Haldane Gets SRO as County Seeks to Cut Program Costs

By Liz Scheretbak Armstrong

When a Putnam County sheriff’s deputy begins patrolling the Haldane school campus as a school resource officer, the Haldane Central School District joins its counterparts across Putnam County in employing an SRO, it also becomes more enmeshed in a Putnam County debate over funding the SRO program.

Haldane anticipates paying $55,000 for an SRO for the 2015-16 school year; costs in the years beyond 2015-16 remain unclear. Other Putnam County school districts recently received contracts with 14 percent increases in SRO charges for 2015-16.

As of mid-afternoon Wednesday (Aug. 26), the district had yet to receive its own contract, a document expected to specify the exact amount of Haldane’s outlay this year. A recent Sheriff’s Department expense breakdown gives Haldane’s 2015-16 SRO cost as $77,110.

“Our perfect match”

The school district last week approved Deputy Paul Piazza as its new SRO, announcing the choice in Cold Spring the same night that Putnam County legislators, in Cortlandt, advocated reductions in county SRO costs. Until now, Haldane was the only district with a high school in Putnam lacking an SRO. Piazza served as an SRO in Brewster and was described by Haldane Superintendent Diana Bowers at the Aug. 18 Haldane School Board meeting as an officer with “loads of experience” who “knew what it means to be an SRO” and who impressed the selection committee as “our perfect match.”

Bowers also informed the school board of a $7,000 grant, obtained with aid from New York State Sen. Sue Serino, to help offset district SRO costs; Haldane is seeking other grants as well.

“The SRO becomes a very trusted adult,” Bowers told the board. “It’s somebody the kids get used to very quickly. They’re seen as a support, a confidant.”

Haldane Gets SRO as County Seeks to Cut Program Costs

Deputy on campus beginning fall semester

By Liz Scheretbak Armstrong

A rule, Cold Spring’s Recreation Commission never draws an audience let alone a crowd. But that rule went out the window at its Aug. 26 (Wednesday) meeting when about 20 business owners turned out to support New Jersey-based Seastreak’s application to bring weekend cruises to the village again this fall. In part their interest in attending was driven by rumors of opposition to having the excursions return to Cold Spring.

A SRO is for more day-to-day problems, such as child-custody disputes involving a school student, intruders on school grounds and so on, she said.

Writing on July 27 to Legislator Ginny Nacerino, who chairs the Putnam County Legislature’s Per-

Green Light for Fall Boat Cruises

Business owners rally in support of Seastreak visits to Cold Spring

By Michael Turton

A Party of One

Beacon’s Mayor Randy Casale crosses party lines in his re-election campaign by Brian PJ Cronin

O f all the mementos in Randy Ca-

salée’s office at Beacon’s City Hall, there’s one that the mayor likes the most.

“Do you remember this?” he says, tak-

ing from his shelf a clear frame con-

taining a small placard. “I love RANDY” says one side of it. Casale flips the frame around to reveal what’s written on the back: “JUST NOT FOR MAYOR.”

“People say there’s a divide between New Beacon and Old Beacon,” he says. “I guess people think I’m part of that di-

vide because I’m Old Beacon, born and raised here. And when I first ran for elec-

tion, lots of new people put this sign out. But that rule went out the window at its Aug. 26 (Wednesday) meeting when about 20 business owners turned out to support New Jersey-based Seastreak’s application to bring weekend cruises to the village again this fall. In part their interest in attending was driven by rumors of opposition to having the excursions return to Cold Spring. Both Commission Chair Jeff Phillips and member Steve Eta commented they had no idea how the rumors got started. The night before, at the Cold Spring Village Board meeting, Mayor Dave Merandy referred to the rumors as “crazy” though he did raise issues that were dealt with by the Recreation Commission the following night. Two Seastreak representatives attended Wednesday’s meeting and in the end, their application was approved.

The Seastreak will have Cold Spring as its destination each Saturday and Sunday, Sept. 26 through Nov. 14. Passengers board in Highlands, New Jersey, and at the foot of Wall Street in Manhattan, arriving in the village at 11:45 and departure at 3:30. Brett Chamberlain, Seastreak’s director of marketing, said that last year 4,600 passengers visited Cold Spring. The cruises make no other stops between New York City and the village. The company gives customers the option of taking the Saturday boat to Cold Spring for an overnight stay with a return to the city on the Sunday boat.

Company agrees to changes
A Match Made in Heaven

There are matches made in heaven: you know, couplings where both partners seem to have been made for each other and the whole is greater than the sum of its parts. I’m not talking Kim-ye, Jay-Z/Beyoncé or Justin and Jennifer, more the culinary couplings that we know and love — peanut butter and jelly, tomatoes and basil, lemon and capers, bagels and lox, bacon and, well, anything!

There are plenty, and we all have favorites, most the result of deeply ingrained cultural and familial traditions, preferences and habits.

We’ve probably even picked up another one or two along the way — favorite, shall we say, tribal variations, clung together from the self-selecting social relationships that define or at least influence our tastes (used here in its broadest sense).

The modern cult of food (tribally, foodies) has spawned many spurious factions, and each of these has in turn identified its own complement of markers, memes and acceptable pairings. But among these far-reaching movements, none has done more than the clan of Molecular Gastronomists (or Gastronauts), and more recently, an extreme caste — the Gastrophysicists — to expand boundaries of taste and food combinations.

Employing modern science and technology to an extent far more zealous and arcane than Harold McGee, Wylie Dufresne or Grant Achatz ever imagined — we’re talking analytical chemistry, high-pressure, liquid and gas chromatography — they seek to identify chemical, odor and flavor components, establishing a science of food pairing (not yet trademarked and completely branded, but it can’t be far away) based on a theory that foods taste good when they share similar flavor profiles.

While this broad experimental suggestion has previously unimagined combinations — peas and strawberries, chocolate and cauliflower, caviar and white chocolate or avocados and coffee — more interestingly it has validated many of the global “Greatest Hits” combinations: cinnamon and sugar, chocolate and orange, among others, and including the entire list mentioned above — starting with peanut butter and jelly (OK, maybe bacon-and-everything was a bit of an exaggeration, but I stand by it).

Time and fashion may validate some of the more entrenched combos as other than culinary parlor tricks, but the scientific affirmations of some classic “partnerships” suggests that many of our instinctive methods for making these connections are just as legitimate. In the lexicon of science, what we’re looking for is a symbiosis, an organic (as in natural or unforced) relationship, or more specifically a mutualism in which the combination is win-win for everyone — a culinary holism.

One such connection touted by food-pairing gastronomists is chanterelles and apricots, which may to the uninitiated sound a little strange, but is obvious to the experienced mycophile in that a basketful of fresh girolles (French for chanterelles) is unsurprisingly redolent of the summer fruit. And no less an authority than British food writer Jane Grigson comments on the pairing and promotes it in many recipes (in her 1975 classic The Mushroom Fanatic).

I stumbled upon the fusion one summer after scoring a major haul of mushrooms; it occurred to me that the sweetness of the corn, which was also in plentiful abundance, and its bright, sunny color were somehow analogous to the apricot-chanterelle combo and worth exploring. This led down some interesting pathways: corn-chanterelle bisque, a baked casserole of creamed corn and chanterelles (topped with frizzled shallots); corn-bread chanterelle-sausage stuffing (apricots included) for a Thanksgiving turkey.

In today’s offering, charred-off-the-cob kernels are married to quickly sautéed mushrooms and straightforward salsa ingredients and seasonings. I’ve enjoyed this recipe on quesadillas, a great standby for salsa fans, as an accompaniment to chicken tacos and over sautéed spinach as a bed for pan-seared scallops, all admittedly institutional.

But returning to science for a moment, I’m reminded of a “recipe” prepared by Michael Bom Frost, professor of food science at the University of Copenhagen (apparently a hotbed of gastrophysics). His scholarly proposal postulates that “a meal is a context” above all else, interaction between the food, its presentation and setting. Here is his paraphrased “recipe” for the ultimate dining experience, which is after all what we’re chasing:

**The Best Meal Ever**

1. Good presentation (appropriate to the occasion)
2. ¼ cup familiarity
3. 2 teaspoons surprise (positive only?)
4. 2 teaspoons complexity
5. 1. Trim presentation to size — not too long, emphasize process. Bring to a simmer.
6. 2. Add remaining ingredients, beginning with familiarity and surprise; slowly add complexity to taste, and finish off with novelty (the freshest available!). Continue simmering until serving time.
7. 3. To serve: Request that guests bring curiosity and hunger.

**Notes:**

Previous experience with high-end gastronomy not necessary, but it contributes marginally to the enjoyment. You can’t argue with that kind of science.

**Corn-Chanterelle Salsa**

**Makes 2 to 2 ¼ cups**

**Corn-chanterelle salsa Photo by J. Dizney**

**Ingredients**

- 1 large shallot minced
- ½ pound (up to 1 pound) chanterelles, cleaned (do not trim presentation to size — not too long; emphasize process. Bring to a simmer."
- ½ cup diced apricots, diced small
- 1 good presentation (appropriate to the occasion)
- ½ cup seeded, dehydrated tomato, cut into ¼-inch dice
- Salt and freshly ground pepper
- ¼ cup chopped fresh basil (or cilantro)
- 2 tablespoons maple syrup
- 3 cups diced red pepper
- 1 medium shallot
- 1 cup diced apricots
- 4 ears of corn
- 1 large shallot
- ½ cup maple syrup
- ¼ cup diced apricots
- 4 ears of corn
- 1 tablespoon salt
- 1 large shallot
- ¼ cup diced apricots
- 4 ears of corn
- 1 tablespoon salt

**Instructions**

1. Heat 2 to 3 tablespoons olive oil in a large (cast iron or nonstick) skillet; add shallots and cook, stirring, until translucent, about 3 minutes. Add mushrooms and apricots, stirring until mushrooms are cooked through, 5 to 8 minutes. Remove from heat and reserve in a large mixing bowl; wash and dry skillet.

2. Return dry skillet to stovetop and heat until almost smoking. Add corn kernels, stirring frequently to dry-roast them for 5 to 6 minutes (until they begin to brown slightly). Stir in maple syrup to incorporate and, stirring, caramelize for a minute or more. Remove from heat and add to mushrooms and apricots.

3. Add garlic, red onion, bell pepper, tomato, cooled chanterelles, lime juice and a splash of olive oil to mix well. Adjust seasoning (salt and pepper) and (lightly) toss in chopped basil.

4. Serve as an appetizer with corn chips or as an accompaniment to grilled or seared chicken, scallops or pork.
Haldane Gets SRO as County Seeks to Cut Costs (From Page 1)

In the past, Haldane’s SRO has assisted the school district in 287 events; not all were drug-related.

Shared costs and questions
Under the SRO program, Putnam County and a school district split the cost of an SRO. But while the county had been paying 60 percent of many costs, and a school district 40 percent, from now on the county wants a 50/50 split— hence the hike in SRO costs in the Brewster and Putnam Valley districts, whose administrators objected. Meanwhile, county officials have said deputies’ salaries and benefits also are rising in the near future.

Aug. 4, the Putnam County Legislature allocated $35,800 as the county share of Haldane’s SRO for the fall semester. That reflects four months of county costs at approximately $7,700 per month.

According to Aug. 7 cost breakdown from the Sheriff’s Department, responding to a request from The Paper for financial details, for the fall term Haldane’s share of the SRO will be $30,844. Prepared by the department’s public information officer, Capt. William McNamara on behalf of Sheriff Smith, the memo states that the Haldane share of an SRO for the entire 2015–16, 10-month school year will be $77,100. That breaks down to $7,711 a month and covers not only salary and basic benefits but training expenses and half the “legacy” health care allocation for a deputy’s future retirement.

In a phone conversation Wednesday, Bowers told The Paper that Haldane believes its SRO share for 2015–16 will be $55,000 and said the Sheriff’s Department sergeant supervising the SRO program had confirmed the accuracy of that figure. Bowers said she understands that the district will be “grandfathered in” — allowed to pay at the lower rate in use when Haldane considered an SRO last autumn. “I think we’re OK for this year,” she said.

Upon hearing of Haldane’s assumption it will only pay $55,000 this year, McNamara on Wednesday said that the $77,100 in his cost breakdown came from the county Finance Department; he promised to look into the discrepancy.

During the school board’s Aug. 18 meeting, Board Vice President Peter Henderson wondered what would happen if the county limited its support for Haldane to the first semester (and the $30,800 already approved). He recommended the district ensure that its contract will not leave it liable for paying the entire SRO cost in the second semester.

To not fund Haldane the second semester, “they would have to cut off the funding for all SROs, because it would be equitable. That would be the issue between the legislature and the Sheriff’s Department,” Bowers answered. “It’s something that needs to be determined, where they [county] are going to get it. But it won’t come from us. If we were not going to keep their part of the bargain, they’d have to remove it from all districts. It wouldn’t just be from us.”

County concerns
Even if it pays $55,000 this year, Haldane could face escalating charges in other years, given the county’s focus on economizing.

At the county legislature’s Personnel Committee meeting Aug. 15, legislators from the Sheriff’s Department, SPOs annually cost $30,000 but then so are we.”

“I’m interested in the county budget; I’m not interested in the school budget,” Legislator Dini LoBue said. “If they [schools] want a private police force, it’s up to them, it’s within their discretion. This comes at a very expensive cost — to have private deputy sheriffs go to each one of the schools. If they can’t sustain the cost, then they have to go with another option.”

Poughkeepsie Day School
From Blocks to Astrobiology
A pre-k through grade 12 curriculum
Schedule a tour and ask about our transportation option.
845.462.7600 www.poughkeepsieday.org

Green Light for Fall Boat Cruises (From Page 1)
A fee of $3 per foot is charged for boats that use the main dock on weekends and last year the village received $8,106 in revenue from the fall cruises. A fee of $3 per foot is charged for boats that use the main dock on weekends and last year the village received $8,106 in revenue from the fall cruises.

The influx of passengers from Seastreak in the fall helps the restaurant with Visions of Side Effects boutique; Doug Price of Doug's Pretty Good Pub; Fountain Square.
Dear Editor,

I t isn’t unusual for the public comment period — often last on the agenda — to generate the most passionate discussion at local government meetings, as at the Aug. 25 Cold Spring Village Board workshop when business owners brought up tourism-related issues. Part of the passion may have been fueled by rumors running through the village.

Kismet owner Caryn Cannova pleaded with trustees to do something about Main Street’s poor lighting, broken sidewalks and the lack of effective snow removal. She described Main Street conditions as “treacherous” and contrasted Cold Spring’s 6-foot snow banks along Main Street to Beacon, where, she said, “streets were clear.” She also urged the Village Board to support the return of the Seastreak cruise boats this fall, stating that its passengers make up 25 percent of her business during the last quarter of the year. “If they don’t come, we’re in a lot of trouble,” Cannova said. “Those people spend a lot of money.” Last year, the New Jersey-based Seastreak visited Cold Spring each weekend from late September through mid-November.

Rumors squelched

Rumors had been heard in the village that, as one shop owner told The Paper, “the powers that be” were against Seastreak returning this fall. Commission chairwoman Elizabeth Merandy immediately refuted the rumor. “I have learned at Tuesday’s meeting that the Seastreak is returning this fall,” she said. “The board members at that meeting were unanimous in their support for having the Seastreak return. Like Cannova, he stressed that fourth-quarter tourism helps him survive the much slower winter season. The cost of heating oil alone, he said, can eat up the store’s fourth-quarter revenue, especially during the severe winters of late.

Shop owners also bemoaned in problems with the public restrooms near the pedestrian tunnel — including long lines, disrepair and “filthy” conditions. Bob Hayes, co-owner of Hudson Hill’s Café, said that because of heavy seasonal usage he has had to install better-quality toilets simply as part of the cost of doing business. Trustee Fran Murphy pointed out that while the restrooms are cleaned each morning, by 10 a.m. Village Hall begins to get complaints about their condition.

Aquaduct connection

The New York City Department of Environmental Protection (DEP) has approved the village’s request to tap into the Catskill Aqueduct where it passes by Nelsonville just east of the intersection of Route 301 and Fishkill Road. The connection is needed to provide water to Cold Spring and Nelsonville during the planned draw-down of the two reservoirs on Lake Surprise Road, required to repair the reservoirs’ aging dams. The approval is conditional upon the village’s prompt provision of several support documents within 30 days, a requirement that irked Murphy. “The city sat on this for a number of months.”

Sincerely,

James O’Barr

TOWN OF PHILIPSTOWN MEETING NOTICE

The Town Board will continue the Public Hearing to consider the establishment of a fire district upon the dissolution of the Garrison Fire Protection District of the Town of Philipstown:

September 9, 2015, 7 p.m.

at the Garrison Fire Department Facility

1616 Route 9, Garrison, New York

TOWN OF PHILIPSTOWN

Positions Available

The Town of Philipstown is seeking volunteers to serve as Fire Commissioners for the Garrison Fire Protection District.

Any persons interested should submit a letter of interest to:

Richard Shea, Supervisor

Town of Philipstown

238 Main Street

PO Box 155

Cold Spring, NY 10516
New Trial Ordered in Marcinak Murder

Some evidence ruled prejudicial

By Michael Turton

A new trial has been ordered for Anthony Grigoroff, convicted of second-degree murder in the shooting death of Garrison resident John Marcinak on New Year’s Eve, 2008. Grigoroff, who was also found guilty of criminal possession of a weapon in the second degree and two counts of attempted burglary in the second degree, was sentenced to 25 years to life in prison by Putnam County Supreme Court Judge James Reitz in December 2010.

The new trial was ordered by the Appellate Division of the New York State Supreme Court on Aug. 12. In their decision, Judges Cheryl Chambers, Priscilla Hall, Jeffrey Cohen and Robert Miller wrote that “the judgment must be reversed and a new trial ordered based on the [Putnam County] Supreme Court’s error in admitting testimony regarding a separate shooting that occurred prior to the events (in this case).”

The appellate court ruled that evidence to be prejudicial. In addition it ruled that hearsay testimony from a witness who said that she had overheard a conversation alluding to Grigoroff’s involvement in Marcinak’s death was also prejudicial. While the court found some of the evidence prejudicial, it also stated, “We find that it (the evidence) was legally sufficient to establish the defendant’s guilt beyond a reasonable doubt.”

In a prepared statement, a spokesperson for Putnam County District Attorney Adam Levy’s office said: “We have reviewed the decision, and are weighing all appellate options. Notwithstanding the error alleged by the court, the Appellate Division . . . held that the People had proof beyond a reasonable doubt. Therefore we, of course, stand ready to retry the case.”

Marcinak, 49, was married and the father of three children. His daughter Julie is now 20 and lives in Florida. “We were shocked that (Grigoroff) was granted a new trial,” she told The Paper. “We all knew that the possibility was there, but at least I never expected it to ever happen … Although we are all upset, we know that he is guilty and have faith that the court will once again find him guilty.”

The shooting took place in the early afternoon on Dec. 31, 2008, in front of Garrison Garage on Route 9, the towing service owned and operated by Marcinak. Grigoroff was accompanied by two other men, including his twin brother, Erick, and then 26-year-old Byron Mountain, neither of whom was charged with a crime. It is believed that Marcinak returned to the garage, interrupting the attempted burglary of his business. His body was found on a mound of snow close to the road, and at first it was believed he might have been the victim of a hit-and-run accident.

No date has been set for the new trial. Grigoroff, who was a resident of Lake Peekskill and 18 years of age at the time of Marcinak’s death, remains in prison.

Cold Spring Store Owners Air Concerns

By Michael Turton

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton

Cold Spring Store Owners Air Concerns

By Michael Turton
A Party of One (from Page 1)

day with my door open and anyone who wanted to talk to me could talk to me. And one of the things I’m most proud of is that a lot of the same people who put those signs up four years ago are the ones who convinced me to run for a second term and are supporting me now.

Mayor Casale’s Beacon roots run deep, but his roots in the city’s Democratic party run as well, despite the fact that he ran for mayor four years ago with the Independence Party, endorsed by the Republicans. He’ll be running for re-election with the Independence Party again this fall.

“My uncle, Ralph Flynn, served as the commissioner of Public Works for many terms, and he always ran on the Democratic ticket,” he recalled. Bob Cahill, who was the mayor of Beacon for two terms and chairman of the Democratic party, lived on the same floor when he was growing up, above what is now All You Knead bakery on Main Street. When Casale was just 4 years old, his father left the family. Cahill soon became a father figure to young Casale.

“He started the city’s Little League program with my Uncle Ralph and they coached for many years,” he said. “They had state championship teams. He coached basketball, he took me to ball games, and I watched what he was doing in politics. I would memorize his party card, the one that said ‘Vote Row E’ for the Democrats.” Casale’s interest in politics was formulated at that young age. When he graduated from Beacon High School, he attended Marist College for one year before getting a summer job with Beacon’s parks department. A full time job with the city soon opened up, and Casale took the job instead of returning to college. From there, he worked his way up to highway superintendent, a position he held for 28 years.

So Casale’s Old Beacon credentials are firmly established. But in his opinion, any label that is used to divide people is something to be laughed at.

“I hear people complain about people from Brooklyn,” he said with a chuckle. “But guess what? My grandfather moved here from Tremont Avenue in the Bronx. If he hadn’t done that, I wouldn’t be here. So what are we talking about? If you come here, and you want to make Beacon better, you’re part of Beacon. I know people don’t like change. But we all change our clothes every day.”

Casale continues to buck easy categorization via his party affiliations. He chooses to run with the Independence Party because he knew that once they gave him their endorsement they’d leave him alone. “They don’t tell you what you have to do,” he said. “And since I don’t believe in party politics, I knew they’d be the easiest party to belong to.”

When Casale ran for mayor four years ago, his plan was to only run for one term. “I knew I was going to have to make the tough decisions,” he said. “And that doesn’t make you very popular. If I was going to be worrying about a second term, I knew I’d be afraid to make those decisions. And I wasn’t going to be afraid to be tough. Then, after one term, if the people of the city asked me to run again, only then would I consider it.” It was only after being endorsed by so many Beaconites — including half of the Democrats on the City Council — that he decided to seek re-election.

Looking back on his first term, Casale is proud of several issues that he’s tackled. He’s restructured the city’s police force, putting more cops out on the street, which he says will not only make the city safer but improve community relations as well. “When I was a kid we walked everywhere because my Mom didn’t have a car,” he recalled. “But everywhere we walked, there was also a cop walking around, saying hello to us, watching out for us. Something changed in the 70’s and the 80’s and cops started staying in their cars. So let’s get them out there in the community. Walking, talking, and changing old habits. I believe our cops are the best. They got the toughest job in the world. But I tell them, if people know us before we go to a call, then they’ll support us when we go to a call. If they don’t know us before we go to a call, then it’s easy for them to support the other side.”

He’s pushed the thorny issue of consolidating the city’s firehouses from the City Council, demanding that this long argued about issue finally be resolved. “We’ve been talking about this since I was the highway superintendent,” he said. “No one ever wants to make a decision. We’ve just been kicking the can down the road. So one way or another, we’re going to make a decision and move forward with it.”

And he’s gone ahead with plans to finally construct a long overdue new garage for the Highway Department, even though he knew the decision would be unpopular due to its $9 million price tag. “I know they’re going to beat me up about this at election time and say that I like to spend money, but these were the issues that needed to be addressed,” he said. “To move into the next century, we have to spend some money up front.”

Casale already has ambitious plans for his next term, should the people of Beacon re-elect him. He’d like to continue to make Beacon more of a walkable, bikeable, and green community. The city’s streetlights are LED as well as the electric lights along Main Street, and Central Hudson will soon be replacing all of the lights in City Hall with LEDs as well as the electric lights along Main Street. And he’d like to revisit the city’s charter, and consider the possibility of term limits and the change of the City Council terms from two years to four years. And he’d like to revisit the city’s 10-year-old comprehensive plan, including the possibility of a transit oriented development (TOD) down by the river. When the issue of a TOD was first raised several years ago it was met with staunch disapproval from the community, who worried that building a commercial development at the waterfront would detract from Main Street.

“I think that the problem was that the TOD started at the river and was going to work its way up to Main Street,” he said. “But if we work on building Main Street down to the river first, then people won’t be so scared about the idea of having something down there and then we can think about this again.”

With his agenda set, Casale is looking forward to the campaign this fall. But first he had a few words about some comments his challenger, Democrat Ron Ray, told The Paper in an interview in the July 31st issue.

“Since Randy Casale has been in office, both as mayor and as a member of the City Council, taxes have gone up 25 percent,” Ray told The Paper. “He may not feel that because he’s not a homeowner in Beacon, but people like me feel it.”

“Ron Ray put out there that I don’t pay taxes because I don’t own a house in Beacon,” Casale responded. “I’ve been living with my better half for 20 years. The house is in her name. But before that I rented all of my life here in Beacon. And right there in the lease it would say, ‘Here’s your rent for the next three years, but if taxes go up then I have a right to raise your rent.’ So I think about taxes all the time because they affect everybody: The consumer, the renter, the business owner, and the property owner. Anybody that thinks that someone who doesn’t pay a property tax bill doesn’t worry about taxes shouldn’t be the leader of a community because they don’t understand how taxes work.”

He leans back in his chair and smiles. “And you can print that.”

Donate today: Philipstown.info/support
Cold Spring Emporium Opens Its Many Doors

Complex on Main Street includes 10 small shops

By Alison Rooney

Cold Spring’s Main Street now has an emporium to go along with its apothecary. These old-fashioned, evocative terms are intentional, aiming to give a particular new but “olde” retail character to some of the village’s shops.

Cold Spring Emporium is very new, having opened up just a few weeks ago. Formerly the Living Room dance studio and event space, and very formerly Palen’s Drugstore, the Emporium has retained some of the heritage of the space, keeping the tin ceiling and retaining the large Palen’s sign, which hangs over the entryway as it has for decades. But, change has come to the interior, as the space has been reconsidered and turned into multiple (10 in all) small shops, each with its own specialty.

The building that houses the Emporium is owned by Mary McHugh and Hiroshi Miwa, the husband and wife who also have opened up their first retail shop, Zakkaya, at the end of the central passageway that now cuts through the long rectangular space. Elliott Glenn, proprietor of Cape Cod Leather, which opened last October farther down the hill, has developed his concept of a “mini mall,” as he described it, feeling that Cold Spring needed something new and different from the mix of antique stalls and sole-business storefronts that currently dominate Main Street.

Hearing about the available space, Glenn approached McHugh with his idea, found that she was “on the same page — that the space should be turned into something very useful” — he said. He then enlisted his friend of 40 years, Bobby Ginsberg, a contractor and vintage guitar dealer, to both do the redesign and co-run the signature store, Vintage Guitars of Cold Spring, which occupies one of the two front spaces. Crystal Clear Fine Glass and Giftware, also run by Glenn, and featuring high-end pieces from Tiffany, Baccarat, Waterford, Lalique and Fabergé, along with a

Beacon Craft Workshop

Helping children ‘maintain that feeling of wonder and possibility’

By Alison Rooney

A group of eight young children were asked, “If you were only 1 inch tall, what kind of house would you build for yourself?” and the answers jumped all over the place: a beehive, a cave with a river and lava, a golden nest, a castle for fairies, a tree house, and a two-story place with an upstairs “party room.”

These resulted from a recent session at Beacon Craft Workshop, run by educator Ilana Friedman at a couple of Beacon locations, including Howland Cultural Center and the Chocolate Studio. Classes take place year-round, some in multipart series; others, like this one, are available singly or in two-class combinations.

Regardless of the theme of the class, Friedman has collaboration in mind. As her website states, “Working together, students ask questions, solve problems, and find even more joy in the process of making things.” This was evident throughout the hour of the “tiny house” workshop, as Friedman lobbed questions at the attentive young artists, all designed to get them thinking about the whys and hows of their creation:

“Have you thought about doors and windows, so your princess can enter the castle?” “I see you have bees; have you considered making the trunk out of bark?” “Think about what materials we have to make your home look just right. Maybe it could be twigs and moss, or a piece of fabric.”

There was never any direct, ordered instruction. “I want them to build independence. They can make choices, as artists as in life. They can explore it, test it out, find out what works,” explained Friedman, who holds a master’s in elementary education from Brown University. Her years of experience as a third-grade teacher, at a school that “really supported learning through inquiry as a fundamental,” shaped her. “I (Continued on Page 11)
FRIDAY, AUGUST 28

**Kids & Community**

**Dutchess County Fair**
10 a.m. - 10 p.m. Fairgrounds
6550 Spring Brook Ave., Rhinebeck
dutchessfair.com

**Sports**

Army vs. Youngstown State (Women's Soccer)
7 p.m. Clinton Field, West Point
845-938-2526 | gaparmsports.com

**Art & Design**

**Constellation Boat Tour**
7 p.m. Beacon Waterfront
Red Flynn Drive, Beacon
347-244-3044 | melissamcgillconstellation.com

**Film & Theater**

A Midsummer Night’s Dream
7:30 p.m. Boscobel
201 S. Division St., Beacon
914-837-6624 | 12grapes.com

SATURDAY, AUGUST 29

**Desmond-Fish Library classes at 1 p.m.**

**Kids & Community**

**Cold Spring Farmers’ Market**
8:30 a.m. - 1:30 p.m. Boscobel
1601 Route 9D, Garrison | csfarmmarket.org

**Sports**

Hudson Valley Renegades vs. Staten Island
7:05 p.m. Dutchess County Stadium
1500 Route SD, Wappingers Falls
845-838-0094 | heringfalls.com

**Art & Design**

Storm King Art Center
3 p.m. Wanderings and Wonderings With Amy Beecher
8 p.m. Moonlit Walking Tour
1 Museum Road, New Windsor
845-534-3115 | stormking.org

**Film & Theater**

A Winter’s Tale
7:30 p.m. Boscobel | See details under Friday.

**Music**

Winard Harper & the Jezi Posse (Jazz)
8 p.m. BeanRunner Café
1 Chestnut Street, Cold Spring, New York
845-424-4800 | garrisoninstitute.org

The Gordon Stewart Concert Series
Krista Bennion Feeney • Rachel Evans • John Feeney
and members of the Orchestra of St. Luke's
Sunday, September 20 - 4 p.m.
To benefit St. Mary In-The-Highlands
1 Chestnut Street, Cold Spring, New York
Music by Johann Sebastian Bach on period instruments featuring:
Cello Suite in G major • Partita in E Major
Trio Sonata V in C Major
Children, 17 and under, are welcome and free
Students, 18 and over with valid ID: $5
General admission $20. Tickets: brownpapertickets.com/event/1532624
SUNDAY, AUGUST 30

Kids & Community
Beacon Flea Market
8 a.m. - 3 p.m. 6 Henry St., Beacon
845-202-0954 | beaconfleabocabulary.blogspot.com
Kayak Waterfall Tour
10:30 a.m. Hudson River Expeditions See details under Saturday.
Dutchess County Fair
10 a.m. - 10 p.m. Fairgrounds
1 & 6 p.m. Painted Pony Rodeo & Bull Riding
6550 Spring Brook Ave., Rhinebeck dutchessfair.org
Beacon Farmers Market
11 a.m. - 3 p.m. Scenic Hudson River Center Long Dock Drive, Beacon
845-234-9325 | beaconfarmersmarket.org

Military Re-enactment Day
11 a.m. - 4 p.m. Beacon
1601 Route 9D, Cold Spring
845-265-3638 | boscobel.org
Faraground Community Pop-Up Café
Noon. Beacon Community Center
23 W Center St., Beacon facebook.com/faraground
Cruise
Noon. Beacon Community Center
23 W Center St., Beacon facebook.com/faraground
Tuesdays at 7:15pm - enactment Day
No experience necessary. No auditions.
You do not need to read music.
Dreamtime Music
Kazzrie Jaxen Quartet (Jazz)
3 p.m. Howland Cultural Center
Kazzrie Jaxen Quartet (Jazz)
3 p.m. Howland Cultural Center
Kazzrie Jaxen Quartet (Jazz)
3 p.m. Howland Cultural Center

THURSDAY, SEPTEMBER 3

Kids & Community
Brain Games for Seniors
10 a.m. Howland Public Library
See details under Tuesday.
Nature Quest for Kids (First Session)
4 p.m. Philipstown Community Center
See details under Wednesday
Ronnie Clark Coffey: Conservation Island (Talk & Singing)
7 p.m. Downeast-Fish Library
472 Route 403, Garrison
845-424-3020 | downeastfishlibrary.org
Music
Bosco & the Storm
7:30 p.m. Twine Eater Café
See details under Friday.
Swing Night
8 p.m. The Hudson Room
See details under Friday.
Meetings & Lectures
Zoning Board of Appeals
7 p.m. Village Hall
85 Main St., Cold Spring
845-265-3611 | coldspringny.gov
Town Board Meeting
7:30 p.m. Philipstown Town Hall
238 Main St., Cold Spring
845-265-3329 | philipstown.com
Meetings & Lectures
Fairy Tales Improv (First Session) (grades K-6)
4 p.m. Philipstown Community Center
See details under Wednesday.
Visit www.philipstown.info for news updates and latest information.

FRIDAY, SEPTEMBER 4

Kids & Community
Farm Store Open
3 - 6:30 p.m. Gymnac Farm
See details under Saturday.
Fairies Improv (First Session) (grades K-6)
4 p.m. Philipstown Community Center
See details under Wednesday.
Visit www.philipstown.info for news updates and latest information.

Health & Fitness
Navigating Healthcare Options
9:30 a.m. - 4:30 p.m. Howland Public Library
313 Main St, Beacon | 800-453-4066
mccny.org | Registration required.
Fiddle Yoga
Noon. Foundry Dock Park, Cold Spring
845-205-4444 | skybathyoga.com
Sports
Army vs. Hofstra (Men’s Soccer)
12:30 p.m. Clinton Field, West Point
845-998-2526 | gaarmysports.com
Army vs. Fairham (Football)
7 p.m. Michie Stadium, West Point
845-998-2526 | gaarmysports.com
Art & Design
PHOCentennial 2015 Final Deadline
845-809-5145 | busterlevigallery.com
Lucile Tortola (Opening)
6 - 8 p.m. Busted Levi Gallery
121 Main St., Cold Spring
845-809-5145 | busterlevigallery.com
Constitution Boat Tour
6:45 p.m. Beacon Waterfront
See details under Friday.
Film & Theater
HVSF: The Tempest
6 p.m. Storm King Art Center | 1 Museum Road, New Windsor
845-343-3115 | stormking.org
Calling All Poets
8 p.m. Center for Creative Education
464 Main St., Beacon
914-474-7758 | callingallpoets.net

August 28, 2015 9
Cold Spring Emporium Opens Its Many Doors

The Red Hots
10 p.m. The Hudson Room | Details under Aug. 28

Music
Orlando Marin Orchestra
8 p.m. Bear’s Den Café | Details under Aug. 28
Rhythm Future Quartet
8:30 p.m., Towne Crier Café | Details under Aug. 28
Central Perkes Trio
9 p.m., Wishing Well’s | Details under Aug. 28
Willow Blue With Heather Vacarr
9 p.m., Max’s on Main | Details under Aug. 28
Valerie Not Val
9:30 p.m. 12 Grapes | See details under Aug. 28
9 p.m. Max’s on Main | Details under Aug. 28
Willow Blue With Heather Vacarr
9 p.m. Whistling Willie’s | Details under Aug. 28
Central Perkes
8 p.m. BeanRunner Café | Details under Aug. 28
Orlando Marin Orchestra
Music

PROVEN AND PROVING IT.

The Paper
845-265-4444
skybabyyoga@gmail.com
www.skybababyoga.com

Running Wicked Wick, which sells all-natural soy candles made in the U.S., near door to the crystal.

Not to be outdone in the context of running multiple stores is Robert Lellbian, whose family members have rented out four stores for their new retail businesses. Lellbian is focused on “American artisians,” he said, and includes handmade furniture, toys, bird feeders and a selection of handmade food products. In the smaller space that adjoins, Lellbian’s son is selling vintage LPs, stacks you can flip through, categorized under musical genre, with albums by Pink Floyd and James Brown currently among those on display. Across from these selling spaces, Lellbian’s daughter has opened a pet supply store, specializing in handmade dog and cat feeders as well as custom-fit apparel. Pet owners can bring their pride and joy in for a fitting. In a different vein altogether, Lellbian’s son-in-law, Pete Hamboussi, features comics and action figures in his store. Lellbian is excited about finally being able to open a retail business in Cold Spring, something he’s tried to do for a long time now. “I always wanted to come into Cold Spring, but no one had the physical room for my furniture, it was too big for a stall. Now, I wanted the person-to-person contact of being able to speak directly to customers, and if I was just included in someone else’s space, that couldn’t happen.” Lellbian, a regular customer at the Stormville Flea Market, was pleased that he was able to come in right at the beginning and get a custom-made “double booth” for his specifications. So far, business is good, he said.

A photographer, whose business has not opened yet, occupies another space, and one other is still available to lease. Starting up a first-time retail business along with supervising the renovation of the building (which began in February) and dealing with all the new business tenants is a daunting challenge for McHugh, who has long-time connections to Cold Spring, and Miwa, a native of Japan. They have planned on starting “a little store selling Japanese housewares and goods” for a long time. It’s a good excuse for trips back home, for Miwa. “Redeveloping this space has been an experience, but we’re having fun doing it,” she said.

Zakayka, which means dry goods in Japanese, stocks Japanese bowls, sake sets and other tableware — all “everyday usable, dishwasher safe” from various regions in Japan, along with dish towels, classic Japanese toys and used Japanese books, largely fiction, which are, according to Miwa, “very difficult to find, even in New York City.”

And then, of course, there is the candy, already finding its way to the sweet of teeth around town. “I thought candy would be a charming thing to have,” said Cold Spring Candy Co.’s Ginsberg. He said he “designed the store to look vintage, like a carnival display — we’ve got bags and kids can come in, pick a number on the scale and add candy of their choice; it’s like a custom loot bag: de-stressing and non-serious.” There are also fill-your-own mason jars for $10 each and a selection of more “serious” chocolates, including Godiva.

Although opening hours vary from store to store, most are open from 11 a.m. to 6 p.m. Wednesday to Sunday, expanding hours when traffic warrants it. Cold Spring Emporium is located at 303 Main St., Cold Spring.
practice that a lot. There are certain technical skills and procedures that can be important to certain projects, and I do teach those, but in terms of exploring concepts, it’s most important for children to maintain that feeling of wonder and possibility.”

Beacon Craft Workshop was first birthed as Brooklyn Craft Workshop, four years ago. Friedman and her husband moved to Beacon two years ago, right around the time of the birth of their daughter. “We just felt we needed to be closer to nature. We’ve found such a strong community of families here,” she said. “It’s clear there’s interest in creative education — making sure that children get to play — and parents support each other.”

In watching Friedman oversee the class, it’s obvious that she redirects many of their questions back to them, and also facilitates their sharing ideas and supplies. A simple, “Where are the scissors?” generates a call to the others around the table to have a look for them and pass them along rather than a knee-jerk “over there.” There are suggestions to children to go over and choose materials of their choice, prompted by reasoning: “I’m just going to show you the options; think about who’s living here and what they’ll need. Have you thought about using hinges? Can I help you make a hinge?”

“Everyone, walk around the table and look closely. You might get an idea from someone else.”

All of this asking, not telling, turns out to be intentional. Friedman said: “With these classes there’s a sense of togetherness that we all feel when we’re working in proximity to each other. When I was a classroom teacher I taught all subjects, and when thinking about what my strong point was I felt like my biggest concern was social-emotional learning and that feeling of being in a group. For children to be aware of each other’s needs and that they can take care of those needs together is important.”

As the workshop progressed, the children were emphatic about their designs. One girl explained, “My fairies don’t have a place to live right now, so I’m making it for them,” while a boy was giving himself a bit of wiggle room: “I’m making a cave-ish place where a dragon-like creature lives.”

At a second session, later that week, the focus was on furnishing the mini-house, with class notes posing these questions: “How can we transform a cork into a couch? How can an empty matchbox become a canopy bed? ... We’ll study scale, and we’ll consider comfort, as we design and build for living small.”

Beacon Craft Workshop offers classes oriented to children at different ages, generally divided into preschool, early elementary and older elementary. There are classes offered for homeschooled children, during school hours. They also have birthday party workshops available. This fall’s offerings include various six-week-long Clay Explorations workshops; a Woodland Book Arts bookbinding series, which asks: “How do you make a tree into a book?”, an exploration of tree life for the youngest group; and Stamp and Stitch for the oldest, which joins carving stamps out of linoleum-like material, printing them on fabric and then sewing those fabrics into pillows, bags, etc.

For more detailed information on upcoming classes and workshops, visit beaconcraftworkshop.com or their Facebook page, or call 917-318-7801.

Butterfield Library Names Grand Prize Reader

Quinn McDonald, who will be entering eighth grade at Haldane, was Butterfield Library’s grand prize winner for the ‘Unmask’ summer reading program. Quinn was awarded a Kindle Fire, donated by the Friends of the Butterfield Library, at the library’s recent end-of-summer celebration.

Photo courtesy of Butterfield Library

September 5 - October 31, 2015
100 + Artists – on a 140 acre working farm
Visual • Performance • Music • Theatre • Dance

Opening Reception:
Sat, September 5, 2-6 pm
(rain date: Sunday, September 6)
2:00 Performance Art curated by Marcy B. Freedman
2:30 Music organized by Thom Joyce
Bert Rechtschaffer Trio, Tikí Daddy
Motherlode Trio, The Acoustic Vagabonds

Mid Run Reception:
Sat., Oct. 3, 2-6 pm (rain date: Sun. Oct. 4)
Arts in the Highlands at Mid Run Reception:
Dance Theatre Opera

Exhibition & Programs open to the public
Free of charge • open daily
Info: 845-528-1797
collaborativeconcepts@optonline.net www.collaborativeconcepts.org
The third and final concert in the series of chamber music concerts sponsored posthumously by Gordon Stewart, the late founder of Philipstown.info and The Paper, to benefit the Episcopal Church of St. Mary-in-the-Highlands, will be presented on Sept. 20 at 4 p.m.

The concert features music for solo stringed instruments and trio selections by Johann Sebastian Bach performed by Krista Bennion Feeney (violin), Rachel Evans (viola), and John Feeney (bass), in addition to other trio selections.

Krista Bennion Feeney is concertmaster of the Orchestra of St. Luke’s. John Feeney is principal double bass of the Orchestra of St. Luke’s. Evans, a violist and violinist, has played with many of the leading Baroque ensembles in the U.S. and Europe.

General admission tickets, $20, are available at brownpapertickets.com. Student tickets are $5, and children under 18 are welcome free of charge. Supporter tickets at $100 and sponsor tickets at $250 include preferred seating and acknowledgment in the program and can be purchased by mailing a check to St. Mary’s, 1 Chestnut St., Cold Spring, NY 10516. For information, call 845-265-2539 or visit stmaryscoldspring.org.

The exhibit will be open daily from 10 a.m. to dusk from Aug. 31 through Oct. 31. Saunders Farm is located at 453 Old Albany Post Road in Garrison. Parking is free; free handicap access is provided with an on-site “taxi service” during the two openings only.

For more information, visit collaborativeconcepts.org or call 845-528-7797.

Gordon Stewart Concert Series Closes Sept. 20
Bach concert to benefit St. Mary’s in Cold Spring

The third and final concert in the series of chamber music concerts sponsored posthumously by Gordon Stewart, the late founder of Philipstown.info and The Paper, to benefit the Episcopal Church of St. Mary-in-the-Highlands, will be presented on Sept. 20 at 4 p.m. The concert features music for solo stringed instruments and trio selections by Johann Sebastian Bach performed by Krista Bennion Feeney (violin), Rachel Evans (viola) and John Feeney (bass). It was Stewart’s wish to continue to bring the highest level of musicianship to his own community, and these concerts are the culmination of this desire. The musicians who will be performing in this concert also played in Stewart’s recent concerts of Handel’s recent concerts of Handel’s cello suite rarely heard in concert on violin.

Top, Rachel Evans, and above, John Feeney
File photos by Ross Corsair

Constitution Island Talk
With Ronnie Clark Coffey
Author of Constitution Island to speak Sept. 3

An author talk and book signing with Ronnie Clark Coffey, author of Constitution Island and a number of other local histories, will be held at the Desmond-Fish Library on Thursday, Sept. 3, at 7 p.m. Coffey is a teacher, researcher and the former executive director of the Constitution Island Association. Her talk will cover the history behind this landmark and provide a preview for Constitution Island’s upcoming Family Day on Sept. 26. As the location of the first fortifications built to defend American independence, Constitution Island was the anchor site of the great chain that stretched across the Hudson to impede British passage. During the 19th century, it was the home of two sisters, Susan and Anna Warner. In 1916 the Constitution Island Association was founded to preserve the island and its historic gardens and memory of the Warner sisters and their historic island.

The Desmond-Fish Library is located at 472 Route 403 (at the corner of Route 9D) in Garrison. For more information about any of the library’s upcoming programs, visit desmondfishlibrary.org.

Collaborative Concepts Farm Project 2015
Sculpture at Saunders Farm Aug. 31 to Oct. 31

Collaborative Concepts, a nonprofit organization of professional artists, will once again bring together sculpture and installations by more than 70 participants on the rolling fields of the 140-acre Saunders Farm in Garrison. The Farm Project 2015 marks the exhibit’s 10th anniversary at Saunders Farm. Visitors are welcome to the opening and the mid-run reception, both free, with refreshments and entertainment.

At the opening reception on Sept. 5 (rain date Sept. 6), a program of performance art will be presented from 2 to 6 p.m. in the fields, and music will be presented from 3:30 to 6 p.m. Visitors may bring a picnic and blanket.

At the mid-run reception on Oct. 3 (rain date Oct. 4), a program of dance, opera and theater will be presented from 2 to 5 p.m.

The exhibit will present two opening receptions on Friday, Sept. 4, and Saturday, Sept. 5 (rain date Sunday, Sept. 6). At the opening reception on Friday, Sept. 4, performances will be presented from 2 to 5 p.m. Admission is free. Refreshments will be served at 5 p.m. At the opening reception on Saturday, Sept. 5 (rain date Sunday, Sept. 6), a program of performance art will be presented from 2 to 6 p.m. Music will perform from 3:30 to 6 p.m. Visitors may bring a picnic and blanket.

A devoted lifelong sailor, Thurston expresses his love of the sea through his over-size land and seascapes. A professional interior designer, he received his training at the Parsons School of Design and the New York School of Interior Design. He developed his artistic style and technique at New York’s prestigious Art Students League and is currently a member of the Garrison Art Center’s Leadership Circle.

Pruning is an art
If you are looking for a “natural finish” and do not want to see your ornamentals cut back severely to dead wood, choose artful pruning. Artful Pruning allows your ornamentals to keep looking good.

Artful Pruning gracefully brings your ornamentals back to a more appropriate size. For an artful, natural finish, call the artful pruner.

Call Gregory, with over 10 years of experience as a career gardener specializing in natural and restorative gardening.

For an artful, natural finish, call the artful pruner.

845.446.7465

Yearning for a safe and sacred spiritual community with which to share your heart? Feeling the need for deep healing?

Mesayok Medicine Spiral 11
Healing Training in the Peruvian Bundled Mesa Tradition

We gather on the third Saturday of every month for 16 months.
Starting September 12, 2015
10am-7pm including free ceremony. Enrollment is open until December. All gatherings are being held at a private home in Beacon, NY. Pickup from train is available.

Space is limited! Call today!

For questions/registration call 845-831-5790 xoelovemore@gmail.com

Eileen is available for private healing sessions as well as personalized group teachings.

For more information about Eileen or her healing sessions, visit www.eileenohare.com

If you have received the Muny-til-Rites, Spiral 11 is a great next step
On Wednesday, Sept. 16, the Howland Cultural Center is hosting a bus trip to the New York Botanical Garden to see the exhibit of artist Frida Kahlo’s paintings and a reinterpretation of her courtyard garden at her lifelong home, Casa Azul, in Mexico City. In addition, visitors may explore 250 acres of flowers, plants and trees that can be viewed by motorized carts, and the Shop in the Garden has a vast selection of books and gifts related to the Kahlo exhibit and more.

Lunch is available at the garden in any one of three venues, also offering Mexican specialties. The total cost is $60 for Howland members and $65 for nonmembers. The fee includes an air-conditioned motor coach, entrance to the Botanical Garden and the driver’s gratuity. The bus leaves Beacon promptly at 9 a.m. and returns approximately at 5:30 p.m. It will pick up and return passengers to the parking lot on Henry Street, directly behind the Yankee Clipper Diner. There is ample parking for cars in this municipal lot.

For further information and/or to register, call the Howland Cultural Center at 845-831-4988 or 831-4614.

Workshop on Financial Fitness at the Library

Two sessions for Dutchess residents Sept. 10 and 17

A drienne Haynes will present a two-session (three-hour total) financial fitness course at the Howland Public Library on Thursday, Sept. 10, and Thursday, Sept. 17, from 6 to 7:30 p.m. Topics will be presented by Adrienne Haynes, a housing counselor with Hudson River Housing, Inc. For more information, contact the NeighborWorks Homeownership Center of Dutchess County at 845-454-0908.

The Howland Public Library is at 313 Main St. in Beacon. To see all upcoming events at the library, go to beaconlibrary.org and click on “Calendar.”

Movies That Matter in Beacon Start Aug. 28

A monthly documentary screenings called “Movies That Matter Beacon” will be launched on the last Friday of each month, starting on Aug. 28, 2015, at the First Presbyterian Church of Beacon at 50 Liberty St. in McKinley Hall. Admission is free (donations to help maintain the series will be accepted). The series will show documentaries that address the pertinent issues of our times, with emphasis on climate change, economic inequality, racial injustice and political protest in the interest of educating for action. Films will be shown in their entirety and will be followed by discussion of the issues raised.

The first film, on Aug. 28, is Taking Root: The Vision of Wangari Maathai, the dramatic story of Kenyan Nobel Peace Prize Laureate Wangari Maathai, whose simple act of planting trees grew into a nationwide and international movement, organizing and empowering the women of Kenya and effecting major change in their undemocratic and corrupt government.

Upcoming films are The Last Mountain (on the devastation of mountaintop mining in Appalachia) on Sept. 25; Food Chains (the story of the Immokalee tomato pickers of Florida) on Oct. 30; Food, Inc. (on agribusiness and food justice) on Nov. 27; Years of Living Dangerously (on climate change) on Jan. 29. (There is no film in December.) Films may be subject to change.

Co-sponsors of the series are the First Presbyterian Church of Beacon, the Beacon Peace Awards Foundation, Beacon Independent Film Festival and Southern Dutchess NAACP. Doors open at 7 p.m. The films will be shown promptly at 7:30 p.m. Light refreshments will be served.

For further information, call 845-838-2445 or 914-907-4928, email info@moviesmetterbeacon.org or register at evenbrite.com.

Hispanic Heritage Month Show at Howland

Exhibit of art by 12 Latino-American artists

On Saturday, Sept. 5, the Howland Cultural Center will celebrate its 20th annual tribute to Hispanic heritage: Jose Acosta, Salvador Arias, Alfredo Bejar, Rafael Figueroa, Jose E. Gonzalez-Soto, Maria Lago, Rafael Lopez, Nestor Madalenguttu, Wilfredo Morel, Joseph Pimentel, Marisa del Poyo Slick and Elisa Fritzeck. Visitors may view the art exhibition every Friday through Monday from 9 a.m. to 5 p.m. except on Sunday, Sept. 20, when the art gallery will be closed to the viewing public as the Howland Chamber Music Circle will present the Juilliard String Quartet in concert at 4 p.m.

The Howland Cultural Center is located at 477 Main St. in Beacon. For further information and/or directions, call the Howland Cultural Center at 845-831-4988 or check out the schedule on Facebook.

Community Briefs
Glynwood Hosts Gala to Support Local Farming

Glynwood will hold its annual Farm Dance Gala, a night of food, festivity and dancing at its 225-acre farm in Cold Spring, on Saturday, Sept. 12, from 5 to 10 p.m. This year, Glynwood’s Harvest Award will go to New York-Presbyterian/Hudson Valley Hospital’s Harvest for Health program, with its initiative to ensure “health through food.” Led by John Federspiel, the Harvest for Health program ensures that nutrition is incorporated into every care plan for its patients. In order to address obesity, heart disease and diabetes, Federspiel designed the program to offer healthy cooking classes, an organic gardening program and the bi-monthly farmers market on-site.

Glynwood’s Farm Dance Gala will showcase locally sourced food. A Harvest Table during cocktail hour will offer guests cheese, charcuterie, salsa and crackers, all from Hudson Valley farms. Caterer, wine, beer and Saratoga Spring water will also be available. Additional products will be offered at the marketplace following the event. A seated dinner will be catered by Main Course Farm to Table Foods and Catering in New Paltz and will feature Glynwood’s pasture-raised meat. The Edith & Bennett Band is the musical entertainment, alongside caller extraordinaire, Dave Harvey. Glynwood’s live auction prizes this year are organized in packages by theme: “Taste” (dinner and wine pairings in New York City and the Hudson Valley), “Explore” (travel destinations, including a private tour and luncheon at Les jardins des Quatre-Vents in Quebec), and “Do” (educational and taste immersions with regional food and beverage producers). Prizes also include Glynwood farm products, tickets to farmer training workshops and the opportunity to sponsor one of this season’s five farm apprentices.

For tickets and information, visit glynwood.org, or call 845-265-3338.
Roots and Shoots

Trapa natans: Plant Invader in the Hudson River

By Pamela Doan

When I first started kayaking on the Hudson River, I never suspected that the dense plant cover was problematic. I didn’t know much about invasive plants then and assumed it was all supposed to be there. Now that I understand more about invasive species, I know that all that foliage spread out on the water’s surface is really a huge problem for the ecosystem of the river and actually an exotic plant that has displaced natives.

Look out the windows of Metro-North as you travel along the Hudson and you’ll see it in the marshes and in the river. Water chestnut, or *Trapa natans*, appears in the river only about as far south as the Philipstown area. It prefers freshwater, and the river becomes more and more brackish south of here.

When I spoke to Dr. David Strayer, freshwater ecologist at the Cary Institute for Environmental Studies, I learned that water chestnut has spread everywhere that it’s probably going to spread at this point. That means controlling it or eradicating it isn’t even really on the table as a plan, that’s how difficult it would be. At this point, the main goal is to contain it from spreading to other waterways from the Hudson. Lakes, ponds, marshes, rivers, wherever there is a freshwater source, water chestnut can invade. Water chestnut can be found in the river from the Philipstown area all the way north to Troy.

Eric Lind, director of Constitution Marsh Audubon Center and Sanctuary, looks out at the marsh every day and his chestnut can’t compete, and it can’t grow along-side or under water chestnut. Plants in the river perform many functions. Described technically for study as “submerged aquatic vegetation habitats” by scientists and researchers because the plants root under water and have leaves on the water’s surface, these areas are nurseries for young fish and are home to many invertebrates, and they support the overall ecosystem of a healthy waterway. One of the most important features of plants in the river is to provide oxygen, which everything needs for survival. Water chestnut, however, takes oxygen out of the water. Strayer said, “It releases oxygen into air, not water. Tides push oxygenated water into a bed, and when water comes out it has little or no oxygen in it. We don’t fully understand it.”

By blocking light from the water, the plant prevents photosynthesis for other plants. Water celery, or Vallisneria americana, is the native plant that has been displaced by water chestnut. It can’t compete, and it can’t grow along-side or under water chestnut.

Water chestnut covers the bay in front of Denning’s Point State Park along the Beacon waterfront.

Limited Editions Realty, Inc.
10 Marion Ave., Suite 2, Cold Spring, New York 10516

Garrison REDUCED $749,000

A soaring contemporary on 3 private acres in the heart of Garrison. A story living room with window to match and a wood burning stove. A formal dining room, eat-in-kitchen (with access to rear porch/deck) and a den are on the entry level.

A master bedroom and bath are located on the second level and an additional bedroom is in the loft area. The lower level has a bedroom and full bath. Many extras will go with the home.

Garrison golf, spa and restaurant are at your fingertips for easy living. Don’t let this one get by ....

Garrison $374,000

A cozy one-level ranch-style home in Garrison on one acre of wooded land with rock outcroppings and gardens. This charming home has a large master bedroom and private bathroom, newly tiled floor, whirlpool bathtub with separate shower, two windows and skylight.

The second bedroom, also with skylight, has a bathroom across the hall. The spacious cook’s kitchen with granite counters, farm sink, good storage extends into a dining area and sitting room. This back room has a wood burning stove, skylights throughout, newly-tiled floors, and new windows that look out onto an expansive deck and backyard. Less than a mile down the hill is a private lake and tennis courts for the community. This sunny, quiet home is perfect year-round or for weekend getaways.

Conveniently located to Metro North and major roads, it is one hour from New York City.

Questions?
Contact Pat at 845.222.5820

Cold Spring REDUCED! $399,500

A sturdy brick one-story 3BR, 1.5 bath home that was built by the owner has H/W floors throughout, C/AC, 3-zone furnace and is meticulously maintained. Walking distance to schools and shops.
Preparations for Made in Philipstown Continue

Benches and vegetables part of Sept. 5 community banquet

By Alison Rooney

With Labor Day weekend approaching, preparations for the Made in Philipstown banquet, which will take place on Saturday, Sept. 5, are in full swing. The notion of a community gathering, where everything on the table has been grown or thrown by hand, has obviously struck a happy chord with residents:

The free event was fully subscribed mere hours after being open for registration.

Over 350 community members, from children to elders, came along to plate-making and decorating workshops conducted by Garrison Art Center master potter Lisa Knaus over the past few months. Participants made their plates from a four-color palette of indigo blue, terracotta, white and cream on their designs. Some people came in with artwork on which to base their designs, whereas others had no idea at the start. All were inspired by each other, Knaus said.

“They set each other off with their ideas, and it was a beautiful thing to watch so many people be inspired. Most took a long time, working on it with a lot of care ... I’ve been making pots for 37 years, and to see people become so inspired by a process that I tend to take for granted now actually revitalized me,” Knaus related.

Also making functional objects with an eye to beauty is Tom Ptacek, who is creating wooden trivets. ’They set each other off with their ideas, and it was a beautiful thing to watch so many people be inspired. Most took a long time, working on it with a lot of care ... I’ve been making pots for 37 years, and to see people become so inspired by a process that I tend to take for granted now actually revitalized me,’ Knaus related.

The plates were fired twice, and then Knaus applied a clear glaze. As of this writing, the process was still continuing, with more of the 400-plus plates still coming out of the kiln and stored until the event.

The banquet diners will all be pulling up a seat in the form of a bench — 80 of them, in fact, to accommodate everyone at the 300-foot table. All 80 have been made by Garrison’s Joe Regele and a contingent of volunteers, the second half of them completed last Saturday (Aug. 22), at what one could call a benchmark event, with volunteers helping to sand, brand (each with a Made in Philipstown logo) and apply linseed oil to polish off each bench.

Alas thrown in. “My biggest surprise in the past few months. Participants made their plates from a four-color palette of indigo blue, terracotta, white and cream on their designs. Some people came in with artwork on which to base their designs, whereas others had no idea at the start. All were inspired by each other, Knaus said.

“They set each other off with their ideas, and it was a beautiful thing to watch so many people be inspired. Most took a long time, working on it with a lot of care ... I’ve been making pots for 37 years, and to see people become so inspired by a process that I tend to take for granted now actually revitalized me,” Knaus related.

The benches had better be built strong enough to support hundreds of very well-fed people, especially as the meal goes on, for a bountiful amount of food will be heaped in and upon the bowls and plates. The food for Made in Philipstown will be organized as follows:

• Jim Ely of Riverview Restaurant is managing all the catering.
• Shelley Boris of Fresh Company is preparing the chicken.
• Glynnwood is growing the chickens.
• Davoren Farm is providing corn, squash and sunflowers.
• Longhany Farm is providing the tomatoes.
• Linda Lomonicia is providing the peppers.
• Vera’s Market is providing the mozzarella.
• Liz Biehler Rauch is making dessert tarts.
• Zanne Stewart is working on all aspects of food.
• Luke Davoren and Tracy Strong are making bread.
• Peter Conaway is helping with wine and beer.
• Sandy McKevey is bringing herbs from the Haldane School Garden.

The table will be adorned with sunflower arrangements from the Philipstown Garden Club, and Hudson Valley Seed Institute will be providing herb pots for the tables, made by students. They will also be doing a garden project at the event for kids. Danielle Martindil will be running another workshop during the event for kids, where they will be making decoupage lanterns out of mason jars and tissue paper. There will be a procession of kids with their lanterns with candles at dusk, after the meal and before the music begins.

Andy Revkin is organizing an impressive list of local musicians to perform before and after the meal. Those who didn’t manage to make a plate or otherwise register are welcome to come along later just to hear the music.

If you are not among those currently signed up for Made in Philipstown, all hope is not lost, as there is a wait list, open to Philipstown residents. Go to madeinphilipstown.com to add your name to it. The banquet and activities will take place from 4 to 8 p.m., rain or shine, by the water at Garrison’s Landing, with parking available at the adjacent Garrison Metro-North station.