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THANK YOU EVERYONE!

Our first issue was a smashing success, thanks to all of you – our advertisers and readers. Thank you!

I have to admit that I was elated and happily surprised at the response that we received by the comments that we got, and by the phone calls and emails that we received. Thank you everyone! And I'd like to add that it was so fun getting to meet everyone, too! I feel very welcomed and accepted in this area and on Main Street in Millerton. I felt that way in particular the other day when I was walking to the office from my car and Timmy Shaffer of Dutchess Oil & Propane drove by waving at me, then up the street Dick (the owner of Oblong Books) waved, too, followed by a number of other local folks who walk by every day, but now give us a daily smile and wave. Everyone is so nice around here!

It seems that the community agreed that there was a need for a purely local magazine and have embraced this one. We are truly happy about that, and we welcome your suggestions! But we really have to remember to thank our advertisers, because it is thanks to them that we are able to publish this magazine. Their ad support pays for the free copies that you pick up. So please return the favor to our advertisers by shopping in their stores and or using their services. They are fantastic businesses and a great bunch of people, too!

Minor changes / additions

As with every venture, you notice a few mistakes here and there. I was relieved to catch only a few – all of which we've fixed for this issue. One of the changes is that we will be changing the release date of the magazine. In the next two months or so, the magazine will be coming out earlier, moving from having a middle of the month release date to a first of the month release date. We live and learn!

We will also be making some additions to the magazine. For one we welcome our farm groupie, Memoree Joelle, to the family. We didn't have room in the first issue to start our series on local farms, but are happy to announce the first appearance of that column in this issue. Sol Flower Farm in Millerton is our first farm, and Memoree will be making the rounds to all of the local farms to tell us all about their great fresh and local products! We're excited.

As always, thank you to our readers, supporters and advertisers! And we welcome your comments and questions.

- Thorunn Kristjansdottir



APRIL 2013

Cover photo by
Steven Steele Cawman

CONTENTS

- | | | | |
|----|---|----|--|
| 6 | THE REAL IRON MAN
tim jones, metal artist | 26 | LOCAL HISTORY
the northwestern highlands |
| 9 | FRIENDLY FACES | 29 | BUSINESS SNAPSHOT
the handsome chef
wildoutdoors taxidermy
factory lane auto repair
dutchess oil & propane |
| 11 | A HEALTHY LIFESTYLE
in defense of food | 30 | MONTHLY ADVICE COLUMN |
| 13 | BUSINESS PROFILE
the copake auction house | 31 | CLASSIFIEDS
HOROSCOPES
LISTINGS |
| 17 | GREAT GASTRONOMY
irving farm coffee roasters | | |
| 19 | TALES OF A FARM GROUPIE
sol flower farm | | |
| 21 | THE REAL ESTATE MARKET
ancram, ny | | |
| 24 | IMPORTANT CAUSES
may plant sales | | |

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the real iron man

TIM JONES, METAL ARTIST

By Steven Steele Cawman
arts@mainstreetmag.com

You don't have to escape into the fantasy world of Marvel comics or a dark movie theater to see Iron Man. You need only pay a visit to Tim Jones of Stissing Design (pictured right), located in Pine Plains, NY. There, we have an Iron Man of our very own. Tim is an artist and designer of fine home furnishings made primarily of metal. As a sixth generation blacksmith, Tim comes from a long legacy of iron men. He displays his heritage proudly in his studio. There, the anvil that belonged to his great-great-grandfather is placed alongside some of the modern tools of the trade like welding equipment and large-scale machinery. Those familiar with Pine Plains and its history will remember the building that houses his studio as a former block ice warehouse. Later, it served as an oil company's vehicle repair shop. The past and the future are forged together in Tim's studio.

The world of Zinc

Jones founded Stissing Design in 2004, along with his son. His studio was the first in the United States to focus on the design of European styled zinc top pieces, infusing them with a French Industrial design aesthetic. Zinc has been a popular design material in Europe for over 200 years. Known for its antimicrobial properties, warm tones and durability, zinc has frequently been used as a top for counters and bars in bistros throughout France. In the classic film, *The Graduate*, Mr. McGuire advises Benjamin Braddock that the future lies in plastics. In a similar moment, Jones recognized the potential for bringing this design element to the

United States. He was ahead of his time and the market for zinc furniture took off. He has had great success in creating a diverse range of furniture and continues to be at the forefront of embracing zinc as a favoured material. Today the popularity of zinc and the French Industrial design style is widespread and they can be seen in popular stores like Restoration Hardware and Pottery Barn.

Innovation and change fused with history

Tim's style and aesthetic have evolved and changed over the years. After seeing many of his original designs knocked off by mass market producers, Tim recognized that the market was becoming saturated with zinc pieces. As always, he innovated and developed a new aesthetic that once again brought him to the forefront of design and creativity. Today, his work is greatly influenced by what could best be described as an American agricultural aesthetic. His time growing up in and around Pine Plains helped to form this unique approach to furniture design. His experiences inform his design. His goal is to preserve and celebrate elements of our collective history through repurposing and innovation. For instance, a table lamp on display in his studio is made from a piece of a plowshare he found while collecting deer antlers during a walk in the woods. Deer antlers are another element that is found in his work.

One of the goals of this agricultural aesthetic is to be as environmentally responsible as possible. Found and repurposed materials, such as the deer antlers, enrich his work. Examples of this can be



seen throughout his showroom. Currently, the largest piece in the studio is a black walnut table with a 1940's era industrial base plated in nickel. Not only is the base of the table repurposed, but the top is also made from reclaimed antique wood that has been used twice before in other incarnations. Tim has an established network of people who bring potential supplies to him when they find interesting pieces of old agricultural and industrial pieces. In addition to the materials that come from others, Tim also travels extensively across the country to find pieces that he can use in his work.

Taking center stage

Jones' work is highly sought after by designers and retailers alike. He has developed numerous unique centerpieces for high-end stores across the country. His innovative furniture pieces that contrast but do not overpower have helped him build a great

relationship with the well know women's fashion retailer, Leggiadro. In many of their exclusive stores, one finds one of Tim's larger pieces serving as a focal point. The hard edged, industrial look of his pieces provide an eye catching backdrop and strong contrast to the signature feminine style of the store's exclusive line of clothing. He also supplies an exclusive store in Manhattan with one-of-a-kind tables and decorating elements for some of the world's top interior designers and decorators. Additionally, he was commissioned by the Atlantic Grill at Lincoln Center in New York City to create over sixty zinc-topped tables for the restaurant.

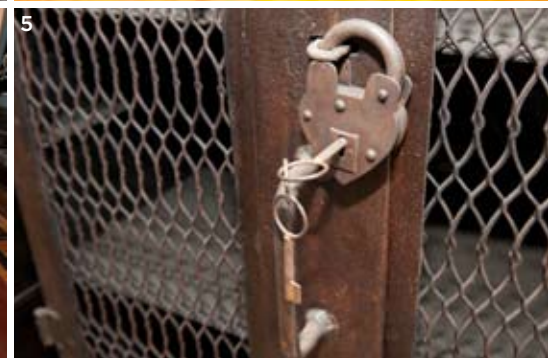
Fusing architecture and organic design

In addition to his original design work, Jones also collaborates with his assistant, Deborah Strickland, a graphic designer and visual artist. They work together on a limited number of art commissions each year. Frequently, these projects fuse architectural and organic design elements. These select undertakings are unique and focus on innovatively creating an aesthetically pleasing solution to engineering or structural issues. These collaborations further transform his unique design aesthetic and create unique pieces of art.

Jones showed me one of these special projects on the day I visited him in his studio. A client renovating a nineteenth century home in Pine Plains had the opportunity to remove the lower portion of a wall on the home's second floor, effectively opening it to the dining room below. This allowed the ample light of the upper floors into the dining room, opening up the 1,600 square-foot home considerably. As the wall was not load bearing, the client's original desire was to leave the lower portion of the wall completely open. This option was not accepted by the town's zoning commission, so an alternative solution had to be found. The client approached Jones for a solution and he proposed the creation of original art panels of milled steel to be placed between the newly exposed posts. These panels solved any issues raised by zoning regulations while providing a creative way to allow light from the upper level to flow into the floor below. As the dining room looks out on a small pond on the property, Jones created five panels with a reed and cattail motif. Indoor and exterior spaces are forged harmoniously. Individual elements work together in a larger context. Even though each of the panels is unique, all work together to create a pattern. The outer two and central panels are more elaborate than the two that they flank. From design to installation, the whole process was completed in about a month.

Collaboration and innovation

Jones also is collaborating with Wanda Furman, interior stylist and former director of fashion for Saks Fifth Avenue, on a line of select furniture pieces



called "Furman Jones Essentials." These are available exclusively through Hammertown Stores. The collaboration has resulted in hand-made furniture with a unique point of view that is affordable and will stand the test of time.

As always, Tim continues to innovate and create, pushing the boundaries of his design aesthetic. ●

Tim Jones' Stissing Design has a small showroom and studio in Pine Plains that can be visited by appointment. To arrange a visit call 518.398.0100 or email stissingdesign@gmail.com.

Are you an artist and interested in being featured in Main Street Magazine? Send a brief bio, artist's statement, and a link to your work to arts@mainstreetmag.com.

Details of images depicted on this page:

1. Central display table, Leggiadro, Santa Barbara, California
2. Downstairs view of custom iron panels
3. Upstairs view of custom iron panels
4. Reclaimed black walnut table with nickel plated industrial base
5. Detail of multi-media case

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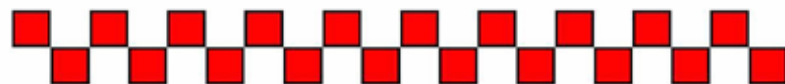
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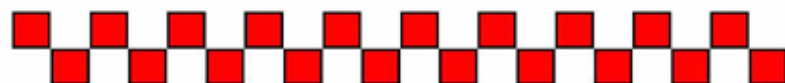
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Roger Wolf has been a Millerton resident for the past eleven years with girlfriend Pam Michaud, but he is originally from Westchester. We won't fault him that, because Roger is a great guy who is semi-retired and enjoying life. For the last thirty of his forty-three years in the carpentry industry, Roger worked in a union. He learned so much over the years and now says that he can pretty much do it all. He enjoys expressing himself through art, such as painting, sculpting, and writing, too. Roger describes his work as abstract, with a variety of subjects. Staying busy is not a problem for Roger on his days off either. He and his cute little dog, **Bradley**, go for a three to four mile walk every day around Millerton. You may have seen them walking Main Street or at Irving Farm getting a cup of Joe. Roger describes Millerton as a magic place filled with great people.



Samantha Scotti is originally from Long Island, but now resides in Millbrook with her husband and two dogs. She gushes as she tells how she married her soul mate, and their two dogs are their babies. Sam is one of the hard working tellers at First Niagara Bank in Millerton. She says that she enjoys working there, "It is a quaint small town with good people." Sam is very friendly and outgoing and loves being with people and animals alike. In her spare time she finds herself working out, reading, taking nature walks, and spending time with family. Sam puts her heart into everything that she does and sporadically for the past year has volunteered her time to cancer patients at the Dyson Center at Vassar Hospital in Poughkeepsie. We thank her for her smiles, friendly disposition and service at the bank, and for her time and dedication in her volunteer work!



After living in Spain for eight years, it is no wonder that **Owen O'Neill** has a passion for traveling. Owen uses the internet to his advantage; reading about worldwide landmarks and places off the beaten track such as locations in Columbia, Venezuela, and Morocco. He is thinking that Argentina or Chile would be a great location for his next adventure. Owen enjoys meeting new people in his travels and loves studying different languages. If Owen isn't playing hard he is working hard at First Niagara Bank as a Personal Financial Associate. He offers financial and banking services in both Spanish and English. Owen says his job is rewarding, because he loves being able to help people of all ages to organize their financial future. Owen likes how Millerton is a very active town, but still has the small town American feel. Until next time Owen; hasta la vista!



Bill Murphy found himself visiting a friend in Millerton five years ago and has been in Millerton ever since. Bill likes it here and says there is so much to like about this town, especially the convenience factor. You can walk anywhere, and the rail trail is close by, too. Biking is one of Bill's favorite outdoor activities and that's what we found Bill doing this morning, fixing the gears on his bike. He said even if he couldn't fix it quite right, that wasn't going to stop him from enjoying a nice morning ride. Bill is now semi-retired, but still has fun working on web design, because designing is an enjoyable and creative way to express one's self. Bill went to school on Long Island and has a BA in fine arts. Happy biking, Bill!



Jonathan Grusauskas loves music and to share his love of music with people of all ages. It is much more than just his day job! Jonathan and his music partner, Kealan Ronney, started The Music Cellar right off of Main Street in Millerton three years ago, and they offer lessons for instruments of all kinds. Rhythm is a big part of music, therefore the drums and guitar are never far from Jon's fingertips. "Everyone wants to learn to play the guitar." But just this morning he was teaching the drums in a toddler jam. Living in Millerton is great Jon says, "There is always a little bit of music happening." On the weekends you never know who you will see, celebrities like Vin Diesel have been known to frequent Millerton. But then you always have the central core comprised of the locals, who are always there to help each other out. Rock on!



John Pudvah often takes advantage of the nice weather and walks from Millerton to Lakeville where he works at the Hotchkiss School District. And that is just what he was doing today when we caught up with him. Working for Hotchkiss for just over 13 years has been fun, says John. There are many different art events that they host that are open to the public; such as art galleries and concerts that John enjoys. John also gets the pleasure of meeting so many great students from all over the world. It is fun to get to experience different cultures. John finds his free time spent with his family and friends and enjoying the Millerton atmosphere. John says it has been fun to watch Millerton transform into the town it has become over the last few years. The Movie House and the coffee shop are two of John's favorite places to visit in town.



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a healthy lifestyle

By Thorunn Kristjansdottir
info@mainstreetmag.com

After meeting with the nutritionist last month and sharing that experience with you, it got me thinking about the food that we eat. We are what we eat, after all. For that reason, I went searching my library to find my copy of *In Defense of Food*, by Michael Pollan, to re-read it. It is a fascinating book on many levels and I thought it relevant for this column. I had read it many years ago, and its ethos has stuck with me.

Eat food. Not too much. Mostly Plants.

In his book (essentially an eater's manifesto), Pollan has his philosophy on the book cover graphic: "Eat food. Not too much. Mostly plants." This echoes what the nutritionist had said to me a few weeks back. The inside book jacket description further explains this philosophy: "Food. There's plenty of it around, and we all love to eat it. So why should anyone need to defend it? Because most of what we're consuming today is not food, and how we're consuming it – in the car, in front of the TV, and increasingly alone – is not really eating. Instead of food, we're consuming 'edible foodlike substances' – no longer the products of nature but of food science. Many of them come packaged with health claims that should be our first clue that they are anything but healthy. In the so-called Western diet, food has been replaced by nutrients, and common sense of confusion."

After initially reading this, I too scratched my head in shock and then disgust at the mental image of eating fake and processed food. Then the questions started bubbling up: How and why is the food that I eat not considered food? What is it then? And what is "real" food?

The foods our mothers ate

Pollan begins his book by stating "other edible foodlike substances" that need to make health claims on their packaging are obvious imposters and are not real foods. This makes sense, and is scary because they've duped us. But again, that leaves us with: what is real food? This is seemingly a simple question, but it truly isn't.

Pollan wrote this book as a way to answer his reader's questions about what real food is after his 2006 book, *The Omnivore's Dilemma*. In that book, which is a more complicated read, he followed our food chain from the feedlots, the food-processing plants, the organic factory farms, and other locations – and it is an eye opener. The question of what we should eat is a more complicated one than it is for other creatures, or was for our ancestors. He states that food is a cultural phenomenon and



what to eat, how much we eat, and at what times of day we should eat is a culturally learned experience from our mothers.

Pollan explains: "But over the last several decades, mom has lost much of her authority over the dinner menu, ceding it to scientists and food marketers (often an unhealthy alliance of the two) and, to a lesser extent, to the government, with its ever-shifting dietary guidelines, food-labeling rules, and perplexing pyramids. Think about it: Most of us no longer eat what our mothers ate as children or, for that matter, what our mothers fed us as children."

The reason that our diets have changed so much, Pollan explains, is due to the culture of food changing more than once in a generation. Just in my lifetime I can remember the commercials as a child that eggs were good for you, then a few years later they weren't good for you anymore because of new research, but now they are good for us again – I think. Then a few years back 'antioxidants' became the catchphrase everywhere. Low-fat diets, Atkin's diet, no carbs, this diet, that diet – I feel that we are bombarded by these terms, diets and "the latest research reveals ..." statements. It is exhausting, and yet, I feel that we are confused about what we should be eating. For that reason, I found *In Defense of Food* to be so informative and interesting, because Pollan examines all of the elements involved, and (perhaps more importantly) explains the reasons why.

Supermarket shopping

The Western diet is a problem, in Pollan's opinion.

He explains that the generational dietary changes "have given us the Western diet that we take for granted: lots of processed foods and meat, lots of added fat and sugar, lots of *everything* – except vegetables, fruits, and whole grains."

And that is what real food is: fruits, vegetables and whole grains. Food that has not been processed and does not need labels trying to dupe you into believing that what they're selling is real food.

There are two parts in particular of Pollan's ethos that have stuck with me for all of these years, the first obviously being to eat plants. The second is his dissection of the supermarket and how we shop. Without giving too much of the book away, and purely going from my memory about this section of the book: Pollan says that when we go grocery shopping that we should shop at the edges of the store. What we have on the edges are primarily the fruits and vegetables, then the meat section, followed by the dairy section – for the most part, unprocessed food. His argument is that as soon as you deviate from the supermarket edges, you go straight into processed and fake food territory. And that is so true! Where is the cookie aisle? In the middle of the store, as are the chips and soda, and all of the packaged foods that have an expiration date of many years from now.

To quote Pollan in conclusion: "We are entering into a postindustrial era of food; for the first time in a generation it is possible to leave behind the Western diet without having also to leave behind civilization." •

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the auction block:

THE COPAKE AUCTION HOUSE

By Christine Bates

christine@mainstreetmag.com

The silver haired auctioneer that doesn't need a microphone is Michael Fallon, the third owner of the Copake Auction House in Copake, New York. The auction house occupies a group of low slung, red clapboard buildings across the street from a paint store with a silo on the outskirts of this small rural town in south eastern Columbia County. Henry Folger founded the auction sometime in the 1940's and it claims to be the oldest continually operating auction in the Hudson Valley. Originally auctions were held here three days a week selling farm equipment on Thursdays, livestock and eggs on Fridays, and antiques on Saturdays. Michael Fallon bought the auction in 1986 and has changed the business, but not the country feel.

How did it happen that a boy raised in New Jersey bought an auction house in rural Copake?

It's an interesting story. After high school, where I met my wife, I became an aircraft mechanic in the Air Force. When I got out in 1969 the Vietnam War was de-escalating, jobs were tough to get and I became a carpenter. Then I went to aircraft maintenance school and by the time I finished you couldn't buy a job. A friend of mine suggested that I get a job working on cars for a Toyota dealership in Wappingers Falls. After a while I became a service manager and was then put in charge of used cars at another agency. But the whole time I bought and sold antiques. Even as a kid in high school I bought and sold antiques and started going to auctions.

I really wanted to be an auctioneer so I left the car business and went to auction school in Kansas City, Missouri. It was a ten-day boot camp with classes from 8 to 5 and then attendance at live auctions every night. After finishing, I joined an auction business in Poughkeepsie, the partnership didn't work out and I found myself forced back into the car business. Then the dealership where I worked was sold, and at age 40, I became unemployed.

Our best friends, Bill and Sherry Williams who lived next door, urged me to go on a religious retreat at a monastery in Newburgh. Everyone told their stories and talked about what they wanted to be. I said, "I want to buy my own auction house."

Then the phone call came from Ed Friedman, the second owner of the Copake Auction House who knew me from auctions. "Do you want to buy my auction business? Come see me." I told him I had no money at all, none, but my neighbors



urged me to talk to him and then they loaned me \$25,000. Ed made a call to his banker at Hudson City Savings and they loaned me another \$40,000 to buy the business. God gave me this business.

What made you think you could succeed?

I knew how to make money with antiques. I knew that I could buy at auction and sell for a profit. I'm not a real smart guy, but I can see value. I just thought I could make it. And I hated the car business.

Was it difficult at first?

Initially I commuted from Hyde Park and then I brought my family here. They weren't too happy to be leaving friends behind and moving to a farm town. In the mid to late 80's the business was fabulous. You could sell anything, and then in the early 90's it was terrible – really tough times. I set up a flea market on Route 22 to make money. I did truck deliveries. I wouldn't turn down anything to make money. By 1999 the business recovered, but by then I was making changes in the way we did business.

What changes did you make?

I wanted to improve our quality so we held auctions only once a month instead of every other week. Then we started to print a list of items so clients would know whether what they wanted was going to be at the beginning or at the end of the sale. By the mid-90's we started photographing every item. Then the Internet came along and altered everything. Our auction could reach customers everywhere. In our last sale 55% of the winning bids were made on our Internet bidding system from everywhere, including Crete and New Zealand. Local customers can preview the lots and order from home or a restaurant while they are having dinner. For our bicycle sales we have had buyers from 38 states and 18 countries.

I took a small business course through the Chamber of Commerce and developed a business plan. Every month we look at our numbers. We started to get technology smart when my son gave

Continued on next page ...



me a computer when he graduated from college. We had to take out a loan to get our first computers, and it was a huge leap. Technology is really important to our business and we are constantly upgrading our capabilities every six to seven months. With our Auction Zip software we can now take photos of 4,500 items in only six hours. We are also active on Facebook.

What didn't you change?

Well, the building is pretty much the same and we have continued the tradition of the New Year's Day auctions. We had our 33rd this year. I attended the very first one when Ed owned the business, and it remains a signature event for us.

Can you explain about the bicycles?

Bicycles, quite accidentally, put us on the map. There were some high-wheeled bicycles in an estate sale that we advertised and we received lots of calls about them. Nine serious bidders showed up and one said, "My name is David Metz and I'll help you." He gave us bicycles from his collection in Freehold, New Jersey to sell. At our first sale in 1991 we sold \$50,000 of bikes, and last year at the December sale we sold \$488,000 in one auction. There are three bicycle auctions a year and the

next one is coming up on Saturday, April 20th. Sale previews take place on Thursday and Friday. All day on Friday there is a swap meet in the old sheep meadow behind the auction house, and there will be a ten-mile long high wheel bicycle ride on the rail trail in Copake. Vintage bicycle collectors, some wearing period clothing, come from all over the world including two from Latvia. Bike hobbyists take vacations to be here and fill up every hotel and restaurant around. The most expensive bicycle we've sold so far was for \$35,000. We also sell bike accessories like Victorian pins to hold up the skirts of lady bicyclists, vintage lamps that can sell for as much as \$8,000 and bicycle posters. (It should be noted that Mr. Fallon himself prefers riding motorcycles.)

Where do you get the stuff you sell?

We primarily auction all the items in a house. Sometimes we make as many as five house calls in a single day to evaluate contents. Over the years people have come to know and trust us. Lots of people have furnished their country homes from our auction, and now it's time to downsize. I call it the aging-out crowd. We advertise in the Newtown Bee and the Maine Antique Digest. We also sell art from small museums across the country and even from Japan. At the moment we have enough stuff in storage for three or four auctions. I hate to say no.



Above top left:
The back sheep paddock.
Above bottom left:
The menu board.
Above, large photo:
Items ready to be
presented at auction.
Above:
The father and son team
of the Copake Auction
House, Michael and
Seth Fallon.

Opposite page:
Michael Fallon with a
beautiful bicycle
poster.

What are some of your most surprising finds?

Every day you find stuff you haven't seen before, or your estimate of the sale price is way off. For example, we had a contemporary painting by an Indian artist named Singh that we tried to research but there are lots of Singhs. We estimated the price at \$50 to \$100 and it sold for \$15,000 because a customer knew the artist. Another time we found an American 1690's Pilgrim chest of drawers in Hillsdale that the owner thought was worth \$10,000 and we sold it for \$55,000. The biggest surprise was just in 2011 when we sold an artwork done by a contemporary German artist, Gunther Uecker, for \$389,000 to a German collector. My son Seth flew to Germany to deliver it in person.

What do you like to sell the most?

Whatever makes the most money I like the best.

What do you like best about the business?

You never know what you are going to find. It's exciting looking and you can make a year's pay in one day.

How has the market changed over the years?

What we call period "brown furniture" is a bargain today. For example, a round oak table that would have sold for \$350 twenty years ago might bring \$50 to \$150 now. A Chippendale chair brings \$850 instead of \$2,500. The Internet has saturated certain collectible categories like Hummel figures and Chintz china, driving down prices. It's hard to tell people that what they have is now worth less. What's really hot now is mid-century modern.

What is the most difficult part of this business?

The logistics of moving physical objects around and shipping are difficult. The worst is getting paid by buyers. And now there are also fake buyers. Insurance is also a big deal.

Who runs your business?

My son Seth is now in charge and I don't do any lifting. Seth was in between semesters at SUNY New Paltz when an employee left and he decided to give the business a try. That was twenty years ago and now he's running things at the same age I was when I bought the place. His wife is our bookkeeper. We have six full time employees who all get fully paid health care insurance. There are another 12 regulars who like to help out at the auctions.

What is it like having a small business in Copake?

I walk to work and the quality of life is great. Everyone knows me. I always wanted to live in a small town. At Dad's Diner they serve me Fallon



fries when I come in. This is still a farming community with a great work ethic. There's a willing work force, and lots of good honest people, antique dealers, and second homebuyers.

What don't people know about the auction business and what is the key to success?

People never understand the work that happens before an auction getting everything priced, catalogued, labeled and then the back-end job of shipping. Sometimes they ask me what we do after the auction: we're shipping and getting ready for the next one.

The key to success in this business is honesty, integrity, and professionalism. You must be passionate about your business. And you have to work hard. I work every Saturday and Sunday because that's when my customers are here. Most of our business now comes from recommendations. We don't even advertise in the phonebook anymore.

What is your advice to anyone starting a business?

Don't be undercapitalized. Avoid bad timing. We were lucky it was a good time to be in the auction business when we took over. Have contacts. And know the business you are going into. Become part of the community, and give back. As an example, we've raised over \$40,000 for St. Jude's Hospital over the years. •

Just as we were ending our conversation Mary Anne Fallon came in after a client visit. Another entrepreneur in the family, she is the founder and owner of EPA approved Goose-watchers, a non-lethal goose control company which uses trained border collies to chase Canadian geese away.



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GREAT GASTRONOMY:

irving farm coffee roasters

By Thorunn Kristjansdottir
info@mainstreetmag.com

Gastronomy is defined by the Merriam-Webster Dictionary as the art or science of good eating. But ‘eating’ is not what Irving Farm is best known for – to most. It is a coffee roasting company with a number of coffee house locations in New York City and one on Main Street in Millerton. Unfortunately for me, I know nothing about coffee and have never drank it. But luckily for me, I know Irving Farm for their food!

Since moving my business to Main Street in Millerton, I’ve become a somewhat regular at Irving Farm – in addition to a few other key luncheon-ing spots. I feel pretty spoiled actually, because all of the local eateries on Main Street are great! They have varied menu selections, fresh ingredients, and super friendly staff.

Scrumptious sandwiches

I am a huge fan of Irving Farm’s curry chicken salad. So much so that I forced myself to expand my luncheon-ing experience on this day and venture off my regular curry chicken route. We ordered the Roaster Sandwich, Chicken Salad Sandwich with grapes, and the Farm Salad, grabbed a couple of drinks, and of course a selection of desserts.

The Roaster Sandwich consists of grilled chicken, bacon, cheddar and ranch dressing and I got it on white bread. As I separated the two halves of my sandwich, a little piece of bacon was left behind. I picked the fallen soldier up, and that’s good bacon! The white bread is a guilty pleasure, but I enjoy their bread because it tastes healthier than other white bread. Perhaps it’s my imagination and wishful thinking for feeling guilty about eating white bread. But darnit, it’s good!

Ashley (the magazine’s director of advertising) ordered the Chicken Salad with grapes, lettuce and tomato sandwich on what I consider Irving Farm’s signature bread (pictured above). I was curious to see how this chicken salad would compare to the curry chicken salad, and the competition was on! The second half of the chicken salad experiment has to do with the fact that Ashley is a very picky eater, so I was curious to see what she’d think. Her immediate reaction was, “Oh my gosh, this is so good!” At that I said that I just had to sample the chicken salad. I took a fork-full and wow, she wasn’t kidding! That was good stuff. The texture was similar to the curry salad, but the taste was obviously very different. I’ve tried many different kinds of chicken salad, but none had tasted like this. I have to put this in a category of its own.

As for my private chicken salad competition, I



came to the conclusion that the two couldn’t really be compared, because they were night and day. Both equally delicious, but very different.

I love a good salad

I am an admitted salad fan. And to be totally honest, I usually get the curry chicken salad on top of the House Salad. But this time I decided to again challenge myself and try something different. I ended up trying the Farm Salad, which in addition to mesclun greens has a hard-boiled egg, avocado and bacon. (Bacon again!) But I only had a bite of the Roaster Sandwich to give it a taste, because the salad is really what I wanted.

The Farm Salad was quite enjoyable. It had a lot of my favorite ingredients so I knew that I had to like it. The greens are always fresh, the avocado was just right, the hard-boiled egg was very tasty, and the onion was both sweet and strong – as onions can be.

I also appreciate how Irving Farm gives you a separate container of the balsamic salad dressing, because I use little to no dressing. Their dressing is very good, but the salads are so tasty that little to no dressing is required.

Yummy sweet treats

Admittedly, we did get a few sweets, because I need to give our readers a detailed sampling after all! Ashley got a cinnamon bun, and peanut oatmeal chocolate chip cookies for the both of us. When I saw them I said to myself, “Oh no, they look so good I’ll end up eating them all.” Ashley cut the cinnamon bun in half and I was only going to take a bite to taste it. Yeah, like that was going to happen! As I raised the cinnamon bun I smelled the sweet cinnamon and I knew that I was in trouble. I took one bite and imaginary fireworks went off. Wow, that was good! And I did end up eating the whole thing. Like I ever had a chance not to!

Next was the cookie, as if I needed it after devouring the cinnamon bun in about two bites. As soon as I sunk my teeth into the soft cookie I knew that I was in serious trouble. Wow, that was good. I think that this might be my new favorite, beating out their classic chocolate chip cookie. The slight hint of peanut, fused with the chocolate, and there was something else – coconut? Simply amazing! And yes, I ended up eating the whole cookie, too. But what did I expect? Irving Farm never disappoints and I never leave any left-overs. ●



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tales of a farm groupie

SOL FLOWER FARM IN MILLERTON, NY

By Memoree Joelle
info@mainstreetmag.com

The March wind swelled violently, hastening my steps on the afternoon I made my way out to Kaye Road to welcome my friend Andy to Millerton. A light frost had blanketed the ground, and signs of life were nowhere to be seen on the empty fields. Andy greeted me outside with his usual ready smile, but the wind drove us quickly indoors, where we could survey the land from behind paned glass. The brown and white winter landscape appeared bleak, but the vision in the eyes of the farmer sitting across from me exuded color and abundance.

Farming – a way of life

Andy Szymanowicz chose the property in Millerton so that he could expand Sol Flower Farm, and reach more people in our community. He grows on ten acres, while managing thirty. A life-long farmer, he grew his first vegetable garden at age five, and now at 34 has been farming professionally for fourteen years. While he has cultivated land in various locations all over the country, his roots are here in the Hudson Valley, and those roots are quite literally in the ground he has nurtured. A passionate farmer, Andy makes his love of nature contagious. I felt inspired watching him care for his plants, and freely pass his passion along to his crew. He works with a small, but very close knit handful of twenty and thirty-somethings who share his enthusiasm. A strong sense of teamwork and joy infuses Sol Flower; a constant energy of hope and dedication. On the day of my visit, despite the dismal weather, morale was high. Preparations were being made for new life, and the coming of Spring. The months of April and May will bring the excitement of a surge of growth that will culminate in an abundant June harvest. We can expect carrots, cooking greens, several varieties of lettuce, turnips, scallions, and radishes.

A focus on sustainable agriculture, from garlic and potatoes to nearly thirty varieties of flowers, is at the heart of Sol Flower's vision. Growing organically comes as second nature to Andy Szymanowicz, and by caring for his soil and farming in a way that is sustainable, he works with nature, rather than trying to control it. And, since nature has a way of breaking what does not bend, he must be flexible. "There will always be challenges," he said. "But I enjoy solving problems, and the creativity that is part of working with a living organism."

What is Sol Flower's definition of sustainable? The word crops up on farm to table restaurant menus and in food articles, but what does it really mean? He offers the example of ramps: onions with a very short growing season. "Many people



will harvest the entire patch at once," he explained. "But it's a better practice to only pull out a few from each patch to allow for regeneration."

The honorable practice of taking only what you need explains exactly why Andy's soil is so fertile. Healthy soil lays the foundation for superior vegetables that not only taste and look better, but provide the best nutrition. His plants are more resistant to pests and disease, so they don't require chemical intervention. His growing methods make his carrots more orange, and his beets more earthy and sweet. His leafy greens blossom with flavor and our region's best chefs seek them out.

Community Supported Agriculture & more

Andy sells his produce at farmer's markets, as well as to restaurants, wholesale establishments, and directly off the farm. Sol Flower offers a CSA share, or a Community Supported Agriculture share to its customers. The share provides a way for the community to support its local agriculture, which in turn benefits all of us. Knowing who grows your food can be a very empowering thing. At least for me it is, and I value the reassurance that I am always getting the healthiest, freshest produce possible, tended by people who truly care. I signed up for my first share last season, and am eager to do so again this year. Buying a share at the start of the season not only allows Sol Flower to cover some of

its operational costs, it allows you to partner with your farmer. In exchange for your trust and commitment, a weekly box of amazing organic vegetables await you throughout the season, from the first warm days until the last pumpkin gets carved in the chill of October. Shares are available for pick up at the farm, or at Sol Flower's former location in Ancramdale. Andy has expanded delivery to the city, so that locals and Brooklynites alike can benefit. In addition, his farm offers U-Pick fields, allowing members to choose the exact veggies they want. The hands-on experience of getting out into the fields engages kids and adults alike, and makes eating vegetables more fun. Biting into a crisp snap bean you picked yourself is rewarding at any age, and connects us to our food.

As I left Sol Flower Farm that day, the wind still blew hard and cold, and a light flurry of snow dusted the path home. But change was in the air, and as I passed the fields which seemed so empty a few hours earlier, I began to see the thriving vegetable farm that this land soon will be. Even if the seeds are still sleeping, it is only a matter of time before buds will break open and shoots will spring forth. This is the cycle of life, and a new season has begun. •

For more information visit solflowerfarm.com, email at solflowerfarm@gmail.com or call the farm (518) 567-1951.

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the real estate market

IN THE TOWN OF ANCRAM, NY

By Christine Bates

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In every issue of Main Street Magazine we examine the dynamics of a particular local real estate market in our coverage area. We will be talking to Assessors, bankers, building departments, and real estate professionals, and collecting and analyzing sales data to present an accurate, objective picture of each town.

The pastoral lost in time beauty, and rolling fields draw real estate buyers to the Town of Ancram located in the south east corner of Columbia County. The rural town with a population of only 1,573 has 22 farm operations, and only one café.

"We want to maintain agriculture as a way of life," according to Town Supervisor Art Bassin. "In 20 years, Ancram's residents want Ancram to look and feel much as it does today."

The town's 2012 Comprehensive Plan estimates that 35% of Ancram's land is agricultural and another 28% is large rural estates. "About one third of the land has been pledged to the Columbia County or Dutchess County Land Conservancy," Bassin estimates.

Thirty years ago Frank Martucci started buying farmland and now grows corn, soybeans, alfalfa, hay, and wheat on his East Heartland Farm in Ancramdale. "The land still has an economic imperative," he proudly proclaims. Like many other landowners he has been placing his land in conservancy, which will protect the landscape in perpetuity. Quoting Emerson, "Landscape is a missionary." Martucci hopes his farm will stay the way it is, and will never be sold.

The state of the market now

In 2012 the Ancram residential real estate market did not experience increased sales activity compared with 2011, but sales are still higher than the low point of 2009. Main Street's analysis of residential sales dollar volume shows a decline of 10% in 2012 compared with 2011. Number of sales also decreased from a high of 15 in 2008 and 2011 to only 12 last year.

"For some reason there just isn't a lot of activity in all of Columbia County," according to Arleen Shepley with Elyse Harney Realty.

"It's just a little further away from private schools and the Wassaic train," Scott Morris of Elyse Harney Realty speculated. "It's more rural and isolated."

Drew Hingson of Klemm Realty said, "Most of the buyers can buy closer to New York. The best



Since 1874, Simons General Store has been an Ancram historic landmark. Restored by the Ancram Preservation Group, its asking price has been reduced to \$135,000.

thing going for Ancram is Millerton."

On the other hand, vacant land sales increased dramatically in 2012. "Usually land sales lag house sales when the real estate market starts to recover," observed Elizabeth Van Diepen, a realtor with Elyse Harney Realty that specializes in raw land, "but there seems to be a lot of interest in farm land, which hasn't happened in a while."

Even subtracting the three million sale of one parcel in June 2012, sales dollar volume and number of sales of vacant land were the highest in six years, surpassing even 2007. Anne Simmons of Guernsey Real Estate, Peggy Lampman of Peggy Lampman Real Estate, and Van Diepen have all noticed increased interest in small acreage organic farms to grow specialized crops for the locavore market. There just isn't a lot of available land for sale in Ancram since much of it is tied up in large parcels. And Ancram land costs more.

"Land in Ancram is still in the range of \$20,000 an acre compared to \$11,000 in Millerton," according to Shepley. "It's always been priced a

little higher."

Where is the market headed?

Asked where the Ancram market is going, realtors with decades of experience said they used to feel confident about the direction. Now they just don't know, although they report more phone calls.

"The market is just starting to come around," reports Paula Redmond of Paula Redmond Real Estate. There are a lot of homes that have been on the market for a long time and the market is full of price reductions and expired listings. A rough Main Street tally of the asking price of properties currently on the market is about \$40 million dollars including eight multimillion-dollar properties that equate to about four years of sales at the 2012 level.

Continued on next page ...

HOME & LAND SALES TOWN OF ANCARAM, NY

2007 2008 2009 2010 2011 2012

RESIDENTIAL SALES

# Houses sold	12	15	10	13	15	12
Total \$ sales value	\$3,251,400	\$5,413,175	\$2,953,829	\$3,548,500	\$5,715,192	\$5,137,500
% Change previous year	-	+66%	-45%	+20%	+61%	-10%
# \$Million sales	0	1	0	1	2	2
\$Million sales % sales	0	21%	0	47%	49%	51%

LAND SALES

# of parcels sold	6	5	1	1	2	7
Total \$ sales value	\$944,000	\$649,500	\$85,000	\$30,000	\$560,000	\$3,967,000
% Change previous year	-	-31%	-87%	-65%	+1,736%	+620%
# \$Million sales	0	0	0	0	0	1
\$Million sales % sales	0	0	0	0	0	76%

A note on Main Street numbers

Main Street calculations of the Ancram residential and raw land sales were compiled based on data published by Columbia Real Property Tax Service Agency and supplemented with records from the Town of Ancram Assessor's Office for the last six months of 2012. Residential and raw land sales have been separated based on New York State property class codes. Calculations do not include the sales of distressed property or transfers between related parties.



Above:
The post office building in Ancram is on the market for \$266,750 and includes an apartment and another house.

Opposite page:
At an asking price of \$6,420,000, this property on Winchell Mountain Road is the most expensive in the Town of Ancram. It offers 321 acres with panoramic views and a farmhouse.

It's unclear whether land purchases will lead to a pick up in new home construction. Building permits for new residences have been declining steadily since the peak of 34 permits issued in 2002 when the 9/11 scare brought New Yorkers to the country.

"It's a sign of the times," observed Edward Ferratto, Ancram's Building Inspector and Zoning Enforcement Officer. "It's the economy. People are still putting up garages, and building additions, but with depressed prices, it's cheaper to buy a house than it is to build."

In 2012 there were no permits issued for single-family homes, but total permits – everything from swimming pools to new roofs – were at their highest level since 2006. And right now there's a new house going up on Carson Road, the first house permit issued in 2013.

Who are the buyers and what do they want?

Brokers estimate that 50% to 75% of Ancram buyers are second homebuyers looking for rural beauty and proximity to New York City. Hingson finds that second homebuyers today are more likely to be hedge fund managers than investment bankers. Several brokers felt that Ancram is an increasingly attractive location because of its proximity to both Hudson and Millerton. Regardless of the price, all buyers want a ready-to-move-in property with a



long driveway, a water feature, woods, and fields. All of the realtors seemed to agree that buyers keep looking for a better deal.

“They keep on looking for years,” said Barbara Hermance of Land Source Realty. “And they are looking to negotiate.”

Style-wise there is a group of younger, hip loft type Wall Street buyers who are interested in contemporary houses, but brokers estimate that it’s less than 5% of the market. Most buyers are looking at traditional New England style country houses, but not log homes. No one seems to want a dark woody interior.

Are new zoning rules in Ancram affecting the market?

The hot button issue in Ancram right now is what the rule should be for building on ridgelines. The minutes of the most recent March 18th meeting of the Ancram Zoning Revision Committee indicate that the committee has agreed that, “The top of the structure’s roof shall not be higher than the designated ridgeline unless the structure is fully screened by existing vegetation when viewed from a publicly accessible location, and conditions are placed on the lot to ensure that said vegetation is not removed.”

Realtors are divided on the possible long-term impact. “Zoning is confusing the market,” said a vocal critic of the new zoning restrictions, Ron Steed of Steed Real Estate. “Buyers have a tendency to go elsewhere. I had a high profile buyer who was

interested in an Ancram property with views who decided to buy in the Town of North East’s Smithfield Valley because of the uncertainties.”

Hingson argues that the Town of North East has more activity at the high end because there is no ridgeline law. Hermance is another broker who opposes the ridgeline restrictions. She is concerned about the representations she can make to clients about where they can build.

“Right now the market is stagnant until this issue is resolved,” Hermance believes.

Elizabeth Van Diepen points out that much of Ancram’s land is already protected and legal contests might be expensive for the town.

“In a weak market you don’t want a complicated deal,” added Hingson.

Redmond has another opinion: “Ancram is incredibly beautiful. Every road you’re on you see beautiful views. It’s rolling and open. We have had this beauty for so long. How can you ruin it? The ridgelines should be protected for the generations to come.” ●

BUILDING PERMITS ISSUED IN TOWN OF ANCRAM 2000-2012

YEAR ISSUED	TOTAL BUILDING PERMITS	SINGLE FAMILY HOMES
2000	82	20
2001	77	19
2002	123	28
2003	86	16
2004	111	18
2005	129	12
2006	105	10
2007	105	4
2008	96	7
2009	85	6
2010	104	3
2011	104	4
2012	111	0



By Christine Bates
christine@mainstreetmag.com

Gardeners wait six months for May's arrival when the ground becomes warm, the days longer and May 31st, the final frost date, approaches. May is the month when libraries, churches, gardens, and social service nonprofits sprout once-a-year plant sales to support their causes.

Berkshire Botanical Gardens

Berkshire Botanical Gardens in Stockbridge started this spring tradition 36 years ago. Located at the junction of Routes 183 and 102 in Stockbridge, the two-day event on May 10th and May 11th attracts thousands of serious gardeners. BBG volunteers grow about 20% of the plants for sale in the greenhouses, organize, set up and run the busy two day show. Nurseries from all over New England participate as well as vendors of everything green from bark trellises to deer repellent, planters, and garden antiques. Lunch featuring local ingredients is available on both days. There is no charge for admittance or the camaraderie. The sale supports the education programs of the BBG and last year raised over \$35,000.

Horticulture shoppers should look for unusual plants like *Hibiscus acetosella*, Red Shield, one of the best purple-foiled plants in the garden until frost arrives. Some of the favorites of Dorte Hviid, Director of Horticulture at the Gardens, are *Brunnera macrophylla*, aka Siberian bugloss, with its heart shaped leaves streaked with bright silver, *Actaea simplex* 'Hillside Black Beauty' which puts up 4-5' tall flower spikes in mid-summer, and nodding yellow bell flowers which bloom in August

when not much else is happening in the garden. Shoppers should also take the opportunity to stroll through the Berkshire Botanical Gardens' 15 acres. By late May, primroses, fern-leaf peony, crabapples and magnolia trees should be in bloom. There is no admission fee, but members of the BBG line up early to get first pick on Friday, May 10th at 8 am. The sale is open to the general public from 11 am to 5 pm on May 10, and 9 am to 5 pm on Saturday, May 11th.

Trade Secrets

Described as the "Garden Party of the Year" and "The Ultimate Outdoor Shopping Party" Trade Secrets, is a one-day Saturday garden sale extravaganza held this year on May 18th, followed by a Sunday tour of local gardens on May 19th. All proceeds benefit Women's Support Services, an organization helping to end domestic violence and supporting women in the tri-state corner of Connecticut, New York and Massachusetts. Trade Secrets began modestly 13 years ago when high-profile interior designer Bunny Williams offered to hold a plant sale in her yard in Falls Village, CT. Every year attendance has grown and last year extra parking and shuttle buses were added.

Martha Stewart is a fan. "There are always the most amazing and unusual varieties of plants to be found and extraordinary objects and accessories for the garden and home."

The plant and garden sale with a view is held on a hill overlooking the Sharon Valley at LionRock Farm, on Hosier Road off of Route 41 in Sharon,





CT. Over sixty vendors from all over the northeast will be offering rare plant specimens, antiques, wrought iron fencing, statuary, and out of the ordinary garden accents. Early buying entrance tickets are \$100 and include a continental breakfast and first pick shopping starting at 8 am. Regular admission is \$35 from 10 am to 3 pm. You can also purchase tickets for the garden tour the next day on Sunday, May 19th or on-line at tradesecretct.org.

Dutchess County Farm and Home Center

The plant sale at the Dutchess County Farm and Home Center in Millbrook, run by the Master Gardeners of the Cornell Cooperative Extension of Dutchess County, is entirely home grown. The annuals are started from seed or plugs nurtured in the greenhouse and the perennials are provided from the gardens of the master gardeners. The sale of over 8,500 plants is the Extension's largest fundraiser and all the proceeds support the Community Horticulture programs including the greenhouse, plant hotline and soil diagnostics. About 70% of the plants are annuals – vegetables, herbs, and ornamentals – including spectacular, blight resistant tomato plants and flowers like Sweet Alyssum. Another 30% are perennials including shade plants like Hellebores and Gold Bleeding Hearts. The master gardeners only grow what does well in the

Main Street climate. Prices are affordable and there is no charge for admission. Volunteers with wagons are on hand to load up your car and master gardeners will answer all your questions. The sale dates are Friday, May 17th from 10 am to 4 pm and Saturday, May 18th from 9 am to 2 pm.

Flowers supporting libraries

Is there a connection between readers and gardeners? Plant sales to benefit local libraries seem to be sprouting up all over. On May 25th and 26th from 9 am to 3 pm, the DM Hunt Library at 63 Main Street in Falls Village, CT will have a home grown sale. Day lilies and woodland plants dug from private gardens, and greenhouse started flowers, herbs and vegetables, including heritage tomatoes will be available. Any gardener with divided plants to contribute should call Mary Lu Sullivan or Woods Sinclair at 860-824-7454. The library is also collecting old work boots to plant as succulent gardens.

The North East Library on Main Street in Millerton will have their very first plant and tag sale on May 18th. The library is looking for donations of seedlings and plants and vendors who would like to participate. This could be the start of a new tradition on Main Street in Millerton. •



the northwestern highlands

THE SETTLING OF SHARON, CT

By The Sharon Historical Society through exurbs from their "Archaeological, Historical & Architectural Resources. Town of Sharon." Updated 2005. www.sharonhist.org. Photos scanned from "The General History of the Town of Sharon" courtesy of the Sharon Historical Society.

Sharon is no exception when it comes to having a rich history. The Sharon Historical Society has done an amazing job in preserving its history and sharing it with us. This beautiful town was officially incorporated in 1739, but had a Native American population before that. The 2010 census put the town's population at 2,782, just about a third more than it had been 230 years prior. Please find here a brief history of Sharon's very early days from the Sharon Historical Society – with much more to follow in future issues!

Pre-settlement inhabitants and the Native American presence

The first people to traverse the area to become Sharon were the nomadic Paleo-Indians and the Archaic Period Indians, who came into the area following the retreat of the glaciers. Well before the arrival of Dutch or English settlers, a substantial community of Native Americans occupied portions of modern Sharon. Their principal village stood on the eastern edge of Indian Pond, where they had cleared considerable acreage. Others resided in the valley of Ten Mile River (Webatuck Creek) and on a hillside overlooking Mudge Pond (now Silver Lake Shores). An age-old Indian trail connected Wechquadnach (Indian Pond) with Scaticook (Kent). Workmen constructing the Hotchkiss Brothers factory in Sharon Valley in the mid-nineteenth century uncovered an Indian burial site there.

Early Native American inhabitants belonged to the loose Algonquin confederacy and called themselves Matabesecs (part of the Mohegan tribe). As early as 1740 Moravian missionaries, including Joseph Powell and David Bruce, worked to convert these people to Christianity and achieved significant success. During the tense days of the mid-1740s when warfare raged along the northern frontier, New York's governor moved to break up such activities. Bruce stayed on, however, to minister to his charges (d.1749). Powell moved to the west side of Indian Pond where he preached to a group of white settlers until 1774.

Sharon Indians transferred land to arriving immigrants, beginning in the 1730s, though disputes over these transactions persisted into the mid-1750s. In 1755 they relinquished any surviving property rights. A century later a great memo-

rial service was held on the eastern shore of Indian Pond to dedicate a monument to the area's early missionaries.

Original home lots. Early settlements. The Sharon Green.

The towns of Sharon and Salisbury were the colony's last undeveloped area, referred to as the "far northwestern highlands." In May, 1732 the General Court of the colony sent a committee to inspect the land lying west of the Housatonic River to lay out a northern town (Salisbury) and to determine whether there was enough good land for a southern town (Sharon). Their inspection, completed in October, determined that sufficient good land existed for two towns, and in May, 1738, the General Court ordered that the southern portion of the Housatonic lands be auctioned at New Haven.

Prior to the sale of the southern lands, a few settlers had already made their way to the site. The first inhabitant was likely Richard Sackett who resided at Wassaic (New York) and had acquired title to thousands of acres along the border. Capt. Garret Winegar and Daniel Jackson were other early settlers.

Of the original fifty proprietors who purchased shares in the new town of Sharon, 28 eventually settled on their lands, men like Stephen Calkin, Ebenezer Mudge, Jonathan Peck, and Nathaniel Skinner. The 22 remaining shareholders re-sold their rights to others, such as Jonathan Dunham, Caleb Jewett, and John Williams. As a group the 50 owners of the town became the "Proprietors of the Common and Undivided Lands in the Township of Sharon." Early residents were drawn from throughout the colony, with the largest number from Colchester (10) and Lebanon (8). Others hailed from Hebron, Norwalk, Lyme, Litchfield, Bolton, Stamford, and Middletown.

The proprietors quickly set to work establishing their new domain. Immediately after the sale (actually completed in January 1739) several purchasers visited the area to explore and determine where settlement should occur. Rather than occupy the geographic center, they chose the region along the town's western border.

The first 40-acre home lots were soon laid out along the present road which runs from Amenia



The northern half of Sharon Green with its stately elms and the horse trough.

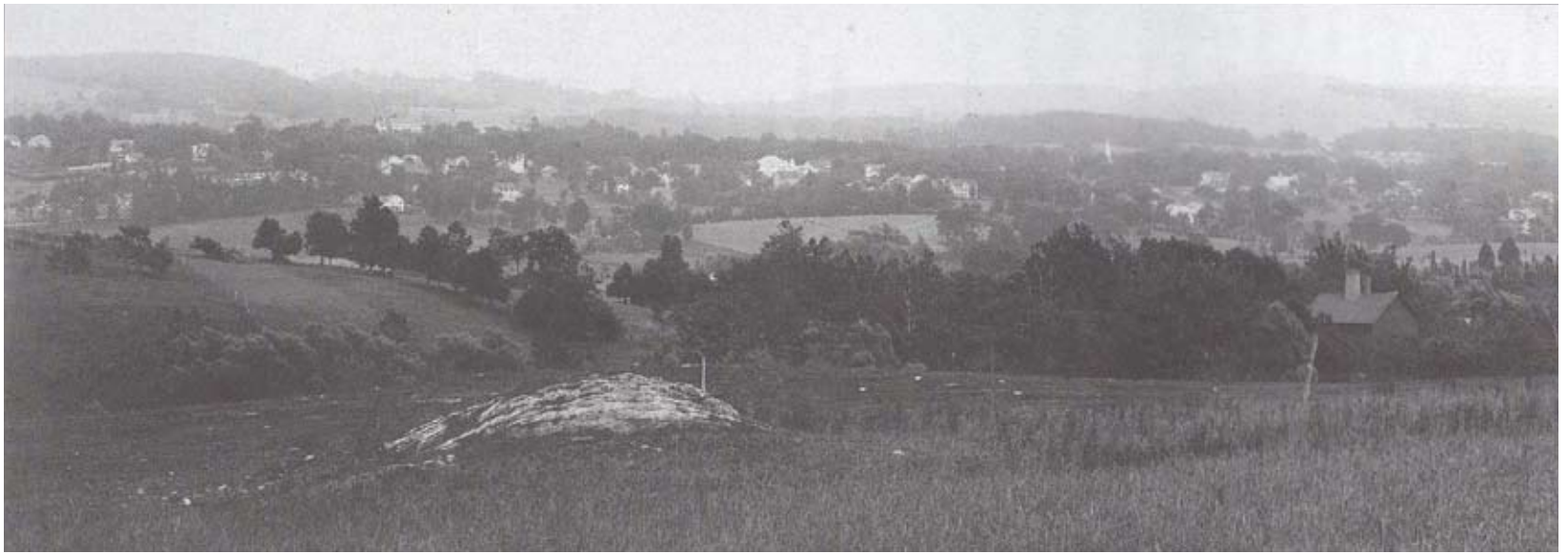
Union to Sharon village and thence northward to the Salisbury town line, current Gay Street. A few lots were also established on Sharon Mountain. Land in modern Sharon village was set aside for the first meetinghouse, pounds, and some grazing area, a site that evolved into the town Green, a focal point for shopping and services in the nineteenth century.

Once begun, the settlement process moved ahead quickly, and within three years much of the town had been laid out and occupied. The first 40-acre land distribution of October 1739 was followed by a second in February 1740. Additional parcels of 100 acres were made in succeeding years until virtually all the town land had been distributed, eventually totaling approximately 700 acres for each shareholder. The proprietors themselves (and their descendants) survived as a corporate body until 1889.

In early October 1739, with settlement fully underway, Sharon residents petitioned the General Court for town privileges, which were duly granted. The first official town meeting gathered in December 1739. Those in attendance selected town officers, created a committee to choose a minister and another to lay out a burying place. Settlement now raced ahead, with immigrants pouring into town, and in less than a single generation (1756) the population had reached 1,205. By 1782 more than 2,230 inhabitants were spread across the town, mostly attracted by the growing iron industry.

First Congregational Church and Cotton Mather Smith

Sharon's first religious services were held in the houses of Capt. Dunham and Mr. Pardee, as well as in Pardee's barn. The first meetinghouse, a log structure measuring 36' x 20' was erected in 1741, followed a few years later by a larger structure, 45' x 35' with 20' posts. A third meetinghouse was begun in the 1760s on the upper Green. At Sharon's



An early view of Sharon taken from Mutton Hill to the west of the town. Photo by George Marckres.

first town meeting, a committee was selected to choose a minister for the community. Peter Pratt, a recent Yale graduate was selected, and was ordained in April 1740. Five years later townsmen dismissed him for intemperance. John Searle from Simsbury next occupied the pulpit, but was dismissed in 1754 for feeble health. On August 23, 1755, Cotton Mather Smith of Suffield was ordained pastor of the Sharon church. He was a 1751 Yale graduate and a descendent of Cotton Mather, Massachusetts' famed Puritan divine. Reverend Smith served as Sharon's pastor until his death in 1806 and exerted considerable influence over the town, especially during the Revolution.

Sharon played its part in The Great Awakening, a spiritual upheaval of awesome proportions that drew on a history of revivals dating back to the 1720s. Exhortations of ministers Jonathan Edwards, George Whitefield, and others fanned the excitement, attacking orthodoxy and calling on listeners to repent. Supporters of the revival, who desired a more personal and intimate relationship with God, earned the name "New Lights," while opponents, upholders of tradition, became known as "Old Lights." In many cases parishioners left their congregations in large numbers and established rival churches. Whitefield visited the area repeatedly, the last time in 1770 when he spoke in Sharon, Canaan, and elsewhere.

When Whitefield revisited Sharon in July 1770 many opposed his being admitted to the town meetinghouse, but the Rev. Smith invited him in, even though opposed to Whitefield's message. Smith had been a student of Jonathan Edwards and possessed evangelical tendencies himself, and thus allowed Whitefield to speak when most ministers in Litchfield refused.

To accommodate the expected crowds the windows were taken out of the church and bleachers installed. Whitefield's sermons drew an immense congregation from Sharon and surrounding towns. He discoursed on the doctrine of the new birth "with astonishing power and eloquence." Many inhabitants followed him on his journey even after he left Sharon so that they might hear his words.

In 1775, word of the fighting at Lexington and Concord set in motion a vast grassroots military response. The news from Massachusetts reached Sharon on Sunday morning. After the early service Rev. Smith dismissed his congregation and 100 men gathered on the green prepared to march to Boston. They were encouraged by Parson Smith, an ardent Whig, whose public ministry had been filled with allusions to the tyrannical edicts of King George and the degraded and suffering conditions of the colonies. His patriotism extended to prayers and hymns. One song defied the "iron rod" of tyrants and the "galling chains" of slavery, placing trust in "New England's God" instead. Smith led his congregation out to that first wartime training session and later served as a chaplain during the Canada campaign.

Main Street - Village Hub

As early as 1815 Sharon was termed "a considerable village," "comprising 50-60 dwelling houses, several of which are neat and handsome," along with two churches, a post office, and several mercantile stores. Maps from the 1850s identify the Congregational, Methodist, and Episcopal churches, a blacksmith, wagon shop, three stores, attorney

and physicians offices, jewelry shop, harness shop, school, and other services, mostly located in the one-mile stretch along Sharon's Green.

In the 1870s George Gager spurred a plan to plant four rows of elms on Gay Street and the Green, giving it a park like appearance. Isaac Bartram erected a new town hall in 1875, with a mansard tower added in 1884. At the south end of the Green the Wheeler sisters underwrote construction of a prominent stone clock tower, while in 1893 a gift from Maria Bissell Hotchkiss led to the building of the impressive Hotchkiss Library.

Building lots surrounding the green began filling in, with several new homes constructed by contractor William Mow. The village evolved into a fashionable shopping district as well, with numerous stores and artisans, apothecaries and professional offices. Jeanne Johnson and Redwill St. John bought the old Abner Burnham house and established a prosperous millinery shop employing six to eight young ladies and attracting customers from as far away as Poughkeepsie.

Throughout the era municipal improvements came thick and fast. The Sharon Water Company was organized in 1884 to provide a municipal water supply. Sharon Electric Light Company began operations in 1895. Sharon Telephone Company strung its first lines in 1902. Street paving began just after World War I. In the 1920s an A&P grocery store opened in town and the volunteer fire department acquired Fire Engine #1 in 1924. •

Tune in next month for more about Sharon's history, particularly about its iron heritage and fame!



The Moravian Monument with Indian Pond in the background. Photo by George Marckres.

Profitable growth through design, marketing and branding:

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It's all about aiding you and or your business in achieving profitable growth. We are here to serve you, our clients, whether you have design, marketing, branding, photography, web, web hosting, or social media needs.

We will not talk over your head by throwing corporate jargon at you, that is not who we are. Instead we work WITH you at a human level to better understand not only your business but your very specific needs. Every business is different. And we approach every business' needs with that in mind – there is no such thing as a cookie-cutter solution. Our design, marketing, branding and web solutions are as individualized as you are.

Design

To design is to create, execute or construct according to a plan. We design by creating according to your very specific needs. There are many design solutions, but by getting to know you and your needs, the solutions become fewer and clearer. Our design bias and passion is always to strive to create the "wow" factor. Our design bias is fairly Euro in that we like clean lines, beautiful typography and a clear hierarchy. That being said, every client's needs are different and we design based on our client's needs.

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Marketing is done by a process or technique of promoting, selling or distributing a product or a service. There is no one marketing solution that works across the board – that is our belief at least. Every client's marketing needs are different, and so the marketing plans that we develop

for our clients are all custom-made for them and their specific needs, to try to achieve their desired outcome.

Branding

Branding is the promotion of a product or service by identifying it with a particular brand. (A brand is a class of goods or service or business that are identified by a name as a product of a single firm or manufacturer). In creating a brand for our clients, we establish what makes our clients different and what makes their brand unique, what makes them stand out from the rest and their competition. We help them promote those assets and often utilize those features when creating and designing a logo and their overarching brand and identity system.

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The Handsome Chef

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Are you looking to have a delicious and healthy dinner catered for you, or an intimate dinner for two? Or maybe you're looking to host a dinner party for 12? The Handsome Chef is a familiar face in town, and he is no stranger to the kitchen! Both reliable and skilled with over 15 years of experience in the culinary world, Gregory Lanphear knows his way around the kitchen and is sure to prepare a healthy meal no matter what the occasion. Servicing Millerton and the surrounding areas, The Handsome Chef will come to your home and cook whatever you would like, or he will work with you to plan a perfect dinner, or even drop dinner off at your home, business, or event destination. It is very important to Gregory to use as many local ingredients as possible; shopping at the local farmers market is key. Gregory says that for the last six months he has expanded his culinary horizons with Korean and French recipes and dishes, but his culinary skills are endless and he can prepare any dish that you have in mind. He doesn't favor one dish over the next, he just loves to be in the kitchen and to cook a wonderful meal. So whether you are looking for in home cooking, picnics, food delivery, or catering, The Handsome Chef does it all and would love to cook for you.



Wildoutdoors Taxidermy

Chris Puff, Owner / Artist
(518) 755-2185. www.wildoutdoorstaxidermy.com

Bring your trophies to life! Chris Puff has always had a passion for taxidermy. After high school he went to Western Pennsylvania School of Taxidermy where he worked with professor Mark Jordan, a world taxidermy champion. Four years later he founded Wildoutdoors Taxidermy. When working on a customer's trophy, Chris likes to re-create the hunt scene and where the animal would be in their habitat, and by so doing he creates a lasting memory. Chris works on projects such as whitetail deer, black bear, turkey, birds, and fish, offering a variety of mounts and designs to choose from such as a shoulder mount, full size mount, head mount, European mount, camo dipping, or even a rug. When constructing a project, he uses high-end materials, that are made to last. Chris takes in trophies from all over the world. He has had the pleasure of working on a red stag from Argentina, a shark jaw from the Florida Keys, and a moose with a 54" spread from Uconn Alaska. Chris hopes to one day expand his business into a trading post, which would include fishing and trapping. He likes to promote conservative hunting and to always hunt responsibly. Chris loves to see how all of his artistic creativity and hard work come together in the end result.



Factory Lane Auto Repair, Inc.

Foreign and domestic auto repairs. 3 Factory Lane, Pine Plains, NY.
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Do you have a car that is in need of repair but you can't find the right guy to do the job, one that you can 100% trust? Well look no further because Dominick Calabro, owner of Factory Lane Auto Repair, and his skilled mechanics are here to help you. Factory Lane was established in 1987 in the town of Pine Plains as a result of Dominick's love for cars. Dominick laughed as he explained that he was "genetically programmed to do this." When you walk in to drop off the keys to your car, Dominick is there to greet you making sure your car gets the attention it needs – and at a fair price, too! Factory Lane Auto Repair has a team of expert mechanics that are ready for whatever challenge that comes through the door. Dominick offers many services such as but not limited to, front-end alignment, air conditioning work, engine computer diagnostics, brake work, suspension repair, tire maintenance, and all other general automotive "stuff." The staff of Factory Lane Auto can also work on all different makes and models of cars, both newer and older, and it is not unusual to see the likes of a '69 Mustang, an '08 Range Rover, or a '11 Subaru STI (and everything in between) at the shop. It's Dominick's wish to one day pass the business onto his son, Peter, who he's teaching the ropes to. Peter shares his father's passion for cars.



Dutchess Oil & Propane

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1 John Street, Millerton, NY. (518) 789-3014. www.dutchessoil.com

Bob Podris was a local farmer until 1988 when he bought Dutchess Oil & Propane, and has proudly continued to serve the community. Dutchess Oil & Propane is an energy providing company with products consisting of oil, kerosene, diesel, gasoline, and propane. Propane deliveries go as far north as Chatham, while oil reaches between Austerlitz, Dover, Wingdale, Stanfordville, and Millbrook. What sets this company apart from similar companies? They are a customer satisfaction oriented business. With Dutchess Oil & Propane you will always speak to someone that is ready to help when you call. Even when the office is closed, whether it is on the weekend or on a holiday, a service tech and delivery tech is on call to help you, such as Tim Shaffer (pictured above) who has worked at the company for 42 years. For customers with pools, generators, and second home owners; a monitoring device can be installed. This provides peace of mind to Dutchess Oil & Propane customers, knowing that someone is logged on everyday making sure everything is operating as it should be. Always benefiting the customer, budget plans are offered as well as on-going specials. Call today to find out how you can save ten cents off a gallon of your next product fill-up!

INSURING YOUR WORLD

With spring rapidly approaching and the threat of flooding April showers in the air, it is a good time to revisit flood insurance!

Keep in mind that all property policies, both personal or commercial specifically EXCLUDE FLOOD COVERAGE. Your property does not have to be near a lake or stream to be flooded, what about that hillside behind your home that sends water into your basement or the water table that rises with the deluges of spring rains, and comes in through your basement walls? These are all examples of flooding. Contrary to popular opinion, flood coverage can be purchased even if you are not in a flood zone and is surprisingly inexpensive for the protection given at times of high water. If you think you're safe from an all-out flood and are more concerned about sump pump failure or backup of sewers and/or drains, then a simple endorsement adding limited cleanup costs, usually \$25,000 of coverage is widely available and a great addition to any home-owner or businessowner policy. Given the strange weather patterns of late, the aforementioned options are great additions and relatively inexpensive options to avoid costly flood damage that will not be covered otherwise, you can then sit back and enjoy the April showers!

Phone 518.329.3131
1676 Route 7A, Copake, N.Y.



Brad Peck, Inc.

Tips to help our aging pets

Signs of dementia in our aging canine and feline companions can be heart-breaking and difficult to deal with. The syndrome associated with brain aging in dogs and cats is referred to as Cognitive Dysfunction Syndrome (CDS). CDS leads to decreased awareness and responsiveness to stimuli as well as learning and memory deficits. There is increased prevalence of CDS with increasing age; however, testing in dogs can detect a decline in memory and learning as early as six years of age. The symptoms of CDS are many and varied and include:

- Disorientation, including getting lost or confused in familiar places
- Changes in interactions with humans and other animals including a loss of interest in play or affection, or a possible increase in irritability
- Changes in the sleep-wake cycle, including night waking or vocalization
- Forgetting about house training and other learned behaviors
- Lack of response to commands
- Inactivity or decrease interest in exploration, self-care or eating. As disease progresses, you may see restlessness, aimless wandering, or an increase in anxiety.

These symptoms must be sorted out from those associated with acquired deafness and poor vision, which frequently occur with advanced age. Other medical conditions that might affect your pet's behavior or mental attitude must also be ruled out by your veterinarian prior to treatment for CDS.

Treatment involves a multimodal approach which can include supplements such as fish oil, melatonin and antioxidants, as well as herbals and drugs. Feeding a nutrient-rich, artificial preservative-free diet, maintaining a stimulating environment, and as much activity as is practical for your pet's age and health are good ways to help prevent or delay the onset of CSD.

Phone 518-789-3440
199 Route 44 East, Millerton, NY
www.millertonvet.com



**Millerton
Veterinary
Practice LLC**

branding 101

Branding is the promotion of a product or service by identifying it with a particular brand. A brand is a class of goods or service or business that are identified by a name as a product of a single firm or manufacturer.

Branding is one of the key elements to any business, because under its umbrella is the business' identity system (logo, font face, corporate color), the company's visual and spoken language, as well as its over-all appearance. A brand can help set a company apart from its competition, too. For example, UPS is immediately recognized by the brown and yellow chromotype – one does not even have to read the lettering on the trucks, because the corporate branding of the colors has been so successful and is recognizable from great distances. Likewise, FedEx has been similarly successful with its branding of the white base with blue and orange lettering.

But don't be fooled. Having a good brand, a fantastic logo and identity system, and great marketing alone doesn't make a company successful. The company itself has to live up the brand promise and has to continue promoting the business and the brand to continue to attain recognition. At the same token, a great company that has bad branding is also at a disadvantage.

thorunn *Designs*

518.592.1135 | thorunn@thorunn designs.com
www.thorunn designs.com | 24 Main Street, Millerton, NY

Health and Beauty

Lemons are a favorite all over the world, are essential in the kitchen, and have numerous health benefits. Some of the health benefits include:

1. Lemons are alkalizing for the body: Lemons are acidic to begin with but they are alkaline-forming on body fluids helping to restore balance to the body's pH.
2. Lemons are rich in vitamin C and flavonoids that work against infections like the flu and colds.
3. Your liver loves lemons: "The lemon is a wonderful stimulant to the liver and is a dissolvent of uric acid and other poisons, liquefies the bile," says Jethro Kloss in his book *Back to Eden*. Fresh lemon juice added to a large glass of water in the morning is a great liver detoxifier.
4. Cleans your bowels: Lemons increase peristalsis in the bowels, helping to create a bowel movement thus eliminating waste and helping with regularity. Add the juice of one lemon to warm water and drink first thing.
5. The citric acid in lemon juice helps to dissolve gallstones, calcium deposits, and kidney stones.
6. Vitamin C in lemons helps to neutralize free radicals linked to aging and most types of disease.
7. The lemon peel contains the potent phytonutrient tangeretin, which has been proven to be effective for brain disorders like Parkinson's disease.
8. It destroys intestinal worms.
9. Lemons have powerful antibacterial properties; experiments have found the juice of lemons destroy the bacteria of malaria, cholera, diphtheria, typhoid and other deadly diseases.

To read more about the health benefits of lemons, go to www.care2.com

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OUR NEW CLASSIFIEDS SECTION DUE TO POPULAR DEMAND ...

Due to numerous requests, we've decided to add classified listings to the magazine. For all details, please call Ashley at 518 592 1135 or go to our website at www.mainstreetmag.com for all classified information, details and pricing. You can also email us at info@mainstreetmag.com with questions.

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WHAT'S YOUR SIGN?

ARIES (March 21-April 19)

New career goals may come your way with the current aspect, opening up possibilities you may not have considered. This could be very exciting. It might even work toward the fulfillment of childhood dreams that you abandoned long ago.

TAURUS (April 20-May 20)

Fascinating new information could arrive today opening up new educational opportunities. The possibility of making contact and perhaps visiting new friends in other countries might come to your attention. You will probably find this very exciting, and make plans immediately.

GEMINI (May 21-June 20)

A sudden burst of physical energy and determination could lead to additional income probably due to an unexpected opportunity to do some extra work outside the scope of your usual employment. You could also receive acknowledgement of some kind for work well done, further firing your enthusiasm. Go for the gold!

CANCER (June 21-July 22)

Friends or a group with which you're affiliated could propose a trip. This might seem like a great adventure, so you're likely to go for it. You might make some new friends while you're away, or even fall in love. A little break might fire your enthusiasm for pursuing career or educational opportunities when you return. Go for it!

LEO (July 23-Aug. 22)

An opportunity to do some extra work outside the scope of your regular job could present itself to you. Take it. Not only could you earn some extra money but you might also open new doors that expand your professional horizons. The only danger is that you might work too hard.

VIRGO (Aug. 23-Sept. 22)

You might be extremely busy now. Invitations to large parties, small gatherings with close friends, and intimate evenings with romantic partners might come up. Be discriminating in those you accept. Concentrate on seeing people who share your interests. Romance looks great now.

LIBRA (Sept. 23-Oct. 22)

Unexpected visitors could wake you up to the possibility of new work opportunities. This could advance your current job or be work you can do on your own. Whatever it is, you will probably find it exciting. Pace yourself. If you tire yourself out, you won't be able to continue.

SCORPIO (Oct. 23-Nov. 21)

If you aren't romantically involved, an errand, walk, or other foray might bring an exciting new person into your life. If you're currently involved, a casual outing with your partner could result in intimate conversations that bring the two of you closer.

SAGITTARIUS (Nov. 22-Dec. 21)

Money that you may have been hoping to use to better your living or working condition could suddenly come your way. Ideas for how to put it to work in the most efficient, satisfying way could pop into your mind quickly. Consider your options carefully, and then choose.

CAPRICORN (Dec. 22-Jan. 19)

You may have been longing for adventure and dreaming about getting away from it all, but you might find the excitement you crave right in your community. New events, people, and businesses that you will enjoy could be moving in.

AQUARIUS (Jan. 20-Feb. 18)

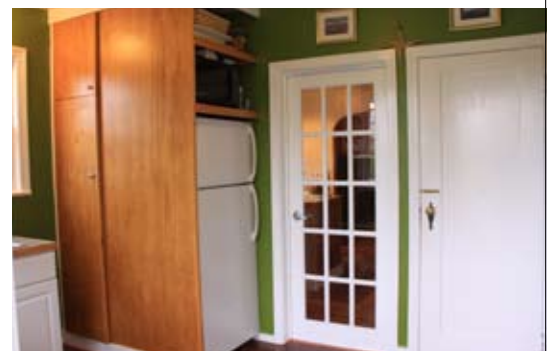
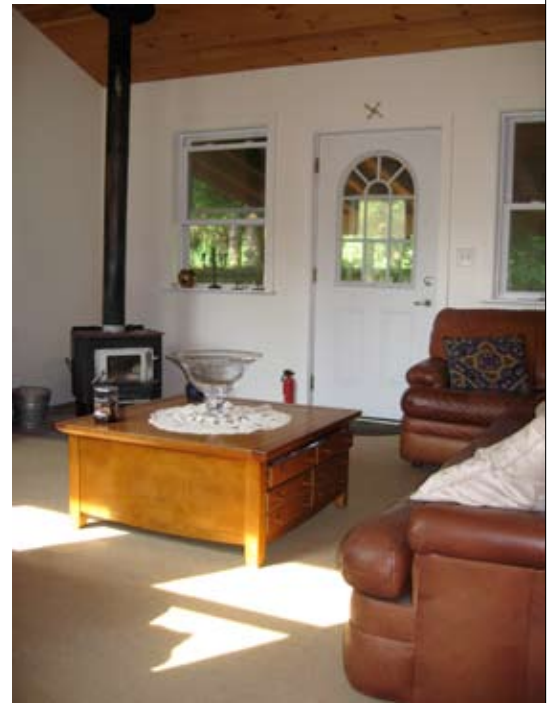
Information received excites your imagination and encourages you to start a new artistic or creative project. Stories, pictures, abstract concepts - all could come together in your mind and form an inspired idea that could change your life. Write down your thoughts, and see where it all takes you. You might be surprised by what you produce!

PISCES (Feb. 19-March 20)

Adventure is the word. A lot of physical and mental energy, as well as enthusiasm, might lead you to aim for goals that others consider too risky or unrealistic. Don't let their opinions stop you. People have probably made stranger dreams than this come true!

Source: www.horoscope.com

PRICE REDUCED ON THIS TURN-KEY HOUSE



This lovely home is totally turn-key and in mint condition with European flair. Lovely, spacious French Country Cape with mountain views and perennial plantings. Hardwood floors throughout with a wood-burning brick fireplace in dining room, cathedral ceiling and woodstove in living room with deck leading to the big fenced-in back yard with 2-car garage and carport. Unique office space under dormer, 4 bedrooms, 1.5 baths. Septic and boiler only 7 years old. Short stroll to Copake Lake, a few miles to TSP, 2 hours to NYC & NJ, and only 20 minutes to the Berkshires, Metro North & Amtrak Train Stations. Price reduced to \$237,000.



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