New Cold Spring Board Meets
Donald MacDonald named Planning Board Chair

By Michael Turton

The newly constituted Cold Spring Village Board met for the first time on Tuesday, April 7, and while the mandatory “reorganization meeting” was devoted almost entirely to appointments and authorizing resolutions, it also signaled a changing of the guard. Newly elected Mayor Dave Merandy opened the session, admitting that in addition to being excited about his new role, he “was a little nervous.” He expressed hope that eventually meetings will be “fewer and shorter” and that he and his fellow trustees “can bring a little respect back to the board” that he feels has been missing. Merandy said that he had already met informally with the fellow board members to discuss how the group can work together effectively.

Early named deputy mayor

The board unanimously approved numerous appointments, one of the first was to name Marie Early, Merandy’s running mate in the election, as deputy mayor. As has been the tradition, the mayor was named chief budget officer. Merandy will also represent the Village Board in dealings with Putnam County, the Town of Philipstown, the Cold Spring Boat Club and the police department. Early will take on a number of responsibilities including personnel and audit committees. Trustee Michael Bowman will again deal with insurance and risk management and will act as point person for the Village Board on issues related to the Cold Spring Fire Company. Trustee Cathryn Fadde will work with Early on the audit committee, and Fran Murphy will deal with Americans With Disabilities Act compliance along with Early.

Newly elected Trustees Fran Murphy, left, Marie Early and Mayor Dave Merandy, along with incumbent Trustees Michael Bowman and Cathryn Fadde, got down to business at the first meeting of the newly constituted Cold Spring Village Board held on April 7.

Newly elected Mayor Dave Merandy

By Pamela Doan

The newly constituted Cold Spring Village Board held its first meeting on April 7. The board unanimously approved numerous appointments, including personnel and audit committees. Newly elected Mayor Dave Merandy opened the session, admitting that in addition to being excited about his new role as mayor, he “was a little nervous.” He expressed hope that eventually meetings will be “fewer and shorter” and that he and his fellow trustees “can bring a little respect back to the board” that he feels has been missing.

Early named deputy mayor

As has been the tradition, the mayor was named chief budget officer. Merandy will also represent the Village Board in dealings with Putnam County, the Town of Philipstown, the Cold Spring Boat Club and the police department. Early will take on a number of responsibilities including personnel and audit committees. Trustee Michael Bowman will again deal with insurance and risk management and will act as point person for the Village Board on issues related to the Cold Spring Fire Company. Trustee Cathryn Fadde will work with Early on the audit committee, and Fran Murphy will deal with Americans With Disabilities Act compliance along with Early.

Merandy followed through on an idea he raised during the

Board votes April 20

State Aid Allows Haldane to Upgrade

By Pamela Doan

The Haldane Central School District’s April 7 school board meeting included a review of the district’s budget. The budget includes funding for several new positions, including a literacy specialist for kindergarten and first grade, a technology integration specialist and a new Discover, Innovate and Create curriculum for middle school students. The district will also offer a career and technical education curriculum for eighth- and ninth-grade students who could transition into the BOCES program in 10th grade to create more alternatives for students.

Rivertown Kids: Passion to Change the World, One Song at a Time

By Alison Rooney

Community choruses seem to be sprouting up all over Philipstown and Beacon, formed perhaps out of a desire for shared experience and expression as technology steals these things away. One of the area’s “old-timer” choruses, Rivertown Kids, is filled with “young-timers”: singers of ages 9 through 14 who have, in the words of the organization, “a commitment of time and energy, and a passion to change the world one song at a time.”

Founded in 2007 by Beacon teacher Tery Udell, with a giant assist from Pete Seeger, Clearwater educator Dan Embender and the group’s current music director, Travis Jeffrey, the free-of-charge, socially conscious singing group is still going strong. It meets every Wednesday afternoon from 4 to 6 at the Howland Center, where kids learn songs, rewrite lyrics to reflect their own concerns and rehearse for performances not only in Beacon but as far as New York City’s Eco-Fest and the Clearwater Revival Festival, where they perform each June. Three years into its existence, the Rivertown Kids won a Grammy, when Seeger’s Tomorrow’s Children picked

The Rivertown Kids, along with music director Travis Jeffrey, perform at the 2014 Eco-Fest in New York City.

(Continued on page 3)
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Braised Celery, Leeks and Other Onions

1. Preheat oven to 325 degrees. Butter an 8-by-8-inch baking dish and set aside. Remove the large outer stalks (you should have 10 to 12) from the celery, reserving the pale white heart and leaves. Wash, dry and trim the large stalks to fit the baking dish. Remove the base from the heart and finely chop it and the leaves and set aside.

2. Trim the root end of the leeks as tightly as possible without separating the base. Peel off the tough leaves and trim the tops just short of where they get dark and leathery (no longer than the baking dish; shorter is OK). Reserve the dark greens for stock. Cut leeks in half lengthwise and rinse thoroughly under cold water, flaring the layers to remove grit. Shake to remove moisture and dry. Halve them again and layer with the celery stalks in the baking dish.

3. Wash and dry the green onions; trim the root end as per the leeks, chop and reserve excess greens for garnish.

4. In a medium saucepan, heat oil over medium-high heat. Add shallots and thyme; sauté until shallots are translucent. Add chopped celery hearts/leaves and sauté for another 3 to 5 minutes, until soft. Add water or broth and raise heat to reduce liquid by half. Salt and pepper to taste. Stir in lemon juice. Remove from heat and pour over the vegetables in the baking dish. Cover dish tightly with foil; braise in center of oven for 1 ½ hours.

5. Remove from oven; increase heat to 400 degrees. Mix cheese and bread crumbs and sprinkle evenly over top of vegetables. Return to oven and bake uncovered for 10 to 15 minutes, until cheese is melted and top is browned.

6. Remove from oven; increase heat to 400 degrees. Mix cheese and bread crumbs and sprinkle evenly over top of vegetables. Return to oven and bake uncovered for 10 to 15 minutes, until cheese is melted and top is browned. Serve warm, garnished with reserved green onions.

Small, Good Things

Home Ecosophy
By Joe Dizney

I was recently invited to moderate (along with Katherine Whiteside, my counterpart culinaire from the PCNR) a discussion on “Home Economics for The New Age,” as part of the Hudson Highland Land Trust’s 2015 Sustainability Forum. (For information on the forum, see story on p. 12.)

Why I, an aging, childless male who lives alone 75 percent of the time, was asked to function as some sort of authority on the topic is a question only they can answer. But as a self-employed, card-carrying member of the economic 99 percent, I do have an active concern and participation in my own personal home economy, and this curious turn of events got me thinking about macro and micro ideas of “economy” and “sustainability” and how we might frame such a discussion.

As a writer, words mean a lot to me, and with just a shallow dive I came to the interesting discovery that the word economy, derived from the Greek oikonomia (oikos means house and logos is study of) is fundamentally related — the study and awareness of the place where we live — ultimately pointing to the need for an overarching ecosophy (oikos and sophia mean wisdom, insight, intelligence) or philosophy to deal with this home in a responsible and sustainable manner.

What’s that got to do with a recipe column? What we eat — where it comes from, how it’s grown and brought to market, what it costs in so many ways — ultimately has an impact and meaning, personally, socially and environmentally. It’s all related and it takes work, planning and thought — there is no app for this. But, this knowledge should be an engaging challenge, not a penance or joyless austerity and hardship. It begs a mindfulness of critical issues that affect us all, but also offers myriad possibilities within the economy of self, spirit, society and environment.

In the culinary sphere, this thinking has recently produced some rather theatrical responses: New York’s Blue Hill restaurant recently mounted a “pop-up” experience called WasteED to “reimagine” restaurant waste, creating cuisine from the bits that are usually discarded from upscale establishments; in her new cookbook Gabrielle Hamilton of the restaurant Prune includes a chapter called “Garbage” with recipes that utilize the hard rinds of Parmesan cheese, the tough outer leaves of leeks,Expired heavy cream and the like. While this smacks of look-at-me cleverness and media-grabbing confrontation, the intent is sincere.

Bringing these ideas home just required a look at my own vegetable bin. Celery: I usually buy a whole head for use in numerous recipes (the mirepoix is your friend) but most only require an outer stalk or two at most. And although I’ve mastered the art of keeping the remainder fresh for a while (wrapped in a barely-moistened paper towel, loosely stored in a recycled plastic bag), invariably there is surplus that can hang around long enough to find its way to the compost bin. This week’s celebratory (no pun intended) recipe utilizes the whole head, to which I’ve added leeks (aka “poor man’s asparagus”) and green onions (also larding in my larder. Prepared with a handful of common ingredients available in a well-stocked pantry and served as a side dish to a simple roast chicken or Parmesan risotto, this is a surprisingly tasty, elegant and economical meal.

Braised Celery, Leeks and Other Onions

½ hour prep; 1 ¾ hours cooking; serves 6

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New Cold Spring Board Meets

Three new committees will be established: a grants committee to look into potential external funding sources; a research committee to provide background information to trustees on such topics as police consolidation; and an Independence Day Committee to plan festivities for the Fourth of July holiday.

Donna MacDonald was named chair of the Planning Board, a position previously held by Barney Molloy, who ran against the Planning Board, a position previously held by Donna MacDonald.

Other appointments as chairs include Greg Gunder, ZBA; Jeff Phillips, Recreation Commission; and Al Zgolinski, HDB. Terms of one, two and three years were set for members of the Tree Advisory Board.

State Aid Allows Haldane to Upgrade

Funding for teacher development includes travel and costs to send teachers to institutes and conferences at Columbia and Yale, among others, as well as in-service resources. Bowers stated her commitment to offering additional training to every teacher who wants it. Project-based learning and workshop models are among areas that they are focusing on. Students will also benefit from additional counselors who will be added when team sizes reach a certain level, more co-curricular activities and a new position for a security peace officer or security resource officer that is still to be determined.

The state budget included reforms that Bowers said are not fully understood yet. The teacher tenure system will increase from a three- to four-year probationary period and conform to a new mandate requiring an independent evaluator in teacher evaluations, among other changes.

The school will have to comply by Nov. 15 in order to receive all of the state aid. Bowers said, “For us, it’s less than $6,000, but we will make every effort to be in compliance.” It is unclear exactly what will be necessary, but Bowers is determining the impact.

A public hearing on the budget is scheduled for May 5. Board elections and the budget vote will be held on May 10. There will also be proposals on the ballot for new vehicles and Butterfield Library funding, which is separate from the school budget. The entire budget is available on the school’s website, haldaneschool.org.

Solar energy at Haldane

Haldane signed an agreement in 2013 with Monolith Solar to install solar panels on the roofs of the main building, high school and bus garage, installed at no cost to the district within their boundaries right now, the James Pond property. Board President Joe Curto asked the representative to present a scenario that included panels on the bus garage or high school, as well as investigating the adjacent James Pond property that the district has for sale as a site for the solar farm. When Monolith Solar has looked into that as a possibility, the board will revisit the issue.

A copy of the solar presentation with all the calculations between the two concepts is available on the district website.

Knights of Columbus Hold Successful Egg Hunt

Prizes won by kids courtesy of area merchants

Approximately 125 children, ages 8 and under, participated in the 12th Annual Easter Egg Hunt held by the Knights of Columbus on April 4 at McConville Park in Cold Spring. The children collected over 2,000 candy-filled eggs. There were 75 prizes of stuffed animals, chocolate candy bars, dollar bills, gift certificates for ice cream cones and popsicles given out to the children in all age categories who found the special egg of the day.

Along with the Knights, the Village Scoop, Cup-o-ccino Café, Go-Go Pops, Garden Café, Cold Spring Pizza and Carnival Ice Cream in Fishkill donated prizes that helped to make this event even more special.

Dan Dillon, co-chairman with Bob Fishery, would like to thank not only the merchants but also Tricia Kelly, who played the part of the Easter Bunny; the Our Lady of Loretto Parish teen group, God Squad, who filled the eggs with candy; and Daisi Cameron and Katie Clarke, who treated those attending to Easter Bunny music.

The Easter Bunny made a special appearance at Cold Spring’s Tots Park April 4 at the annual Knights of Columbus Easter Egg Hunt. Photo courtesy of Dan Dillon.

NY Alert

For the latest updates on weather-related or other emergencies, sign up at www.nyalert.org.
The Paper

NYPA Bestows Awards in Three Categories

Recognizes our arts coverage, social media and design

Philipstown.info and The Paper again won awards from the New York Press Association (NYPA) at the organization’s spring convention held March 27-29 in Saratoga Springs. The NYPA is a trade group whose members are mostly weekly newspapers. Members of the Iowa Press Association judged the contest. Philipstown.info’s April 2014 One Poem a Day project won first prize among newspapers of all sizes for best use of social media. Mary Anne Myers, who organized the project that recorded nearly 40 local residents reading their favorite poems, was cited in the award. Kate Vikstrom, Greg Gunder and Chip Rowe assisted in the graphic, video and broadcasting of the readings. The project continues this year. Arts editor Alison Rooney won a second-place award among Division 1 papers (circulation of 5,000 or less) for coverage of the arts. “This writer is someone whose writing I would deliberately seek out,” wrote one judge. “It’s impressive to be able to take such a wide variety of topics — ranging from luther’s work to scary dolls — and write about them in a clever, appealing way. These stories have an eye for detail, knowing the costume designer had a Henry VIII doll and dressed up his doll wives made me enjoy that article all the more. You learn something from these articles, and they’re a blast to read to boot.”

The Paper’s layout editor, Kate Vikstrom, won honorable mention in the graphic illustration category for Division 1 newspapers. “Clearly the best of the rest. Could have easily been a top-three finisher,” reported the judge.

Last year Philipstown.info won 10 NYPA awards in its first year of eligibility. “I had the privilege of representing our organization at the convention and proudly accepted the awards on behalf of my colleagues Alison, Kate and Mary Anne,” said Kevin E. Foley, managing editor of The Paper/Philipstown.info. “I know all of them credit the work and support of their colleagues in contributing to their personal success.”

Reflections on Reaching 150 Issues

Feels like it might work after all

By Kevin E. Foley

A good week is when we can note a milestone number of editions of the newspaper you’re reading and also announce that we have won three more respected annual awards from the New York Press Association. Having come this far gives us the feeling that, hey, this thing might work after all. But when an organization has a week like this and someone integral to the mission is missing it, that absence makes it harder to celebrate.

Gordon Stewart would have loved seeing his idea of a print edition he insisted on calling The Paper reach this point. He first announced to us he thought the community needed a print newspaper right around this time in 2012. Our website Philipstown.info was not yet 2 years old. Gordon didn’t want to hear about the thousand and one reasons for not doing print. Full steam ahead.

We did need a few months to figure out how a paper might actually come out each week on schedule as opposed to the timeless quality of a website. All the while we were pushed and prodded by Gordon’s eagerness, impatience and occasionally exasperating ideas, as well as brilliant flashes of insight.

I remember sitting with Gordon one evening briefing him on our progress, telling him (to his disappointment) that we needed at least another week of rehearsal — no Memorial Day exasperating ideas, as well as brilliant flashes of insight.

When I look back at the work we did, I often think of our operation as labor together to build a good reputation, always anxious about failing to live up to it.

The work we do is made all the more challenging by the intimacy of a small community. The work, for better or worse, defines us. The cumulative effect of all the decisions we make about coverage or lack thereof can wear on relationships wherein people bring to bear their own expectations of what we should or should not be doing.

A favorite publishable saying saying of one editor is “every day is Thursday.” It seems that no sooner do we finish sending a digital file off to the printer on Thursday evening we then wake up and find ourselves once again anxiously fusing over another 16 empty pages. Newspapering has a relentless, demanding aspect we must guard against to avoid cynicism and state thinking.

These days a printed newspaper anywhere is a dubious proposition. The Internet has disrupted the local newspapers’ long-standing model of serving as the main source for news and information funded principally by paid advertising. People still want the news and still enjoy the presence of a physical paper as an embodiment of community aspiration. But we must bear in mind that The Paper is free to the reader, adding to its appeal in the same way free ice cream would attract.

The Gordon Stewart plan for sustaining a local news organization, paper and online, involved community support on a nonprofit basis together with a continued commercial component. Illness hampered his effort to create a more detailed, strategic model before he died. But he was able to convince about a dozen talented, able local people to form a board of directors to carry on his work.

As with any new organization, especially one born out of the tragedy of the founder’s loss, there is an incubation period. All the people involved have to find new ways of working together, reach agreement on general principles, contend with government regulations, determine the best way forward and begin to ask for broader support than the generosity of the founder and the relatively few who have stepped up to date.

As we proceed we will keep readers informed of developments and eventually start asking for support in earnest. The ask will be based on the proposition that a community benefits in many ways from a newspaper that believes quality journalism matters, values fairness and is open to criticism and differing points of view.

Time to put this issue to bed. Happy 150!
A Food Market on the Taconic

New York state and Hudson Valley offerings

By Michael Turton

There’s a very good chance that if travelers and commuters along it were asked for the first word that comes to mind as they drive the Taconic State Parkway, it would not be “food.” One little shop, part of a much larger network, is starting to change that perception. Located on the Taconic 30 miles north of Route 84, the Todd Hill Project is part of Taste NY and offers visitors an array of food products all from New York state, many from the Hudson Valley and including several from Putnam County. In addition to a year-round retail store, Todd Hill Market is also hosting summer music on Fridays and Sundays starting in June.

The Todd Hill Market is located on the Taconic Parkway 10 miles north of Route 84. A farmers market will operate on Fridays and Sundays starting in June. Photo by M. Turton

The Todd Hill Project is an initiative of New York State’s Department of Agriculture and Markets, in partnership with Dutchess County Cornell Cooperative Extension. Taste NY also operates a number of other stores in major locales such as LaGuardia, JFK and MacArthur airports and the Javits Center, as well as at numerous service areas along the New York State Thruway. The larger urban centers feature New York state beer and wine, product lines that Todd Hill isn’t yet licensed to sell.

Todd Hill Market is open year-round, six days a week and closed on Tuesdays. Normal hours are from 9 until 7 with the market staying open an hour later on Fridays and opening an hour later on Sundays. Though Memorial Day and Labor Day, hours will be expanded with the shop open from 9 until 7. The market derives its name from Todd Hill Road, which is the closest exit on the Taconic State Parkway.

For information, visit ccedutchess.org (and find Todd Hill in the Agriculture & Horticulture tab) or email TasteNYToddHill@cornell.edu.

Rivertown Kids: Passion to Change the World, One Song at a Time

up the honors for the 2010 “Best Musical

Remember when Rivertown Kids first appeared on the scene? Now, the youngest of the original Rivertown Kids have aged out of it, including Luisa Uribe. Now a poised, impassioned high school junior, she said she was in “Ms. Udell’s fourth-grade class at Forestal, when it all started with us learning about Native Americans. Pete and Dan started stopping by, singing us songs related to this. We started singing them in the hallways and winding up main hall, so much noise that Troy had to take it out of the school!”

Uribe explained: “We started with Pete Seeger songs and after that we realized, Hey, we can make cool music! We started with topics we felt passionate about. … At first we were mainly singing for ourselves, then we started singing at the Taconic State Festival: Pumpkins, Strawbery, the Beacon Day Parade. When people started hearing us, they said we should go to the Clearwater Revival.”

Then we spent a day at this guy’s garage studio, recording with Pete, and we also spent a day at this guy’s garage for a fundraiser for us, which is great, a mutual appreciation.”

When the summer numbers are down from the 30 or so kids who were part of the earliest years, there is still a contingent of regulars, some of whom have attended for a few years, like Molly Robinson and Aine Gunn, both 13. They are just old enough to have had direct interaction with Pete Seeger. Uribe said: “He’s always going to be important to us. He always loved us even if we drove him crazy by not getting, say, the clapping thing. He wrote us letters. We cared about the environment and our community and he made us do our best for it.”

Aine enjoys the group’s writing process as well as performing, particularly at Clearwater: “It’s a favorite: good food, great music, what we sing for — a culture of many different people. It’s not getting, say, the clapping thing. He wrote us letters. We cared about the environment and our community and he made us do our best for it.”

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Watershed Moments
Photographer and conservationist Alison M. Jones to speak at Beacon Institute on Saturday
By Brian PJ Cronin

Throughout her career, the photography of Alison M. Jones has centered around a few subjects: biodiversity, watersheds and the cultures that live alongside the world’s great rivers. But it wasn’t until she had the perspective that comes from being 2,000 feet in the air that she saw how they were all connected.

It was there, co-piloting a Cessna above sub-Saharan Africa, that she was struck by how monochromatic the majority of the landscape was. “Most of the continent is gray and brown,” she recalled. “But then you see what looks like a green ribbon that someone threw across this gray-brown mat. You realize that those are the streams and lakeshores. That’s where you see the wildlife and the villages. And I kept saying in the plane, ‘It’s so clear that where there’s no water, there’s no life.’”

That phrase — “No Water, No Life” — became the name of the nonprofit organization that Jones subsequently founded. No Water No Life uses the power of photography to document and raise awareness of the world’s vital watersheds, support the scientific research that seeks to find the best ways to protect them, and promote cooperation between riparian communities and countries. The group focuses on six specific watersheds: three in North America (the Raritan, the Columbia and the Mississippi) and three in Africa (the Nile, the Omo and the Mara). Jones has traveled to and photographed these watersheds dozens of times. She even grew up in the Raritan watershed in New Jersey, which is where her love of the outdoors began.

“I had no idea growing up where all those streams went, or that they all joined together to the Raritan, which represents the largest drainage in the nation’s and other chemicals by 15

Anyone else who has never stopped to consider the interconnectedness of our area’s streams and rivers will get a chance to do so by visiting the Beacon Institute of Rivers and Estuaries on 109 Main St. in Beacon until Oct. 3. That’s where an exhibit of Jones’ photos entitled Following Rivers recently opened. Jones herself will be on hand this Saturday, April 11, from 6 to 7:30 p.m. to speak about her work and the exhibit.

“I use photography to raise awareness. And with awareness comes stewardship.”

Since founding No Water No Life in 2007, Jones has already seen how increased awareness is leading to increased stewardship, even in places rife with distrust. She recalled attending the first annual Raritan Watershed Conference in 2008 and noting that people from the bucolic upstream portion of the river sat on one end of the room while those from the more urban and severely polluted downstream portion of the river sat on the other end. “They didn’t talk,” she said. “They actually resented each other. It was very clear, you could feel it in the room. That’s all gone now — everyone’s working together, everyone knows each other now. It’s an astonishing transition. Once you get people working together in the same room, sharing their concerns and learning from each other, then you get good stewardship.”

A sense of stewardship is also beginning to spread across the Mississippi as farmers are becoming aware of the effects that the runoff from their farms is having on the 5,000-square-mile “dead zone” that forms in the Gulf of Mexico each spring. “There’s a concerted effort there now to reduce the use of pesticides and other chemicals by 10 to 20 percent,” said Jones. “That shows a new sense of responsibility.”

And the Nile Basin Initiative, originally formed in 1999, is finally beginning to succeed in its mission to develop sustainable ways to share and protect the waters of the Nile for the benefit of the 11 countries through which it flows. A hundred years ago, England granted Egypt and Sudan exclusive water rights to the Nile. “Eighty-seven percent of the volume of that water comes from Ethiopia,” said Jones, “and according to those treaties, they were not allowed to touch it! That wasn’t working anymore.” While Egypt in particular has been loath to relinquish its exclusivity rights, it is now realizing that equitable water access is an important component in quelling conflicts within the region that threaten the stability of neighboring countries. As a result, Egypt, Sudan and Ethiopia signed a historic Declaration of Principals in late March that supports the work of the Nile Basin Initiative. “Former presidents of Egypt have said in the past that if anyone takes a drop of our water, it’s war,” said Jones. “But here they are, signing this agreement, and it’s out of necessity.”

Jones hopes that the building sense of stewardship and cooperation within these areas will provide frameworks for other watersheds that will soon find themselves in similar peril. The Himalayan Basin is beginning to deal with increased water usage from agricultural concerns as its population swells at the same time that climate change is causing its glaciers to disappear, decreasing its freshwater supplies. “That’s going to be the next area you’re going to be hearing about,” she predicted.

And some of the future’s most imperiled basins are a lot closer to home.

“I never thought when I started working on this project, when discussing water availability, that we’d end up talking about California someday,” she said, referring to the historic drought that is now entering its fourth year. Although California isn’t one of the areas of No Water No Life currently studies, Jones has nevertheless found herself drawn out there twice in the past year in order to document the rapidly deteriorating watersheds and witness firsthand what happens in regions in which neither freshwater awareness nor stewardship seems to have taken hold yet.

“I went to East Porterville and for four months, 700 homes had no running water. Meanwhile in Porterville, five minutes away, you see people watering their lawns. It’s astounding.”

Hudson Beach Glass
Fine handmade art glass featuring internationally renowned artists
Peter Gourfain
Sculptures, Wood Carvings and Works on Paper
April 11 - June 7, 2015

The Hudson Beach Gallery is one of Beacon’s contemporary art galleries. Located above the main showroom and exhibition space of Hudson Beach Glass (one of the nation’s premier art glass galleries), the upstairs gallery presents a continuous series of exhibitions by artists living in and around the Hudson Valley.

Young Youth Players present:
The Lost Dog Detectives
A mini-play written and directed by first- through fourth-graders
April 11, 4:30 p.m. • Free Admission
Music Tracks presents:
Tall County
April 11, 8 p.m. • Tickets: $15 / $12
HVSF Touring Company presents:
Macbeth
April 11, 2 p.m. & 7 p.m. • Tickets $20
Main Stage presents:
On Golden Pond
by Ernest Thompson, directed by Nancy Swann
May 1-17 • Tickets $22 / $18
www.brownpapertickets.com
845.424.3900 • www.philipstowndepottheatre.org
Garrison Landing, Garrison, NY (Theatre is adjacent to train station.)
Warming Up for Second Saturdays

As winter wanes, Beacon’s monthly celebration turns up the heat

By Brian PJ Cronin

The sun has long since gone down, but it’s clear from a quick glance up and down the street that no one’s going to bed anytime soon. The sidewalks are swarming with revelers. A rock band wails away from a rooftop across the street, their songs reverberating through the balmy night air. One block east, art lovers stand transfixed in front of a window-length video screen projecting experimental films, while the coffee shop one block west is tapping kegs and sending out pitchers of sangria to the thirsty patrons alternating between craft beer and espresso.

Austin? Oakland? Nope, just another summertime Second Saturday in Beacon, New York. Second Saturday, Beacon’s monthly celebration of arts, culture and whatever else happens to be going on in town that day, takes place 12 months a year. That’s the day that galleries hold their openings and businesses stay open later than usual. But winter weather tends to make the ones that take place from December through March more cozy than chaotic.

“Winter in Beacon is definitely for the professionals,” said Dan Rigney, president of the Beacon Arts Community Association (BACA). “Spring and summer, all the stops come out. More folks from the New York City area and tourists from all over the world are coming up from Dia:Beacon.”

It’s not just the tourists who are gallery hopping. The first Second Saturday of spring also gives Beaconites an excuse to make their way from one end of Main Street to the other and catch up with everyone they haven’t seen during cabin fever season. This year, they’d better give themselves some more time.

“There was a time you could make your way from the west end to the east end and touch just about everything in under three hours, depending how much time you spent at Mac’s,” said Rigney, referring to the beloved pub and community institution located in the center of Main Street. “Now that’s impossible. The east, west and center of our town is hopping all day and all evening long.”

This Saturday, events include free films at the Beacon Theater, a performance of Pippin at the high school, wine tastings at Artisan Wine Shop, a branding workshop at the co-working space BEAHIVE, a talk with photographer and conservationist Alison M. Jones at the Beacon Institute for Rivers and Estuaries (see p. 6), about a dozen art openings and a celebration of early 20th-century Jewish cantorial music played on a 1905 RCA Victrola and a 1902 gramophone. Not to mention it’s one of Dia:Beacon’s biannual Community Free Days, which means free admission for all residents of Columbia, Dutchess, Greene, Orange, Putnam, Rockland, Sullivan, Ulster and Westchester counties.

A listing of events can be found page 10. “It’s a beast,” said Kamel.

(Continued on page 9)

Made in Philipstown: A Free Homegrown Banquet for the People

‘A wonderful, communal dinner together on the river, the huge table resplendent with items handmade by the community specifically for this shared evening of camaraderie’

By Alison Rooney

One day, taking stock of the bounty of locally grown organic vegetables on her table, Philipstown resident and Philipstown.info board member Stacey Farley was struck by something: Everything on the table except for the food was made overseas. Given the deep artistic vein that runs through this community, and the ever-increasing commitment by many to eating healthily, with fewer processed foods, and to supporting local farms, that seemed wrong.

Farley, a ceramicist, resolved to remedy this imbalance, first within her own home, using her own tableware. “It became my mission to make locally made wares on which to serve our locally made food,” Farley said. Speaking with Carinda Swann, the director of the Garrison Art Center, where she is a board member, Farley mentioned this desire and how it might translate into a series of workshops built around that concept, and an idea took root.

Soon thereafter, the nascent idea grew up. “Carinda took the idea and has run with it,” related Farley. The idea has now spiraled into a huge community event, anointed “Made in Philipstown.” On the Saturday of Labor Day weekend, a banquet will take place along the Hudson River shoreline on Garrison’s Landing, next to the Art Center. Imagine a 300-foot-long, candlelit table seating about 400 guests, laden with everything imaginable, decorative and functional, all hand-made by Philipstown residents, and on it, food completely grown locally, a homegrown, home-sown, home-thrown banquet for the people of Philipstown, all free of charge. These are the actual plans for Saturday afternoon and evening, Sept. 5.

Swann is a member of the Hudson Highlands Roundtable, a group of leaders of area nonprofits, and her idea of “paying tribute to the can-do spirit and varied talents of the residents of Philipstown” was embraced by all of them. Beyond all of the details of the event itself, Swann emphasized that it is “about the community, for the community and made by the community.” Swann noted that members of the roundtable are always talking about how to “mutually market what we have here in this community. This is a chance to act on that, and every

(To page 24)
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Warming Up for Second Saturdays
(from page 7)

Jamal, owner of Tito Santana’s Taqueria. For Jamal and his staff, Second Saturday is an excuse to crank up the music, stay open late and relax in the confidence that business will be brisk. “Our Second Saturdays are so crucial to the life of our business,” he said.

“We know that even if we’ve had some slow nights that week because of rain, Second Saturday will make up for it because on Second Saturday, people don’t care if it’s raining.”

It’s a marked difference from the Second Saturdays of a few years ago, when Main Street still had blocks of empty storefronts, and national publications weren’t yet touting Beacon as the next You-Know-Where.

“People are coming up from Brooklyn now to see what the big deal is with the Hudson Valley, and we’re right there to welcome them with a drink and get them to join the celebration.”

Attracting downstaters is a nice by-product of Second Saturdays, but it wasn’t part of the original plan. As Linda Hubbard of RiverWinds Gallery explained, the origins of Second Saturday go all the way back to 2002, even before Dia:Beacon opened. Beacon’s revival was just getting started here and there along Main Street, but there wasn’t anything going to connect the outposts of inspiration to one another and show the community that there was a new spirit in the air worth rallying behind.

“Kingston was doing First Saturdays, so we just picked Second Saturdays,” she explained.

Thirteen years later, Beacon’s Main Street is booming, attracting the attention of art patrons from all over the world. But if proof is needed that the monthly event hasn’t betrayed its small-town roots, look to the opening that will take place at RiverWinds this Saturday. The show, Birds in Flight, features award-winning photographs from renowned California photographer David Wong (see p. 13). But the refreshments for the opening will be baked by the artist’s 94-year-old mother-in-law, who lives in Rhinebeck.

“I always feel uplifted by Beacon Second Saturdays,” said Hubbard. “You can come alone or with a group of friends, enjoy great art, sample some good food and just have a fun time.”
Let me begin by expressing my appreciation for all who came to visit me this week during my calling hours at the shop, especially those brought in by their four-leggeds. One treat for them meant one treat for me, although my breed is known to be possessive about food, I was content with this fair share arrangement.

When first the idea of a sojourn with The Burton was mentioned, I imagined full days reclining in the comfort of my beloved Tara’s bed. Rather late in the planning did I hear that I would be going to work daily. Acclimated as I am to a daily routine of snoozing on the soil, peppered with snorting and snuffling as I cast about to find a comfortable position, being a shopkeeper was not on my agenda. My previous employ with the Hudson Valley Shakespeare Festival in the production of Two Gentlemen of Verona required a different skill set than the constant up and down to greet customers. In the absence of a tail, a full body wag is a workout.

Inexplicably, Ms. Burton seemed astonished by the number of shoppers who recognized me from my theatrical debut this past summer. Since she prides herself on knowing all the local scullerydog, it is now my turn to be astonished that she did not hear of the accolades, standing ovations and repeated curtain calls which I received. The number of customer requests for photos本期 came as no surprise to me.

Music
Latin Music Night
Riverdale’s ‘Spanish Night’ Café | 469 Fishkill Ave., Beacon | 845-831-5543 | vinospainspout.com

 Swords of the No School
Film & Theater
Free Films at the Beacon: 8 p.m. Vertigo’s Sip N Soul Café | 469 Fishkill Ave., Beacon | 845-831-2012 | virgossipnsoul.com
8-10 PM.”

Artists & Exhibitions

The Paper that my fans deserve to be rewarded. at The Country Goose whenever I deem returned, well aware of how integral I am to their lives so it is unlikely they will be traveling again soon. However, I have been offered a return engagement at The Country Goose whenever I deem that my fans deserve to be rewarded. And, in the meantime, I helped snap a vast array of British foods that arrived at The Country Goose on Friday, including Marmite, Branston Pickle and HP Sauce.

An apt description of the Queen of Amiable, sensitive, sweet, and stubborn. Listing these additional characteristics: dignified. My scribe found a review and kind, resolute and courageous ... and describes my noble breed as “equable ops came as no surprise to me.

Many expressed surprise at seeing an English Bulldog rather than a Black Lab for the canine spirit of The Goose but in the shop. Indeed, Tara will forever be possessive about food, I was content with this fair share arrangement.

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THURSDAY, APRIL 16

Kids & Community

Garden and Garage Sale
9 a.m. - 4 p.m. St. Joachim School, 15 Craigside Drive, Cold Spring 845-426-3040 | churchofstjoachim.org

Meetings & Lectures
Free All-Level Yoga Class
11 a.m. - 12:15 p.m. St. Joachim School 845-424-5185 | stjoachim-stjohn.org

MONDAY, APRIL 13

Kids & Community

Philipstown Rec Center (First Session)
7 a.m. - 3 p.m. Philipstown Rec Center 845-424-3040 | philipstownrecreation.com

Meetings & Lectures
Free Tax Assistance for Seniors & Low-Income
10 a.m. - 2 p.m. Philipstown Public Library 313 Main St., Beacon 845-633-1134

Health & Fitness

Philosophy Rec Creation (First Session)
7:30 a.m. - 9 a.m. Philipstown Public Library 313 Main St., Beacon 845-633-1134 | howlandmusic.org

Yoga With Kathy Barnes (First Class)
7:30 a.m. - 9 a.m. Philipstown Public Library 313 Main St., Beacon 845-633-1134

Sundays for Seniors
9:30 a.m. Philipstown Public Library 313 Main St., Beacon 845-633-1134

Art & Design

Aricent Anglans (First Session)
9:30 a.m. St. Philip’s Church, 151 Route 9D, Garrison 845-426-3040 | beaconlibrary.org

Meetings & Lectures

Howland Public Library
7 p.m. Beacon Hebrew Alliance, 331 Verplanck Ave., Beacon 845-831-0120 | beaconhebrewalliance.org

Health & Fitness

Over the Rhine
7 p.m. Beacon Institute 15 Craigside Drive, Cold Spring 845-838-1600 | bor.org

FRIDAY, APRIL 17

Kids & Community

Garage and Rummage Sale
9 a.m. - 2 p.m. St. Joachim School, 15 Craigside Drive, Cold Spring 845-426-9254 | haldaパーテ

Get Your Act Together (First Session)
7 p.m. Beacon Hebrew Alliance Alliance 331 Verplanck Ave., Beacon 845-831-0120 | beaconhebrewalliance.org

Health & Fitness

Wine & Cheese Plus Book Signing:
Over the Rhine
6:30 p.m. Howland Cultural Center 477 Main St., Beacon 845-265-3040 | howlandmusic.org
**Music in the Mansion: An 1800s-Style Concert**

April 18 performance by quartet on period instruments

The Boscole mansion will present a recital of songs by fortepianist Audrey Axinn, soprano Ilana Davidson, cellist Myron Lutzke and classical clarinetist Nina Stern at 8 p.m. on Saturday, April 11, in the Cold Spring Boat Club. The free event, scheduled to attend is free and open to the public and organized by Ivy Meero-

**HHLT Hosts Free Forum on Food Sustainability**

April 19 panel and sessions on sustainable cooking

On Sunday, April 19, the Hudson Highlands Land Trust will host Food for Thought: Cooking and Eating Sustainably; a community forum, at the Highlands Country Club, 955 Route 9D in Garrison. The free event, scheduled from 11 a.m. to 3 p.m., will feature a moderated 90-minute panel discussion in the morning, and two 45-minute breakout sessions in the afternoon. Participants will enjoy a complimentary lunch and have the opportunity to browse information tables and exhibits during lunch, as well as before and after the sessions.

The morning panelists will discuss the ways in which mainstream food production damages the environment and offer choices that consumers can make to more sustainably shop for food, plan menus and cook meals — whatever the household budget. Panelists include Jocelyn Appicello of Longhaut Farm, Barry Estabrook, journalist and author; Mike Finnegan of Continental Organics; Lisa Hall of Marbled Meat Shop, and moderator Zanne Stewart, former executive food editor of Gourmet magazine. During the after-
Daguerreotype Exhibit at Vassar’s Art Center

Lecture on early photography and opening reception April 10

More than a century before digital camera phones became part of daily life and before the use of film in modern photography, an early successful photographic technique swept both sides of the Atlantic. Daguerreotypes, the images made by this method, are the focus of a new exhibition on view April 10 through June 14 at Vassar’s Frances Lehman Loeb Art Center.

Through the Looking Glass: Daguerreotype Masterworks From the Dawn of Photography brings together a comprehensive collection of close to 150 daguerreotypes, offering an extensive look at this 19th-century medium. The show includes all the major genres of the form — portraiture, landscapes, architectural studies, occupational, erotic stereoviews — portraiture, landscapes, architectural studies, occupational, erotic stereoviews and post-mortems.

An opening lecture and reception will take place Friday, April 10. John Wood, historian of early photography and author of several books on daguerreotypes, will present The Daguerreotype and the Democraticization of Portraiture at 5:30 p.m. in Taylor Hall, Room 102, followed by a reception at 6:30 p.m. in the Frances Lehman Loeb Art Center.

On Thursday, April 16, at 4 p.m. in the Art Center, Curator Mary-Kay Lombrino leads an informal discussion of Through the Looking Glass exhibition in the galleries.

A walk-through with the collector occurs at noon on Friday, May 29, as Mike Mattis and his wife, Judith Hochberg, are both avid collectors of daguerreotypes.

Admission to the Art Center is free and all galleries are wheelchair-accessible. The Art Center is open to the public Tuesdays, Wednesdays, Fridays and Saturdays from 10 a.m. to 5 p.m. It is located at the entrance to Vassar College. For more information, call 845-437-5632 or visit philc.vassar.edu.

Beacon

Beacon Flea Market Open April 12 Through Nov. 22

The Beacon Flea Market will open the 2015 season on April 12, weather permitting. The Flea Market accepts requests from vendors who sell antique, vintage, used and handmade items. It does not allow food, drinks or new items. The market supports the existing businesses on Main Street, and encourages reuse and repurposing.

Free booth space is offered for the Beacon School District PEAs and PTOs. Nonprofits, such as animal shelters, can vend and fundraise at a discounted rate. Beacon residents who wish to sell housecleanout or handmade products can vend at a special Beacon Rate. Local musicians are invited to play acoustic sets at noon each Sunday.

Vendors can submit photos of their items to the website, which is updated daily, to offer customers a sneak peek for the upcoming Sunday Flea.

Located in the Henry Street parking lot behind Beacon’s Main Street Post Office (6 Henry St. and South Chestnut), Beacon Flea Market is open on fairweather Sundays, April 12 through Nov. 22, from 8 a.m. to 3 p.m. Admission and street parking are free. For more information visit beaconflea.blogspot.com or contact Emma Dewing at 845-202-0094 or beaconfleamarket@gmail.com.

Jigsaw Puzzle, Mexican Film at Howland Library

Jigsaw Puzzle, Mexican Film at Howland Library

National Library Week puzzle April 15, El Analfabeto April 24

In celebration of National Library Week, the Howland Public Library welcomes the public to help put together a few jigsaw pieces of their “Book Cover” jigsaw puzzle on Wednesday, April 15, from 9:30 a.m. to 5:30 p.m. Just for fun, this group effort invites everyone from the young to the young-at-heart to help complete the puzzle.

The Mexican film El Analfabeto (The Illiterate One) will be shown at the Howland Public Library on Friday, April 24, at 7 p.m. In this comedy, a janitor receives an inheritance letter, but refusing to adapt video producer. In 2006 he studied with Ted Orland, one of Ansel Adams’ assistants, and it was in his class that he shot his award-winning, iconic photograph, Night Sentinel. Many of his early professional photos were of sports venues that included racecar events and dog agility trials. Landscape and nature photography became his passion, however, and is now his full-time photographic pursuit. David lives in the Sierra foothills of California, and his work is exhibited in West Coast galleries. He has strong ties to the Hudson Valley and has taught photography at the Mill Street Loft’s summer intensive art program at Vassar College.

RiverWinds Gallery is open Wednesdays through Monday from noon to 6 p.m. and on Second Saturdays from noon to 9 p.m. For more information, visit riverwinds.gallery or call 845-836-2800.

Birds in Flight

Photo Show Opens at RiverWinds

Birds in Flight: Photographs by David Wong, their April featured artist. The show opens on Beacon Second Saturday, April 11, with an artist reception from 5 to 8 p.m. The show runs through May 3.

Wong’s photographs range from birds in flight to still reflections to calming landscapes. He has been photographing since he was a teenager, but his career went cleaner. In 1998, he launched a small gift manufacturing company to work as a corporate Pruning is an art

Pruning is an art

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Life on the Ice

Author at Beacon Institute

Polar exploration subject of April 16 talk

In a talk titled Life on the Ice, the world of adventure will be the focus of an evening with a polar explorer and prize-winning documentary filmmaker Rogers at 7 p.m. on Thursday, April 16, at Beacon Institute for Rivers and Estuaries, Clarkson University’s Denning’s Point campus in Beacon. The event launches the institute’s 2015 event season in anticipation of Earth Day.

Rogers, currently a professor of writing at Bard College, has been funneling a penchant for polar adventure through her teaching since 2001. Driven to experience Antarctica firsthand, Rogers sought out a specialized National Science Foundation (NSF) grant for artists and writers and earned the opportunity to spend six weeks on one of the harshest environments on earth. In 2004, from her hub of the U.S. base McMurdo Station and visits to other locations, she began to assemble Life on the Ice, an anthology of writings from the dishwashers, scientists, bulldozer drivers and chefs of the Antarctic.

In 2014, Rogers participated in a float expeditionary residency program with the Arctic Circle, an organization that brings together artists, writers and scientists to collectively explore remote and fascinating destinations, and learn about the complex history of the Russian coal-mining town of Pyramiden while experiencing northern glaciers, walruses, birds and polar bears.

Beacon Institute’s free public events include many other talks, walks and a new WOW! series for kids; the full event calendar can be found at bire.org/events.

Robert A. McCaffrey, 86 South Broadway, Beacon, 845-831-1134. To see all updates, registration is required. The event is open to the public.
Every local organization is welcome, and ambulance corps and other civic organizations, she stressed that every local organization is welcome, and if there are any who have been over-looked and wish to participate, Made in Philipstown would love to hear from and include them; they should email info@madeinphilipstown.com.

To date, co-hosts (all nonprofit) include Boscoeb, Constitution Marsh, Garrison’s Landing Association, Garrison Art Center, Glynewood Farm, Hudson Highlands Land Trust, Mantaqua/Russell Wright Design Center, Philipstown, info/The Paper and the Cold Spring Lions Club. Business sponsors (all for-profit) thus far are Clay to Table, Davoren Farm, Longhaul Farm and Skybaby Yoga.

“Events like Made in Philipstown highlight the very best that Philipstown has to offer. The Hudson Highlands Land Trust is happy to collaborate with the Art Center and so many other local organizations, to bring this project to life,” said HHLT Executive Director Andy Chimar. What began with thoughts of the most integral parts of food-serving organization approached has said ‘yes.’

The Made in Philipstown event will serve as a starting point for the Made in Philipstown logo will be stamped on items crafted for the banquet. Photos courtesy of Made in Philipstown – plates, cups and bowls – soon will be created, throughout the year and summer, by the guests themselves, with helping hands from local artisans whose skills extend beyond making to teaching others how to do the same. Tom Pataek, of Pataek Homes, will be creating some yet-to-be-determined pieces of furniture for the banquet.

Everything on the plates will be grown locally, with food delivered fresh from Glynewood, Longhaul Farm, Davoren Farm and more, the menu offering the harvest of the late summer season: corn, squash, tomatoes, greens, melons, chicken and bread. The only out-of-area consumable will be the wine, solely because of the lack of local wineries. A seed-planting ceremony and celebration will take place in early June at Davoren Farm, across the road from Boscoeb. This field will be planted with food for the banquet that all can watch as it grows all summer.

Although Swann is quick to emphasize that it’s not “all about the plates,” everyone is welcome to attend free workshops, taking place over the course of spring and summer, for those who have little experience in clay, where they can make their own banquet plate to use. Each plate will be stamped with “Made in Philipstown, 2015” and the maker’s name and will, hopefully, be used again in years – perhaps generations – to come, according to Farley. Other free workshops, with sessions for all levels and ages, will focus on other forms: basket weaving, candle making, woodworking, linen printing, stitchery, papemaking, and metalworking. Master workshops, the only ones with a nominal fee involved, will be geared towards those with some expertise already.

“We see this as an equivalent of a block party – a wonderful dinner together on the river, all made by hand,” Farley said. The Made in Philipstown banquet will take place Sept. 5 from 4 to 8 p.m., with a rain date on Sept. 6. It is completely free for all Philipstown residents, and reservations are required, taken on a first-come, first-served basis. Up to 100 seats will be reserved for guests of residents, at a cost of $50 person, $30 per child under 12. Information on all of the workshops and more on the banquet itself will be updated regularly at madeinphilipstown.com. For information and reservations, email Pam McCluskey, banquet administrator, at info@madeinphilipstown.com. For details on workshops, contact Garrison Art Center at 845-424-3960 or info@madeinphilipstown.com.
Roots and Shoots: 

By Pamela Doan

I n spite of all my best intentions, spring cleanup in the yard is more a carryover of fall cleanup than ever before. That's why instead of writing an ideal list of things to do in the garden in April, I'm going with the realist's honest assessment of what I personally will be doing in the garden. Time, distractions, and, oh yes, a new baby, all managed to waylay my plans last fall. Now, spring! And there are the messes that still need tending; all that snow couldn't hide them forever.

Ultimate pruning: I'm taking down fennel that is overgrown before it leaks out or blooms. This will give it time to recover and start growing again for the violets, deer and setting up new defenses. In a winter with so much snow cover, I wouldn't be surprised if there were girdling around trunks or nibbled branches. Make sure to keep mulch 6 inches from the base of trees and shrubs to prevent voles from setting up a home.

Updating a flower bed: There's a Jonquil looking area behind the house that gets less and less sun every year. Day lilies have taken over, a spicebush keeps coming overgrows even with constant pruning, and there's a poison sumac that comes back no matter how brutally I hack it down. I'm taking all of it out and starting over with some nice shade lovers.

Planting greens from seed: Red leaf lettuce! Spinach! Garden fresh in less than two months. Seeds can germinate as long as soil temperature is 40 degrees or above. (Add in a row cover and start even earlier.)

Planting tuberous bulbs in containers: I love the scent of tuberose but they aren't hardy here. I could dig them up from a bed and bring them in during winter, but instead I'm going to start them early inside in a container and then find them a sunny spot outside once it's warm enough for guaranteed success and less work.

Dividing perennials: This is one of the items on my "experiment" list for the year. Right now is a good time.

Adding compost to the flower and garden beds: Amending the soil with organic matter annually is a good practice.

Seed bare patches on the lawn: With all the rain we're getting right now, it's a perfect time to install new trees and shrubs before the weather gets hot.

Start greens like lettuce from seed in the garden now, but wait until mid-May for other vegetables.

Things you could be doing:

Start seeds indoors for transplanting: Now is the right time to have seedlings ready for planting outdoors in mid to late May after the frost date.

Plan a vegetable garden: Don't plant outdoors until after the frost date. Decide on what to plant and find sources for seeds and plants now, though.

Assess trees for damage and pruning needs. Call an arborist for a consultation if there are any questionable trees in your landscape. Professional help can prevent accidents or damage from falling limbs.

Set up a rain barrel for watering: While we have plentiful water right now, in midsummer, that probably won't be the case, and just last fall we had drought conditions.

Reassess any plantings that aren't doing well! Sometimes conditions change, and rather than fight nature, it's easier to move the plant.

Transplant shrubs and trees: Spring is the perfect time to install new trees and shrubs before the weather gets hot.

April Yard Work Brings May Flowers (and Vegetables)
**Sports**

**Haldane Lacrosse Beats Carmel 13-8**

The Haldane Blue Devils visited the Carmel Rams on Wednesday, April 1, in a battle of cross-county Lacrosse rivals. The Blue Devils trailed the Rams, trailing 5-0 in the first quarter, before settling down and stepping up the defense, shutting down Carmel for a 13-8 victory.

Leading the Blue Devils in scoring was Tucker Hine with five goals and one assist; followed by Peter Hoffmann, three goals, two assists; Aidan Draper, two goals; Tyler Giachinta, two goals, one assist; and Nick Allen, one goal, one assist. Haldane had 10 ground balls and 10 takeaways and Goalie Dillon Auth had 12 saves on the day.

Coach Ed Crowe commented, “My defense, led by Zach Markay, Matt Koval and Garret Quigley, were outstanding.”

**Haldane Track & Field**

Above, Haldane track and field competes at Putnam Valley High School on April 8. Right, Blue Devil track and field athlete Abby Stowell at the April 8 meet.

Photos by Michael Haines

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**Share Your Sports News With Our Readers**

Please send scores, high-resolution photos, and other sports news to: sports@philipstown.info.

Include the name of the photographer, and caption information for photos.

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**Garrison Art Center**

**CROSSING THE LINES**

Group drawing show curated by Paula Madawick, Margery Theroux

April 4 – May 3, 2015
Reception April 11, 5 – 7

Artist dialogue
April 26, 3 – 4pm

Astrid Bowlby
John Cage
Irene Christensen
Thorpe Feidt
Lynn Imperatore
Isabella Jacob
Nils Karsten
Polly King
Grace Knowlton (bottom)
Eric Laxman
Paula Madawick
Robert Maksowicz (center)
Jill O’Bryan
Carol Prusa
Katy Leach Radding
Kate Rennie
John Ross (top)
Andrea Taylor
Margery Theroux

**SUSPENDED CARBON**

April 4 thru May 3, 2015
Reception April 11, 5–7pm

KEIKO SONO

Suspended Carbon is a series of site-specific installations. I create drawings by holding sheets of paper above a candle flame, collecting soot in dots. The dots are placed in simple arcs, creating a larger pattern such as a spiral or radiant when the drawings are assembled. The fragile nature of the soot forces me to dedicate the entire production period on site, while building an intimate relationship with the space and relishing the silence of soot accumulating on paper surface.

Garrison Art Center

Galleries open Tues thru Sun. 10 to 5
23 Garrison’s Landing, Garrison, NY 10524
Garrisonartcenter.org 845.424.3960