Exciting and Terrifying Time for News
Expert panel discusses challenge of change for NYT and news in general

By Kevin E. Foley

What is the future of The New York Times (NYT) news organization in a digital world spinning out new changes every day? The question resonates not only because the future status of one of the preeminent international sources of journalism is in doubt, but also because its situation reflects the wider and deeper issue of the role of journalism in a world of constantly evolving portals of information on an array of devices.

On Sunday, March 22, a panel of people in a position to know a great deal about the subject assembled at Winter Hill in Garrison to consider the past and future of the NYT and the implications for journalism in general. The occasion was also a fundraiser for Philipstown.info, which now operates under the aegis of a nonprofit board of directors. The event drew more than 80 people.

A video recording of the entire discussion is available at Philipstown.info

Joseph Plummer, a marketing executive and Philipstown.info board member, moderated the panel composed of three NYT veterans: Floyd Norris, longtime financial reporter and columnist and Garrison resident; Andrew Revkin, a former Times reporter and current NYT environmental/science blogger and Nelsonville resident; and Stuart Elliott, recently retired reporter and columnist specializing in the advertising industry.

Norris and Elliott accepted NYT buyouts last December. Revkin was in the buyout class of 2009 and now writes for the NYT opinion section at Dotearth.com under an independent contract.

Underneath their perspectives on the NYT as an organization faced with great challenges lay an enormous reserve of regard for their own association and what it has meant for themselves and journalism.

“It’s more than a job, it’s really your life,” said Revkin.

Norris described the NYT at one point “in my highly biased opinion” as “unequaled.”

Elliott explained that the origins of objective, balanced journalism arose in the late 19th century from the needs of new national retail stores and other national consumer com- (Continued on page 3)

Chrisians Look to Holy Week and Easter as Highlight of the Church Year
Bigger than Christmas, with eternal ramifications

By Liz Schevtchuk Armstrong

Christian congregations in Philipstown this week looked forward to Easter on April 5, the most significant day of their religious year, as a time for spiritual, family and seasonal celebration.

But first, beginning with Palm Sunday on March 29, comes Holy Week, tracing Christ’s up-and-down course through a kind of continuous service occurring at intervals over an approximately 48-hour period: the evening of Holy Thursday, also called Maundy Thursday, Christians commemorate Christ’s “last supper”; around noon on Good Friday, they mourn his execution by crucifixion; and on Saturday evening, at the Easter Vigil, they begin to celebrate the resurrection. Then Sunday (Continued on page 3)

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Nelsonville Voters Return to Polls Next Tuesday
Candidates discuss finances, sewers, other issues as runoff looms

By Liz Schevtchuk Armstrong

As their March 31 electoral rematch neared, Nelsonville candidates Danielle Pack McCarthy and Thomas Robertson (listed alphabetically) addressed questions of finances and government streamline of the village's lack of a sewer system, and the challenges they anticipate, while also urging voters to return to the polls next Tuesday, when one or the other — assuming no new tie occurs — should claim victory as the newest trustee on Nelsonville’s three-person Village Board.

In their initial go-round March 18, Robertson and Pack McCarthy tied, with 90 votes each. In all, 184 Nelsonville citizens, or half of the 367 registered voters, cast ballots that day. The two contenders expressed hopes for equal interest next time around.

Once again, voting will take place in the meeting chamber at the Village Hall complex, 285 Main St., from noon to 9 p.m.

Robertson had suggested a coin toss to settle the matter, while Pack McCarthy opted for another election, and he said this week that “I respect her choice and gladly agreed to a revote.”

In email interviews with The Paper, the two on Tuesday and Wednesday (March 24–25) answered questions on issues and described their tie in positive terms as a demonstration of strong interest in the election and the importance of a single vote. On that point, The Paper asked each a basic question: Why should voters vote for you in the runoff, if they did not vote for you the first time?

Pack McCarthy responded: “Because their vote matters! One thing that became abundantly clear during the original election for trustee is the power of one single vote. I firmly believe that the March 31 runoff election gives Nelsonville voters the chance to determine its future over the next two years. During the course of this campaign, I have met so many people who want to be part of something larger — to create a community in Nelsonville that looks out for one another and a Board of Trustees that represents all residents. I am doing this so that ALL the residents of Nelsonville feel that their (Continued on page 3)
Vanilla Yogurt Panna Cotta with Bananas in Lime Syrup and Toasted Coconut

1/2 hour prep; 3+ hours refrigeration; serves 4

For the Panna Cotta:
- 1/2 cup whole milk
- 1 vanilla bean, split, scraped, and seeds reserved
- 1/2 cup raw sugar
- 3/4 ounces unflavored gelatin powder
- 1 tablespoon prepared horseradish
- 24 ounces whole-milk Greek-type yogurt

1. Warm the milk, vanilla bean with seeds and sugar in a small saucepan on medium heat. Pour into a bowl and cool; stir in lime juice and zest. Peel off reserved bananas, sliced 1 cup coconut chips or flaxseeds, lightly toasted in a 350-degree oven.

2. Sprinkle gelatin over the milk and let sit for 5 minutes to soften. Remove from heat and whisk until gelatin is completely dissolved. Transfer to a large measuring cup or bowl. Add the toasted coconut chips. Reserve for serving.

3. In a bowl or large measuring cup with spout, whisk together/break up (if needed) horseradish, Greek-type yogurt and 1/2 cup raw sugar. Add 1/2 cup peeled bananas. Mix well until thoroughly moistened. Over low heat, whisk until gelatin is completely dissolved.

4. Stir in the toasted coconut and for 10 to 15 minutes. Toss briefly and toast for another 10 to 15 minutes, checking every 5 minutes that they don’t burn. Remove to a small bowl and cool. Reserve for serving.

5. To serve: Spoon bananas and some lime syrup over the panna cotta; garnish with toasted coconut chips.

*Vegetarians may want to substitute an equal measure of powdered agar agar, available at health food stores.

Vanilla Panna Cotta

definitely flexible recipe — traditional to Italy’s Piedmont region. Not

Ostensibly and literally “boiled milk,” panna cotta is an eggless custard tradi
tional to Italy’s Piedmont region. Normally a dessert preparation of milk

and heavy cream, seasoned with sugar and vanilla (and occasionally rum or coffee), it was originally thickened or jelled by boiling fish bones in the mixture, a proc
cess that sounds really disgusting and has been thankfully replaced by the add

dition of prepared, powdered gelatin.

In either case, the net result is basi
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cream with full-fat, Greek-style yogurt, which provides a cheesy tang to both

For the sweet version, the season

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lar gastronomist Ferran Adrià’s The Family Meal cookbook. Toasted co

conut seems a no-brainer.

The savoury version here is a take on an appetizer once enjoyed at Chicago’s Green Zebra restaurant. Horseradish panna cotta was paired with perfect roasted heirloom beets. In the absence of those perfect beets, I’m adding the sweet and crunchy distraction of Granny Smith apples and toasted walnuts, all of which marry pretty well with the tangy horseradish. Since I’m a confirmed carnivore, horseradish always makes me think “huh?” as an optional addition to this dinner salad, I’m suggesting a few rolled slices of bresa

ola (cured, air-dried beef available at Marbled Meat Shop).

That’s all it takes, really. Kid stuff.

Vanilla Panna Cotta

Horseshadish Panna Cotta

With Roasted Beets, Apples

and Bresaola

1 hour prep; 3+ hours refrigeration; serves 6

For the Panna Cotta: 1/4 cup whole milk 1/4 ounce unflavored gelatin powder (1 envelope or 1/4 tablespoon)* 2 tablespoons prepared grated horseradish 24 ounces whole-milk Greek-type yogurt salt and ground (white) pepper to taste

For the Beets, Apples and Vinaigrette: 3 medium beets, peeled and cubed into 1/2-inch dice 1 to 2 tablespoons olive oil 1 small shallot, minced 2 tablespoons white wine vinegar 1 teaspoon Dijon mustard About 1/2 cup olive or walnut oil, or a combination 2 Granny Smith apples Juice of one lemon 8 ounces cleaned watercress or arugula 1/2 cup chopped walnuts (toasted at 350 degrees for 6 minutes), optional

1. In a small saucepan, sprinkle gelatin over the milk and let sit for 5 minutes to soften. Remove from heat, cool slightly. In a bowl or large spouted measuring cup, combine milk, horseradish and yogurt; mix well. Add salt and pepper to taste. Portion about 1/3 cup into individual molds. Cover and chill at least 8 hours (to overnight) until set.

2. Heat oven to 450. Toss peeled cubed beets with the oil, salt and pepper, and spread in a single layer on a parchment-lined baking sheet. Roast for 15 minutes. Toss briefly and roast for another 10 to 15 minutes, checking every 5 minutes that they don’t burn. Remove to a small bowl and cool.

3. For the vinaigrette: Mincer the shallots, vinegar, a pinch of salt and ground pepper and the Dijon in a small bowl or measuring cup. Whisk in the 1/2 cup olive and/or walnut oil. Pour half over the beets and toss; reserve remainder.

4. Fill a small bowl with cold water and lemon juice. Peel and core the apples; cut into 1/2-inch dice. Submerge apples in water/lemon bath to stop discoloration. Just before serving, drain the apples thoroughly and toss them lightly with the reserved vinaigrette.

5. To serve: Form a bed of the greens on a plate. One at a time, warm the outside of molded panna cotta for 10 to 15 seconds in hot water to just loosen the edge, taking care not to wet the mixture. Run a knife along the edges of the mold and invert each onto a bed of greens. Spoon a portion of the beets and apples on either side of the unmolded panna cotta. Garnish with a few chopped walnuts and bresaola, if using.

*Vegetarians may want to substitute an equal measure of powdered agar-agar, available at health food stores.

Small, Good Things

Getting Jiggly

Joe Dizney

This week I thought I’d explore two different takes — one sweet, one sav
y — on a very simple but infi

bly flexible recipe — panna cotta.

mally a dessert preparation of milk and heavy cream, seasoned with sugar and vanilla (and occasionally rum or coffee), it was originally thickened or jelled by boiling fish bones in the mixture, a process that sounds really disgusting and has been thankfully replaced by the addition of prepared, powdered gelatin.

In either case, the net result is basically creamy Jell-O for adults. In a break from tradition, I’ve replaced the heavy cream with full-fat, Greek-style yogurt, which provides a cheesy tang to both proceedings.

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voices are heard and that they have a say in how things run in our village." She also observed that the election gives voters a chance to put a woman on the Nelsonville board for the first time.

Robertson replied: "I am thankful for to the 90 residents that supported me and hope they come out again! I have had many people tell me how sorry they [are they] didn't get to vote for me the first time and that they are thankful for the opportunity to do so on the 31st, and I am sure Danielle Pack McCarthy had experi-

enced the same from her supporters.

The fact of the matter is we had a great turn-

out and obviously the community supp-
ts and that we are thankful for

Text continues on next page.

What are the three most pressing issues facing Nelsonville?

Robertson: Finances: Nelsonville is doing a lot on very little and we need the residents to become involved, support and understand the decisions made by our elected officials.

NYT [New York State] Mandates: There are many unknowns regarding

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But Norris also ruefully referenced the airline industry, which he said had grown steadily in consumer demand throughout his lifetime but has never re-

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ville can improve are (1) communication, (2) problem-solving and (3) community building. Whether the issue is sewers or aging infrastructure, by getting to know

one another more residents become more vested in their community and solutions to problems become a group effort.

Given the nearness of houses/ build-
ing to one another, should Nelsonville continue to exist

with a sewer system and rely

on septic systems or backgard cesspools?

Pack McCarthy: "While researching this area, I con-
tacted both Cold Spring and Nelsonville village officials for their insight and his-
torical perspective. The good news is

that, should Nelsonville secure funding in the future to tie into the Cold Spring sewage system, the Cold Spring Waste-
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say on such an initiative."

Robertson: "I am not an expert in sewer systems, but I do know that the company is constant-

ly monitors and is available to assist, if

indeed we needed their services. I have

been around some 45-plus years and the septic systems work well. Certainly I am

open to discuss sewers being extended

into the village."

New York State is demanding

villages and towns provide information on what they will do to consolidate or share services and streamline. What should Nelsonville do?

Pack McCarthy: "Nelsonville has the unique opportu-
nity to consolidate our court services with the Town of Phillipston. There is no need for three courts to run down Main Street over the course of less than a mile. By combining services and utilizing the town’s courtroom, Nelsonville would save the cost of a judge’s salary as well as the operating costs associated with the court-
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the revenue created by fines levied in our town. Those should continue to come to us. We should just lower the costs associ-
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Robertson: [Robertson did not specifically answer this question, but mentioned finances and related concerns in his other answers.]

Visit www.philipstown.info for news updates and latest information.

7,000,000,000 FOR DINNER

April 16 at 7 pm

A COMMUNITY EARTH DAY MEAL

Join us for a talk & convivial dinner prepared by Fresh Company at the Garrison Institute.

Nick Greenoehrdich, Vice Chair of the Board for Friends of the UNIFA asks:

What is Earth’s carrying capacity?

How many of us will the planet have to support?

Appetizers

Japanese cucumber

Japanese sweet & spicy pancakes

Chinese wontons

Japanese beef & cumber rolls

Seafood platter

Sushi roll with ginger dressing &

pickled chive blossoms

Ta'memya

Egyptian fava fadel with mint

Gado gado

Indonesian vegetable salad

Indian grilled tandoori chicken

Mango sauce

Local Beer & Wine

Appetizers

Entrees

Appetizers

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The importance of voting March 31

Dear Editor:

This is a nonpolitical note about the importance of voting.

I’ve never felt the power and responsi-

bility that comes with the right to vote more

strongly than in the last few days. Because of an

intense workflow this month, including an

overseas trip last week with students to make a

documentary film, I forgot to obtain and file an

absentee ballot ahead of time for our lo-

cal elections. I got off the plane Saturday

and felt like a beam had fallen on my

head when I learned the results.

Yes, I live in Nelsville, where the

trustee vote was a thirteencounted 9090

tie, including one absentee vote on each

side, neither of which was mine.

I discussed this with my son as a

teachable moment; he’ll have the right

to vote starting next year. But that’s the

only good that’s come of my lapse. Every

vote indeed matters.

I deeply apologize to my preferred can-
didate and my new community (we moved

town from Garrison last year).

The polls will be open on Tuesday, March 31, at Nelsonville Village Hall

from noon to 9 p.m. If you need an

absentee ballot, you can apply there from 9 to

3 each day and your vote will count as

long as it’s received by election day.

I’ll be voting in person this time.

Andrew C. Revkin

Village of Nelsville

Reflecting on Candidate Forum and Fairness

Elections can change more

than who is in office

By Kevin E. Foley

I n planning our forum for the Cold

Spring Village mayor and trustee

candidates, uppermost in our think-

ing was trying to present the jobs and

the challenges as realistically as pos-

sible. We wanted to provide voters and

readers with as clear a picture as we could

of what was actually at stake in the

election.

Our questions sought to identify spe-
cific issues for each candidate to address

as fully as they might like. A few of these

issues will need immediate attention

when the new majority of trustees takes

office in April. Suffice to say a fair

amount of the rhetorical wheel spin-

ning of the last few years needs to be

replaced by some considerate collabora-

tion among peers resulting in thought-

ful, fact-based decisionmaking. All

the candidates agreed about this, by the way.

We also wanted to have a civil civic
discussion approximating many people’s

notions of how local government should

be conducted. So our approach sought to

minimize opportunities for rancorous

accusation, belittlement or the sort of

speechifying that suggests an individual

invited, that the candidates make their

peers the necessary ruminations we present
to express views

about the consequences of their oppo-

nents taking charge.

This time around, all the candidates

generally used more of the opportu-
nities we presented to express views

and answer questions about their back-

ground, even for some the potentially

embarrassing parts. Many individuals

made use of our website to expand on

issues they deemed important or to re-

spond to the provocations of others.

Our perspective is that a village elec-
tion calls for a bit more media restraint

than some might think warranted in

the heat of a race. Village officials aren’t

going anywhere. One day they pro-

duce business right in our midst, and

deal with more transparency and better

communication, anyone who re-

ally wants to know what’s going on has

ample opportunity, including attending

meetings, to do so.

From where we’re sitting, the problem is not whether we know what’s going on

but whether something worth knowing

is going on. This most recent race has

prompted thoughts that our coverage

should perhaps be less meeting-driven

and more issue-oriented so readers can

draw informed conclusions as to prog-

ress in vital quality-of-life matters in

the community.

And yes, there are two papers and

websites offering coverage. And yes,

there are differences — more from our

point of view in quality of journalism

rather than in politics, as a few would

have it. The Putnam County News

and Recorder began coverage of this year’s village campaign with a picture of can-
didate Dave Merandy supposedly doing

off at a board meeting (we have pictures

of many people doing so) and an article

smarmily suggesting he might not live

in the village, with references to unknown

persons spying on alleged furniture

moving at his new wife’s house. Those

who believe Mayor-elect Merandy (and

his running mate Marie Earley) should

have participated in the PCNR’s debate

should review these stories and look at

the videos of last year’s village and town

PCNR debates, wherein unfavored can-

didates were asked difficult, accusatory

questions, while softballs were tossed to

the favored.

The election results suggest implica-
tions beyond the creation of a new ma-

jority on the Cold Spring Village Board of

Trustees.
Easter duties, mixing religious and family celebrations.

The key to faith

"Easter is the cornerstone of our religion. Easter is what makes our religion," said Mary Marion, one of seven women from Loretto who gathered for coffee and conversation at Cupcino Café in Cold Spring on Wednesday (March 25), after weekday Mass. "The resurrection is what the whole thing is about."

Ellen Egerter concurred. "Easter means Christ's resurrection from the dead and proving to all there is eternal life for all. It's the best thing to look forward to. And we have to be grateful," she said.

Easter is the most important feast in the church — more important than Christmas, because at Christmas God descends to man and at Easter man ascends to God," Fran Pergamo added.

Fran Murphy — soon to take office as parish council president at St. Philip's — said Mary Marion, one of seven women from Loretto who gathered for coffee and conversation at Cupcino Café in Cold Spring on Wednesday (March 25), after weekday Mass. "The resurrection is what the whole thing is about."

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Fourth-Grade Filmmakers Collaborate With Jacob Burns Film Center, Jim Jarmusch, Others

All-star group of film professionals aid and abet Simon Dudar’s Haldane class in nonfiction film project

By Alison Rooney

The New York State fourth-grade curriculum standard requires a year’s study of its own history. Here’s a sample of the official requirements: “The historic study of local communities focuses on the social/cultural, political, and economic factors that helped to shape these communities ... themes and events at the local level: Native American Indians of New York State, the European encounter, the colonial and Revolutionary War period, the new nation, and the period of industrial growth and development in New York State.”

One’s first reaction might be recalling the dull, didactic recitation of dates and places of one’s own school days. But, in the hands of an inventive teacher, like Haldane’s Simon Dudar, what could be dry vestiges of an earlier era instead have come to contemporary life in a yearlong, start-to-finish filmmaking project. “You can teach pretty much anything through film,” said Dudar. “By bringing history’s stories to life, were teaching the standard, but replacing an out-of-date curriculum with a new one which has the same goals. It’s the same ‘what,’ but the ‘how’ is different.”

Dudar is effectively acting as a producer of an all-student effort, from research to storyboarding, narrative construction to location scouting, with the final product, a documentary film, expected to be delivered at the end of May. To help accomplish this goal, Dudar has the help of film professionals, including several people associated with the Jacob Burns Film Center (JBFC), where it is hoped the film will premier later this year, and an Oscar-nominated filmmaker Jim Jarmusch, who has a connection to Haldane. They, along with others, including Putnam History Museum Curator Mindy Kramen, documentary filmmakers by Meeropol and Peter Sanders and others, are offering assistance, either directly or in the form of introductions to others.

This is the second effort from Dudar’s students. As a third-grade teacher last year, he guided that class (eight or so of whom are with him again this year in his shift to fourth, now as seasoned film professionals, with a knowledge of, among other things, “sound bridging, transitions, long versus medium shots — they’re really helpful,” according to Dudar) in creating a film about wildlife in this area. That project was also given an assist by the JBFC, and the class had the opportunity to go there on a field trip and meet with JBFC staff. The connection to JBFC was made through Haldane Elementary and Middle School Principal Brent Harrington, whose own son attended a camp there. Harrington met the center’s director of education, Emily Keating, and forged a relationship, built upon by Dudar, who wound up assisting JBFC’s Summer Teachers’ Institute (for a blog post on this by Dudar, visit education.burnsfilmcenter.org and search “Haldane”).

“Everything they’ve offered to us has been free of charge and incredibly helpful — the kids even post on the JBFC’s blog,” said Dudar. Last year Haldane held an assembly to show the whole elementary school the finished film. This year, along with the anticipated JBFC screening, there are other possibilities, including potentially showing it at the Putnam History Museum, where Kramen spoke with them, and pulled out some pertinent artifacts. Throughout, the imperative of complete accuracy was stressed. “The idea is that when the movie is done, it could become a movie that is factual enough to be shown at the museum in the future, for others to learn from,” Dudar explained.

“What we learned contradicts some test scores, and we talked about that ... then we had a visit from Hadrien Coumans, a co-founder of the Lenape Center in Manhattan, who is the parent of a fourth-grader. He talked to us about misconceptions, which we want our movie to dispel,” said Dudar.

The Lenape Center, which has the mission of “continuing the indigenous Lenape cultural presence in Manhattan by promoting Lenape language and the creation, development, distribution, exhibition of Lenape arts and culture” will fact-check the product when things are still fixable, to ensure that there are no misrepresentations; they will endorse it once satisfied.

Students divided up into groups, discussing different aspects of the subject matter, determining the eventual content of the introduction, creation stories section, important local Native American groups such as Chief Xinmah, the relationship with Europeans, Henry Hudson and more. The students also talked about perceptions of artwork and language and discussed what has happened to the Lenape, their culture today and how it is kept alive. These discussions were augmented by work in accompanying art classes. Jean Cendall’s art class created traditional Native American instruments, making them in the manner in which they used to be created. Music teacher Danielle Corneluccio selected music to reflect the mood of the film.

Mixed into every component of the process were the meat and potatoes of schoolwork: English and math. Math factored into stop-frame animation techniques, while tone and description enhanced the script. Throughout, the students have displayed dedication and enthusiasm. “We talk about making this be their best effort, but we really don’t need to talk about it because I can’t get them to stop doing revisions, because they want everything to be perfect,” Dudar said. “Even though this is nonfiction, they get to be creative about every aspect of it.”

As the year continued, more special advisers stepped in. Jarmusch, whose career as a writer/director/producer began in the ’90s, came in and spoke about moviemaking, referencing the reconstruction of an entire Makah village in the Pacific Northwest for his 1995 production of Dead Man, which featured dialogue in the Makah language spoken by actual members of that Native American tribe, who live in Washington state. Aaron Mace, a JBFC education department faculty member, presented on the foundations of storytelling, and Cold Spring’s Peter Sanders, who has directed two documentaries, spoke about how to put together an effective film in that genre.

Dudar “absolutely” plans to continue with this all-encompassing filmmaking project in future years, learning new techniques himself, alongside his students.

For more information on Haldane’s participation in the JBFC programs visit mrdudarsclass.weebly.com. For information on the Lenape Center, visit thelenapecenter.com.

The students were divided into small working groups, each addressing a different aspect of the research; their results will inform the film.

Haldane fourth-grade teacher Simon Dudar in his classroom  Photo by A. Rooney
By Alison Rooney

Having just enjoyed a stay at the Desmond-Fish Library, the Alternet is now circulating to its nearby neighbor, the Julia Butterfield Library, where it will take up residence from March 31 through May 21. The Alternet is a collaborative installation bound together within the confines of an antique, 50-drawer library-card cabinet conceived and organized by Peekskill artist and teacher Carla Rae Johnson.

Passing a store window at the Coop in Peekskill a few years ago, Johnson spotted the cabinet, which “stopped me in my tracks,” she said. Despite a hefty price tag of $500, she immediately elected to get it. After returning home, she moved it to her studio to design small objects to be placed in it. Before long, she had created a bank of 300 pieces each, from over 70 artists, writers and other creative people.

Johnson’s idea eventually came to her through an earlier experience with library card catalogs. She taught for 10 years at Marymount College in Tarrytown, during the period when they de-accessed their paper cataloging system in favor of digital. Although the college decided to retain the bank of bound wood that held the cards, they elected to rid of the cards themselves, fearing they would cause confusion if users obtained obsolete information from them. To fill the empty drawers there, Johnson worked on a project with her sculpture students to design small objects to be placed in random drawers. Her employment there ended, and that project was never completed, but it lingered in Johnson’s mind and returned to her in the spark of the idea for the Alternet.

“I decided to do cards as a large-scale collaborative project. I sent proposals out to over 100 fairly far-ranging artists, asking for a year’s worth of work and a commitment to producing 300 cards each. Amazingly, 82 said yes, and we ended up with 76 participating. A lot treated it as a kind of journal activity, doing a card a day for a year, with 65 to good off — although some did the full 365. A few artists could only do 150, and they share a drawer with another artist,” Johnson explained. Asked why she thought so many honored that large commitment, Johnson said, “It’s the artist’s personality; you rise to a challenge like that.”

When the packages of cards started arriving, Johnson found herself “amazed by these beautiful things. In fact each time I install the exhibit I get waylaid pulling out cards. I’ve wound up being the keeper of 15,000 works of art. All of them are thoughtful; some are about color and form, some diaristic, some political.” The offerings include a series, by Peekskill’s Barbara Lipp, of cards all referring to Benjamin Franklin, the founder of U.S. libraries, and another grouping from a class of teenagers in Indiana, cultivated through Johnson’s then 13-year-old niece. Some were created by hand, others are filled with text, still others with found materials and/or computer-generated imagery.

A press release relating to the Alternet’s earlier exhibit at Shrub Oak’s Hart Library noted: “If you were born before the 1990s you may remember hours spent flipping through cards in the musty wooden drawers of a card catalogue at your favorite library. There was a delightful serendipity of finding unexpected listings or of making surprising discoveries

"(Continued on page 11)"

The card catalog that serves as the Alternet on display in a recent Asheville, North Carolina, exhibit "(Image courtesy of Carla Rae Johnson)

Installation exhibit of collaborative card-catalog artworks moves from Desmond-Fish to Butterfield

By Alison Rooney

Four of the collection of over 15,000 cards that were created for and have found a home in the Alternet. "(Image courtesy of Carla Rae Johnson"

The Alternet: Keeper of 15,000 Works of Art

Laminated Menu Is on the Table at Dogwood April 2

Three-woman, one-man, Cold Spring + Beacon band

By Alison Rooney

Big life changes percolate in little moments. That seems to be the impetus behind the formation and continuation of Laminated Menu, a one-man, three-woman band, self-described as playing “hints of garage rock, psyche-delic, post-punk, dream pop, and good ol’ rock ‘n roll,” based out of Cold Spring and Beacon and headlining at Dogwood on Thursday, April 2.

The Laminated Menu website’s home page details their earliest moments: “The band dates from a sunny summer day in 2009. Sophia Jackson, an artist/puppeteer/Alexander Technique practitioner, was painting faces at a kiddie party in Garrison. Neal Santelmann, a freelance writer, was chatting about bands he’d seen on YouTube. She’d..." (Continued on page 14)"

Laminated Menu’s lineup: Neal Santelmann, left, Jennifer Paul, Sophia Jackson, Margaret Hundleby Parker. Photo by Rob Featherstone

The Paper

March 27, 2015

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The Calendar

The Calendar

National Poetry Month Celebration Returns
Second season launches April 1

By Mary Anne Myers

Music may have charms to soothe the savage breast, to borrow a line from William Congreve, but poetry brings pleasure to Philipstowns. See for yourself when the second annual “One Poem a Day Won’t Kill You” project launches on Philipstown.info April 1. To celebrate April as National Poetry Month, the site will feature a new video reading each day, demonstrating how a profound or clever verse can both instruct and delight. More than 20 residents have already gotten into the act. Local poets Tahitia Foggie (Cold Spring), Jake Holmes (Beacon) and Jo Pitkin (Nelsonville) have offered their own work, while other community members have shared poems by authors ranging from Rumi, the 13th-century Persian, to Emily Dickinson, Ogden Nash and Allen Ginsberg.

The idea for the project originated with The Paper’s layout editor, Kate Vikstrom, who loves an audio version on KRBD, the public radio station in her former hometown, Ketchikan, Alaska. Vikstrom correctly thought that Philipstown.info would be a great platform for a video adaptation, and her Ketchikan contacts were happy to see the idea expand. “One Poem a Day” produces most of its recordings on an iPhone in the Philipstown.info office, with an occasional on-location shoot at places such as the Country Goose, a sponsor of this year’s program along with the Garrison Arts Center. Goose proprietor Laura Burton’s offering this year features a verse by William Henry Davies, a popular Welsh poet of the early 20th century, honoring the increasingly rare joys of leisure time.

Videographer Greg Gunder spruces up the production quality a little before setting the videos up to be posted. The daily email blast from Philipstown.info broadcasts a teaser and a link for the new poem of the day, which joins those that have come before it.

Indeed, “One Poem a Day” has killed no one; on the contrary, it has made many people happy. As Haldane student Noah Bingham reads this year from Walt Whitman’s poem “Oh Me! Oh Life!” there is some good in knowing “That powerful play goes on, and you may contribute a verse.”

If you would like to offer a poem, write to poetry@philipstown.info, and we will let you know if any openings remain.

(Continued on page 11)"
Summer Day Camps

Most camps offer financial assistance and sibling discounts. Prices are per week unless indicated; dates are the first days of weekly sessions. Half days generally run until noon or 1 p.m. and full days until 3 p.m. Pricing and dates current at press time; call the camp or visit its website to confirm. There are many more area camps listed online at philipstown.info/camps.

PHILIPSTOWN

Boscobel
1601 Route 9D, Garrison
845-265-3638, ext. 140 | boscobel.org
Time Travelers Workshop (ages 7–9)
Half days general-week unless indicated; dates are the first listed online at philipstown.info/camps.

Garrison Art Center
23 Garrison’s Landing, Garrison
845-424-3900 | garrisonartcenter.org
Summer ARTtots (ages 2–4)
June 29 (three-week session) | $995 ($845 paid in full before April 15) + $50 material (continued)

Marinello
584 Route 9D, Garrison
845-424-3812 | visitmarinello.com
Summer Nature & Design (ages 5–12)
July 6 to Aug. 3 | $275 ($250 before April 15) plus membership

Manitoga
781 Route 9D, Garrison
845-424-3960 | garrisonartcenter.org
Summer ARTtots (ages 2–4)
June 29 (three-week session) | $995 ($845 paid in full before April 15) + $50 material (continued)

Capuchin Outreach (grades 9–12)
Capuchin Youth & Family Ministries
781 Route 9D, Garrison | 845-424-3809, ext. 225 | cyfministry.org | June 28 | $225

Garrison Art Center
23 Garrison’s Landing, Garrison | garrisonartcenter.org
Summer ARTtots (ages 2–4)
June 29 (three-week session) | $995 ($845 paid in full before April 15) + $50 material

The Paper
March 27, 2015
Summer FUN! TOTS to high school
Garrison Art Center

Summer Arts on the Hudson
Students entering K–8th

Touted by parents as the best of its kind for content and cost

June 29 – July 17, 2015
Monday–Friday 9:30–3:00
One -Hour exhibition: July 17, 3–4

SummerARTtots
For pre-K artists
Ages 2, 3 and 4

June 29 – July 17, 2015
Monday–Friday 9:30–12:00
One -Hour exhibition: July 17, 3–4

Common Ground Farm
79 Farmstead Lane, Wappingers Falls
845-231-4424 | commongroundfarm.org
Farm/Camp (ages 3–12)
Ages 3–9 | July 6, 13, 20, 27
Ages 7–12 | July 20, 27
Ages 3–12 | Aug. 3, 10
$250 | $200 for half day (ages 3–6)
$10 discount before April 15

Dutchess Arts Camp, Beacon (ages 4–14)
6 Long Dock Road, Beacon | 845-471-7477
dutcharts@beaconarts.com | July 13, 20
$330 | $150 half day (ages 4–5)
$20 discount with registration before April 1

Rose Hill Manor Camp (ages 5–13)
1064 Winkett Ave, Beacon
845-831-4847 | roshillmanor@dayschool.com
June 29 to Aug. 4 | $190

FISHKILL
All Sport Health & Fitness
27 Old Main St., Fishkill
845-896-5678, ext. 104 | allsportsfishkill.com
Camp Fit (ages 4–14) | June 29 to Aug. 31
$475 (151 members) half day
$545 (215 members) full day
Teen Camp (ages 12–14) | July 13 to Aug. 3
$595 (215 members)
Open house Apr. 25, 11 a.m. - 2 p.m.

PHILIPSTOWN
RECREATION
SUMMER CAMP 2015
Camps Start the week of June 29
Visit www.philipstownrecreation.com/camp
for full calendar and details!

Preschool Camp
Kindergarten Camp
1st Grade – Teens Day Camp

Teen Travel Camp
Sports Camps
Theatre Camp

Take a Bite out of Our Sweet Summer of Fun!
Call 845-424-4618 to register.

Summer Art Institute
An arts immersion program for high school students

July 20 – August 7, 2015
Monday – Friday 10:15 – 4:45
Student Exhibition: August 8 & 9

23 Garrison’s Landing, Garrison, NY
845.424.3960
barbara@garrisonartcenter.org

Summer Art Institute sponsored in part by
Hudson Valley Federal Credit Union

Visit www.philipstown.info for news updates and latest information.

SummerARTtots
For pre-K artists
Ages 2, 3 and 4

June 29 – July 17, 2015
Monday–Friday 10:15–4:45
One -Hour exhibition: July 17, 3–4

Concurrent with K-8th program above.
Extended childcare available 12–3 pm

Visit www.philipstown.info for news updates and latest information.

Camp Fit
Sports • Games • Swimming • Friends • Crafts

Summer Day Camp for Kids ages 4-14
NEW! Teen & Tennis Camps
The fun just keeps getting better!

ALLSPORT
health & fitness
in the village of Fishkill
allsportfishkill.com • 845.868.2355

Camp Fit Open House Sat. April 25, 11am-2pm
FREE • Bounce Castles • Demos • Crafts • Games • Tennis

Summer
Art Institute
For pre-K artists
Ages 2, 3 and 4

June 29 – July 17, 2015
Monday–Friday 9:30–3:00
One -Hour exhibition: July 17, 3–4

For pre-K artists
Ages 2, 3 and 4

June 29 – July 17, 2015
Monday–Friday 9:30–3:00
One -Hour exhibition: July 17, 3–4
The Calendar

Looking for things to do in and around Philipstown? Grab The Calendar and go. For more details and ongoing events, visit philipstown.info. Send event listings to calendar@philipstown.info. See you around town!

FRIDAY, MARCH 27

Kids & Community
Teen Night Zombie Party (grades 9+)
7 p.m. Butterfield Library
10 Morris Ave., Cold Spring
845-265-3040 | butterfieldlibrary.org

Theater & Film
She's Beautiful When She's Angry
(Documentary, 2014)
5:30 p.m. Downing Film Center
19 Front St., Newburgh
845-561-3686 | downingfilmcenter.com

International Film Night: The Lunchbox (India)
7 p.m. Howland Public Library
313 Main St., Beacon
845-831-1134 | beaconlibrary.org

Music
Matt Marshak Band
8:30 p.m. Towne Crier Cafe
70 Main St., Beacon
845-831-1134 | townecrier.com

Throwen Together
9 p.m. Whistling Willy's
184 Main St., Cold Spring
845-265-2012 | whistlingwillys.com

SATURDAY, MARCH 28

Kids & Community
Tag Sale
8 a.m. - 5 p.m. Beahive Beacon
291 Main St., Beacon
845-765-1890 | beahivebzzz.com

Easter Egg Hunt (ages 8 and younger)
11 a.m. McCombville Park, Cold Spring
Orchard by Knights of Columbus

Easter Egg Hunt
1, 2 & 3 p.m. Kloster's Secret Garden
72 Main St., Cold Spring
845-265-4403, $15 per child

Easter Egg Hunt
1 p.m. Reformed Church of Beacon
1113 Wolcott Ave., Beacon
845-418-3992 | beaconindiefilmfest.org

Annual Meeting and Lecture
4 p.m. Putnam History Museum
63 Chestnut St., Cold Spring
845-265-4010 | putnamhistorymuseum.org

Art & Design
Art History Superstars
3 p.m. Garrison Art Center
23 Garrison's Landing, Garrison
845-424-3960 | garrisonartcenter.org

Theater & Film
She's Beautiful When She's Angry
(Documentary, 2014)
5:30 p.m. Downing Film Center
See details under Friday.

Little White Lie
(2014)
7:30 p.m. Beacon Hebrew Alliance
331 Verplanck Ave., Beacon
845-418-3992 | beaconindiefilmfest.org

Music
Spring Fling Karaoke Party
7 - 10 p.m. Silver Spoon Cafe
124 Main St., Cold Spring
845-265-2525 | silverspoonco.com

Chamber Group Performance
7 p.m. Howland Cultural Center
147 Main St., Beacon
845-765-0472 | beaconmusichall.com

Live Music
8 p.m. The Depot Restaurant
1 Depot Square, Cold Spring
845-265-5000 | coldspringdepot.com

Shemekia Copeland Band
8:30 p.m. Towne Crier Cafe
Details under Friday

Meetings & Lectures
Budget Workshop
10 a.m. Garrison School
1100 Route 9D, Garrison
845-424-3900 | philipstowndepottheatre.org

Ecological Citizens’ Project
11 a.m. Desmond-Fish Library
472 Route 403, Garrison
845-424-3900 | gulf.org

Andra Watkins: Not Without My Father (Talk and Signing)
1 p.m. Howland Public Library
313 Main St., Beacon
845-485-4480 | beaconlibrary.org

Palm Sunday Vigil
5 p.m. Our Lady of Loretto
24 Fair St., Cold Spring
845-265-3718

Thank You

... for greeting me
... for encouraging me
... for talking with me,
answering my questions,
giving me history and facts
... for responding to my survey
... for supporting me, believing in me,
trusting me

I promise to get BACK TO BASICS
~ to work hard ~ get the facts ~
keep you informed

Fran Murphy
The paper is a list of events scheduled for March 27, 2015, at various locations. The events include meetings, lectures, films, theater performances, and community gatherings. Each event is listed with a brief description and the time and location. The document is organized by day, starting with Sunday and ending with Friday.
Half Moon Theatre Puts on The Fantasticks at CIA
Weekend shows: April 24-May 10 with dinner menus

Half Moon Theatre opens its inaugu-
ral spring season at the Culinary
Institute of America (CIA) with The
Fantasticks, a musical about a boy and a
girl who fall in love, their two fathers, and
the wall that separates their two houses,
from April 24 through May 10 (weekends
only). Under the direction of Michael
Scharlli, Half Moon Theatre puts its
own spin on the Tom Jones and Harvey
Schmidt classic, with such hit songs as
"Try to Remember," "So Long, It's Gonna
Rain," and "They Were You."

Performances are Fridays, April 24,
May 1 and 8, at 8 p.m.; Saturdays, April
25, May 2 and 9, at 8 p.m.; and Sundays,
April 26, May 3 and 10, at 2 p.m.

The CIA is holding a block of dinner
reservations at their restaurants for
HMT patrons, with a $39 pre-theater,
three-course menu before performances.
During the run of the show, Caterina
deMedici and Pangas are open on Friday
evenings, American Bounty and Bocuse
are open on both Friday and Saturday
evenings, and all restaurants are closed
on Sundays. Email ciarestaurantgroup@
culinary.edu or call 845-905-4533 to re-
serve a table today.

An opening night dessert reception
takes place Saturday, April 25. Attendees
can join the cast, creative team and crew
for a celebration immediately following the
performance. The reception is in-
cluded in ticket prices.

To purchase tickets, call 1-800-838-
3606 or order online at halfmoontheatre.
org. Tickets are $25 for children under
18, $35 for seniors and during matinees,
and $40 for evening performances. For
information, contact 845-265-2323.

Haldane Writers Attend Young Authors
Conference

Haldane's Eric Richter arranged for a
group of his student writers to par-
ticipate in the 28th Annual Young Au-
thors Conference, titled Write on Time,
at the Pace University Graduate Center
in White Plains on March 16.

The conference was designed to cel-
brate the fact that every moment is the
right moment of writing and to honor
and encourage the students as writers.
The presenters had the unique oppor-
tunity to work with professional writ-
ers and editors from diverse fields who
shared their experience and skills. The
presenters there were there to help the stu-
dents improve their writing by giving
them insight into the ways professional
writers work. The students also had the
opportunity to meet outstanding writ-
ers from other high schools. The event
organizers hope that the students con-
tinue to commit themselves to the art
and craft of writing, recognizing the power
of written language to explore thinking,
explain feelings and beliefs, and to tell
their stories.

The Haldane writers who attended the
conference included Lucy Austin, Gi-
anna Galazzo, Jonathan Clemente, Pari
Ahmed, Elisa Phillips, Cameron Hen-
derson, Dante嵌astasi, Bella Convertino,
Wylie Thurman, Cassandra Trina, Isabel-
lia Laifer, Sadie Anderson, Jack Cinimno
and Miranda Musso.

Master Gardeners Offer Scholarships
HS seniors interested in environmental science should apply

The Cornell Cooperative Extension
of Putnam County Master Gardeners
(MG) Volunteers are once again offering
two $5000 scholarships to qualified high
school seniors living in Putnam County.
Candidates will be pursuing a degree in
the field of plant science, horticulture,
floriculture, architectural landscape de-
sign, forestry, botany or any other envi-
ronmentally related program.

Candidate participation requirements
include an essay of not more than 400
words describing the applicant’s desired
field of study and educational goals.
In addition, two letters of recommendation
must be submitted, including one from a
teacher or mentor and one from an employer.
The letters of recommendation, essay
and application should be sent to Shawn
Sullivan, MG Scholarship co-chair, 8
Hudson River Lane, Garrison, NY 10524.
The scholarship application deadline
is May 15, with interviews scheduled in
mid-May. For information, contact 845-
424-3155 or sullivan@highlands.com.

St. Philip’s Choir to Perform Durufle Requiem
April 3 concert features local soloists
and visiting organist

On Good Friday evening, April 3, at
7:30 p.m., the choir of St. Philip’s Church
in the Highlands in Garrison will per-
form Maurice Durufle’s Requiem in
the church sanctuary.

The French organist and composer
Maurice Durufle (1902-1986) had a small
output as a composer, with works for or-
gan and choir motets predominately in
his repertoire. His Requiem, however, is
widely performed and often recorded.
Premiered in 1947, its original version
was scored for chorus, soloists and full
orchestra.

The St. Philip’s Choir will use the scor-
ing Durufle prepared in 1948 for choru-
s and soloists, accompanied by organ.
James Fitzwilliam, organist and cantor
at Immanuel Lutheran Church in Kings-
ton, will perform on the organ. Solists
will be members of the choir Juliane
Heckert, mezzo soprano, and Daniel
McKee, baritone. Durward Entekin, mu-
sic director at St. Philip’s, will conduct.

The St. Philip’s Choir consists of 26
members drawn from the community
who volunteer their time and talent.
Every Sunday (Continued on next page)
From previous page) From September through June it performs an anthem as part of the worship service as well as special concerts key to major events throughout the year. Its repertoire ranges from composers of the 16th through June it performs an anthem as part of the worship service as well as special concerts key to major events throughout the year. Its repertoire ranges from composers of the 16th century to seven participants. Preregistration is required. Email susanwallach1@verizon.net or register through the Rec Center for Holy Week and Easter Masses and events calendar at beaconlibrary.org for more information.

Chapel Restoration’s Sunday Music Series 2015
A Free Sunday concert each month April through November

The Chapel Restoration has announced the 2015 Sunday Music Series, from April 5 to November 29, at 4 p.m. and free to the public. Produced by Barbara Delsillo, the season features a wide range of music, beginning with the violin solo Black Marble and including art songs from Argentina and Iceland with Rachel Evans on piano, as well as spirituals and cabaret from New Amsterdam Singers, and a program of jazz guitar and piano with John Abercrombie and Marc Copland. Concerts are in the 1833 Greek Revival chapel with superb acoustics its setting on the banks of the Hudson River in Cold Spring.

April 5: Black Marble, violin duo of Karen Marie Marmer and Jörg-Michael Schwarz, in Enchanted Journey, music of Emanuelle Barbaile, Jean-Marie Leclair, Mozart and Telemann
May 31: New Amsterdam Singers, Clara Longstreth (music director), spirituals and cabaret of Dominick Argento, Matthew Harris, Ben Moore, and others June 21: Michael Arnowitt, piano, playing the last three piano sonatas of Beethoven
July 19: Yalim Chi, piano, with music of Bach, Chopin, Rachmaninoff, Ravel Aug 16: John Abercrombie, guitar, and Marc Copland, piano, doing jazz standards and original compositions
Sept 27: Pierlot-Cutmore Duo of Antoine Pierlot, cello, and Jason Cutmore, piano, with a selection of classical music
Oct 18: Songs of Fire and Ice, art songs of Argentina and Iceland, performed by Christa Adamkind, mezzo soprano, Mikhail Hallak, piano, and Rachel Evans, violin
Nov 22: Piano Quartet of Matilda Kaul, violin, Mark Halloway, piano, Ju- lia Bruskin, cello, and Aaron Wunsch, piano, with a selection of classical music
The Chapel Restoration is located at 45 Market St., directly across from Metro-North’s Cold Spring train station, where parking is free on Sundays. For more information, visit chapelrestoration.org.

Holy Week and Easter Services Set at Graymoor Retreat registration ongoing
The Franciscan Friars of the Atonement have announced their schedule for Holy Week and Easter Masses and prayer services at Graymoor:

Palm Sunday, March 29: Blessing of the palms, a procession and Eucharist at 3:11 a.m. in Our Lady of the Atonement Chapel; Taize Prayer at 2 p.m. around the cross in the St. Francis Chapel; Spy Wednesday, April 1: Communal Celebration of Reconciliation at 7:30 p.m. in the St. Pius X building at Graymoor, third-floor chapel room.

Holy Thursday, April 2: Mass of the Lord’s Supper at 8 p.m. and procession and adoration on the fifth floor in the John XXIII parking lot.

Good Friday, April 3: The Tenebrae: Office of Readings and Morning Prayer at 8 a.m. in the St. Francis Chapel; Celebration of the Lord’s Passion at 3 p.m. in Our Lady of the Atonement Chapel; Stations of the Cross at 8 a.m., weather permitting, at the St. Anthony Shrine.

Holy Saturday, April 4: The Tenebrae: Office of Readings and Morning Prayer at 8 a.m. in the St. Francis Chapel; the Great Vigil of Easter at 8 p.m. at Chapel of Lady of the Atonement.

Easter Sunday, April 5: Sunrise Service at 6:33 a.m. at the Founder’s Tomb; Eucharist at 11 a.m. at Our Lady of the Atonement Chapel.

There is still time to register for a Holy Week Retreat at the Graymoor Spiritual Life Center. This retreat offers time for prayer and reflection as the church celebrates “The Three Days” and Easter. Arrive anytime on Spy Wednesday (or later, as necessary), return home after dinner on Easter Sunday. For more information and to register, call the Graymoor Spiritual Life Center at 845-485-0777 or email GSLC@atonementfriars.org.

Graymoor is located at 40 Franciscan Way in Garrison.

Beacon
Creating a Character at Howland Library April 24–25
Students work with author and graphic novelist Deb Lueke
Local author Deb Lueke will host a Create a Character Workshop for students in grades 3 through 5 on Friday, April 24, from 3:30 to 5 p.m. at Howland Public Library on 313 Main St, in Beacon. If students get out of school a little later, they are still welcome to join.

Lueke, creator of four picture books for children, has just had her first graphic novel, The Lunch Witch, released. She would like to share the experience of creating characters for graphic novels with students and to let them read excerpts from her new book.

In this hands-on workshop, Lueke will help students turn real-life people, animals or inanimate objects into characters. Students will then try putting them into different situations and settings, causing stories to emerge.

The workshop is for anyone who likes to draw, has a sense of humor and/or is a bit of a drama queen/king. Register by calling 845-857-0340 and sending payment of $35 a workshop to Beacon Library, 313 Main St, Beacon, NY 12508. For more information, visit the website scifiLady.org or email shlo650@yahoo.com.

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Over the course of the next two years, the two neophytes-in-different-ways — he had never played in a band, she hadn’t had formal training on an instrument — met once a week, usually fairly late in the evenings, once freed of their family and work commitments, writing and rehearsing on electric guitars.

“I learned that what’s great about Neil is that he understands and can arrange music intuitively,” Jackson said. Santelmann returned the praise: “She definitely became my muse.”

Jackson has an art school background but became dissatisfied with that field. “When I left art school I realized I wanted to be working with other people. I wanted to work collaboratively, so I worked in film for a little while. Moving up here with a small child, with a husband working in the city, my life shifted and I thought I’d lose my mind if I wasn’t around other people, but I’m not by nature a go-getter and it was by chance that I ended up in a band.”

Jackson and her husband chose Beacon after they “got adopted by a German shepherd in the streets of Brooklyn. It was our quest to follow her. She got us hiking at Bear Mountain, then swimming. We came up bunches of times for six, seven years, exploring, over the following the dog! Finally we were priced out of Brooklyn, drew a circle around as to how far we could move and came to Beacon eight and a half years ago.”

Santelmann, originally from Maryland, moved to New York City in the mid-1980s. A writer, he spent 15 years working for Forbes magazine. Santelmann and his wife and young son eventually wound up priced out of the city, and having visited Cold Spring while dating, moved up.

Nine months after the pair met and began working on music together, they summoned up the nerve to play at a Whistling Willie’s open mic night hosted by musician Kathleen Pemble. It was Santelmann’s first time ever performing in public. They followed this up with a few other gigs, all the while continuing with songwriting, in a process that usually begins with Santelmann writing music and Jackson working out vocal lines: “The way I learned everything was Neil would give to sing to me, with me, until I got off book,” Jackson explained. Santelmann added: “Going through tunes and messing around is my favorite part of the process. You make discoveries and shape the material.”

Continuing along the serendipitous path of music-making, Santelmann met Cold Spring’s Greg Remillard, who just added: “Going through tunes and messing around is my favorite part of the process. You make discoveries and shape the material.”

Continuing along the serendipitous path of music-making, Santelmann met Cold Spring’s Greg Remillard, who just happened to have a small recording setup at his home. Six months later, an EP (short album) was recorded. After continuing to write, the duo realized they had enough for a full CD. When Remillard listened to their 13 songs, the advice he offered was: “I think you need a bass player and maybe a drum machine.”

In the true Cold Spring moment that followed, Santelmann met another dad on the Haldane blacktop who said, “You should meet my wife — she’s over the swings — she plays bass.” With that, Margaret Hundley Parker listened to the band’s EP, brought them one of hers from a band she had been in back in North Carolina, and voilà, the band grew from two to three.

With the addition of drummer Candace Cole, the group spent eight months rehearsing before debuting as a foursome at Dogwood in January 2014. They followed up with another show at the Chapel Restoration.

“There’s a huge learning curve when you’re going out and performing, learning how to listen to yourself. We’re still learning lots of stuff about how to understand our sound in different environments,” Santelmann said.

Laminated Menu recorded their first CD, Sugar Cookie, in January 2016. A changeover in drummers to Beacon’s Jennifer Paulin happened smoothly, when the remaining band members heard her playing in a Morrissey cover band at Quinn’s. “She has made us into a rock band — she’s very energetic, very creative and likes to drive hard and fast,” said Santelmann.

“We try to be a democracy,” said Santelmann. “Nobody tries to be protective of what the other came up with.”

Jackson agreed: “We try hard to work collaboratively, the drummer and the bassist come up with their own lines.”

Laminated Menu practices every week. “We love it. We didn’t have the luxury of being 20 and spending all our time doing it. Everybody’s freelance, so schedules constantly change and it’s challenging. But it’s everybody’s outlet from real life” (Continued on next page)
Fruits and Nuts in the Farmden

By Pamela Doan

Lee Reich has turned his property in New Paltz into what he describes as a “farmden, a little more than a garden, not quite a farm.” His specialities are fruits and nuts. He doesn’t like to waste space with plants or trees that are purely ornamental. Why bother when you can fill it with plantings that are aesthetically pleasing and make a healthy snack? Reich, who has a doctorate and graduate degrees in soil science and horticulture, has managed his farmden for 34 years, and at a recent presentation at the Native Plant Center Spring Conference, he covered the many native fruits and nuts that are suitable choices for our area.

He advised that potential new farmdeners should evaluate their sites before getting started. If you choose the right plants for the conditions, there is very little maintenance. “Most fruits need direct sun, six hours or more, but currants and gooseberries do OK in shade. Once the plants are established, there is very little work. Some weeding, mulching, pruning depending on what you planted, and that’s about it,” Reich said. There aren’t any significant pests that need spraying or attention in the list of plants included here.

Fruits and nuts need well-drained soil. To test how fast water drains, Reich advised taking a can that is open on both ends and pushing it partway into the soil. Fill it with water, let it drain, then fill it again and measure how fast the water level goes down in an hour. If it is less than 1 inch, there is poor drainage and you should choose a different site. Plants that like “wet feet” or moist soil will do well in that spot, instead.

Most berries will yield fruit in the second year after planting. Nuts take longer, but Reich mentioned that filberts could be harvested in three to four years. Some varieties of persimmon, like the Szukis, can be harvested in the second year, too.

If you’re willing to share your berries with birds and other wildlife, they’ll appreciate blueberries, juneberrries and mulberries. Huckleberry is pollinated by native bees (not European honeybees). Reich recommends the following: highbush blueberry (Vaccinium corymbosum) varieties Earliblue, Bluecrop or Jersey; lowbush blueberry (Vaccinium angustifolium); juneberry (Amelanchier spp.); mulberry (Morus ssp.) varieties Illinois Everbearing, Oscar, huckleberry (Gaylussacia baccata).

Native nut trees that will grow well and have visual interest in our local landscape include filbert, butternut, black walnut, hickory and chestnut. That’s a nice variety of nuts! Considering that 10 percent of California’s water is used for growing almonds and the state is hitting its fourth year of drought, growing your own native nuts locally makes a lot of sense. The American chestnut was hit hard by blight in New York, but a new resistant tree has been successfully planted. We don’t have a lot of native fruit trees, which is why the pawpaw comes up whenever the subject is raised. While I haven’t tasted it, and there were only a few raised hands in the audience at the conference that indicated they had, it’s supposed to be tasty with a flavor described as banana custard.

The native pawpaw (Asimina triloba) is a nicely shaped, 15- to 20-foot tree that flowers, bears fruit and has good fall color in its leaves. Reich recommends the varieties Zimmerman or Pennsylvania Golden. It will bear fruit three to five years after planting.

Reich said he plants fruits and nuts simply because he likes to eat them. “It’s a natural, good-tasting dessert. I think it puts all this horticultural knowledge together. The care that you lavish on them comes back in great-tasting fruits, and it’s all very low-maintenance.” He plants a lot of things that people have heard of and a lot of things they haven’t. He especially likes his blueberries and has built an enclosed cage with wire mesh walls to preserve the blueberries for himself; he doesn’t share with the birds.

Reich emphasized that it doesn’t have to be a choice between aesthetic and productive plants. He said: “If you choose the right fruits, you can integrate them into your landscape. It’s nice to grow things that haven’t been sprayed or shipped thousands of miles.”

During lunch at the conference, I chatted with one attendee, a middle-aged man from Connecticut, who talked about how he had decided to take out everything from his yard that was unproductive, including grass. He has already planted a vegetable garden and was putting in a rain barrel. He was inspired by all the possibilities and wanted to be more sustainable. There may be many more farmdeners in the making.

Roots and Shoots:

Fruits and Nuts in the Farmden

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Laminated Menu is on the Table at Dogwood

By Pamela Doan

While continuing to play locally, Laminated Menu stays busy writing new songs, with a definite goal of a second CD release some time in the future. For more information, visit laminated-menu.com and dogwoodbar.com or call 845-202-7500.

Native lingonberry is an evergreen shrub with edible berries. (Photo source: LeeReich.com)

Laminated Menu Is on the Table at Dogwood (from previous page) so there is a deep commitment to making it happen. We also have very supportive spouses.”

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The native pawpaw tree has fruit that is described as tasting like banana custard. (Photo source: LeeReich.com)

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www.philipstown.info • Philipstown.info
By Peter Farrell

The Haldane boys basketball team visited the Glens Falls Civic Center in Glens Falls on Friday, March 20, for a chance to bring home the first state championship for the Haldane boys basketball program.

Upon entering the upstate arena, home site of the Adirondack Flames from the American Hockey League, you felt that this was a different stage, a minor-league hockey rink converted into a basketball court, a semipro basketball court. A professional-looking scoreboard hung from the center of the arena ceiling. Two large video screens were on opposite ends of the arena showing live action and replays. This was the state final four, high school March Madness. All weekend, high school teams from throughout New York state converged on Glens Falls to compete to be the champions in their class. The Haldane Blue Devils came up to play the 2013 champions, the Lake George Warriors, in the second game of the Class C semifinals.

As the clock struck 5 on Friday evening, the Blue Devils and Warriors tipped off for what would be a battle for the right to play another game on Saturday night against Waterville for the championship. Haldane would continue to attack the floor and hit the open 3-pointer. George Warriors moved the ball quickly against Waterville for the championship. To play another game on Saturday night for what would be a battle for the right to compete to be the champions in their class. The Haldane Blue Devils came up to play the 2013 champions, the Lake George Warriors, in the second game of the Class C semifinals.

The Haldane defense focused on shutting down Lake George’s star player Joel Wincowski (averaging 33 points per game), their Blue Devils, as they swarmed the Warriors players and continued to pressure the ball to create turnovers. As the Blue Devils made their baskets, so did the Warriors.

While the game clock ticked down to the final two minutes with Haldane trailing, key possessions did not go Haldane’s way, and the Warriors continued to capitalize on every opportunity. The Blue Devils, inspired by their comeback, realized time was running very short and they needed a few turnovers if they were going to make it to the finals. Haldane pressed the inbounds passes and attempted to steal the ball, but Lake George made the passes out of the trap or made the free throws or shots that prevented Haldane from getting any closer than 10 points for the remainder of the game. As the Warrior fans started to celebrate in the final 30 seconds, the Haldane faithful rose up and cheered on their Blue Devils, who took them on this joyous journey to the state final four. The final score was Lake George 70, Haldane 60.

Leading scorers for Haldane were Edmund Fitzgerald with 17 points, followed by Peter Hoffmann, who had 16.

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Haldane’s Garret Quigley goes up and over defense in the third quarter of the March 20 final four game. Photo by P. Farrell