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A CLOSER LOOK AT THE GREATER SALISBURY, CT AREA - AND BEYOND

Last October we initiated the "town/village" feature, where the entire magazine focused on a particular town or village. We began in New York with Millerton exactly six months ago, but now we move across the border by a few miles to the greater Salisbury, Connecticut area.

I've personally enjoyed these town/village features because they allow us an in-depth view at a particular region in our beloved area. We are able to examine a few businesses, people, the local history, some unique attributes, and other areas of interest – and all in this one spot on the map.

I was very interested in what my writers came up with for this Salisbury and Lakeville issue, because I found every story to be very informative and interesting in its own right. And there's a lot happening over there! They have a very rich history that dates back hundreds of years, the lake-life over there is like its own world, there is a sense of tight-knit community when it comes to the inhabitants and the business community, and the organizations that call Salisbury and Lakeville home – one can only take their hat off for them!

In this issue CB introduces us to Lakeville-based artist Karen LeSage; Christine examines the business behind LaBonne's Market as well as lake real estate; and speaking of lakes: Claire tells us all about Lake Wononscopomuc; Allison shares with us the greater history of the Salisbury area; CB interviewed the power couple behind The White Gallery as well as the great folks at the Salisbury Library; Memoree meanwhile went for a little wine advice to Salisbury Wines and she tells us why all wines are not created equal; meanwhile, and perhaps to go with some of that wine, Mary shares with us the story of the Salisbury chapter of Dining for Women organization as well as tells us the story of the Twelve Moons Coffee House; Melissa gives us a little insight into her childhood for she grew up in Lakeville; and John shares with us a great piece on the love of restoring historic homes as well as the great success of Salisbury's rowing team.

Phew! That was a mouthful. But as you can see, we have quite the line-up for you this month. And as you'll notice, Salisbury has a lot to celebrate this year with a number of anniversaries, so we encourage you to take a closer look and pay them a visit to see this all in person!

- Thorunn Kristjansdottir

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Salisbury's Twin Lakes as the light of day changes.

Cover photo by Lazlo Gyorsok

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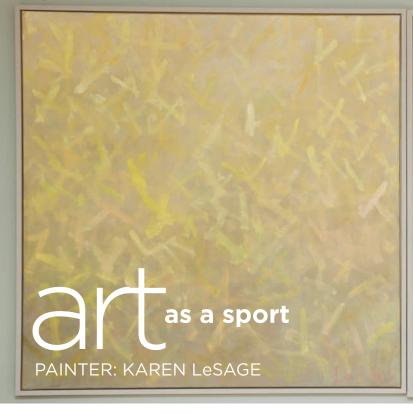
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By CB Wismar arts@mainstreetmag.com

"I really do believe that 'less is more."

Karen LeSage is gazing out of the front window of her Lakeville bungalow at the changing light of a chilly March morning. Hanging on the wall behind her, the light plays on the two 40"x40" paintings that comprise "Forsythia," a monochromatic homage to spring.

"I simply choose to concentrate on 'more.' My paintings focus on one thing ... and that invites interpretation."

LeSage began concentrating on both the consciousness and activity of art at a young age. Growing up in eastern Connecticut, paint, sketchbooks, crayons, and fabric were simply part of her life.

While still in high school, she realized that the fabric on which she was painting could be turned into wearable art – so she began fashioning clothing from the fabric and selling her creations to her classmates and friends.

"They were unusual," she reflects, "but it was great exposure. I was drawn into art as a career."

If you can make it here...

After graduating from Massachusetts College of Art in Boston, LeSage moved to New York City where the East Village had attracted a vibrant collection of artists and actors, musicians and writers – young and filled with energy, not encumbering themselves with the notion that life could not be enjoyable, but believing that artistic pursuits held authentic possibilities.

"I had a degree in fashion design, so moving to New York, I worked in the entertainment world designing and creating costumes and props."

New York life in the late '80's could be more 'Bohemian' than corporate and rigid. While one segment of that generation scaled the heights of Wall Street, others discovered artistic expression in many forms. "Everyone was in a band," captures the mood and tone of the times.

Whenever costume design took LeSage out of the city, her sketchbook and crayons were always at hand. "I had crayons from early in my life, and it was just natural for me to sketch and imagine with a crayon in hand." The results of her sketching were often landscapes. Drawn to both the majesty and incredible, colorful detail of her surroundings, LeSage's sketchbook diaries became records of both travels and impressions.

After a decade in New York, what had been a place for weekend escape in Litchfield County became home. With the permanent change, her focus moved to her painting, and 'less' became 'more.'

A moment that motivates change

It was a 2002 show at the David M. Hunt Library in Falls Village, CT that signaled a true artistic change. Karen LeSage's direction became more clear, and her passion for creating canvases that she calls "vivid, ethereal ..." came to the fore.

What is often referred to as "the art scene" has changed dramatically in the past two decades. Although gallery shows are still critical to the success of artists — nothing can replace the in-person exposure a potential buyer/collector has with a work of art — the explosion of visual/social media have changed how art is presented, discovered and viewed.

"It's been turned 'outside ... in." says LeSage with a modest laugh. The internet has provided easy access to an artist's work, their history and the opportunity to enter into dialogue about specific works, their nature and



Above top: Forsythia 1 & 2, two 40"x40" oil on canvas 2016. Above: Karen LeSage. Imagery courtesy of Karen LeSage.

meaning. It transcends geography, even time by providing access.

That access can often begin with appearances in other media. Print publications can showcase an artist's work and, in some cases, place that artwork in a curated setting. LeSage's work has appeared in *House Beautiful* in a 2014 feature article and in a 2015 issue of *Country Living*. Exploration of those pages leads people to her website, leads to extended conversations that can encourage acquisition and collection.

Influences and affinity

Encountering LeSage's work for the first time, the viewer cannot but make a very real connection to the Color Field school of painters who became so dominant in American painting from the 1950's through the 1970's. Iconic names including Robert Motherwell and Helen Frankenthaler, Esteban Vicente, and Barnett Newman were part of an entire movement, broadly called Abstract Impressionism. LeSage readily acknowledges the influences of celebrated artistic giant Mark Rothko in her own work.

But, it is not merely Abstract Impressionism that is at work. There is an underlying sense of Minimalism in Karen LeSage's work. After all, "less is more."

The influential art historian and critic Heinrich Wolfflin made the distinction between "linear" and "painterly" works as he reviewed trends in painting over centuries. LeSage's work

is most definitely "painterly" as it works in both vivid color and almost blurred shading between fields. Treading the fine line between abstraction and minimalist approaches, it is often possible to step to one side or the other.

"Maplefire," a 40"x40" canvas completed in 2015 celebrates the vibrancy of the entire tree in full autumn color. "Indian Summer," also completed in 2015, invites one to look across an entire field to the tree line and hillside beyond.

By contrast, the 2016 44"x56" monochromatic painting "Silverbirch" moves in to extreme close up, working with light and the loose brush strokes of the Abstract Impressionists to create an image that almost floats above the surface. It is, as LeSage strives for, "about one thing." It is here that her ever-present sketch books have a direct correlation to what appears on the canvas. "I distill the images down," she explains, reinforcing the notion that the evolution of her subjects concisely works toward simplifying the images.

Since each sketch can contain several ideas and points off reference to further explore, LeSage's work often generates "series" – paintings that approach a subject from varying perspectives, allowing images to lead to new ideas and yielding multiple finished works.

Art as an extreme sport

The actual work of an artist can be

tualize. The end product is presented for reaction, engagement, and criticism. If one has not wrestled with an idea, fought to make a whisper of an idea into something that can be captured on canvas, carved out of stone, fashioned in clay, cast in bronze, or made

difficult to concep-



Above: Early Spruce, 30"x30" Below left: Maplefire 40"x40" Imagery courtesy of Karen LeSage.

real through composition and collage, the physical, mental, and emotional demands are difficult to understand.

"Art was an Olympic sport until 1948," offers LeSage as amplification of why she believes that "art is an extreme sport as a livelihood." This is no easy journey ... no casual pursuit that whiles away languid summer afternoons or creates a hobby that fills the grey months. This is work, and it is all consuming. •

Karen LeSage has broadened her exposure and enlarged her following since that first exhibition at the Hunt Library. A regular at Ober Gallery in Kent, CT, she is looking forward to a solo show in that venue scheduled to begin on October 5, 2016. This will be her fourth exhibition at the Ober, and the opportunity to share a new series of work.

In advance of the October event, Karen will be showing some of her current monochromatic series in the front gallery at Gilded Moon in Millerton, NY from March 19 to April 30, 2016. Her work is always accessible on www.karenlesage.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.







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Brenda McLean is immersed in real estate, and she currently works for The Kinderhook Group. Her passion for real estate began in 1987, and in a commercial aspect: doing site selections for malls, industrial parks, and fast food chains all over New England. She gave up traveling and switched to residential RE when she took up a permanent residence in Salisbury 18 years ago, "I had the good fortune of selling a Twin Lakes property with the patriarch of the Durning family, Ron Durning, my mentor. Ron is a gentleman, has a statesman-like persona, is charismatic, decisive, and has a wit, all that contributed to his genius in sealing the deal!" Brenda gets great satisfaction from being able to help clients and she is passionate about incorporating the wonders of nature into her writing, poetry, and love of the arts.



Rick Roso is the press, PR, and Editorial Director at Lime Rock Park. There he handles all aspects of communications work for Skip Barber (the person) and has done so for almost 25 years. He has been full-time at Lime Rock Park since January of 2010. When asked what he enjoys most about his job, he smiled and said, "When I get to drive and sometimes race." Rick has two children and likes spending as much time with them as possible. He's also an inveterate reader, love movies and golf, forces himself to the gym at least three days a week, and enjoys doing home projects - but always makes time to watch the Formula 1 races. Rick has lived and travelled all over the US, and he says that without a doubt that Connecticut has been the best place that he's lived.



Sisters Ashley and Courtney Merz are the proprietors of Lakeville Interiors. For Courtney this means meeting with clients and working with them on the design/ decorating of their homes, as well as handling the buying for their retail shop. For Ashley this means fabricating custom draperies, cushions, slipcovers, bedding, and handling the business end of the shop. For ten years the duo has enjoyed getting to know the people of the community, and how no project is ever the same. Spending time with family is at the top of their list when they are not working - they especially enjoy the down time at their family lake house where they surf, waterski, and swim. Ashley and Courtney grew up in Litchfield and share a love of the community and how beautiful every season is.



Peter Sepelak has a diverse and extensive background in banking and he is excited to have recently joined Salisbury Bank this past January as a Branch Manager, overseeing the Lakeville and Salisbury branches. "Getting to know the community and working with my team mates has been great, and I'm looking forward to continuing to build relationships. Everyone is so nice and it is wonderful to be a part of this tight-knit community." Peter admits that he's not a winter kind of person, so he is very much looking forward to the spring and summer months and going boating out on the lake with his girlfriend and their children. Peter also has a love for music and has been collecting vinyl since he was very young. He hopes to one day learn to play guitar and/or piano.



Susan Dickinson is a 32-year veteran in the banking industry, 12 of which have been with Litchfield Bancorp. As branch manager of the Lakeville office, Susan says one of the best parts of her job is helping first-time homebuyers purchase their first home. "It's such a great feeling to know that we have helped them! I absolutely love my job." Aside from her "real" job, she's president and treasurer of the Tri-State Chamber of Commerce and treasurer of Salisbury Rotary Club. Having lived and worked in the area for 52 years helps Susan get to know- and stay in touch with many businesses and local people in our great little community. Susan thanks her wonderful husband, Ed, in supporting all that she does, as it takes time away from home.



David Maffucci owns and operates Visionary Computer, an Apple Authorized Specialist, in Lakeville, CT. "I can't believe I've been doing this for 22 years! My favorite part is helping people make sense of technology." 2016 will be a very exciting year for Visionary with the construction of their new space beginning soon! David and his family take cruise vacations and he says that being out on the open sea is so different from the hills of Litchfield County. Like fast computers, David is also somewhat obsessed with fast cars, and he drives his car often at Lime Rock Park and at other regional tracks. "I'm also a huge Radio Control Car enthusiast - I was even a contributor to the leading national magazine for the RC Car hobby, RC Car Action Magazine."

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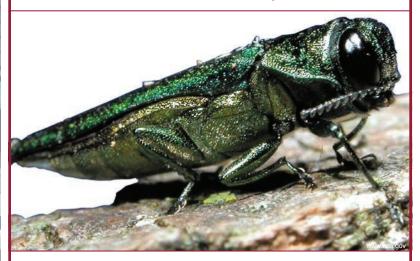
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ROBERT LaBONNE JR., PRESIDENT & CEO OF LaBONNE'S MARKETS:

Six generations of feeding Connecticut

By Christine Bates christine@mainstreetmag.com

It was clear this would be another great entrepreneur's interview when Bob LaBonne Jr., President and CEO, of LaBonne's Markets picked up a small piece of trash in the grocery isle on the way to his office for our appointment. That's the way owners act. Local entrepreneurs drive our economy and every month Main Street Magazine selects a business leader and learns about their industry and approach to success.

How did this business get started?

My great great grandfather George LaBonne Sr. was French Canadian and around 1900 started butchering and selling meat from a horse and buggy. That's his photo on my business card (see photo next page). By 1962 my grandfather Hilaire and my father Robert Sr. borrowed money on their insurance policies and started their own small store in Watertown. It was a 900 square feet store with two butchers. They fought about everything, every day, but they gradually expanded the business and bought more stores. In 1967, when I was eight years old, I started slicing cold cuts on Sunday; by age 14, I was working 35 hours a week in our Watertown store and eventually became the manager. That's when I met my wife who started out as a cashier at age 16. We've been married for 30 years and have three kids.

Many members of our family are involved in the business. My petit





Above: Howard Ives with Bob Jr. Howard has worked at LaBonne's for over 20 years. Photo by Christine Bates. Below: LaBonne's Market is located behind Main Street in Salisbury, off of Academy Street. Photo by Christine Bates.

mother even acted as the butcher when my father had back operations. Terri, my sister, is our Woodbury store director and my sister Pam manages the Watertown store some evenings and Sundays. We have had my aunt, nieces, nephew, cousins, and brother-in-laws in the business as well.

We acquired the Salisbury store from George Ernst in 1989 and I became the store manager after the acquisition. At that time all of our stores were called LaBonne's Epicure who think like owners. At the end Markets and we were criticized in Salisbury as having a made-up French name when we changed the name of the store. Later we renamed all of our stores simply LaBonne's Market because "Epicure" seemed to have a highprice image. When we expanded the hours to include Sunday shortly after we bought the store, there was an uproar and threats of starting a petition.

Tell me about your employees.

We have about 40 employees, most of whom are full time with full benefits. We have very little turn over. Marge Curtis, in our produce department, has worked in the store

since 1977, and Audrey Gereg since bring in the receipt. 1988. This store struggles to make a profit from January to April, but we keep everyone on because good, loyal employees are hard to find. The average tenor of employment is 17 to 18 years, but some people have been here their entire working

We have three Core Values that we all chose and live by every day. 'Quality, Respect and Teamwork."

When I hire I look for employees of an interview I ask them this question: "A customer calls the store and the courtesy booth answers and it's Mrs. Jones and she is really upset. She just came from your store with the chicken legs she bought. She opened the package and it smelled kind of funny, but she rinsed them off and put them in the oven. Now her whole house stinks and she has to leave to drop her daughter off at the high school for play practice, her husband is on his way home and is not going to be happy dinner isn't ready and she wants to talk to the owner." So then I pretend to be Mrs. Jones on the phone and say, "How would you handle this situation?" I don't hire anyone who says

We started drug testing new hires in 1996. We attract high caliber employees and usually don't even interview someone unless one of our current employees recommends them.

Every year I give a class at Wamogo High School on how to interview for a job. I take a 100' tape measure and have the kids extend it. Each foot is a year of your life and four feet represents high school. Actually only eight inches of your tape measure of life is spent in high school. School is in session only 180 days not 365, and a school day is eight hours not 24 hours. I stress how important those eight inches are to the rest of your life. The friends you make, the study and work habits you choose, will decide where you are when you are 20, 30, 40, and beyond.

Why does it say IGA on the bags? What is IGA?

IGA is the Independent Grocers Alliance and is a co-op of independently owned grocery store owners.



Above: George Sr. with his meat carts and small store. This photo appears on LaBonne's Markets' business cards. Photo courtesy of Bob LaBonne. Below: The eight flavor kombucha stand is a new product hit. Photo by Christine Bates.

IGA operates as a wholesale food distributor servicing all of its 5,000 members in 30 countries. It supplies us with their own quality private label products, grocery, produce, meat, etc.

Do you buy locally?

Having local products seems to be even more important to our customers than our organic options. In addition to IGA's products we have about 400 other vendors, many of them local, and our stores carry over 27,000 SKU's – that's a stock keeping unit. Compare that to a Stu Leonard's store, which will have only 1,700 to 2,000 products on the shelf at any one time.



Is there such a thing as too many options?

Too many sizes and flavors, too many options for consumers to consider. It used to be that there were only two kinds of orange juice, Minute Maid and Tropicana available in three sizes and now there's with pulp, without pulp, with calcium, with mango. It's too much to think about. We are trying to narrow down customer decision making to good, better, and best – the top sellers at different price points in each category.

What new products have you added?

Rich Stomski, the Salisbury Store Director, always wants to try new things. Our bulk food section with nuts, dried fruit and grains in bulk was just added last year. Customers wanted to save on cost and unnecessary packaging. And now he's crazy about Kombucha. We have an instore eight tap machine – the largest they make.

Aren't the margins in the grocery business pretty low? I guess around 5%.

You're a lot closer than most people who think we earn 20% to 40%. On \$100 dollars of groceries the profit is about 91 cents on average. (FMI NGA Independent Supermarket survey 2014) \$65 is the cost of the product, \$17 for labor, \$3 for utilities, \$3 for rent, \$3 advertising and other overhead. In 2014, 36% of all independent grocery stores

were not profitable.

We've cut back on print advertising, which is hard to measure, and email our specials to customers. Who is going to look on page eight to see that we have Nabisco Graham Crackers on sale? We've saved \$80,000 making this change.

How many stores and customers do you have?

We have 12,000 rewards customers in our three stores and we track their purchases carefully, and serve between 23,000 and 25,000 customers per week. My son Robert III is in charge of everything digital and IT.

What is the secret of LaBonne's? What's next?

Our secret is our people, their dedication and commitment to serving our customers. Next it's having small stores in small towns where we can be an important part of the community.

We want to continue to grow and change and play to our strengths. We're working with the owners of our building to add another 8,000 square feet to our store – that's about double our current selling space. We plan on expanding our deli prepared foods section and produce offering and decrease what's called the center of the store where it's difficult for us to compete on price with the big box stores. Even meat, despite the paleo diet, is a category that isn't growing at the same rate as produce or prepared foods.

We plan on getting into online ordering for pickup or delivery this summer. Right now we deliver to seniors based on phone orders, but it's incredibly inefficient.

What was the low for you?

When I had a widow-maker heart attack on November 2, 2012, the day after we opened our new store in Southbury. I'm lucky to be alive.

What suggestions do you have for business owners?

Be brutally honest with yourself, fanatically supportive and always respectful of others and communicate effectively. Seek out resources to keep up with your industry. I've been a member of the Entrepreneurs Organization since 2001. It's a peer-to-peer group where you can discuss problems or decisions. The one rule is that you can share your experience, but never give advice. We talk on the phone all the time. And they have courses and speakers. To join you must be running a \$1,000,000-plus business and be nominated.

But anyone can learn from YouTube and TED Talks. And the best book about management that I recommend to everyone is *The Five Levels of Leadership* by John Maxwell. You can watch him on YouTube.

What part do you enjoy the most about this business and what's the worst?

Definitely the people are the best part. The worst part is time-consuming government regulations.

What are you proudest of?

When LaBonne's arrived in Salisbury I joined the Chamber of Commerce and we were all asked for money for village Christmas trees. I started the Adopt-A-Christmas program that is still active today. We had contribution cards made up with a stork delivering a Christmas tree. It really made a difference in our community keeping this tradition alive twenty-plus years later. •

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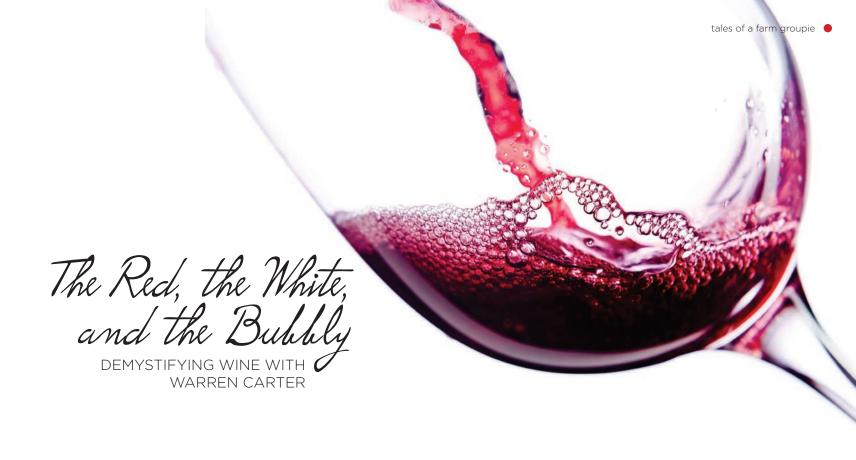
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By Memoree Joelle info@mainstreetmag.com

"Wine is one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing."

– Ernest Hemingway

Humans have a long history with the production and consumption of wine. An enduring symbol of the finer things in life, it is a beverage that provides pleasure while also requiring the drinker to have at least some knowledge of its properties in order to fully appreciate it. Books have been written on the subject, and a Master Sommelier spends years in school in order to cultivate that sought-after title. While that is certainly a well-earned degree, you don't have to be a professional to enjoy good wine.

Warren Carter, who has managed Salisbury Wines in Salisbury, CT, for eight years, strives to demystify the world of wine for those of us who are interested in wine, but want to enjoy it more than we want to pursue it as a career. With that in mind, I asked him to lend his professional insight into choosing wines based on budget, value, food pairing, and personal preference.

Go where they know (wine, that is)

Warren's first tip in buying wine is one I've found particularly important since I became a wine lover: If you're interested in good wine, go to a wine store where the staff truly knows about wine. They can help you find the wines you like based on your personal preferences and unique palate, and steer you in the right direction based on your budget.

Warren has introduced me to several bottles I might not have discovered were I just browsing on my own, but now make up a regular part of my go-to list. Thoughtful without being intrusive, he reminds me of a *caviste* in France, minus the attitude.

Now that you've found a good store, the next question is, what do you like to drink, or what do you think you like to drink? Getting to know your own palate is a form of self-discovery, and it changes and evolves over the years. What I liked at 22 is far from what I look for in a wine at 38, and it's useful to have the basic language to describe it. The fruitier wines like Merlot, Malbec, and Cabernet Sauvignon aren't as appealing to me anymore as more earthy reds like Nebbiolo and Cabernet Franc.

Whatever it is you happen to like, having someone to guide and describe the wines will save you time and money. Salisbury Wines is made up of an international portfolio, so it's a matter of tasting the spectrum.

Drinking what you like to drink with what you like to eat - paring wine and food

Wine is meant to be appreciated with food, as a general rule. Of course, there are no rules in love and wine, so dinner doesn't need to dictate your beverage selection.

Still, many people ask about how to pair wine with food, and find it an intimidating task. Warren insists it doesn't need to be. "Generally speaking, you want to pair acidity against acidity, such as a tomato salad with a dry white like Sauvignon Blanc. You'll also want to pair acidic wines against fat. White wines tend to have more acidity than reds, and for this reasons make the best companions for cheese."

He also recommends pairing slightly sweet wines, like Riesling,

with spicy foods, and big, full-bodied reds like a Barolo or a Cabernet Sauvignon with beef dishes. Just keep in mind, there are no absolutes. "At the end of the day, you should drink what you like. Wine appreciation is all about pleasure. There is a famous chef who once said, 'drink the wine you want to drink with the food you want to eat.""

Value and budget: What to look for

You don't necessarily need a big budget to get big value. Warren takes the approach of helping wine drinkers get the best possible wine they can for whatever budget they have to work with. If your budget is open, he says you can definitely get world class wines of elegance and finesse in the \$30 to \$60 range. However, if your budget is \$15, you can still get very well-made wines, and in fact, most of the store is stocked with wines from the \$13 to \$20 range. These wines are typically young, and are meant to be enjoyed now rather than cellared.

So what do you get by spending the extra ten, or 20, or 30 dollars? Complexity.

Generally speaking, the more you spend, up to a certain point, you'll get wines with increasing layers of complexity and nuance. Warren's opinion is that tends to plateau around \$100. That's because after a certain level of quality, it starts being more about the market and the scarcity of the wine more than the wine itself. And for those of us on a much tighter budget, we will need to spend at least \$10, but probably \$13 to get something worthy of a good meal.

I asked what to look for on an under \$20 (or sometimes under \$15) budget. "Look for wines that are estate produced, and check the alcohol level," is Warren's advice. "Cheap, mass-produced wines often have alcohol levels that mask the wine's true nature, and are often chemically enhanced." In other words - headache wines. These are commercially produced wines that appeal to a homogenized palate, and lack acidity and brightness. Heavily jammy without a note of freshness, they're often referred to as "flabby" in the wine world. While he doesn't have anything against new world wines, many of these commercial wines are made in California, so for quality for your budget, Europe is a more reliable choice.

It's all about balance

"What you're looking for is balance. It's a balance of fruit, acidity, and alcohol. Fine wines offer character, finesse, and elegance. No single component should stand out or overpower."

When it comes to his own personal preference, Warren has a penchant for Burgundian reds, as well as for Italy's Piedmont region. He keeps the store stocked with plenty of these Old World-style reds, as well as New World wines that are up to standard.

How do you distinguish Old World from New World? Master sommelier Greg Harrington answered that question best. "If it had a king or a queen in the 1500's (e.g., France, Italy, Spain) it is Old



World; and any place they sent explorers (e.g., United States) or prisoners (e.g., Australia) is New

You'll find a selection of everything of quality at Salisbury Wines, including a small sampling of New York State wines. Now that it's rosé season, be sure to stop by on a Saturday, when the store does their informal weekly tasting, to see of you can find the right shade of pink to suit your taste.

"Rosés used to be sweet and badly made, and people remember that. But that isn't the case anymore. There are great dry rosés being produced, particularly in France, but I've found several noteworthy rosés from Long Island." And what should we keep in mind when buying rosé? Warren says to make sure it's a rosé that was produced from grapes that were meant to be made into rosé, instead of those from wineries that use leftover red wine grapes. All rosé is made from red grapes, but they need to be grown, tended, and fermented for their purpose.

The good, the bad, and the bubbly

As for the bubbly, again the quality is in the details. True Champagne is of course made in Champagne, France, but less expensive sparkling whites can also be found. Whether it's a non-classified sparkling or real Champagne, what matters when it comes to quality is how it's made. Look for grower Champagnes and avoid huge Champagne houses, because these often can't match quality to the demand for quantity they have to produce.

Like still wines, it's going to come down to the same fundamental matter of simple trial and error. It's the trying, though, that makes wine so enjoyable. •

Do you want to learn more about wine? Be sure to sign up for Salisbury Wines' email list to find out about tasting events and lectures. You can also stop by the store on Saturday evenings for their informal tasting, and don't be shy to ask Warren your burning wine questions.







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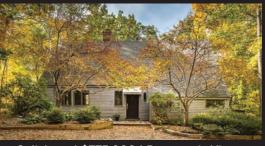
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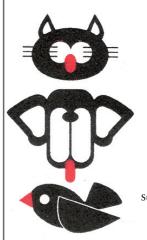
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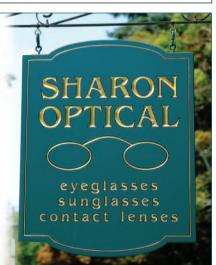
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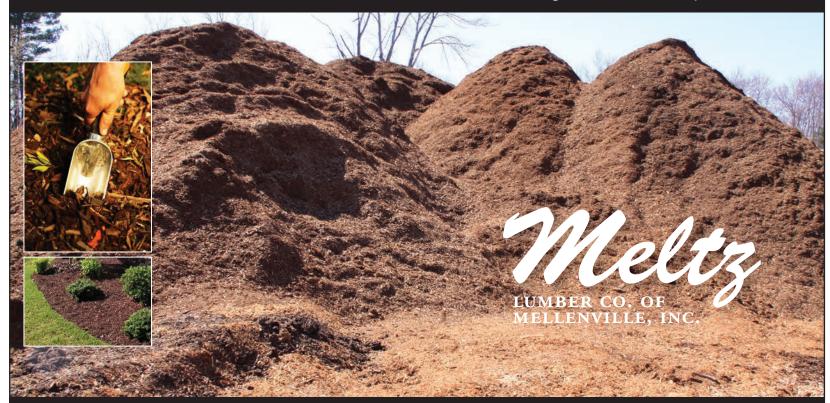
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Living by the Lake

TOWN OF SALISBURY LAKEFRONT REAL **ESTATE**



christine@mainstreetmag.com

By Christine Bates This month's real estate feature focuses on lakefront properties located within the Town of Salisbury's sixty square miles. How much does lakefront cost? What's available and where? What should buyers consider?

> Salisbury's six lakes occupy approximately 5% of the town's total area. These three square miles of sparkling water provide year-round views and recreation for everyone and, for the fortunate few, lakefront living. Each of the six lakes has very different histories, natural environments, and real estate opportunities.



If lakes had personalities Lake Riga would be an introvert. There's nothing for sale on Riga Lake, the highest lake in Connecticut, located at the top of Riga Mountain up a narrow, climbing dirt road.

Riga Lake and South Pond were purchased by three families from the Salisbury Iron Company along with 6,000 acres in the 1930's. In the last 15 years that mortgage specialist Amy Raymond has worked at Salisbury Bank, she has only seen one sale on the mountain because

homes are passed along to family members. In fact, almost all of the modest lakefront cabins sit on leased land. You can't buy or rent, so find a friend to visit.

Neither lake has commerce, electricity, or telecommunications. The closest quart of milk is at La-Bonne's grocery store (see article on page 11) a half an hour down the mountain. The Town of Salisbury issues a limited number of passes each year to town residents to use the South Pond's Ostrander Beach, but Mount Riga Incorporated, the official owner, "reserves the right to restrict access to any person for any reason or no reason."

The big and little Twins

Twin Lakes, officially known as Washining Lake, the larger lake to the east, and smaller Washinee Lake to the west, originally attracted tourists in the late Nineteenth Century to Twin Lakes Cave, a successful commercial tour cave now privately owned. The subterranean attraction and surrounding lake cottages had their own railroad station and reportedly received visitors from as far away as Switzerland and Texas. Big hotels, which still stand near O'Hara's Landing and Marina, welcomed Irish Catholic families, including the writer John O'Hara.

Motorboats, wake boarding, and water skiing are permitted on Twin Lakes and these lakes have a sporty, inclusive feeling. Elyse Harney of Elyse Harney Real Estate compared the landscape to a lake in Maine.

In most years only two lakefront properties exchange hands, and the recent average price is just over a \$1,000,000. Rentals, year-round and seasonal, seem to be easier to find on Twin Lakes than on Lakeville Lake. There are currently five or six lakefront homes available for this summer at an average August monthly price of \$14,000; however there is a wide range from a small lakefront cottage listed by Robin Leech for \$18,000 for all summer to \$45,000.

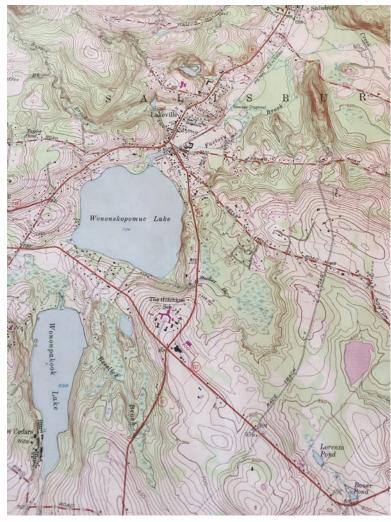
Year-round furnished rentals are in limited supply at around \$50,000. Generally speaking, Twin Lakes may be slightly less expensive than their Lakeville cousins because they are farther from Salisbury village and New York City, and generally the seasonal lakefront homes are not quite as grand as those in Lakeville. The highest Washining lakefront land sale closed at the end of 2015 – 2.8 acres for \$1,295,000.

Geoff Brown and his wife first started renting in Twin Lakes in 1972 when "not much was going





Above top: A poetic view of Washinee Lake looking toward Isobella's Bridge. Photo by Jennifer Dulin. Above: You can rent a lakefront cottage for \$18,000 for the whole summer. Photos courtesy of Robin Leech.





Above top: A US Geological Survey map dated 1956 of Wonoskopmuc Lake and Wononpakook Lake still shows The Cedars Country Club which was destroyed by 1955 Hurricanes Connie and Diane. Above: This furnished lakefront property on Twin Lakes rents for \$17,500 from late July through Labor Dav. Photo courtesy of Diana Bisselle, Klemm Realty.

on." They bought their home on Between The Lakes Road in 1980 with three acres for \$67,500. "In those days people joked that a Twin Lakes building permit was a receipt from Lindell's." The couple considered selling, but no one came to look. Then in 1995 prices exploded and they have been going up ever

Impossible to spell or pronounce Wononskopomac and Wononpakook Lake

There's a reason these Salisbury lakes are generally referred to as Lakeville Lake and Long Pond. Wononskoopmac, aka Lakeville Lake, is Connecticut's deepest natural lake with an average depth of 36' and 112' at its deepest (see page 29). Originally it was called Furnace Lake and two years after Furnanceville changed its name to Lakeville in 1846, the lake's name was changed to Wononskopmac. Some sources claim the name is derives from Native American meaning "marshy area at the bend in the lake." Observing the shape of the lake this makes little sense (see topographic map). According to the Dictionary of American-Indian Place and Proper Names in New England it simply means Great Lake. Its sister lake to the south Wononpakook, means Long Pond or Middle Pond according to the same reference.

By the time the Central New England rail line linked Hartford to Poughkeepsie in 1871, the ore mines of Furnaceville, now Lakeville, were already fading, but the trains brought city dwellers. Lakeside farms, factories, and iron foundries were replaced with large hotels and summer residences. The Town Grove, located off Ethan Allen Street on the northeast end of the lake with its swimming, boat rentals, and clubhouse, became the town's center of recreation in the 1950's.

Both Lakeville lakes are quiet with motorboats restricted to ten horsepower or less, no personal watercraft i.e. jet skis, and towing of skis or flotation devices are prohibited. Sailing, canoeing, paddle boarding, and kayaking are popular

in the summer with cross-country skiing and skating in the winter. The lake is also well known for fishing. The record for lake trout from 1918 still stands at 29 pounds 13 ounces.

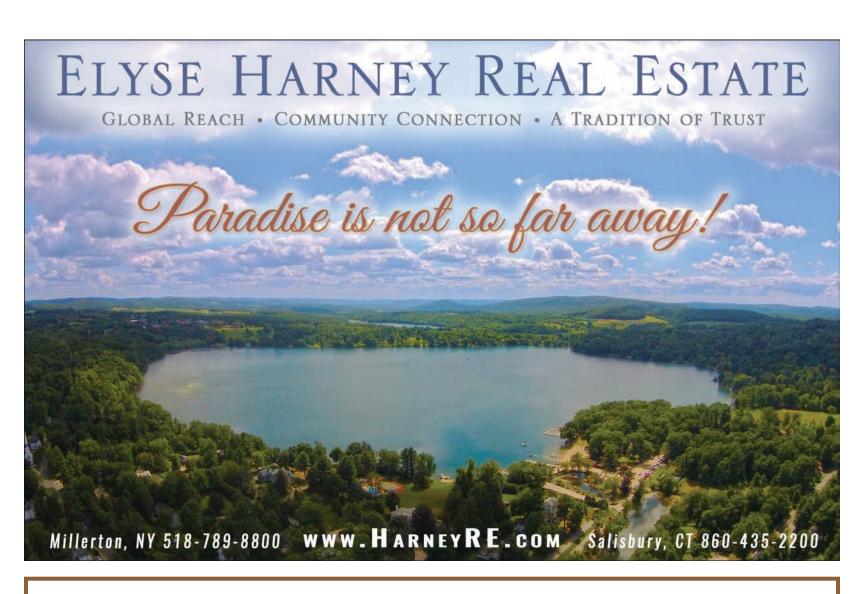
Smaller Long Pond to the south, whose shores border on wetlands and marshes, is the home of YMCA Camp Sloane on the northwest end of the lake. On the southwest corner is Mary V. Peters Memorial Park, which includes Salisbury's community dog park. Until Hurricane Diane struck in August of 1955, the park was the site of the very fancy Cedars Country Club with its own golf course and tennis courts. Because of the wetlands surrounding much of the lake, waterfront prices here are lower than Lakeville Lake, as are assessed values.

Lakeville Lake is in high demand and pricey. While lakeside zoned lots may be as small as an half an acre, Salisbury's assessor has found that lake frontage by itself adds \$500,000 to \$1,000,000 to the market value of a property. For example, a house on Interlaken Road sold in December 2015 supports the Assessor's view. The house was sold for \$1,295,000 with 108 feet of waterfront and will be completely rebuilt.

One of the top ten taxpayers in the Town of Salisbury is a Sharon Road lakefront estate. This property has an Assessor estimated market value of \$5,720,000, with the 237 feet of lake frontage with the land alone valued at \$2,135,500. The property taxes are over \$40,000 a year.

Lakefront prices are stable

Since lakefront properties turn over slowly it's difficult to find comparisons between the top of the market and current prices. While there is a general consensus that most Salisbury properties have still not returned to their market highs,



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there is evidence that lakefront properties have maintained value. One example might be 63 Old Cne Road (see photo) now on the market for \$2,195,000, which was sold in 2006 for \$2,147,5000 and has an assessed market value of \$2,171,700.

During the revaluation of Salisbury properties in 2010 most home assessed values were decreased 25% to 30%, but lakefront assessed values remained the same.

When this article was written there was not very much for sale or for rent, but by the time it's published more properties may have become available. April and May are the traditional listing times for summer rentals and sales. Some owners will decide that they'd like to rent this summer, and some sellers will list or re-list their properties.

Visiting the Assessor

There are nine lakefront properties included in the Salisbury Assessor's lakefront For Sale notebook that were not listed at the beginning of March on www.realtor.com and have not been sold. Some of these properties have been on and off the sales market since 2012 and prices range from more than \$3,000,000 to \$595,000. Any potential buyer should request the Assessor's Waterfront For Sale book under the counter at the Salisbury Town Hall and compare the Assessor's estimated market value to the current asking price.

Interestingly all water access and waterfront properties sold in the last 30 months have sold within 5% of the Assessor's market value. In contrast, properties that were listed and removed from the market were asking as much as 2.4 times their assessed value. After a stop at the Assessor, plan to spend some time with your attorney and broker at the Planning and Zoning Department to determine exactly what you can build and where. In addition to

regular zoning regulations, lakefront properties have additional restrictions.

Alternatives to lakefronts

They aren't making any more lakefront. Ponds are assets to a property and especially attractive to those seeking privacy, but don't carry lakefront prices. Water access doesn't add greatly to the value of the property either.

Bordering on the Housatonic River can actually be seen as a negative due to flooding, strong currents, and steep banks. But lakefront remains the dazzling dream of summer days. One lakeside resident said, "It's endlessly beautiful and the light is always changing. I swim almost every day all summer long."

Elyse Harney Morris of Elyse Harney Real Estate observed that lakefront properties are very public. "Lakefront homes attracts people who want to have gatherings of friends and families for generations." •



Above top: A pond with a gravel bottom is perfect for the more private buyer. Photo by John Harney of William Pitt Sotheby's Realty. Above: A guest cottage right on the water is one of the attractions of this Old Cne Road lakefront property. Photo courtesy of Elyse Harney.

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By CB Wismar info@mainstreetmag.com

"Just look at this floor! We found it yesterday when we pulled up the old carpet. It goes all the way to the front door." John Hoffman and Betsy Maury are sharing the latest discoveries as progress continues on the dramatic "make over" of the Scoville Memorial Library, the imposing stone building that has been a centerpiece in central Salisbury for over 120 years. Their enthusiasm is infectious. The result of this process will be, in Betsy's words, "Truly wonderful!"

Maury and Hoffman are both members of the very active Board of Directors of the library, Betsy being the co-chair of the Development Committee that set out to raise \$1.4 million in the "Campaign to Connect" ... money that is being used to create an environment in the library that will benefit the community for years to come.

The results of the project funded by the "Campaign to Connect" are being realized from floor to floor, wall to wall, and floor to formerly hidden ceiling in the historic building which has been recognized with a listing icon the National Register of Historic Buildings. Soon to be connected with a bright, open stairway, two levels of the building will provide ease of access to all resources and venues. Meeting rooms that will be open to the public, a special area for young readers, warm and





Above: Reading room rendering. Below left: Reading room under construction. Photo by CB Wismar, rendering provided by the library.

welcoming reading rooms, easily accessible computer terminals, and a children's area that will open onto a gentle garden will make the historic library very new, indeed.

Ask, listen, learn

Specific components of the project had been identified as the result of an intense 2014 listening effort that involved reaching out to cohorts within the Salisbury and Lakeville communities. Schools, businesses, local government, institutions like Noble Horizons and Geer Village were all consulted. Armed with that information, the Board of Directors took their due diligence and planning quite seriously.

The primary need, as established by this research and acted on by the Board, was to connect the main floor of the building with the lower level, an addition that had been added in 1981 to house a children's room and, in 2006, the Wardell Community Room.

Movement between the two

levels had, for years, been a matter of leaving one level, going outside and traversing the hillside to arrive at the other. It was inconvenient, at best, and did not promote the kind of free-flowing interaction expected of a community cultural hub.

The fundraising target set, the Board went through the meticulous process of selecting a design firm that would not only be mindful of the great character and history of the building, but would assist in creating a future view of what the library could be for the various communities served.

Peering into the future

"We want to preserve a free and open environment for our patrons," asserts Betsy. "As much as we can, we want to look five and ten years down the road and try to anticipate what both needs and interests will be."

Foretelling the future is always a delicate process, but with the design talents of Rob Bristow and Pilar

Proffitt of POESIS design, ideas became sketches, became renderings, became architectural drawings ... and the physical renovation process

"I feel like this project is what I've waited for all my life," says Rob Bristow with a knowing grin. "This is really important." Quite an assertion from a firm that has designed high profile hotels and public buildings, striking homes in Massachusetts, Connecticut, and Virginia, and Harney Tea SOHO in New York.

Although the main rooms in the library are now occupied by table saws, work benches, and temporary scaffolding, the renderings promise environments that pay homage to the building's rich past while comfortably ushering in the future. A barrel-vault, long covered by a drop ceiling, is about to be liberated to

restore the open expanse above one of the reading rooms.

In the quarter-sawn oak paneled fireplace room, a propane fireplace insert and the addition of comfortable club chairs will keep the classic venue inviting in a more environmentally friendly way.

Education, access, and experiences

Under the leadership of Claudia Cayne, Director of the Library since 2002, Scoville Memorial Library has consistently offered programs and services that have become staples of the Salisbury community. Over 8,000 people are engaged each year in experiences ranging from an active Wednesday morning Story Time with Miss Molly, to literary seminars guided by author and media personality Mark Scarborough, to musical programs with Christine Gevert, to chess games, bridge tournaments, poetry readings, presentations on landscaping, fishing and home design and, quite naturally, book clubs.

In the demolition/construction period, the library has made every effort to maintain its relevance to the community. Utilizing other library resources from neighboring communities and scheduling sponsored programs in nearby venues, the offerings have continued.

For those whose daily regimen includes a visit to the library to peruse the daily papers and catch up on their periodical reading, every effort is being made to maintain that loyalty. "We don't want folks to go elsewhere while all of this is going on," cautions John Hoffman. "Loyalty is important for the future."

A grand history

Loyalty is also an essential link to the heritage of the past. The library dates its founding to the 1771 gift of 200 volumes sent from London by Richard Smith, a gentleman with a somewhat unique business empire that included both a London book-







Above: Nook facade rendering, Left: Nook facade under construction. Right: False ceiling hiding a vaulted ceiling. Photos by CB Wismar, renderings provided by the library.

shop, and a Salisbury blast furnace.

By 1803, other residents stepped forward to continue the process of building the library's collection. Caleb Bingham imported 150 volumes from Boston to increase the library's holdings and signaled the importance of what was becoming an important cultural landmark.

It was not terribly long, 1810 in fact, when the town of Salisbury contributed to the acquisition of additional volumes to the growing collection. That investment made Scoville Memorial Library the first publicly funded library in the United States. The town's engagement in the support of the library has continued for over 200 years, with some 30% of the library's annual operating budget coming from the town.

The remaining 70% of the annual budget and all of the funding for "Campaign to Connect" are at the behest of contributors and patrons who not only recognize the importance of the library in the cultural fabric of the community, but want to ensure that place into the future.

"The community has provided broad support," asserts Betsy Maury. "Annual contributions to the library cover a range from a few dollars to some significant sums ... all of which are really appreciated."

Just wait...

And, the work continues on the interior of the building in an effort to welcome the community to inviting physical spaces and both resources and programs that will not only meet their needs now, but in the foreseeable future.

The existing building was dedicated on July 11, 1895. Money for the construction came from an 1891 bequest by Jonathan Scoville, whose gift is commemorated in the library name. While board members are reluctant to predict an exact target date for the grand re-opening of the building, their focus on summer of 2016 is apparent. "When one project is started, other things appear," muses John Hoffman. As walls come down, things hidden for decades are suddenly liberated. But with a clear plan in place, the distractions are minimized and the progress continues.

Come summer, 2016, the new Scoville Memorial Library in Salisbury will be ready to welcome visitors, and the "Campaign to Connect" will be able to share its vision with an eager, expectant community. •

For further information you can call the library at (860) 435-2838 or visit their website at www.scovillelibrary.org.



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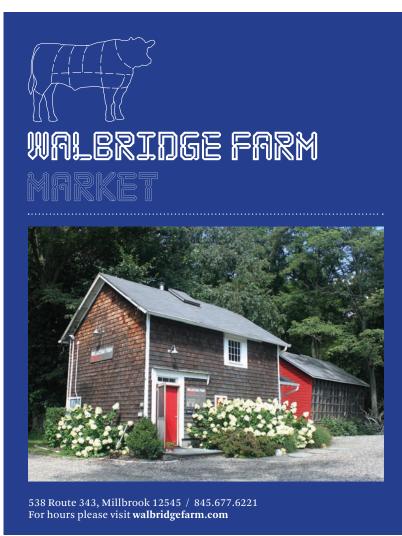
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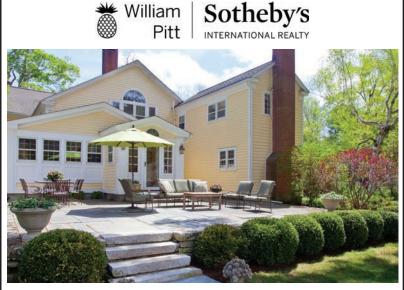
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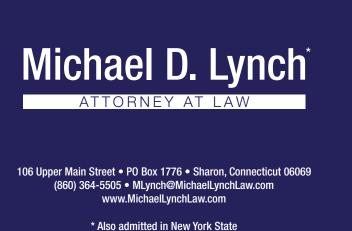


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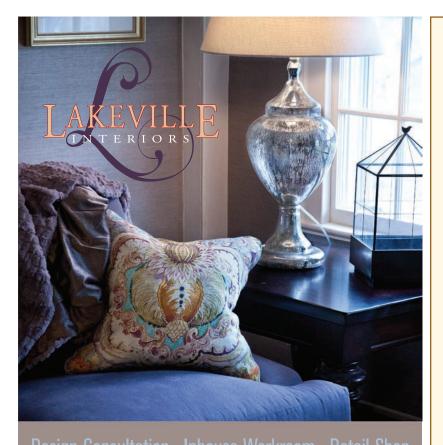
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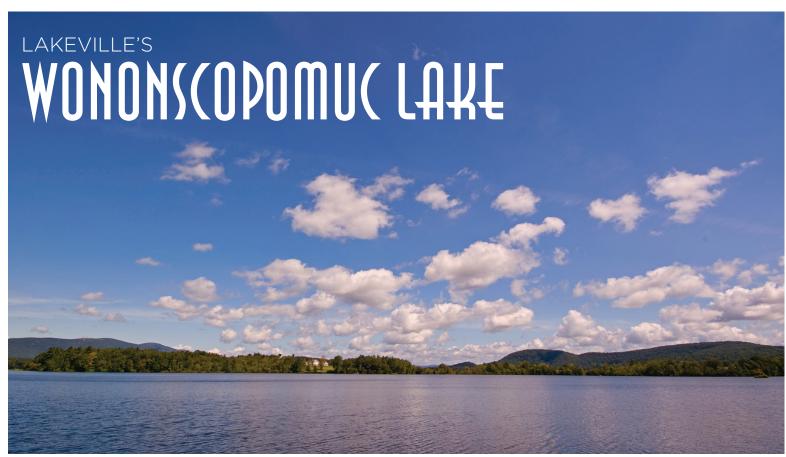


Photo by Lazlo Gyorsok

By Claire Copley info@mainstreetmag.com

The Northwest corner of Connecticut is a bucolic area of forested hills dotted with lakes. The Housatonic River flows from north to south and crosses town lines along its way. Within Salisbury there are several ponds and six lakes: Wononscopomuc (Lakeville Lake), Washinee, Washining, Wononpakook, Riga Lake, and South Pond.

Lake Wononscopomuc is the deepest lake in Connecticut. The 343-acre lake was originally two lakes, and is still comprised of two basins. The western basin has a maximum depth of 106 feet, the eastern basin 60 feet. Underground springs feed the lake along with surface water from several streams, seeping groundwater from throughout the watershed area, and local rainfall and runoff.

Lakeville's lake is the summer focal point of the town today with its town beach, recreation area (The Grove), and boat facilities. Wononscopomuc is a quiet lake, perfect for fishing in its state-stocked deep water and for swimming. Only small motor boats (under ten horse-power) are permitted on the lake, so no noisy powerboats or waterskiing are allowed. Skating and cross-country skiing are the primary activities in the winter.

Maintaining a lake

When lakes are used for recreation they need to be carefully managed and attended, not only

for the health and safety of those who use the lake, but to ensure the lake's future. Lakeville is fortunate in that it has several "Shepherds" that monitor and care for the lake. The Hotchkiss School science department has been instrumental in monitoring and testing the waters, and providing leadership for the town in its efforts to protect the lake.

The Town of Lakeville has partnered and funded several important projects, and the Lake Wononscopomuc Association, a volunteer group of concerned residents, oversees the maintenance of the lake and educates homeowners within the watershed about issues that affect the lake. All are making concerted efforts to ensure the health and long-term survival of the lake. The Connecticut Department of Energy and Environmental Protection provides information and guidelines to all the stakeholders in the lake.

History of Wononscopomuc Lake

Beginning about 1720, the northeast corner of Connecticut was settled by Europeans. Because this area was so rich in resources, and iron was in such high demand, the new settlement drew the interest of iron manufacturers. Eighteenth-century consumers used an increasing array of iron and steel products including stoves, fireplaces, nails, scythes, irons, hoes, axes, saws, pots, pans, and ships' hardware. Warfare created demand for iron armaments and ammunition.

In 1748 a small forge was established along the shore of Lake Wononscopomuc and the village there, now Lakeville, became known as Furnace Village. Iron ore was plentiful and all the lakes and rivers in the area provided power to the proliferating furnaces which processed the ore. The fuel was brought from the nearby mountains where trees were cut down and burned in pits to create charcoal. Early Colonial blast furnaces used charcoal as fuel, giving landabundant America an advantage over deforested Europe. The bellows were driven by water from the lake which was dammed for power.

In 1871 railroad lines were opened along the western side of the lake. The trains carried coal, goods, and farm products, but they also brought city dwellers, mostly from the Albany and Hartford areas. The iron furnaces gave way to larger operations elsewhere, and Salisbury then became a vacation and recreational destination mostly for its lakes. A steamboat launch started lake excursions in 1878 for vacationers.

The aging process

All lakes age; they go through a natural aging process called eutrophication. Eutrophication is the decline of a body of water as changes occur in the amount and type of matter deposited in the lake.

The "Trophic Index" is a chemical way to assess the biologic health of a body of water. Wononscopomuc is currently "mesotrophic" which means that it is somewhere between the beginning and end of its life (middle-aged). The

natural aging process of a lake usually happens very slowly over hundreds, even thousands of years, but with unfettered human activity it can take only decades. As in so many things in Nature, it is the balance that is critical.

Eutrophication is accelerated when chemical reactions in the lake cause explosions of the wrong kinds of growth. The growth deprives the lake of oxygen, and the life in the lake begins to die. As plants and animals decompose, oxygen is rapidly used up, slowly choking the life in the water. Eutrophication may occur naturally over time, but can be accelerated as the result of human activity such as sewage, chemical fertilizers and debris going into the lake from runoff, groundwater seepage, and inflow from the local water system.

Lake Wononscopomuc gets its water from the surrounding area or watershed. A watershed is the area of land where all of the water drains into the same river system. Creeks flow into streams, which flow through lakes, which ultimately end up in major rivers that drain into the ocean. There are three ways that water gets into the system: groundwater seepage, drainage through our waterways and sewage systems, and stormwater runoff.

As the population of the watershed has increased, and land use has intensified, the inputs into the water system have changed. The watershed area for the lake is now completely residential though its years as an industrial area, and later an agricultural one, have left their mark on the lake. Currently, the types of inputs that flow into the lake are from fertilizers, sewage, wastewater, and soaps and chemicals used in the home and garden, all very high in nitrates and phosphorous. Leaves, grass clippings, and decaying plant material washing into the water system add high amounts of nitrogen.

Challenges for the lake

One of the biggest problems affecting all lakes in the area is the invasion of Eurasian Milfoil. Milfoil is a non-native submerged aquatic plant that grows in still or slow-moving water. This plant spreads quickly and creates dense forests of growth in shallow parts of the lake, effectively limiting both swimming and boating activities.

There are, at present, just three ways to attack Milfoil growth: chemically, physically pulling out the plants, and introducing organisms which feed on the plants. None of these methods are terribly successful and some have significant drawbacks. Last year the town of Lakeville bought a state-of-the-art harvester so that the lake could be weeded more effectively and more often. Pulling the plants out seems to be the



Above: An example of what can happen when algea and undersired growth take over a body of water. Please note that this image is NOT from Lakeville Lake, but is a stock photo from istockphoto.com con-

most successful strategy to date, but even aquatic and animal waste on their property, and most harvesters have difficulty getting plant roots.

Some lakes have hired divers to enter the lake and manually pull the plants out by the roots. All the basic principles of weeds apply to Milfoil, particularly that unless you pull the roots out the plant will grow back stronger and more resistant.

Zebra mussels

The managers at Lake Wononscopomuc are also fighting the appearance of zebra mussels, another invasive species causing problems for North American lakes. The mussels improve water clarity but the water clarity allows sunlight to penetrate deeper, enabling faster, denser growth of submerged plants. These plants then smother each other and then decay and wash up on shorelines, fouling beaches and causing water quality problems.

Zebra mussels are present in Salisbury's Twin Lakes a few miles away, but have not yet invaded Wononscopomuc. Boaters who fish in both lakes are asked to use the newly installed high temperature and high velocity boat washer at Stateline Car Wash to ensure their boats are free of zebra mussels before entering Wononscopomuc. The only way to ensure that no mussels are inadvertently brought into the lake from other lakes is to decontaminate boats in this way. So far this has been a successful strategy.

Conservation and preservation

An important job that the Lake Association performs is to educate the residents of the watershed about how to control inputs into the water. Evidence is clear that homeowners are a major source of nitrogen and phosphorus pollution of the water systems. The Association asks that homeowners who are not connected to the town sewage system have their septic tanks pumped frequently (every two years), not to use in-sink garbage disposal systems, to clean up pet

importantly to only use phosphorous-free fertilizers and garden products.

Too much nitrogen and phosphorus in the water causes algae to grow faster than ecosystems can handle. Significant increases in algae harm water quality, food resources and habitats. Called algal blooms, they can severely reduce or eliminate oxygen in the water, leading to illnesses and death of large numbers of fish and toxic conditions for humans.

Many states are enacting or considering laws that ban phosphorus-containing fertilizers. We are advised to buy fertilizers carefully and avoid any phosphorous-containing products. Leaves, grass clippings, garden cuttings, eroded soil, and animal waste are all sources of nitrogen. When they are swept or washed into the nearest street or storm drain, they end up in your local lake or river, and even in your water supply. The key to extending the life of our lakes now is to limit the amount of phosphorus, nitrogen, and sedimentation entering the lakes.

The lakes in our area are beautiful, pleasurable, and precious to our lives in this location. Lake Wononscopomuc is one of the most valued. Like many others, I have passed several long hot summer days at The Grove, relaxing near and swimming in this lovely lake. Wononscopomuc is fortunate to have a support system that protects and maintains the health of this wonderful resource. Perhaps similar efforts can be made to protect other, smaller lakes.

But it is the public nature of this lake that makes its survival mandatory if the area is to continue to provide the pleasure, beauty, and community resources it currently does. We are all the beneficiaries of the labor and thought that goes into protecting our lakes. Now, if I only could pronounce Wononscopomuc! •



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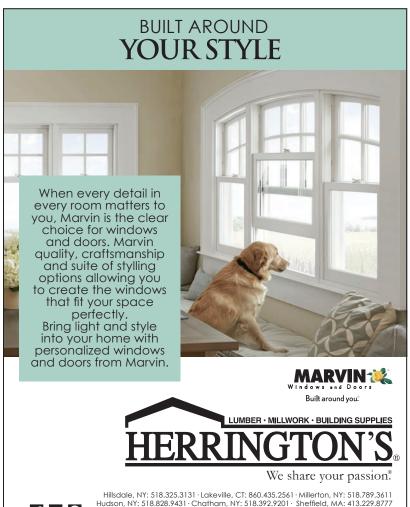
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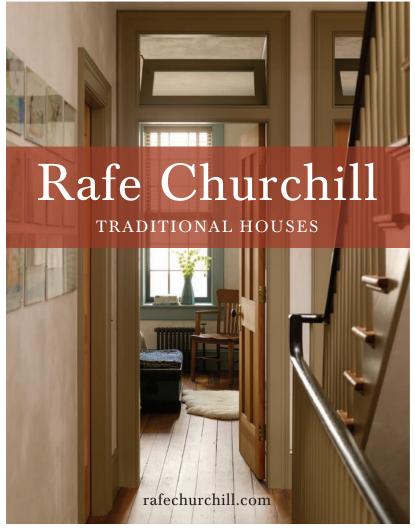
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By Mary B. O'Neill info@mainstreetmag.com

The (foot)hills are alive with the sound of music. Evidence of that can be found at Salisbury's monthly Twelve Moons Coffee House, where professional and amateur musicians of all ages congregate to share their artistry with the local community.

On the first Saturday evening of each month, in the social hall of Salisbury's St. John's Episcopal Church, you can experience the breadth and depth of the area's musical talent.

Each evening begins at 7 pm with an hour of open mic. A talented featured act follows, and the evening ends with a song swap where, according to musician Ed Thorney, musicians are invited to play on each other's songs in an improvisational manner.

Opening acts

To date, the coffee house's open mic hour has given over 100 local performers of all ages and genres a chance to hone their art amidst a supportive artistic community. Performers of acappella, poetry and literature, harmonica, guitar, mandolin, concertina and stunning vocals have shared their talent and passion in front of an audience that is both appreciative and nurturing.

You won't find the likes of American Idol's cut-throat Simon Cowell here! The atmosphere is collaborative, not competitive, and veteran musicians and artists nurture these fledgling performers and share with them their considerable artistic wisdom.

Top billing

Since its inception, 140 featured performers have graced the coffee house stage. Past acts have included local legends The Joint Chiefs, international folk's Wildcat Creek, acclaimed singer-songwriter Bernice Lewis, "no boundaries" musicians Pat and Dave, mountain dulcimer player and singer Thomasina Levy, original songwriter Hal Lefferts, and root rockers The Regulators.

Future bookings begin on April 2 with the "honest music" of Fe Fi Fo. Harmonious duo Andy & Judy, guitarist George Potts, acoustic folk rock veteran Ron Renninger, and "socially relevant and irreverent" Jan Luby are just some of the artists on tap later this year.

Hitting the right note

Twelve Moons volunteer press officer and musician Jill Gibbons describes the atmosphere as intimate and relaxed. And the acoustics, Gibbons waxes, are surprisingly good. Performing musicians appreciate both the quality of the sound and the attentiveness of the eclectic audience. Gibbons can attest that having an audience focused on the music, and not other distractions a venue can create, is a factor that musicians relish - to the extent that the coffee house is booked with featured acts until February

Arriving an hour before doors open, volunteers Kaiu Loi, Peter Fitting, Michael and Heather Kahler, and Bobby Day transform the church hall into a coffee house setting with tablecloths and ambient candle lighting. Fitting and his wife Jane staff the food table, baking many of the sweet and savory comestibles on offer. Paul dePaulo takes on the role of barista extraordinaire.

The cover charge is a good-will donation, which underwrites a contribution to the church for use of the facility and a small honorarium for the featured act. Gibbons is clear that this extremely modest sum could also be called "gas money." Yet, musicians want to play the coffee house and find it through word of mouth and coffee house events posted in Northwest Connecticut Arts Council's cultural calendar.

Homage to a friend

Having just celebrated its fourth anniversary, the Twelve Moons Coffee House is the brainchild of friends gathered to honor Joe Jaklitsch and his then recently-shuttered café, The Roast. This much-beloved coffee house was a Salisbury institution and a daily ritual for many locals for its jolt of caffeine and the warmth of good company and inclusive conversation. It was at The Roast, says Gibbons, that Jaklitsch created a sense of community and camaraderie in a welcoming and intimate way.

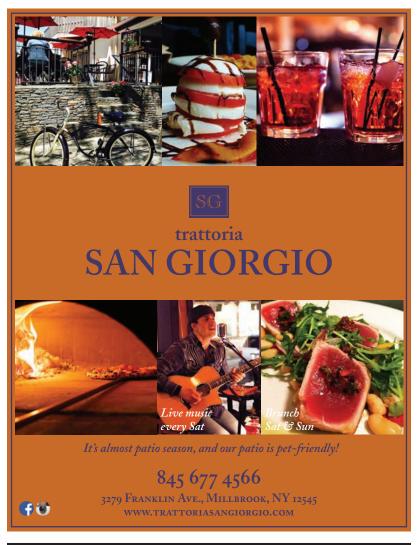
This group then agreed that what The Roast represented to its many patrons needed to live on. They decided local music should play an integral role and called upon musicians Gibbons and her husband Thorney to aid in planning that aspect of the proposed monthly offering. Thus Twelve Moons Coffee House was born.

The power of music

Eliot Osborn, member of The Joint Chiefs, Twelve Moon performers, and elder statesman of the local music scene believes that Twelve Moons Coffee House represents something much larger as well. It is a unifying ideal that is critical to our humanity. "A hundred years ago, making and experiencing music with friends and neighbors was part of the fabric of our community. As music has become more and more something that is delivered technologically we are in danger of losing a practice that has been integral to our humanity for thousands of years."

For Osborn, "Twelve Moons represents a line in the sand - a collective effort that says, 'We're not going to let this happen.' It is worthy of all the support our community can generate." •

The Twelve Moons Coffee House occurs the first Saturday of each month from 7 to 10 pm in the St. John's Episcopal Church hall located at 12 Main Street in Salisbury, CT. Admission is free but donations are most welcome. For more information on playing at the coffee house or a schedule of future events, email TwelveMoonsCoffee@gmail. com, visit their Facebook page or website at www.tinyurl.com/12Moons, or go to the Northwest Connecticut Arts Council website at www.artsnwct.org.



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Left to right: painting by Ann Conrad, Hotchkiss Dramatic Association, Gospelfest, student dancer on stage.









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SALISBURY CELEBRATES 275 YEARS OF HISTORY:

cannons, crosses & a ski jump

By Allison Guertin Marchese info@mainstreetmag.com

On the tail end of February, with a stiff wind biting and the hope of spring circling, I made a trip to Salisbury, Connecticut to meet the people who run the Salisbury Association, a non-profit, volunteer organization founded in 1902 with the intention of furthering "the best interests of the town and to protect its natural attractions."

The group uses The Academy building, formerly a school in Salisbury's center for its activities, art, and archives.

I first met Katherine Chilcoat, a former Trustee of the Association, and formerly the town's historian for nine years. Katherine said now she "just volunteers, because at age 88 she's making time for other things." But given our conversation, it's clear that Katherine's role is far beyond just volunteering.

During her tenure she was an archivist and gathered photos. She started with the organization when she retired in 1992, and when I asked her were there any surprises along the way she said yes, "I was involved in the acquisition of the portraits downstairs." This is indeed a fascinating story, but we'll hold this for later, because just as Katherine began down that long road toward the past, Lou Bucceri came up the very winding spiral staircase that leads to the upper gallery of The Academy. When he joined us at the long wooden table and chairs (that I noticed had been donated to the Historical Society), we jumped right into a group discussion.

Since Katherine and I were already talking about surprises in Salisbury's history, I asked Lou if he had come across anything that might have raised his eyebrows. In a big voice, to match the size of this big man, he produced a big smile and launched into the story about "The Cross."

Crosses

The Church of St. Mary was built in Lakeville in 1875 to minister to the rapidly expanding number of Irish immigrants who had come to work in

the iron ore mines and iron works.

In the fall of 1882, the parish was preparing to expand with a new convent and school. It seems to mark the occasion, the parish priest decided to erect a large statue of the crucified Christ on the cross. Lou told me that the New York Times described the cross as being 12 feet high and nearly the size of a large man. The figure wore a pained expression on his face and the likeness of blood dripped from a wound on his side.

According to Lou's research, the members of the Protestant churches were horrified at the sight of the newly erected statue. Soon began months of long and ardent confrontations between the Catholic parishioners and the Protestant congregations. The New York Times on August 27, 1883 explained in an article entitled "Disgusted with Images" that "Lakeville, a pretty little town on the borders of Lake Wononscopomac, is just now in a ferment very nearly akin to that which New-York enjoyed during the discussion of Mr. Salmi Morse's Passion Play. The Rev. Father Henry J. Lynch has been in charge of the Catholic parish at that place for the last eight years. He is an active and enterprising man, and has done much to forward the interest of his flock."

But then comes the condemnation. "Last October Father Lynch put up in the main walk leading from the street to the church door a cross 12 feet hight on which was a figure of the Savior very little smaller than life size and executed with considerable skill."

In short, there were people who wanted the cross taken down. Adding insult to injury, the cross stood at the fork of well-traveled roads, which meant there was little chance of avoiding the new installation. Petitions were signed by business leaders and a movement among the society ladies to have all of the Irish Catholic housekeepers fired and replaced with young African American workers.

According to the New York Times, October 25, 1883, "The call posted about the town was inspired by Mrs.





Above: The Holley-Williams House, top image circa 1900 and above image circa 1950. Original structure built in 1768, expanded and transformed into Federal Style in 1808. Owned by the same family from 1808 to 1971.

Rudd, wife of the Superintendent of the steam-boat company, whose boat was refused to the Catholics, and Mrs. George Harrison [no relationship to the Beatles of Liverpool mind you], one of the most influential ladies of the village. Their object was to form an association the members of which would be bound to discharge all the Catholic help in their employ and subscribe to a fund for the importation of colored servant girls from New-York, or, if necessary, from the South."

U.S. Senator William Barnum, owner of the large Barnum Richardson Company iron works in Lime Rock, also threatened to fire all 1600 of the Irish Catholic workers in his company. Then came the name calling. The priest who commissioned the statue was referred to as a "drunkard



Saint Mary, Lakeville: 1877. Photograph by Malcolm Day Rudd. All photos courtesy of the Salisbury Association



and an ignoramus" by a prominent Lakeville businessman. In response, the Catholics took offense at the stores and shopkeepers who signed the petition and soon they stopped frequenting those establishments. At first the shopkeepers laughed, but as a week went by and they lost nearly \$1,000, which was the average spent by Father Lynch's flock, they stopped laughing.

The problems went on for months. A bishop from the Archdiocese of Hartford was sent to mediate. There is no record of how or when the dispute was settled, but no workers were fired and the convent and parochial school opened. There is also no record of what happened to the cross, although some speculate that it hangs inside the church today.

Cannons

A lot of skirmishes took place in the wilds of Connecticut in the early days when pioneers arrived with nothing more than a few tools, some clothes, and a lot of determination to forge a fresh life in the new world.

Salisbury was settled by just three families around 1720. Then the place was called Weatog or Weatogue, meaning "wigwam place." The land was a fishing and hunting ground for the Native Americans called Muttapacook. [Katherine and I have never seen this name before, *see source at the end of this article].

The earliest white settlers were mostly of Dutch ancestry, having migrated east from the Hudson River Valley. By 1738, the Connecticut Colonial government had surveyed the area and auctioned off the land to a group of proprietors, one of whom was Thomas Lamb, from Springfield, who fancied land by the Housatonic River for development. The land trading of course didn't go without complaints from the Indians who had no concept of land ownership. By the late 1700's, there was no longer a Native American presence in Salisbury.

The town was named Salisbury in 1738, for a city of the same name in mother England. As Thomas Lamb watched the town grow, he quietly continued to acquire land, holding vast acreage and controlling the water sources for power. Lamb is also credited with having been the first to convert Salisbury's massive ore supplies into usable wares in 1732.

According to Lou, the mid-eighteenth century saw a kind of "iron rush" much like the discovery of gold in the west. Until the 19th Century, Lakeville was called Furnace Village. Under the soil they found an abundance of very high grade iron ore that was prized for its durability. By 1762 Salisbury would have the area's first blast furnace, built in part by Ethan Allen, churning out molten iron for making farm tools, household pots and kettles and utensils of all sorts.

In 1768, Salisbury Furnace was taken over by an iron master named Richard Smith. Being quite scholarly he's credited with bringing the town over 200 books from a trip back to England and starting the town's first library. But it was the American Revolution that really put Salisbury on the map. You see, those iron resources were very much sought after for the making of cannons. In the Revolution, cannons were the key to success, and that's why Governor Jonathan Trumbull of Connecticut took over the operation in Salisbury.

Enter John Jay

While chatting with Lou, he told me an interesting story about cannons and a notable man named John Jay, one of the nation's Founding Father's, and the day he came to town.

According to Lou, during the Revolution, John Jay was in Poughkeepsie, New York, and before they installed "the great chain" across the Hudson River at West Point, the British had somehow snuck up the river and threatened Poughkeepsie. Recognizing the need for defense at a time when supplies were scarce, Jay made a wild ride to Salisbury demanding a cannon from the foundry. It seems the foundry owner had plenty of people at the time slamming their fists on hard wooden tables, petitioning to be first in line. Like a good businessman, the foundry owner explained that the only way he could comply was to receive a letter from Governor Trumbull, which son, Alexander Lyman Holley. This Jay would ultimately secure after riding tirelessly to Trumbull's War Office in Lebanon, in the southeast corner of Connecticut.

Over the course of the Revolution, Salisbury would make some 850 cannons that saw action on land and at sea. As one would assume, lots of cannons were also fired in Salisbury and Lou told me that ironically, the proving grounds for the Revolutionary cannons is the location of St.Mary's Catholic Church. Many cannon balls continued to be uncovered as housing developers constructed new houses.

The Holley-Williams House

A discussion of Salisbury's history wouldn't be complete without mention of the Holley-Williams House (see photos on previous page). The

house consists of the original Salisbury ironmaster's house built in 1768 and the connected Federal period home of the Holley and Williams families, built in 1808 as an addition by John Milton Holley. It is a perfect example of Federal architecture and is positioned beautifully up a knoll overlooking the site of the former Holley Manufacturing Company and 1762 Salisbury Furnace.

The house remained in the family for five generations, until John Milton Holley's great-granddaughter, Margaret Williams, bequeathed it to the Salisbury Association at her death in 1971. For nearly 40 years, the Salisbury Association used the building as a museum that housed the family's collection and interpreted local history, but several years ago decided to sell it because of the financial strain of maintaining it was too great.

Katherine said that that was a sad day, but while the house was under their auspices, a few amazing discoveries were found. Up in the attic, wrapped around an old curtain rod was a painting. It was a portrait of Jane Lyman Holley believed to have been painted by Erastus Salisbury Field around 1830. Katherine explained that Jane Lyman Holley was the first wife of Alexander Hamilton Holley, a furnace owner and Governor of Connecticut in 1857. Sadly Jane died after giving birth to her son was famous for having journeyed to England and brought back with him the "Bessemer" process, which incredibly made steel out of iron. The process revolutionized the industry in this country.

Katherine said that when the portrait was found that it was immediately put in a safe place and is now on display at the historical society's home at the Academy. Along with the painting, Katherine said Association volunteers uncovered 6,000 family letters in the house. The letters were the catalyst that drove Katherine to get involved.

The Association volunteers tried, starting in 1971, to read all 6,000 of the letters but have only got up to the 1900s. The letters seem to paint a picture of the house matriarchs, as the letters almost exclusively penned by women. Katherine said that the

content is less about the world they were living in and more about family and their personal affairs.

What Salisbury encompasses

Salisbury's history is about as deep and rich as the extensive hole left by a blasted cannon ball and probably far too extensive for any writer to completely cover in just one article. For those readers with a real burning desire to learn more, there's a 20 minute documentary on the Salisbury Historical Society's website.

But before closing the books on this fascinating town of Salisbury, which, by the way, I was told encompasses Salisbury, Lakeville, Amesville, Taconic, and Lime Rock hamlets, I must touch on one of my most favorite and fascinating facts about Salisbury and that is its ski jump.

Ski jump history

About ten years ago, my significant other coaxed me into traveling to Salisbury for a special event. When I asked what that might be, he laughed and said, you won't believe me when I tell you. But within a short 45 minute drive from our own historic house in Columbia County, New York, we were at the base of Salisbury's fantastic 65 meter ski jump. I've always wondered how this ended up here, and maybe you are too, so here's the story.

In addition to the town on the dawn of celebrating its 275th anniversary, the ski jump turns 90 years old this year. The jumping takes place on Satre Hill and is named after the man who brought the sport to Salisbury.

John Satre was from Norway and he arrived in Salisbury in 1920 with his two brothers, Olaf and Ottar. The brothers started the Salisbury Outing Club where they could utilize their skills as Nordic Skiers and teach others. Prior to building the jump, where skiers can descend from the 20, 30, or 70 meters, the brothers were known to sail off the tops of a barn roof or two where towns people gathered to watch in awe and then to try it themselves.

According to a 1983 *New York Times* interview with the brothers, "John and Olaf built the scaffolding off a shed to make a takeoff, but the









Opposite page: Portrait of Jane Lyman Holley. Above: The old Salisbury ski jump hill during a competition in 1990's. Top right: Ottar Satre, one of the Satre Brothers who brought ski jumping to Salisbury. Ottar was a member of the 1936 US Olympic Nordic Combined team. Photograph taken in the 1930's. Left portrait: Maria Birch Coffing portrait with Jennie Winslow in the background. Right portrait: Portrait of Jane (Jennie) Winslow. All photos courtesy of the Salisbury Association.

first landing strip was so close to a brook that right after they jumped they would throw themselves down in the snow to keep from flying into the water."

As the ski jump was rebuilt and for safer starts and landings, interest grew among young people and the brothers mentored the young athletes. In 1926 the club held its first competition with over 200 spectators watching the aerial show. For a relatively small town, this is a relatively big deal. Where else on the eastern seaboard can children learn to ski jump?

In the 1930's the jump was host to the National Championships and during WWII the lights went out on the facility, but a revival occurred in the 1950's with a group restoring the old wooden jump with fortified steel (how appropriate for the town that was at the roots of the US steel industry). The old Outing Club of the 20's is now the Salisbury Winter Sports Association with its own website, www. jumpfest.org.

Today the jump is still a mighty

draw for tourists and participants and is amazingly run by an all-volunteer organization that works to foster the sport of ski jumping among all ages and generations according to their website. Salisbury celebrated its 90th annual Jumpiest series in February, despite this winter's warm weather. The three-day event featured live ski jumper under the lights, human dogsled races, and ice carving in addition to the Eastern US Ski Jumping championships.

The unique portrait

As I was leaving the Academy, I was particularly drawn to a strong portrait of a woman and a young black girl peering around a corner behind her employer. I thought this must be the painting that Katherine had mentioned, so I asked her for a quick tour. According to Katherine the painting was of Maria Birch Coffing (1782-1865) with Jane E. Winslow (c. 1825-1872).

Maria was the second wife of John Churchill Coffing and was born in Stonington, CT. The girl in the painting is Jane (Jennie) Winslow. She lived in the Coffing household from age five to her early 40s and stayed in the house even after the Coffings had died. She moved to Massachusetts and married a former slave, then died just four short months later in 1872. Jane is buried in the Salisbury Cemetery.

The painting is a gift to the Association by Maria Birch Hincks Milliken of Simsbury, CT. Katherine explained that, in this time period, it was quite unusual to have an African-American in a painting with a white person and that's what makes this one so special.

Katherine said that she had help in securing the painting from the family and now it, along with a photo of the servant, is on display. •

To learn more about Salisbury's history visit www.salisburyassn.org.

*Source referenced: Malcolm Day Rudd, 1899: http://lcweb2.loc.gov/service/gdc/scd0001/2010/20 100511001hi/20100511001hi.pdf

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Changing the world one dinner at a time: salisbury, ct chapter of dining for women

By Mary B. O'Neill info@mainstreetmag.com

Each month women from countries such as Mexico, India, Nicaragua, Nepal, and Tanzania are "invited" to Salisbury, Connecticut for dinner. While from vastly different homelands and situations, these dinner guests have much in common. They are all targeting inequality in their own lives by helping women and girls become educated, gain control over their health, and assert their human rights.

In turn, women from Salisbury have the privilege of learning about these efforts and contributing to them – all for the price of a meal and without having to leave town.

One dinner at a time

This monthly gathering is made possible by Dining for Women (DFW), a collective-giving organization based in South Carolina. DFW was cooked up by friends who decided that instead of going out for a meal in a restaurant, they would take the money they saved and donate it to a worthy cause serving women and their families.

From there the idea evolved and grew - and is still growing. Today, there are 412 DFW chapters in the United States all raising money for international grass-roots organizations dedicated to improving the lives of women in myriad ways.



Rita Delgado founded the Salisbury, Connecticut chapter of DFW in October 2012. Delgado became acquainted with DFW at the first meeting of the Great Barrington, Massachusetts chapter earlier that year. Energized by the idea, she was motivated to start a chapter closer to home for the women in her own community.

Compelling narratives of need

Each month, along with chapter leaders all over the country, Delgado receives information from DFW about the current month's "featured program." This narrative will be shared with members over dinner. It includes a brief video describing the grantee's work and the need. Also included are interviews with the grantee's staff and clients and a brief statement from DFW about "why we love this program." This highlights the unique and effective manner in which the program addresses local needs and builds the capacity of women to improve their own lives.

At each meeting anywhere from ten to 25 members assemble bearing a pot-luck contribution for the table. In her crockpot Delgado always has a homemade soup indigenous to the grantee's country using a recipe from the DFW cookbook or website. Before the meal, a DFW member reads the Dinner Affirmation. It reminds those attending of the power of shared meals to build community. Over the varied buffet conversation flows, new members are introduced, and old members catch up. Similar scenes are being played at other DFW chapter dinners across the country.

After the meal, the group crowds around to watch the video about that month's featured program. DFW members witness the enormity of the issues, the creativity of grassroots problem solving, the resilience of women in the face of dire hardship, and the relative low price tag to make a difference.

Month by month grantees tell their stories. Women from Mexico manufacture smokeless stoves that prevent their skirts from catching fire



Photos this page courtesy of Hands in Outreach

and their babies' lungs from being poisoned by creosote. Midwives from Nepal deliver babies in remote regions and educate women and men to accept childbirth science over tradition. Teachers in India convince families to let their teen daughters learn to read and delay arranged marriage.

The power of 1+1+1+...

When the video finishes there is often a silence as the reality hits home. The scale of these problems is daunting. Yet, here are local women identifying problems and creating solutions in their own communities.

Sometimes the incremental pace of their progress is humbling. There are lessons about patience, persistence, and the reality of changing cultural customs that have defined their lives, their mothers' lives, and their grandmothers'. Each small success is savored and brings hope for the future.

In response to both the magnitude of the issues and the pace of the solutions, Delgado quotes a Hebrew ethical maxim, "It is not incumbent upon you to complete the work, but neither are you at liberty to desist from it."

The effectiveness of DFW's collec-

tive-giving model is in increasing participation of donors and promoting solutions that honor the culture and is sustainable by the women themselves. It reflects local women here in the United States pooling their resources to help local women on the other side of the globe.

The average monthly individual donation to Dining for Women is \$35. As Delgado emphasizes, "Whether you contribute the price of a Happy MealTM or a five-course dinner with a champagne, all contributions are meaningful. What's more important is the level of participation - that women are showing support for their sisters half way around the

For DFW, that philosophy is paying off. Since 2003, it has raised over \$5 million on behalf of its worthy grantees. In 2015 alone, DFW received program donations totaling more than \$1,020,000. Each organization and program that becomes a featured program is vetted and researched by DFW's lean staff and devoted volunteers. Those organiza-

Continued on next page ...

tions that meet their original stated objectives from the initial grant are eligible to become sustained programs with further multi-year funding.

April's featured program: Hands in Outreach

For April, DFW has selected Sheffield, Massachusetts-based non-profit, Hands in Outreach (HIO) as its featured program. HIO Director Ricky Bernstein describes DFW's vetting process as transparent, rigorous and thorough, requiring a "total team effort" on the part of HIO's national volunteer board and staff. From well over 100 applicants DFW selected Hands in Outreach as one of 15 finalists. From there, Dining for Women chose HIO's *Be Part of Her Dream* initiative to be one of its six featured programs for the 2016 cycle.

Hands in Outreach's mission is to, "use a family-oriented, holistic approach to guide, empower and educate 150 girls in the poorest parts of Kathmandu, Nepal." HIO's model is one of intensive and lasting partnerships with the families, schools, and teachers of these young students. "We visit the girls' homes and schools constantly. Over time, our small staff gains the trust of the mothers and almost become part of the family. Building that trust is the key to HIO's success, measured by the 98% retention rate of our students from kindergarten through college," explains Bernstein.

Investing in mothers

Be Part of Her Dream is an extension of HIO's work with girls and women. In this program, 50 mothers of HIO students, mostly single and illiterate, will have the opportunity they never



had as children: to learn basic literacy skills, save money for the future, apply for critical citizenship documents, and gain a greater measure of self-reliance. Bernstein emphasizes that, "HIO mothers aren't poor because they lack initiative. They lack critical resources and access to education."

According to Bernstein, "Our program, the first of its kind on South Asia, will give small cash-transfers to poor mothers, creating a base for financial stability. Most work at undependable menial jobs as domestics or hauling bricks and sand on construction sites. We can create a safety net where none now exists to break an endless cycle of crushing poverty."

HIO reports that the average monthly wage for mothers in the program is about \$29 per month. Their average rent is \$15 per month and they spend about \$10 per month for a basic diet of lentils, rice, and vegetables to feed their children. "When you do the basic math, you see that gaining financial independence and stability for these women and their families is next to impossible. They're one illness or accident away from destitution."

These monthly figures emphasize the power of DFW's model. For the price of a lunch or dinner at a restaurant here in the United States, these mothers can live and eat for a month, and build lifelong skills that will meaningfully impact their futures.

Saving for the future

To first implement the *Be Part of Her Dream* project, HIO will guide each woman through the process of obtaining the Nepali citizenship documents required to open a savings account. Into that account will go half of a \$25-per-month cash transfer. Over the two-year program mothers will be able to save \$300.

The other half of the subsidy will go toward food, rent, and the lost wages for participating in classes each week. The mothers will also be provided with instruction for basic literacy in Nepali and English language, math and computer skills, regular health check-ups, and vocational counseling.

Creating hope one day at a time

Women occupy a greatly diminished status in Nepal. Almost half of Nepali







Photo above top and below left courtesy of Hands in Outreach. Above left: Dining for Women club members at the February Dinner. Photo by Kate Kane. Above right: Rita Delgado, DFW Salisbury Chapter leader. Photo by Mary O'Neill.

women experience gender-based violence. Education rates are low, with about 45 percent of women being illiterate. Traditions steeped in the Nepali patriarchal society dramatically limit a woman's opportunities to economically raise up herself and her family. These factors add to the desperate need for intervention.

Bernstein has observed that for these Nepali women there is little expectation that their lives will change. "These mothers live from day to day. Their hope is that their children will somehow break the cycle of poverty. With the *Be Part of Her Dream* program, we can now offer that hope to the women themselves, while strengthening and reinforcing the family unit."

He explains that, "Since we already sponsor their daughters' educations and are a part of the families' lives, we can monitor the mothers' saving and progress. Their daughters will become project partners, helping their mothers achieve empowerment, independence and a better life through education and financial literacy. Mothers and daughters will be together working to improve their lives. This creates a powerful collaboration for change

within families and communities."

Bernstein cautions that this change must be measured in "small increments." Success is measured day by day and requires much patience and persistence. Yet, this is the way sustained change that "sticks" is accomplished. This makes HIO is a perfect partner for DFW, with its mission of fighting gender inequality changing the world one woman, one girl, one dinner at a time." •

To learn more about Dining for Women visit www.diningforwomen.org. The Salisbury, Connecticut chapter will meet on Wednesday, April 27th at 7 pm. The Great Barrington, Massachusetts chapter, founded by Leslye Heilig (also the DFW Northeast regional leader) and Linda Baxter will meet on Tuesday, April 19th at 6:30 pm. For more information about the April meeting locations and to contact chapter leaders visit http://diningforwomen.org/join-dining-forwomen. Ricky Bernstein, executive director of Hands in Outreach will be at both dinners to talk about HIO's work in Nepal. For more information about Hands in Outreach, visit www.handsinoutreach.org.

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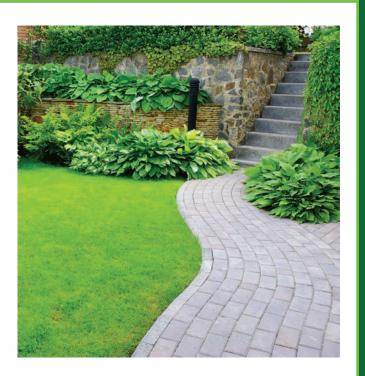
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RESTORING pieces of HISTORY

Article by John Torsiello info@mainstreetmag.com All photos by Anne Day

Luis Arroyo and his partner Tom Callahan have lived in a number of homes during the past 20 or so years. We all know moving is a hassle, but for these men it's all part of their life's work; buying and restoring historic homes, abiding awhile in them, and then moving into their next completed project, turning over their previous undertaking to new owners.

Arroyo, who worked in major media for a number of years, and Callahan, a Wall Street re-insurer turned agent for Elyse Harney Real Estate, have purchased, restored and then lived for various periods of time in seven homes in Northwest Connecticut and Columbia County, NY. Their restorations have included such notable and significant homes as the Benjamin Tallmadge House in Litchfield and the Holly Williams House in the Lakeville section of Salisbury. Their present abode is a restored circa 1775 colonial in Salisbury that was once a farm and later the home of William Edward Schaufele, Jr., a distinguished US foreign service

officer and ambassador to Poland and Greece, his wife, Heather Moon Schaufele, and their family.

It took Arroyo and Callahan six months to complete the restoration of the former Schaufele home, which included extensive interior work and removing a side portion of the house to create a new entryway and repurposing such pieces from the dismantled section, notably windows, for use elsewhere in the home and a entertaining cottage, a former barn that was expanded and now is a cozy place to dine, relax, and host guests.

"We always live in any home we restore," says Arroyo, who serves as the "director" and designer of this unique duo, while Callahan serves as the "producer" and consultant to the restorations.

"We seek out historic homes that are on the market, consider what we can do with them, and then when we find one we like, purchase it and go to work restoring it."

The partners derive a great deal of personal satisfaction from what they do; bringing old and historic homes a new luster, all the while maintaining the original integrity and sense of place and permanence of the structure. "We don't want to really change



the home to any significant degree,"

ily of architects." He adds, "But we

also don't want to treat the restored

home like a museum, even such an

Tallmadge House. It has to be lived

in and appreciated by its owners, and

The Salisbury Colonial, with Greek

Revival design elements quite evident

on its exterior (especially the front

entrance), sits near Undermountain

Road and is surrounded by a fence,

trees. Open views give the owners and

the countryside that includes a section

of the Appalachian Trail. Period detail

is obvious inside the house, such as an

wide board floors, paneling and hard-

ware. There's a two-story kitchen wing

that once housed farm animals, with

cutta marble island, and state-of-the-

art appliances that would have never

its own wood-burning fireplace, a Cal-

original fireplace with beehive oven,

visitors a clear look at meadows and

stone walls and mature specimen

important home as the Benjamin

to that end we give the interiors a

the original design intact."

says Arroyo, who "comes from a fam-



















been dreamt of by the original owners in the late 1700's. The home contains four bedrooms and three-and-a-half baths. The first floor includes a formal living room, a family room, a library, a dining room, and a kitchen. The second floor, which contains the bedrooms, is accessed by an original staircase. contemporary look and feel, but keep

The partners cleared much of the four acres that the colonial and outbuildings sit upon, opening views to rolling fields and the Barack Matiff mountain that looms in the distance to the east. There are several stone patios for whiling away summer evenings, gardens, and mature maple, oak and cherry trees dotting the prop-

Arroyo and Callahan made full use of the ample windows of the home to bring in natural light to most of the rooms. Half the rooms face southeast, the other half to the northwest, which allows the sun's rays to stream into interior spaces for most of the day.

The pair "respected the architecture" of the home, as they do with each project, and opened up the interior to show off the structure's original wood beams, always a nice touch. They also used soft, earth tones on the walls of the home and appropriate dé-

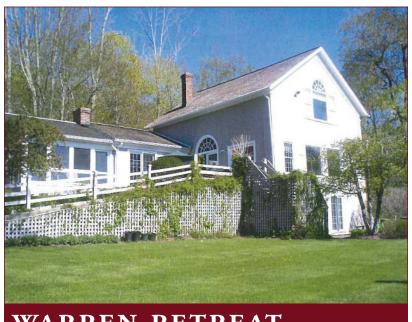
cor and furniture to create a timeless, clean and relaxed atmosphere.

Great care is taken to pay homage to a home's original builders, and at the Benjamin Tallmadge House, Arroyo and Callahan had to work closely with Historic New England, previously known as the Society for the Preservation of New England Antiquities, a charitable, non-profit, historic preservation organization headquartered in Boston, MA, every step of the way to insure the details of the home remained as they were when the famed Revolutionary War military officer and later US Representative and his family occupied the dwelling. The Holly Williams House, a Federalstyle structure that Callahan calls "one of the purest houses in New England" was treated with all due respect by the partners.

The men, who work with different contractors on almost every project, are preparing to move to a newly restored home in Salisbury. "It's a smaller home," says Callahan. "We were looking to downsize and simplify our lives, while remaining in Salisbury. We love this town."

Arroyo says of his and Callahan's frequent moves, "I like change in my life. We have moved so many times it isn't a big deal, really. And it's enjoyable to move into a new space and make it yours."

It's important for the men to know that they are selling their restored homes to individuals who will appreciate the work they have done, while also feeling comfortable in their new environment. Says Callahan, "Because we live in every home we restore, we like to know that when we hand off a house that the people buying have a sense for the work we have done and the history of the home. We have remained friends with a number of people who have purchased our homes, and that makes it very special and meaningful."



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A ride up Mount Riga Road



Above: A paraglider taking one giant leap off of Brace Mountain

By Ian Strever info@mainstreetmag.com

With each pedal stroke, I reconsider my center of gravity and line of ascent. Back by Town Hall in Salisbury, this road was paved, stable beneath my wheels. But as I roll onto the dirt sector of the climb, my purchase changes with each rotation of the tires. The steep pitch, the drainage ruts, the loose rock – Mt. Riga Road is never the same, but always challenging.

I gulp down air, shift my weight to the front wheel to negotiate some run-off, and hope there isn't a vehicle or a bear around the next bend, although I've seen both on this one-lane road, and they are never far from my mind.

The town's most prominent fixture

Mount Riga Road is terrifying even in a car, but while the crowds flock to Lions Head or the Undermountain Trails in Salisbury, I prefer this more rugged access to the South Taconic Range that dominates the Tri-state landscape. Long before The Boathouse, the Scoville Library, or the iron mines, the mountain was the most prominent fixture in town, and a ride up this road will take the traveler through the many cultures of Salisbury.

The road begins beside Town Hall as Factory-Washinee Street, a nod to the town's manufacturing and Native American heritages, respectively. A half mile up the hill, the Salisbury Cutlery Handle Company lives on as the Salisbury Artisans, on the site where the former factory spun with the power of the Wachocastinook Brook, which is practically a timeline for Salisbury's history.

Spilling over the dam at the top of Mount Riga, it flows past the iron works that put Salisbury on the map in Revolutionary times, and offers the intrepid angler a glimpse of a brook trout or two before the water traces the path of the Wisconsin glacier into an echoing ravine. At the bottom of the hill, the brook tumbles back alongside Mount Riga Road just as it turns to dirt.

I fight for traction over the next two miles, until the edge of South Pond offers a teaser view of its spring-fed waters. Unfortunately, access to the pond is limited to the exceedingly fortunate heritage landowners and Salisbury residents with a beach pass, but the crisp mountain air is at least ten degrees cooler, and creative anglers can pursue brook trout with a short pole and some ingenuity.

As a resident, I've tested these waters, and they are pristine. The few camps along this pond and its northern counterpart have no electricity, and motorized boats are not allowed, so on most days, one can make out the rocky bottom from a canoe five feet above.

Mt. Washington Road

Take a right at the spillway, and Mt. Washington Road will treat you to the most rugged dirt road you'll want to explore with your car. This part of the range just feels remote. I've seen bear tracks in the mud here, and I've had to turn back on my bike when an obstinate porcupine refused to yield.

Continued on next page ...



Above: Sunset over South Pond on Mount Riga. Below: A green snake along the balds near Mount



There are several turn-offs worth mentioning, though. The South Taconic Trail runs roughly parallel to the Appalachian Trail on the western slope of the range, and several spur trails allow access from Mt. Washington Road. My favorite is an unnamed 1.5-mile cart path that paragliders use to access the blueberry-laden balds of Brace Mountain, off of which they leap toward the Catskills when the conditions are right.

Marked trails

If you're into marked trails, however, the Mount Frisell Trail connects the South Taconic and Appalachian Trails, skirting the state border to allow high-pointers to reach Connecticut's highest spot on the south slope of Frisell. The spot itself is anticlimactic, but views of Mt. Riga, the Catskills, and Mount Everett appear intermittently along the trail.

Another marked trail, this time a blue blaze, begins at a parking area near the Massachusetts border, leading into the AMC's Northwest Camp, a prim cottage that makes for great family or group camping, but reservations and a fee are required.

As I spin past the parking area, the road becomes smoother where it is maintained year-round, and eventually it turns to pavement again. From here, options abound. Head east to Jug End State Park and Egremont, or west through Bash-Bish State Park and into Copake Falls. Either way, it's a screamer of a descent on a bike, with plenty to see on the way down.

The South Taconic Range is a special place. Spend enough time on this ridge, and you'll see things you've never seen before: petulant weather that changes by the minute in the late spring, paragliders taking that first humongous step off of Brace Mountain in the summer, monarch butterflies following the ridgeline south in the fall, and rime ice on the scrub pines in the winter.

It's Connecticut's best place to be outdoors, and one of the few places that still seems a little wild.



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Karen LeSage, Forsythia, 40"x40" oil on canvas, 2016.



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Growing up in Lakeville

By Melissa Batchelor Warnke info@mainstreetmag.com

I grew up in the loudest and quietest places imaginable. My parents, who have been married for many years, have lived apart for more than 20 of those years – one in the concrete roar of New York City and the other in a life-sized Christmas village with more cows than people.

Where I was born is chaos in memory. It was Brooklyn, 1987. The four of us in a cramped fifth floor walk-up with wall-to-wall brown carpeting and a laundry room in the damp concrete basement.

I fell asleep to the sound of sirens. My mother hauled my sister and I up and down the stairs as many times as she could, and then she broke her ankle chasing my sister into traffic, and then she said she loved my father dearly, but she would like him more if she lived two and a half hours away from that God-forsaken city.

It wasn't personal, you see. He accepted her proposal, and visits every weekend.

My parents

My mother is a particular woman. My friend once called her "aesthetically sensitive," and that feels right. She doesn't know how to turn on the television. She doesn't listen to music in the house or use an iPod. Her favorite sound is silence; the windows cannot be put down in the car. Gum cannot be chewed outside of it. She can listen to our big old house gently creak all day long without feeling lonely. She loves to watch the squirrels and the robins play in our backyard. There's a graceful stillness in her that I could write about all my life.

My father is a whirling dervish. In a single week, he can be in London, DC, Florida, New York. He sends me a postcard from each place he goes. My father talks so fast





he's occasionally indecipherable; my mother played the first voicemail he left her over and over again to get the message down.

He's 6'2" and loves telling jokes and sleeps five hours a night. When he reads something he likes, he gets everyone in the house's attention and repeats it aloud.

My two worlds

The sonic landscape of each of my parents' places is brandished in me so strongly that my resting state is a sway, between internal and external, sweet and strong, silent and clamoring. One day I find it hard to crawl out of bed, my mother's cocoon now my cocoon. My heart is the pastures of her gentle place, with its glassy lake and its tiny school buildings and its emptiness after dusk. I want to be as alone and quiet as possible, and then more alone. I want to build a friendship with myself that's based on secrets.

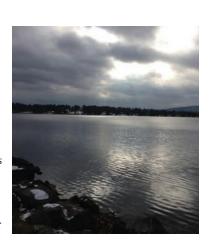
The next day I can be bright as a poppy, running errands, calling friends. I can be Times Square at midnight, all dancing girls and neon lights and grit. My father calls me his laugh track; my father's laughing

heart now my laughing heart. My New York side has the devil in it too. It gossips, it comes home late, it reapplies makeup but never takes it off, it types til dawn.

In her genius TED talk, author Chimamanda Ngozi Adichie says "That is how to create a single story; show a people as one thing, as only one thing, over and over again, and that is what they become." She talks about how flattening this is, how narrative is imbued with power and for so long that power has been concentrated in the hands of very few. Inside of all of us are so many stories.

My father's sleepless city and my mother's sleepy pastures are only two of my stories, but each one is its own world I can't quickly convey. And there's a universe beyond.

For those of us who are lucky enough to have spent some of our stories here, we know what it means. We know that inside of us lives something immeasurably precious, a quiet place that we carry wherever else we go. •



Above top, left: Melissa and her little sister, Sarah, party in New York City. Right: Melissa and Sarah get ready for Halloween after moving to Lakeville. Above: Wononskopomuc Lake, better known as the Grove or Lakeville Lake.

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POWER COUPLES:

Susan & Tino Galluyyo

By CB Wismar info@mainstreetmag.com

"I don't care if you buy it. You've got to like it ..."

It's an unusual sales pitch, to be sure, but the underlying honesty and straightforward communication are not unusual at all for Susan and Tino Galluzzo, owners of The White Gallery in Lakeville, CT. Proven and skilled entrepreneurs who have combined their passion for art with the clear sense of what builds a loyal following, they are very much a part of the local community.

Located quite near the busy intersection of Routes 41 and 44, The White Gallery has been a community magnet since opening in 2002. By self description, the gallery presents "modern contemporary masters and the best of emerging artists." With three gallery rooms backed by ample parking, The White Gallery is just that ... white.



Although they date their residence in Connecticut's Northwest Corner from the late 1980's, Tino and Susan had vibrant careers on an international backdrop well before choosing the more bucolic life of the Litchfield Hills. Hardly home-bound, they enjoy traveling extensively and make regular trips to Europe in search of new and exciting artists who might find a welcome home in their gallery.



Above: Tino and Susan Galluzzo. Below: The interior of The White Gallery in Lakeville. Photos courtesy of the Galluzzos.

Susan is an attorney whose New York practice included representation of several artists. An avid art collector as well as a dedicated solicitor, her sensibilities still run to the improvement of the local community as well as the broader artistic one.

Driving force behind The Lakeville Community Conservancy, a non-profit organization dedicated to preservation and improvement of Lakeville, Susan has driven the

movement to improve parks, public gardens, and accessible public spaces to the town. "We have pride in where we live" she is quick to assert. And, the pride is infectious. When the initiative to improve parks and gardens in the town was slowed by the Salisbury Selectmen, "we got 36 letters of support from local business owners." With an engaging flare for understatement, she muses "It's just flowers."

Steps away to the Lakeville Green or a world away in Cambodia, Susan is energized and engaged. She is a sponsor and avid supporter of "Vital Voices Global Partnership," an organization that has as its purpose "to invest in women leaders who improve the world. We search the world for a woman leader with a daring vision. Then we partner with her to make that vision a reality." Orphanages in Afghanistan, human rights activities in Cambodia, education in Africa ... they are all supported by the Vital Voices Global Partnership.

Meet Tino, the Italian

Tino Galluzzo was born in Italy and came to the United States as a young child. His father, wary of the turmoil that would be prevalent in the society and economy after World War II had ravaged their home country, brought his family to New England for a fresh start.

Drawn into banking and international finance, Tino worked his way up through the financial industry in New York before founding his own international merchant bank. Contracts and agreements for international business require careful legal work, and Tino engaged a law firm near his office in Greenwich, Connecticut.

One of the firm's partners was Susan, and after several years of a business friendship, their bond became permanent. "We knew each other for several years," Tino recalls "and had really come to appreciate the other's strengths."

Continued on next page ...



The White Gallery

An art collector in his own right, Tino focused his energy into building the artistic community while they both worked to make The White Gallery a premier location for encouraging artists, offering challenging and engaging shows and building a reputation in the community for consistent, imaginative quality. Over the years, Tino has served as the chairman of the Silvermine Art Guild and the Northwest Connecticut Arts Council. He has also served as a commissioner for the State of Connecticut Office of the Arts.

Exposure to the exceptional pool of talent that is resident in the western part of the state has provided a great opportunity to discover new talent and provide them with the venue to introduce and promote their work. With consistent crowds and a solid reputation for presenting talented artists in a variety of media, having a show "at The White" is an accomplishment.

The environment that the Galluzzos have created is mildly reminiscent of the landmark gallery created by Peggy Guggenheim. The Art of This Century Gallery was a magnet during its five-year life span from 1942-1947 in New York City. What Guggenheim did for emerging artists, however, became a model for encouraging and supporting new talent at galleries across the country. Robert Motherwell, Lee Krasner, Ad Reinhardt and, most especially, Jackson Pollock benefited greatly from the support Guggenheim's gallery provided.

The White Gallery, with careful direction and curation by Susan



Above: An opening at The White Gallery. Below left: Sometimes their openings spill out onto the front lawn. Below right: The mural painted on the door of the old fire station. All photos courtesy of the Galluzzos.

and Tino, has provided a uniquely supportive place for emerging artists to find an audience. There are well presented solo and group shows of artists represented by the gallery, and community events that engage and encourage entirely new audi-

Blue and Gold at The White

The annual "Blue and Gold at The White" show is a unique experience that offers the young artists from Housatonic Valley Regional High School art program the opportunity to present their work and experience critical reaction from both an audience and a panel of judges. Professional artists serve as the judging panel and prizes are awarded in several visual art categories.

"Blue and Gold at The White" is held on the same weekend with the high profile "Trade Secrets" weekend, so it offers an additional attraction for the waves of visitors who enjoy a weekend in Litchfield

County.

Openings at The White Gallery are festive events, and if the weather cooperates, attendees spill out onto the front lawn. Inside the galleries, there are often related events, with

music being a staple of the gallery experience.

Marketing and connecting

Early adopters of the technologies that make marketing and communication both broad and instant, Susan and Tino had amassed a serious list of local contacts before The White Gallery even opened its doors. Invitations to receptions were well received, and the electronic list-building that is the backbone of personalized marketing was begun. The list now reaches far and wide, as visitors and collectors from across the country and several international destinations are eager to see 'what's new" at The White Gallery.

Celebrating the on-going success of The White Gallery is not an excuse for the Galluzzos to sit back and rest on their laurels. Their devotion to the Lakeville community and their undaunted support of the efforts to beautify the community continue. They are very articulate in their intention to support its residents, its businesses, and the vitality of the community in general.

An easily appreciated indication of that focus is apparent when one passes "the old fire station." The mural that covers one of the doors is there courtesy of Tino and Susan Galluzzo. Again, it was their "connections," - knowing a wide range of people with a wide range of estimable talents - that made the transformation of a blank garage door into a community accent piece



possible. Such are the ways of the Galluzzos.

When asked what has impressed them most during their journey, Susan is quick to say that it is "the generosity and caring of the people in the area." Activists, art lovers, entrepreneurs, world travelers, and dedicated community members, Tino and Susan Galluzzo embrace their surroundings and, through the presence of The White Gallery, make them more beautiful. •

To learn more about Tino and Susan Galluzzo and The White Gallery you can visit them at 342 Main Street in Lakeville, call them at (860) 435-1029, or visit their website at www.thewhitegalleryart.com.



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Rowing on Salisbury's crew

By John Torsiello info@mainstreetmag.com

For some 80 years, student-athletes at the Salisbury School have been straining their muscles to pull a shallow boat across water at fast speeds.

Rowing began here in the 1930's, one of the first interscholastic sports organized at the private school. More than 80 years later, rowing is among the sports in which Salisbury competes on a national level. In fact, Salisbury's Varsity Eight is the reigning US National Champion, having taken the gold at the National Scholastic Championships in 2015.

"We strive to be one of the top crews in the New England Interscholastic Rowing Association every year," says head coach Tote Smith. "We regularly compete overseas at the Henley Royal Regatta and other international events." Oarsmen from Salisbury matriculate each year to some of the strongest collegiate rowing programs in the country, and several have represented the US in the Olympics.

A strong tradition

The Salisbury School's long tradition in the sport attracts potential rowers from the community, around the country, and internationally. Says Smith, "More importantly, we have a tradition of developing our own. Most Salisbury oarsmen never took a stroke before arriving on campus. Our alumni base is strong and supportive in many ways, not the least of which is the support of a world-class fleet of eights, fours, and small boats."

Salisbury School acquired its first pair of shells and erected a boathouse on the shores of Salisbury's lovely Lake Washinee in 1930, and for the next four years, intramural teams competed each spring in a series of races. Salisbury conducted its first interscholastic meet with South Kent School in 1934. During the remainder of the 1930's the school acquired a few rowing machines to supplement its shells for training purposes.

Races continued between intramural squads and with South Kent. In 1939, Salisbury purchased two additional shells, bringing its small fleet to four boats. Despite gasoline shortages during World War II that limited team travel, Salisbury added Kent and Pomfret to its roster of opponents. The arrival of Navy veteran Jeff Walker shortly after World War II propelled the rowing program into the modern era. Salisbury's crew enjoyed great success in the 1970's and 1980's under coach Bruce Blodgett, compiling an undefeated record in 1981.

Salisbury captured the national scholastic title for fours with coxswain in 1978, and its first boat won the NEIRA race at Lake Quinsigimond in 1983. The team competed at the Henley Royal Regatta in Oxfordshire, England in 1973, 1976, 1978, 1981, 1983, 1985, 1988, 1990, and 2008.

Salisbury's home water remains Lake Washinee, which Smith called "possibly the best lake for rowing in the region, because of its protective mountains, minimal boat traffic, and supportive townspeople." The Richard Curtis Boathouse was named in honor of a Salisbury School coach by the same name. Transportation to and from practice is done the old-fashioned way; a one-mile jog, which further steels and bonds crew members. "Our coaching staff of four full-time Salisbury teaching faculty members draw from deep wells of experience rowing and coxing at all levels," says Smith.

The boys and their conditioning

Practice is held both in the spring and fall. In the winter and throughout the season, oarsmen have access to a specialized set of machines and the weight room resources of the school's Flood Athletic Center. The fall season is mostly recreational and technical in nature, allowing the crew to crosstrain with the cross-country team and row in small boats (singles, pairs, doubles, and fours), while the spring season finds the crew virtually all in eight-oared shells, and workouts are highly structured around a race or two each week. The crew trains six days a week. Says Smith, "In the winter, boys are largely self-motivated to fit their rowing workouts around their primary winter sport, as all Salisbury students must take part in a sport in every season."

Of the nine boys in the boat that won the National Scholastic Championship last year, the coxswain and three oarsmen returned this year. Said Smith, "It is too early to tell how fast we will be in the eight, but our top four captured fourth place at the Head of the Charles last October," the Knights' best-ever result in a field of over 100 boats. "We finished 16th in 2014. To jump so many places from one year to the next is incredible. We try to downplay the role of any individuals, but on our crew are several boys heading off to top

college programs next year, including Dartmouth, Columbia, the University of California at Berkeley, Boston University, and George Washington University."

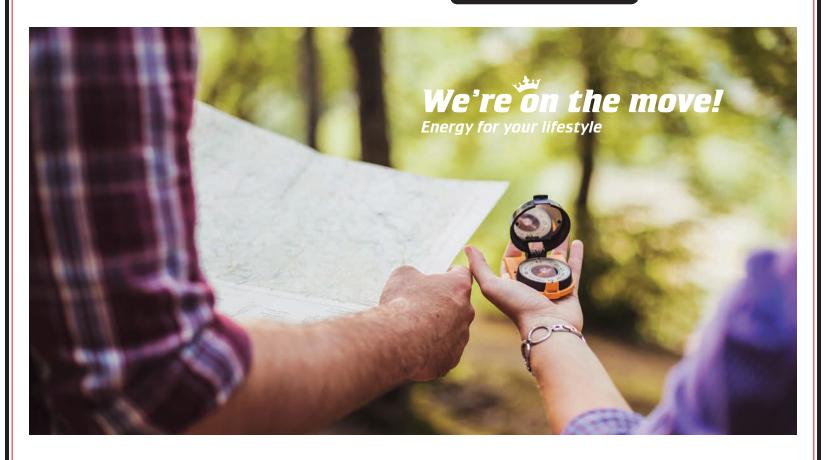
Good crews consist of oarsmen who individually possess refined and deep aerobic and cardiovascular ability, are technically sound with an oar, and are highly competitive individuals. A crew's strength is defined not by its strongest oarsmen, but by its ability to work as one under the leadership of a coxswain, who calls out directions. Large boat rowing, such as that offered at Salisbury and most college programs, is considered by some the ultimate team sport.

Offers Torrance Smith (no relation to the head coach), Class of '16, "I enjoy rowing because of the bond you develop with the eight other people in your boat along with the coach. Last year, I made some of my best friends through rowing and spending so much time every day with them. The sense of brotherhood you get with the other boys in the boat is unparalleled in any other sport I have played or witnessed. In addition, the fact that every day during the spring and part of the fall you get to go on the water and have all of you problems drift away." •

Salisbury pushes off its competitive season April 9th as it faces several schools at Lake Washinee. The Founders Day Regatta on May 8 at Lake Waramaug in New Preston, CT is always a huge event with boats from over a dozen schools competing. The NEIRA Championships are scheduled for May 28th at Worcester, MA's Lake Quinsigamond, with the Scholastic Nationals to be held in Camden. NJ on June 11.



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Salisbury Visiting Nurse Association (SVNA)

Home health, hospice, and assistance. 30A Salmon Kill Road, Salisbury, CT. (860) 435-0816. salisburyvna.org

Salisbury Visiting Nurse Association has been providing home health care since 1904. SVNA is the oldest rural home health agency in Connecticut, offering 24/365 services for home health, hospice, and home assistance, all available in Canaan, Cornwall, Falls Village, Goshen, Kent, Lakeville, Norfolk, North Canaan, Salisbury, Sharon, and Taconic. Their healthcare team includes skilled nursing care, physical, occupational and speech therapy services, medical social worker, home health aides, companions/homemakers and private care aides. SVNA also offers telehealth monitoring services, home infusion therapy, free community wellness clinics, a bereavement support group, Matter of Balance classes, and other free community outreach. It is the only agency servicing the Northwest corner to have earned HomeCare Elite recognition (national recognition of the top-performing home health agencies in the US) for the last three years. Under the new Home Health Compare rating, SVNA is a five Star rated agency for patient satisfaction. SVNA believes home care should be local, provided by local people who respond immediately to a health crisis, and who know the best and most appropriate resources available. The impact SVNA has on improving an individual's health and wellbeing or helping them and their family through some very difficult and life changing events are the biggest rewards.



William Pitt Sotheby's International Realty

John Harney, real estate broker serving CT, MA, and NY. 346 Main St., Lakeville, CT. (860) 435-2400. williampitt.com

John Harney, currently with William Pitt Sotheby's International Realty in their Lakeville office, has been in real estate in Salisbury since 1999, focusing on CT, MA, and NY. John provides real estate services for residential, land, and rentals ranging from first time buyers to high-end weekend properties. He offers a strong level of support and service so that a deal is smooth and seamless to buyers and sellers. Clients often become long-term friends, so this is very rewarding for him. His goal is to offer high level services to his customers and to help settle new buyers into our wonderful communities. A client's review: First of all, John is incredibly knowledgeable (and passionate) about the area and was always transparent with us about the pros and cons of each property. We really came to trust John. Second, John always made himself available above and beyond and was incredibly reliable in every way. Third, John is full service - when we found a home we liked, he introduced us to an amazing contractor to look at the property and an attorney to close the deal; and when it came to closing he helped with ALL of the logistics. Lastly, John is just a great guy. We spent a ton of time with him looking for real estate and just enjoyed our time together.



Camp Sloane YMCA

Youth development, healthy living, and social responsibility. (800) 545-9367. 124 Indian Mountain Road, Lakeville, CT. campsloane.org

Nestled in the beautiful foothills of the Berkshire Mountains in Lakeville, Connecticut, Camp Sloane YMCA has been providing children with a place to grow since 1928. This is a camp built on principles, responsibility, and real life interaction and achievement. Gaining new skills, increased self-respect, and a sense of independence are trademarks of Camp Sloane's program. Paul "Bear" Bryant is the executive director and he loves how the campers find the very best in themselves and how it prepares them with interpersonal skills that become extremely important both in the present and carry over into adulthood. Stephen Orova has been at the camp for over 40 exciting years and wears many different hats as the waterfront director, and is a rowing enthusiast. He has coached and influenced Tracy Eisser, who is part of team USA and won its first ever women's Quadruple Sculls World Rowing Title this past September. The activities and programs at Camp Sloane include sports from English horseback riding to soccer; adventure which includes such things as high and low ropes courses to a climbing tower and vertical playpen; aquatics of all types including swimming lessons and water skiing; and their creative arts department ranges from rock band to culinary arts. The camp is a family camp, sleep-away and day camp. See you this summer!



Maple Painting LLC

Interior and exterior painting solutions. "Old fashioned service. New ideas. Fresh paint." (860) 387-8461. maplepaintingct.com

Nicholas Plouffe founded Maple Painting in 2008 on Cape Cod, where he incorporated marine coatings into paint products to ensure longer durability for both exteriors and interiors. Working on beautiful homes there inspired him to go college for Interior Design. With his new wealth of knowledge and experience, he ensures that the finishes of a client's home are durable and that their decorating choices are appealing to the eye. Serving the entire Tri-state area, Nicholas offers interior and exterior painting/staining, power washing, finished carpentry, decorative wall finishes, paper hanging and wallpaper removal, and color consultations. Typically someone's home is their largest asset and with Nicholas' passion, you're getting top of the line quality and knowledge while receiving the most reasonable price. Building a relationship with all of his clients is very important, because it aids him to gain a deeper understanding of the client's vision so that the final product is exactly what was envisioned. Seeing his customer's reaction to the final project is what keeps his passion alive.

INSURING YOUR WORLD

After receiving a number of calls regarding, BEDBUGS, from various property owners that either lease their properties to others on a long term basis, or currently use Airbnb, or its equivalent, to let out rooms, I believe it is time to clarify that "insects, mice, and vermin", are excluded from all policies! This is important to know since unlike ants, termites, etc., BEDBUGS are very expensive and difficult to get rid of since normal exterminators usually don't handle the removal of these pesky creatures. All one needs is a tenant or guest to bring these insects into their property and a lot of trouble begins. So be careful and mindful of the exclusions that exist in all homeowners, landlord, and other property policies. Rotting of wood caused from a dripping pipe or broken downspout is always an excluded peril; normal wear and tear is another, and lastly make sure your fuel oil tank is properly secure since most policies will not cover accidental leakage in a basement or ground area. An ounce of prevention is worth a pound of cure!

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



MOTHER'S DAY FLORAL TIPS!

Flowers and plants have long been a traditional Mother's Day gift sure to make Mom smile. When choosing a floral gift this Mother's Day, here are a few things to consider:

Relationship: You may want to send roses and lilies to Mom, but what about your best friend who just became a new mom? How about your grandmother, sister-in-law or maybe an aunt who has always been like a mom to you? For that spunky new mom or your cherished sister-in-law, roses might be over the top, but a simple, fresh wrapped bouquet of tulips, stock or gerbera daisies make a great gift. Simple, beautiful, springy and economical.

Size: In a big house a double stalk orchid or tall vase of 'bells of Ireland' and lilies is an amazing gift. If space is tight, a beautiful mixed cube arrangement or potted flowering plants can speak volumes without taking up volumes.

Scent: is another element you need to consider. In small spaces fragrance can be overpowering to some. Oriental lilies, freesia, cut hyacinths and stock are some of the more common fragrant flowers. Make sure to mention your fragrance preference.

Ability: If you're thinking of flowering plants or cut flowers wrapped in a presentation bouquet, ask yourself if your mom has a green thumb or do they enjoy arranging flowers? If the answer is no, you might consider having the flowers artistically arranged in a container for you. If yes, then a beautiful presentation bouquet of cut flowers, a basket garden or an orchid would be ideal.

Whatever your needs this Mother's Day, or for any other occasion, let a floral designer help you translate your message into a work of floral art with a touch of spring sent from you with love.



(860) 364-5380 · www.roaringoaksflorist.com · 349A Main Street, Lakeville, CT

Local relationships

For well over a century, the inhabitants of our Northwest Corner towns have increasingly looked outward, sourcing goods and services from further and further afield. As we moved away from the quality services provided within our local area, our dependence shifted to industries that once may have provided what we needed, but now provide less, to more people. There's a connection to this theme which has been seen in banking since the mid-1990's with hometown banks gradually disappearing into the larger financial institutions. With that transition came the shift of relationships from local to regional.

Today, the movement to "buy local" flourishes, as does the incentive for banking clients to consolidate investments closer to home. It's no longer necessary to have a banking or investment relationship in the metro regions to get highly effective investment management and experienced financial guidance. Further, with a number of the national and globally known financial institutions in the news for the wrong reasons, people are seeking out a bit of peace and stability in the northwest corner to be able to hike, grab a good cup of coffee or tea, and get caught up with their advisor all in the same afternoon.

In business since 1868, we have long recognized that our clients are also our neighbors and that providing professional expertise with hometown warmth is what we do best. It is what sets us apart.

- Darilyn Woods, Vice President and Trust Officer



860.435.9801 • salisburybank.com

Moving Day: A Blank Canvas...

Spring is a time of renewal: a time to plant seeds of new hope that will flourish with the arrival of warm weather.

"Spring Cleaning" describes our instinctual urge to refresh our surroundings – and in real estate the timing is perfect. With the arrival of more mild weather, buyers who are looking to actualize their dreams begin to surface. As they browse real estate in search of a property that will foster their dreams, your extra efforts will not go unnoticed.

Physical clutter overloads our senses, resulting in an inability to think creatively while our brains strive to sort and process the space. When selling a home, it's often true that Less is More. Direct your surge of springtime energy to shedding your home's extra layers and polishing what remains. Decluttering is perhaps the most beneficial preparation for setting the stage.

We all desire a blank canvas, one which we can envision our personal flair accentuating what already exists – "home" is our most intimate creation. As we enter the spring, real estate's peak season, expose the simplistic beauty of your home – a glimmer of purity that will nourish a buyer's dreams, growing them into a reality.

...Paint Yourself a Masterpiece

WWW.HARNEYRE.COM

VHAT'S LET'S EAT!

ARIES (March 21-April 19)

Think about where you're heading. Words must be followed by action, so roll up your sleeves and be prepared to work.

TAURUS (April 20-May 20)

Take time to spend with your family because you've got a hectic schedule coming up.

GEMINI (May 21-June 20)

It's nice to be able to daydream. But it's time for spring cleaning; get rid of everything that you don't need anymore.

CANCER (June 21-July 22)

You need to take a chance because vou don't always know how things will turn out. Sit down, Make a list. And take a leap of faith.

LEO (July 23-Aug. 22)

You're being sought after for advice from all directions. But don't ruin this flattery by trying to make it last forever. It won't anyway.

VIRGO (Aug. 23-Sept. 22)

You're having a hard time concentrating. But a change is coming and you'll be able to teach and learn a great deal from others.

LIBRA (Sept. 23-Oct. 22)

Strange characters will come into your life in the near future and your friends may show you a different side to them. Be aware.

SCORPIO (Oct. 23-Nov. 21)

It is important to have oversight and to place emphasis on what is actually important. Let the things float by that aren't that important.

SAGITTARIUS

(Nov. 22-Dec. 21)

You need to get out of town. In order to resolve the issue that you've been battling with, you need to get away. Examine your finances and get out of Dodge.

CAPRICORN

(Dec. 22-Jan. 19)

Prepare yourself for a misunderstanding that will take place. No one is perfect and the world will not end because something had to wait.

AQUARIUS (Jan. 20-Feb. 18)

Don't get too upset or worked up about things that actually don't matter in the grand scheme of things. What are you looking for?

PISCES (Feb. 19-March 20)

Travel. The stars are perfectly aligned and they indicate that now is the ideal time for you to travel. Bon vovage!

It seems that the greater Salisbury and Lakeville area are the food and eating hubs in the Tri-state area! They have such an array of restaurants, bakeries and cafés places to choose from. Some of our personal favorite regional restaurants are some of the ones listed here. Which is your favorite and what is your favorite dish?

LAKEVILLE:

Black Rabbit Bar & Grille - Open Wednesday through Monday, this restaurant is "always hoppin" with business. Bring your family, friends, and kids to enjoy delicious brunch, lunch, and dinner! Indoor and outdoor seating is available, or call in an order to pick up. 2 Ethan Allen Street, Lakeville. 860-596-4227. blackrabbitbarandgrille.com

Deano's Pizza - My oh my, it's a pizza pie! Who doesn't love pizza? Deano has you covered all the way from one slice to an entire pie to share with family and friends with no short of topping options either. And don't forget to check out the salad, calzones, stromboli, and dinner menu, too! 24 Millerton Road, Lakeville. 860-435-2299. deanos-pizza.com

Mizza's - It doesn't matter if you choose to dine inside or outside. You will feel like you are home with the added bonus of friendly wait staff. Everything from the signature pies to the pastas and salads, your taste buds will be pleased! 6 Ethan Allen Street, Lakeville. 860-435-6266. mizzas.com

On The Run Coffee Shop - Enjoy a nice hot cup of Joe with your breakfast, lunch or pastry. The atmosphere is always inviting and the staff is very friendly. You just might see some locals you know, too. 4 Ethan Allen Street, Lakeville. 860-435-2007.

Morgan's Restaurant - For the past decade, this grand hotel dining experience is sure keep you coming back for more! This farm-to-table restaurant and bar is perfect for a romantic candlelit dinner for two, but can also host private parties, banquets, wedding celebrations, family reunions, and corporate retreats. Interlaken Inn, 74 Interlaken Road, Lakeville. 1-800-222-2909. interlakeninn.com/dining.html

The Boathouse - Whether you are with a local or out-of-state crowd, you are sure to enjoy the warm and rustic atmosphere, and the New England style fine dining. 349 Main Street, Lakeville. 860-435-2111. theboathouseatlakeville.com

The Woodland - This country restaurant will make your mouth water. With a wide array of dishes to choose from on the lunch, dinner, specials, and desserts menu you can't possibly make a bad choice. And don't forget to check out the wine list to compliment your meal. 192 Sharon Road, Lakeville. 860-435-0578, thewoodlandrestaurant.com

SALISBURY:

Burgers And Frites - You can smell the delicious aroma before you even walk in! Not only will the traditional American burgers and fries make your stomach happy, but the price will make your wallet smile! Stop in and check out everything Burgers and Frites has to offer. 227 Main Street, Salisbury. 860-596-4112.

Chaiwalla - Will re-open in April. Tea, baked goods, and light lunch fare in a cozy, unpretentious house overlooking a garden. 1 Main St, Salisbury. 860-435-9758.

Country Bistro - Owned and operated by a mother-and-daughter duo, you will be very impressed. Everything is inspired by the French; understanding to relax, enjoy a delicious series of dishes starting with a salad and always ending with a sweet! You will also find a service bar as well as wines and beer. 10 Academy Street, Salisbury. 860-435-9420. thecountrybistro.com

Salisbury Breads - Who doesn't like a nice piece of bread to compliment the meal? With this baker you will not only find those delicious breads we crave, but you'll also find soup, sides, pies, pastries, special-order breads, and savories. Yummy in the tummy! 17 Main Street, Salisbury. 860-435-8835. salisburybreads.com

Sweet William's Bakery - For the sweet tooth in all of us, this is the place to be! An ever-changing variety of amazing baked goods includes cookies, scones, muffins, biscuits, croissants, layer cakes, cheesecake, and so much more! Everything is baked on-site and made entirely from scratch. 19 Main Street, Salisbury. 860-435-8889. sweet-williams.com

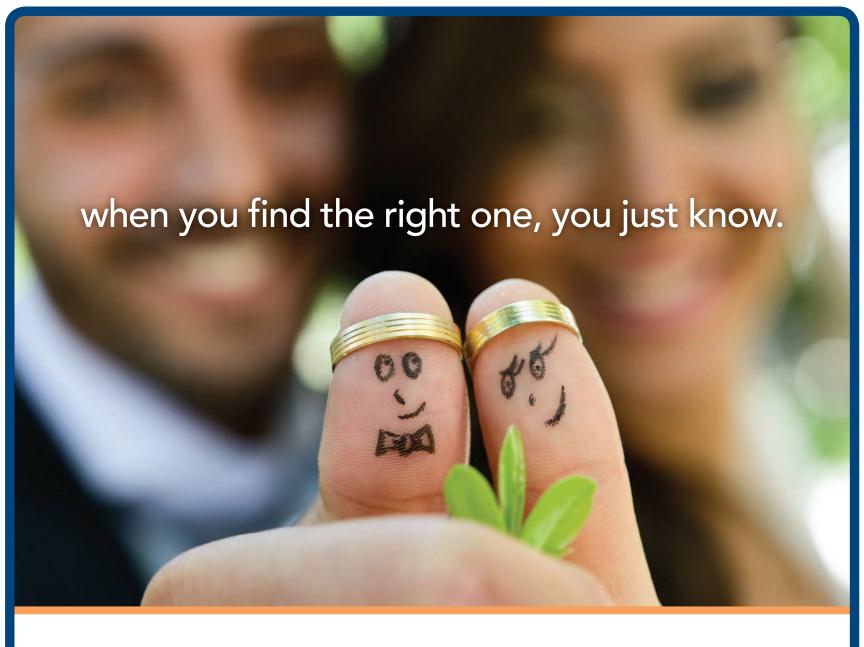
The White Hart Inn - You will always be delighted to see menu changes regularly, but always displayed beautifully and prepared with the highlighted seasonal ingredients gathered from nearby farms. Check out their website for brunch, lunch, and dinner times. 15 Undermountain Road, Salisbury. 860-435-0030. whitehartinn.com

From our Salisbury-region food outings via our Instagram account









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