And he put my hands in the two positions and before the night was over

I could play any song I had wanted to play my whole life. It took 20 minutes," said Zarembo.

A compulsion to create music

But Zarembo, fully armed, still faced a problem. The British Invasion music that held his passion had been eclipsed on the radio by 70s rock, and he couldn't stand any of what he was hearing. Zarembo contrasts his predicament to the experience of his 19-year-old son.

"Sergei is an excellent guitarist. But he does not share the same dream about being in a band like I had. A lot of that could be that when I was his age basically nobody was playing the music that I wanted to hear ... at all. Sergei can listen to all sorts of music and find songs he really enjoys so he probably doesn't have the compulsion that he needs to create this music himself. It is a Promethean endeavor – is that the right classical reference? Bringing things out of the void? That was

Continued on next page ...



Above: The cover of "Roman Gods."

really the impulse when we formed a band.”

The start of The Fleshtones

The early Fleshtones consisted of a mercurial lineup of players – they came and went. Like many garage bands, the group’s core were buddies who had friendship but no formal training. Their stock in trade was raw energy, and lack of instrumental virtuosity was a badge of honor. Soon, however, high school was replaced by college. Come 1976, Zaremba was a painting major at Manhattan’s School of Visual Arts.

While Zaremba jokes that what he really got out of art school was the name of the band – after that funny colored crayon – the truth was at that time there was a terrific amount of crossover between Rock & Roll and art, and Manhattan below 23rd street was the crucible. Andy Warhol’s Factory occupied several locations in and around Union Square. Max’s Kansas City was the hangout of choice for the Warhol entourage, which in addition to artists included Lou Reed and the Velvet Underground. Other *habitués* ranged from Iggy Pop to painters Brice Marden and Dorothea Rockburne. Debby Harry waitressed there until her own big break with Blondie.

More importantly, though, it was CBGBs, Hilly Kristal’s club on the Bowery, where the real New York underground sound was coalescing. There, acts like Television, Talking Heads (whose David Byrne had recently arrived from the Rhode Island School of Design), and Patti Smith (who at the time was still involved with photographer Robert Mapplethorpe) were starting to make their mark. The music, while artsy, was passionate, and The Fleshtones watched and listened, and started getting opening gigs themselves. Soon they were signed to Marty Thau’s Red Star Records. So began the years of recording and touring.

“Making it”

There were tours where REM or The Gogols opened for The



Fleshtones and tours where The Fleshtones opened for James Brown, Chuck Berry, or The Police. Their first full-length album *Roman Gods* (1982) is widely considered a classic. Their 1984 single *American Beat*, was chosen as the theme song for Bachelor Party, the Tom Hanks film that preceded his big hit *Splash*.

By 1990 The Fleshtones had assumed their final form. Peter Zaremba on guitars and vocals, Keith Streng on guitar, Ken Fox on bass, and Bill Milhizer on drums. The music itself has stayed remarkably consistent. A good Fleshtones song “makes you tap your toe.” It is music Zaremba describes as “basic and so direct I don’t have to think about it, that affects me by its very nature.”

Other opportunities emerged as well. The Fleshtones’ then-label IRS produced an early MTV show entitled *The Cutting Edge*. When the original host, an artist, decamped to Fiji to work on a conceptual art piece, Zaremba was named as MC, and over the three-year life of the show introduced the American public to acts as varied as They Might Be Giants, KD Lang, Dwight Yoakum, and The Red Hot Chili Peppers. Roy Orbison’s appearance on the show was his last on television. He died soon thereafter.

Yet, to hear Zaremba describe it, there were lean years, too. “Disappointment was somewhat of a companion, to tell you the truth.

There were long periods when we had no record label. Our disappointment very often is that we feel that a lot of what we achieved and our historical influence has not been recognized and maybe never will be. When Geoffroy Barbier, maker of the documentary about The Fleshtones, *Pardon Us For Living But The Cemetery Is Full*, asked me, ‘What would you have done differently if you had made the movie?’ I turned to him and said, ‘I would have made The Fleshtones more successful.’”

As our conversation draws to a close, I ask Zaremba one last question: “There have been books written about The Fleshtones, a documentary done about you, and recently some of your friends in Paris put together a 40th-anniversary tribute video wherein bands from around the world – REM, Hoodoo Gurus, Dream Syndicate, Died Pretty from Australia – all spoke about how you all gave them the inspiration to start bands. You also have a wife, a son studying finance, a mortgage, and a weekend house. Can you connect the dots?”

“Sure,” he replies. “I love music. That’s why I have been in this band. I learned very early on that I didn’t want to be a rock star even though I wanted to make music and I wanted to entertain people and engage them and make them happy. That being said, I’m also a human being. As a human being I love my



Above top: The Fleshtones. Picture by York Wilson. Above: Even rock stars have to relax. Photo provided by Peter Zaremba.

family, I’m proud of my son ... and I love Lakeville. It is very nice after all these years we have a place in Lakeville.”

“Lots of people in music died young ... killed themselves. I’m pretty quirky but I am also a regular guy. I have achieved the American dream and we continue. I like who I play with. I looked forward to the fact that we had a record coming out in September and we are getting better at it. It’s taken us a long time to make records sound the way we want them to sound. The best way to learn is by listening. Basically if you are interested in music, your ears are your educator, your teacher. They always have been ours – we haven’t stopped learning. To paraphrase Cervantes, ‘the road is better than the inn.’” ●



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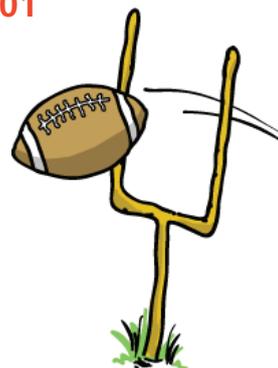
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Garlic: the superstar ingredient

By Claire Copley
info@mainstreetmag.com

There is no vegetable more essential to my table than garlic, otherwise known as *Allium sativum*. Garlic is a superstar ingredient that provides a nutritional punch and adds wonderful flavor to many recipes. As an allium, it's in the same family as onions, chives, shallots, and leeks. It's high in vitamins B6 and C, and contains several minerals including magnesium, potassium, and calcium.

We think of garlic as a condiment, or an herb, but in the ancient cultures of Babylon, Egypt, Rome, Greece, and China, garlic was used medicinally, as well as being a part of the daily diet. Garlic is one of the oldest known crops in the world.

During the time of the Pharaohs, garlic was given to the laborers and slaves building the great pyramids, to increase their stamina and strength, as well as to protect them from disease. A natural antibiotic, garlic has been used to fight bacterial infections and ward off diseases from malaria to the common cold. The Chinese bound cloves of garlic to the soles of their feet in the belief that the juices released by walking on garlic would purify the blood.



In addition to being a tasty accent to foods, and a powerful medicine, garlic has also been used as a charm against evil spirits. In countries such as China or Malaysia, people smear garlic on the forehead of their children to protect them from vampires, and in the West Indies, garlic is used as a means of protection against the dark practices and magical spells of witches and sorcerers.

Growing garlic

The ubiquity of garlic throughout the Old World might well have had something to do with how easy it is to cultivate. Garlic apparently grew wild in an area from China to India and from Egypt to the Ukraine. Migrants traveling through these areas apparently gathered wild garlic and took it along with them for eating and to use as seed when they reached their destinations. Today garlic only grows wild in Central Asia.

Garlic is now widely cultivated by cloning. That is, a clove of garlic is separated from the bulb and planted singly. This clove grows into another bulb, just like the one it was originally a part of. I know, it's miraculous!

Growing your own garlic is easy and very rewarding. October is the time to plant garlic in our area. Garlic should be planted about six weeks before the soil freezes, and harvested the following summer. The cloves are planted close together so they do not take an enormous amount of space in the garden and garlic plants are usually very hardy, rarely attacked by pests or diseases. Since garlic is a natural repellent, it helps with insect control in the garden.

The first step is choosing your "seed-garlic." Once you have a harvest you simply set aside some of the heads to plant for next year's crop. Initially though, you will have



All photos courtesy of Alan Herman

to buy several heads to use as planting stock. You can get bulbs from a mail order seed company or a local nursery. I purchase seed garlic from Filaree Farms of Okanogan, WA, which grows organically, but there are many garlic sources locally and on the Internet.

Do not plant cloves from the grocery store, as they may be types that are not suitable for growing in your area, and most are treated to make their shelf-life longer, rendering them harder to grow.

Types of garlic

There are two types of garlic: softneck and hardneck, and dozens of varieties of each. Both softneck and hardneck varieties do well in the Northeast, but have different qualities and flavors. Some have larger bulbs than others, or more pungent flavors. Some will keep in storage for longer periods, others are better if eaten immediately. You will want to consult garlic growers on the Internet for descriptions of seed

garlic varieties.

Softneck varieties generally keep the longest, often remaining firm ten months after harvest. This is the garlic you find in most grocery stores. It has a mild flavor. There are two varieties of softneck: Artichoke and Silverskin. These are good choices for long storage, but tend to have smaller, tighter clove structures and milder flavor. If you prefer hardnecks, there are many varieties, some that store better than others so evaluate the descriptions of seed garlic with an eye on their storage abilities.

Hardneck garlic has more complex flavors and larger cloves. Early in summer, hardneck varieties send up a seed stalk, or scape, from the center of the bulb. The scape is a flower stalk which will produce flowers, bulbils, and seed if left on the plant. The scapes should be cut out to assure that all of the energy

Continued on next page ...

produced by the plant goes only to the bulb. Luckily, scapes are a delicious bonus to growing garlic. I use them in stir fry, scape pesto, and all sorts of sauces and spreads. Softneck varieties do not have a scape.

The next steps

Once you have your seed garlic, you can separate the cloves, leaving the papery wrapper on them, and you are ready to plant. Garlic can be grown in almost any soil, though you will want to assure that you match the variety to your growing conditions. Garlic prefers well-draining soil. Planting it in raised beds assures good drainage. Mix in some well composted manure or garden compost as garlic is a rather heavy feeder. Some growers like to add bone meal when they plant garlic as well.

The cloves must be planted at sufficient depth to prevent freezing and thawing that causes mold or white rot. Plant the cloves about two or three inches deep in their upright position (the wide root side facing down and pointed end facing up) with about four or five inches between each clove. Water thoroughly so that there is plenty of moisture for the cloves to start their root growth before the ground freezes. Mulch with several inches or more of leaves or hay. And that's it, until spring.

When April comes around, check to make sure your mulch



has not formed a too-heavy or soggy layer on the surface of the garlic bed. You will start to see the garlic shoots emerge. "Green" garlic (harvested early, before the bulbs get big) is a fresh treat in the spring. But if you wait a few weeks you will be able to harvest the hardneck's scapes and they will get you through until the time comes to harvest the bulbs.

Garlic harvest

Most experts say to harvest garlic when several of the lower leaves go brown, but five or six up top are still green. Depending on the weather, this typically happens here in late July or early August. It's hard to judge the right moment, but if you go by the rule of thumb that the leaves should be two-thirds brown you will be alright. Don't

pull the bulbs out of the soil, but dig down with your hands and lift them from the bottom (much like you harvest potatoes). The bulbs have extensive roots and while tempting, pulling them out can tear away the leaves which you need to cure

the bulbs properly. Gently brush off the extra soil but do not wash the heads or dislodge the papery covering. You want to see heads that

are firm with plenty of dry, papery covering.

Garlic can be eaten right away, but needs to be cured before storing for later use. In the case of garlic this is as simple as drying the harvested plants. Curing garlic ensures that all the energy stored in the leaves is deposited into the bulb. Curing concentrates the flavor by decreasing the water content of each clove. I hang my garlic from a rigged clothesline on my covered porch. Keep space between the bulbs and make sure they are not in direct sun. Curing garlic will take several weeks depending on weather conditions.

Once cured, you can cut the now dead leaves and stalks down to one inch above the bulb and trim off the roots. Clean the garlic with your hands or a soft brush, but do not wash it. You'll find the dirt brushes right off. A good way to store it is in mesh bags hung in a cool, dry place, a few bulbs in each bag. Once stored, it should keep for up to four months, maybe longer.

Some people like to freeze their garlic, or at least part of their harvest. To do this, just peel the cloves and bag them in plastic bags. Garlic freezes well, and can last a long time in the freezer. You don't need to defrost the cloves before using either. Just pop them into soups, stews, and sauces. Some people like to dress the peeled cloves in a tiny bit of olive oil before freezing. You can also chop the garlic with fresh herbs before you freeze it and simply take out a hunk at a time. Or freeze

chopped garlic and herb mixtures in ice trays so you have a pre-measured amount each time. I recommend chopping garlic with a touch of olive oil and basil or rosemary or oregano as ready-to-use seasonings.

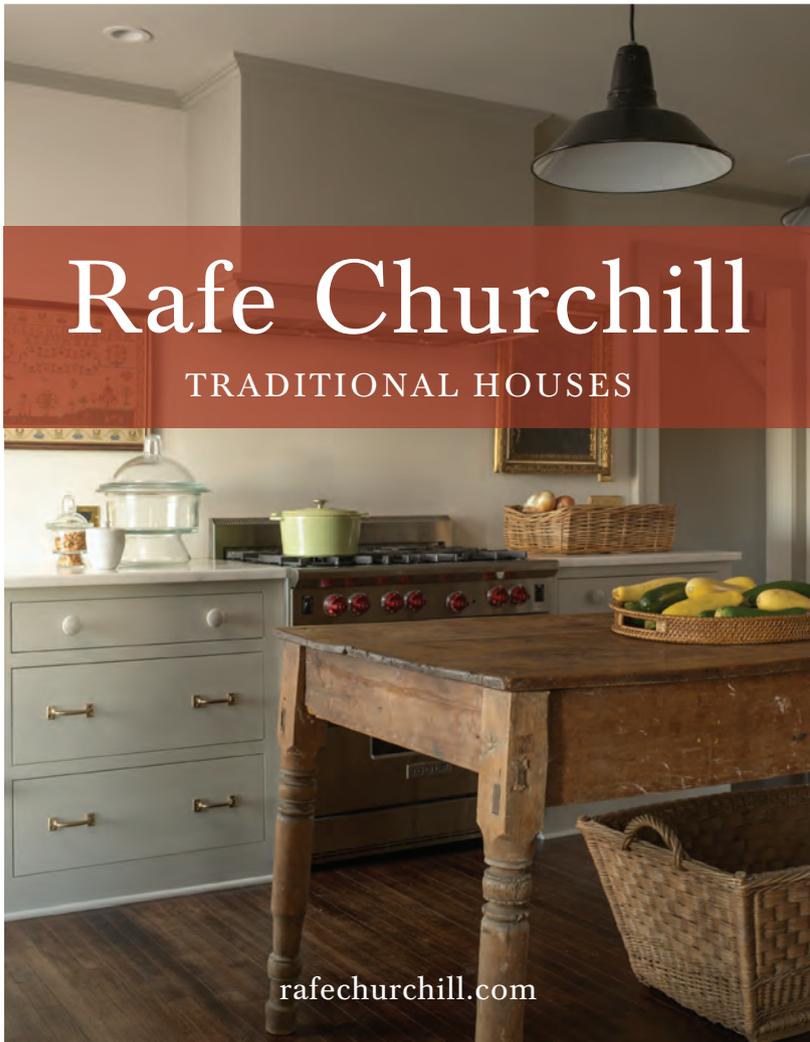
Tame the wildness

For anyone who finds garlic a bit too strong, there are cooking methods to tame its wildness; slow braising diminishes its harshness. Specialty garlic growers frequently offer "elephant" garlic. Elephant garlic are very large bulbs with very large cloves that have a sweeter, milder flavor. These heads are perfect for roasting whole and using the cooked garlic as a condiment or a spread on toasted bread. They are less successful as a recipe replacement for the smaller varieties.

Garlic is a culinary miracle. Every country in the world includes garlic in their cuisine. The Italians mostly use softneck garlic and never combine onions and garlic in the same dish. The Chinese almost always combine garlic with ginger for a pungent flavor. Russians have a variety of garlic salads. No matter how you use it, garlic adds flavor and character to any dish, and adds nutritional benefits as well.

Whether you are a professional chef or amateur cook, everyone uses garlic. What could be easier or more rewarding than growing your own garlic supply? •





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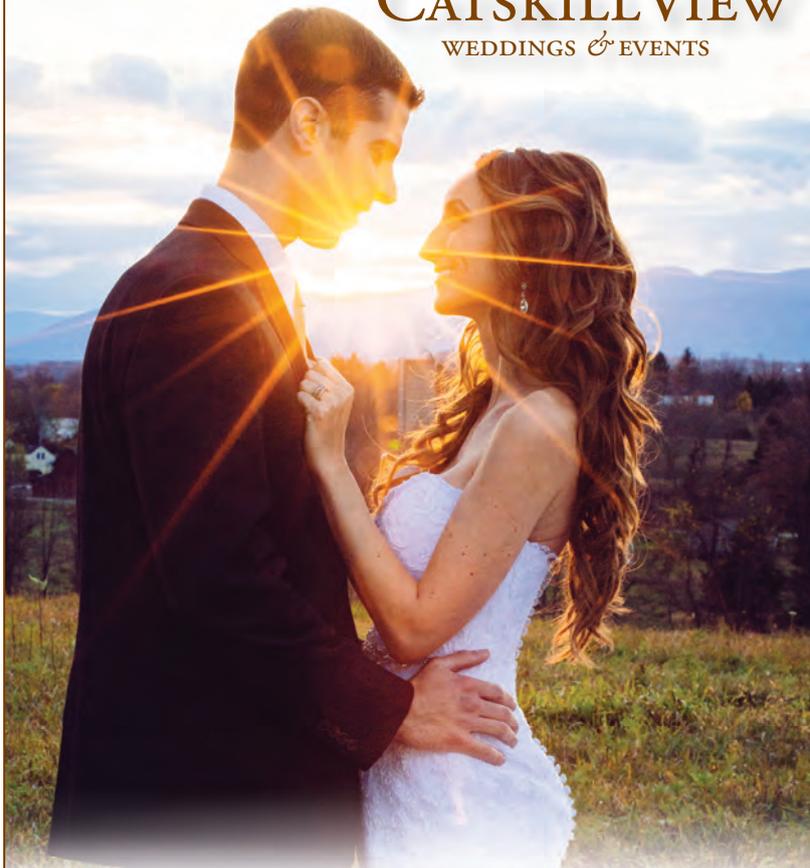


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Joel Mark Furniture provides custom furniture and architectural woodwork design and fabrication. Each piece is meticulously crafted and produced with the use of both modern and traditional woodworking techniques. Exact joinery and carefully hand-shaped elements are evident in everything Joel creates. He is a master cabinet and furniture maker with nearly 40 years of professional experience. In 1977 he founded Joel Mark Cabinetmakers, Inc., a custom architectural woodworking company located in Brooklyn, NY. In the following 28 years, he primarily worked in the highly competitive NYC metropolitan area. During that time, he worked with many of the area's prominent architects and designers, particularly in the realm of residential interiors, corporate executive offices, and showrooms. Joel, having a technical background with a BS degree from the Clarkson University School of Engineering, also gained a reputation for tackling the more technically complex and challenging woodworking projects, some of which have been featured over the years in respected architecture and design publications. Following the many years in NYC, Joel and his wife, Lynda, decided on a major lifestyle change and relocated to the Berkshires. He now services most of the Tri-state area and continues to build masterful pieces of furniture for his clients.



Village Scoop

Artisanal ice cream and alcohol-free bar. 2640 Rt. 23, Hillsdale, NY. (518) 325-6455. villagescoop.com

Village Scoop opened in the summer of 2012, and has grown to serve artisanal ice cream and local Ronnybrook Farm soft-serve ice cream, Crossroads and Hawthorne Valley Farm breads and baked goods, cheeses and charcuterie from Columbia County farms, dark roast coffee, espresso, and specialty coffees, and Mocktails – as the county's first alcohol-free bar. Customers visit the Village Scoop from all over the world, as well as from Columbia County, western MA, CT, and the Hudson Valley. At 'The Scoop,' they take pride in the customer service that they provide and strive to make sure that everyone has an enjoyable experience. They offer a comfortable space to sit inside, on the back deck, or in the back garden providing free Wi-Fi if you just want to hang out or work. The owners of Village Scoop feel most rewarded by being able to employ young men and women from the community, and to play a small part in teaching them business and communication skills that they can in-turn utilize for the rest of their lives. They offer a pleasant environment for employees as well as for families, friends, and neighbors to enjoy and experience the wonderful Hillsdale hamlet that the Village Scoop calls home.



Hillsdale Fine Wine & Spirits

Fine wines and spirits from around the world. 8 Anthony Street, Hillsdale, NY. (518) 325-4010. Like us on Facebook!

Let's toast! Hillsdale Fine Wine & Spirits just celebrated their first year in business. Owner Charles Weldon and his right hand (wo)man, Meghan McCann said a few decades ago the building served as an automotive service station, hence the large shop-like windows in the front of the store. The goal was to accentuate the history of the building with what it is today. They are proud to provide a wide array of wines and spirits that are both made locally and from around the world, and try to cater to all palates and price points. Located in the heart of Hillsdale, they serve most of the surrounding areas and see quite a few locals and tourists. Hillsdale Fine Wine & Spirits has two entrances: Anthony Street and the IGA Supermarket parking lot, which makes it incredibly convenient for one-stop shopping. Having a satisfied customer return is most rewarding in Meg's eyes. They are also constantly learning in the booze biz: about the vinification process, viticulture, the distilling process, grape varietals, and geography. "It's an enticing industry. Tasting is always a plus!" They hope to increase their selections, have more events and tastings, and create a space that customers enjoy shopping in. Their specials are advertised in the IGA flyer and will eventually have an email list with more sales, special promotions, and learning experiences. Cheers to that!



Taconic Valley Lawn & Garden

Everything you'll need for your lawn, garden, and more. 2714 Rt. 23, Hillsdale, NY. (518) 325-4611. Like us on Facebook!

Joe Hansleman has been in the retail and customer service business for over 40 years. He opened Taconic Valley Lawn & Garden in 1988. Their services include lawn and garden needs and decorations, a large selection of vegetable plants and flowers in the nursery, pet supplies, household items, plumbing, electrical, etc. Their motto is "If we don't have it, you don't need it." Co-owner Cheri says unfortunately that's not completely true, but they certainly try their best. Cheri is also happy to say that they do special orders for seasonal items such as specific plants for flowerbeds, and lawn mower parts for DIY repairs. Joe, Cheri, and the rest of their friendly staff, specialize in customer service! New and repeat customers come from all over. Their ability to help people individually is what sets them apart. "There is always someone here that is happy to help you pin-point what materials are needed to achieve your goal. If you would like to add small livestock to your outdoor oases, check out the stores cute chicks in the spring, followed by male and female ducks. Before you leave, don't forget to fill up your propane tanks so you are ready for your next BBQ. And if your hands are full from this shopping adventure, feel free to ask for a carry-out too."

INSURING YOUR WORLD

When was the last time you reviewed your life insurance policy? If you have children, have you obtained a policy for them? Or perhaps you are thinking of leaving a legacy to your favorite charity and don't want to tie up current cash reserves, take a life policy out and name that charity as the beneficiary – you'll be guaranteeing that charity a substantial sum with discounted premium dollars! Let's face it, death is a fact of life. It's just we don't know when our time is near, hence all the more reason to obtain a policy to take care of college costs, spousal income, estate taxes, or perhaps funding for a child or family member that has a disability should you not be there to take care of them. The best time to buy is obviously when you are young and healthy. A child's policy can be very inexpensive, yet if purchased early can offer life insurance protection, as well as cash accumulation, not to mention a guaranteed policy should that child develop a life-threatening chronic illness. The general rule of thumb for those looking to replace spousal income and college costs is 7-10 times current income. So, don't delay any longer, pick up your phone and call your agent to lock in a term or permanent plan while you are still in good health and young!



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Annual maintenance helps keep your heating and cooling systems operating at their best. A system that is maintained and tuned-up will give you comfort all year long, it will run efficiently, and is less likely to surprise you with a breakdown. Other benefits of annual maintenance go beyond keeping you warm in the winter or cool in the summer.

Safety – Keeping your family safe from a failing heating or cooling system. HVAC service technicians are trained to test the systems not only for efficiencies but for safety. They can detect carbon monoxide gas that can escape a cracked heat exchanger or an electrical issue that could cause a fire.

Money Savings – A well-maintained system will run more efficiently, costing you less in fuel and electricity. Keeping your systems well tuned will also save the household budget the expense of a new heating or cooling system.

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So make a great decision now and schedule a tune-up for your HVAC system.



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Your Water System

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- When was the last time a technician looked at my system?
- Have I noticed anything out of the ordinary such as pressure surging, fluctuations, intermittent water outages or anything unusual?
- If I need maintenance on my well, do I know where it is and is it accessible?
- Do I know anything about my well and water system? Information like pump size and depth setting can be very helpful.
- Is there anything I need to do to winterize my system?
- If my water system fails, who do I call?

Often catastrophic failures are preceded by more subtle indications of potential problems. A little preventative maintenance and early action/reaction can save money and reduce the stress and inconvenience of dealing with a home without running water. There are also times when water systems fail without any prior warning, so give your Nationally Certified Water Systems Technician a call. They can help with both preventative and emergent water system needs.

Water systems are generally very reliable and provide many years of trouble-free service. Please take the time to understand and maintain yours.



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BASIC ART CARE: Protecting your investment

Caring for art in your home is not difficult. Here are a few tips for making sure that your art retains its value for years to come.

Temperature, light, and humidity are the major factors that affect the longevity of art. Avoid extremes of all three. No matter how great your new painting may look over the fireplace mantle, do not hang it over a working fireplace or near a wood stove. High temperatures accelerate the aging of art materials. Soot from your cozy fire can damage your art.

Don't store art in the attic or the basement. The heat in attics can cause paint to become brittle and release damaging acids in papers and other materials, shortening their life dramatically. High humidity in basements can cause paper to become wavy and foster the growth of mold. Avoid hanging art in the kitchen due to high humidity and airborne by-products of cooking. Do not hang any art that you value in the bathroom.

Display art where it will not be exposed to bright light. Ultraviolet rays are particularly damaging to watercolor paintings and color photographs, which should be framed using UV filtering glazing.

Clean glass or acrylic glazing by spraying cleaning fluid on a soft lint-free cloth, not directly on the glass, and wiping while the artwork is laid flat. Acrylic glazing requires an ammonia-free cleanser or an equal parts mix of alcohol and water. Paintings on canvas or panels should only need an occasional dusting with a very soft brush or feather duster. Any further cleaning should be left to a professional art conservator.

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WHAT'S YOUR SIGN?

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Do you believe in fairy tales? If so, they're playing with you. The powers-at-be can't see the sun because of you.

TAURUS (April 20-May 20)

For some reason you want to break out of the norm and do something new. We're all human. Do it up!

GEMINI (May 21-June 20)

It's a great time to introduce your friends to one another. Be careful and think before you speak though.

CANCER (June 21-July 22)

The thought is in some ways genius, but over-thinking leads to a slow-down. Let yourself enjoy the carousel of life right now.

LEO (July 23-Aug. 22)

You should be more considerate of others because you don't have much to gain by always doing things your way. View it as a compliment.

VIRGO (Aug. 23-Sept. 22)

Something is troubling you. Show others a common courtesy, and share in their joy. Don't push your agenda, your time will come.

LIBRA (Sept. 23-Oct. 22)

You have to show your willingness to be a part of something. Take good care of your own well-being. It's time to make your biggest dreams come true.

SCORPIO (Oct. 23-Nov. 21)

Some people like being at odds with others, but you don't. Look for ways to improve your family's life.

SAGITTARIUS

(Nov. 22-Dec. 21)

Someone close to you is at their boiling-point. Enjoy your job. If you stay honest and true, you don't have to worry.

CAPRICORN

(Dec. 22-Jan. 19)

You have a tremendous amount of strength. But be careful not to let your emotions run away with you.

AQUARIUS (Jan. 20-Feb. 18)

Your opinion of yourself is often skewed by the views of others. Take today and focus on yourself and your own views. And take your time to do what's right for you.

PISCES (Feb. 19-March 20)

You need to give yourself time for some alone time. Hide away in your little corner of the world, and before you know it you'll be thanked for putting the whole world back together.

PICTURES FROM DAYS GONE BY IN HILLSDALE:

A GLIMPSE BACK IN TIME...

Like so many of the places in our area that we call home, what they and Hillsdale have in common is that they've got a rich history. On page 25 Allison brought you a four-page feature on some of the things that happened in Hillsdale's past. The Roeliff Jansen Historical Society was so wonderful in sharing their knowledge and photographs with us. But we had a few more that we weren't able to utilize in the article - there just wasn't enough room! So we thought it would be nice to share some more glimpses to days-gone-by in Hillsdale's past right here with you. Thank you again to the Roeliff Jansen Historical Society.



Mount Washington House, Hillsdale, N. Y.



Above, top to bottom, L-R: A gathering at Hillsdale's monument. The year is unknown but judging by the style of clothing, this picture could be from the late 19th century, or early 20th century. The Mount Washington House has been one of Hillsdale's staples. A view of Hillsdale from behind the foundry. A postcard dated 1911. Men working in a time before automobiles and tractors. All photos courtesy of the Roeliff Jansen Historical Society.

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* To earn the Reward Rates and ATM fee refunds, all qualifications must be met in the qualification cycle. The "qualification cycle" is the same as your statement cycle: A period beginning the first business day of each month through the last business day of the month. Your 10 debit card purchases must post and clear in the monthly qualification cycle. You must be enrolled in our e-Banking service and authorize the Bank to deliver your monthly statements electronically to qualify. As long as you are currently enrolled in e-Statements when your statement cycles, you will not receive a monthly service charge for that month. If you do not log into your e-Banking account for twelve (12) months, you will be automatically un-enrolled from e-Banking, and e-Statements will expire. A \$5.00 monthly service charge for paper statements will be charged each month you do not receive your account statement electronically. You must have at least one direct deposit or one electronic payment post and clear to your account each monthly qualification cycle.

**APY – Annual Percentage Yields are accurate as of 06/1/16. Minimum deposit to open account is \$25. Reward Rate tiers are as follows when qualifications are met: If your daily balance is \$.01 up to \$25,000, the interest rate paid on the entire balance will be 1.49% with an APY of 1.50%. An interest rate of .30% will be paid only for that portion of your daily balance that is greater than \$25,000. The APY for this tier will range from 1.50% to .30% depending on the balance in your account. The Base Rate of 0.05% APY will be earned on all balances if qualifications are not met. Rates may change at any time, and may change after the account is opened. Fees may reduce earnings. Available for personal accounts only. Certain restrictions may apply, please contact a Customer Associate at 860.435.9801.

***ATM Fee Refunds up to \$25.00 per monthly qualification cycle when all qualifications are met. ATM Fee Refunds are automatically paid on the last day of your monthly statement cycle. International ATM fees are not refunded.

Please see our separate Fee Schedule for other fees that may apply to this account.

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Equal Housing Lender MSM 09/16