

The MILLERTON NEWS

Covering Northeastern Dutchess County And Its Environs

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COMPASS

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Millbrook lawyer hopes for GOP primary win in N.Y.'s 19th District

By **WHITNEY JOSEPH**
editor@millertonnews.com

NEW YORK STATE — Primary elections looked a little different on Tuesday, June 23, as 2020 — the year of the coronavirus pandemic — had many Dutchess County voters braving polling places donning masks, with sanitizer in hand (if not provided by election inspectors), to cast their ballots for their candidates of choice. Due to COVID-19, all voters in the state also had the option of voting via absentee ballots rather than voting in person to avoid crowds during Tuesday's primaries, or they could have voted at one

of two early voting sites in Dutchess County between June 13 and June 21 (one in Fishkill and one in Poughkeepsie). Because of these changes, election results were not verified immediately.

According to the Dutchess County Board of Elections (BOE), as of 7 p.m. on Tuesday, the 23rd, it had already declared former Vice-President Joseph Biden winner of the Democratic primary in New York state, as well as in Dutchess County. By that time, Biden already had 13,919 ballots reportedly counted from Democrats in Dutchess; 1,702 from Republicans; 739 from Independents; 46 from members of the Green Party; and two from mem-

bers of the Serve America Movement (SAM). Statewide, Biden had garnered 67.53% of the vote according to tallies reported on June 24.

By law, absentee ballots couldn't be counted until June 30, so the state Board of Elections could have time to ensure absentee voters didn't cast their ballots elsewhere in New York and also that their ballots weren't duplicated.

The 19th U.S.

Congressional District

U.S. Rep. Antonio Delgado (D-NY-19) is hoping to secure a second term in November. Kyle Van De Water, a Mill-

See **PRIMARY ELECTIONS, A9**



PHOTO SUBMITTED

After all the fun in the sun at last year's summer camp program, the town of Pine Plains was pleased to report that it is offering its summer camp program again this year. It's one of the few area towns that will do so. Pine Plains will run camp from Monday, July 6, through Friday, Aug. 14.

Looking back on the Fourth of July, 1917

When the Red Cross celebrated Independence Day in Millerton

By **CAROL KNEELAND**
Special to The Millerton News

MILLERTON — Red Cross workers were part of a massive vanguard as they led a Fourth of July WWI-era parade during the village of Millerton's Red Cross Field Day way back in 1917. The event, which also featured music and sports, was but one of a nation-wide show of support for the humanitarian organization which, in those times of desperate need, aided in both pandemic and war efforts. Today, as the U.S. and



PHOTO COURTESY OF THE NORTH EAST HISTORICAL SOCIETY

Members of the Red Cross rode horses and marched in a Fourth of July Field Day parade in Millerton in 1917, as the humanitarian organization tried to raise support for its WWI and pandemic relief efforts of the day.

See **FOURTH OF JULY, A9**

County and state try to calm the cries for police reform

Local police departments say they're prepared to meet state mandates

By **KAITLIN LYLE**
kaitlin@millertonnews.com

DUTCHESS COUNTY — Calls for radical change — namely police reform — and the Black Lives Matter (BLM) movement seem to be at their height these days, in the wake of the death of George Floyd, a Black Minneapolis man, last month, at the hands of a White former police officer. Weeks of protests have called on police agencies across the country to be defunded.

Governor Andrew Cuomo has since

issued the New York State Police Reform and Reinvention Collaborative Executive Order to address the issue. Cuomo said "urgent and immediate action is needed to eliminate racial inequities in policing, to modify and modernize policing strategies, policies, procedures and practices, and to develop practices to better address the particular needs of communities of color to promote public safety, improve community engagement and foster trust."

Cuomo concluded the Division of the Budget can make the criminal jus-

tice system more effective by having local police departments get community approval of its operations in order to get state funding.

The governor is requiring any municipality with its own police agency to conduct a comprehensive review of that agency's policies, procedures, practices, strategies and deployments, and then develop a plan to improve those procedures to address community needs, promote community engagement and

See **POLICE, A9**

Many towns choose to cancel summer camps

By **KAITLIN LYLE**
kaitlin@millertonnews.com

HARLEM VALLEY — Even as their little ones get ready for summertime, local families might be wondering whether they'll be able to send their children off to summer camp this year with the coronavirus pandemic still an issue. Though New York state has declared that summer camp programs will be allowed to operate under strict regulations, many municipalities across the Harlem Valley have decided to err on the side of caution and cancel their programs.

The topic of summer camp has been a frequent point of conversation among the public and state, county and local officials, though it was made clear that the final decision for allowing camp this year would be depen-

dent on guidance and approval from state officials. Based on state guidance, Dutchess County Executive Marc Molinaro talked about the county's goal for enabling camps to open by Wednesday, July 1, during an online COVID-19 Town Hall in May.

Molinaro reported that the New York State Department of Behavioral & Community Health was developing guidance to assist summer camp programs with developing their own health and safety plans, which would include measures the facilities would take to reduce the potential spread of COVID-19 and its response to any positive COVID cases. Camps would be required to submit their health and safety plans with their permit applications in order to reopen.

See **SUMMER CAMPS, A9**

Three governors request travelers self-quarantine

By **CYNTHIA HOCHSWENDER**
cynthiah@lakevillejournal.com

In time for the summer travel and holiday season, the governors of New York, New Jersey and Connecticut have issued an advisory that anyone traveling into the three states from a high risk area of the United States should self-quarantine for 14 days.

There is no enforcement mechanism; the governors are offering an advisory and noting that the three states have managed to keep their infection rates low and they want to continue to protect residents of their states.

In a news release sent out on Wednes-

day, June 24, Connecticut Gov. Ned Lamont said, "This step to inform travelers from states with hot spots to self-isolate is meant to protect our residents and maintain our incredible public health progress."

Gov. Andrew Cuomo of New York said, "In New York we went from the highest number of cases to some of the lowest rates in the country — no one else had to bend the curve as much as we did and now we have to make sure that the rate continues to drop in our entire region."

"We've worked very hard to get the viral transmission rate down and we don't want to see it go up again because

See **TRAVEL BAN, A9**



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OPINION

The ZRC Will Benefit Us All; Columns; Letter **A8**

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PINE PLAINS/AREA



PHOTO BY KAITLIN LYLE

Patience Tindall celebrated her graduation from Stissing Mountain High School by participating in a car parade organized for the Class of 2020, which had to alter graduation plans after the coronavirus pandemic forced Governor Andrew Cuomo to shut down schools statewide in mid-March for the remainder of the academic year.

Parade helps seniors celebrate graduation during a pandemic

PINE PLAINS — While it might not have been the celebration they had originally anticipated, the Stissing Mountain Senior High School Class of 2020 embraced its moment in the spotlight as the soon-to-be-graduates participated in a car parade on Saturday morning, June 27. Kicking off at Stissing Mountain Junior/Senior High School

at 9:30 a.m., the seniors set off on a tour of their beloved community in their vehicles; many attended the parade dressed in their graduation caps and gowns. Many cars were also decorated for the occasion, with their names and best wishes scrawled on their windows and streamers flying in the wind.

All along the parade route,

the graduates were greeted with cheers from their families and fellow community members, many of whom held up balloons and signs congratulating the Pine Plains Class of 2020.

The district announced it will hold a commencement ceremony on Friday, July 10, at 7 p.m. at the high school football field.

— Kaitlin Lyle

Ryan Marino earns rank of salutatorian at Stissing Mountain

By KAITLIN LYLE
kaitlin@millertonnews.com

PINE PLAINS — Between his formative and final years as a student in the Pine Plains Central School District, Ryan Marino has always thought of his school district as “one big family,” and it was with great pleasure that he learned he was this year’s salutatorian. Ryan spoke highly about the district and how its programs have helped him thrive.

“People bash the school for being small and for being in the middle of nowhere,” he said, “but I think it’s one of the better schools in the county.”

Taking advantage of all opportunities in the district, Ryan’s interests span a wide range of academic and athletic extracurriculars. With a racket in hand, he joined the Pine Plains varsity tennis team in the seventh grade and remained an active member until the team was disbanded due to low participation. Starting in the fourth grade, he played saxophone in the Pine Plains Band, and he competed on the junior varsity soccer team for a couple years. Joining the district’s Math Honor Society during his sophomore year at Stissing Mountain, Ryan was later promoted to vice president and then president. Above all, he sought to get involved in his class, whether that meant helping out at the annual Senior to Senior Breakfast or putting together a booth for the Pine Plains FFA’s Annual Fall Agricultural Festival.

“I’m not looking for any praise for it,” Ryan said. “I’m doing it because I like doing it and I love my friends.”

Reflecting on his high school ca-



PHOTO SUBMITTED

Ryan Marino is salutatorian of the Pine Plains Class of 2020.

reer, Ryan shared fond memories of watching his friends compete on the basketball court, attending football games and making friends during his time on the tennis team.

Considering how the coronavirus pandemic has shaped his class’s path to graduation, he said that while the health crisis might have disrupted their senior year and prevented them from enjoying the annual traditions and ceremonies, he feels that this “historic pandemic” has helped push both himself and his class forward. Rather than reflect on what they missed out on, he chose to reframe the pandemic as a reflection on resilience and preservation as well as a true test of his character.

“I think it really goes to show how great our class really is and how they pushed forward,” Ryan said.

As plans for graduation take shape, Ryan is preparing to say goodbye to the district that’s guided his success and the classmates he’s

grown familiar with over the last 13 years.

“These are people I have known the majority of my life,” he said, “and I’m going to miss them.”

Come August, Ryan will be studying mechanical engineering at Rochester Institute of Technology. His future plans include pursuing a career in the automotive industry.

Valedictorian Leah Schmid is head of the Class of 2020

By KAITLIN LYLE
kaitlin@millertonnews.com

PINE PLAINS — Admiring her graduating class’s ability to persevere in these uncertain times, Leah Schmid took enormous pride in accepting her role as valedictorian for Stissing Mountain Senior High School’s Class of 2020.

A longtime student of the Pine Plains Central School District, Leah attributed the district’s small size to shaping her academic career, especially during her middle and high school years. Compared to other districts, she understands that Pine Plains is relatively smaller, and said it is because of its small size that students get to know the teachers and staff better. She added that students are also able to get one-on-one help if they need it and the attention they might not otherwise have access to in a larger school district.

At a glance, Leah’s extracurriculars showcase both her academic excellence and her athleticism. Starting in kindergarten, she played softball until her freshman year at Stissing Mountain Junior/Senior High School, which she described as a good experience in learning teamwork and making new friends. In fact she said she made almost all of her friends from playing sports in Pine Plains. By her sophomore year at Stissing Mountain, Leah joined the Math Honor Society and then the Stissing Mountain High School National Honor Society during her junior year. She stayed with both organizations through the end of her senior year.

When asked to name a favorite memory from her high school experience, Leah spoke about attending both football and basketball games. While she admitted



PHOTO SUBMITTED

A longtime student of the Pine Plains Central School District, Leah Schmid earned the rank of valedictorian of the Stissing Mountain High School’s Class of 2020.

that she didn’t attend that many, she said that, when she did go, it was nice to see so much school pride and school spirit and to be a part of that energy.

While understandably disappointed by how her last year in high school turned out because of the coronavirus pandemic, which caused Governor Andrew Cuomo to shut down schools in mid-March and switch to distance learning for the rest of the academic year, Leah praised her classmates and their determination.

“I think as a class, and just outside of our school as well, the whole Class of 2020 in general really did the best we could and persevered as best we could,” she said, adding that their teachers were a big help.

Leah said she’ll remember

all the people from her years in school, from the friends she made to the teachers she met along the way. Given how close knit the school district community is, she admired how people can “always still be part of the community even after you’ve left high school.”

Imparting a few words of wisdom on to the future generations of Stissing Mountain students, Leah encouraged future classes to get involved in school activities and create relationships with the people in their community.

“You can always make relationships with those people,” she said, “and they’ll last a long time.”

Come fall, Leah anticipates attending SUNY New Paltz. Though she is uncertain about her major at this time. She expects to figure it out once she gets to college.

Sawchuck Road repaving complete

ANCRAM — With assistance from the neighboring towns of Gallatin, Copake and Hillsdale, the town of Ancram repaved Sawchuck Road from the intersection of County Route 8 and Pulver Road to the town and county line.

Starting Monday, June 22, the road was closed between 7 a.m. and 4 p.m. to everyone with the exception of emergency vehicles and residents of Sawchuck Road.

Ancram Highway Superintendent Jim Miller sent notices to inform the public of alternative routes. The work was done by the town instead of by an outside contractor; Miller expected the project to take three days to complete.

— Kaitlin Lyle



PHOTO BY KAITLIN LYLE

Parking his truck at the end of Sawchuck Road, Ancram Highway Superintendent Jim Miller directed motorists to alternative routes while repaving work was conducted last week.

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Weekly on Wednesdays, 1-1:30pm

Chair Yoga: Weekly on Fridays, 10-10:30am through July 31

Read the Pulitzer Prize-Winning novel, Less, with Hotchkiss School Instructor Carita Gardiner, Weekly on Tuesdays, July 7-23, 10:30-11:30am

Mary O’Neill, Ph.D. Practicing Life During Covid: A Stoic Approach, Weekly on Thursdays July 9-30, 10:30-11:30am

Four-time Pulitzer Peace Prize Nominee, Emmy Award-Winning Global Humanitarian, David Ives, July 10, 11:00am

All programs require registration and a Zoom code, available at www.noblehorizons.org.

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Located at 19 Main St., the Oakhurst Diner offered outdoor seating to diners of all ages during Millerton Al Fresco.

Millerton Al Fresco a success

MILLERTON — In an effort to celebrate summer and re-energize the reopening of Millerton businesses following their closure during the coronavirus pandemic, the Millerton Business Alliance (MBA) sponsored Millerton Al Fresco, a weekend-long event coinciding with Dutchess County's transition into Phase 3 of reopening. The county entered Phase 3 on Tuesday, June 23.

Running from Friday, June 26, through Sunday, June 28, most village restaurants were open during the weekend with sidewalk dining and some indoor seating available to customers at a lessened capacity.

"Friday and Sunday were certainly hopping in the village, with Saturday's enthusiasm just a little bit dampened by the much needed rain, but overall the weekend was bustling and everyone seemed glad

to be out and have somewhere fun to go," said Montage owner and MBA member Dana Rohn. "I'm happy to report that mask-wearing was observed by most. All in all it was a success."

Oblong Books & Music owner and MBA member Dick Hermans agreed the weekend was successful — despite the wet and humid weather.

"While Oblong was not quite ready to open this weekend, it sure seemed like Millerton was coming back to life," he said, encouraged by the traffic on Main Street.

Many village retail shops were open and offered sidewalk sales during the weekend. Shoppers also stopped by the Millerton Farmers Market on Saturday to browse through its selection of fresh local produce, meats and other merchandise.

— Kaitlin Lyle

Zoning Review Committee prepares for daunting task ahead

By WHITNEY JOSEPH
editor@millertonnews.com

NORTH EAST — It's taken some time, what with the world health pandemic and the state shutting down in mid-March to fight the spread of the deadly coronavirus, but the North East Town Board has finally appointed eight of its nine-member volunteer Zoning Review Committee (ZRC), after months of anticipation. The ninth member will likely be announced by next month. North East town Supervisor Chris Kennan said he couldn't be happier — or more excited — to get the work underway.

"I think it's a first rate committee," he said following the board's virtual Zoom meeting on Thursday, June 11, at which time the ZRC members were named. They include North East Zoning Board of Appeals (ZBA) Co-Chair Edie Greenwood, who will chair the ZRC, North East Planning Board Chair Dale Culver, Millerton attorney and President of the North East Historical Society Ed Downey, North East Town Councilman (and former town Supervisor) George Kaye, North East Planning Board member Bill Kish, ZBA Co-Chair Julie Schroeder, former North East town Supervisor Dave Sherman and Millerton business owner and landlord Betsy Trotta.

"It is a committee with deep roots in Millerton and North East, with a lot of knowledge of

how the town has developed, and with knowledge of zoning. A lot of members of that committee know a good deal about zoning," said Kennan. "Zoning is fairly technical, so it's more [involved] than the Comprehensive Plan Committee; it's important that [we have] people who really understand zoning and the nuances of zoning."

Kennan added that some of the members volunteered; others were drafted, but "nobody had to have their arms twisted." Their terms will be randomly assigned among one, two and three year terms.

As explained by Kennan, the ZRC "is the logical follow up to a comprehensive plan," which the town just completed last year in conjunction with the village of Millerton. The town hasn't refreshed its zoning since the 1990s. "It's very important for a town to update zoning... Technology is changing. Employment patterns are changing. Living patterns are changing. Things can get out of date quickly. Nobody ever heard of Airbnbs in 1997."

"We will look at all of the zoning in town," added Kennan, "as changes occur in property ownership and usage, it is appropriate and logical to have us take a look at zoning and see whether our zoning code reflects the comprehensive plan and how we want the town to grow... my hope is that the zoning will have a positive effect on the potential for development, particularly in the

Boulevard Zone, which we want to make friendly to appropriate development," said the supervisor. Another important zone needing immediate evaluation is the Route 22 business district, said Kennan.

But first the ZRC must hire a consultant, he said, to which Greenwood agreed. She said in an interview last week that she hopes to begin the search process immediately.

"A consultant will walk us through the process of the best and most effective and efficient way of revising the zoning code," said the ZRC chair, adding she expects there to be two parts to the project and two sections of the code involved: Section 150 of the subdivision regulations and Section 180 of zoning, much of which will focus on definitions. "We'll work hard looking at the definitions we have and see if they're still applicable... Things have been added over time [including] local laws and things like that. The gist is you have to take a look at it — a kind of clean sweeping look rather than Gerry-rigging a particular section to fit an immediate need."

Greenwood, who also chaired the joint village/town committee that reworked the comprehensive plan last year, said that plan is the community's "vision statement" while zoning is "the nuts and bolts to implement through land-use regulation, which is zoning, the concepts that were developed and agreed to in the

comprehensive plan — and how we get there is why we need a consultant."

As to how long the process will take, Greenwood said that's "a very good question." It could take years — many or few — depending on a myriad of factors.

"We don't want to rush," she said, adding a long-gone town committee once created a binder full of definitions that she's hoping to find in the attic of Town Hall to propel the ZRC forward in the process. Her first step, though, is to put together a Request for Proposals (RFP) for three planners she's started to vet who she's interested in interviewing with committee members by August. The three all have prior knowledge of the town.

"I think one of the three will probably be the ticket," said Greenwood, adding one challenge will be going through the process virtually due to the coronavirus pandemic. "Of course this is a process that will be open to the public."

There will be other challenges, too, Greenwood predicted, though she's unsure of exactly what those will be.

"I have no idea what the challenges are, but people don't like change and there's an awful lot for us," said Greenwood. "We're going to learn a great deal. I have a feeling this is going to be controversial. It has the potential to be more controversial than the comprehensive plan was. This is where the rubber meets the road."

Millerton may get electric vehicle (EV) charging station

Climate Task Force to request \$20K grant from DEC

By KAITLIN LYLE
kaitlinl@millertonnews.com

MILLERTON — After carefully evaluating the research and merits featured in the Millerton/North East Climate Smart Community Task Force's presentation, the Village Board decided at its virtual monthly business meeting on Monday, May 18, to grant the task force permission to apply for funding to purchase and install an electric vehicle (EV) charging station in Millerton.

The meeting was live streamed on the "Village of Millerton VOM" Facebook page to observe social distancing in the days of the COVID-19 pandemic. Mayor Debbie Middlebrook welcomed Task Force members Jennifer Dowley and Andrew Stayman, who gave the presentation.

First talking about the state's Climate Smart Community program, Dowley reported that New York initiated the program in 2009 "as a way of inspiring and incentivizing cities, towns, villages and counties throughout the state to engage in projects that would help those communities adapt to climate change."

In Millerton and North East, she talked about how the program aligns completely with the newly updated joint town and village comprehensive plan and how it has opened up funding opportunities that will be helpful to both municipalities down the line. Dowley highlighted how the town and village took pledges in 2018 to support and participate in the program as Climate Smart Communities and appointed their own Climate Smart Task Force in 2019.

She listed some of the task force's projects to date, including the installation of recycling

bins near the head of the Harlem Valley Rail Trail and at Veterans Park. She outlined some future projects, including a greenhouse gas inventory and mitigation plan and the installation of an electric vehicle charging station. Dowley said they were asking the Village Board permission to apply for funding from the state Department of Environmental Conservation (DEC) to purchase and install an EV charging station in the village, at "no cost to the village," she said.

Stayman has been researching charging stations, and Millerton would have the first universal EV charging station open to the public in the area, according to the pair. Based on what they've learned from other municipalities, the charging stations tend to attract visitors and serve local EV owners.

Dowley shared her belief that it will attract repeat customers to local businesses; boost Millerton's "green image" and reduce greenhouse gases; and help reduce "range anxiety" for EV owners looking to power their vehicles en-route to their destinations. As more drivers buy EVs, she said having a charging station will help put the village on the map.

While there are a number of EV charging stations nearby — including one at Four Brothers Pizza Inn in Amenia and one at Ruge's Chevrolet in Millbrook — Dowley said they are primarily for their own customers. She also made sure to mention municipali-

ties in Pine Plains and Hillsdale offer EV charging stations for their residents.

Dowley projected a visual image of an EV charging station and praised one particular model known as ChargePoint. Recognized as one of the most common models in the U.S., she said plugging an EV into a ChargePoint provides between 20 to 25 miles of range per hour of charging. Using a secure network, drivers can easily locate these chargers through an app on their phone, which will also notify them if there is space available at the chargers. In addition to having a good record of customer service and approval from the state, Dowley said ChargePoint is good at providing the data that the Climate Smart Task Force will need for reporting to the DEC.

Dowley reported that the Task Force plans to apply for the maximum amount of \$20,000, which will be used to purchase and install a charger along with a five-year plan of maintenance, insurance and network use. She said 80% of that amount will come from the DEC and 20% will come from private donations via Townscape of North East and Millerton, which Dowley said is a willing partner with the Climate Smart Task Force in this project.

Approximately \$1 an hour will be charged for the use of the charging station, though Dowley said that number is not yet set in stone. However, she said this amount will provide the village

with a revenue stream to cover the cost of electricity associated with the charging station. Additionally, Dowley shared the Task Force's plans to talk with the Village Board and the Millerton Business Alliance about how to structure the fees and how long they want to allow people to sit at the charging stations.

In terms of village responsibilities, Dowley asked that the village provide two parking spots on Century Boulevard; perform normal snow removal and road maintenance; and have the Millerton Police Department ensure that the only vehicles parked in those spots are EVs parked for charging. The Task Force will submit quarterly reports to the DEC through the village and the village will pay electricity costs to Central Hudson with revenue that comes from fees raised from the charging station.

At that time, the Task Force said it planned to meet the DEC's May 29 deadline. The award, if bestowed on the village, will be announced this summer or fall, after which a request for proposals (RFP) will need to be done. The charging station can then be installed within two to four weeks.

Middlebrook asked how the village would obtain the revenue made from the charging station.

Based on their research, Dowley said the Task Force would contract with LilyPad EV, a distributor of the ChargePoint equipment. LilyPad EV would be tasked with reading the data from the charger to determine how many hours of charging have occurred and what the costs are in addition to collecting the data to send to the village once a month. ChargePoint would then collect the money; the village would have an account with Charge-

Point; Stayman said that once the account accumulates at least \$50, ChargePoint would wire the money into the village's account.

Questions from the Village Board ranged from potential data monitoring fees and the life expectancy of the charging unit to the amount of money the village would incur after the five-year period.

Once those questions were addressed, Middlebrook asked the trustees if they felt prepared to give Dowley and Stayman the go ahead to apply for funding.

After sharing their individual concerns and addressing questions posted on the village's Facebook page's comments section, the board granted the Climate Smart Community Task Force permission to apply for funding, provided that a member of the board reviews the application prior to its submission.

The Lakeville Journal Company

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Membership model: We seek your support

We started with a survey of our readers for three weeks in October. The information we gathered there gave us the motivation to move forward with a membership campaign, publishing the four weeks of November, asking our readers to support The Lakeville Journal Company as we face a future that is uncertain for small community weekly publications not only here, but across the country.

Thank you to all our readers who have responded, and who believe in the mission of our newspapers, which publishes in the mastheads of The Lakeville Journal and Millerton News every week: *Our goal is to report the news of our communities accurately and fairly, fostering democracy and an atmosphere of open communication.*

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Cynthia Hochswender,
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Disha Patel leads Webutuck Class of '20 as valedictorian

By KAITLIN LYLE
kaitlinl@millertonnews.com

WEBUTUCK — Wearing the traditional school colors with pride, Webutuck High School (WHS) senior Disha Patel took enormous satisfaction in leading the Warrior's Class of 2020 as valedictorian at this year's graduation ceremony, held on Tuesday, June 16.

At a glance, the unique variety of extracurriculars listed on Disha's resume reflect the activities of a student determined to make the most of her time in school and to find a way to give back to the community. Along with nurturing her interests in photography and music, Disha was an active member of the Webutuck Mock Trial team and the Webutuck Drama Club.

Her academic excellence was recognized in her membership with the Webutuck National Junior Honor Society in her freshman and sophomore years and with the Webutuck National Honor Society in her junior and senior years.

As demonstrated by her involvement in the school district's Positive Behavior Support & Intervention (PBIS) initiative and her five years on the Student Council, Disha sought to engage in meaningful service to her school, both in carrying out the values outlined by PBIS and listening to her classmates' interests and concerns as a Student Council member.

Combing through her memories of the last four years, Disha listed last year's fall pep rally as her favorite high school event, remembering fondly how her classmates dressed up as senior citizens and spent the day as "senior seniors."



PHOTO SUBMITTED

Disha Patel is the valedictorian of the Webutuck Class of 2020.

When asked what she'll miss the most about her time in the Webutuck school district, she said, "Having a small class size was amazing because everyone knew each other."

On top of the small class size, Disha spoke highly of the support she and her classmates received from one another and from the district staff, a benefit she made sure to include in her valedictorian speech on Tuesday evening. Considering all of the work

the district put in to creating a graduation ceremony worth celebrating in the midst of a global health pandemic, Disha said, "It's amazing that the school was able to put something together with all the COVID-19 precautions."

Intent on attending SUNY University in Buffalo this fall, Disha plans to major in computer science and pursue a career in working in the computer/technology industry to alleviate glitches within various programs.

Salutatorian Dylan Johnson wraps up career as a Warrior

By KAITLIN LYLE
kaitlinl@millertonnews.com

WEBUTUCK — Though no one could have predicted how their final year at Webutuck would transpire, Webutuck graduate Dylan Johnson decided to reflect on the happier memories of his time at Webutuck when he recorded his salutatorian speech for the virtual segment of the Webutuck Class of 2020's graduation ceremony. In lieu of a traditional ceremony due to the COVID-19 pandemic, families and fellow graduates had the opportunity to watch Dylan's speech on the main screen at the Four Brothers Drive-In Theatre on Tuesday evening, June 16.

Reflecting on his experiences as a longtime student of the North East (Webutuck) Central School District, Dylan reminisced about the opportunities presented to him during his academic career, which he said gave him a chance he might not have otherwise received to be a part of the community. As far as how his time at Webutuck shaped him as a scholar, he explained that between the small school district and its staff, he felt students could have a personal connection with their teachers and feel free to ask more questions.

In the last few years, Dylan's academic excellence has been recognized on both the Webutuck Honor Roll and the exclusive Principal's Honor Roll at Webutuck High School (WHS). Rounding out his schoolwork with extracurriculars, he was previously involved with the soccer and basketball teams at the modified and junior varsity levels as well as the modified and winter track teams. Taking his WHS experience into consideration, Dylan was quick to say that playing basketball with Coach Keith Jackson and Coach Jim Jackson as his favorite high school memories.

As he advanced into his senior year at WHS, Dylan explained that he decided not to play sports this year as he was already balancing his school work and his job as a dietary aide at Noble Horizons in Salisbury, Conn.



PHOTO SUBMITTED

Dylan Johnson is Webutuck's salutatorian for 2020.

When asked to consider what it means to be a graduate in these uncertain times, Dylan admitted, "It's kind of difficult; it really tests your ability to stay focused because when you don't have someone to constantly remind you, you have to take it upon yourself to stay on top of things."

Nevertheless, he said, "I think it was a really big moment for me — it shows I can do it, and other people can do it and adapt on the

fly." Now that his time at Webutuck has come to an end, Dylan plans to continue his academic career at Dutchess Community College in Fairview, N.Y., this fall, where he'll major in engineering. At this time, he said he plans to transfer to another university after two years once he's earned enough credits. While his ultimate goal is fixated on automotive engineering, Dylan said he'll keep his options open.



PHOTO BY KAITLIN LYLE

Welcoming performances by a talented cast of five, the Four Brothers Drive-In Theatre came to life last weekend with a live outdoor concert featuring songs from the Broadway musical, "SuperYou."

Broadway comes to the country

AMENIA — Showing its support for live performances during the global coronavirus pandemic, which has shut down the heart of New York City's theater district until at least January 2021, the Four Brothers Drive-In Theatre invited audiences from near and far to spend an exhilarating night on the town with a live concert performance of the Broadway musical, "SuperYou," which had to cancel its run on the Great White Way due to COVID-19. The Broadway cast appeared at

the drive-in on Saturday, June 27, and Sunday, June 28.

Despite some rain storms, the live outdoor concert was held at 8 p.m. on both nights in front of the theater's main screen. The drive-in's field was packed with cars, many with families thrilled to have a night out filled with live music at their favorite haunt. Others were clearly theater fans, eager to watch a live performance.

In addition to the rock-style musical, admission included a family-friendly double feature.

Families that came to the drive-in wearing superhero capes also received a free ice-cream cone and a free "SuperYou" face mask.

Performing from the back of five pickup trucks equipped with lights and speakers, the concert featured a cast of five female Broadway singers — including Lourds Lane, who wrote the book, music, lyrics and arrangements for "SuperYou" — who poured their hearts and souls into each performance.

— Kaitlin Lyle

4th of July fireworks on Depot Hill Road

AMENIA — Dutchess County is offering free firework displays at three sites throughout the county on Saturday, July 4, for all county residents — one right in Amenia at the Silo Ridge Field Club Equestrian Center.

Dutchess County Executive Marc Molinaro announced the celebrations last Friday.

"The COVID-19 pandemic has robbed us all of so much, but nothing will stop Dutchess County from honoring the birth of our nation," he said. "Our residents deserve the chance to celebrate this most American of holidays — even as we remain safely and

socially distant — and our county is proud to collaborate with our community partners to present a patriotic observance worthy of our country, as we strive every day to fulfill the radical undeniable truth, that all are created equal endowed with certain unalienable rights: life, liberty and the pursuit of happiness."

The drive-in displays will begin at 9:30 p.m. at the following venues:

Silo Ridge Field Club Equestrian Center (Keane Stud), 217 Depot Hill Road, Amenia

Dutchess County Fairgrounds, 6636 Route 9, Rhine-

beck

Dutchess Stadium, 1500 Route 9D, Wappinger

iHeartMedia of the Hudson Valley will host live remotes on several of its stations, and will synchronize patriotic music to the fireworks.

Gates will open to vehicles at each location at 7:30 p.m. Parking is limited at Keane Stud (300 vehicles), Dutchess Stadium (500 vehicles) and the Dutchess County Fairgrounds (3,000 vehicles).

Residents may bring their own snacks; alcohol will not be permitted. Restroom facilities will not be available.

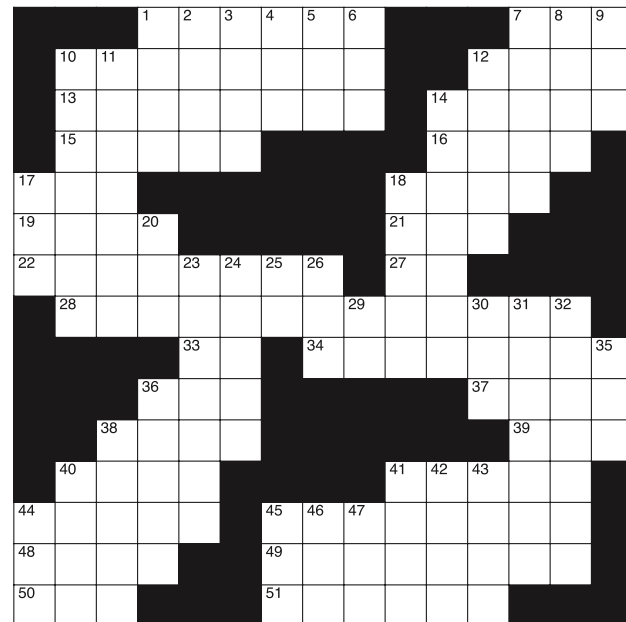
Brain Teasers

CLUES ACROSS

- African nation
- fi (slang)
- Not arranged according to size
- A demand for a show of hands in a card game
- Having a play of lustrous rainbowlike colors
- Panama has one
- Taking legal action
- Top of the body
- Part of (abbr.)
- Soul and calypso song
- Murres
- Irish river
- Accepts as true
- The Bay State
- 1950s Hollywood icon
- Blood type
- In a way, became lost
- Large primate
- A spongelike cake leavened with yeast
- Mama __, folk singer
- Visual metaphor (computers)
- Trim by cutting
- Small group of people
- Pulitzer-winning scientist
- Unique S. American mammal
- Energy, style and enthusiasm
- One who works for you
- Snake-like fish
- Consumers

CLUES DOWN

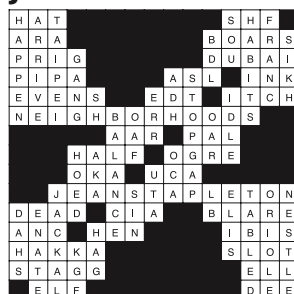
- Cylindrical sacs
- Extinct North Germanic language
- Late rocker Allman
- Word element meaning ear
- Amino acid (abbr.)
- Promotions
- Actress Lathan
- Clothed
- Unwell
- Loosen
- Cephalopod mollusks
- __ at Obdurata: Harmful papal bull
- Musical composition
- Irish bar
- Greek island
- Afflict
- Goes by
- Ambience
- Video game manufacturer
- Surplus Marketing Administration



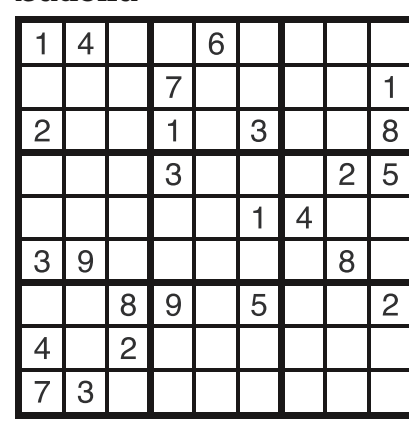
- Football position
- Electronic musical style (abbr.)
- Furniture with open shelves
- Clouds of gas in outer space
- Indian midwife
- Packers' signal caller
- Secret political clique
- Cry weakly
- Gomer __, marine
- Academic Bill of Rights
- Negatives
- Hip hop icon Kool Moe __

Look for the solution in next week's issue.

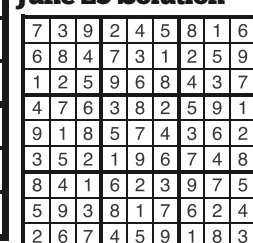
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June 25 Solution



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OBITUARIES

John D. Perry

CORNWALL — John D. Perry, age 83, died June 17, 2020, of natural causes after living with Parkinson's disease for over 20 years.

John was born May 6, 1937, in Isleworth, London, England, to Herbert Perry and Phyllis Ivy Perry.

John excelled in school and sports.

He served in the British Army from 1956-58.

After completing his undergraduate degree in history, John went on to complete a master's degree in business management in the United States, and stayed here to make a life.

John married Sybil McGiveran in 1966, and together they raised three sons. He built a career as a business consultant, specializing in strategic planning and implementation.

John loved his family, poetry, the outdoors, and was concerned about politics and the state of the world.

He was a voracious reader and seeker of knowledge. His quest for learning never waned.

Writing poetry was a lifelong interest, and once he moved to the Sharon area, he joined the Oliver Wolcott Poetry Group. He also was a man who ate with gusto and who loved marmalade, but not chocolate.

He was involved with the Religious Society of Friends (Quakers) for most of his adult life. He began attending meetings for worship in 1971 and became a member in 1976.

John participated in many roles on the local and state levels and was an active volunteer in the Alternatives to Violence Project. He was enriched by opportunities for deepening his connection with God and caring for others.

John is survived by his wife of 54 years, Sybil Perry; his two sons, Ted Perry and daughter-in-law Jennifer, and David Perry and daughter-in-law Chandra Dorsey; his grandson, Griffin Perry; two brothers, Roland Perry and sister-in-law Clare and Colin Perry and sister-in-law Julie; and numerous nieces and nephews and all their children.

John was preceded in death by his parents; and his son, Philip.

A memorial service will be planned at Powell House for a time when public gatherings may be safely held. Gifts may be made in John's memory to the Powell House conference and retreat center, 524 Pitt Hall Road, Old Chatham, NY 12136, or to the Alternatives to Violence Project (AVP-USA).

Arrangements are under the care of the Kenny Funeral Home in Sharon.



AMESVILLE — S. Peter Law, a longtime resident of Rowayton, Conn., passed away peacefully in his sleep on Friday, June 26, 2020, at the age of 93 at the home of his daughter and son-in-law, Jennifer Law and Alan Lovejoy of Ameyville, with whom he had lived since 2015.

He was befriended by many and spent his final years sitting on the porch and watching the chickens and clouds, drinking martinis and eating ice cream, including his last day.

Peter was an insurance executive, an avid tennis player, a husband, father and grandfather, a community advocate and a good and loyal friend.

Peter, the son of Louis Law and May (McIver) Law, was born in Rome, Italy, on March 30, 1927, and, though a British citizen until his 20s, was raised in Great Neck, N.Y., along with his older siblings, John and Margaret. Peter attended the Choate School and later Princeton University with a hiatus in the British Royal Navy in 1945. He met his future wife, Anne Paul, in New York City, and they were married on Oct. 2, 1954.

After a stint in Hartford, where Peter got his start in insurance, Anne and Peter moved to Rowayton in 1959, and Peter worked in New York for the rest of his career. Their stucco home on Jacob Street, a former barn that was converted in 1919, was the focus of their life for more than half a century. Anne and

Peter raised four children there, beginning with Stephanie in 1955, and followed by Jennifer in 1957, Hilary in 1961 and Anthony in 1964.

Peter worked in risk management for over four decades. His time at Aramco afforded him several eye-opening trips to Saudi Arabia. At USI, a large conglomerate, he devised the then-novel solution to self-insuring workers' compensation coverage by creating a captive insurance company in Bermuda, the first of its kind for casualty insurance.

He later lent the same expertise to the national board of Planned Parenthood, founding and serving for many years on the board of their Bermuda captive, PPIC, allowing them to self-insure their numerous local facilities. It was this work for which he felt the most proud. He worked for many years at Schlumberger, and retired from there in 1994.

Peter was a volunteer in a number of community-based projects and organizations. He helped lead the fight against Continental Can moving its headquarters to the former Thomas School site on Highland Avenue, which led to a position as a city commissioner (street lights and trash collection!), and to serving as a long-time board member of the Norwalk Land Trust. He served on the board of Roton Point, where he played tennis at every opportunity. He was a volunteer at the Norwalk

Maritime Center for 18 years. And for 48 (!) years he played the role of the Prophet Isaiah ("Comfort ye, Comfort ye my people saith your God ...") in the annual Rowayton Christmas Pageant.

Peter's passions were tennis and progressive politics. He was a devoted player at Bayley Beach, Roton Point and the Rowayton Paddle Tennis courts (of which he was a founder) in winter, even attending the year-end USTA National Championships at the Senior 4.0 level, the dream of many club players. He was a daily reader of the New York Times, and a frequent watcher of the PBS NewsHour. He also contributed to practically any charity that asked him, over 100 per year.

Peter is survived by his four children; seven grandchildren, Eric, Jeremy, Hannah, Molly, Hazel, Eleanor and Oliver; his brother-in-law and sister-in-law, Jonathan and Gayle Paul; his niece and nephews, David and Peter Kemp, John Law and Victoria Paul Nelson; and his godson, Jeff Hamill.

Peter's life will be celebrated with bagpipes and a gathering of friends and family at a future date when it is safe to do so.

For those interested, donations may be made in Peter's memory to Planned Parenthood at www.plannedparenthood.org or The Norwalk Land Trust at www.norwalklandtrust.org.

Condolences may be sent to the Law Family, 18 Sugar Hill Road, Falls Village, CT 06031.



Worship Services

Week of July 5, 2020

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The Rev. Margaret Laemmel
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sharonumc5634@att.net

Trinity Episcopal Church
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Trinity Lime Rock Facebook page
Virtual Coffee Hour & Bible Study
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Unitarian Fellowship of NW CT
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Region sees slight rise in cases of COVID-19

By CYNTHIA HOCHSWENDER
cynthiah@lakevillejournal.com

TRI-STATE REGION — For the most part, reported cases of COVID-19 have been steadily decreasing in recent weeks in the Tri-state area. However, in the past few days there have been slight increases in Dutchess and Litchfield Counties. Berkshire County's infection and death rates remain consistently low, as they have since the beginning of the pandemic.

On Monday, June 29, there was a slight increase statewide in Connecticut, with the total number of reported cases at 46,303, an increase of 97 from the previous day.

The data is not archived for each town, but in general the death rate in Litchfield County has remained at 116 confirmed and 20 probable deaths for more than a week. It had been increasing by about one death per day before that.

There was only a single patient hospitalized with the coronavirus on June 29.

The county as a whole reported 1,419 confirmed cases on June 29, with an additional 63 probable cases.

In the six Northwest Corner towns, on June 29 there were still no reported cases in Canaan/Falls Village; five cases in Cornwall; seven confirmed and one probable case in Kent; five confirmed and one probable case in North Canaan; 12 confirmed cases in Salisbury; and 20 confirmed cases in Sharon.

The statistics for Sharon are not supposed to include out-of-town residents who are at either Sharon Hospital or Sharon Health Care, which the state had

designated a COVID-19 recovery center.

There is less detailed information available for New York state but at 9 a.m. on June 29, the web-site listed 4,198 cases in Dutchess County. The number of people taking the COVID-19 test had spiked on June 24, with the state reporting that 595 people were tested on June 23 (with eight positive test results) and 1,245 people getting tested the next day (with 18 positive test results).

The number dropped slightly on Friday, June 26, with 958 people getting tested (three positive results) and it increased again on Saturday with 1,099 people getting tested (12 positive results). On Sunday, June 28, 828 people took the test (seven positive results).

Massachusetts data showed that there had been a total of 44 deaths in Berkshire County caused by COVID-19 as of June 28. Statewide, COVID-19 deaths reached their lowest point since May, with nine new deaths reported. Berkshire County reported a total of 594 cases as of June 28.

Information is provided by each state in different formats.

Data is available for Connecticut online at www.portal.ct.gov/Coronavirus/COVID-19-Data-Tracker; click on the box that says Daily Data Report.

In New York, updated numbers can be found at www.coronavirus.health.ny.gov/home; click on COVID-19 Tracker for a county-by-county breakdown. For Massachusetts data, go to www.mass.gov/info-details/covid-19-response-reporting and click on COVID-19 Dashboard.

For a look at statistics nationwide, go to www.cdc.gov/covid-data-tracker/#cases.

Jack William Richmond

WEST CORNWALL — Jack William Richmond, 88, of New York City, died June 24, 2020, at Noble Horizons.



Jack was born in Mineola, N.Y., on Sept. 13, 1931, the first born of Minnie (Silberlicht) and Saul Richmond.

After serving as a second lieutenant in the U.S. Air Force, Jack chose not to pursue a career in the family business, at Richmond Hardware, and at 25 moved to Istanbul. He tutored adolescent Turks in English and discovered the joys of linguistics. He returned to New York and became an ESL instructor at Columbia University, where he earned his M.A.

Jack was a fine sailor, great cook and an aficionado of the Broadway musical. As a professor, he would teach American idiomatic English through the lyrics of a Broadway show. He would treat the entire class to a buffet dinner in his apartment and then take them to the show on Broadway. After each show, he arranged to have his students meet the stars backstage. Legends like Ethel Merman, Mary Martin, Carol Channing and Gwen Verdon were enchanted to be part of the process.

Jack Richmond was the extended family's official Pied Piper, taking a dozen preteen nieces, nephews and cousins to the Barnum and Bailey Circus. He introduced his brothers, their dates and spouses to the theater,

French food and Bordeaux wines. He opened the door to everything that was fun in the world. Generosity of spirit fails to capture what it was like to be in his light; he would have never wanted you to be in his shadow.

Jack will live on as family and friends think of him when seeing a show, sailing calm waters, cooking a special

meal, tasting a fine Bordeaux or humming a Broadway show tune; connecting those joyful experiences with the very unique moment they shared with Jack.

Jack William Richmond is survived by his devoted brothers and their spouses, Burt and his wife, Diane Fitzgerald, Alan and his wife, Portia Morrison, of Chicago and Paul and Jan Richmond of Bradenton, Fla.; his nieces and nephew, Allyson Masters, Melanie Richmond, and her husband, Mitch Hayne, Bruce and Kathy Richmond, Wendi Richmond-Brown and Matthew Brown and Anne Richmond; and his loving, dedicated spouse, together with Jack for 38 years, Kevin T. Wilson of New York City.

Following COVID-19 protocols, committal is private.

Memorial contributions may be made in Jack's memory to the following: NYU, Langone Medical Center-Fresco Institute for Parkinson's and Movement Disorder in New York City; and Noble Horizons.

Email obituaries to cynthiah@lakevillejournal.com

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When purchasing a house, a new issue to look for is the presence of high levels of sodium and chloride in the well water. The State of Connecticut has established levels for each and readings above these levels have adverse health effects and are additionally corrosive on the plumbing. The higher levels can come from a variety of sources, salt applied to the roads in the winter, the discharge of water softeners, fertilizers, etc. The solution is relatively simple, a single source reverse osmosis treatment unit can cost \$1,300+/-, while a whole house system is considerably more expensive. To find out more on this issue, visit: portal.ct.gov/-/media/Departments-and-Agencies/DPH/dph/environmental_health/private_wells/Sodium-Chloride-FS-sept-2018-update.pdf



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MILLBROOK

Millbrook Mayor Rodney Brown suddenly resigns at Zoom meeting

By JUDITH O'HARA BALFE
judythb@millertonnews.com

MILLBROOK — "I'm resigning."

This surprise announcement came from Republican Mayor Rodney Brown at the end of a long — two hour and 57-minute — Village Board virtual meeting on Tuesday, June 9. He added that he would submit his official letter of resignation at the next meeting with a date effective as of Friday, July 31. Brown added that he was not giving any specific reason, and will not furnish any further information about his decision to step down from office just months before his term was set to end, aside from the fact that he had discussed it with his wife, Linda, and the rest of his family. He also noted that he will be on vacation the week prior to his official resignation date, but that he gave the board seven weeks' notice.

"It's been a pleasure," he said. "We got a lot of stuff done."

Looking back over Brown's time as mayor, he accomplished



PHOTO COURTESY VILLAGE OF MILLBROOK WEBSITE

Millbrook Mayor Rodney Brown resigned at a June Village Board meeting, effective July 31. He gave no reason for his decision to leave office just months before his term ends.

much, including the painting of the water tower and the formation of the Thorne Building Committee. Brown has also enhanced the Millbrook Police Department,

adding more officers to the roster, and through the Village Board, updating both the department's communications and equipment.

Having served as village treasurer under former Mayor Laura Hurley before becoming mayor at the start of 2017, Brown's financial acumen helped him create reserve funds for numerous budget items and allowed him to tighten the overall budget process. Under his direction, the village was able to enhance its software and computer training has brought Village Hall into the 21st century.

Brown formalized Village Board meetings, acknowledging doing so was not always to the pleasure of participants. He streamlined the meetings while asking that department heads report at the first meeting of each month; he also limited questions/remarks from the public to three minutes each.

Communications and technology are the things Brown will most likely be remembered for; he got the village of Millbrook its own cable channel, Channel 22. He re-

quested grant money and raised donations for the technological equipment that has allowed the village to tape not only the official meetings, but also the show. "Kevin at 11," with Village Trustee Kevin McGrane, which airs on Fridays at 11 a.m. and delivers business and village news. The cable channel has also allowed local houses of worship to televise their services during the COVID-19 pandemic while their buildings have been shut down to prevent the spread of the virus.

Brown mentioned that between being mayor, treasurer and before that a village trustee, he has spent the last seven years serving the village of Millbrook. He had announced previously that he was not going to run for re-election in November, but his resignation last month came as a surprise to most.

The next step for the Village Board will be to appoint an interim mayor, to serve the remainder of Brown's term until the election. In November a new mayor will be elected, who will take office in January 2021.

2020 Data Jam winners announced

By JUDITH O'HARA BALFE
judythb@millertonnews.com

MILLBROOK — Data Jam 2020 was just as exciting this year as ever, even though it was a virtual event due to the coronavirus pandemic. On Friday, June 18, at 5 p.m., the Cary Institute of Ecosystem Studies, which runs the contest, showcased Data Jam participants' work and highlighted this year's area winners. While there were fewer entrants than in years past, there was still a solid turnout.

This was the seventh year that Cary participated, inviting all area students — budding scientists or perhaps artists interested in exploring scientific data

bases — to use their special talents to share their findings. The data can be shared through story, song, poem, graph, chart, painting, video or a sundry of other imaginative ways.

In the high school division, two of the winners were from the local private school, Millbrook School. The winners in the other divisions were from around the state.

2020 Data Jam Winners Middle school division

- Best level one project: Annabelle Clark, grade seven, Mary Mount School. "The Spring Migration Story," picture book.
- Best level two project: Kal Sanvictores, Mikaella Salas and Edward Lin, grade six, Hudson

Montessori School. "Hudson River Jeopardy: Zebra Mussels," video.

- Best level three project: Isla Oliveria and Madeline Stocks, Marymount School of Manhattan. "Blood Lead Levels, Poverty and Housing Trends for the Mid-Hudson Valley," 2-D graph.

- Best overall project: Lena Tran, Sahar Mokal and Shreya Gokanda, grade seven, Highland Middle School. "The Story of My Species," picture book.

High school division

- Best level one: Robbie Roberts, grade 12, Millbrook School. "Change in Sea Levels at Battery Park," photography.
- Best level two: Drew Deery, grade 11, Millbrook School. "Glass

Eels," digital photography.

- Best level four: Juliana Sundberg, grade 10, home-schooled. "Pharmaceuticals in the Hudson River," video.

- Best overall project: Makenzie Boylan, grade 12, Fox Lane High School. "Pharmaceuticals in the Hudson," digital painting.

Family project division

- Lulu Pronto Breslin, grade six, "Cary Wildlife Locator," interactive graph.

- Eleanor Solomon and Nora Callaghan-Jurgens, grade six, "The Salty Suite," song.

Cash awards were given to the top middle and high school participants and special awards were given to the top family submissions

The connection among climate change, social injustice and pandemics

By JUDITH O'HARA BALFE
judythb@millertonnews.com

MILLBROOK — There is a lot of talk lately about pandemics, due to COVID-19, and there have been many discussions over the years about climate change. It's only recently that people have put the two together.

On Thursday, June 18, the Cary Institute of Ecosystem Studies hosted a virtual program via Zoom called a Cary Science Conversation. More than 200 registered to hear a discussion about the intersection between COVID-19 and extreme heat. One obvious difference between New York City (NYC) and the suburbs: it is usually cooler north of the city in both the summer and the winter.

Although the focus was on NYC, it was relevant to the Hudson Valley region as well. The program also contained information about social injustice related to illness and the prevention of disease.

Panelists included New York Cities Program Director of The Nature Conservancy Emily Nobel Maxwell; Christian Braneon, a remote sensing specialist at NASA's Goddard Institute for Space Studies; Associate Director of the NYC Environmental Justice Alliance Annel Hernandez; and Director of the Urban Systems Lab at the New School Timon McPhearson, also a Cary Institute senior research fellow.

When the coronavirus was still new, many thought the weather — cold winter temperatures or warm spring and summer temperatures — would have an effect on it. The panelists said it's possible that behaviors during the seasons, actually, might make just as much of an impact.

For instance, during warmer weather, people go out into more open spaces; they also tend to congregate more at social events.

It is also true that when it's colder, people tend to stay indoors, in closer proximity to others, so disease spreads more easily. The conclusion? Researchers still aren't certain if seasonal weather changes contribute extensively to the spread of COVID-19.

What does seem certain is that extreme heat can contribute to the lateral problems of most disease, which is when geography, habitat and social affluence play a role (urban versus suburban or country).

The role of trees

Trees are key. The more trees there are, for instance, the more shade there is. Living in the suburbs or the country, with more access to the outdoors, there are more trees. In cities, there are fewer trees, mostly in parks and perhaps on some streets.

Thursday's program gave statistics: There are approximately 7 million trees in NYC. Of those, 666,134 are street trees. About 22% of the city has tree canopy, with about 138 species of trees; most of those are spread throughout the city. That may sound like a lot of trees, but given the size of NYC, and that some of those trees are grouped in parks, the actual area covered by trees producing shade is limited, at best.

Compared to non-urban areas, the difference is profound. Among the benefits of trees (based on the tree population of NYC), according to the Cary, they store 1.2 million tons of carbon and 4.2 million tons of CO₂; they absorb 51,000 tons of carbon annually and 186,000 tons of CO₂; they remove 1,100 tons of air pollution annually. Trees also reduce residential energy costs, reducing runoff by 69 million cubic feet annually, saving the city millions of dollars.

However, susceptibility to disease it is not just about access to trees, but living conditions. Living in an overcrowded home,

not having air conditioning in extreme heat, and keeping windows closed when there are highly contagious germs spread around shared spaces is also considered very dangerous.

In large cities, there are often clusters of people who are underprivileged or poverty-stricken, who lack access to good health care and adequate and/or healthy food, which can lead to compromised immune systems. This, of course, is also true of the underprivileged in other areas as well, who reside outside of cities.

COVID-19 and the resulting unemployment rates have impacted people's finances also. Changing ecological factors and increasing heat compound these problems. After floods and hurricanes the spread of disease is well known due to lack of essentials such as clean drinking water, fresh food and diminished electric power — all contribute to declining health and rising death rates, said the panelists.

But, they added, scientists can make Earth Observation (EO) data accessible, usable and understandable. They can collaborate with disease transmission experts and think creatively for potential solutions.

In NYC there is a move to provide more than 74,000 air conditioners to those in need who live in public housing this summer; a move to track heat-related deaths; a move to devote state funds to help pay for winter heating and summer cooling for low-income families.

There is also a push to plant more trees, to create more rooftop gardens and to establish more outdoor spaces for recreation while social distancing.

A survey asked how important parks are to physical health in NYC: 57% responded that they are extremely important, 26% responded very important. Asked about stress levels being lowered

Millbrook High School

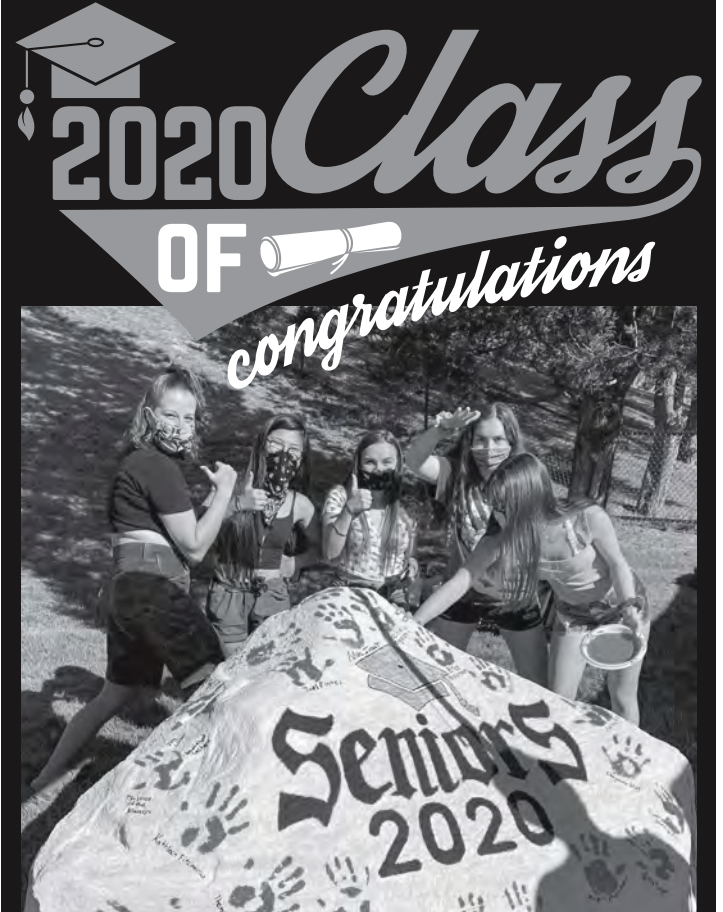


PHOTO BY MICHELLE CRING

From left, Rachel Green, 18, Jackie Striker, 17, Hannah Brown, 17, Cecilia Dignan, 18, and Madison Chomyc, 18, pose by the Senior Rock, which was donated to the Class of 2020 by Stone Resource of Amenia, owned by Sam and Erin Bailey. The rock was delivered to Millbrook High School by Frank and Amiee Duncan, owners of Northwest Lawn and Landscaping in Millerton, who donated their time, equipment and labor.

Best of luck in your future endeavors!



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EDITORIAL

The ZRC will benefit us all

Zoning. It may sound unimportant in your day-to-day life. After all, it's kind of technical. Boring, even. We get that. Most people hardly think of zoning codes and land-use regulations, until they need them, that is. And then, well, that's when zoning becomes so very, very important.

That's why we'd like to take a moment to recognize the town of North East, its Town Board, and the board's recent appointment of the volunteer Zoning Review Committee (ZRC). At its June meeting, the Town Board appointed eight members of the nine-member volunteer committee (the ninth member has yet to be confirmed), wisely placing veteran community volunteer and current North East Zoning Board of Appeals (ZBA) Co-Chair Edie Greenwood as ZRC chairwoman. The Town Board had been forced to delay forming the committee for a number of months due to the coronavirus pandemic, but town Supervisor Chris Kennan said June was finally the right time to man the ZRC.

Well done! Now the town can move forward with the hard work done by volunteers from both North East and the village of Millerton on the joint comprehensive plan that the two municipalities finalized last year after putting in a tremendous amount of work. The comprehensive plan gave this twin community a vision statement for the next five to 10 years — and both the town and village need updated zoning to get them there.

The town hasn't updated its zoning code since the 1990s, according to Kennan — and a lot has changed in the past three decades: local laws, definitions, land uses, even the creation of things like Electric Vehicle (EV) charging stations (versus regular gas stations). That's a lot for a town to consider when deciding what kind of uses to allow in a given zoning district and what not to allow.

There's already one hot zoning issue on tap for the town to tackle once the ZRC gets to work: the Millerton American Legion Post 178 electronic messaging LED display sign that was illegally installed without a permit last year. It's currently outside the Legion Post Home on Route 44 in the Boulevard District. The town originally told the Legion to turn off the sign due to its lack of a permit, but since March has allowed it to be turned back on, as the Legion has graciously electrified the sign during the pandemic to post emergency information for the community. That will likely be among the first issues to come up when the committee deals with the Boulevard District, which Kennan said is one of two of his top zoning priorities, the other being the Route 22 business district.

There is much work for the ZRC to do. Zoning, despite what those who haven't had to deal with it before might think, actually affects everyone who owns property. So many things come into the equation, like property lines; or subdivisions; or how close to a stream one's property is allowed to be located, for instance; or on what kind of land one can or can't build (think wetlands, soil types, if there are endangered species living there, etc.); or what kind of uses are allowed in a particular zone (commercial, residential, mixed-use, etc.). The list is so extensive that we couldn't even begin to delve into it.

Just trust us when we say that every single resident in the town of North East should be absolutely grateful that these knowledgeable, trustworthy and hardworking volunteers are willing to share their expertise for the good of their community for the next many months — years, probably — in what promises to be a rigorous and likely thankless job. Creating zoning recommendations for the Town Board to consider will not be easy. It will be grueling and detailed — but it will lead to a better North East, and all will benefit in the end.

We have every confidence from the list of members named to the ZRC (read this week's article on Page A4 for details) — all of whom have loads of experience, insight and determination — that the committee will be successful in its task. We want to take a moment to commend those new ZRC members for volunteering for the assignment, and to thank them for their commitment to bettering the community.

Why care about pollinators?

Monday, June 22, through Sunday, June 28, was Pollinator Week this year. Pollinators include bees, butterflies, birds, beetles, bats, wasps, flies, other insects and small mammals.

They are responsible for helping to create one out of every three bites of the food we eat. They help bring us fruits, vegetables and nuts and help those plants to reproduce.

They also almost invisibly help our earth by preventing soil erosion and helping the plants that use carbon dioxide to make food.

Bees are the most efficient of these creatures. There are 3,600 species of native bees. Some of these include mason, leafcutter, mining, woolcarder, hairy footed, nomad, sweat, squash and blue orchard bees. Two-thirds of these bees live underground; one-third live in canes and tree trunks; 1%, the bumbles, live in old rodent holes. These native

GUEST COLUMN

Mary Lynn Kalogeras

bees do not usually sting and are gentle insects.

Only 2% of all insects are pests. Insects provide twice as much protein as fish or beef to their carnivore predators.

Thanks to the Xerces Society and Pollinator Partnership for this vital information.

Mary Lynn Kalogeras is one of the newest members of the Town of North East's Conservation Advisory Council (CAC). She recently created a pollinator garden to be a habitat for bees, birds and butterflies on Century Boulevard in the village of Millerton for the community to learn from and enjoy.



LETTER TO THE EDITOR

New county jail should be opposed

I write to share with others the views I have urged upon our county legislators to re-consider their plans for a large, expensive jail in our county. Particularly at this time of enlightened ideas about criminal justice, including bail reform and other alternatives to incarceration, it seems foolhardy in the extreme to borrow more than \$130 million that the residents — and voters — of Dutchess County will be paying off for years. The debt service alone will rival and exceed the annual costs of critical projects like public transit and infrastructure repairs.

Also, the existence of such an enormous jail is likely to foster over-incarceration, which can ruin lives and, ultimately, lead to greater rates of poverty and crime.

Our county is doing well in so many ways. I hope that others will join me in asking our county legislators not to drag us down with an outdated plan to spend an exorbitant amount of money on a huge jail.

The Dutchess County Legislature will be voting on this issue on July 9.

Amy Rothstein
Pine Plains

Military superiority, part II: Defense

The Space Development Agency (SDA), with help from the Missile Defense Agency (MDA) and the Defense Advanced Research Projects Agency (DARPA), will soon launch a batch of 40 interlinked satellites that will form a net of protection over the USA (at least). Much like castles in the Middle Ages that provided protection in times of conflict for the outlying villages, the USA space net may well provide (at a cost!) protection for other nations that agree to sign on — either as allies or paying customers. The new forms of tracking technology on those satellites will perform the challenging task of remotely targeting hypersonic missiles as they maneuver in the atmosphere hundreds of miles below.

And with targeting comes the defensive weapons to shoot down hypersonic missiles from enemies — ours and those of our "customers."

Target? With what? Well, for starters, the MDA and DARPA have developed "kinetic and non-kinetic interceptor technologies." Why have they already developed these defensive weapons when no one is yet flying hypersonic weapons? Oops, that was a slip up... in 2017 it seems we already had our own hypersonic missile and the Pentagon quickly realized that we had better have a system to defeat even our own hypersonic vehicles in the event that China and Russia (and Japan, etc.) all copy us. And sure enough, they have (see last week's article).

The major issue comes with Hypersonic Glide Vehicles (HGVs) and cruise missiles that are designed to evade MDA's already established network of ground and sea based detection based radars. HGVs skipping across the atmosphere are 10 to 15 times less visible (luminous, the Pentagon calls it) than MDA sites can handle when seen from below — and even almost invisible seen against the warmth of the planet below when seen from Infra-red satellite detection from above. The Pentagon has, therefore, begun an initiative, in earnest, to put that new satellite net in place that can see these HGVs early.

And that leads us to the cost. Already the budget calls for

A VIEW FROM THE EDGE

Peter Riva

\$10,000,000,000 for the three HGV detection systems in development (and you can multiply that by 10, at least, for actual production in numbers). The Pentagon is currently looking for an additional military spending budget of at least that amount to construct its net. So the MDA asked for and got — as a starter — a measly \$400,000,000 this year to get started. And part of that deal is that the Pentagon will not include this net cost in its budget for the years coming, but will, each year, ask for an addendum payment.

Why? Partly because it is not sure how much this defensive system will cost, partly because it is not sure what leverage and co-payment it can extract from allies, and, not least, it is in MDA's interest to make Congress allocate these funds outside of the main Defense Budget in order to avoid general Congressional oversight. It's only small money, it's necessary, it's defensive... no need to ask further. Certainly not with this type of testimony: Gen. Paul Selva, then-vice chairman of the Joint Chiefs of Staff: "Imagine if NATO attempted to blunt a move by Moscow to occupy a Baltic state, and Russian strategic forces responded by threatening to launch a Russian Avangard hypersonic missile. That a single Avangard could arc over the Arctic Ocean, and as it reached the northern tip of Hudson Bay, Canada, could change course. It could then veer to target the U.S. East Coast or strike the West Coast."

However, U.S. forces currently have no ability to deter or defend against such a capability. And the science is not there yet, despite the 40 satellites they are launching this year.

SDA Director Derek Tournear stated: "...the jury is still out on whether [the satellite sensors] will be able to form a track that is high enough quality to actually give you that fire control solution so that you can fire [interceptors] on [a] remote [track]."

Doesn't sound optimistic, yet.

More money and time will certainly be requested by SDA and MDA. Stay tuned.

(Quotes courtesy of AvWeek, June 2020.)

Peter Riva, a former resident of Amenia Union, now lives in New Mexico.

'Let Freedom Ring' this July Fourth

American freedom is the core value of which has often been tested in the past and unto today. One of the most poignant examples of our freedom revolves around events of the American Revolution. America's 13 British colonies were tired of British authoritarian control over their lives. Americans embraced an honorable cause of revolt. They craved independence to make their own decisions, form their own government. Freedom was so dear to us that we fought the English against overwhelming odds and firepower. The cost in American and British lives and suffering was great.

Ultimately, true Colonial grit and perseverance prevailed. With France as an ally, commanded by their most famous officer, Maj. Gen. Lafayette, we eventually routed Cornwallis at Yorktown. That defeat proved to be the "beginning of the end" to British rule over American colonies.

On July 4, 1776, the Declaration of Independence was drafted. The British later surrendered all of their forces on Oct. 19, 1781, and it wasn't until Sept. 13, 1787, that they recognized U.S. independence in the signing of the Treaty of Paris.

Our freedoms have been tested many times since by foreign powers, by the threat of terrorism and

VETERAN'S CORNER

Larry Conklin

by threats from within our own country. Such threats come from cultures and ideologies I fear will never be quelled, and so we must always remain vigilant and support measures to contain or neutralize those threats. It's not going to be easy for they're not going away.

Freedom should not be taken for granted, but cherished, due to the great sacrifices of those who have preserved our freedoms for so many decades and generations past, those who do so in the present, and for those who will do so in the future yet to come.

God bless you, patriotic readers, and your families. Have a great 4th of July weekend. Enjoy your summer and encourage your children to embrace American history, its military history and to fly our colors.

'Til next time...

Vietnam veteran Larry Conklin is a Millerton resident and a member of both the Millerton American Legion Post 178 and the Couch-Pipa VFW Post 6851 in North Canaan, Conn.

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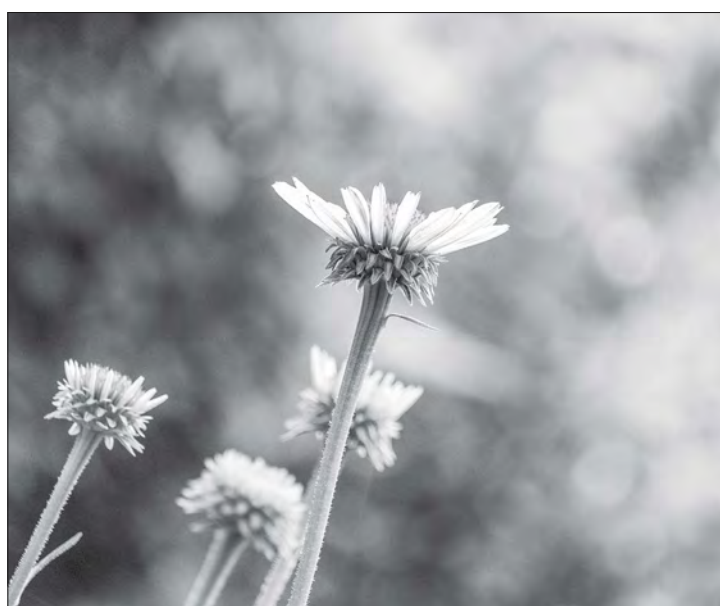


PHOTO BY JAMES H. CLARK

The cure for what ails you?

PRIMARY ELECTIONS *Continued from Page A1*

brook lawyer, resident and former village trustee, and Ola Hawatmeh, a Poughkeepsie fashion designer, both ran for the GOP nomination to make Delgado's quest a failure.

According to the BOE's unofficial results, Van De Water earned 814 votes in Dutchess County while his opponent, Hawatmeh, earned 776 votes. The district includes all or parts of 10 other counties, however, and the results from those counties (excluding absentee ballots) had Hawatmeh ahead, 5,502 (52.2%) to Van De Water's 5,027 (47.79%) — a difference of 475 votes.

According to BOE Republican Commissioner of Elections Erik J. Haight, "There are roughly 8,000 absentees, district wide, across all 11 counties. We will begin canvassing absentees on or about July 1."

In addition to being on the Democratic ticket in the primary, Delgado ran unopposed on both the Working Families Party ticket and on the SAM ticket.

Also running for the 19th Congressional District is Steven Greenfield, who ran unopposed in the primary on the Green Party ticket while Victoria Alexander ran unopposed for the 19th district on the Libertarian Party ticket.

State Senate District 41

In the State Senate race for the 41st District, incumbent State Sen. Sue Serino (R-41) is seeking her fourth term in office; she's served since 2015. Serino was unopposed in the Republican primary; she's facing Democratic opponent Karen Smythe in November. Smythe challenged Serino in 2018, losing only by 688 votes.

In addition to being on the



PHOTO SUBMITTED

Kyle Van De Water

GOP ticket in last week's primary, Serino also ran unopposed on the Independence Party ticket and the Conservative Party ticket, while Smythe ran unopposed on the Working Families ticket and on the SAM ticket, in addition to the Democratic ticket.

State Assembly District 106

Incumbent New York State Assemblymember Didi Barrett (D-106) was elected in a special election in March 2012 and is now in her fourth full term in office. Barrett ran unopposed in the primary on the Democratic ticket, as well as on the Working Families line and on the Independence Party line, earning her a spot in the General Election, while her opponent, Republican Michael Dean, ran unopposed in the primary on the GOP line, the Conservative Party line and the Libertarian Party line, also securing himself a spot in the General Election race for assemblymember in district 106.

POLICE *Continued from Page A1*

"address any racial bias and disproportionate policing of communities of color."

The head of the municipality, be it the mayor, town supervisor, etc., will be required to meet with the police agency and "community stakeholders" to develop said plan. Stakeholders may include local police force members and leaders, community members, local elected officials, interested non-profit and faith-based community groups, etc. Their plans may include, but are not limited to, addressing systematic racial bias or racial justice in policing; de-escalation training and practices; violence prevention and reduction interventions; community-based outreach and conflict resolution; and so on, according to Cuomo's order.

After the plan is developed, it must be presented for public comment and then to the local legislative body for adoption no later than April 1, 2021. Following its adoption, the onus is upon local governments to transmit a certification of the plan to the director of the Division of the Budget, which will have the authority to dole out future state or federal funds to the police agencies.

Banning chokeholds, requiring cameras

Cuomo also signed a ban on police chokeholds in New York on Saturday, June 13. On Tuesday, June 16, he signed legislation to require all officers to wear body cameras while on patrol. Also created was the Law Enforcement Misconduct Investigative Office, which will review and make recommendations for enhancing the effectiveness of law enforcement as well as increasing public safety, protecting civil liberties and civil rights and increasing the public's

confidence in law enforcement.

County takes action

Dutchess County Legislator Gregg Pulver (R-19) spoke of the county's intent to review "every single policy of every single police department in Dutchess County" at a non-partisan social justice gathering at the Pine Plains clock tower on Sunday, June 14.

County Executive Marc Molinaro addressed their approach during a Telephone Town Hall on Wednesday, June 24.

"We start from a good foundation of law enforcement agencies in the county that have a lot of comprehensive policies," Molinaro said, praising the Dutchess County Sheriff's Office for providing comprehensive training on de-escalation, use of force and implicit bias. "However, this is an important moment for soul searching... in ensuring that every citizen, regardless of race, color or creed, has equal protection under the law. The public demands that we take the time to evaluate where we are and all of our police agencies want to do this in a collaborative way to make sure we're protecting everyone and with the desire to be better at what they do."

During the next few weeks, Molinaro said the county will provide the public a chance to share its thoughts. He expects all county police agencies to develop a policy statement, hopefully between October and April in order to meet Cuomo's timeline.

Local departments weigh in

At the Millerton Village Board meeting on Monday, June 15, Millerton Police Officer-in-Charge Michael Veeder announced that the Millerton Police Department is working on a refresher course in de-escalation training and defensive tactics, adding one of his officers is certified to instruct the department. In response to Village Trustee Matthew Hartzog's questions regarding how often Millerton officers take crisis intervention training (CIT), Veeder explained any officer who enters the police academy goes through CIT training. Veeder added the state offers that training annually.

Addressing a question from the public regarding having only the Millerton Police respond to calls from within the village, Veeder remarked that the Millerton Police Department is only a part-time agency.

"When we're on, you know, we're here unless we're tied up on a call," Veeder said. "We would love to be here 24/7, but when we're not, the state and Sheriff's Office handle all the calls here."

Mayor Debbie Middlebrook said the Millerton Police use both body cameras and dashboard cameras, which she said benefit the police as well as civilians. To date, there are seven officers in the Millerton Police Department.

"I was really pleased to hear that the county was going to take that initiative in an effort to make sure all the police departments in Dutchess County are following the same guidelines," Middlebrook said. "I think it's great that it's going to be one set of guidelines through the entire county and that will be all of the local police departments as well as the sheriff's department."

Amenia town Supervisor Victoria Perotti agreed that a county-wide approach makes sense.

"I think it's a very good idea to review policies and improve them in order to make them better for the future," said Perotti, adding that the town of Amenia utilizes the New York State Police and Dutchess County Sheriff's Office for its police services. It also has a part-time town constable.

Calling it "the incredible gift of living in a small town," Pine Plains town Supervisor Darrah Cloud underlined her town's good fortune in having its own police force, with a stake in how the community functions and in keeping residents safe. Totaling five officers, she said most of them — including Officer-in-Charge John Hughes — grew up in Pine Plains and are currently raising their families in town.

"I feel we're very fortunate to have our own police force so we can control what happens in Pine Plains," Cloud said. "There's a fair amount of hardship here and there's behavior that comes out of hardship and it really helps to be from here and to know the history of the people here."

Along with voicing confidence in her department's ability to treat everyone equally while enforcing the law, Cloud said she appreciates the county's help reviewing the town's use of force policy. While it currently has a strong workplace violence policy that Pulver helped craft with the rest of the Town Board when he was town supervisor in 2011, Cloud said now is the perfect time to revisit its police manual.

Regarding its policies, Hughes

said the Pine Plains Police Department is presently updating its manual as are many other police agencies in Dutchess County. All training procedures are typically put out through the Dutchess County Federation of Chiefs, he added, noting nothing is on tap at this time.

When asked if he is concerned about losing state funding, as threatened by the governor if police agencies don't regroup by next April, Hughes replied, "Not really... This training has got to go countywide — we have to be the same as Millerton, we have to be the same as Millbrook, we have to be the same as Poughkeepsie. It has to be one uniform law... it's going to be the same, but different."

However, Hughes said officers often have to make split-second decisions, stressing that every circumstance is different. For example, when an officer is taking someone into custody, he said some people will comply and others will put up a fight. Locally, Hughes said most individuals comply. In fact, he said the Pine Plains Police have never had to deploy one of their tasers or had a use of force case leveled against the department.

Meanwhile, Millbrook Police Officer-in-Charge Jared Witt said the Millbrook Police Department is "absolutely confident in protecting and serving the people in this day and age. We are also confident in the oaths we took to uphold the Constitution of the United States and that of the state of New York."

As far as updating and refreshing its use of force policies, Witt said the Millbrook Police Department will be working closely with the county and meeting with other chiefs of police and officers in charge on the project.

"It's a state mandate, so we all have to do it," he said.

Considering what it means to be a police officer in this day and age, Witt mused, "We leave our families to come out and protect and serve everyone else to the best that we can. It's what we do, it's why we got into this profession and I love it and I'll continue to do it. Myself and the officers deployed by Millbrook are some of the best people out there and we're going to continue to hold ourselves to those standards and continue to perform that way."

FOURTH OF JULY *Continued from Page A1*

the rest of the world face a new pandemic, it's interesting to reflect on how different times were, and yet on how similarities remain.

Residents near and far did what they could in their own way to help the organization. That included Reed Hotchkiss who, according to the Millerton Herald, "traveled north to Ancram, Copake and Hillsdale" to place signs in store windows advertising the July 4 event.

The 1917 Millerton celebration featured Amenia resident Asa Arnold, who, according to the Beacon Daily Herald, exhibited "a bear and a wild cat he had just captured alive in the Catskill Mountains of Northern Orange County." The

animals apparently put up quite a fight before being taken; they were eventually housed at a zoo.

In Amenia, the local paper noted that the 1917 patriotic Millerton event was organized by 20 businessmen working with "the ladies of the Red Cross" and would include the largest parade ever conducted in the area. Home Defense Companies were invited to vie for a \$50 Liberty Bond and Boy Scouts for a \$35 silk flag. The 1916 County Championship Amenia Baseball Team was set to compete and everyone was ready to "do his or her best to the extent of great personal sacrifice."

Around the country and

throughout the year both amateur and professional athletes answered the call to help the burgeoning Red Cross through similar fundraising Field Days. Boxers took on opponents and games were played, even by the New York Yankees who, during their own Red Cross Field Day in May 1918, defeated the Cleveland Indians 7-1.

During those War years, the American Red Cross grew from humble numbers when the conflict erupted in Europe in 1914 to one which, by the end of the War in 1918, included donors or volunteers numbering 20 million adults and 11 million youths — fully one-third of the country.

SUMMER CAMPS *Continued from Page A1*

On Tuesday, June 2, Governor Andrew Cuomo announced that day camps could open on Monday, June 29. Cuomo has ruled that sleep-away camps will not be allowed to operate this summer in New York.

Municipalities decide

Millerton typically offers summer camp; the Village Board considered doing so at its meeting on Monday, June 1. Given the restrictions it would have to adhere to and the difficulties linked to operating a camp in light of COVID, Trustee Jennifer Najdek suggested the village cancel its rec program this year.

"I would agree: the health of the counselors and the director and the campers is a priority for us," said Trustee Joshua Schultz. "I don't see a point where it's feasible for us to have a camp, fiscally or logistically."

The board agreed, and voted to cancel camp this summer.

Village Clerk Kelly Kilmer added at the meeting that Amenia also cancelled its summer camp program, which Amenia Recreation Director Kelly Milano later confirmed. Milano said Amenia town Supervisor Victoria Perotti made the decision about a month ago.

"It's tough these kids won't have anywhere to go," Milano said, "but there's a lot of procedures to be put in place and Victoria made the decision that we wouldn't have a summer camp this year."

Meanwhile, Pine Plains is offering camp this summer. With staff hired and permits in place, Alice Hanback-Nuccio, secretary to the town supervisor, confirmed camp is kicking off this week.

"We're really looking forward

to it actually," she said. "We really believe the kids need it and really benefit from the program."

Pine Plains Beach and Camp Director Jennifer Chase has met with staff to review safety protocol. Due to COVID-19 restriction, Chase said fewer campers are allowed this year, though she did not disclose exact numbers. Registration began online mid-June; the cost of camp is roughly \$100 a week for residents. Any remaining slots went to non-residents using a lottery system.

This summer's camp program runs from Monday, July 6, through Friday, Aug. 14. Chase also reported that the Pine Plains Town Beach was slated to open to town residents on Wednesday, July 1 (after press time).

"The biggest thing for me as

the beach director and camp director is safety and health precautions come first," Chase said. "I've written the plan to include lots of sanitizing and keeping my staff healthy and safe — that way, we can open and have a safe environment for beach patrons."

Meanwhile, the Town of Washington Recreation Department announced last month it will not offer its annual summer camp this year.

Town Supervisor Gary Ciferri said the decision was made "with great difficulty and sadness, but with the current state requirements, it's just not feasible."

However, to help with childcare, the Rec Department sent out a list of available babysitters. And according to its website at www.washingtonny.myrec.com, once

the region reaches Phase 4 of reopening, it will offer weekly programs (such as basketball, arts and crafts, soccer, track and more) in the style of mini clinics, allowing local children the chance to play outdoors this summer.

The Washington Recreation Department also posted online that the town park and pool opening date was scheduled on or around Wednesday, July 1 (again, after presstime). Non-resident pool pass addresses will be cross-checked prior to being accepted, and any residents who don't border the town of Washington will not be eligible for passes. The town is currently accepting pavilion rental applications for the month of July only, with no more than 50 people being accepted in total.

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TRAVEL BAN

Continued from Page A1

people are traveling into the state and bringing it with them."

The self-quarantine advisory went into effect at midnight on June 24. To find which states are on the travel advisory, go to www.portal.ct.gov/Coronavirus/Covid-19-Knowledge-Base/Travel-In-or-Out-of-CT.

States included on the list are

those that have "a new daily positive test rate higher than 10 per 100,000 residents or a state with a 10% or higher positivity rate over a 7-day rolling average," according to the website.

On June 29, the list of states included Alabama, Arkansas, Arizona, Florida, North Carolina, South Carolina, Texas and Utah.

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Your Guide to Tri-State Events

July 2-8, 2020

ART: CYNTHIA HOCHSWENDER

The Warmth of Summer Nights in Old New England

When you first move to rural Connecticut, it has a magical mystique that makes you feel like you've been transported to one of the scenic old New England books of Robert McCloskey (remember "Blueberries for Sal," with the plinking of the freshly picked berries in a metal bucket?).

Certainly, that's how I felt when I first moved up here, about 25 years ago. And I'm pretty sure that others share the sentiment, that desire to be in a place where people are decent and kind and wear worn-out khaki pants and ancient cashmere sweaters and slightly soiled bucket hats.

Of course, that wistful nostalgia for a life we've read about collides to some degree with our need for modern amenities such as mixed baby greens sold at tidy grocery stores and high-speed internet and mobile phone service.

Inevitably, life changes and goes on and all that quaint rural adorableness becomes more of a dream and less of a daily reality.

When KK Kozik and her husband and young children moved from New York



KK Kozik's evocative paintings in the Summer Nights collection include "Overlook," above. The works all seem to glow with heat and memories.

City to Sharon, Conn., they bought my old funky house on the Sharon town Green. They fixed it up beautifully, making it clean and modern and finally banishing the old wallpaper from the 1950s that had outlived its days of being charming.

She and her husband, Scott, fixed up our perforated old garage and turned it into a bright and shiny art studio, and they fixed

up the dilapidated, weed encrusted icehouse out back and turned it into a mini art gallery, called the ICEHOUSE Project Space.

Since then, Kozik has featured area artists, doing small shows in the tiny space. For now, of course, the gallery is on a COVID-induced hiatus.

But Kozik has continued to paint. She recently sent out images by email of some of her new work, in a collection called Summer Nights.

The paintings themselves practically glow with summer warmth and memories, of swimming in cold ponds on hot summer nights, of getting out of cars at scenic overlooks and looking down onto the lights of buildings far below, of a neighbor's house when the sun is down and the lights are out and the crickets are making a racket.

The paintings are like the Jungian collective unconscious. They are iconically summer night-ish. No matter who you are, they will

spark an internal memory — a nice one.

The memories they sparked were especially moving for me, as these paintings were for the most part created in a place that I still secretly consider to be "my house," even though I was in it for only a relatively short period.

The essay that Kozik sent out with the paintings makes me realize, though, that it's not a sense of territorial possessiveness that makes me think it's "my house." There's something mystical that comes with living in an old house on a New England town Green that sinks into you and travels with you when you leave.

When I read Kozik's essay, I felt that she had transcribed my own life experience in that house. She even referenced that mythic Robert McCloskey world.

If you want to see the images and read the essay, and be transported, email her at kk2kozik@gmail.com and ask her to share her Summer Nights email with you (and the price list, because the paintings are of course available for purchase). Or go to her website at www.k2kozik.com/icehouse-project-space. Kozik's work is also in a group show at Bernay Fine Art in Great Barrington, Mass., called "Contemporary Landscapes."

FILM: HUNTER O. LYLE

The men and women who save our lives

There are many things homeowners in the area need to learn, from where to buy groceries to how to register their children for school.

The need for those, for the most part, obvious. The need for firefighters and ambulance crews is less obvious — until it's an emergency. Then area residents learn very quickly that when they call 911, their calls for aid are answered by well-trained volunteers who live in their own and in nearby towns.

Award-winning documentary filmmaker Anne Makepeace lives in Lakeville, Conn., and over the years has become increasingly aware of the importance of these EMS volunteers — and the struggles they face to raise funds to pay for training and equipment and the equally great struggle to recruit new members.

Makepeace made "Neighbors Helping Neighbors" to help the fire and ambulance volunteers to raise funds and entice new volunteers — especially younger ones.

"These volunteer departments are aging out," she said. "The average age, for example, of the Salisbury Volunteer Ambulance Squad is around 50."

"We're not going to have volunteer ambulance or hose companies

if young people don't join."

The cost to hire professional fire and ambulance companies for the area towns would be staggering.

Over the course of a year-and-a-half of shooting, Makepeace and her crew (which includes Salisbury native Ben Willis) shadowed first responders from several Northwest Corner towns.

"I learned about the selfless generosity of the first responders," Makepeace said. "I learned that the members of these fire companies and ambulance squads are often like family to each other. I learned about the culture within these volunteer departments."

"And it humbled me."

"Neighbors Helping Neighbors" will be shown at 8 p.m. on Sunday, July 12, at the Sharon Playhouse in Sharon, Conn.

Viewers will watch from their cars with sound on FM radio. Registration is required; for your free vehicle ticket, go to the Sharon Playhouse, www.sharonplayhouse.org. Gates will open at 8 p.m. Introductory remarks will begin at 8:30 p.m., followed at dark by the 15-minute film and a Q&A with the filmmakers and first responders.

After July 12, a link to free streaming will be posted at www.makepeaceproductions.com.

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CENTER FOR PERFORMING ARTS OPENS ON JULY 7

The Center for Performing Arts at Rhinebeck will offer outdoor theater productions beginning with William Shakespeare's "A Midsummer Night's Dream," from July 7 to 18.

Performances will be from Tuesday through Saturday at 7 p.m. There is no intermission. Tickets are \$20 and are sold online only (go to www.centerforperformingarts.org; no cash or checks will be accepted at the theater).

The center's next perfor-

mance will be "A Chorus Line," opening July 24.

The shows will be presented on the center's new outdoor stage. Seating is general admission, with each party able to select their area on a first-come, first-choose basis on the lawn, which has been treated for ticks and other pests. Patrons are asked to follow social distance guidelines; and to bring their own blankets or folding chairs. No canopies or umbrellas are allowed.

BERKSHIRE JEWISH FILM FESTIVAL IS JULY 6 - AUG. 10

Films from around the world examining Jewish history, heritage and culture will be available online on six consecutive Mondays at 4 and 8 p.m. from July 6 through Aug. 10

through the Berkshire Jewish Film Festival, one of the longest running film festivals in the United States, now in its 34th season.

Because of the COVID-19 quarantine, films will be shown online this year.

Access to the complete program, the schedule of films with trailers, the online box office and the e-newsletter can be found at www.berkshirejewishfilmfestival.org.

This year ticket prices have been lowered to \$5 per film with the option of an additional donation online or by mail to Knesset Israel/BJFF, 16 Colt Road, Pittsfield, MA 01201. Information is also available at 413-445-4872, ext 25.

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COMPASS

Your Guide to the Tri-State Region

July 2, 2020



Special Community Food Edition



featuring recipes from

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*Don't you miss gathering to support local nonprofits while enjoying communal refreshment?
Look inside to find the recipes for some of your favorite fundraising food and drink.*



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Special
Community
Food Edition

July 2, 2020

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Janet Manko
Publisher & Editor-in-chief

Cynthia Hochswender
Editor

James Clark
Production Coordinator

Libby H. Hall-Abeel, Mary Wilbur
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Caitlin Hanlon
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The Lakeville Journal Company LLC

Finding a way to keep connected, through food

Pancake breakfasts: They're not just fun, they also bring our communities together. All demographics, all ethnicities, part-timers, weekenders, old and young, everyone loves a pancake breakfast at the firehouse or a wine tasting in a tent in a beautiful backyard on a summer evening or the opportunity to indulge in desserts while feeling virtuous because you're supporting a good cause.

In this COVID-19 year, many fundraising meals and wine tastings have been canceled, depriving area nonprofits of money they need to continue to feed people in need, answer ambulance calls, put out fires, build starter houses to keep young families in the region.

Cooking these meals yourself is not the same thing. But in this special issue, we've compiled recipes for some iconic fundraising foods, to remind

you of what you're missing and to give you a chance to try them out at home. Perhaps you'll decide you'd really rather have someone else do the cooking, and you'll return to the church supper or school pasta dinner with renewed vigor once things return to something like normal.

Or perhaps you'll find that you really like cooking some of these foods. If that's the case, sign up to be a cooking volunteer! New chefs and helpers are always welcome.

The recipes in this issue are in no way a complete look at all the fundraising meals held in the Tri-state region; it's a small taste, so to speak, of what's available all year long (usually). Whether or not you see your favorite annual food fundraiser in this issue, keep in mind that donations are needed and welcome. We've put contact information next to the

recipes we have, but there are many more organizations that need your support. Don't worry if you can only afford to donate the \$10 or \$20 you might have spent on takeout chicken pot pie or a ham dinner. Remember that if that church or fire company or ambulance squad appreciated your money when they had to provide a meal in exchange, they'll appreciate it even more when the donation is free and clear.

Perhaps, soon, we will be able to gather once again and share a meal at a communal table, seated on plastic folding chairs. If not, we look forward to seeing you next year as we wait in line for some bacon and scrambled eggs or a steaming hot bowl of chili.

We hope you enjoy this issue, which was written in part by our staff and in part by our featured nonprofits.

— Cynthia Hochswender



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Salisbury Visiting Nurse Association

The mission of Salisbury Visiting Nurse Association is to provide comprehensive, compassionate health care and hospice care at home and in the community.

“The Salisbury Visiting Nurse Association is by your side and always available to help members of our community deal with the consequences of this pandemic.

“Please support SVNA to ensure that our nurses, therapists and home health aides can continue to provide vital home care and hospice services to our friends and neighbors in the Northwest Corner of Connecticut.

“To make a donation, go to www.salisburyvna.org/giving/donate; or mail your donation to SVNA, 30A Salmon Kill Road, Salisbury, CT 06039.”

HARRY HALL'S REFRESHING SUMMER SALAD

Harry Hall lived for many years in Sharon, Conn., and was a well-known figure around town. The former head of the water commission, he was also famously the organizer of a weekly bridge game at the community center. Although he died in May 2019 at the age of 92, his presence remains, as do some of his excellent cooking instructions.

His family felt that he would want to dedicate this, one of his favorite recipes, to the Salisbury Visiting Nurse Association.

There are no measurements in this recipe; let your tastes and the size of your platter be your guide.

“The summer salad I like to make starts with a platter, not a bowl.

“The first layer is finely chopped fresh parsley. The second layer is less finely chopped fresh basil. The third layer is finely chopped sweet white onions (preferably Vidalia onions). The fourth layer is very thinly sliced cucumber. The fifth layer is slightly thicker slices of tomato.

“The topping consists of, in this order, a light dusting of sucrose [note: you can use sugar here], followed by Lowry's Seasoned Salt [note: you can use a few grinds of good pepper and some nice salt, or perhaps add some celery salt], followed by a drizzle of good olive oil and, last, a drizzle of red wine vinegar. Put it in the 'fridge to get it cold.

“Before serving, lift and turn over the layers so they become mixed. The

idea is to let the seasonings and sugar drain to the bottom. There the vinegar takes the 'heat' out of the onion. The juices from the herbs meld with the onion and the seasoning.

“Everyone's taste is different. I usually add more salt to the tomatoes. How much vinegar and how much olive oil to use one learns by doing. I like a residue of juices left over, after the vegetables are gone. Dipping bread into the juices may be fattening, but I find it marvelously delicious. Of course that depends upon how heavy-handed one is with the drizzling.

“There are often juices left over. I put them in small pitcher and put it in the 'fridge. I then use them before I start drizzling oil and vinegar the next day.

“This salad and fresh corn make August and September my favorite months.”

SVNA MEMORIAL DAY ICE CREAM CONE



PHOTO SUBMITTED

SVNA board members (left to right) Nancy Stoer, Susan Knight and Leslie Allyn offered ice cream at a Memorial Day celebration.

Every year on Memorial Day, SVNA volunteers and board members scoop ice cream for children and adults and serve it in a tent in the center of town.

Ingredients

Your favorite ice cream
Waffle cones
Hot fudge sauce
Summer berries
Homemade whipped cream

Preparation

Drizzle sauce inside your cone. Add a few berries, then layer on some ice cream and add more sauce. Top with whipped cream and a couple of berries.

Enjoy!

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Sharon Audubon Center

These are recipes that Sharon Audubon Education Program Manager Wendy S. Miller has made for the annual MapleFest Maple Bake Sale. All include the real maple syrup made each February and March at the Audubon Center. Fresh maple syrup is for sale at the center, call 860-364-0520 and leave your order and a message for Bethany at ext. 115.

“We were not able to hold our MapleFest and Bake Sale this year, so hopefully we can still sell some of our delicious maple syrup for people to use in these amazing recipes,” Miller said.

In addition to the annual maple syrup sales, the center also hosts a Raptors and Riesling fundraiser that was canceled this year.

“Summer camps have also been canceled, which is a big part of our yearly revenue,” Miller said. “At this point, we don’t know where things will stand in the fall when it comes to planning our annual family community event, Audubon Kid’s Day.

“We rely on donations now more than ever with the loss of program revenue. We are still doing some virtual school programs, continuing with the American Kestrel banding project, and taking animals into our Wildlife Rehabilitation Clinic.”

To make a donation, call 860-364-0520 and leave a message at ext. 115 or ext. 120; or send a check made out to Sharon Audubon Center to 325 Cornwall Bridge Road, Sharon, CT 06069.



PHOTO COURTESY
SHARON AUDUBON

Guests at a Sharon Audubon Raptors and Riesling fundraiser had a chance to meet one of the resident raptors, held in this photo by Audubon’s Sunny Kellner.

“
As part of Audubon Connecticut, a state office of the National Audubon Society, our mission is to protect birds and the places they need, today and tomorrow.”

MAPLE CREAM PIE

Ingredients

6 eggs
6 tablespoons flour
3 cups maple syrup
1 ½ cups heavy cream
2 9-inch pie shells, partially baked
Whipped cream
Chopped toasted walnuts

Preparation

Preheat oven to 350 degrees. Beat the eggs, and gradually add the flour. While beating, slowly pour in the syrup and cream. Pour this into the pie shells.

Bake the pies for 40 minutes, then let them cool to room temperature (they can be refrigerated).

Serve topped with whipped cream and chopped toasted walnuts.

MAPLE PECAN TARTS

Makes 12 tarts

Ingredients

1 cup butter, softened
6 ounces cream cheese, softened
2 cups all-purpose flour
4 large eggs

Filling

1 cup packed brown sugar
¾ cup maple syrup
⅔ cup butter, melted
2 teaspoons vanilla extract
Dash salt
3 cups pecan halves

Preparation

In a large bowl, cream the butter and cream cheese until smooth. Gradually beat in the flour. Shape the dough into a disc and wrap in plastic wrap. Refrigerate for two hours or until the dough is firm enough to handle easily.

Divide the dough into 12 portions. Roll each portion into a ¼-inch-thick circle; transfer to 12 ungreased 4-inch fluted tart pans with removable bottoms. Trim the dough even with the edges of the pans, then place the pans in a 15-by-10-by-1-inch baking pan. Refrigerate for 20 minutes.

Preheat the oven to 375 degrees.

In a large bowl, whisk the first six filling ingredients. Pour into tart shells; arrange the pecans over the tops. Bake for 25 to 30 minutes or until the centers are just set (the mixture will jiggle slightly). Cool on wire racks. Serve with vanilla ice cream. Refrigerate the leftovers.

MAPLE BACON CUPCAKES

Ingredients

1 pound bacon
4 ½ tablespoons butter
at room temperature
1 egg
5 tablespoons brown sugar
4 tablespoons maple syrup
1 ¼ cups self-rising flour
1 teaspoon baking soda
½ teaspoon baking powder
Tiny pinch salt
¼ cup milk

Preparation

Cook the bacon. Reserve the drippings and put them in the refrigerator so they will solidify.

Mince ¼ cup of the cooked bacon.

Beat the butter and solidified bacon fat until light and creamy. Add the brown sugar and maple syrup and beat well. Add the egg and beat until incorporated.

Sift the flour, salt, baking soda and baking powder together. Add some of the flour and mix it in, then add some of the milk; continue to alternate the dry and wet ingredients, ending with the dry. Mix until just combined.

Fold in the bacon.

Taste and add more maple syrup, flour or milk if needed for desired taste. Scoop into cupcake papers in a cupcake pan.

Bake at 350 degrees for 18 to 22 minutes or until a toothpick inserted in the center comes out clean.

Cupcake frosting

4 tablespoons butter
2 tablespoons maple syrup
1 cup powdered sugar

Beat the syrup and butter until combined. Add the sugar, a bit at a time. Whip at high speed until combined. Pipe or spread onto cupcakes. Top with additional bacon pieces and drizzle on some maple syrup.

Kent Affordable Housing

“Kent Affordable Housing provides homes to about 60 people in families with modest incomes,” said Virginia Bush Suttman, who is president of the organization’s Board of Directors.

“With the pandemic shutdown some tenants are struggling to pay their rents because their income has been curtailed. Those rents are crucial to the maintenance of these homes, and we have established a rent supplement fund to help those residents not fall behind.

“Instead of our annual fundraising pie sale — which we’ve had for 14 years — this year we are responding to The Lakeville Journal’s request for recipes that have been featured at our benefits.

“We’re hoping that you might send

contributions to help our tenants. Donations can be sent to KAH, P.O. Box 265, Kent, CT 06757, or online through PayPal. Go to www.kentaffordablehousing.org/you-can-help for more information.

“Spanakopita is traditional, and over the years sometimes did not make actually make it to the sales, because friends of the baker bought them before we opened. Cranberry Crumble is simple and uses ingredients one can keep on hand for when a sweet treat is needed for sudden visitors — when they are possible again.

“More information about our development and support of affordable housing can be found at www.kentaffordablehousing.org.”

“
Kent Affordable Housing is a volunteer community effort to expand housing opportunities for families, workers and retirees in Kent.

SPANAKOPITA

*Recipe by Barbara Psarakis
(who is proud of her Greek connections)*

Ingredients

2 tablespoons of olive oil
3 chopped scallions
1 package of chopped spinach, defrosted
1 tablespoon chopped parsley
1 teaspoon of chopped (or dried) mint
Salt and pepper to taste (remember that feta is salty)
¾ cup each of cottage or ricotta cheese, grated mozzarella cheese and crumbled feta cheese
1 egg, beaten
Unbaked 8-inch pie crust

Preparation

Brown the scallions in the oil, then add spinach, parsley, mint and salt and pepper, and cook over low heat for 10 minutes. Remove from heat and stir in cheeses and egg. Pour into the pie shell and bake at 375 degrees for 30 minutes.

CRANBERRY CRUMBLE

*Recipe by Virginia Suttman
(more of a strategy than a recipe)*

You can put the crumble in a pie crust, or use small, individual baking dishes. If you don’t devour them at the first serving, you can freeze the rest for other celebrations.

For the crumble for one 8-inch pie or six 4-to-5-inch baking dishes

With a pastry cutter or two forks mash together 6 tablespoons butter; ½ cup each of flour, sugar and quick oats; ½ teaspoon each cinnamon and salt.

For each serving

Cover the bottom of the crust or dish with a layer of dried cranberries. Pile on an apple peeled and cut into ¼-inch to ½-inch pieces (use firm and juicy ones like Granny Smith or Gala).

Optional: sprinkle 1 tablespoon of brandy, cassis or other fruit liqueur or apple juice over the fruit in each serving.

Top with the crumble and sprinkle on a bit more cinnamon for color.

Bake at 350 degrees for 30 minutes.

If desired, add a dollop of ice cream, yogurt or crème fraiche for serving.



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Hotchkiss Library of Sharon, Conn.

We are an association library that serves the town of Sharon. Any and all donations made online will support our services and programming.

The Hotchkiss Library of Sharon, Conn., has already published its own cookbook, "Sharon Cooks," put together by the Friends of the Hotchkiss Library group in 2017.

"It was compiled and edited by Linda Beech," said the library's executive director, Gretchen Hachmeister. "This recipe, 'Granny Jill's Jamaican Cheese Straws,' was submitted by Belinda Morrow. This is surely the favorite recipe that volunteers turn to for an appetizer to bring to a library event.

"They are often made without the hot sauce, but either way they are very tasty. We await the arrival of a plate of these cheese straws, as the staff sets up for our many programs and receptions.

They are very often prepared by Skip and Lyn Mattoon."

The Hotchkiss Library of Sharon is doing online book talks this summer, to replace its annual summer book signing and used book sale.

"The Hotchkiss Library of Sharon, opened in 1893, was designed by renowned architect Bruce Price," Hachmeister said. "We are an association library that serves the town of Sharon. Due to the cancellation of our major fundraising events for the remainder of this year, any and all donations made at www.hotchkisslibrary.org will support our services and programming, as we reimagine what the library can be and do."

GRANNY JILL'S JAMAICAN CHEESE STRAWS

Ingredients

2 cups extra sharp cheddar cheese, grated
 ½ cup butter
 6 teaspoons ice water
 1 cup flour
 2 teaspoons dry mustard
 ½ teaspoon hot pepper sauce

Preparation

In a mixer, cream together the cheddar cheese and butter. Add ice water and blend.

In a separate bowl, mix the flour with the mustard and hot pepper sauce. Combine these ingredients with the cheddar mixture.

Roll the dough into a ball, then chill in the refrigerator for about 10 minutes.

Roll the chilled dough out onto a floured board until it is ¼ inch thick. Cut the dough into strips about 3 inches long and ¼ inch to ½ inch wide, then chill again for 10 minutes.

Preheat the oven to 400 degrees.

Place the cheese straws on an ungreased cookie sheet so they are not touching. Bake for 10 to 15 minutes.

Yields three cookie sheets of cheese straws.

Smithfield Presbyterian Church, N.Y.

Our congregation is small, but growing, and we offer radical hospitality to all who might be interested in worshipping with us or joining our church family.

The Smithfield Presbyterian Church in Amenia, N.Y., was formed in the mid 1700s but its age hasn't prevented the church and its parishioners from keeping up with the times: When COVID-19 put a temporary halt to in-church services, the Rev. Douglas Grandgeorge began offering Sunday worship online.

There is no online alternative to a good old church supper, however. The recipe below for the creamed potatoes might bring back some gustatory memories.

Lakeville Journal reporter/editor Leila Hawken offered some thoughts on the annual fundraising dinner.

"The traditional Strawberry and Ham Supper to benefit the Helpers' Society at Smithfield Church in Amenia

dates back to at least 1900, when the \$2 supper (\$1 for children) gave the Helpers' Society sufficient funds to support the social needs of The City, as Smithfield was then called," she said.

"The scalloped potatoes are still made the same way by church members, and always win high praise.

"This year the coronavirus caused the event to be canceled. Donations to help the Helpers' Society recoup this year's loss can be sent to The Smithfield Church, 656 Smithfield Valley Road, Amenia, NY 12501 or online at www.thsmithfieldchurch.org."

As for the ham that accompanies the potatoes, Hawken said, "we poke cloves in the hams and bake them at 300 degrees for four hours. Tender deliciousness is the result."

CREAMED POTATOES AU GRATIN

Ingredients

10 pounds of potatoes
 1 ½ quarts of whole milk
 ⅔ cup flour
 ¾ cup butter
 1 pound grated white cheddar cheese
 Salt and pepper to taste

Preparation

Peel and dice the potatoes, then cook until just tender. Layer them in one or more large baking dishes. There should be at least two layers of potatoes.

Preheat the oven to 350 degrees.

Heat the butter in a skillet, then add the flour and cook, stirring, for about a minute. Slowly add in the milk, stirring well after each addition. Add half the cheese. Season to taste with salt and pepper.

Pour over the potatoes and put the rest of the grated cheese on top.

Bake for about 15 minutes, until the top is golden brown.

The Cranford Club

“

In more than a century the club has helped improve life in North Canaan in myriad ways.

The Cranford Club in North Canaan, Conn., is an old-fashioned group formed by women in the town in the 1800s just to help out where help is needed. The group has fundraisers and sometimes organizes informational talks and events.

The club was first organized in November 1897 and became part of the Connecticut Federation of Women's Clubs and the General Federation of Women's Clubs.

In more than a century the club has helped improve life in town in myriad ways. Most recently, club members helped set up the railroad history center at the refurbished Union Station Depot and the town's own

Canaan History Center in the former law offices of Catherine Roraback.

Anyone who would like to donate funds on behalf of the Cranford Club is invited to send money to the History Center, "to provide a climate controlled room to preserve the many wonderful papers and books."

Send checks to The History Center, P.O. Box 145, North Canaan, CT 06018.

Club member Bunny McGuire said, "This is the recipe we used this year for the Community Dinner at the Bitterman Center.

"There is no charge for this dinner, and everyone is invited."



PHOTO BY CYNTHIA HOCHSWENDER

The members of the Cranford Club helped set up the railway museum at the Union Station Depot in North Canaan last year.

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MEATLOAF TO FEED 110

Ingredients

30 pounds ground beef
40 eggs, beaten
15 packages onion soup mix
10 cups ketchup
6 to 7 cups water
18 cups Saltine crackers, crushed

Preparation

Combine all the ingredients, adding the beef and crackers last.

Put the mixture in four 15-by-20-inch and one 13-by-15-inch pans.

Bake at 350 degrees for approximately 2 hours; the internal temperature should be 170 to 175 degrees.

Serve with ketchup, mashed potatoes and peas.

Christ Church Episcopal in Sharon

“
We are called to be one with God and each other
by living the Gospel with love and compassion.”

Cathy Casey shared this recipe for apple crisp “that our mother used for many years at Sharon’s Christ Church Episcopal chicken barbecue dinners in the 1970s and 80s.

“I remember our mother stressing over the barbecue for months ahead of time. It got so big they had to move it out of the church in Sharon and hold it outside at Sharon Center School.

“Somehow I remember this recipe being passed from another relative and parishioner, Marion Kinsman. I believe the dinner was to fund a scholarship program the church gave to parish students going to college.

“The chicken barbecues have since been dissolved and now the church focuses on a Car Show in the fall. Funds are used for those in need of assistance in the Sharon community. The dessert is served occasionally at community dinners the church holds.

“Another favorite church dinner was Madge Dent’s Hamburger Pie. She and her husband, Cyril, were longtime residents of Sharon and members of the parish.

“Cyril worked at the Shagroy market in Salisbury [now known as LaBonne’s] in the produce department.

“Madge was a marvelous cook and shared many special recipes with the church. She made this every time we had a potluck dinner.

“She was also very talented as a baker. She made the Simnel cake for the annual Mothering Sunday, which happens on the fourth Sunday of Lent. A friend went yearly to a purveyor of dried fruits in Brooklyn to get the ingredients for her Christmas cakes.

“Another notable recipe was Bill Riley’s Cheeseburger Soup, which he brought to many potluck dinners. The tradition is carried on by his good friends Rick and Barbara Ives to this day. Bill was our local plumber, at Riley Plumbing, for many decades.

“His recipe for this soup was published in ‘The Riley Family Cookbook’ because it was so good.

“Bill passed away in April but left us with this legacy.”

APPLE CRISP

Ingredients

8 to 10 peeled, cored
and sliced baking apples
 $\frac{2}{3}$ cup melted butter
2 lightly beaten eggs
2 cups sugar
2 cups all-purpose flour
 $\frac{1}{2}$ teaspoon salt
2 teaspoons baking powder
1 teaspoon each cinnamon and
nutmeg

Preparation

Preheat the oven to 350 degrees.

Grease a 13-by-9-by-2-inch pan. Layer the apple slices in the pan and pour the eggs over them.

Combine the dry ingredients with the butter until they come together to about the size of small peas. Layer the crumbs over the apples. Bake for 45 minutes.

MADGE DENT’S HAMBURGER PIE

Crust ingredients

2 cups flour
1 teaspoon salt
 $\frac{2}{3}$ cup shortening
such as Crisco or coconut oil
6 tablespoons of water

Combine the ingredients until they just come together (do not over mix). Chill and roll out half of this recipe to fit a 9-inch pie pan. Use the remainder for the top (keep in the refrigerator until you’re ready to roll it out).

Filling ingredients

2 pounds hamburger
 $\frac{1}{2}$ cup celery
2 tablespoons tomato puree
Salt and pepper
1 medium onion
1 cup chopped mushrooms

A pinch of dried tarragon
 $\frac{1}{3}$ cup water
2 tablespoons flour

Preparation

Preheat the oven to 350 degrees.

Sauté the chopped mushrooms, celery and onions. Add the other ingredients except the flour.

Heat through, then add flour.

Cool the mixture before filling the crust. Roll out the top crust and wet the edges, then seal the upper and lower crusts together.

Make two or three cuts in the center top to let steam escape.

Bake for 1 $\frac{1}{4}$ hours.

BILL RILEY’S CHEESEBURGER SOUP

Serves 6 to 8

Ingredients

1 pound ground beef
2 medium potatoes, peeled and cubed
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{4}$ cup chopped onion
2 tablespoons chopped green pepper
1 tablespoon beef bouillon
 $\frac{1}{2}$ teaspoon salt
1 $\frac{1}{2}$ cups water
2 $\frac{1}{2}$ cups milk
3 tablespoons flour
1 cup shredded cheddar cheese

Preparation

Brown the beef in a 3-quart saucepan; drain the fat off. Stir in the potatoes, celery, onion, peppers, bouillon, salt and 1 $\frac{1}{2}$ cups water. Cover and cook until tender, about 20 minutes.

Blend $\frac{1}{2}$ cup milk with flour and add to saucepan along with the remaining milk. Cook and stir until thickened and bubbly, stirring out lumps.

Add cheese; heat and stir until the cheese melts.

Cornwall Food and Fuel Fund

“
The Cornwall Food and Fuel Fund has fed many families in need through the years and has been particularly active during the COVID-19 crisis.”

Alice Sarkissian developed this Armenian-inspired pancake recipe that she and Dave Cadwell served at their Cadwell's Corner restaurant in West Cornwall (next to the Covered Bridge) from 1987 to 1997. The cardamom and cinnamon give them a deliciously sweet scent and taste; buttermilk makes them light and moist, although regular whole milk will work too.

Dave asked that this recipe be dedicated to the Cornwall Food

and Fuel Fund, which has fed many families in need through the years and has been particularly active during the COVID-19 crisis.

To donate, send a check to Town of Cornwall Food and Fuel Fund, Town of Cornwall, Attn: Finance Officer, P.O. Box 97, Cornwall CT 06753; or contact Barbara Herbst, Finance Officer, Town of Cornwall. For assistance, contact Heather Dinneen at 860-672-2603 or at cornwallsocialservices@gmail.com.



PHOTO BY CYNTHIA HOCHSWENDER

These fluffy and flavorful pancakes don't need a topping but ... isn't everything better with maple syrup, whipped cream and berries anyway?

CINNAMON AND CARDAMOM PANCAKES

Ingredients

3 cups flour
1 cup sugar
1 tablespoon baking soda
1 teaspoon baking powder
½ teaspoon salt
2 to 3 tablespoons cinnamon
1 teaspoon ground cardamom
1 quart buttermilk (you can use whole milk instead)
1 tablespoon vanilla extract
1 stick of butter
1 cup shortening such as coconut oil, canola oil or Crisco
3 eggs

Preparation

Melt the butter and shortening and let them cool for a few minutes while you combine the dry ingredients. Add the vanilla extract to the wet ingredients and then combine them with the dry ingredients. Lightly beat the eggs and then mix them in with the dry ingredients.

Heat a griddle until it's warm (350 degrees), enough to make water sizzle, but not burning hot.

Serve with maple syrup or with whipped cream and berries (or both).

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Kent Boy Scouts

In Scouting, boys and girls start with their best right now selves and grow into their very best future selves.

Boy Scout Troop 11 in Kent, Conn., hosts one fundraiser annually, the St. Patrick's Day Dinner.

Due to COVID-19 this fundraiser was canceled and it's unlikely the troop will hold any fundraisers in this

calendar year. Donations can be sent payable to Kent Troop 11, c/o Melissa Roth-Cherniske, 397 Kent Cornwall Road, Kent, CT 06757.

The Irish soda bread is always a hit at the March dinner.

IRISH SODA BREAD

Ingredients

4 cups of all purpose flour
 ¼ cup white sugar
 3 teaspoons baking powder
 1 teaspoon salt
 1 teaspoon baking soda
 ½ stick butter (4 tablespoons), softened
 2 cups of currants or raisins
 1 large egg, lightly beaten
 1 ¾ cups buttermilk
 2 tablespoons caraway seeds (optional)

Preparation

Preheat the oven to 375 degrees. Grease two 8-inch round cake pans. Combine the dry ingredients in a large bowl. Add the butter to the dry ingredients and cut them with

a pastry blender or a food processor until crumbly. Mix in the currants. Beat the egg and buttermilk and caraway seeds if you use them; blend them into the dry ingredients.

Turn the dough out onto a floured surface and knead it until smooth (about 2 to 3 minutes). Add more flour as needed if the dough is too wet to handle.

Divide the dough in half and shape it into rounds. Press the dough into the greased cake pans. Cut crosses into the top, a half inch deep.

Bake for 30 to 35 minutes or until golden brown on top.



PHOTO BY MELISSA ROTH CHERNISKE

At a recent Boy Scout St. Patrick's Day dinner were, from left to right, Nate Winter, Lynn Harrington, Aiden Cherniske, Leo Luning, Tyler Fredritz, on the line serving Via Messina, at right in photo.



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Pine Plains United Methodist Church



We are a church with a heart for mission, which can be found from our Sunday School penny collections through the teddy bear ministry, our thrift store, hosting the community food locker and more!

Ruth Cohn of the Pine Plains, N.Y., United Methodist Church said that, in normal times, the UMC hosts Fourth Friday fundraising dinners.

“They are come as you are, pay what you wish,” she said. “There is always a specific mission that the money goes to. We place a basket on each table with information about the mission for people to read. The idea was to create a place where people could come and eat, bring the family and

not spend a fortune. We also wanted people to feel comfortable enough to stay and visit with each other.

“Each month we had a different theme for the meal. We have done vegetarian, international, comfort food, breakfast for dinner, and soup/salad to name a few. Our vegetarian meals were very popular.”

This is one of Cohn’s favorite recipe contributions.

KOREAN WONTONS

Ingredients

- 1 pound ground beef
- 2 cups cabbage, chopped
- 1 cup onion, chopped
- ½ cup carrot, chopped
- 1 egg
- 1 ½ teaspoons soy sauce
- 1 teaspoon salt
- 1 teaspoon fresh garlic or garlic powder
- 1 teaspoon pepper
- 1 ½ cup bread crumbs
- 2 teaspoons sesame oil

Preparation

I use my food processor to chop the cabbage, onion and carrot. Mix all the ingredients in a large bowl.

Use a package of wonton wrappers; you’ll need about 60. Place

approximately one tablespoon of filling in the middle of each skin. Wet the skin around the edges with water and fold over to make a triangle. Crimp the edges to seal them. Continue filling the wrappers until you run out of filling.

I use my electric skillet to fry the egg rolls but you can use a heavy, deep skillet over high heat. Fill the skillet with enough oil to cover the wontons and heat to 350. I use peanut oil, but canola oil will do. Fry the wontons until they’re golden brown on both sides. Remove and place on paper towels to drain.

These are best fresh. Making them for the dinner, I kept them warm in a slow cooker. They can be made and frozen for later use.

MOM’S APPLESAUCE PANCAKES

Ingredients

- 2 cups pancake mix or Bisquick (use a pancake mix that calls for eggs and oil)
- 1 teaspoon ground cinnamon
- 2 eggs
- 1 cup applesauce
- 1 teaspoon lemon juice
- ½ cup milk

Preparation

Stir pancake mix and cinnamon together in a large bowl. Make a well in the center of the mix and add eggs, applesauce, lemon juice and milk. Stir until smooth.

Heat a lightly oiled griddle over medium high heat. Pour approximately ¼ cup of batter for each pancake on the griddle and brown on both sides.



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Sharon, Conn., Woman's Club

“*Founded in 1910, the purpose of the Club was to stimulate and encourage all efforts toward intellectual and social betterment in the home and in the community.*”

“In years past the Sharon Woman's Club Chili Dinner fundraiser has been able to make generous contributions to our community nonprofits including the Sharon Ambulance, the Sharon Fire Department, Chore Service, Sharon Day Care, Sharon Community Foundation, Audubon Sharon, Hotchkiss Library, Little Rascals, Sharon Historical Society, Sharon Park and Rec, SVNA, SVNA Hospice, WHDD Radio, Women's Support Services, Equus Effect and the

Scouts,” said President BZ Coords. “With the uncertainty of future group dining events due to COVID-19, we worry that we will not be able to sustain the level of support we contribute to these vital community services, and will need to find alternative means of raising funds.” For information or to make a contribution, send a letter to the Sharon Woman's Club, P.O. Box 283, Sharon CT 06069.

MIMI HOLST-GRUBBE'S ORANGE CHIFFON CAKE

This recipe has been a favorite at the Sharon Woman's Club Chili Dinner, held the last Saturday in February. It was made by a beloved club member, Mimi Holst-Grubbe, who has since passed.

- Ingredients**
 2 ¼ cups cake flour
 1 ½ cups sugar
 3 teaspoons baking powder
 1 teaspoon of salt
 ½ cup canola oil
 5 egg yolks
 ¾ cup orange juice
 3 tablespoons grated orange rind
 1 cup egg whites (seven to eight)
 ½ teaspoon cream of tartar

Preparation
 Preheat the oven to 325 degrees. Note: The original recipe does not have information on baking pans, but you should be able to use a 9-inch pan. Be sure to grease and flour it before you add the batter.

Sift together the dry ingredients. Make a well and add the oil, egg yolks and orange juice and rind. Beat until smooth.

In a large and very clean mixing bowl, beat the egg whites and cream of tartar until very, very stiff.

Pour the egg yolk mixture gradually over the beaten whites and fold in gently.

Pour into the greased cake pan.

Bake at 325 for 55 minutes and then at 350 for 10 to 15 minutes.

When done, invert the cake onto a cooling rack. Wait until it is fully cooled before trying to loosen the sides with a spatula.

Orange frosting
 Blend together 3 cups of sifted confectioners sugar, ⅓ cup soft butter, 3 or more teaspoons of orange juice and grated orange rind.

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Learn more at www.animalfarmfoundation.org.

SHAVED BRUSSELS SPROUT SALAD

Serves six

Ingredients

1 tablespoon cider vinegar
1 tablespoon Dijon mustard
2 teaspoons honey
1 small garlic clove, minced
2 tablespoons olive oil
1 pound Brussels sprouts, halved and thinly sliced
1 small red onion, halved and thinly sliced
½ cup dried cherries, chopped
⅓ cup chopped pecans, toasted

Preparation

Whisk together the first four ingredients; gradually whisk in oil until blended.

Place Brussels sprouts, onion and cherries in a large bowl; toss with dressing. Refrigerate, covered, for at least one hour. Stir in pecans just before serving.

CARROT DOG TREAT

Ingredients

½ cup carrot purée (see below)
⅓ cup whole wheat flour
⅓ cup oat flour
⅓ cup all-purpose flour
1 pinch cinnamon

Preparation

Preheat the oven to 400 degrees. Purée two carrots with ⅓ cup water; it doesn't have to be super smooth.

In a large bowl, combine the flours and cinnamon. Add the carrot purée and stir to combine with a large spoon, then use your hands to make a smooth dough. If it's too sticky,

add more all-purpose flour; if it's too crumbly, add more water.

Roll out the dough onto floured parchment paper until it's about a half inch thick. Cut the dough into shapes with cookie cutters. Transfer the cookies onto a baking tray lined with parchment paper. Knead together the leftover dough, roll it out again, cut out cookies until you've used all the dough.

Bake the biscuits for about 15 minutes until crispy. Let them cool off completely before giving them to your dog, or storing them in an airtight container.



PHOTO BY STEPHEN POTTER



PHOTO COURTESY ANIMAL FARM FOUNDATION

Crescendo

“Crescendo is dedicated to the performance of music with cultural significance that is of high quality, is emotionally alive and personally meaningful for its audiences and musicians.”

Crescendo's founding artistic director, Christine Gevert, said that the group's "‘Virtual’ Vocal Ensemble singers have been recording four to eight voice Renaissance motets and hymns for 12 weeks now," in the absence of doing live concerts, see top photo at left. "Each week this music is offered as prelude and during the online service for our home base and concert venue, Trinity Church's Sunday services.

"We are currently looking into developing a virtual season, which might span a whole year, with performance, talks and interviews and

coaching and education."

This recipe was created for Crescendo by award-winning, best-selling Connecticut cookbook authors Bruce Weinstein and Mark Scarbrough (www.bruceandmark.com; their newest title is "The Instant Pot Bible").

"We always hold a reception after the concerts," Weinstein said.

"This gives Christine a chance to meet and greet and personally thank donors."

To learn more about Crescendo and to see the virtual performances, go to www.worldclassmusic.org.

CHOCOLATE ALMOND CRESCENDI

Makes 36 bar cookies

Ingredients

2 sticks (16 tablespoons) cool unsalted butter, cut into chunks, plus additional for the pan
¾ cup packed dark brown sugar
1 ¾ cups plus 2 tablespoons all-purpose flour
12 ounces semisweet chocolate, chopped, or semisweet chocolate chips
½ cup light corn syrup
2 teaspoons vanilla extract
2 ½ cups roughly chopped roasted salted almonds

Preparation

Position the rack in the center of the oven and heat the oven to 350 degrees. Generously butter a 9-by-13 inch baking pan, or spray it with nonstick baking spray; set aside.

Beat 1 ½ sticks (12 tablespoons) butter and dark brown sugar in a large bowl until the sugar dissolves and the mixture becomes quite fluffy, about 3 minutes. Add the flour and beat just until a crumbly dough forms. Press this dough into the bottom of the prepared pan, making sure there are no cracks or gaps without pressing down too hard.

Bake until lightly browned at the edges, about 15 minutes. Transfer to a

wire rack while you make the filling. (Maintain the oven's temperature.)

Melt the remaining half stick (4 tablespoons) butter, the chocolate and the corn syrup in a medium saucepan set over very low heat, stirring constantly just until all the chocolate has melted and the mixture is smooth. Stir in the vanilla.

Pour the chocolate mixture over the crust in the pan, spreading it gently but evenly to the edges. Dot the top with the almonds; press them into the chocolate with a flat spatula, not to submerge them but to make sure they're held by the chocolate.

Bake until the topping is bubbling and almost set, about another 15 minutes.

To cool: Transfer the pan to a wire rack and cool completely, about 2 hours. Run a small knife around the edge of the pan as it cools to make sure the chocolate is not sticking to the pan.

To unmold: When the chocolate on top has set and cooled, invert the pan over a large cutting board and gently knock the whole sheet of bar cookies out of the pan. Remove the pan, then reinvert the sheet of bar cookies, using a second large baking sheet. Cut into squares.

Salisbury Winter Sports Association

The Salisbury Winter Sports Association (SWSA) was able to hold the annual ski jumps in Salisbury, Conn., just a month or so before the COVID-19 quarantine. However, other fundraising events such as the summer clam bake have been canceled.

SWSA uses funds raised each year to train young ski jumpers and send them to competitions across the East Coast. To learn more, go to www.jumpfest.org.

Each winter, SWSA partners with The White Hart in Salisbury for a chicken pot pie fundraiser.

The recipe, below, is giant and can be reduced to one chicken, and about one third of each of the other ingredients; but pot pies are very much done to the taste of the chef, so feel free to tinker.

The cooking notes here (from renowned chef Annie Wayte) are like a

master class in a simple, soul-satisfying kitchen classic. Wayte is chef and a partner of The White Hart inn in Salisbury.

“I grew up on pot pies of all descriptions — rabbit, guinea fowl, veal and fish to name a few,” she said. “The key to making any pot pie delicious, as my late grandmother would always demand, is a good stock. And the beauty of all these pies is you have the ingredients on hand and nothing goes to waste. A whole chicken is gently simmered in water with a few carrots, onions and garlic. All the better if you add a few simple hard herbs such as thyme, bay, rosemary or sage. Forty minutes later not only do you have cooked chicken meat ready to be pulled from the carcass for the pie filling but you have the foundation of the pot pie: a humble and delicious

chicken stock.

“The same goes with other proteins: Take a whole rabbit or veal shanks or even a whole fish, or a lobster gently poached in water until the flesh is cooked and a stock is made.

“My grandmother also taught me to add a rasher of bacon for flavor to the stock while the chicken simmers in the pot. A no-brainer really!

“At The White Hart we thicken our chicken stock with flour and butter and add the cooked shredded chicken, diced ham, mushrooms and carrots before

covering with an all-butter puff pastry.

“My mother had her own version, adding a layer of cooked and sliced potatoes seasoned generously with salt, pepper and butter before placing the pastry lid on top. I always loved this idea too and you never know, perhaps next year we’ll do that for the SWSA pot pie night!

“One more tip: When making a pot pie be sure to slit a hole in the pastry top with a sharp knife before baking to allow steam to escape, thus preventing your pastry from becoming soggy.”

“The mission of the Salisbury Winter Sports Association is to acquaint our nearby communities, especially the children, with Nordic ski-jumping, cross-country and Alpine skiing, and to teach the skills necessary for their enjoyment and lifelong pursuit.”

CHICKEN POT PIE

Makes 32 servings

Ingredients

- 7 whole chickens
- 3 onions, quartered
- 3 carrots, halved lengthwise
- 3 stalks celery, halved
- 3 rashers of bacon
- 3 bay leaves
- 1 tablespoon black peppercorns
- 3 stalks of fresh tarragon
- 4 leek whites
- 4 quarts cremini mushrooms, cleaned and quartered
- 2 pounds smoked ham, diced
- 2 ½ cups heavy cream
- 3 bunches parsley, cleaned, picked, chopped

Preparation

Open and pat the chickens dry with paper towels. Season lightly inside and out with salt. Place in a large baking container such as a Dutch oven and cover with cold water. Add peppercorns, bacon, bay leaves, tarragon, onions, carrots and celery.

Bring to a simmer and skim off the scum. Reduce to a very light simmer and place parchment paper on top. Cook very slowly until the chicken can be picked. Remove the birds from the pot and leave to cool to room temperature.

Pick all the meat into bite-size chunks. Remove the carrots and place in a cooler until cold. Pass the stock through a strainer or chinois and reduce to about 5 ½ quarts.

Sweat off the leeks in a little chicken fat and season, then sweat them for 5 to 6 minutes more and remove them from the pan. Sweat the mushrooms in a little fat until cooked, and then remove from the pan.

Add the chicken fat or some butter to the cooking pan and melt. Stir in an equivalent amount of flour and make a roux, then add the chicken stock. Whisk until you have a velouté, and cook for an additional 10 to 12 minutes.

Add the chicken pieces to the sauce, then the leeks and mushrooms. Dice the cooked carrots and add them in, then add the ham and chopped parsley. Add the cream, and season to taste.

Chill the mix down quickly.

Fill pots with 12.5 ounces each, making sure to stir the mix first and giving an even mix of the ingredients. Place pastry on top, and bake at 375 degrees for 15 to 20 minutes.



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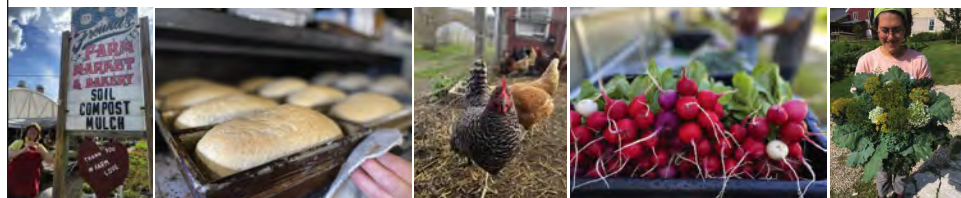
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Kent Land Trust

KLT works to protect northwest Connecticut's natural beauty and resources through direct ownership of land, stewardship of conservation easements on privately owned properties, and assistance to landowners interested in responsible and sustainable land management practices.

The Kent Land Trust (KLT) was founded in 1989 by a small group of residents dedicated to conserving the town's natural places and scenic beauty. It now stewards more than 2,600 acres of farm and forest land, some of which is owned and some protected through conservation easement.

Ten of the KLT nature preserves have trail systems; look for maps on the town website at www.townofkentct.com and at www.kentlandtrust.org (where you can also find information about making a donation).

The Kent Land Trust hosts an

annual Memorial Day picnic each year following the town parade. It's free to the community, a thank-you to the town and a great time to see friends and neighbors at the beginning of summer.

At the end of summer KLT has its major fundraiser: a cocktail party featuring a spectacular Kent setting. Funds raised enable the land trust to maintain the properties it protects, including the public trails.

The lobster sliders are a perennial and popular item at the cocktail party, which is known for the delicious bites crafted by Anne Gallagher Catering from locally farmed products.

LAND TRUST LOBSTER SLIDERS

This recipe, served at our cocktail party fundraiser, is adapted from a recipe at www.afamilyfeast.com.

Ingredients

The meat from a 1-pound cooked lobster, cut into bite-sized bits
 1/3 cup mayonnaise
 2 teaspoons fresh lemon juice
 1/4 cup finely chopped celery
 1 teaspoon chopped fresh parsley
 2 teaspoons of the green tops from a scallion, minced fine
 1 dash of hot sauce
 Pinch of coarse salt
 A few grinds of black pepper
 Small slider rolls
 2 tablespoons melted butter

Preparation

Put the cooked lobster meat in a large bowl. In a separate, smaller bowl combine the mayonnaise, lemon juice, celery, parsley, scallion, hot sauce and salt and pepper. Season it to taste, then mix in the cooked lobster meat.

Brush the insides of both sides of each roll with butter, then toast them in a medium fry pan over medium heat until browned.

Divide the lobster salad onto the rolls and serve.

You can garnish it with lettuce, chives, a sprinkling of paprika or some thin slivers of fresh lemon rind.

MEMORIAL DAY BARBECUE PULLED PORK

The Kent Land Trust's famous barbecue pulled pork is prepared with care by our own Kent heroes at the Davis IGA. This recipe is adapted from one presented at www.foodnetwork.com by Ree Drummond, The Pioneer Woman.

Ingredients

1/4 cup brown sugar
 1 tablespoon chile powder
 1 tablespoon paprika

2 teaspoons pureed fresh garlic
 2 teaspoons coarse salt
 1 teaspoon ground black pepper
 1 teaspoon cayenne pepper
 1 pork shoulder
 4 onions, cut into halves
 1 bottle of barbecue sauce
 Rolls or slaw for serving (or both)

Preparation

Stir together the brown sugar, chile powder, paprika, garlic powder, salt, black pepper and cayenne in a small bowl. Rub the mixture all over the pork shoulder. Wrap the pork in plastic wrap and refrigerate for several hours or overnight.

Preheat the oven to 300 degrees.

Place the pork in a large pot on a bed of the onion halves. Roast until fork-tender and falling apart, about seven hours. Remove the pork from the pot and set it on a cutting board. Slice some of the onion.

Place the pot on the stove over medium-high heat and add 1/2 to 1 cup of hot water. Scrape the pan to loosen up the bits and cook for 5 minutes to reduce. Pour in the barbecue sauce and stir to heat.

Shred the meat with two forks, add the sliced onions to the pork and then toss in the barbecue sauce until it's coated to your liking. Serve on rolls, or on a plate with slaw or a salad.



PHOTO SUBMITTED



Bull Mountain Preserve

All Saints of America Orthodox Christian Church

“
Our community is a friendly mix of ethnicities,
of both cradle Orthodox and converts, and our services
are in English. Guests are always welcome.”

All-Saints of America Orthodox Christian Church in the Twin Lakes section of Salisbury, Conn., participates every year in the Fall Festival fundraiser for the churches in town, with international foods including Greek baklava and spanakopita and French gougères.

“These are best sellers at our Fall Festival food booth,” said Hope Mongeau. “We have published a cookbook that has these and many other favorite recipes from family

and friends. The cookbook can be purchased for \$10 including postage. Call me at 860-435-9632 if you’re interested.

“Proceeds from our fundraisers, including the cookbook, go to local charities and into our general fund to help with expenses. To donate go to our website at www.allsaintsofamerica.us or mail to All Saints of America, P.O. Box 45, Salisbury, CT 06068.”

HOPE’S BAKLAVA

Ingredients

1 ½ pounds of shelled,
chopped walnuts
1 cup sugar
1 ½ teaspoons cinnamon
1 pound of phyllo pastry sheets
1 pound unsalted butter, melted

For the syrup

(make this ahead and refrigerate it)
3 cups sugar
2 ½ cups water

Preparation

Bring the sugar and water to a boil and let them simmer for 15 minutes. Refrigerate.

Finely chop the walnuts (in a food processor, if possible) and then combine them with the sugar and cinnamon.

Butter a large baking pan and line it with seven or eight phyllo sheets, using a brush to cover each sheet evenly with melted butter.

Spread nut mixture over the top phyllo sheet, covering the entire surface. Add two more phyllo sheets and brush them with butter, then cover the surface with nuts. Continue doing this until you run out of nut mixture. Save about 10 sheets of phyllo for the top layer. Pour the remaining melted butter over the top.

Bake at 325 degrees for about 30 minutes or until golden. Remove from the oven and pour the cold syrup over the hot baklava.

Refrigerate the baklava before serving. You can also freeze it.

GOUGERES (CHEESE PUFFS)

These are a savory, eggy version of cream puffs. This recipe does not “double” well; it’s better to make two batches if you want twice as many puffs.

Ingredients

1 cup water
½ cup butter (one stick)
½ teaspoon salt
¼ teaspoon freshly ground pepper
1 cup flour
4 eggs
3 ounces shredded
Swiss or cheddar cheese

Preparation

Preheat the oven to 375 degrees. Butter a baking sheet.

In a large saucepan, combine the water with the butter and salt and pepper. Bring to a boil.

Add the flour all at once and beat it in with a wooden spoon until the mixture leaves the sides of the pan and does not separate (this should take about a minute).

Remove from heat and continue to beat-and-stir the mixture for about two more minutes, to cool it.

Add the eggs one at a time, beating with the wooden spoon after each addition until the mixture has a satiny sheen. Stir in the cheese.

Use a tablespoon to scoop out the mixture and drop in dollops onto the baking sheet to form individual puffs. Bake for about 30 to 40 minutes, until they are puffed and golden.

Serve warm or cold.



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D. M. Hunt Library, Falls Village, Conn.

“
The heart and soul of the library is the warmth and hometown feeling everyone receives upon entering its doors. The library has a long and proud tradition of exceptional service to the Town of Falls Village.
 ”

The Friends of the David M. Hunt Library in Falls Village, Conn., were not able to hold the Midwinter's Night in the Village fundraiser at the library in February.

This popular event includes home-baked goods and performances of music and poetry.

“It has always provided a welcome respite from a cold New England winter,” said Friends member Zoe Fedorjaczenko. “Ticket prices were

\$25 and the event raised much-needed funds for the library's operational budget.

“We welcome donations, particularly during these difficult times. Donations can be made at www.huntlibrary.org or by mailing a check to David M. Hunt Library, P.O. Box 217, Falls Village, CT 06031.”

The library, which is located at 63 Main St., was able to reopen on June 23. The phone number is 860-824-7424.

AKKE'S CILANTRO DIP

This recipe is *always* served at library events and is *always* the first appetizer to disappear. Everyone knows now to get it before it's all gone.

Made by Assistant Librarian Akke de Vlas Jasmine (who brings it in a cute pie carrier and then bakes it in our toaster oven or microwave), this dip is especially enjoyed at Hunt ArtWall receptions.

Ingredients

One block of cream cheese, softened
 Fresh cilantro
 Half a jar of salsa (Akke uses the Tostitos brand)
 Enough cheddar cheese to cover
 A bag of Scoops corn chips

Preparation

Spread softened cream cheese in a glass pie pan or quiche pan. Cover with cilantro leaves. Cover the cilantro with the half jar of salsa. Cover salsa with the shredded cheddar. Bake at 350 degrees for 3 or 4 minutes, just to melt the cheddar. Serve with Scoops.

NIBBLERS

This recipe from Library Director Erica Joncyk is a favorite at ArtWall receptions and at the Music Mountain Food Tent, which features emerging artists and is the first concert of the season in May. Joncyk credits longtime volunteer Ruth Martin with creating this recipe many years ago.

Tables at the Food Tent are filled with a selection of small bites and desserts and it's all free (as is the concert).

Ingredients

6 English muffins, split
 1 ½ cups grated cheddar cheese
 ½ cup chopped onion
 ½ cup mayonnaise
 ½ cup chopped black olives

Preparation

Put the oven on “low broil.” Put the English muffins in a shallow 11-by-15-inch baking dish, or on a baking sheet lined with foil. Mix the other ingredients together until they are thoroughly blended, then distribute on the tops of the muffins. Put them under the broiler until the cheese bubbles, about 7 minutes. Remove them from the oven and let them sit for 5 minutes. Cut each muffin half into quarters and serve.



PHOTO BY SERGEI FEDORJACZENKO

The D. M. Hunt Library's Midwinter's Night bread board.

MELT-IN-YOUR-MOUTH CHOCOLATE PEANUT BUTTER SQUARES

Every year, the library holds a fundraiser around Valentine's Day in February.

It began as Chocolate in the Village, morphed into Chocolate & Chili in the Village and then became LOaVEs in the Stacks and finally A Midwinter's Night in the Village.

But a constant is these Melt in Your Mouth (Truly) Chocolate Peanut Butter Squares from Jennifer Law.

Ingredients

2 sticks of butter (½ cup each)
 1 cup peanut butter
 1 pound confectioners' sugar (one box)
 ½ box graham crackers
 12 ounces of semi-sweet chocolate chips or chunks (2 cups)

Preparation

Crush the graham crackers and combine them with the confectioners' sugar.

Melt the butter. Add the peanut butter and combine with a whisk. Remove from heat.

Combine the butter/peanut butter mixture with the graham cracker/sugar mixture. Press into a 9-by-13-inch pan, making it very dense.

Melt the chocolate in a double boiler. Spread the chocolate on top of the peanut butter and graham cracker mix.

Allow the chocolate to cool, but cut the squares before the chocolate hardens completely.

St. Martin of Tours

“

Like Martin, we live in what Pope Francis has called the “change of an age”, which invites us to discover and create new ways of communicating and sharing.

Jeanne Wardell shared this recipe, dedicated to St. Martin of Tours (formerly St. Mary's) in Lakeville. The churches traditionally do food fundraisers on the Fall Festival weekend in October.

Wardell said, “This is a recipe I prepare on

holidays for my family. These quiches are very popular and disappear in the blink of an eye.”

For more information on St. Mary's and the other churches in the St. Martin of Tours Parish, go to www.stmartinof toursct.org.

SOUTH CAROLINA APPLE SAUSAGE QUICHE

Ingredients

¾ pound sausage
2 apples, such as red delicious, peeled and cored and chopped up
4 eggs
½ pound of sharp cheddar cheese
2 tablespoons unsalted butter
2 cups light cream
½ medium onion, peeled and chopped
9-inch pie shell, lightly pre-baked

Preparation

Put the pie shell on a baking sheet

lined with aluminum foil. Preheat the oven to 350 degrees.

Mix the eggs, cream, butter and cheese and pour them into the pie shell.

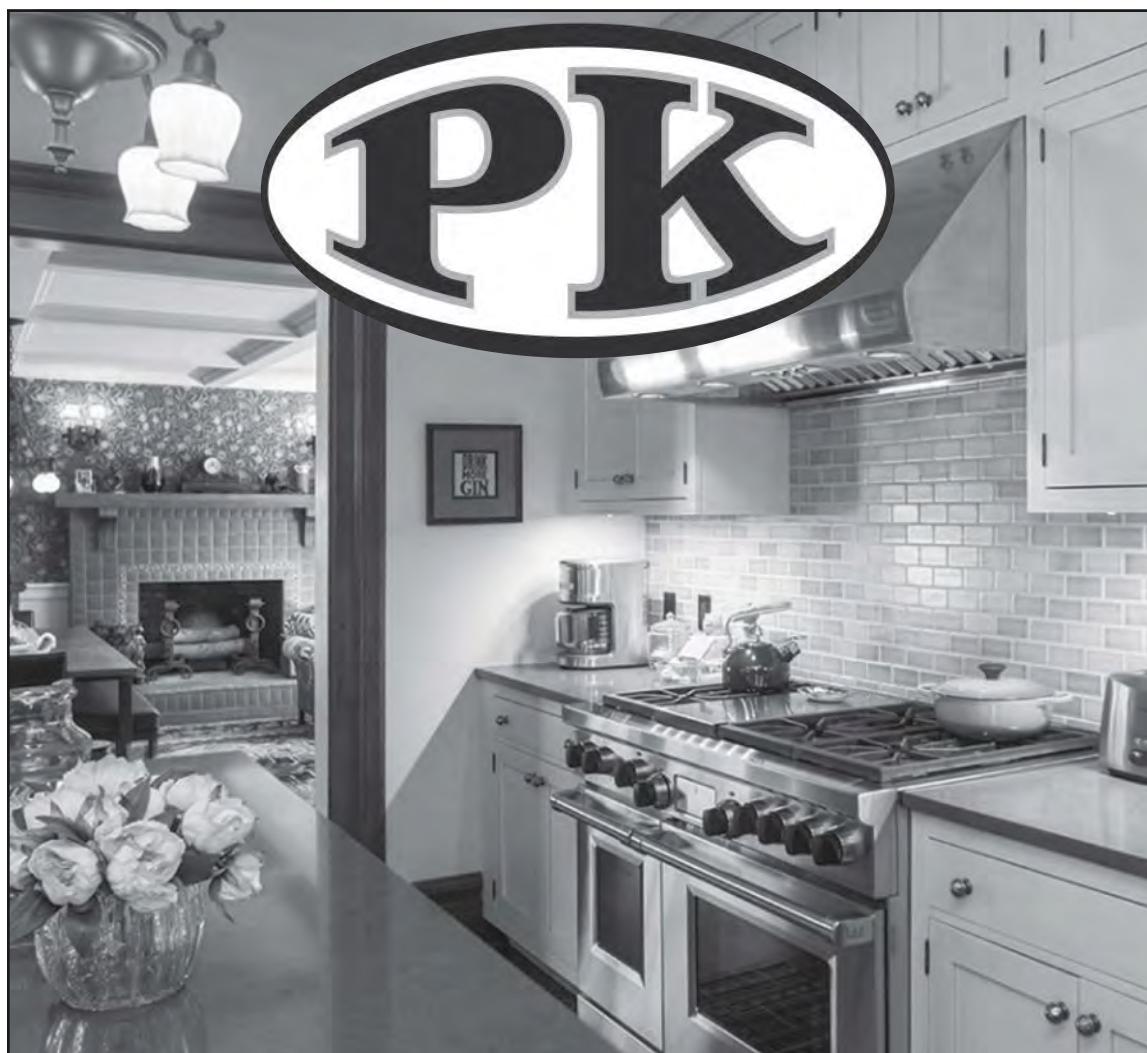
Cook the sausage slightly and then add it to egg mixture in the pie shell, along with the apples and onion.

Bake for 45 minutes, until the center is almost but not completely set. Allow to cool, then slice and serve.



PHOTO BY CYNTHIA HOCHSWENDER

The Church of St. Mary in Lakeville, Conn.



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Little Guild in Cornwall, Conn.



The mission of the Little Guild is to rescue, love, and heal homeless dogs and cats and help them find the forever homes they deserve.

This was the official dog cookie of the Great Country Mutt Show last June in Cornwall, Conn., to benefit the Little Guild animal shelter (this year's show was canceled). To find out about

plans for next year's show, go to www.littleguild.org.

These cookies are fit and delicious for human consumption but dogs love them, too.

LITTLE GUILD COOKIES

Ingredients

2 ½ cups whole wheat flour
 ½ cup dry milk or dry soy milk powder
 ½ teaspoon salt
 ½ teaspoon garlic powder
 1 teaspoon brown sugar
 6 tablespoons broth (any kind: chicken, beef, fish, vegetable)
 ½ stick butter, melted
 1 egg, beaten
 Up to ½ cup ice water
 ½ cup wheat germ
 Optional: grated Parmesan cheese, parsley (for sweet kisses), dried cranberries, shredded cheese, minced garlic (fleas hate this)

Preparation

Knead/mix all the ingredients together until smooth and pliable; it can be fairly stiff.

Preheat the oven to 350 degrees.

Roll out the dough to a half-inch thickness on a floured surface. Cut with cookie cutters — any shape will do (bone shapes are great). Bake on a cookie sheet lined with parchment paper for 25 to 30 minutes.

This recipe makes a lot, but never enough.



PHOTO BY TOM BROWN

The Great Country Mutt Show raises funds for the Little Guild animal shelter.

ShowTown



Showtown's emphasis has been on bringing mind-enriching and affordable shows from other areas to our community teaming with local venues to stage them on a pop-up basis.

Zeina Mehio and her husband, Lloyd Barood, started ShowTown in Lakeville, Conn., last year.

"It is a nonprofit aimed at providing entertainment, cultural, educational and culinary events in the Northwest Corner primarily during the off-season," Mehio said.

Tax-deductible donations can be sent to ShowTown at www.showtown.org/donations.

"I learned this recipe from my grandmother, Fatima, who taught it to my mom, Oumayma, in Lebanon where we are from," Mehio said.

LENTIL AND CHARD SOUP

Ingredients

1 cup of brown lentils, rinsed with water
 1 bunch of Swiss chard stems and leaves, cleaned and chopped (4 cups chopped)
 7 cups water
 ¾ cup of extra virgin olive oil
 3 large onions, chopped
 12 garlic cloves
 1 bunch of coriander leaves, chopped
 2 teaspoons dried mint
 1 cup of lemon juice (6 to 8 lemons)
 4 medium potatoes, cubed
 2 teaspoons cumin
 Salt and pepper

Preparation

In a large pot, cover the lentils and Swiss chard with the water and bring to boil over medium heat.

In a separate pan, stir fry the onions in the olive oil until golden. Add the garlic, coriander and dried mint.

When the lentils are almost cooked (about 15 minutes) add the stir fried mix and the cumin, lemon juice and potatoes. Add salt and pepper according to taste.

Serve hot with roasted pita bread.

St. Andrew's Parish



St Andrew's Parish is a vibrant Episcopal community in the Anglican tradition which gathers in beauty and in grace to celebrate and share God's gifts to all of God's people.

These two recipes are favorites from the collection of the Rev. Roger White, who is now retired from St. Andrew's Episcopal Church in Kent, Conn.

The congregation has been meeting for worship and other events online. This year the church will not be able

to do events such as the annual tag sale and the Concerts in the Knave (so far). To find out more about the parish, founded in the early 1800s and now settled in a lovely stone edifice in the center of town, go to www.standrewskentct.org.

SYMPHONY NUMBER 94 CAKE

(also known as the Sauerkraut Surprise Cake)

Note: The sauerkraut may be rinsed before you add it, but unfinished sauerkraut adds a special tang. The first 15 minutes of the baking may produce an unsettling aroma of fine cocoa and brined cabbage.

The Rev. White was reputed to serve this cake "with a chuckle to unsuspecting parishioners." It is, despite its unusual ingredient, a delicious cake.

Ingredients

¼ pound of unsalted butter
1 ½ cups sugar
3 eggs
1 teaspoon vanilla extract
2 cups sifted flour
1 teaspoon each of baking powder and baking soda
¼ teaspoon salt

½ cup Dutch process cocoa
1 cup water
8 ounces of canned sauerkraut, drained but not rinsed, and chopped.

Preparation

Preheat the oven to 350 degrees. Grease a 9-by-13-inch baking pan.

Cream the butter and sugar until light. Add the eggs one at a time, and then add the vanilla.

Sift together the dry ingredients and then add them to the butter mixture, alternating with the water. Fold in the sauerkraut.

Bake for 35 to 40 minutes until a toothpick inserted in the center of the cake comes out clean.

EASY FROSTING

Ingredients

6 ounces of semi-sweet chocolate chips
4 tablespoons unsalted butter
½ cup sour cream
1 teaspoon vanilla
¼ teaspoon salt
1 pound confectioners' sugar

Preparation

In a double boiler, melt the chips and the butter. Turn off the heat and mix in the sour cream, vanilla and salt. Whisking or stirring constantly, add the sugar gradually until a frosting-like consistency emerges. Spread at once over the cooling cake.



PHOTO BY LANS CHRISTENSEN

The annual St. Andrew's tag sale provides treasures for shoppers and funds for the church.

THE REV. ROGER WHITE'S EAST COAST CHICKEN SALAD

Ingredients

2 cups black-eyed peas, rinsed
1 cup red kidney beans, rinsed
1 red bell pepper, diced
1 medium red onion, diced
1 pound of boneless chicken breasts, grilled and cubed
1 orange, juiced
4 limes, juiced
2 tablespoons molasses
2 tablespoons chipotle peppers in adobo sauce
1 tablespoons ground cumin
2 tablespoons tomato puree
¼ cup fresh cilantro, chopped

Preparation

Mix vegetables and chicken in a large bowl.

In a blender, combine the fruit juices, molasses, chipotle peppers, cumin, tomato puree and cilantro and blend thoroughly.

Combine it with the chicken and vegetables, toss well and refrigerate overnight.

Bring to room temperature before serving.

Habitat for Humanity

“Habitat for Humanity of Northwest Connecticut works in partnership with families priced out of the housing market to build and renovate decent, affordable housing. The houses then are sold to those partners with a no-interest mortgage.

“Habitat for Humanity of Northwest Connecticut is about to commence limited construction activities at its current build in Lime Rock, and will be looking to start site work on the next build in North Canaan,” reported Bob Whelan, the nonprofit’s executive director.

As is the case with all our area groups, Habitat’s major fundraisers (the giant tag sale in August and the gala in October) are unlikely to happen.

However, Habitat’s This ‘n’ That resale shop in North Canaan is opening on a limited basis (Friday, Saturday and

Sunday from 10 a.m. to 4 p.m.). There is also an online shop at www.this-n-that-from-habitat.constantcontactsites.com/store.

“We are still working to create more affordable housing for the area, but are definitely behind the eight ball this year in fundraising. We’re offering Habitat face masks produced locally by Stadium System for a donation of \$50 or more.

“Please see the Habitat website at www.habitatnwct.org for more information.”

Whelan shared these two summery recipes, dedicated to Habitat of course.

DRY RUB FOR BRISKET, PORK, CHICKEN AND SALMON

This recipe is especially good to use with meats prepared in a smoker.

Ingredients

1/3 cup Diamond Crystal kosher salt (don’t substitute another kind of salt)
 2 tablespoons fresh ground pepper
 2 tablespoons light brown sugar
 3 tablespoons paprika
 2 tablespoons chili powder
 1 teaspoon ground sage
 1 teaspoon thyme
 1/2 teaspoon allspice

2 teaspoons ground fennel
 1 teaspoon ground coriander
 1 teaspoon ground basil
 2 teaspoons garlic powder or chopped fresh garlic

Preparation

Sprinkle the rub on top of the meat with a fork; it liquefies quickly and sticks. Cook the meat according to your recipe.

BLUE MARGARITA

Ingredients

1 ounce high-quality tequila blanco (reposado, or anejo, if preferred for more vanilla or oak)
 1 ounce high-quality mezcal (Banhez, Del Maguey Vida or Chichicapa)
 1/2 ounce Blue Curacao
 1/2 ounce simple syrup (equal parts water and sugar, melted and simmered for a few minutes, then refrigerated)

Strong dash of lime juice
 Salted rim as desired
 Lime slice

Preparation

Shake the liquid ingredients (with ice) and pour either neat, over crushed ice or over cubes.

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United Church of Christ in Cornwall

“
We seek to be a caring church community dedicated to the nurture and sharing of each other's faith and spiritual growth and committed to serving the local and world-wide community in love.”

Like the town of Cornwall, the UCC church prides itself on being open, inclusive and supportive of everyone in the community.

“Since its inception, the national UCC has been known for continuing the tradition of bold stands begun by its predecessor bodies: abolition; civil rights for African-Americans, for women, for the differently abled, and for gays, lesbians, bisexual and transgendered persons.”

Susan Saccardi, a famous local baker from Cornwall, Conn., was

catering breakfast fundraisers for the Cornwall UCC until the COVID-19 quarantine. Although she is no longer making scrumptious foods for breakfast, she does sell her baked products at a roadside stand. Look for the sign that says Susie's Sweets on Warren Hill Road in Cornwall. If you can't make it there, or to the UCC meals when they begin again, try this recipe for whole wheat banana bread. And if you'd like to learn more about the church, go to the website at www.uccincornwall.org.

WHOLE WHEAT BANANA BREAD

*Recipe by King Arthur Flour
Makes one loaf, 18 slices*

Ingredients

2 cups very ripe banana, mashed (about 4 or 5 medium bananas)
½ cup vegetable oil
1 cup sugar
2 large eggs
3 tablespoons milk
1 teaspoon vanilla extract
1 cup whole wheat flour (the King Arthur products, of course, are recommended)
1 cup unbleached all-purpose flour (again, King Arthur is recommended)
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
½ cup chopped walnuts

Preparation

Preheat the oven to 350 degrees. Lightly grease a 9-by-5-inch loaf pan.

In a large bowl, mash the bananas and then add the oil, sugar, eggs, milk and vanilla, stirring to combine.

Mix in the flours, baking soda, baking powder, salt and chopped walnuts. Scrape the bottom and sides of the bowl to thoroughly combine the ingredients.

Scoop the batter into the prepared pan. Mix together the sugar and cinnamon, and sprinkle over the batter.

Bake the bread for about 60 to 75 minutes, until a cake tester or toothpick inserted into the center comes out clean. If the bread appears to be browning too quickly, tent it with aluminum foil for the final 15 to 20 minutes of baking.

Remove the bread from the oven. Cool it in the pan for 10 minutes, then turn out of the pan onto a rack to cool completely.

Locally grown ...

Each week The Lakeville Journal and The Millerton News are produced locally by staff who live in the Tri-state area communities.

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Region One School District

“The vision for our regional schools is to be strong learning communities. We must focus on continuous improvement and creativity throughout our organization and resist the temptation to accept the status quo.”

In the Region One School District in Connecticut, which includes six elementary schools in six towns and a regional high school, each class starts a savings account that travels with the students up to eighth grade. That money is used to pay for a class trip.

This year, the students in grade eight were not only not able to take their trip, students in the lower grades were not able to hold car washes and spaghetti suppers and other events to raise money for their upcoming trips.

The schools also raise funds for art programs and after-school enrichment programs. All will be short of funds this year and will benefit from donations.

Donations can be made to each

individual school; call the main office to find out how to go about it. The six schools are Cornwall Consolidated, Lee H. Kellogg (in Falls Village), Kent Center, North Canaan Elementary, Salisbury Central and Sharon Center.

This recipe was sent in by Lia Wolgemuth, whose children attend Salisbury Central School. She said she originally found the recipe online at www.allrecipes.com/recipe/24021/glazed-lemon-bread/.

“I’ve altered it a little bit, but it’s pretty basic,” she said.

Salisbury Central School also has an active after-school program called EXTRAS; to donate to that, go to www.extrasprogram.org.

GLAZED LEMON BREAD

Lia Wolgemuth said, “I often make quick breads for school since they can be made in advance, freeze well and are easy to take out right before the event.”

Ingredients

- ¼ cup butter, softened
- ¾ cup white sugar
- 2 eggs
- 2 teaspoons grated lemon peel (double for more lemon zing)
- Dash of lemon extract (optional)
- 2 cups all-purpose flour
- 1 teaspoon salt
- 2 ½ teaspoons baking powder
- ¾ to 1 cup milk

Glaze

- (double it for an extra-lemony coating):*
- 2 tablespoons white sugar
 - 2 teaspoons fresh lemon juice
 - Dash of lemon extract (optional)

Preparation

Preheat the oven to 350 degrees. Lightly grease a 9-by-5 inch loaf pan.

In a large bowl, cream together the butter, sugar, eggs, lemon peel and lemon extract, if using, until light and fluffy.

Blend in the flour, salt and baking powder. Mix in milk: Start with ¾ cup of milk and add a little more milk or water until it reaches a smooth batter consistency.

Pour into the prepared loaf pan. Bake for 45 minutes or until a toothpick inserted into the center of the loaf comes out clean.

For the glaze: In a small bowl, dissolve the sugar in the lemon juice and lemon extract, if using. Brush the loaf with the glaze and bake for 5 more minutes.



PHOTO BY LIA WOLGEMUTH

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PHOTOS COURTESY CAMP SLOANE YMCA

Camp Sloane YMCA

Our camp motto is ‘others’ and we promote that idea in every aspect of camp. It is an important part of our program that every camper and staff member puts others first to enrich the experience of everyone here at camp.

Camp Sloane YMCA in Lakeville has been operating for more than 90 years on the shores of Long Pond. This year, for the first time in memory, the day and residential camps will be closed because of COVID-19.

Paul “Bear” Bryant, the executive director/CEO of the camp, offered two beloved dessert recipes that welcome campers to the summer seasons in normal times.

“Oreo Cookie Pie is the most favorite dessert served during camp,” he said. “When it arrives, you can

hear the chants of O-C-P! O-C-P! emanating from the dining hall, even at the far reaches of the camp property.

“Opening Day Chocolate Chip Cookies are served during opening day check in. They are a favorite of families and campers — and camp staff, who regularly sneak a few during opening day.”

To learn more about Camp Sloane, and to make a donation, go to www.campsloane.org.

OREO COOKIE PIE (O-C-P!)

Courtesy Kielty Food Service Company

Ingredients

1 package of instant chocolate pudding
2 cups of whole milk (or whatever the pudding instructions call for)
Oreo cookies, crumbled
Whipped cream
Chocolate sauce

Preparation

Make the pudding according to the directions on the box.

Cover the bottom of a 9-inch glass pie plate with half of the cookie crumbles. Let the pudding set in the refrigerator.

Cover with whipped cream. Sprinkle the remaining cookie crumbles on top. Serve with chocolate sauce.

WORLD FAMOUS OPENING DAY COOKIES

Ingredients

1 pound white sugar
1 pound brown sugar
1 pound butter, softened
1 tablespoon baking soda
1 tablespoon vanilla extract
1 tablespoon salt
4 eggs
1 ¾ pounds flour
4 cups chocolate chips

Preparation

This is an industrial-sized mix and can be divided by four for the home cook.

Preheat the oven to 325 degrees. Line

two baking sheets with parchment paper (or grease them with butter).

Combine the sugars and butter with an electric mixer and then add the baking soda, vanilla extract and salt. Add the eggs one at a time. Add the flour a little at a time to the butter and sugar mixture, and when they are well combined stir in the chocolate chips.

Bake at 325 degrees for 5 to 8 minutes; be sure not to overbake them. They should be soft and lightly brown around the edges.

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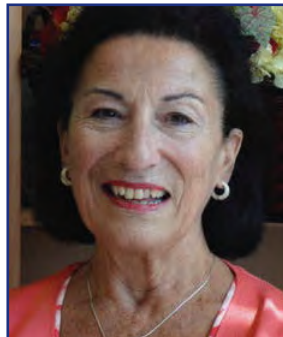
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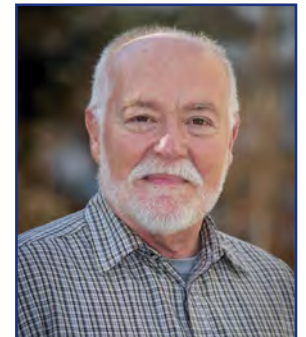
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