

MAINstreet

MAGAZINE



Does your identity and/or website need an update and a facelift?

Changing technology

Technology is constantly changing. This impacts a multitude of things in our lives and in our business, of which your website is most likely to be impacted. Due to some of these technological advances, your website can become antiquated overnight: it may not be up-to-date with its Search Engine Optimization (SEO) or its security features (making it an easy target for hackers), the technology behind the site may hinder it from displaying properly on all devices, and its design can make it look dated – even if that design was done a year or two ago. Of course you want a great looking site that showcases your business at its best ability, but you also need a website that is secure and works on all devices. We can help.

Branding facelift

Your identity is like the first impression because it is often the first thing a potential customer sees and how they encounter your business.

What does your logo say about you? What does your overall identity say about your business? What emotion does your identity convey? These are important questions, and so your logo is not just a logo. It is the face of your business.

When it comes to an identity system, it is important that it conveys the correct feeling and evokes the desired emotional response. To do that it is important that your identity has the appropriate colors, fonts, and graphic images used – which are

also appropriate for your business. Those items are then taken and carried throughout the entire identity package, from the business card to your apparel, vehicles and your website. These factors impact the audiences' perception of your business, and when designed properly, your identity will help to make the right impression.

Additionally, your identity should showcase the best image of your business – remember the importance of that first (and second) impression?! In order to do that, you want an eye-catching and beautiful logo and identity system. Have your identity shine, because it can!



SERVICES:

Graphic Design
Branding
Identity Systems
Print
Websites
Environmental
Graphics
Apparel
Marketing
Hosting & SEO
Social Media
Photography

Dutchess County, Columbia County and beyond, we're here to insure your world.

The Brad Peck Agency in Copake has long-standing ties to its community. It is one of the oldest hands-on agencies and in all of its years of operation it has provided a personalized approach to writing property, casualty, commercial, home, auto and above all, life insurance. The agency provides superior service regardless of where their customers lay their hats, the agency is registered in New York, Connecticut, Massachusetts, New Jersey, New Mexico and Florida. They are ready today, as they have always been, to insure your world.



Brad Peck, Inc.

Brad Peck Inc.
1676 Route 7A
Copake, N.Y. 12516
P. 518.329.3131

The Lofgren Agency
6 Church Street
Chatham, N.Y. 12037
P. 518.392.9311

Hermon T. Huntley Agency Inc.
Tilden Place
New Lebanon, N.Y. 12125
P. 518.794.8982

Auto • Home • Farm • Business & Commercial • Life, Health & Long Term Care



The Only Home Service Company Your House Will Ever Need!

**Taylor Oil is proud to
announce their 90 year
Anniversary in business!
Thank you!!!!**



Call us today to speak with one of our Energy Experts!

800.553.2234

www.gmtayloroil.com
info@gmtayloroil.com



ENJOYING LIFE

It's shocking to realize that as you read this, we are already in the eighth month of 2017 – and summer is almost coming to a close! I guess we better jet off on that last minute vacation, huh? Regardless of summer coming to a close or whether or not you were able to go on your dream vacation, life is wonderful and every day is a gift – so enjoy it, smell the roses, and bask in the beauty of your life!

Lazlo's cover this month is not just beautiful, but to me it symbolizes the bounty of life. As many of us know, life is a fragile thing and can not be taken for granted. Just look at two of our stories in this issue: Morgan's piece about the bee farm at Kinderhook Farm and the plight of our pollinators. Immediately following Morgan's piece is Michael's story about some of the dangers of herbicides and pesticides, and how in fact the danger is much greater than we might think! Mary also brings us an article about the vocabulary of environmental sustainability, which too relates to our lives, how we live them, and how the many moving parts of our world affect us. And speaking of things that affect us, have you ever thought about how the moon affects you? Some believe it does. Dominique's piece this month is a little bit of history and context about the many moons of our lives.

Who hasn't seen the movie *Footloose* with Kevin Bacon? (Of course one of my favorites). Or maybe you've seen Mr. Bacon in and around our area, seeing as how he's a resident and all. Or maybe you're just all about "Six Degrees of Kevin Bacon." Well, here's one more thing for you to add to your six degrees: The Bacon Brothers. That's right, there's another Mr. Bacon out there and the two brothers are in a band. Our writer KK recently sat down with the brothers and talked about growing up in Philly, music, life, and their current tour – they even have a couple of gigs in our area!

There's a big celebration taking place this month; the Millerton Fire Department is celebrating its 125th anniversary! Our summer intern Lindsey had the pleasure of sitting down with a few of the heads of the department and hearing all about the history of the department and about the upcoming celebration. She then penned a great article about it in this issue. The event is sure to be a great one – one that the entire family shouldn't miss! So check out the article with all of the details, then come out and join the department and celebrate!

– Thorunn Kristjansdottir



AUGUST 2017

Sunflowers in bloom. The pollinators are hard at work while the sunflowers are at the height of their season.

Cover photo by
Lazlo Gyorsok

CONTENTS

- | | |
|---|---|
| 6 ONE EARTH ... ONE FAMILY
artist profile | 35 THE WHITE HORSE COLLECTION
couple's profile |
| 11 FRIENDLY FACES | 39 THE VOCABULARY OF
ENVIRONMENTAL SUSTAINABILITY |
| 13 HOW TO CREATE A SMASH HIT
business profile | 43 THE BUZZING BEAUTIES OF KINDER-
HOOK & THEIR GOLDEN REWARD |
| 17 THE FIRST TIME:
a guide to getting a mortgage for
the first time | 49 HERBICIDAL MANIACS |
| 21 AHH, THE MOON | 53 BUSINESS SNAPSHOTS
smitty's barber shop
ponds & beyond
earth & stone
superior seamless gutters |
| 23 CELEBRATING 125 YEARS
the millerton fire department | |
| 29 THE BACON BROTHERS:
BROTHERLY LOVE | 54 MONTHLY ADVICE COLUMNS |

PUBLISHER, EDITOR, ADVERTISING, WRITING, PHOTOGRAPHY, & OTHER DUTIES

Thorunn Kristjansdottir Publisher, Editor-in-Chief, Designer. **Pom Shillingford** Assistant proof-reader. **Ashley Kristjansson** and **Olivia Markonic** Directors of Advertising.

Contributing Writers: **Allison Marchese** | **CB Wismar** | **Carol Ascher** | **Christine Bates** | **Claire Copley** | **Dominique De Vito** | **Ian Strever** | **John Torsiello** | **KK Kozik** | **Mary B. O'Neill** | **Paige Darrah** | **Sarah Ellen Rindsberg**. Contributing Photographers: **Lazlo Gyorsok** & **Olivia Markonic**

ADVERTISING

Ashley Kristjansson. Call 518 592 1135 or email info@mainstreetmag.com

CONTACT

Office 52 Main Street, Millerton, NY 12546 • **Mailing address** PO Box 165, Ancramdale, NY 12503
Phone 518 592 1135 • **Email** info@mainstreetmag.com • **Website** www.mainstreetmag.com

PRINT, LEGAL, ACCOUNTING, & INSURANCE

Printed by **Snyder Printer, Inc.** • Legally represented by **Davis & Trotta Law Offices**
Accounting services by **Pattison, Koskey, Howe & Bucci CPAS** • Insured by **Brad Peck, Inc.**

Main Street Magazine is a monthly publication, coming out on or around the 1st of the month. It is published by Main Street Magazine, LLC. Main Street Magazine is not responsible for advertising errors whereas all ads receive final approval by the advertiser. Advertisers are legally responsible for the content and claims that are made in their ads. Main Street Magazine reserves the right to refuse advertising for any reason. The entire contents of Main Street Magazine are copyrighted and may not be reproduced without permission. All rights reserved.

PAULA REDMOND

REAL ESTATE INCORPORATED

...

STANFORDVILLE \$778,000



Tucked Into The Woods

MILLBROOK \$525,000



1920 Traditional Home

RHINEBECK \$1,150,000



Beautifully Renovated 1860 Home

ANCRAM \$995,000



Far Reaching Mountain Views

RHINEBECK \$239,000



Village Living

PINE PLAINS \$845,000



Duxbury House c. 1790



Millbrook 845.677.0505 • Rhinebeck 845.876.6676

paularedmond.com



HAMMERTOWN

PINE PLAINS • RHINEBECK • GREAT BARRINGTON A LIFESTYLE MARKETPLACE



FURNITURE • RUGS
LIGHTING • BEDDING
JEWELRY
ACCESSORIES
BOOKS
& MUCH MORE



follow us.....
@hammertownbarn

DESIGN BLOG • LOCAL EVENTS CALENDAR • RECIPES • SHOPPING & SO MUCH MORE @hammertown.com



One Earth... One Family

ARTIST:
JOY BROWN

By CB Wismar
arts@mainstreetmag.com

Joy Brown's 20' by 4.5' ceramic mural (see page 8) greets those who enter Hartford Hospital in Harford, CT, with the quiet reassurance that floods her entire body of work. "One Earth ... One Family." That is, after all, Joy Brown's dream and the journey in search of that still, quiet moment has taken Joy to the very ends of the earth.

Born in the United States, but reared in Japan where her father was a medical missionary, Joy attended an international school before returning to the States to attend Eckerd College in Florida. The connections and relationships made at school have remained strong, and truly supportive throughout her life.

Japan was in her heart, however, and after getting her degree in the arts, she returned to apprentice with two different potters in a country known for its reverence for the clay and kiln.

A five year journey

The first year was spent with other apprentices of Toshio Ichino, a 13th generation Tamba potter who taught Joy by having her throw one specific type of sushi cup. "We made thousands of them that year," she recalls with a smile that has left the frustration years in the past. "We never fired one."

The second and third years of her apprenticeship were spent with the master Shigeyoshi Morioka whose pottery in the Wakayama Prefecture south of Osaka provided the perfect environment for Joy to find her "way" with clay ... and to learn the precise discipline of building the sprawling brick kilns that roar with wood fires for a week, cooling for two more weeks before they are finally opened and the potter can discover what the "kiln gods" have done. For the next two years, Joy worked with potters throughout Japan, honing her creative talents, helping build kilns and constantly absorbing nuance and technique.

Learning ... and discovery

Intent on making clay her career, Joy returned to the United States and followed her passion from pottery to pottery, working and learning from other potters, until

she settled in the Webutuck Craft Village near Wingdale, NY.

"I had spent years focused on the essence of the clay," reflects Joy. "When I set up my own studio and welcomed the public, I had to learn a second discipline – learning the essence of people."

Her functional work (cups, bowls, mugs) were very much in the Japanese style, but the response from those who entered her studio was not always reassuring. "I was developing my own style, watching it evolve and change. What I was making and what tourists were expecting weren't always the same. They wanted 'pretty pots,' funky little oil lamps and 'touristy' things." Her work seemed to clash with that consumer attitude. "I worked on achieving what the Japanese call *shibui* – a more subtle beauty."

Art in hand

During the long hours of studio work, Joy's explorations took her into a whimsical direction, and she began making puppets. The heads and hands were created in clay and



Above, top to bottom: Enjoying "The Recliners" in Mitchel Park, 168th Street, New York City. Photo credit Katharine Manning. Joy Brown relaxing on one of her plaster figures in the foundry in China. Photos courtesy of Joy Brown.

the outfits were hand-sewn, animal renditions that evolved into stand alone ceramic animals, and finally stylized human figures.

"I began making large tile murals at the same time, but the figures emerged as unique and expressive ways I could show my own soul." Even in their smallest iterations, the figures are peaceful, calm, accepting. There is no hint of conflict or violence, just a sense of stillness and a welcoming completeness. There is also a sense of universality in the appearance and the facial projections of her figures. The undercurrent of "One Earth ... One Family" has always been at the heart of Joy Brown's work, and the evolution of her figures elevates the notion to a level that is both simple and elegant.

Change, movement, adaptation, and resiliency are all characteristics of Joy's personal and artistic journey. When a friend (recall the connections made during her formative high school experience) offered up five acres of hilltop land on Segar Mountain in Kent, CT, Joy left the Craft Village and established what has become her artistic compound.

At the same time, Joy's work began to find its own place in the vibrant, exciting territory where fine art meets fine craft. Brilliant potters have occupied that ephemeral space for centuries. Is the work of Hamada ... or Leach ... or McKenzie ... or Matsuzaki fine craft, or fine art? The frustrating answer to that riddle is likely "both."

The world awaits being seen and known

Gallery group shows with other potters and sculptors and painters morphed into solo shows that attracted the attention of an ever-widening circle of devotees and collectors. Connections from years past stayed in touch, and paid attention. Mural commissions were presented and the generations of Joy's figures grew gradually larger,

taking up more and more space in the anagama (cave) kiln that she had built at her home.

Among the many moments of serendipity that have been encouraging mile markers on Joy's personal and artistic pilgrimage three stand out as the "now" part of her career continues to unfold. One is far-reaching, and one is amazingly local.

At home in Kent

As Joy's work became more celebrated, Billy Morrison, whose eponymous gallery is a landmark in Kent, CT, invited Joy to be part of his gallery and resulting representation. With experience both in private art collection and the challenging world of public art, Morrison went from being a proficient gallerist to making the connections with New York City Parks and the Broadway Mall Association so that, in association with The Purple Roof Atelier in Shanghai, China, nine of Joy's great, gentle human figures inhabit the parks along Broadway from 72nd Street all the way north to 168th Street, and will do so until at least the end of November.

The Shanghai, China, reference touches on the span of Joy Brown's influence and the diversity of her supporters, sponsors, commissioners, and promoters. The theme of Joy Brown's life and work is, after all "One Earth ... One Family."

Figures that know no age, no sex, no nationality

The figures that Joy has created for years out of clay and fired in her kiln are somewhat limited by size and weight. Five feet high and 100 pounds are about the limit of pieces that can be moved, placed, and fired in just the right spot in her kiln. To make these pieces suitable for public art, they needed to be larger, and much more resilient to the rigors of human interaction. Her clay figures need to be maquettes for larger sculpture.

Joy has worked with foundries in Thailand and now in China, finding both encouragement and support from the entrepreneurs who directed their business fortunes



into supporting and disseminating public art.

The bronze work she created has graced festivals and installations in Shanghai, Hong Kong, and Tianjin in the People's Republic of China, in Kobe, Osaka, and Nara in Japan, in Paris, Bangkok, and several cities in the United States, notably including her "Joy Brown on Broadway" debut exhibition in New York City and, close to home, her work at the Mattatuck Museum in Waterbury.

From clay figures to bronze installations

The creation of Joy's large bronze figures is not only a journey of thousands of miles, but dedication and devotion to allowing the personality of each figure to emerge. Traveling with artist and creative assistant Tanya Kukucka, Joy visits the Purple Roof Art Gallery and Atelier in Shanghai several times a year, being fully engaged in the transformation of the clay pieces

Above: The 108 Bells set in Joy Brown's front yard on Segar Mountain, Kent, CT. Photos courtesy of Joy Brown.

Continued on next page ...



Above, top to bottom: "One Earth ... One Family," the Joy Brown ceramic mural commissioned by Hartford Hospital. *One Holding a Small One* at 96th Street in New York. Photo credit Katharine Manning. Photos courtesy of Joy Brown.

fired in Connecticut into the large bronze figures that grace parks and sculpture gardens and museums.

"The process truly takes an entire team ... people who have become like family. Using computer three dimensional scans, the figures grow into foam forms which Tanya and I use to create the full-sized plaster figures. When finished, the plaster will be cut up, the pieces turned into molds, the bronze cast into those molds, the pieces welded together and then the long process of grinding, blending chemicals, and applying the patina, and placing the eyes and mouth."

Joy works in the early hours of the day, in solitude, to find just the right spot for the placement of eyes and mouth in the bronze. "When they look back at me, then I know they're right," she says with absolute assurance.

Serenity and the Still Mountain Center

Through much of her artistic journey, Joy Brown has been able to balance her personal creativity with a hunger to bridge disciplines, cultures, and to create the context for understanding. Still Mountain Center, a not-for-profit entity she formed in 1998 has, as its mission statement, a wish that is a mirror reflection of Joy Brown's body of work: "... To support and celebrate artistic exchange among peoples locally and globally by providing

opportunities for cross-cultural appreciation, collaboration, and innovation in the arts."

From years of studying and growing as an artist in Japan to the days of learning to meet the wandering, wondering public in Webutuck to creating a place of serenity and immense creativity at the top of Segar Mountain in Kent, CT, Joy Brown has sought the quiet, still place where one is, as she refers to it, "fully present."

Lessons on the lawn

The long road leading up to Joy Brown's home and studio is populated with some of her clay figures, watching the visitor as the turns and hills are traversed. At the center of the complex of compound she has built is a patch of grass and trees where the first of what will be 108 clay forms flow across the lawn.

"Every year at midnight on New Year's Eve in Japan, the temple bells are struck 108 times," explains Joy. "It's their way of acknowledging the multiple relationships we create through the six senses – eyes, ears, tongue, nose, touch, and mind. It's also the way the past ... the 108 *bonno* or temptations are put behind and the future flows ahead."

In Joy Brown's stunningly imaginative world, the vessels on the lawn underscore her total commitment to the flow of energy that leaves the past behind and searches for "One Earth ... One Family." ●

Enjoy the richness and diversity of Joy Brown's work at www.joybrownstudio.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.

Maintenance | Remodels | Additions | Windows & Doors
Design | Renovations | Construction | Repairs
Preservation & repair | Homes & Barns
Quality craftsmanship & Solutions
Major credit cards accepted

RESTORATION & CONSTRUCTION

DAVID JAMES VALYOU

Home: 860 435 9799 | Cell: 917 538 1617
davidjamesvalyou@gmail.com | Lakeville, CT



TWO WORLDS Dan Peterson and Christina Painter

August 19th - October 7th, 2017

Opening reception Saturday August 19th, 5:30 pm



Machete, powder on board, 31.5 x 29.5 x .25
Christina Painter

Rockstar, river stones, 29.5 x 21.5 x 8
Dan Peterson

NEUMANN FINE ART 65 Cold Water St., Hillsdale, NY

Open Thurs. - Sun. 11 - 4 www.neumannfineart.com

it's
better
to
be
mobile

Download the
Salisbury Bank Mobile App
from your App Store or at
salisburybank.com.
Available for iPhone,
Android, and Kindle.



e-Pay

safe • simple • secure

because you are busy...

...You can receive, view, and pay e-Bills in e-Pay.

S SALISBURY BANK | enriching.
salisbury.com

Help Us Complete the Community Puzzle

Show a teller your App! Visit your branch for details.



Member FDIC

©Salisbury Bank and Trust Company

Equal Housing Lender



Best & Cavallaro
Real Estate

BELLE VALLÉE IN LAKEVILLE

1845 Greek Revival, lovingly restored to perfection, sits proudly on a quiet country road enjoying pastoral views. The main house, on 10.8 acres, has 4 bedrooms, 4.5 baths, formal living room, dining room, wet bar, gourmet kitchen, family room, WFP, views, new Gunite pool, 3-car garage, carriage house w/upstairs apt/studio. Converted 2200 sq. ft. barn is perfect for guests/studio/rental income. Elegant, yet comfortable and welcoming. Owner agent-related.

\$2,995,000 with converted barn; \$2,695,000 without



LAKEVILLE PERFECTION!



Lovely 4 BR, 3.5 bath Colonial on 4 acres, expanded in 2003, private but minutes from Lakeville, MBRs on main floor and upper story, open kitchen, great room and LR w/ double-sided fireplace, 3-zone air conditioning, generator, bluestone patio, screened porch. Move in ready with a flexible layout. \$1,295,000

5 Academy Street • Salisbury, CT
bestandcavallaro.com
860.435.2888

Valentine Monument Works & Sandblast

SINCE 1875



Cemetery Monuments • On-Site Lettering • Bronze Veterans' Plaques
Pet Markers • Cleaning & Repairs • Sand Blasting Service

Bruce Valentine, owner • Tel: 518-789-9497

ValentineMonument@hotmail.com • Park Avenue & Main Street, Millerton

Berkshire ROOFING & GUTTER CO.

"We like your smile
when we're done."

413-298-1029

www.bgrco.net

Mike Linde, P.O. Box 436, Great Barrington, MA

RESIDENTIAL ROOFING SPECIALIST

Written estimates • Fully insured • Owner Installed

SEAMLESS GUTTERS

Copper & Galvanized • MA LIC #145878 • CT LIC #0646967



SHELDON MASONRY & CONCRETE LLC

"All phases of masonry construction"



Lakeville, Salisbury,
Millerton & beyond

Stonework | Brickwork | Blockwork
Poured concrete foundations & slabs
Insured | Free Estimates

Matt Sheldon | 860.387.9417 | sheldonmasonry.com
sheldonmasonryconcretelc@gmail.com

Church Street DELI & PIZZERIA

BREAKFAST • LUNCH • DINNER

SALADS • SANDWICHES • SUBS •

WRAPS • BURGERS & DOGS •

PIZZA • & MORE!

(518) 329-4551

1677 COUNTY RT. 7A, COPAKE



All Car Dealerships
Are Not The Same!

COME SEE THE DIFFERENCE!

OVER 75 YEARS OF EXCELLENCE IN SALES & SERVICE



Ruge's Chrysler Dodge Jeep RAM
6882 Route 9 | Rhinebeck, NY 12572
845-876-1057



SUBARU

Ruge's Subaru
6444 Montgomery St | Rhinebeck, NY 12572
845-876-2087



CHEVROLET

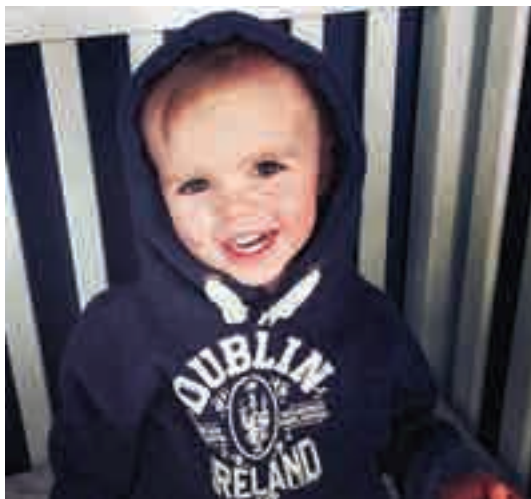
Ruge's Chevrolet
3692 US-44 | Millbrook, NY 12545
845-677-3406

RUGESAUTO.COM

friendly faces: meet our neighbors, visitors and friends



Andrea Simmons is a teacher's aide in Coarc's pre-school The Starting Place, there she works with children of all abilities, ages 3-5 years old. She has worked for Coarc for nearly 10 years, but just this past January transitioned to The Starting Place. "I love to see the children succeed academically, socially, and emotionally right before my eyes." Outside of work, Andrea likes to spend as much time as she can with her family, which includes two young children. "We enjoy visiting the county's many conservation areas where we can hike, fish, and pick fresh produce." Andrea moved to the area in 2007 and can't imagine living anywhere else, "My husband and I started our family here and there is so much togetherness in our community. I love that I can be on Warren Street one minute and in the beautiful country the next."



Harrison Haldane, is a wee two-, almost three-year old. If he could, he would start every day with his favorite food, Maypo [a type of oatmeal], for breakfast. During his average day he's likely to be found playing with his trucks, reading books, and playing with Grandma and Grandpa Haldane's dogs. Harrison loves his parents and says, "My favorite thing to do with them is play with mommy's pony tail, and go on the slides at the park, and wear ear plugs when daddy and I mow the lawn. I also like it when mommy and daddy take me to get brownie sundaes at Holy Cow!" Well who doesn't love a good Holy Cow outing? When Harrison grows up he wants to be a daddy, but also thinks it is important for us to know that he's good at basketball and playing the drums – well that certainly rounds out your résumé, Harrison!



Renee Thiemann is currently a fourth-year graduate student at Albany Medical College working on her Ph.D. in Regenerative & Cancer Cell Biology. "I love knowing that my research may lead to better treatment options for patients in the future. I also presented my research at a national conference this past February!" When Renee isn't doing experiments in the laboratory, she likes hiking, knitting, and singing in her school's acapella group. Her favorite local hike is Alander Mountain in Taconic State Park, but has also explored several in the Catskills and the Adirondacks. "I've set a goal to complete all 35 high peaks in the Catskills and 46 high peaks in the Adirondacks before I graduate!" Originally from Copake Falls, Renee likes to come back to the region to visit with family and to enjoy the beautiful scenery.



Eric Clark, owner and operator of Clark's Outdoor Services, has specialized in landscaping for over 20 years. "What I find most fulfilling about the business is the fact that I'm installing a landscape that may be on Earth long after I'm gone." Eric is a Columbia County native and he loves the diverse environment that he's able to work with and he likes that he can take advantage of many local, sustainable materials. When he isn't running the daily operations of his landscape company, this automobile enthusiast enjoys his car collection, which includes many vintage notables such as a '69 Hemi Road Runner and a '70 Chevelle SS 396. "I've always loved cars. I love fixing them, driving them – the whole deal." Eric has not only a passion for creating beautiful landscapes, but also seeing them through the car window!



Andrea Lyle couldn't be more excited to be celebrating her 40th year as a hair stylist in her new studio, Andrea Lyle Hair Design. She enjoys everything about being a hairdresser and being able to provide the best service that she can. "Seeing my clients smile at the end of an appointment and making them feel more beautiful is very rewarding." For generations, her family has planted their roots in the Amenia/Millerton area. "I am one of the few who always grasps the beautiful surroundings and use it as my playground. I love gardening in my flower beds and vegetable garden, skiing, biking, and walking (often times with my dog)." Andrea's more recent outdoor activity has been learning how to golf. She says she's not a professional yet, but it's a fun sport. You go, girl!



Larry Proper was first elected as the Town Clerk in the 1985 Copake election and began on January 1, 1986. In 1998 he became Highway Superintendent and continued to work part time in the Town Clerk/Tax Collectors Office as Deputy until he was re-elected to the position in the 2011 election. "Our office has changed a lot over the last 31 years, going from doing everything by hand to now using web-based programs. My Deputy, Vana Hotaling, and I have worked together since 1995 and I couldn't imagine doing this job without her." When Larry leaves the town office for the day, he likes to spend time with his family, cooking, gardening, hunting and fishing. "I lived in Craryville until I married my high school sweetheart, Teri, in April of 1977, then we moved to the Hamlet of Copake where we have lived for over forty years."



The
OAKHURST
DINER
U.S.A.
MILLERTON • NEW YORK

Open 7 days a week, Thurs-Mon 7am-9pm, Tues & Wed 7am-3pm
Call: 518-592-1313

WILLIAM MCGINN INTERIOR DESIGN BY APPOINTMENT



203.743.8262
WILLIAM.MCGINN@ETHANALLEN.COM **ETHAN ALLEN**



Andrea Lyle Hair Design

Dog days of summer open house on Sunday August 19,
12-4pm at 199 Main St., Salisbury, CT. (860) 435-0400.
*Bring in your old hair-do photos, prize for whoever wore it best!


Lightning Protection!



**ASSOCIATED
LIGHTNING**
Rod Company, Inc


www.alrci.com 518-789-4603
845-373-8309

= MADSEN =
OVERHEAD DOORS
Fast, friendly service since 1954



Madsen Overhead Doors offers numerous door options to fit any budget!
Residential, Commercial & Industrial Doors, Electric Operators,
Radio Controls, Sales & Service.

673 Route 203, Spencertown, NY 12165
Phone (518) 392 3883 | Fax (518) 392 3887
info@madsenoverheaddoors.com
www.MadsenOverheadDoors.com

OPENING
SUMMER 2017

CASANA



2633 State Route 23
Hillsdale, NY 12529
P. 1-518-325-6105
info@casanatea.com
www.casanatea.com



How to create a smash hit:

THE SECOND
ANNUAL
GRILLSDALE

By Christine Bates
christine@mainstreetmag.com

Main Street sat down for a chat and lunch at The Farmer's Wife in Ancramdale, NY, with Joanna Virello, a food and event PR pro, to talk about creating a first time event like GRILLSDALE. "You really need a loud-mouthed food publicist and chef wrangler to get started," explained Virello who produced the first GRILLSDALE last summer.

Virello moved to Hillsdale in 2015 after a career in public relations including major food-oriented special events in the Hamptons and corporate brand building campaigns like the New York City Barney's windows featuring elegantly attired mannequins vacuuming Cheerios for Dyson vacuum cleaners.

In the spring of 2016, while renovating a rambling mid-century modern ranch just north of the center of Hillsdale, "I came up with the idea of GRILLSDALE because I really love this community and everybody likes grilled food."

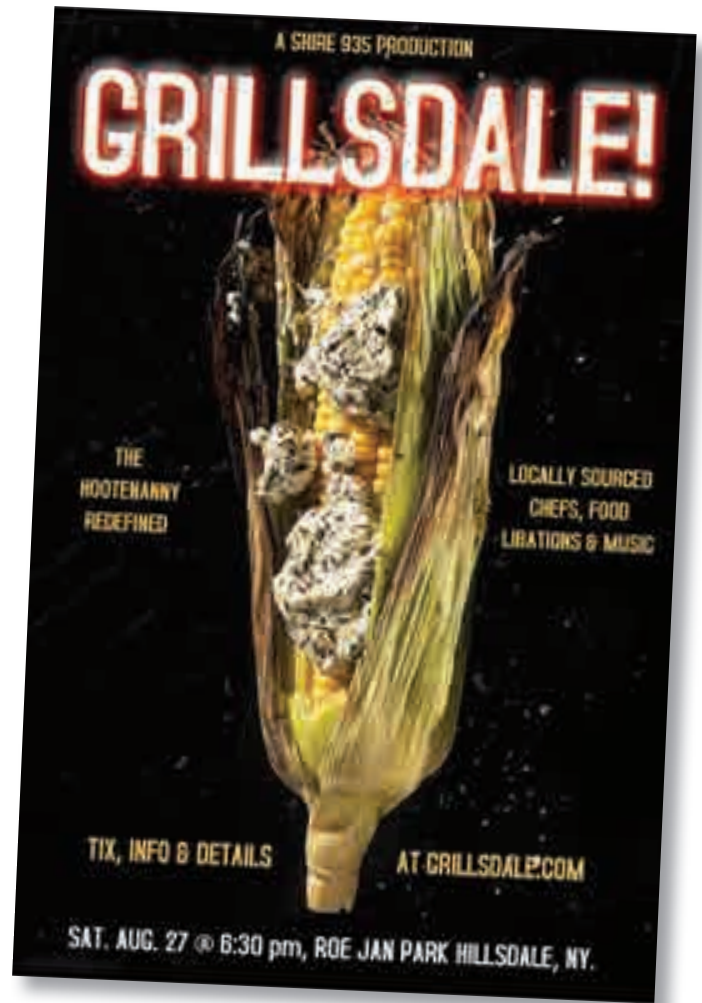
Virello, who got her start in the food business at age eight making meatballs in her grandfather's kitchen, was ready to make the idea happen and set up Shire 935 Productions LLC with Barbara Olsen Pascale and Meghan McCann to produce the event.

GRILLSDALE promises a tantalizing night

A hootenanny with fireworks, an evening with an all-inclusive food and drink menu, a craft beer tent, and a judged competition of grilled small plates created by local chefs, plus live entertainment – GRILLSDALE bills itself as the "most tantalizing night of the summer event scene." This year's event is set to take place on August 26.

Virello persuades area chefs to give up a valuable Saturday night and grill bounty from Columbia and Dutchess counties and the Berkshires. Each chef is given a budget for food and creates signature grilled small plates.

This year's line up includes Jack Peele of JACüTERIE (Ancramdale, NY), David Wurth of Crossroads Food Shop (Hillsdale, NY), Chef Kouri Kilmeirer of The People's Pub (Chatham, NY), Chef Marrisa Ryan of Kitchen Consultant and event chef at Hudson Food Studio (Hudson, NY), Job Yacubian and Rolo Scarpetti of The Farmer's Wife (Ancramdale, NY), Veronica Ochoa and Esperanza Nunez of Chiquita Cotija Catering (Copake, NY), Brandon Snooks of The Hudson Valley BBQ Company (Albany, NY), Chef Tim Forringer of The Market Place Café (Sheffield, MA), Luloo and Evan Flynn-Mann of MidWinter Farms/Empanadas (Ancram, NY), and all the cooks of



Above: GRILLSDALE posters are eye-catching; the one pictured above is from 2016. Below, left: An evening at GRILLSDALE under the stars.

The Hillsdale Fire Company #1. All of the chefs are competitive and very secretive about their recipes.

Virello also recruits "foodie" experts to judge the dishes. Last year grilling expert John Markus, cheese maker extraordinaire Rory Chase, and Hillsdale's Town Supervisor Peter Cipkowski were judging. The judges for 2017 are still a secret. The evening is capped off with the naming of two awards, one for "People's Choice" to be decided by the attendees and a "Judges' Selection." The GRILLSDALE 2016 champ was Jack Peele of JACüTERIE who won for his grilled Thai/Vietnamese bahn mi with Thai sausage.

After talking to lots of people Virello came up with tiered pricing so everyone in the community could participate. The first year sold out before the date and this year early bird tickets at \$60 were gone before the end of June. Full board tickets at \$75 include food, wine and beer, and kids are \$25. There are "fun only" tickets at \$35 for entrance after 9pm for beer, wine, cider, fireworks, and music,

Continued on next page ...



which do not include food. And for those who want to come and can't afford it, there's the opportunity to volunteer at the event and participant for free.

How it got started

GRILLSDALE began as an idea — an annual event to combine the bounty of rural New York and Massachusetts with local culinary talents to celebrate the community of Hillsdale. The inspired name, GRILLSDALE, quickly followed the idea. Next Virello, the aforementioned loudmouth foodie and new resident in town, approached Peter Cipkowski with the idea and convinced him that she could make it happen that summer. He was enthusiastic and endorsed the proposed event.

Next there was a town meeting to discuss the idea and everyone threw their support behind the project. The Harlem Valley Rail Trail was selected as the recipient of profits in 2016. With the enthusiasm of the broad community and permission to use the Roe Jan Park, Virello went to work rounding up chefs, and event sponsors. "I got lots of no's from chefs last year, but now they are calling me because of the exposure the event generated for the restaurants involved."

Herrington's was a key supporter from the beginning and supplied the truck stage, and Herrington Fuels gave giant bags of charcoal for the grills.

This year Chatham Brewing is

providing beer in the new craft beer tent, along with Sloop Brewing, King's Highway Fine Cider from Mil-lerton, and two other breweries that are under wraps for now. Irving Farm Coffee Roasters is brewing their iced pour overs and hot coffee. Bushels of corn are donated from White Oak Farm. SHIRE 935 Productions will again this year donate a substantial portion of their net profit to the Harlem Valley Rail Trail. New this year is a raffle of a donated chic new custom silver "Tuesday" trail-worthy bicycle from a sponsor Velo Domestique of Chatham, NY. "I love biking," says Virello.

GRILLSDALE is just the beginning

GRILLSDALE will continue to grow and already has become an end of

summer destination event attracting partygoers from the Hudson River to the Berkshires. Its instant success is a tribute to the community of Hillsdale as the town embraces new residents, revives the historic hamlet of Hillsdale including a new sidewalk and sewer system, and actively addresses issues like development, and work force housing.

With events like GRILLSDALE, Oldtone Roots Music Festival at Cool Whisper Farm with 20 bands and contra dancing, the farmer's market, the new library and Roeliff Jansen Park, Hillsdale is building itself as a food and culture crossroads.

Virello observed that locals and weekenders of all types in the Roe Jan area are looking for something to do close by and often buy numerous GRILLSDALE tickets for visiting summer guests and family. "I envision all Hillsdale event attendees and visitors strolling on the hamlet's brand-new sidewalks, shopping, or enjoying a ride or a walk on the just completed Hillsdale stretch of the Harlem Valley Rail Trail. Someday, I would love to open a simple bike café right near the trail that rents new, yet visually retro touring bikes, and will serve locals beverages of many types, everything from beer to cider to soda, tea and coffee with some charcuterie and fresh bread." ●

For more information on GRILLSDALE go to www.GRILLSDALE.com. This year the event is scheduled for August 26 from 6:30pm to 11pm at the Roeliff Jansen Park in Hillsdale, NY at 116 Old Route 22.



Above, top: Each chef has their own tent at GRILLSDALE. Photo courtesy of Juli Kunz. Above: A preview of Jack's lamb sausage gyro for 2017. Left: The Hillsdale Fire Department grills alongside professional chefs.



10 tips for producing a 'first time' outdoor public summer event:

1. "Location, location, location. The spot you choose must be gorgeous and scenic." The 150 acres of Roeliff Jansen Park offers stunning views, rolling fields of alfalfa, and sheltering barns. And lots of room to park. Look around your town to find a farm or a meadow.

2. "Know your customer. Understand your target market." Virello explained that the primary target for GRILLSDALE are people 30 to 70 who love food and feel that \$75 a person for twelve original small plates, unlimited wine and beer, and live music is a good deal. "Before we established our ticket prices we talked to lots of people and tried to set our ticket price equivalent to the full cost of a nice dinner with drinks and tip. Our look and entertainment is geared to a food and music-loving crowd that are game for whatever and love chatting with their friends and neighbors that they might not have seen all summer. It's like a huge family picnic."

3. It's very important. Be sure to go out of your way to provide all the attendees with the very best experience you can give them and that includes dietary restrictions, handicapped attendees, and young folk. If you have food and drink involved and your event is five hours long in August, rent the best restroom trailer in the area! Limit the size of the event, especially if it is your first public event. Make it manageable. Stick to a one-day or afternoon-length event and see how that goes. You can always add another day or night the next year.

4. Have an experienced organizer plan the event. "It takes six months and a great team of friends to pull an event like this together. Barbara Olsen Pascale handles the on-the-ground logistics, insurance, and permits. Meghan McCann handles beverages, liquor permits, operations, and is a fab last minute problem solver. Utilize local bar staff if they can take a night off so if the kegerator's Co2 tank kicks they can handle that without blinking. Joanna's role is to line up the chefs, promote the event and sell, sell, sell."

5. Have promotion that grabs attention with an adequate advertising budget for posters, postcards, signs, Internet, and social media. "Last year we had a photo of what looked like a moldy ear of corn. It looked like fungus but it was actually bleu cheese. You need to turn people's heads with the poster and make them ask, 'What is that?' This year our postcard has BBQ sauce smeared on a paper napkin with grill typeface. And nothing gets a food editors attention like excellent photos of luscious, interesting food."

6. Work closely with all layers of local government. "Involve the town board, the fire department, and the EMT squad. Listen to their concerns, incorporate their ideas, and work together."

7. Be loyal to all the sponsors and vendors who help financially to put the event together. Not only promote their support of the event whenever possible, but invite them to be a part of the event. Irving Farm Coffee Roasters had a great coffee bar at the event last year and they are returning to do it again this year.

8. Coordinating schedules with other events is key. "This is a big yet small area and it's beneficial to all planners to work with the other event organizers so you can communicate and coordinate event dates, supplemental extras such costs for tents or stages. Suggest cross promotions at each others' events, donate tickets to other organizations. It's important that everyone is super aware and supportive of each other's hard work. Again, attend town meetings with an open mind to support newer events that are proposed in your town. In the end all events, new or old, if well planned will benefit the community through rentals, hiring staff and good old fashioned town brand awareness and economic growth."

9. Practice deep breathing exercises and always have a plan B. Someone involved in your event may cancel on you due to a better opportunity or just forget at the last minute. Always have a list of back-up ideas and contacts handy. Listen to your friends when they give you helpful information about new purveyors, brewers, and chefs in the area that may be available. You never know what can transpire leading up to an event. How you handle it, could be a change for the better.

10. "If you are doing a first year event and you break even, then start planning the next year's event ASAP. That's a good thing! Also, when the dust settles and the vendors are paid and donations have been sent, follow up and thank your sponsors and vendors as soon as you can with a hand-delivered gift and a note."



INTERIOR DESIGN
10,000 ft² SHOWROOMS
ON-SITE WORKROOM

7 HOLLEY STREET, LAKEVILLE
www.lakevilleinteriors.com



GORDON R. KEELER APPLIANCES

Appliance sales & service since 1930

SUB ZERO • MONOGRAM • WOLF
SPEED QUEEN • GE CAFÉ • GE PROFILE



3 Century Blvd., Millerton, NY 12546
518-789-4961 • 518-789-4813 • 518-789-4252 fax



unique furnishings, lighting,
jewelry and objects of interest!

pieces



Saturday 12-5 or by appointment • 914 388 0105 • piecespineplains@gmail.com
• 2816 West Church Street (Rt.199), Pine Plains • Find us on Facebook



UPCOUNTRY
SERVICES
OF SHARON

CELEBRATING
30 YEARS OF
EXCAVATION,
LANDSCAPING,
& GROUNDS
MAINTENANCE

GROUNDS MAINTENANCE:

Lawn care • Spring & fall clean up • Edging,
mulching, bed maintenance • Lawn fertilizer, weed
& disease control • Field mowing • Complete
property management • Commercial snowplowing,
sanding & magic salt

LANDSCAPING:

Paver terraces / walkways • Retaining walls •
Lawn renovation & Installation • Shrubbery & tree
planting • Fencing • Landscape construction

EXCAVATION:

Excavators, backhoes, dumptrucks • Drainage •
Water & electric lines dug • Landclearing •
Driveway construction & repair • Power stone rake

BBB • A+ • LICENSED/INSURED/BONDED • ALL CREDIT CARDS
ACCEPTED • CT & NY PESTICIDE LICENSE • HOME IMPROVEMENT
CONTRACTOR # 514325

860 364 0261 • 800 791 2916
www.upcountryservices.com



VISIT YOUR LOCAL AGWAY:
Route 22 in Millerton, NY •
Route 23 in Great Barrington,
MA • Route 9H in Claverack,
NY • Route 66 in Chatham, NY

HOURS: Monday-Saturday: 8:00
AM-5:00 PM • Sunday: 9:00
AM-3:00 PM



For savings & info: (518) 789-4471 or www.agwayny.com

Lindell Fuels, Inc.

Fuel Oil • Propane • Heating
Air Conditioning

CT Registration # HOD.0000095
CT License # HTG.0690604-S1 | CT License # PLM.0281220-P1



It's Hard to Stop A Trane.®

P.O. Box 609 | 59 Church Street
Canaan, CT 06018
860 824 5444
860 824 7829 fax



Columbia Tractor, Inc.

9H & 66
Claverack, NY 12513
518-828-1781
www.columbiatractor.com
info@columbiatractor.com



Kawasaki

KAWASAKI CARES: Read Owner's Manual and all on-product warnings. Always wear protective gear appropriate for the use of this vehicle. Never operate under the influence of drugs or alcohol. Protect the environment. The Kawasaki MULE™ side x side is an off-highway vehicle only, and is not designed, equipped or manufactured for use on public streets, roads or highways. Obey the laws and regulations that control the use of your vehicle. ©2016 Kawasaki Motors Corp., U.S.A.

17MULPFXR6x5c

The first time: A GUIDE TO GETTING A MORTGAGE FOR YOUR FIRST TIME

By Christine Bates
christine@mainstreetmag.com

This is not an article about sex. It's Main Street's monthly real estate column about how a first time homebuyer can get a mortgage in our neighborhood of Massachusetts, New York, and Connecticut. First time buyers are not necessarily virgins in the housing market. They are by industry definition anyone that hasn't owned a home during the last three years: First time buyers can be young couples starting out together, singles buying a home on their own, or anyone who hasn't owned property for the last three years. Fortunately, our region has local financial institutions willing to work personally with buyers who haven't purchased a home before, don't have a lot of cash for a down payment, and might have difficult credit situations.

Do you really want to own?

Before thinking about a mortgage, consider carefully whether owning a home makes sense for you. Are you ready to get the refrigerator repaired, check annually on the furnace, clean the rain gutters, or repaint the deck? Home ownership means maintenance. How long do you plan on staying in the house? If you might relocate or plan on a change in family size, renting might make more sense. Are there houses on the market that you like and might be able to afford?

When you have decided it might be a good idea to buy a house and stop paying rent, the first time buyer should visit a local bank and set up an appointment with a mortgage specialist. The banker will help you determine how much house you can afford. Sometimes that mortgage specialist is also running the branch,



like Susan Dickinson, at Litchfield Bancorp in Lakeville, CT.

Our area is fortunate to have small town banking that can provide personal guidance with the complexities of obtaining a mortgage. It's difficult for first timers to handle the intricacies of mortgages via the Internet. The bank doesn't have to know you already. You don't need an account at the bank to start a conversation. Ideally first timers should come six months before searching for a house with their credit score, pay stubs, income taxes, a listing of their debts, and an overview of their spending habits. The banker will sit down with you and calculate how much house you can afford to buy, and whether you would be eligible for a mortgage.

A FICO score is not forever

Lenders use credit scores, known as FICO scores (the acronym for Fair Isaac Corporation the company that invented them in 1989), to estimate the risk of lending money to you. Since the banking crisis in 2008 these scores have become even more important. Scores range from 300 to 850 and may vary slightly

depending on the individual reporting credit agency.

An excellent score is considered to be above 740, while a poor score is below 640. Like SAT scores, you can improve your credit score over time with the help of your local bank tutor. For first time homebuyers with scores under 700, paying down credit card debt and cleaning up reporting mistakes would be recommended. Amy Raymond, who is in charge of mortgages for Salisbury Bank, says sometimes Salisbury Bank will work with clients for years in order to repair their credit and make them eligible for a mortgage loan.

How much house can you afford?

To qualify for a mortgage most bankers require a total debt-to-income ratio of less than 43% with only 31% of your monthly income for a mortgage payment. For example, if your household has yearly before tax gross income of \$60,000, or monthly income of \$5,000, your monthly bills for credit cards, car payments, student debt, and mortgage payments should be less than

\$2,150 (43% of gross income), and your mortgage costs alone should be less than \$1,550 (31% of gross income).

Buyers with no other debt may be able to budget as much as 40% for mortgage payments. Remember that buying a home includes additional one-time payments including closing costs, and moving, not to mention the expense of any renovations.

Besides a poor credit record, the biggest hurdles to qualifying for a mortgage, according to local bankers, can be sizeable student debt, not enough time to establish a credit history, lack of an adequate down payment, and New York State's high property taxes.

Little or no money down

Mortgages for first time buyers are typically for 30 years at a fixed interest rate. Right now interest rates are stable and in the range of 4.10% to 4.15%. The rate you will

Continued on next page ...

pay is based on your credit score, the amount of your down payment, and the size and source of the loan. Local first time buyers can obtain mortgages with very little or no money down at banks like Litchfield Bancorp, Salisbury Bank, and Berkshire Bank.

For example, with a FICO score above 700, Salisbury Bank will require only a 3% down payment with no points, and they waive processing fees with no mortgage insurance required. A Fannie Mae loan at Berkshire Bank with 5% down and a credit score of 740 would have an APR of 4.15%. For that same loan a buyer with a FICO score of 620, the lowest acceptable rate, would pay 4.75% in interest.

Area banks also have access to financing through state programs like Mass Housing's 1st Mortgage Program, and CHFA in Connecticut, which requires no down payment. VA loans are available to veterans through some banks with 100% financing and lower interest rates. If you are a disabled veteran the rates are even more attractive. Again you still need a good credit score. "This is such a terrific product. I really like making VA loans," said senior mortgage officer Jason Loxley at Berkshire Bank, "I wish I could do more of them."

You should also investigate local sources of assistance, like the McChesney Fund administered by Salisbury Family Services, which provides funds to help Salisbury residents with mortgage down payments and home repairs.

Local banks, as opposed to mortgage brokers, can work to find the best mortgage for you. Dickenson at Litchfield Bancorp says, "We're very hands-on and go to bat for our clients. For those with low FICO scores we make lots of exceptions if that score is due to an accident, medical bills, or unemployment."



And first time buyers get .125% off the bank's posted interest rate.

For those with low incomes USDA direct Section 502 loans are available through USDA Rural Development if you cannot obtain regular bank financing. Applicants must have an adjusted income that is at or below the applicable low-income limit to qualify for a no down payment mortgage, with a fixed rate of 3.25% for 33 years. In Columbia County a family of four would require an adjusted income at or below \$68,000 for a direct loan and there is no required minimum FICO score. Anyone interested should contact their state's USDA Rural Development office.

Get pre-qualified

You should already know how much house you can afford before going out with a real estate agent to begin looking at properties. Once you are ready to seriously start making offers on homes you should go back to the banker that worked with you and get "pre-qualified," in order to assure any seller that your offer, which will be contingent on getting a mortgage, is solid and likely to be approved by the bank.

You have a deal

Once your purchase offer is accepted, the seller's attorney will prepare a contract of sale describing the property, the price and any "contingencies" that must be met by buyer and seller in order to "close." Typically receiving bank financing is a buyer's contingency while making certain changes to the property like removing a buried oil tank would be a seller's contingency. Banks require 30 to 45 days to confirm financing. Anything less than 20 days is impossible.

In preparing a closing statement your attorney will prepare a list of all of the expenses the buyer must pay at closing. You already have paid for the inspection, \$500 or so depending on the size of the house, and septic inspection if required. Typically additional closing fees will include your attorney's fees of anywhere from \$600 to \$1,000 — be sure to ask what the fee will be, since they can vary widely. Points are uncommon these days, but there can be bank "processing or underwriting or originating fees," of around \$800, which some banks waive for first timers. You will also pay for title insurance somewhere between \$800 and \$2,000. In New York State you will have to pay a mortgage tax, which varies by

county. In Dutchess it's .8% and in Columbia 1% of the mortgage amount. You may also have to pay for private mortgage insurance if your down payment is less than 20%, but some banks waive this fee for first time homeowners.

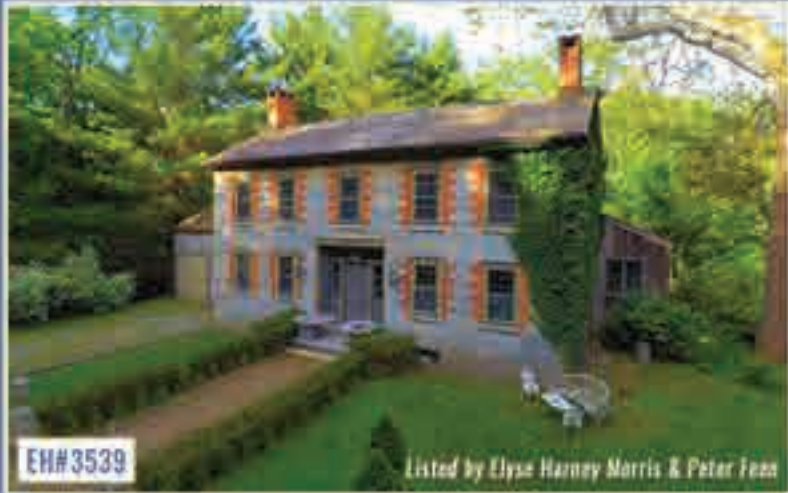
Buying a house is the largest single investment most people make in their lifetime. It's a complicated learning process that involves a lot of paperwork, a new vocabulary, time, money, uncertainty, and risk. After closing you receive the key to your very own home and know immediately it was worth it. •

Note: This article focuses on conventional 30 year fixed interest rate mortgages that are appropriate for 99% of most first time home buyers. There are many other mortgage products available to home owners including jumbo loans, Adjustable Rate Mortgages, home equity loans, construction loans, etc. Consult with your local banker to determine the best mortgage for you.

ELYSE HARNEY REAL ESTATE

CELEBRATING **30 YEARS** OF SERVICE IN THE TRI-STATE REGION

LOCALLY OWNED AND OPERATED FOR TWO GENERATIONS



EH#3539

Listed by Elyse Harney Morris & Peter Fenn



EH#3657

Listed by Lisa Reiss

CLASSIC FEDERAL STYLE WITH FIELD, STREAM & GUEST COTTAGE
MILLERTON, NEW YORK • \$1,395,000
 3,295 SQ.FT. • 39.6 ACRES • 3 BEDROOMS • 2 BATHS

BEAUTIFULLY RENOVATED CAPE COD
SALISBURY, CONNECTICUT • \$549,000
 1,690 SQ.FT. • 3 ACRES • 3 BEDROOMS • 2 BATHS

GLOBAL REACH • COMMUNITY CONNECTION • A TRADITION OF TRUST

MILLERTON, NY 518-789-8800

WWW.HARNEYRE.COM

SALISBURY, CT 860-435-2200

BRINGING YOU THE BEST LOCAL FOOD



TO BUY THE BEST LOCAL FOOD IN THE HUDSON VALLEY – FROM THE HUDSON VALLEY – VISIT THESE LOCATIONS:

Hudson Hill's in Coldspring, NY • Phoenicia Diner in Phoenicia, NY • Jack's Meats in New Paltz, NY • Adams Fairacre Farms in Poughkeepsie, NY • Adams Fairacre Farms in Wappinger, NY • Adams Fairacre Farms in Newburgh, NY • Bistro-To-Go in Kingston, NY • High Falls Food Co-Op in High Falls NY • Nature's Pantry in Fishkill NY • Nature's Pantry in Newburgh, NY • Sunflower Natural Foods in Woodstock, NY • The Cheese Plate in New Paltz, NY • Black Horse Farm Stand in Athens, NY • Health & Nutrition in New Paltz, NY • Outdated in Kingston, NY • LaBonne's in Salisbury, CT • The White Hart in Salisbury, CT • 109 Cheese Market in Kent, CT • Plantin Seeds in Canaan, CT • Local 111 in Philmont, NY • Mother Earth in Kingston, NY • Big Rock Farms in Stanfordville, NY • Love Apple Farm in Ghent, NY • Bartlett House in Ghent, NY • Matchbox Cafe in Rhinebeck, NY

If you'd like to carry our products and see a full list of our retail locations, please visit our website.

www.hv-harvest.com

facebook.com/HVHarvest • instagram.com/hudsonvalleyharvest





BAR • TAPAS • RESTAURANT

518.789.0252 • 52 Main Street, Millerton • 52main.com

From the bottom of the well to the top of the glass...



**EASTERN STATES
WELL DRILLERS**

*Drilled & Hydroflushed Wells
Installation & Servicing of Pumps
& Water Conditioning Systems
IGSHPA Geothermal certified*

JOE FLOOD, OWNER • (518) 325-4679 • ESWD@FAIRPOINT.NET
HILLSDALE, NY • WWW.EASTERNSTATESWELLDRIERS.COM
MASS. LIC. #101, 704 & 949 • NY. LIC. #10061 • CONN. LIC. #85 & 364

— SHARON —

AUTO BODY

Jim Young
OWNER
jim@sharonautobody.com

28 Amenia Road | PO Box 686 | Sharon, CT 06069
T: 860 364 0128 | F: 860 364 0041

sharonautobody.com



HOUSE

Plumbing 🔧 Heating 🔧 Cooling 🔧

Water treatment systems • Mini splits • IBC boilers • Triangle Tube boilers
Buderus boilers • Radiant installations • New construction, renovations & repairs


(518) 398-7888 • houseplumbing@yahoo.com

CLARK'S OUTDOOR SERVICES



LANDSCAPING & DESIGN • STONEMWORK & DESIGN • LAWN CARE
PATIOS • WALKWAYS • WALLS • MAINTENANCE • & MORE

ERIC CLARK
(518) 325-9098 • (518) 755-2774
WWW.CLARKSOUTDOORSERVICES.COM



NORTHERN DUTCHESS | AGRICULTURAL CONTRACTING

ENHANCE THE NATURAL BEAUTY OF YOUR LANDSCAPE
SAVE MONEY ON TAXES & MAINTENANCE
CREATE AN AGRICULTURAL ASSESSMENT

"I have been working with James Yantz for five years. He has thoughtfully and methodically restored an overgrown dairy farm to its natural beauty."
— Ancram, NY landowner

Field Restoration • Tree Work • Orchards • Custom Farming •
Food Plots • Ponds • Woodland & Brush Clearing • Fencing •
Drainage • Excavation • Earth Work

845 594 3521 for a free consultation
or email: ndagriculturalcontracting@gmail.com

Ahh, the moon

By Dominique DeVito
info@mainstreetmag.com

I am jealous of poets and songwriters and anyone else who can put together an ode to something they love and have it come out just right. I'm a writer, too, I remind myself, so why can't I manage it?

The ode I've been trying to compose for the past week is one to something I am completely smitten with: the moon. The full moon, to be precise. When I proposed a piece on the moon to Thorunn for this issue, I thought it would be a simple piece to put together. I love a full moon. Most everyone I know does, too. History is overflowing with elegies to the moon in all its stages. As I write this, the night sky is brighter and brighter with the waxing of the moon. The moon that is called the Full Buck Moon because, in July, a buck's antlers are at the peak of development. The moon that is also called the Thunder Moon because of frequent July thunderstorms. On a clear, warm night, I stand outside and gaze at it for inspiration, and return to the computer. All efforts fall short. So while this may not be the ode I'd so like to compose, I hope that it at least gives you some new ways of thinking about the moon – and a new place in which to check it out.

What is the moon?

It's believed that the Earth's moon was formed after another mass collided with the Earth about 4.5 billion years ago. It was originally in a molten state and it took about 100 million years for that to crystallize while debris floated to the top to form the lunar crust. Besides the crust (whose thick-

ness varies between 43 and 93 miles from the near to the far side), the moon has a core and a mantel. It once had active volcanoes, but those have been dormant for millions of years.

The moon is 239,000 miles from Earth – 30 moons could fit in that distance – and it moves about an inch farther away every year. Temperatures there fluctuate between -280 and +260 degrees Fahrenheit.

It has only a thin exosphere, and is at the mercy of pelting sky debris – thus its numerous craters, most of which were formed billions of years ago. The moon has its own rotation, and it also orbits the Earth, helping moderate the Earth's axis, and causing tides. The changes that we see – from the new moon where no sunlight appears to shine on it, to the full moon, where its full surface is lit – happen as its near side or its far side are illuminated. The cycle occurs every 29 days.

More than a moon

The moon is the most explored body in the solar system – its intimate relationship with Earth and its proximity contribute to that – but it is also partly due to the attraction it has held for humans for, well, forever.

I found reference to a book called *Moon: A Brief History*, by Bernd Brunner, that explores humankind's relationship with the moon, from the scientific to the eccentric. Here are some fun findings:

- Buddha achieved enlightenment by the light of the full moon.
- Before electricity, moonlight was relied upon for travel at night, and old clocks show the phases of the moon as well as passing seconds, minutes, and hours.

- The light of the full moon inspired rituals around the world, including those of Siberian shamans who believed they could achieve magical powers by exposing themselves naked to the full moon.

- And of course there's the association of the moon with the female. There were many moon goddesses in cultures around the world, and because lunar and menstrual cycles are similar in length, these goddesses were attributed to fertility as well as the moon. It's the Roman goddess, Luna, from whom the words lunacy and lunatic derive, and odd behavior is another association of the moon. A full moon is still credited with causing people to act like lunatics – mental institutions took extra precautions with their patients during full moons.

Native American moon names

When Colonial Americans lived alongside Native Americans, particularly the Algonquin tribes that ranged from New England to Lake Superior, they learned the names that were given to the various full moons for the calendar year. They are:

- January: Wolf or Old Moon
- February: Snow or Hunger Moon
- March: Worm or Sap Moon
- April: Pink, Sprouting Grass, Fish, or Egg Moon
- May: Flower, Corn Planting, or Milk Moon
- June: Strawberry or Rose Moon
- July: Buck or Thunder Moon
- August: Sturgeon or Green Corn Moon
- September: Corn, Barley, or Harvest Moon
- October: Hunter's, Travel, or Dying Moon

November: Beaver or Frost Moon
December: Cold or Long Nights Moon

Celebrating the moon

The next full moon will be on Monday, August 7. You can create your own celebratory event with a nod to our ancestors and one to modern merit. Consider a brunch or dinner theme with round or white foods. Invite friends to bring a favorite poem about the moon. Craft full moon fans to help with the heat, or create full moon drawings to use as place mats for the table. Play moon-themed music, including the popular songs *Bad Moon Rising* (Credence Clearwater Revival), *Moondance* (Van Morrison), *Fly Me to the Moon* (Frank Sinatra) or *Walking on the Moon* (The Police). Take pictures and post them on *Main Street's* Facebook page: facebook.com/mainstreetmag.

At Furnace Brook Winery/Hilltop Orchards in Richmond, MA, you can participate in a full moon hike. In August it's on Saturday the 5th. The Orchard/Winery holds this event monthly, with snowshoeing in the winter (when there's enough snow). The event is led by Holly Brouker, who shares Native American traditions relating to the moon as you go on a 60-90 minute hike through the orchards. Then there's a bonfire, wine tasting, and live entertainment after – all for just \$14/person (adults only). Make reservations as space is limited and fills up fast. Go to www.hilltoporchards.com/full-moon-hikes to register. •





Factory Lane Auto Repair

Dominick Calabro - owner
(518) 398-5360 | 3 Factory Lane, Pine Plains, NY 12567

Ponds & Beyond

518.527.9328
info@pondsandbeyond.com
www.pondsandbeyond.com

Pond installations / water gardens
Pond repairs & maintenance
Pond cleaning & winterization
Pond consultation
Pond Aeration
Architectural fountains
Naturalizing swimming pools
Aquatic plants: Marginals, wetland and floating plants



Hylton Hundt

518.789.9390
Route 44 East | Millerton
hyltonhundtsalon.com



*Catering to the needs of the
well-loved pet since 1993*

Petpourri
We love your pets.

SUPER PREMIUM PET FOODS • RAW DIETS • QUALITY TOYS, TREATS
& ACCESSORIES FOR YOUR DOG & CAT — MANY MADE IN USA

Hours: Monday-Friday 9-5:30, Saturday 9-4
333 Main Street, Lakeville, CT • Phone: 860-435-8833

COME HOME TO SMARTER STYLE RILEY'S FURNITURE & FLOORING



Patio furniture **CLEARANCE SALE** going on now!
For further details please inquire within

Store Hours:
Tuesday – Saturday: 9:00am–5:30pm • Sunday: 12:00pm–4:30pm • Closed Mondays

1.800.242.4428 • 518.789.4641

Millerton Square Shopping Plaza • 122 Route 44, Millerton, New York 12546

MCENROE



ORGANIC FARM

Family owned and organic since 1987

5409 Route 22, Millerton, NY 12546
518.789.4191

Farm Market & Bakery
Specialty Groceries
Certified Organic Meats & Produce
Daily Lunch Specials
Organic Soils & Compost

Visit our website for hours,
events & specials at:

mcenroeorganicfarm.com

Celebrating 125 years

THE MILLERTON FIRE DEPARTMENT



By Lindsey Clark
info@mainstreetmag.com

Before the thought of a fire department in Millerton, NY, even came to mind, a bucket brigade and the aid of the townspeople were the two main assets to putting out fires. However, an especially large and devastating fire struck a hotel located on John Street around January of 1891, and the bucket brigade, which extended all the way to the Webutuck Brook, failed to control the flames. The building burned to the ground because of the unsuccessful efforts, which led to the realization that a fire department was necessary to ensure the safety of the people of Millerton.

There was also heavy debate at this time about installing waterworks for the whole village, which was eventually finalized. Following this, the village's fire department was put into place by the Village Trustees during a meeting on January 4, 1892. And 12 years later in 1904, where the Village Hall is currently located, the E.H. Thompson Hose Company was established next to the Presbyterian

church. It was named after Edward Harris Thompson, the President of the Millerton National Bank, who provided the department with funding. The first chief that was appointed at this time was Mintline Morgan, who served a total of two years in the position.

The company would use a hose cart that was pulled by hand to answer calls (see cart in photo above). When the village made their first hose cart purchase, it only cost \$57.13 with everything accounted for. Eventually, though, the department made the leap in 1922 and bought a Brockway motorized vehicle to use instead, and the village had hydrants to supply the water for a call.

In 1962 a new firehouse (their current location) was built because as technology, like the trucks, kept advancing, more space was needed to house the developed gear and equipment.

A fire that lasted three days and three nights

There are many notable occurrences over the course of the department's

history. One that is particularly fascinating is a fire that occurred on September 18, 1965, at Suburban Propane Gas Co. located north of Millerton on Route 22. For three days and three nights the Millerton Fire Department tried to control the fire by continuously putting water on it. They worked in 24-hour shifts, and for this time Route 22 had to be blocked off. It wasn't until experts from New Jersey came in that the fire was completely shut down. The fire began when a delivery man arrived at Suburban Propane, and while he went inside the building his truck rolled backward, knocking off a pipe from one of the 30,000-gallon tanks. This sparked an explosive fire, and it turned out to be the department's longest fire to this day.

The Delson's fire

Another incident that evoked lots of concern was the 1955 B.H. Delson building fire on Main Street, located where the Millerton Antique Center currently stands. At the time, the happening was referred to as "Millerton's biggest fire in a half a century," and this statement most likely still holds true to this day as the loss, as a result of the fire, was estimated to be at \$400,000.

The three-story building was home to many different businesses including dental offices, a public library, a telephone exchange, law offices, and a department store. The fire was first discovered and brought to the atten-

tion of the fire department by two telephone operators, Mrs. Mildred Moss and her 16-year-old daughter, Carol. These women were highly praised for this, and for sticking "to their jobs to handle emergency calls until black, punishing smoke pushed them out," according to the local newspaper article that reported on the fire.

More than just fires

The company isn't limited to fires and emergencies though, and this was clearly proven when a big snowstorm hit the town on February 13, 1969. Bernie Silvernail, the department's longest serving member, recounts that you could only get as far south as the school on Route 22, and if you wanted to get to Poughkeepsie you had to go around through Lakeville and Kent, CT. Because of this, the fire department had to provide lots of help, like rescuing a school bus full of children that were trapped in the snow. This is a shining example of the diverse assistance that the firehouse has always managed to provide to the town of North East.

The department's structuring

Originally the department was owned by the Village and the Village sold fire protection to the town of North East. However, this meant that the firehouse had to fight with the Village to be provided with sufficient funds



Continued on next page ...

OVER MOUNTAIN BUILDERS, LLC.

30 years and still passionate! Quality craftsmanship delivered on time & within budget.

John Crawford

P: 518-789-6173 | C: 860-671-0054
john@overmountainbuilders.com
www.overmountainbuilders.com

VKLarsonCommunications is a boutique public relations and communications company based in Pine Plains and New York City. We specialize in writing, positioning and communicating helpful and effective messages to the right audience for businesses and organizations. Whether large or small, we create effective campaigns that bring results and satisfaction.



Nominated in
2015 for the
Sustainability &
Green PR Award

Communicating Substance with Style

victoria@vklarsoncommunications.com
www.vklarsoncommunications.com
@victorialarson



Old soul new roads

Specializing in full mechanical restoration, repair & maintenance of all classic cars

CLASSIC AMERICAN CARS Sales & Service



860-596-4272 • OPPOSITE LIME ROCK PARK
438 LIME ROCK ROAD, LIME ROCK, CT 06039
WWW.FACEBOOK.COM/NORTHWESTCORNERCLASSICCARS

Call today for a no obligation analysis of your home or business!

Cornwall
Plumbing & Heating



Solar thermal systems
Well drilling & water pumps
Water treatment systems
Radiant heat systems
Septic / Drain snaking
Ductless heating & cooling
Hybrid electric water heaters
Energy efficient heating systems

PLM.0284294-P1 • HTG.0402567-S9 • WWC.0000340-W1
STC.0000005-STC1 • HIC.0624692

Cornwall Bridge, CT • 860.672.6350

MARY MULLANE

REAL ESTATE LLC



Clermont



\$2,100,000



Taghkanic

\$5,975,000



Claverack



\$695,000



Claverack



\$475,000



Ghent



\$1,175,000



Hudson



\$500,000

marymullane.com

345 WARREN STREET | HUDSON NY 12534
TEL 518.828.2041 | MARYMULLANE.COM



for the equipment and supplies they needed. Because of this, Al Andrews and Lenny Morrison (the current president of the department), pushed for a district in 2004. Morrison said that “the best way to do it was that we all formed together, and the department is now owned by the Town and Village.”

This act allows for the townspeople, through property taxes, to fund the department. While the fire district cannot accept donations because they are a taxable entity, the fire company can, and all you have to do is fill out a form that will have the donation deducted from your taxes. The fire company was formed as a not-for-profit, and they deeply appreciate any contributions that they receive.

Before becoming a district in 2004, the department had to attain funds through fundraisers and donations alone to help purchase new equipment and trucks. The last time the company had to use this method was in 1990 when they raised \$56,000 to purchase a new truck. Luckily, they no longer solely rely on fundraisers.

They also have a reserve fund that contains the company's savings, and so when they have money leftover it no longer gets rolled into a general fund. As of right now, the district covers the main operating expenses for the department, which includes vehicles and equipment. They must set an approximate budget each year though.

Firemen and women

The department has between 60-65 volunteers, and though this number fluctuates, it changes very little and remains in that range. They also have a 24-hour contracted ambulance service. To be a basic firefighter, you have to go through 120 hours of training, while to be an EMT, you must undergo 200 hours. Anyone can volunteer as long as they pass their physical, are at least 18 years old, and live either in the district or within 10 miles of the district line.

It is very important that the volunteers live nearby because they are only allowed five minutes to answer a call. Morrison notes that “every time that fire whistle blows, someone has usually lost something that they’ve worked very hard for, whether it be a car, a house, a store – anything.”

Mutual aid

An important aspect of the department and all firehouses is the idea of mutual aid. When a fire company is in need, it's important for them to know that there are other departments close by that can help in an emergency. Mutual aid is used whenever necessary, and even companies over the border answer the call. Lakeville,

Sharon, Amenia, and Copake are just some departments, out of many, that are a part of this system for Millerton's Fire Department.

A major event where mutual aid was a big help was the 1986 Saperstein's fire. It began at midnight on a Sunday, and with the help of mutual aid they were able to contain the fire to the Saperstein's building and prevent it from spreading to neighboring buildings.

Another recent highlight is a period in the early '70s when the department had to respond to a dozen barn fires. The past 25 years, however, have been fairly smooth for the company, most likely thanks to the improved training and modern technology which has helped to educate the public as well about fire safety and prevention.

Technological advancements

An example of an advancement in fire fighting methods is compressed air foam. First adopted by the department in 1996, this technique is much more effective than prior systems for putting out fires. Morrison, when discussing the product, compared its consistency to shaving cream, and said that once put on the fire that the fire has an inability to go through it. The foam covers the fire like a blanket, extinguishing it. This method is so innovative, in fact, that for every gallon of the substance, it is as powerful as a gallon of water multiplied by seven.

Another key element is the company's turnout gear, which costs \$4,000

Above, L-R: The 1965 Suburban Propane fire north on Route 22 in Millerton, NY, burned for three days and three nights. Below, left: On November 15, 1962 the Millerton Inn caught fire, with windows smashed and the roof gaping, the building was completely gutted. Previous page, top to bottom: A photo of the Millerton firemen and women from their 100th celebration in 1992. “A fire apparatus” that was acquired by the department on April 22, 1937. All photos courtesy of the Millerton Fire Department.



Continued on next page ...

per set. They have evolved greatly from the past when gear used to provide less protection and was shared among members of the company. Now, however, they not only defend better against the elements, but the department only gets ten years out of a set until it has to be replaced with a new set. This is a requirement that ensures the safety of the team.

Updated technology and regulations affect more than just the gear and vehicles; only a few years ago the department had to update a very well known and important tool, the Jaws of Life. Despite their Jaws still being in good condition, due to updated regulations as a result of new vehicles and their updated manufacturing (which rendered the Jaws that they had outdated and unfit), the department needed new Jaws that could “open” a newer vehicle. They were able to replace their Jaws with the help of the department’s reserve fund.

The upcoming expansion that the firehouse has underway is also a result of new technology. The newer trucks are taller, which means that more space is needed to house them. It is easier to add the space rather than to accommodate with different trucks, and it will be a better long-term investment, too.

Why they do what they do

An important idea that Keith Roger, the chief, keeps in mind as motivation is “the gratitude and satisfaction of saving someone, you know, waking up at two in the morning, getting someone out of that car safely, and they get to the hospital in a timely fashion. Or going to their house and you can save their kitchen or even a pet. It’s good to know that you can get up and save

the day.”

This idea acts as inspiration for many of the volunteers. The teamwork among the members of the company is also something highlighted as being invaluable. It’s very reassuring for the company knowing that all the departments work very close together, and brotherhood is greatly valued.

Morrison and Roger also mentioned how much you can learn from the older members in the department: “You get talking with some of the older members as they’re telling stories and you can learn because all of a sudden the same fire is right in front of you because you talked about it.”

Despite this, there is still no such thing as a “standard” type of fire or a “routine” call, as each situation

depends on a multiplicity of factors. Typical calls for the department as of recently tend to be auto accidents and EMS calls. The number of calls the department receives today is usually around 30 per month, which averages to about a call a day. It is rarely this evenly spread, however. According to Roger, there can be a week without calls, and then multiple calls back to back in the same day. “We’ve been known to get six calls back-to-back.” Fire prevention in schools has made a big impact on the decreased amount of fires that the department has had to respond to and take care of. Silvernail added that smoke detectors and pressure-treated wood have also had a significant effect on a building’s susceptibility to catching on fire.

Celebrating 125 years

Regarding this year’s festivities, they will span over the course of four days, Wednesday the 9th, Thursday the 10th, Friday the 11th, and Saturday the 12th of August. There are multiple events taking place, such as a convention parade that will host about 28 different fire departments. The parade will have judges that critique the different companies in multiple categories, including their appearance, uniform, and cleanliness

of their trucks. In addition to this, the same band that marched with the company 25 years ago for the 100th year celebration will also march this year!

The parade marshal will be Bernie Silvernail, who has been active in the department for 67 years, which is the longest time served out of anyone still in the company today.

There are also expected to be some very impressive firefighting antiques being shown in the parade, too. In addition, there will be a fun carnival at Eddie Collins Field in Millerton and fireworks behind the field when the sun goes down. They will have four bands playing each night at the ball field, with the marching band playing for a short time after the parade. It’s a celebration that’s fun for the whole family, and it’s encouraged that if you can, go have fun and support the department!

As Bernie Silvernail put it: “Small towns will always, always have to have a fire department,” so come out and help the Millerton Fire Department celebrate serving their community for 125 years. •

To learn more about the Millerton Fire Department, to volunteer, and/or to donate to them, please call (518) 789-4645.



Above: The Delson's fire was considered “Millerton’s biggest fire in half a century” with an approximated loss of \$400,000 in 1955. Below, left: The February snowstorm of 1969 basically closed down all of Millerton, except the Fire Department went out to rescue a school bus full of children. All photos courtesy of the Millerton Fire Department.



"Kept my child tick free for years"



Organic
Good-Bye Bugs™
Hudson Valley
Bug Repellent

Organic
Good-Bye Bugs Hudson Valley Bug Repellent
is a safe way to repel bugs without harsh synthetic chemicals.
Formulated with USDA and Oregon Tilth certified organic
essential oils to safely repel bugs.

Hypoallergenic • Non-Irritating • Certified Organic • Vegan

NO
fragrance, dyes, DEET, phthalates, parabens, pesticides, alcohol,
formaldehyde, preservatives, or petrochemicals

TOLL FREE 1-833-BYE-TICK
293-8425

Good-ByeBugsHV.com

VISIT US AT THE FAIR:

Don't forget to stop by and see us at the Dutchess
County Fair in Rhinebeck on August 22-27,
and at the Columbia County Fair in Chatham
on August 30 through September 4!



Ghent
WOOD PRODUCTS

(518) 828-5684 • 1262 RTE 66, GHENT, NY • WWW.GHENTWOODPRODUCTS.COM

www.sutterantiques.com



Japanese
silver vase
Taisho period

SUTTER ANTIQUES

LOCALLY OWNED AND OPERATED
SINCE 1983 BY CARL MARSHALL.

HOURS: MONDAY-THURSDAY 9-5,
FRIDAY 9-6 & SATURDAY 9-12

FEATURING: LAFONT, SILHOUETTE,
RAY-BAN

860 364 0878

26 HOSPITAL HILL ROAD
SHARON, CONNECTICUT
SHARONOPTICAL@ATT.NET
WWW.SHARONOPTICALCT.COM



**SHARON
OPTICAL**

eyeglasses
sunglasses
contact lenses

Local 111

Restaurant & Catering

VOTED "BEST CHEF"
IN COLUMBIA COUNTY
THREE YEARS IN A ROW!

111 MAIN STREET PHILMONT NEW YORK
518-672-7801 www.local111.com



Rhinebeck Equine, L.L.P.

A Lifetime of Caring

(845) 876-7085
26 LOSEE LANE
RHINEBECK, NY 12572
RHINEBECKEQUINE.COM

At your farm or at our hospital, we provide a full spectrum of care for your horse's needs. From our field veterinarians to our equine surgeons to our internal medicine specialist, we've got you covered!

If you dream it, we'll help you build it

"When I was seven, I dreamed of being a farmer," says Isaac, "but dad said if so I'd better find a way to support myself." Isaac started following their vet, Dr. Hart, whenever he visited the family farm. "He became my mentor." And Isaac's dreams expanded.

When Isaac came to the Bank of Millbrook in 2014 to acquire Dr. Hart's large animal practice, we saw that his dream wasn't just to support himself. He wanted to support the community where he grew up. That's where his dreams and ours intersected. We even helped him buy a second practice that expanded Bentley Veterinary Practice's reach to Massachusetts and Connecticut. And, he runs the family farm.

At the Bank of Millbrook, we will always believe that helping your customers' dreams come true is good business.




Allie and Isaac Angell
with Olivia and Bella
and Strawberry
Customer since 2014

BANK OF MILLBROOK
The Strength of Relationships
(845) 677-5321 BANKOFMILLBROOK.COM

3263 FRANKLIN AVE. MILLBROOK
5094 ROUTE 22 AMENIA
2971 CHURCH ST. PINE PLAINS
11 HUNNS LAKE RD. STANFORDVILLE

MEMBER FDIC



PRECISION
AUTO STORAGE

(917) 715 0624 • Route 22 in Millerton, NY
dan@precisionautostorage.com • www.precisionautostorage.com



The Bacon Brothers: Brotherly Love

Kevin and Michael Bacon's band, The Bacon Brothers, first made it onto my radar when I stumbled across a Youtube video from 2009. Though they had already been performing as a band for a dozen years by the date of the video, I had never crossed paths with their music, but this time I was intrigued. The video showed them sitting in a semi-circle with Daryl Hall (Hall and Oates) and several other musicians and they were all playing a favorite song of mine, Paul Weller's *Above the Clouds*.

I had known that Kevin Bacon had a house in Sharon, CT, and had heard that Daryl Hall also lived nearby, but what I was soon to learn was that this was not a stand-alone video, but Session 64 of a seven-year project appropriately entitled *Live from Daryl's House*.

Unbeknownst to most, each month luminaries such as Toots and the Maytals, Shelby Lynn, Todd Rundgren, Smoky Robinson, and Ceelo Green had been making the trek to Hall's Millerton, NY, residence and sound studio to make music. The project eventually made its way to television and ultimately evolved into Hall's eponymously named club in Pawling, Daryl's House.

Back in Philly

When I recently spoke with Kevin and older brother Michael, I asked them how their participation had come to pass, kind of assuming that Hall was being neighborly. To my surprise, according to Kevin the connection had more to do with past proximity than present real estate in that, while the Bacon brothers were growing up in Philadelphia in the 60s and 70s and Michael was beginning to play gigs at area clubs, Hall and Oates were the local favorites. That duo, the "blue-eyed" faces of Philadelphia Soul, would soon eclipse the City of Brotherly Love and achieve national prominence with the release of their second album *Abandoned Luncheonette*. Once Michael and Kevin formed The Bacon Brothers in 1995, Hall and Oates quickly reached out and invited them to be the opening act for a show at Nassau Coliseum.

Kevin recollects their Daryl's House reunion with Hall with a chuckle, remembering, "Rehearse is not a word that had much to do with what went on. The way it worked was, you would bring two of your songs, Daryl would bring two of his and you would do two covers. Daryl suggested *Above the Clouds*. It wasn't a song either of us

were familiar with, right Mike? But it had that Philly soul sound and Daryl was from Philly and so are we, so it was perfect. We arrived around ten, worked on the songs all day, did the videos around six and then we had a chili cook-off. It was a blast."

In the videos of this session, which also show Michael and Kevin jamming on guitars to *When the Morning Comes* and the Rolling Stones' *It's All Over Now*, with Hall, a drummer and a keyboard player, two things are striking. One is the fun they are all having, their affect emphasizing the "play" in "playing" music. And two, each Bacon Brother has chops!

The brothers' background

For Michael Bacon, this should not surprise. He is, after all, a career musician with scads of distinguished accomplishments. Early in his life he toiled for a time as a staff songwriter for a publishing company in Nashville, TN, and songs he has written have been covered by Jerry Lee Lewis, Carlene Carter (daughter of June Carter Cash and her first husband) and Peter Yarrow of Peter, Paul and

Continued on next page ...

By KK Kozik
info@mainstreetmag.com



HOUSE SURGEON

Hardwood flooring • Installation and re-finishing
Interior and exterior painting
and "Honey do lists"

LARRY SELFRIDGE • 518 256 1861

tristate antique restoration



SPECIALIZING IN ANTIQUE
FURNITURE RESTORATION



CONALL HALDANE | proprietor

191 wilsie bridge road | ancramdale, ny 12503

518 329 0411 | www.tristateantiquerestoration.com

High Quality Commercial Printing.

- Digital & Offset
- Newsletters
- Brochures
- Catalogs
- Stationary Packages
- Pocket Folders
- Calendars
- Invitations
- Direct Mail

SNYDER

PRINTER

691 River Street
Troy, NY 12180

P 518.272.8881

F 518.272.8935

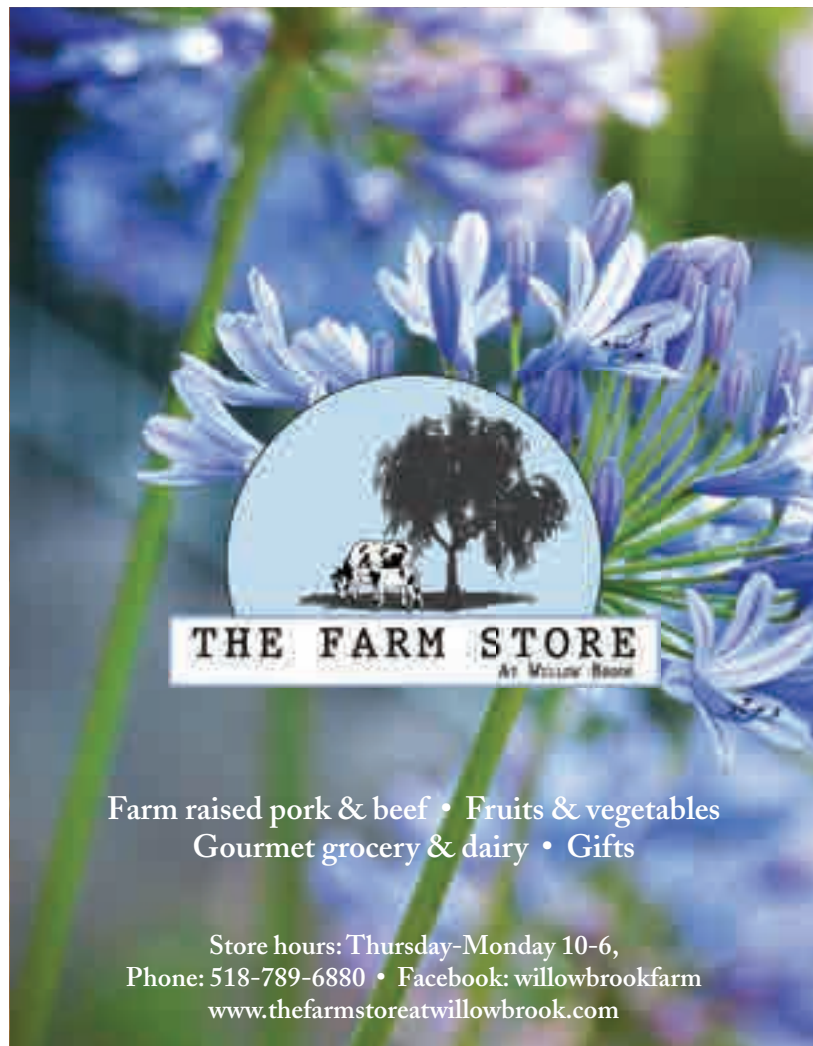
www.snyderprinter.com



WES
845-685-1099
AUTOBODY

- 24 Hour Towing
- Aluminum and Steel Welding
- Insurance Claims
- Complete Auto Body Repair
- 4x4 Truck Accessories
- Environmentally Friendly

3718 Route 44, Millbrook, NY 12545 www.WesAutobodyWorks.com



THE FARM STORE
At Willow Brook

Farm raised pork & beef • Fruits & vegetables
Gourmet grocery & dairy • Gifts

Store hours: Thursday-Monday 10-6,
Phone: 518-789-6880 • Facebook: willowbrookfarm
www.thefarmstoreatwillowbrook.com



5916 North Elm Avenue, Millerton, NY

518-592-1700

518-592-1701

COZZY'S SUMMER SPECIALS:

We have a great
selection of:
burritos, burgers,
quesadillas, salads,
wraps, as well as
pizzas!

**Dine in or
take out!**

Check out our out-
door seating area!

**TUES., WED., & THURS
PICK-UP ONLY!**

Large pizza \$10.00

Medium pizza \$8.00

Personal pizza \$5.00

Toppings extra

Taxes not included

Catering available



HOURS:

Tues-Fri: 11am-9pm

Sat: 12pm-9pm

Sun: 12pm-8pm

Tax not included in price. Toppings extra. Cannot be combined with other offers.
Pick-up or delivery. Free delivery within 7 miles.

Mary. More recently he has scored countless TV and film projects and has won several Emmys himself while films he has worked on have won Academy Awards and Golden Globes. In 2016 he also wrote and premiered the four-movement *Concerto for Violoncello and Orchestra*.

Kevin, in contrast, has had more to prove. As one reviewer penned in *The New Yorker*, “Hollywood hangs like an albatross around the neck of any movie star turned musician.” And it is the rare actor who has been taken seriously for contributions in the music world – Steve Martin and his banjo come to mind as an example of one who has. But, as the *New Yorker* review continues, The Bacon Brothers “shake(s) off the burden of fame with sharply executed rock that has a blue-collar, rootsy edge,” and observing them on stage it is hard not to concur.

Kevin contrasts his two “jobs” by saying that while the work in acting is to assume the persona of someone else – hair, makeup, wardrobe, accents, movement – for The Bacon Brothers he just shows up as himself, wearing whatever he put on in the morning. Instead of losing himself in a role, he loses himself in the moment. To watch him finger-picking his way through a melody is to see just another rock and roller honing his craft.

The Quandary Quintet

As Michael describes it, The Bacon Brothers band was “almost inevitable” from their childhood days. The precedent for sibling bands was out there – Everly Brothers, Isley Brothers, Allman Brothers, The Kinks, The Car-

penters, and of course the Osmonds and Jackson Five. Kids everywhere were inspired to form bands and the Bacons were no different. Their family band was called The Quandary Quintet. “It was the kind of family we were,” Michael recalls. “Acting, playing music, painting ... we did all that stuff. Our band used to practice in the basement ... me, my sister, and her boyfriend. I have a clear picture in my mind of Kevin sitting at the top of the stairs watching and listening.”

Soon Michael, nine years Kevin’s senior, would fly the coop for New York to study music at Lehman College, where he has coincidentally now joined the faculty teaching scoring for film. A few years later when he turned 17, Kevin would make the same journey, sleeping on his sister’s couch

and waiting tables while breaking into acting. With his early breakout roles in *Diner* (1982) and of course *Footloose* (1984), Kevin’s acting career took off but in 1995, the same year *Apollo 13* was released, The Bacon Brothers became a formal entity.

#sixdegrees

There was no particular catalyst for this event – Michael accounts for it as “just timing and KB was ready for some reason.” Kevin’s version is more succinct – “#sixdegrees” is his explanation for how it all aligned. Whatever the circumstances, once the joint venture in music became a priority, a torrent of songs by each was unleashed.

Twenty-two years and eight albums later, the brothers are still coming together to make music in what each considers a meaningful pursuit. According to Michael, what gives it meaning are the live shows, “doing what we do best, putting on the best possible show for the fans that pay a lot of money to be there and reaching them and connecting with them.” Kevin provides a complementary anecdote, an email message he recently received. A film producer he was communicating with mentioned out of the blue that he kept going back to listen to one of Kevin’s songs *She is the Heart*, which was included on their

Continued on next page ...



Above and below, L-R: Kevin and Michael Bacon at a recent photoshoot by Jeff Fasano. Photo previous page: The Bacon Brothers on stage in Birmingham, AL, early in this summer’s tour. Photo by Joshua Weichman.



album *Can't Complain* (2001). Kevin adds, "It is not a new song and I don't play piano and it is a song for piano that we don't even perform. It felt great though to hear it is still connecting with someone!"

Songs and creation

The songs in fact range widely. Michael describes the band as "not having a sound," a reference to their eclecticism, a phenomenon that led to the title of their first album *Forosoco* (folk, rock, soul, country). In addition to the guitars, keyboards, and drums that comprise a typical rock band, on stage will also be found a lineup of instruments including accordions, horns, mandolins, and bongos that allows them to move among genres.

Both Michael and Kevin write for the band and whoever authors the song sings lead and the other backup. As they play different instruments – Michael plays cello and guitar and Kevin plays guitar, percussion, and harmonica – their songs orient in different directions. It is tempting to ascribe a more cerebral approach to the older brother, who once wrote a song about his son leaving the family womb to become a professional rock-climber, and draw a contrast with the younger brother's *Hookers and Blow*, *Boys in Bars*, and *Bus*, his love song for their tour vehicle, but in actuality there is a lot of crossover. The preponderance of tunes are guitar-driven with a roots-rock feel that harkens back to bands of the 70s like The Eagles, America, and CSNY, particularly in the vocal harmonies evident



in their best work such as *When You Decide You've Stayed Too Long*. The brothers do come together to discuss business and logistical matters for the band but they move apart to create.

For Michael, who like Kevin considers New York City home, creativity requires peace and quiet and he finds his in a house in rural Pennsylvania that was passed down from their parents. For Kevin, Sharon serves a similar purpose. While Kevin's wife, actress Kyra Sedgwick, has family roots in the area (her ancestors hailed from Stockbridge, MA, and Cornwall, CT, and a great-uncle from the 1700s lived on the Green in Sharon), that was just coincidental to Kevin's ending up a local resident. Having first visited a friend in 1983 who had rented a place in Kent, he recalls, "I just fell in love with the area and after going around with a real estate agent on a lark, I bought my house." Later married in Sharon, Kevin cherishes his time in the country and says as if on

cue for this article, "I love Millerton!!! I love the Moviehouse!!!"

Life on tour

He may soon grow to miss it, though. With a four-month tour due to start in eight days, the brothers will be on the road all summer. Still deep in "woodshedding" prior to their departure for the first show in Birmingham, Kevin and Michael Bacon are nevertheless about to release two singles, one written by each. Kevin's *Broken Glass* will be accompanied by a video he directed that Michael says is terrific, while Michael's *Two Rivers*, takes a metaphorical approach to how "two separate entities flow together in relationships." Fans can expect to hear the creative arrangements, intricate harmonies and virtuoso instrumentals they have come to expect on both familiar and recent original songs with a few covers thrown in.

There will be one new element in the shows, however, that is sure to please audiences. The brothers recently came across an old video from the 90s that shows them performing the honky-tonky *Boys in Bars*. For this tour, where venues permit, the video will be projected behind and beside them as present-day Kevin and Michael play along and lip-synch with their younger selves.

"Do you compete with them to see who plays better?" I ask. "No," says Kevin, laughing. "That is never a winning proposition. But the video does seem to tie it all together!" ●

Above: Kevin and Michael Bacon performing at their Birmingham, AL, concert early in this summer's tour. Photo by Joshua Weichman. Below, left: The Bacon Brothers. Photo by Jeff Fasano.



Area tour dates include August 22 and 23 at City Winery in New York and August 27 at Ridgefield Playhouse in Ridgefield, CT.

Completely renovated “Nantucket-Style” home within walking distance to the Village of Millerton FOR RENT



4 bedrooms / 2 baths. Completely furnished.
Vaulted ceilings, heart pine floors, gourmet kitchen, new marble baths,
central heat / AC. 2 fireplaces. Finished basement / game room. 10 minute drive to
Hotchkiss / Salisbury schools. Available end of August. School year or year round rental available.
\$2950 / month + utilities. Contact Arleen Shepley, Elyse Harney Real Estate (518) 789 - 8800.

Serving: Canaan, Cornwall, Falls Village, Goshen, Kent,
Lakeville, Norfolk, Salisbury, Sharon, Taconic, Warren

"By Your Side Since 1904"

HOME HEALTH • HOSPICE
HOME ASSISTANCE SERVICES



Reliable, high quality services for
a healthy and independent
lifestyle - right at home.

www.salisburyvna.org
(860) 435-0816

Local, community based, professional care that puts the patient first

Serving: Canaan, Cornwall, Falls Village, Goshen, Kent,
Lakeville, Norfolk, Salisbury, Sharon, Taconic, Warren

"By Your Side Since 1904"

let's make something nice

salisburyartisans.com
david bowen, cabinetmaker

SHEFFIELD ANTIQUES

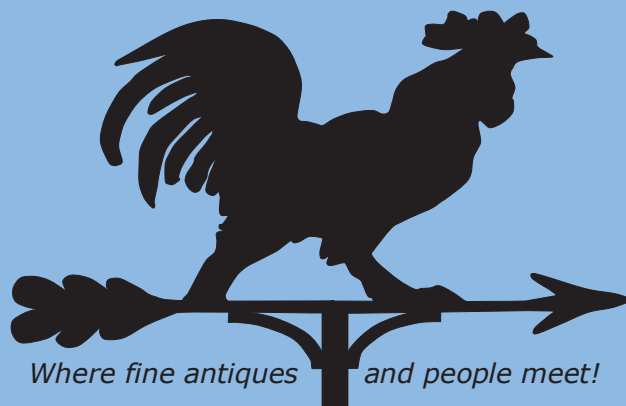
August 11 & 12

Friday & Saturday 10am—5pm

Mt. Everett Regional High School
491 Berkshire School Road, Sheffield, MA 01257

Admission: \$8 each, with ad \$7

www.sheffieldantiques.org



23

CARLSON
HEATING & AIR CONDITIONING, INC.

**Complete Design,
Installation & Service**



An Independent **LENNOX** Dealer

Specializing in:

- Gas Warm Air Systems
- Centrail Air Conditioning

800-542-2422

www.carlsonpropane.com

Serving Northwest Corner Since 1979

CT Lic. 302776 • CT Lic. 278010 • CT Lic. 1113
CT HOD #1002

MA Lic. 023709 • MA Lic. 30167 • MA Lic. 912

79 Pike Rd., Sheffield, MA

CARLSON
PROPANE

**Sales • Service • Installation
Residential • Commercial
Competitive Pricing
Automatic Route Deliveries
Forklifts • Construction
Heat • Hot Water • Cooking
Budget Payment Plan**



**Prompt Professional Service
Carlson ... for Customers
who insist on Safety & Quality**

800-542-2422

www.carlsonpropane.com

**Division Of Carlson Heating
& Air Conditioning, Inc.**

Serving Northwest Corner Since 1979

CT HOD #1002



COPAKE LAKE REALTY CORP.



I'LL HUFF AND I'LL PUFF... Circa 1948 brick and stone cape with many original details such as arched doorways. Four bedrooms, 1.5 bath 1722 sf home on 1 acre. Fireplace in dining room. Wood stove in family room. Two bedrooms and full bathroom on the main level. Two bedrooms, 1/2 bath and alcove/office area upstairs. Other features include a mudroom, full basement, porch, fenced yard, detached two-car garage. Conveniently located in Craryville, NY, just off the Route 23 corridor between Hudson, NY and Great Barrington, MA. Close to so many attractions that the area has to offer. **REDUCED \$250,000.**

Lindsay LeBrecht, Real Estate Broker
Copake Lake Realty Corp.

285 Lakeview Road
Craryville, NY 12521

(518) 325-9741
www.copakelakerealty.com

The White Horse Collection

By CB Wismar
info@mainstreetmag.com

"We love Millerton. This whole area feels like home." Strong words from a couple who has lived, worked, and explored from one end of the globe to the other ... and back, again.

Richard and Roz Roney-Dougal met in England during that magical time when the post-World War II generation discovered art and craft ... and living and working in communes. There were names for that portion of a generation, "Hippies" comes to mind, but beyond the sometimes directionless "Flower Children" there were talented young people who re-thought and re-worked what it meant to be artists.

Roz and Richard are living proof that the explorations and wanderlust of two artists who followed their hearts can blossom in adulthood and become "gems" of their own.

A place of art and fashion

The Roney-Dougals have opened a new shop at 57 South Center Street in Millerton, The White Horse Collection, and the benefits of their world travels are evident throughout. Richard's elegant jewelry married to Roz's keen eye for fashion accessories. The spirit of discovery and the aura of the artistic fills the

space. It feels like home.

Richard is more than a jewelry maker, although that is the specialty that fills several elegant display cases in their new store. His work in gold and silver have created a loyal following from Australia through Santa Fe, the Tidewater of Maryland and the "horse country" of Kentucky before finding a welcome home in the Hudson Valley. The collection of silver and gold stirrup charms he has created pays homage to the presence of horses in their lives.

When Roz's jewelry making days were cut short by the arthritis that made handling the delicate tools of the trade impossible, it also meant that her riding days were over and the horses they had kept needed to find new homes. With an artist's eye, however, she recognized the supporting role that accessories and handbags can play in filling out a wardrobe. The result is evident in The White Horse Collection.

Richard's artistic odyssey

Richard Roney-Dougal is the son of a military family of Scottish heritage who was educated in the private boarding schools of England. Upon graduation, he found his way to



Above: Roz and Richard Roney-Dougal. Below, left: The equine-inspired jewelry at The White Horse Collection.

London where he studied Fine Art, Etching and Engraving at the Byam School of Art and moved on to Central St. Martins from which he graduated with a Master's Degree in Art and Design.

At some point in this educational cycle, Richard managed to take off with a friend from Norway that he had met in school and hire on a Greek grain boat and wander port-to-port in the Mediterranean, through Gibraltar and up to St. Petersburg, Russia. Needing to get back to school, the two left the ship, hitch-hiked through Finland and Norway and returned to London in time to pursue their art studies.

During one of his London art classes, Richard met an American girl who suggested they leave England and migrate to San Francisco. It was 1979, "The Summer of Love," and the ethos of the time seemed to suit Richard.

His relationship did not endure, but his hunger to explore and learn, did. He migrated to the desert Southwest and became enthralled with Native American jewelry. A noted Navajo jewelry maker, Frank Yellowhorse, inspired Richard, who stayed long enough to allow his creative instincts to become fully engaged in jewelry making.

A curious memory from that



Continued on next page ...

experience still makes the cosmopolitan Richard chuckle, and shake his head at the same time. "Yellowhorse took me with him to a jewelry show in Phoenix. His work was so incredible that he was named 'Best in Show.' Since the show operators didn't believe that Navajo should get the monetary reward, they paid him off in live turkeys. Since Yellowhorse had no place to keep turkeys, they ended up in my custody! You can imagine piling a bunch of turkeys into an old car and driving back to where I was staying, north of Scottsdale."

From healing to creating

While Richard was sampling the American scene, Roz was preparing for adventures of her own. Born and raised on the Island of Lewis and Harris in Scotland's Outer Hebrides, Roz is also a product of the British boarding schools. Pursuing a degree in nursing, she emigrated to Glastonbury in the Southwest of England, which is where she met Richard. She did her own share of traveling and exploring, having journeyed to India during her school years.

Fortuitous as it seems in retrospect, the pub where Roz met Richard was The White Horse. She had grown up in a family of skilled riders, herself excelling at point-to-point racing and steeplechase. Horses would continue to play an important part of their joint career. While Roz studied nursing, Richard, having returned to England

from his American odyssey, had settled into an artist's commune and was making jewelry. They met and, as the saying goes, the rest is history.

Richard spent some time in Amsterdam in the jewelry trade before he and Roz decided to 1) get married, and 2) move to Australia. It was a time of exploration, and the novelty and freshness of Australia appealed to them both. For seven years in both Perth and on the island of Tasmania, Roz and Richard applied their skills and talents to making a living. He describes himself as a "bench worker" in the jewelry trade while Roz worked as an advertising executive.

Coming to America

Challenging as Australia was, both of them felt it was too isolated, too remote for them. Roz had learned jewelry making from Richard over their years together, and they had dreams of turning their craftsmanship into a larger dream. They were headed back to England, with a brief stop in the United States.

But, then Santa Fe happened. The two had stopped there for a visit, and didn't leave for 17 years. The jewelry making took off and both of them were shipping finished pieces to galleries for sale to a growing public. There were gallery and museum shows and memberships in craft councils. And, there was the allure of opportunities "back East."

Richard and Roz were on the move, again ... this time settling in Easton, Maryland, a town on Maryland's Eastern Shore that is proximate to the urban centers of Baltimore and Washington, DC, yet elegant in its tidewater location of crabbing and fishing and horse farms.

Richard's jewelry won awards. Their penchant for the culture of the horse took them to shows and festivals throughout the East. They enjoyed exhibits at The American Craft Museum, Aaron Faber Gallery in New York, and with the American Craft Council. When the economy stumbled, it was the intensity of the equestrian culture that beckoned, and with familiar mobility, Roz and Richard pulled



Above, top to bottom: Beautiful jewelry. Roz's selection of scarves and other accessories. Below, left: A Brazilian cropped stirrup charm.



up stakes and settled in the Bluegrass Country of Kentucky.

The White Horse Collection, set in Midway, KY, was home base for annual ventures to the Rolex International Three Day Event which attracts horse people from around the world. Arabian and Saddlebred shows and the distinguished clientele they attracted the Roney-Dougals, and their jewelry collection blossomed.

There was yet one more move that called them, and that is what has brought them to live in Sharon, CT, and open The White Horse Collection in nearby Millerton, NY. "It reminds us of home," offers Roz. "There's a peacefulness in the Hudson Valley and the village culture is very appealing to us. There's a touch of England and Scotland here. After all the moves, this seems right and we're very pleased to be here."

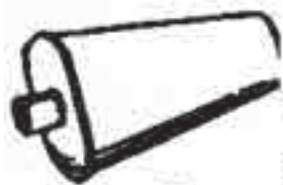
The shop in Millerton is being

comfortably filled with Richard's elegant jewelry and whimsical art pieces comfortably surrounded by the tasteful, classic accessory pieces and hand bags that have caught Roz's eye and will invite great exploring. Richard's work was recently featured in a show at Darren Winston's gallery in Sharon, CT.

From their relaxed moods, their open conversation and the completeness of their creation at The White Horse Collection, it would appear that Roz and Richard Roney-Dougal have settled in.

Welcome home. ●

The White Horse Collection is located at 37 South Center Street in Millerton, NY. They can be reached via phone at (859) 707-2265 or through their website www.whitehorsecollection.com.



NORTH EAST MUFFLER INC.

Custom Bending Up to 3 Inches

Open Mon.-Fri. 8 to 5; Sat. 8 to 1

Route 22, Millerton, NY

John Heck

(518) 789-3669

Cindy Heck

RAPPCM

Builders, Construction Managers, Consultants

rappcm.com

**ROARING OAKS
FLORIST**

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



eckert fine art
gallery + consulting



In the past year,
Jane Coats Eckert has
placed important artworks by

- Jean-Michel Basquiat
- Giorgio de Chirico
- Henry Moore
- Niki de Saint Phalle
- Robert Rauschenberg

with numerous museums
and top collectors.

**High Satisfaction with
Buyers and Sellers**

12 Old Barn Rd, Kent, CT
860-592-0353 eckertfineart.com
jane@eckertfineart.com



JENNINGS & ROHN

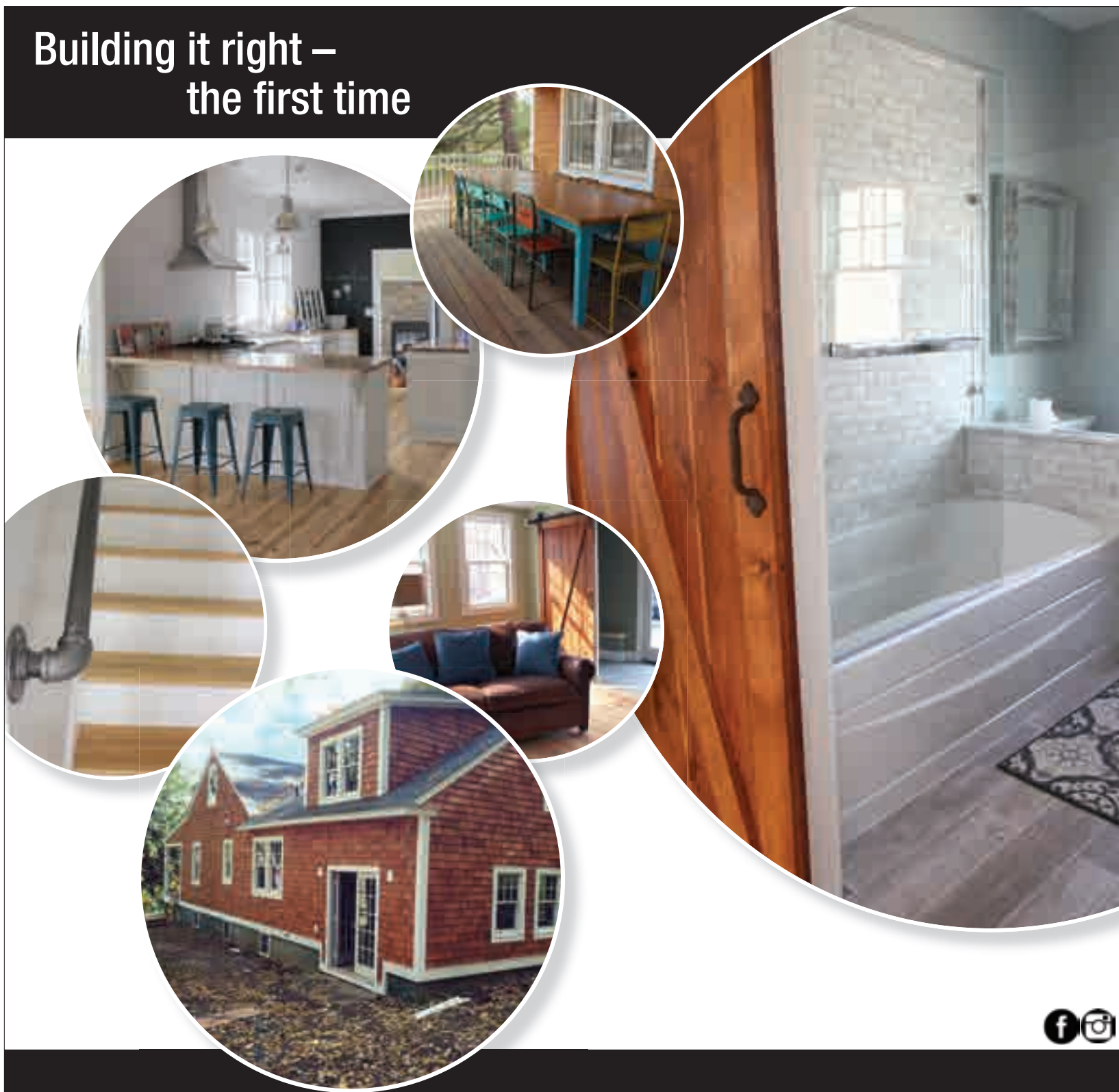
MONTAGE

**ANTIQUES & ART
FLOTSAM & JETSAM**

860-485-3887

25 MAIN STREET, MILLERTON, NY
www.jenningsandrohnantiques.com

Building it right –
the first time



NAILED IT

Building & Construction

518.929.7482 | WWW.NAILEDITBUILDING.COM

Complete site construction
Homes, pole barns & sheds
Specialty work:
tiling, flooring, stairs & railings,
kitchens & baths
Refinishing
Woodworking
Carpentry
Ice & snow damage
Fully insured

The vocabulary of environmental sustainability

By Mary B. O'Neill, Ph.D.
info@mainstreetmag.com

The environment is big news these days. Man-made climate change – or not. Paris Climate Accord – or not. Renewable non-carbon-based energy – or not. Whichever side of these debates you're on, it's important to understand some basic concepts about our natural world and environmental sustainability.

To help with that, this article highlights some key terms and definitions necessary to be in the know about sustainability. And the more you understand these terms, the more you will appreciate that the natural world requires immediate attention, not only for us but for other species and future generations on this planet.

I'll start this article with a definition of sustainability put forth by Leslie Paul Thiele in his extremely accessible book, *Sustainability*, a text I've used several times in my college courses. Many of the terms and definitions below are discussed in Thiele's text, and I recommend it as a next step in your sustainability education.

Class is now in session. Let's begin.

Sustainability defined

Thiele identifies a "working definition" of sustainability that incorporates the critical components necessary to live within nature's limits.

He defines it as "an adaptive art wedded to science in service of an ethical vision. It entails satisfying current needs without sacrificing future wellbeing through the balanced pursuit of ecological health, economic welfare, social empowerment, and cultural creativity."

I know that's a mouthful and maybe a bit clunky but it's pulling in some important facets of the concept – adaptability, science, and ethics.

The law of impermanence abides in our universe. Resilience, flexibility, and adaptability must be part of our approach to sustainability.

Despite our country's war on science, we desperately need to ground our actions and beliefs about our natural world in scientific observation, data collection, hypotheses, facts, and conclusions.

Lastly, ethics, at its most basic level is how we treat others – particularly the ones we don't know. Sharing fairly and conserving our world's resources for each other is profoundly ethical, and needs to be thought of as such. Ethics and consideration of the other also extends to how we treat the natural world and non-human creatures who share this planet with us.

At the heart of sustainability is our satisfying needs today, while taking into account what we use up and leave behind for those who come after. The Iroquois nation understood this concept as part of their "Great Law of Peace," which called upon leaders to make decisions seven generations into the future when considering the welfare of the tribe.

Three pillars of sustainability

Thiele's definition rests on the three pillars of sustainability – ecology, economy, and society. Thiele also incorporates culture into his definition. Our cultural norms, values, behaviors, and institutions must embrace environmental sustainability. Otherwise, sustainability won't become engrained in our lives and influence how we live them.

Now that we have sustainability defined, we can explore some interesting concepts within it. They range from economics to justice to our human experience of the natural world.

This is by no means an exhaustive glossary, so don't think that when you've mastered what's explained in this article your education in complete.

Sustainability economics

Triple Bottom Line

Coined in 1994 by John Elkington, this concept mirrors the three pillars of sustainability, but it's expressed as people, planet, and profits. The triple bottom line is a way for businesses to



measure their impact and return on activities that goes beyond shareholder value. It more adequately represents the costs of doing business and the organization's effect on all stakeholders, not just stockholders.

This wider obligation is foundational to B Corporations, a collective of companies dedicated to combining profit with furthering social good. The outdoor company Patagonia is an example of a certified B Corp.

Ecological Economics

This concept treats the economy as a part of the natural world, not the other way around. If we think of the economy as a system of need satisfaction, in ecological economics those needs would be satisfied within the limits and healthy functioning of the environment. It involves treating nature as capital to be preserved, grown, and reinvested, and not as income that is spent down.

Ecological economics also requires that all costs of products or services should be internalized and reflected in pricing. This is known as full-cost

pricing. If the price of a product fully reflected its environmental cost of pollution or depletion, it would affect the desirability of that item from a price perspective.

Natural Capital

There are three elements to natural capital: the earth's non-renewable resources, e.g., things we extract from the earth, such as fossil fuels and minerals; renewable resources, e.g., forests; and the margins of the earth to absorb waste and pollution. This is the capital that must be considered in ecological economics.

Ecosystem Services

This term, invented in 1981 by Paul and Anne Ehrlich, tries to identify and measure the ways in which the natural world benefits humans. Some of these services include bees pollinating our crops, birds dispersing seeds, trees sequestering carbon, wetlands providing flood control and water

Continued on next page ...



Photo source: iStockphoto.com contributor Dimiliana

filtration, and valuing the outdoors for recreational pursuits, aesthetic pleasure, and spiritual renewal.

Regarding bees, Colony Collapse Disorder and the mass death of hives brought the value of what bees do to the public's attention. Without bees pollinating our crops and preserving plant species for free, we'd have to do it ourselves – and it would be expensive. In 2008, *Science Daily* pegged the value honeybees' pollination services at \$217 billion.

Although methods of measuring the value of ecosystem services are becoming more accurate, there's still much progress to be made. For one reason, it's difficult to calculate the future value of these services. Also, because species are part of an ecosystem, it's elusive to calculate how the removal of that species could weaken the entire system and then to forecast the knock-on effect of that disappearance.

Sustainability justice **Intergenerational Justice**

This term focuses on the duties and responsibilities we have toward future generations and how our actions today impact those who come after us. It requires that we are stewards of the planet.

Under intergenerational justice, using resources and creating conditions that don't foster a healthy planet for tomorrow is unethical and unjust.

Environmental Justice

This form of justice dictates that the distribution of ecological hazards be distributed equitably and fairly. A not-in-my-backyard (NIMBY) attitude toward the negative byproducts of our actions is environmentally unjust. For Thiele, this injustice "occurs whenever a particular group within society suffers disproportionate environmental degradation and danger."

It includes proximity to environmental hazards, such as dumps, and lack of access to the environmental goods of air and water. Environmental justice demands that the poor and disenfranchised should not suffer more than those who are well off. We need look no further than the water crisis in Flint, MI, to see an example of a miscarriage of environmental justice.

Wingspread Statement of the Precautionary Principle

This version of the Precautionary Principle states that, "Where an activity raises threats of harm to the environment or human health, precautionary measures should be taken even if some of the cause and effect relationships are not fully established scientifically. In this context, the proponent of the activity bears the burden of the proof."

If the consequences, intended or unintended, of an action are uncertain or could cause harm, then further investigation is required or the action shouldn't be pursued. This principle could be applied to the Dakota Access Pipeline at Standing Rock Reservation and the lack of research into the po-

tential environmental harm to those living nearby.

Humans and sustainability

6th Extinction

In the earth's long history, it has experienced five extinction events, where more species have died out than have speciated, or been introduced into evolutionary landscape. We are now in the midst of the 6th mass extinction. However, this time there's a twist.

This theory, most recently explored by Elizabeth Kolbert in her book *The Sixth Extinction*, posits that this extinction event is caused by human activity and its impact on biodiversity. It is also known as the Anthropocene or Holocene extinction.

Thinking Like a Mountain

Conservationist Aldo Leopold wrote of this view in his 1949 *Sand County Almanac*. In his sketch, *Thinking Like a Mountain*, he witnesses the death of a wolf, a creature that at the time few would mourn for. As he gazes into the wolf's eyes he sees the misguided relationship that humans have with the natural world.

Leopold points out that when we impose our human priorities and value systems on nature and organize the world around us, we are upsetting a natural balance and order. Less wolves mean more deer. More deer mean more grazing and less food for cattle, ultimately leading to the destruction of the herd far beyond those who would have been attacked by wolves.

He writes, "Only the mountain has lived long enough to listen objectively to the howl of a wolf." We lack the ability to see the complex relationships that exist between species because we view ourselves at the center of existence and see the world in terms of how it meets our human needs and wants.

Nature Deficit Disorder

This is a term invented by Richard Louv in his book *Last Child in the Woods*. It describes "the human costs of alienation from nature." These include decreased reliance on our senses, reduced attention spans, and increased tolls on our bodies and emotional lives. Not confined to humans, this

disorder can be found in our communities, particularly cities.

It can be reversed with increased exposure to and immersion in the natural world. Just throw "health effects of nature" into your Google search box and you'll see what he means. Scientific studies are documenting the healing and soothing benefits of nature, and its impact on our wellbeing.

Biophilia

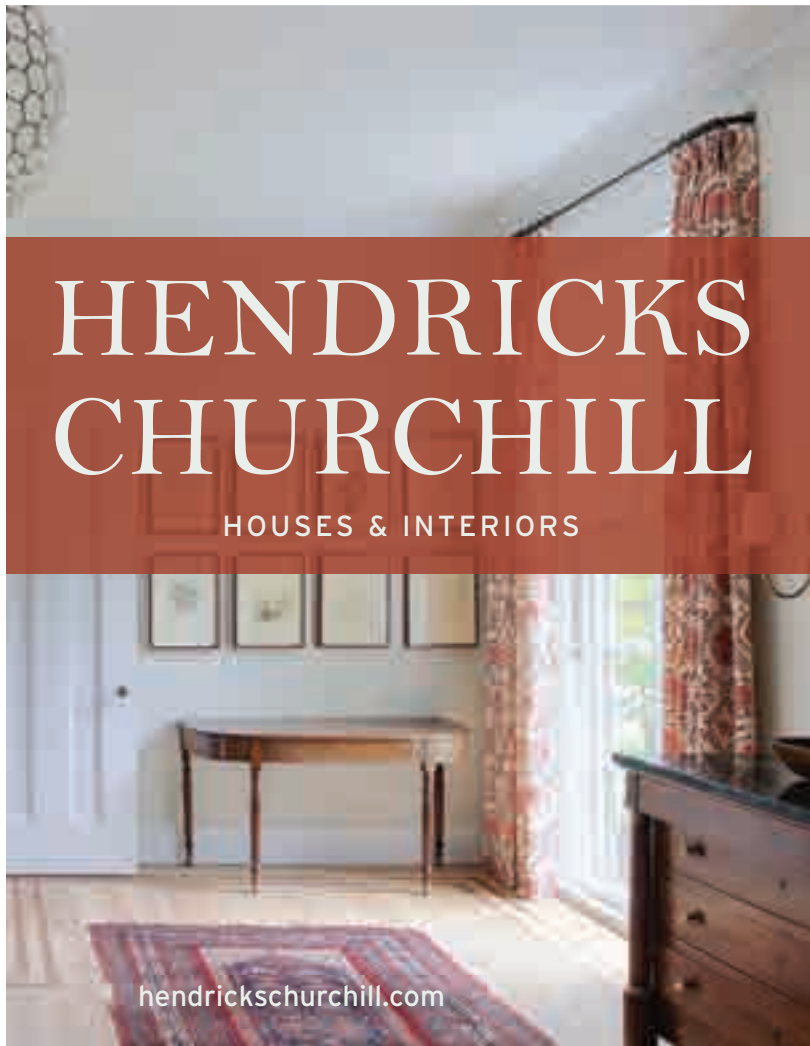
Entomologist and writer E.O. Wilson, in his book, *Biophilia*, describes the term as a love for life. This love is central to our very being. He asserts that we have a genetic and evolutionary interrelationship with other living things because we have long relied on them for our survival and welfare. As a result, we are instinctively drawn to explore our connection with them.

However, this is a predisposition that requires exposure and cultivation to flourish. This exposure becomes more difficult in our technological age in which we are constantly distancing ourselves from living species and gravitating toward mechanical devices that divide us from the natural living world. By not allowing our connection to the living world to grow, we are denying a fundamental part of our humanity.

A Way Forward

Educating ourselves about environmental sustainability and reflecting on our symbiotic relationship with the natural world provides opportunities for growth. It permits us to explore our relationship with, and dependence on, what the earth provides. Additionally, it creates common ground with each other and a point of intersection to engage in the sustainability dialogue in a way that feels authentic to each of us.

Whether you're drawn to the scientific, economic, psychological, ethical, cultural, or spiritual realms of sustainability – our planet needs our collective talents and dedication so it can continue to thrive and support all species over time. •



HENDRICKS CHURCHILL

HOUSES & INTERIORS

hendrickschurchill.com




SINCE 1977



We are arborists devoted to the skillful, artistic, and innovative care and removal of woody plants, trees, and shrubs in the tri-state region.

Trees please

RON & KIERAN YAPLE
Licensed/Certified Arborists
Tri-State Region

(413) 229.2728
www.RaceMtTree.com


Beautiful frames from
Frugal to Fabulous!

GILDED MOON
FRAMING & GALLERY

What can we frame for you?

17 John Street • Millerton, NY • 518.789.3428 • www.gmframing.com



KraftMaid VANTAGE
KITCHENS FOR THE REAL LIVING ROOM

LUMBER • MILLWORK • BUILDING SUPPLIES

HERRINGTON'S

We share your passion.®

Hillsdale, NY: 518.325.3131 • Marble & Tile Design Center: 518.325.5836
Lakeville, CT: 860.435.2561 • Hudson, NY: 518.828.9431

herringtons.com • 800.453.1311 • KITCHEN, BATH & TILE DESIGN SERVICES



COYOTE HILL NURSERY, INC.

WHOLESALE TREES • SHRUBS

155 LIME ROCK RD. LAKEVILLE, CT 06039
NURSERY@COYTEHILLNURSERY.COM
860-596-4114

SALE

- BOXWOODS
- HORNBEAMS
- COLUMNAR OAK
- MAPLE
- APPLES
- HEMLOCK
- BIRCH
- CRABAPPLES
- HYDRANGEA



Hollis Gonerka Bart LLP

The law firm for businesses,
entrepreneurs, executives
and foundations.
Thorough • Tactical • Trusted

Pine Plains, NY | (518) 771-3031
New York, NY | (646) 398-0066
www.hgbllp.com



Cascade Spirit Shoppe

**Fine Wines & Spirits
Custom Engraving
Gift Cards & Custom Gift Baskets**

Tel: 845.373.8232
Fax: 845.789.1234
5058 Route 22, Amenia, NY 12501
Open 7 Days: Mon-Sat 10am-7pm,
Sun 12-5pm



*Lia's catering services
are available on and
off the premises*

**HOMEMADE EVERYDAY ITALIAN FOOD
CATERING • GRADUATIONS & PARTIES
OUR OUTDOOR PATIO OVERLOOKS
STISSING MOUNTAIN!**

*Hours: Tues-Thurs: 11.30am-9pm
Fri-Sat: 11.30am-9.30pm • Sun: 4pm-8.30pm • Closed Mon*

518-398-7311 • WWW.LIASMOUNTAINVIEW.COM • 7685 Rt. 82, PINE PLAINS, NY

RECOGNIZED BY WHO'S WHO IN LUXURY REAL ESTATE



BLUEBERRY HILL

Built in 1780, this true Center Hall Colonial has had additions in 1830 and 1970 plus a massive renovation/restoration in 2014/15. Numerous updates include high end kitchen and baths, new roof, internal systems and more. Situated on 98.7 acres in a beautiful rural setting of fields, large pond and forest. Close to Millbrook village & Metro North. \$3,495,000. Call Marie-Laure Collins 845-677-5311.



DUNROMIN FARM

Unrivalled world class farm of 268 pristine acres on Millbrook Hunt trails is an extraordinary offering. An elegant estate for man and horse with no detail unturned. Completely self-sustainable. \$7,850,000. Call Candy Anderson 845-677-5311.



LAND-148 ACRES

Situated in one of the most beautiful spots in all of Dutchess County, the Northfield parcel is 148 acres of NYS prime farmland, open fields and rolling meadows. Across the street from Mashomack, the land features old stone walls, tile drainage, and a wooded interior ridgeline. Many ideal building sites offer unparalleled views and gorgeously situated old-growth trees. \$2,750,000. Call Candy Anderson 845-677-5311.

H W GUERNSEY
REALTORS, INC.
SINCE 1908

hwguernsey.com
A Heritage of Fine Homes and Property

Millbrook 845-677-5311
So. Columbia County 518-398-5344

The buzzing beauties of Kinderhook

and their golden reward

*By Morgan Ione Yeager
info@mainstreetmag.com*

Rolling green hills speckled with cows and sheep. Perfectly spaced rows of swaying corn. Red barns flanked by tall silos. The smell of dirt and flowers and dew. This is what my senses take in as I drive through Columbia County, about 130 miles north of New York City.

But some of what I can't see is really what's most important.

What I can't see from my car is what makes so much of this landscape possible. The same thing that makes one in five bites of food possible. The same thing that since the beginning of time has helped our Earth's vegetation and inhabitants grow and flourish. I'm talking about the beautiful, super, tiny, and tragically doomed honeybee.

Today I'm going to learn all about these magical buzzing beauties from David Kassel, the resident beekeeper for Kinderhook Farms.

A life with bees

David greets me outside his old yellow farmhouse wearing his beekeeper uniform – seersucker blue pants and a white linen shirt. No

netted hats, gloves, or white suits for this guy! “You’re not afraid of bees are you?” he asks. Luckily, I’m not. “Good,” he laughs, “because bees can smell your fear.”

As we head to the neighboring Kinderhook Farm apiary to open up some hives, he tells me how he got started. Thirteen years ago, David and his wife bought an old farmhouse in Ghent, NY, to spend their weekends and any spare leisure time with their two children. After establishing a prosperous garden, a natural addition would have been farm animals – but seeing as they spent half their time in the city, David realized any living addition would have to be somewhat self-sustaining.

Bees came to mind but were quickly dismissed after a bit of research. The number of pests a beekeeper has to deal with, the year round maintenance of equipment and hives, and the annual expected loss of hives all seemed like more work than he wanted to take on. But the idea kept buzzing in the back of his mind. A few years

later David decided to partake in a beekeeping workshop with Chris Harp of Honey Bee Lives to see for himself what it was all about.

It didn't take much; a one weekend workshop and David was hooked. He bought his first two ‘nucs’ (a young beehive containing usually about five frames, a queen, and some brood) and has never looked back. He has learned all about varroa mites, wax moths, how to start new hives, care for existing, clean and maintain the equipment, the life of bees, and of course, the sweetest reward one can dream of, how to harvest thick golden honey.

Life on a bee farm

We pull into to the back of a small field where a row of gray, white, and yellow hives stand like proud soldiers. They vary in height depending on how big the hive inside is and how many frames of bees and honey the box needs to hold.

Continued on next page ...



north elm home

furnishing | accents | antiques



the dog days of summer are upon us...



FOR STYLE AND COMFORT,
even your most discerning friend will enjoy...
shop North Elm Home's
SUMMER SALE going on now

Hours: Tuesday - Saturday 10-6, Sunday 11-5
5938 North Elm Ave. • Millerton, NY 12546 • t: 518.789.3848 • f: 518.789.0234 • www.northelmhome.com



A healthy established hive is made up of about eighty thousand bees in the summer months. The bottom ‘super’ or box is about twelve inches in height and holds the brood. The top supers are slightly shorter and hold the frames that the workers will fill with honey that will be harvested.

David tells me that three years into beekeeping, his friend and neighbor, Lee Ranney, asked if David wanted to partner and keep bees for Kinderhook Farm, the farmland that surrounds David and Michelle’s property. The farm has over one thousand acres of rolling hay fields and a sea of green pastures. All their cattle and sheep are raised on a “100% grass and legume diet that includes no grain, antibiotics, growth hormones or animal by-products. In addition to beef and lamb, we raise pastured broiler chickens and gather eggs from our pastured laying hens.” Along with selling to chefs, the farm has a small store that is stocked with meat, eggs, and for the past four years, glass jars of unforgettable honey.

“You’ve got to be quick though if you want some,” David tells me, “the farm’s apiary generally produces around two hundred jars a year, all of which are harvested in the Fall and sold out before Christmas!”

Harvesting honey

David starts the process of opening the hives by filling a smoker with dry pine needles and grass, then striking a match and encouraging

a small flame with the attached bellow. When smoke starts to billow out we take it to the hives and David envelopes the box he will open first. Since ancient times, smoke has been used as a calming agent when working with bees. The smoke works by masking the guard bees alarm pheromones and interrupting their defense response. It also initiates a feeding frenzy; the bees gorge themselves with honey before possibly needing to abandon the hive due to fire. Their little bellies become full and too heavy to flex and sting.

Using a metal ‘hive tool,’ David pries the top of the supers and pulls the first frame out. It’s completely covered in honeybees and almost all of the comb is capped. Some cells are capped honey, some are capped brood, some are uncapped and hold little white larvae inside.

This first box is a young hive that requires a checkup – David makes sure it’s healthy and the queen is alive and well. He checks the young hives one by one until eventually we move onto the taller boxes and remove honey-filled frames to take back to the farm. He brushes some bees away and passes me a chunk of comb to chew. Thick sweet liquid fills my mouth and covers my fingers.

Bee history

While I photograph David working, I learn that honey collection by man dates back three million years. It is thought that about ten



Above: David opens a young hive to check the health of the colony. Below, left: Honeycomb filled with capped honey on the bottom, and capped worker brood above. Photos by Morgan Lone Yeager.

thousand years ago bees were first domesticated for honey harvest in Egypt, where beekeeping is depicted in ancient paintings. Honeybees are not native to North America; they were first brought over by settlers in 1622 from Europe. Therefore the majority of honeybees in our country are of European descent.

Colony collapse and its effects

For at least the past decade, a plague referred to as ‘colony collapse’ has been affecting bees. Billions of bees have been dying every year. Your first thought might be that this is a problem because we will no longer have honey! But that is the least of the problems that will result.

Our modern food system simply cannot be sustained without bee pollinators (honeybees and other bee species). According to the United Nations Food and Agriculture Organization, out of one hundred crops that account for ninety percent of food eaten around the world, seventy-one of these crops rely on bee pollination. In fact, in the United States, commercial beekeepers are often making their money from pollination services, not from honey sales. Hives are trucked all over the country as different crops start to bloom. Almonds,

avocados, apples, cherries, broccoli, cucumbers, asparagus, alfalfa fed to livestock – these are just a few crops that we could end up saying goodbye to or seeing a drastic shortage of if the bees were to go extinct. China has already experienced such a severe decline in bee populations it is not uncommon to see humans on ladders with special ‘dusters,’ pollinating the blossoms of fruit trees, one by one.

Pesticides also have to be considered. Many of the crops we grow are being sprayed with poisons that harm the bees. While they are busily sucking nectar from blossoms and velcroing pollen onto their hairy legs, they are also absorbing chemicals that their tiny bodies cannot process. Growing and consuming organic produce is just as important to bees as it is to humans.

As global travel and trade has increased, foreign diseases and pests have been spread among the continents and honeybees are having a very hard time combating what they have no immunity to. Honeybee species around the world have different characteristics and have evolved to fight certain diseases or



Continued on next page ...



Clockwise from top left: David scrapes the 'plane' over the honeycomb, honey drizzles from the uncapped honeycomb, loading the frames into the extractor, a jar before labeling, honey flowing from the extractor into a sieve, wax and bee debris collected in the sieve. Photos by Morgan Ione Yeager.

pests they face in their native environment. African bees for example are very high honey producers, but they are more aggressive than European honeybees. Russian honeybees have developed a resistance to varroa and tracheal mites, pests that plague other honeybee species in North America. The European honeybees are good honey producers and generally not very aggressive, making them a popular choice for beekeepers. But the bees cannot evolve fast enough to resist foreign pests and every year more and more hives succumb to the invaders.

The life of bees

Every beekeeper can expect a certain number of hives to not survive through the winter. Two of the most common reasons for this include temperature fluctuations and starvation. A hive will naturally drop from around eighty thousand to thirty thousand bees, and the queen will stop laying eggs.

Bees do not hibernate, they feed on their stored honey and stay huddled together in a cluster, shivering and fluttering their wings to generate heat and to keep the queen warm. They rotate from the center to the exterior of the cluster, keeping the center as warm as eighty degrees Fahrenheit! Problems arise if the air temperatures outside the hive rise and then fall again drastically. The bees think it's spring; some leave the hive, and the queen starts laying eggs again. When the air temperature drops back down, the workers have to work extra hard to keep the brood warm and alive. They often end up starving to death even though there is honey to eat a quarter of an inch away.

"Starving while they have food that close is a peculiar thing," David tells me, "But with bees, it's all for one and one for all. A bee colony is a Super Organism. Eighty thousand bees act as one animal. Each bee is like a cell of an animal, not an individual creature." So as the temperatures of Earth continue to become more and more erratic each year, the bees are one of many species that will first be directly affected.

Making honey

David loads the supers containing honey-filled frames into the back of his truck next to the 'extractor' and we head to the red barns. A little cloud of bees buzzes around the boxes and a few slip into the processing room with us. Soon the screen door is covered with unhappy bees all trying to save their honey from the human honey thieves!

Eventually they will fly back down the road a few miles to their queen. David demonstrates 'uncapping' the comb with a heated 'plane' and then passes it to me to try. My hands are immediately covered in beautiful amber ooze. The extractor is a metal drum about four feet tall and two feet wide with a hand crank to spin the frames, and a spout at the bottom that the honey will flow through. We load the uncapped frames in and give it a whirl.

Honey starts to pour out of the extractor spout into a sieve over a five-gallon bucket. Pieces of comb are caught in the sieve, beeswax that can be made into lip balm, candles, or a number of other products. We continue the process over and over again until all the frames are spun and we have gallons and gallons to funnel into little glass jars that will line the shelves of the Farm Store.

Our hands and clothes and shoes are all sticky. A few lone bees buzz about. I hug my goodbyes, choose a jar of honey, and think about what a special day I just had. The late August sun hangs low as I drive away, bathing all the hills and animals and barns in a shade of glimmering gold. A glimmering gold the color of honey. ●

This story was photographed and experienced in August 2016, a year that had a fine honey harvest. Sadly, the Kinderhook Farm apiary will not produce any honey in 2017 due to a 70% loss of hives over the winter, a direct result of climate change and drastic temperature fluctuation in early 2017. David spent the spring and summer actively splitting the remaining hives at Kinderhook Farms as well as his own hives in an effort to rebuild the colonies. He's crossing his fingers for strong bees and stable weather conditions as we head into 2018.

Jealous of your fish?

Cool down with Herrington Fuels air conditioning services.



HerringtonFuels
It's all about comfort.

- A/C maintenance and repair
- Installation of Central Air and Mini-Split Systems

(518) 325-6700 herringtonfuels.com

LONG LAKE



GRACIOUS LIVING MADE EASY

Pristine, serene, modern lake homes are available in southern Columbia County from \$320K-\$405K. Cathedral ceilings, open floor plans, and airy screened porches compliment a casually elegant lifestyle. The community is managed by an HOA which cares for exterior details including landscaping and upkeep of infrastructure, which gives you time to enjoy swimming, tennis, hiking, and kayaking at the stunning 220 ac private setting. Prime location: 2 hours from NYC, 30 min to trains, Hudson, and the Berkshires, & 15 min to skiing. Exactly how a second home should be. For more info call Jennifer Capala at 917-685-6925 or visit www.longlakeccny.com

Jennifer Capala - 917-685-6925
Licensed RE Associate Broker
HUNT 438 Warren Street Hudson, NY
jennifer.capala@huntrealestate.com
www.jennifercapala.com

HUNT
Since 1911

Always There For You®
ERA
REAL ESTATE

R&R Servicer, LLC



Specializing in: Ponds, Landsculpting,
Riding Arenas, & Roads

Steve J Mosher • O: 845.868.7858 • C: 914.474.5206 • F: 845.868.2276

Noble for Rehab.

Gain strength, balance,
endurance and get
the care you need
following a
hospital stay.



www.noblehorizons.org | 860-435-9851
17 Cobble Road, Salisbury
retirement rehabilitation healthcare



1773 FARMHOUSE

Located on both sides of a very quiet country road in Sherman on 63 acres of pastures, woods, trails and a great brook all surrounded by land trust holdings! The home is in great condition with much of the antiquity still in place. 3 bedrooms and 2.5 baths plus a three story 3 bay garage built in 2002. Offered for sale in the first time in 100 years, \$1,500,000.



860-927-4646 • 860-364-4646 • 860-672-2626 • www.bainrealestate.com



STAY FRESH
DRINK TEA

www.harney.com


HARNEY & SONS
MASTER TEA BLENTERS
EST. 1911



CINEMA * THEATRE * DANCE * MUSIC * ART

MEMBERSHIP HAS ITS REWARDS

Save on the Purchase of Tickets
Receive Invitations to Special Events
Member Prices at Art House Theaters Nationwide
Discounts at Local Shops & Restaurants
Receive a Free Movie Pass when You Join!

JOIN AT THE THEATER OR ONLINE

www.themoviehouse.net
facebook.com/themoviehouse.ny



MILLBROOK

Preparing students for
college and for lives of
meaning and consequence

A co-educational
college preparatory
boarding and day school
for students in grades 9-12

Join us for our Open House
Saturday, September 23rd

www.millbrook.org
845-677-8261

Herbicidal maniacs

By Michael Nadeau
info@mainstreetmag.com

We all love flowers, their fragrance and beauty wafting through the air and enticing our senses, their pollen and nectar, food for butterflies and bees. Except, of course, if the flower happens to be a dandelion in our lawn or crabgrass growing along our driveway. Looking closer, we see that dandelions are “biodynamic accumulators,” big words for a plant that has the ability to dredge up nutrients from way down in the soil and deposit them on top so other plants can utilize them. Or that crabgrass is also known as Nature’s Band-Aid, covering bare ground quickly to prevent the soil from eroding. The negative connotations that certain plants conjure creates a mindset that assigns a pejorative characterization that some plants are “good” and some plants are “bad.” Plants are neither good or bad; they just are.

To be sure, America is at war with plants: plants that are from here, plants that are from “away,” plants that are thuggish and bossy, plants that are diminutive and weak. And we love to categorize the plants we dislike as “weeds.” It doesn’t matter much if the offending plant is indigenous and beneficial to wildlife and therefore humankind, or if it is “ugly” or just too common. They must go! Instantly, if not sooner! In days past we would satisfy that aim by hand pulling the offending weeds, over and over again, until control was achieved. Nowadays, not many have the time or the stomach for that much manual labor. And there are new, more pernicious weeds to deal with. Where did they come from and how do we deal with them?

Increasingly, the default remedy is to just “spray something I bought at the garden center” on the weeds and watch them disappear. We are told they are safe, easy and effective, but what else may be disappearing along with the weeds? Are there hidden ecological costs for this convenience? Of course there are, but that story is seldom told.



Plants have a purpose

What some fail to realize is that all plants have a purpose, their proper place in the larger scheme of things. The noun “weed” is a purely human construct. Just ask any hummingbird that sips jewelweed nectar for sustenance. I remember one memorably ridiculous but accurate definition of a weed as the finest rose in the world growing in the middle of center field at Fenway Park! It’s clearly a time for a new relationship with plants.

To say that all plants have a place is real enough, but not every place is suitable for every plant. Ahh, another human construct, you say! True, to a point, but increasingly common are many plants that are deemed “alien invasives” – plants from other parts of the world that have been introduced here without their compliment of checks and balances. Because of this imbalance with Nature, they can run amok over plants that evolved here before the time of European settlement. Not only did our native plants evolve with other plants, they evolved with the critters that were also present – their checks and balances. The result is a highly sophisticated web of interconnectedness between the plants

and the animals, one that ensures the wellbeing of the other without destroying each other in the process, a process that is essential to all life, including our own. However, “Alien Invasive Plants,” without their natural predators, do not have to abide by the same rules as native plants.

The Great American Lawn

So what is the solution? The overwhelming choice these days is to use herbicides, which can be as harmful, or worse, than the offending plants. We all know herbicides are designed to kill; *cide* is the Latin root for “kill.” Recent studies have revealed that some of the most widely used herbicides are more harmful to the environment and to us than previously acknowledged. We use them indiscriminately and with little afterthought, so much so that the Great American Lawn has become a national pastime.

In my way of thinking, the true risk of harm from the misuse and overuse of herbicides is the nonchalant attitude many of us Americans have acquired through deceptive and seductive marketing of these poisons. We are indoctrinated every day about the “virtues” of these products, often

with a lush lawn, beautiful children, and a dog carelessly frolicking on a landscape that has been repeatedly doused with these chemicals. Just a squirt here and there or hire someone to do it and all will be beautiful. Some of us have elevated these chemicals to “benevolent soul” status, ridding us of such rapacious pests. Gradually, new science is beginning to reveal that these novel chemical concoctions can be harmful to the intricate and delicate web of life we call our environment.

Real hands-on experience

For full disclosure, I have been licensed in the State of Connecticut in a supervisory capacity to apply pesticides (including herbicides) for many years. I have applied more than my share of poisons of all kinds on landscapes during my day-to-day operation of a conventional landscape maintenance and tree business. I was even a past president of a trade organization that promoted the use of pesticides.

Continued on next page ...

So now where am I coming from? Nowadays, I come from the opposite perspective. Based on real hands-on experience, I have come to understand the actual and urgent problems that are inherent with using any pesticide, including herbicides. It has been known for years that herbicides can be harmful to our environment and the many life forms that depend on a clean place to live. Recent peer-reviewed scientific studies performed in America now link certain herbicides to some of the most common diseases of humans, like cancer.

To be fair and balanced it is true that when some herbicides in trained hands are used properly to control noxious plants, it can be a sound ecological choice. The method of herbicide application called “cut and paint,” where an herbicide concentrate is applied directly to a freshly cut stem with a wick applicator, results in effective control of many pernicious plants. This method uses a scant amount of herbicide that is translocated directly to the root system of offending plants, resulting in death. There is no spraying in the air where herbicides can become dangerous for the applicator (dermal, inhalation, or oral toxicity), or spray drift that may damage or kill non-target beneficial plants and organisms (like pollinators), or possibly contaminate stormwater runoff entering water bodies that can sicken or kill plants and animals. A practical benefit of “cut and paint” is it usually results in the least disturbance of the ground where the unwanted plant is rooted. When soil is disturbed, as when a plant is extracted, it encourages the germination of weed seeds that were buried or dormant and creates a bare soil condition that is more prone to erosion.

Organic/natural herbicides

Fortunately, using synthetic herbicides to control unwanted vegetation is not the only way to accomplish this goal. One alternative is to use organic or environmentally benign herbicides

such as concentrated agricultural vinegar or one of the many naturally derived products available today. Because organic/natural herbicides do not translocate the poison into the roots like some synthetic herbicides can, several applications are necessary to starve the plant until it can no longer grow. These alternatives work best on herbaceous (non-woody) plants, such as grasses and (god forbid) dandelions.

Woody plants are best controlled when they are young by hand removal and persistent diligence. Every plant has an Achilles Heel which can be exploited to achieve control without the use of synthetic herbicides. Methods such as smothering or solarizing, repeated scalp-mowing, using dense cover crops such as buckwheat to outcompete offending plants, and extended flooding when feasible, are just a few alternative methods that can be effective. For years now I have used methods such as these very effectively for clients wishing not to use synthetic chemicals or in sensitive areas where their use is prohibited.

Pros and cons of plant control

There are pros and cons to any form of plant control. What is most important to consider is the long-term impact we, and many like us, can have on our environment. I am not referring to just the greater environment, I’m talking about our very yards, vegetable gardens, and landscape beds in which we live, feed ourselves, and

recreate.

The real truth that has been suppressed for so long and is finally being revealed is our world is being poisoned at an alarming rate, one small herbicide application at a time, by well-meaning but misinformed people like you and I.

This, coupled with the mega-applications of synthetic herbicides, other pesticides, and Genetically Modified Organisms (GMO’s) by commercial pesticide application companies and agribusinesses, and deceptively marketed by the chemical manufacturers, is creating a toxic soup that we all live in. These products are harmful and their cumulative effects can negatively impact our environment for generations to come. This problem is epidemic and it is past time for us to wake up to this fact and do something about it. Every contrary act, no matter how insignificant, will build a movement for good.

Make a difference

So what are some concrete and reasonable things you can do right now to make a difference? Buy organic food, landscape products, and cleaning products whenever possible to support people and businesses that are working to make this urgent change a reality.

Join your state chapter of the Northeast Organic Farming Association (NOFA) and get involved. There is an excellent NOFA Summer Conference coming up in August that of-

fers many workshops to learn and ask questions of the pros and be among thousands of like-minded citizens.

To get your landscape off drugs, CT-NOFA has a sister organization – the Organic Land Care Program – that trains professionals and homeowners to effectively use organic principles and materials to create and maintain healthy and beautiful landscapes. If not a do-it-yourselfer, hire an Accredited Organic Land Care Practitioner that has completed the NOFA training and has pledged to provide genuine organic land care services. They can be found on the Organic Land Care website (see below). There are many organizations like Pesticide Action Network that are working hard to get the truth out.

Become informed and educate others. Become outraged and start or join marches for a healthy planet for many generations to come. Most of all, please think for yourselves and do not drink the Kool-Aid the marketers and chemical manufacturers are selling.

I’ll see you on the march. ●

Michael Nadeau is the owner of Wholistic Land Care Consulting, LLC and more information can be gathered from his website, www.michaelnadeau.org. Other references include www.ctnofa.org, www.organiclandcare.net, and www.panna.org.





We're ^{on the} move!
Energy for your lifestyle

A/C has been reinvented!

When it comes to your air conditioning choices, luckily you've got many today! Crown Energy Corp. offers you a number of choices between Central Air, Mini-Split Ductless Systems, and the new and exciting LG "Art Cool." Give us a call today to learn more.

SERVICES:

Propane • Heating Oil • Diesel Fuel • Gasoline
Kerosene • Heating Systems • Service
Installations • 24 Hour Service

***1 John Street, Millerton, NY 12546
(518) 789 3014 • (845) 635 2400
www.crownenergycorp.com***



Wild Outdoors Taxidermy
 "Creating lasting memories"

Take an additional 5% off when you present this ad at drop-off. Valid through December 31, 2017.

DROP-OFF AT SHOWROOM AVAILABLE AT:
 174 BATE RD, CRARYVILLE, NY.

For more information call
 Christopher Puff owner/artist
 (518) 755-2185
www.wildoutdoorstaxidermy.com

W.B. CASE
 PLUMBING HEATING & AIR CONDITIONING

15 years in business • Oil, Propane, Solar Thermal, Geothermal and Biomass heating systems • HVAC system design and installation • HS Farm and Froling wood boiler dealer and installer • New construction, renovations and service of all Heating, Air Conditioning, Plumbing systems and well services

Williston B. Case III, Owner

SHARON, CT • 860-364-2169
 Fully Insured / License # P1 0280455 SI 0390683 STC 0000179 HIC 0634668

Michael D. Lynch*
 ATTORNEY AT LAW

106 Upper Main Street • PO Box 1776 • Sharon, Connecticut 06069
 (860) 364-5505 • MLynch@MichaelLynchLaw.com
www.MichaelLynchLaw.com

* Also admitted in New York State

The ideal venue & location for your perfect day

CATSKILL VIEW
 WEDDINGS & EVENTS



CALL 518 592 1135 • CATSKILLVIEWWEDDINGS.COM

PALEY'S MARKET and GARDEN CENTER



Know Your Farmer, Know Your Food.

August brings the very best of our crops to your table: Paley's own famous sweet corn, heirloom tomatoes and an impressive selection of other produce grown at Paley's, as well as favorites from other local growers.

We have Hudson Valley fruit (donut peaches, nectarines, plums), regional cheeses, ice cream, baked goods and specialty foods.

-and-

Our nursery is stocked with summer hydrangea, grasses, butterfly bush and more.

230 Amenia Rd. (Rt. 343) • Sharon, CT • 860-364-0674 • Open 7 days, 8-6

www.PaleysMarket.com

THE GOOD EARTH FARM ~ ESTABLISHED 1982

COPAKE LAKE REALTY CORP.



On Main Street, Copake, USA is this 3 BR, 1.5 BA, 2,320 SF Colonial on over an acre. Abuts over 100 acres of protected farmland at the back of the property. Open kitchen/dining/living rooms. Three-season porch. 6-space over-sized garage. 38' x 16' step-down heated in-ground pool. A short distance to Copake center with restaurants, wine store and ice cream. Copake Auction is nearby too. In less than 15 minutes you can be at the Taconic State Park/Bash Bish Falls, Catamount Ski/Adventure Park and the Berkshires. About 2 hours from NYC and 2.5 hours from Boston. About 30 minutes to either Amtrak or Metro-North. Come see what small-town is all about. Listing price REDUCED \$299,000.

Lindsay LeBrecht, Real Estate Broker
 Copake Lake Realty Corp.

285 Lakeview Road
 Craryville, NY 12521

(518) 325-9741
www.copakelakerealty.com



Smitty's Barber Shop

Simple old school barber services for men. (845) 233-8484. 16 West Main St., Sharon, CT. Like us on Facebook.

At the young age of 19, Corey Smith started cutting hair in his buddy's apartment. After dabbling in different careers, Corey said nothing felt quite like being a barber, which is in his blood (his late uncle was the well-known and beloved barber in Mil-lerton for 56 years). On March 15th, 2016, Corey opened Smitty's Barber shop in Sharon, CT. At first he welcomed walk-ins only because he didn't have an established clientele. Word quickly spread and after only eight short weeks in business, haircuts were by appointment only. Due to the growing clientele, Corey was joined by his fellow barber, Chenzo, on Thursday, Friday, and Saturdays. At Smitty's it's so much more than a haircut; Corey and Chenzo take time to build friendships with their customers while they also enjoy the atmosphere of a "man cave." Keeping things simple and old school, Smitty's Barber Shop offers regular haircuts, beard trims, and hot towel face shaves with a straight razor. As business progresses, Corey hopes to make appointment bookings an online feature, add a couch or two to the shop, and possibly offering complimentary drinks. Until then, appointments are preferred, walk-ins are welcome when available. What will never change is how blessed Corey feels to work in the same business with other supremely talented barbers and hairdressers.



Earth & Stone

"We'll move the earth for you." (518) 851-3480. earthandstone1@gmail.com. earthandstonellc.com

Adam Becker has had a passion for heavy equipment ever since he was a toddler playing with equipment in a sandbox. He began purchasing equipment as a teenager and within a short period had acquired several pieces that were being used by other business. After several years the focus shifted and in 2000 Adam and his father Blake created Earth & Stone. Servicing Columbia and Dutchess counties, Earth & Stone provides their customers with excavation, land clearing, grading, driveways, foundations, site prep, dumpsters, and various stone work. These services (and more) help residential owners fulfill their "earth moving" wants and needs. Not only do Adam and Blake take pride in their work, but they also pay close attention to detail on every job, from site prep to stone work, and continuously put customer satisfaction before anything else. Although this father and son team work hard on moving earth and stone, Adam's wife Tiffany works diligently behind the scenes making sure that the rest of the office work is taken care of. In the years to come, the family-operated business sees themselves being greatly invested in the area and continuing to build strong customer relationships. So the next time you need earth or stones moved, let Earth & Stone move the earth for you.



Ponds & Beyond

Supplying quality aquatic plants and pond supplies to the North East. (518) 527-9328. Like us on Facebook. pondsandbeyond.com

What started as a childhood dream for Jim Barry became a reality in June of 1993 when he dove in head first and founded Ponds & Beyond. 24 years later, Jim and his team manage over 250 ponds throughout New York State and New England. In addition to pond maintenance, they grow aquatic and wetland plants for resale to retail nurseries. Maintaining a pond could be anything from testing the water to enhancing the ecological balance using organic treatment with specialized bacteria. Stocking and restocking ponds with fish is also on their résumé. Although Jim and his crew work hard year round, winter months are the ideal time for pond restorations. This includes clean-outs, dam reconstruction, design and implementation of wetland and erosion plants (hardy non-invasive plants). All of these services are available for commercial, municipal, golf courses, and private ponds alike. Jim's approach to pond maintenance is organic and he sees a pond as a living entity. Every pond is different and its features and characteristics are unique, requiring a special scientific design and approach. Jim has a college background in aquaculture and biotechnology and is currently studying Aquaponics. He hopes to add wetland management and organic non-chlorine swimming pools to his services list in the near future.



Superior Seamless Gutters

Aluminum and copper gutters for residential/commercial buildings. (518) 929-4717. superioseamlessgutters@outlook.com

Without gutters on your residential or commercial building, you could be facing serious siding and/or foundation damage, which could potentially lead to costly repairs down the road. To extend a building's life expectancy, gutters are the way to go! Doing what he loves, Brett Boyles founded Superior Seamless Gutters in late March of this year. He provides seamless gutter installation using aluminum or copper, gutter repair, gutter removal, and gutter cleaning. He's fully insured and offers free estimates. Serving Columbia, Dutchess, and Greene counties, Brett provides 24/7 communication with his clients, "No matter the time of day, I'm always there to answer any questions or concerns someone may have." Like many local businesses, Brett likes meeting new clients and working alongside local contractors, and building trusting relationships. Superior Seamless Gutters provides, and will continue to provide, a down-to-earth professional service. Everyone is treated like family, because great work is what everyone deserves. Make sure your gutters are up to snuff, or have them installed properly by Superior Seamless Gutters. It will be an investment that you won't regret and your building(s) will benefit from it.

INSURING YOUR WORLD

The rich get richer and the poor get poorer, that seems to be the word out in all the newspapers these days. The reality is that the rich can and will get richer and the poor can and will get richer too if they all do one simple thing: BUY LIFE INSURANCE. You see, back in the days of the old debit life insurance agent, an agent would come by door to door to both the rich and poor and collect a premium for a death benefit that was a huge multiple of what the premium was to be paid. Everyone purchased a policy for the benefit of the family as a whole, when the insured died, a benefit would be paid to the beneficiary, generally the spouse, for the family's benefit which would pay for the kids' education and the widow's general welfare. The family got richer from this TAX FREE benefit. Today, many families often overlook taking a portion of their income to secure a policy to further the financial future of their spouse and kids. Life insurance is the best way to ensure that your family's financial future will be solid for a small investment of premium dollars, generally less than a night out to dinner can purchase a \$100,000 tax free benefit! When is the last time you reviewed your life insurance portfolio? People don't plan to fail ... they fail to plan!

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



Brad Peck, Inc.

How to fix dead patches in the lawn

A dead patch in the lawn is something that plagues every homeowner at some point and time. Fixing the problem is pretty easy to do.

Start by cleaning out any dead grass, thatch, matted turf, or debris from the area. When repairing the dead patch, a clean surface is the best for germinating new grass when it comes into contact with the soil. For even better results, try clearing out the area six inches beyond the damaged area to increase your yield and to decrease the chances of other fungal diseases or underlying issue from resurfacing. Not only should you try to get a bit wider in your preparation, you should also aim to turn the soil and area over about six inches deep as well. Add some compost, manure, or starter soil then rake and spread the soil evenly across the damaged area.

Next, scatter good quality grass seed across the damaged area. Gently cover the seeds and lightly pack the soil down. Adding a little fertilizer will help spark new growth and add nutrients to the soil. Using a weed-free mulch to cover the area from the harshness of the sun is recommend. Some options include dry grass clippings, straw, or even a light layer of sand. Be careful not to use too much as it can damage the area and prevent growth.

If you prefer not to use seed, another option is using sod. Make sure to lay it evenly with the rest of your lawn. Another way you can streamline the dead patch recovery process is by using products that kill two birds with one stone such as grass seed accelerators that can incorporate mulch and fertilizer into one.

The final step is to water the patch frequently. Be sure to keep the area as moist as possible for the first couple of weeks so that the area can thrive. With new grass and enough water, that eye sore in your lawn will be gone in no time.

Phone 518-789-4471
Route 22 Millerton, NY
www.agwayny.com



CURB APPEAL: LOVE WINS!

First impressions are the lasting impressions. When browsing real estate online or traveling down the road, the homes that stand out the most are those that are loved. Tidy yards, welcoming entries, and clean exteriors attract the eye – and the attention of prospective buyers.

Curb appeal is about enhancing a home's natural beauty. Like people, all houses are unique and have their own set of attributes which make them appealing and were the initial catalyst for construction. Embracing these qualities is crucial. Landscaping, power washing, cleaning gutters, and freshening paint can go a long way in helping a home to shine. A prominent mailbox, stately address plaque, or colorful gardens demonstrate pride. Confidence is attractive – a well-loved home is beautiful regardless of the style or caliber.

Houses that evoke a feeling of "home" receive the most attention. When prospective buyers are naturally drawn to a home's exterior they are likely to take the next step in wanting to learn more. Home is where the heart is; well-loved homes attract the hearts of buyers.

ELYSE HARNEY REAL ESTATE

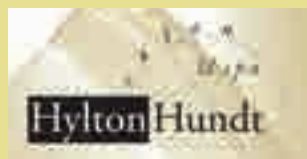
WWW.HARNEYRE.COM

Summer frizz...the struggle is real

Summer heat and humidity mean summer frizz for many women. As salon owners everywhere know, it can be a tough battle to make that blow dry last beyond the parking lot!

Nowadays there are numerous products and processes to combat frizzy hair. Many of the in-salon treatments involve a formaldehyde-based straightener with a keratin-based conditioning finisher. You might be familiar with the Brazilian Blowout or Keratin Cure. However, even low amounts of formaldehyde can be harsh on hair and hair color, especially with repeated applications. Pravana makes a benign, non-formaldehyde process that can be done either to de-frizz or to straighten hair. Like the keratin treatments, it will last 2-3 months with proper care. Pravana's SmoothOut employs a nano-amino complex that suspends the hair's textural memory without the use of formaldehyde. Coloring can be safely done the same day, and repeated treatments only support the process with no downside.

For at-home control there are endless amounts of product possibilities. Every hairdresser will have his or her favorites. The best place to start is in your hairdresser's chair. A chat about home care products and in-salon treatments could get you on the road to sane and happy hair. After all, we're still in the heart of summer!



Janice Hylton & Bonnie Hundt
Route 44 East, Millerton, NY
518.789.9390. hyltonhundtsalon.com

Join us this summer
only in Millerton



PHOTOS: OLIVIA VALENTINE MARKONIC

In Millerton you can eat, drink, shop, & be entertained!

Come to Millerton: we have it all! Visit one of these businesses to shop to your heart's content, be entertained for hours, dine and drink!

By shopping locally you support not only the local economy but specifically you support the local businesses that provide our services, feed our stomachs, quench our thirsts, entertain us, clothe us, and are the fabric of the communities that we live in.

Millerton's businesses welcome you!

Eat & Drink

52 MAIN
518-789-0252
52main.com
HARNEY & SONS TEA
518-789-2121
harney.com
IRVING FARM
COFFEE HOUSE
518-789-2020
irvingfarm.com
LITTLE GATES & CO.
WINE MERCHANTS
518-789-3899
littlegateswine.com
OAKHURST DINER
518-592-1313

Entertainment

THE MOVIEHOUSE
518-789-3408
themoviehouse.net

Shopping

DAVE'S TV
518-789-3881
davestv.net
GILDED MOON FRAMING
& GALLERY
518-789-3428
gmframing.com
HUNTER BEE
518-789-2127
hunterbee.com
JENNINGS ROHN MONTAGE
860-485-3887
NORTH ELM HOME
518-789-3848
northehome
OBLONG BOOKS & MUSIC
518-789-3797
oblongbooks.com
RILEY'S FURNITURE
518-789-4641
rileysfurnitureflooring.com
TERNI'S STORE
518-789-3474

Services & much more

ASSOCIATED
LIGHTNING ROD
518-789-4603
alrci.com
CHAD'S HAIR STUDIO
518-789-6007
CROWN ENERGY CORP.
518-789-3014
crownenergycorp.com
HYLTON HUNDT SALON
518-789-9390
hyltonhundtsalon.com
LESLIE HOSS FLOOD
INTERIORS, INC.
518-789-0640
lestliefloodinteriors.com
MAIN STREET MAGAZINE
518-592-1135
mainstreetmag.com
MAIN STREET MAGAZINE
PHOTO GALLERY
518-592-1135
mainstreetmag
photogallery.com

MILLERTON SERVICE CENTER
518-789-3462
MILLERTON VETERINARY
518-789-3440
millertonvet.com
NAPA MILLERTON
518-789-4474
napaonline.com
OVERMOUNTAIN BUILDERS
518-789-6173
overmountainbuilders.com
SALISBURY BANK & TRUST CO.
518-789-9802
salisburybank.com
TAYLOR OIL INC.
518-789-4600
gmtayloroil.com
THORUNN DESIGNS
518-592-1135
thorunndesigns.com



A close-up photograph of a hand dropping a small, dark seed into a hole in the soil. The background is a soft, out-of-focus green, suggesting a garden or field. The text is overlaid on the left side of the image.

2017 CD season

1.17% APY*
17 MONTH CD

\$1,000 MINIMUM OPENING DEPOSIT

plant today for a quicker harvest

grow more with 1.40% Annual Percentage Rate (APY)*
with a personal or business checking account with direct deposit.¹

RIVERSIDE BANK

A Division of Salisbury Bank and Trust Company

salisburybank.com

*APY (Annual Percentage Yield) assumes that principal and interest remain on deposit until maturity. A withdrawal will reduce earnings. Subject to early withdrawal penalty. The minimum required to open the account and obtain the APY is \$1,000. The APY is accurate as of June 26, 2017. Rates are subject to change without notice. This offer is only eligible for new money which has not been on deposit with the Bank within the past 90 days. We reserve the right to withdraw this offer at any time without notice.

¹A personal or business checking account is required to receive the bonus rate. Your personal or business checking account must have the same owners as the Certificate of Deposit (CD). Your personal or business checking account must have at least one Direct Deposit to qualify for the bonus rate. For personal checking accounts Direct Deposits transactions are limited to payroll, Social Security, pension and government benefits.