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On the cover: Photo courtesy of Chef Deanna
The Catskill Mountain Foundation and a number of New York upstate arts organizations including Kaatsbaan Cultural Park, Bridge Street Theatre, Petronio Residency Center, and Mount Tremper Arts have benefited from the partnership support of Works & Process, the performing arts series at the Guggenheim. This project is funded by The Andrew W. Mellon Foundation and Doris Duke Charitable Foundation, major funders of the Arts in the United States.

One of the driving forces behind the partnership is Duke Dang, General Manager of Works & Process at the Guggenheim and a resident of Catskill. According to Dang, the upstate New York region was ideal to facilitate the series of dance residencies. “Like New York City’s watershed which has its source in upstate New York, the ecosystem of dance making during the pandemic has relied on residencies throughout upstate New York to provide a safe harbor for artists to safely gather, create, and perform together in isolation. The scarcity of studio space in New York City before the pandemic was forcing artists to look further afield for space to work, the pandemic only accelerated what I believe was inevitable, the need for devoted time and space to create, which is necessary in normal times as well as during the most adverse of times,” noted Dang.

Dang is a regular supporter of the arts in the region and was delighted that Works & Process along with a number of other donors were able to provide this support for dance during the pandemic. “Unlike in New York City, upstate has many venues where studio, stage, and housing are under one roof or in close proximity making it possible to house artists safely. These artists will be a source of hope and healing, now and as we look ahead into the recovery. What they do makes it possible for us to come together digitally now, and as we reach herd immunity compels us to take the first steps into a social setting,” remarked Dang.

**Works & Process at Catskill Mountain Foundation**

The Catskill Mountain Foundation welcomes the partnership support and according to Pam Weisberg, Director of Performing Arts at Catskill Mountain Foundation, the bubble residencies provided a safe space where artists can create new work or complete works in progress. “As an organization, we ensured the necessary health and safety protocols were in place so the artists could focus their efforts on creating and developing new pieces which would later premiere as part of the Works & Process at the Guggenheim season,” noted Weisberg.

Works & Process at Catskill Mountain Foundation virtual programs will premiere on select Sundays at 7:30 pm ET this spring and summer and will be available to view for free at www.youtube.com/worksandprocess and on Catskill Mountain Foundation’s YouTube channel. The six-part series gets underway in April with the first two digital episodes on April 18 and April 25, 2021.

**A Chronicle of a Pivot at a Point in Time**

by Jamar Roberts and composer David Watson

April 18

In March 2020, just as the pandemic hit, Works & Process invited Jamar Roberts, Alvin Ailey American Dance Theater’s first resident choreographer, to develop a piece for Works & Process Artists (WPA) Virtual Commissions. Roberts created *Cooped*, with music by David Watson, which was described by *The New York Times* as “one of the most powerful artistic responses yet to the COVID-19 crisis.” At this two-week residency, Roberts continued to choreograph a new work that was first developed in a summer 2020 Works & Process bubble residency. Dancers include Patrick Coker, Ghrai Devere-Stokes, Jacquelin Harris,
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Courtney Celeste Spears, and Brandon Michael Woolridge, and the commission will feature new music by Watson. The performance will premiere in 2021 in an intimate program alongside Cooped as well as select solos choreographed by Roberts for Choreography of Light by Brandon Stirling Baker, another Works & Process commission.

Rhapsody in Blue, A Kaleidoscope of New York
by Caleb Teicher & Company
April 25
For almost a century, composer George Gershwin’s Rhapsody in Blue has served as one of the most iconic musical portraits of New York City. To support the spirit of the city at a time when it is struggling, choreographer Caleb Teicher will assemble a small ensemble of dancers to create a new work that captures New York City in all its beauty and peril. When the work premieres acclaimed pianist and composer Conrad Tao will join the cast performing live. Teicher and Tao’s last collaboration, the Works & Process-commissioned More Forever, was recognized among The New York Times’s “Best of 2018,” and in 2019 was awarded a Bessie Award. Works & Process is committed to nurturing and supporting these two generative young artists.

Additional spectacular dance residencies that Catskill Mountain Foundation is hosting include Dance Heginbotham, New York Is Burning by Omari Wiles, performed by Les Ballet Afrik, The Jazz Continuum with LaTasha Barnes, and Unveiling by Sonya Hashem Tayeh, with music by Moses Sumney.

Kaatsbaan Cultural Park
Over in Tivoli, New York Kaatsbaan Cultural Park is also partnering with Works & Process. Since its founding, Kaatsbaan has served as a haven for artists to create and inspire. Never has this been more important than during the COVID-19 pandemic. “We are thrilled to have partnered with Duke Dang and Works & Process from the Guggenheim on a series of bubble residencies that allowed these talented artists to continue working and look forward to seeing what they produce,” noted Sonja Kostich, Executive Director of the Kaatsbaan Cultural Park. Many of the works developed will premiere in live performances in New York. The Missing Element with Chris Celiz and Anthony Rodriguez “Invertebrate” premiered in New York City on March 30. Developed over a residency at Kaatsbaan, lead creators Chris Celiz, a world champion beatboxer who performed at Works & Process in December 2019, and b-boy Anthony Vito Rodriguez “Invertebrate” assembled a formidable cast of dancers including Krumper Brian “Hallow Dreamz” Henry, flexers Joseph Carella “Klassic” and King Havoc, breakers Graham Reese and Rodriguez, and members of the Beatbox House including Amit Bhowmick, Celiz, Neil Meadows “NaPoM,” Gene Shinozaki, and Kenny Urban to create The Missing Element. Fusing the music making of beatbox with street dance, this project presents an engaging and immersive experience inspired by the elements of nature. The Beatbox House is a collective of world champion beatboxers. Beatboxing is growing into a global phenomenon branching out from its hip-hop roots. Through education, performance, and collaboration, the collective is rebranding the art as a new form of music, pushing the boundaries of what is possible with the human voice.

Bridge Street Theatre
“Bridge Street Theatre is proud to join with peer Hudson Valley cultural institutions including Catskill Mountain Foundation, Kaatsbaan Cultural Park, Modern Accord Depot, Mount Tremper Arts, Petronio Residency Center, PS21, and other organizations to support dancemakers at a time when they, and so many other Arts groups, are facing such uncertainty and vulnerability,” says John Sowle, Artistic & Managing Director of Bridge Street Theatre.

Filmed at Bridge Street Theatre, a digital performance excerpt of Chroma (working title) was presented on March 26. British artist, filmmaker, writer, and queer activist Derek Jarman’s memoir Chroma, a meditation on the color spectrum written and published during the AIDS crisis, served as the project's point of departure. Jarman’s work also served as a model for a collective process that integrates performance, film, and visual art. Commissioned by Works & Process at the Guggenheim, and supported through a 2021 Works & Process bubble residency at Kaatsbaan Cultural Park, choreographer Norbert de la Cruz III will create new works on dancers Adrian Danchig-Waring and Joseph Gordon, as painter Virginia Wagner and filmmaker Kristin Sztyk develop the visual environment for the piece. Immediately following their Works & Process bubble residency, the creators sequenced into a Bridge Street Theatre residency to film the in-process work on the stage of the theater.

Mount Tremper Arts
At Mount Tremper Arts, the organization hosted three bubble residencies between fall 2020 to winter 2021 for dance artists to create new works. The artists included: Joseph Gordon & Adrian Danchig-Waring and collaborators Virginia Wagner and Kristin Sztyk; John Jarboe of The Bearded Ladies Cabaret, and Preeti Vasudevan / Thresh Dance.

Executive Director of Mount Tremper Arts Crystal Wei notes that at a time when performance artists were suffering a disproportionate loss of support and with seemingly no way to work together in person, Works & Process and Mount Tremper Arts were aligned in finding a safe path forward during the pandemic. “Duke seized the moment to strengthen upstate/downstate partnerships, keep income flowing for hundreds of artists, and deftly navigated significant hurdles to make it all happen. Each artist arrived with joy, relief, and a sense of gratitude for how Duke has kept this program going during the pandemic and we’re elated,” noted Wei.
Works & Process at the Guggenheim

Works & Process at the Guggenheim
Described by The New York Times as “an exceptional opportunity to understand something of the creative process,” since 1984, New Yorkers have been able to see, hear, and meet the most acclaimed artists in the world, in an intimate setting unlike any other. Works & Process, the performing arts series at the Guggenheim, has championed new works and offered audiences unprecedented access to generations of leading creators and performers. Most performances take place in the Guggenheim’s intimate Frank Lloyd Wright–designed 273-seat Peter B. Lewis Theater. In 2017, Works & Process established a new residency and commissioning program, inviting artists to create new works, made in and for the iconic Guggenheim rotunda. In 2020, Works & Process Artists (WPA) Virtual Commissions was created to financially support artists and nurture their creative process during the pandemic. To forge a path for artists to safely gather, create, and perform during the pandemic, in summer 2020, Works & Process pioneered and produced a series of bubble residencies that will continue into 2021. For more information, visit worksandprocess.org.

About Catskill Mountain Foundation

The Catskill Mountain Foundation’s (CMF) aim is to provide educational opportunities in the arts for youth and lifelong learners, to bring the experience of the arts to the Catskill community, and to support artists and art organizations in the development of their work through residencies. Since its founding in 1998, CMF has presented hundreds of music, dance, and theater performances; screened over 1,000 films to tens of thousands of audience members; provided studio arts classes to thousands of students of all ages; and served thousands of art-loving patrons in its gallery and bookstore. For more information, visit catskillmtn.org.
Many readers will know that the Catskills are famous as a home and fertile territory for visual artists, but you might be surprised to learn that the Catskills are also awash with singer-songwriter talent as well as with an abundance of local recording studios. Scott Petito’s is probably the most famous, as a haven for the Fugs and many jazz and blues greats, but there are a number of small, independent studios that foster a growing music scene that supports a legion of up-and-coming new talent.

To complement previous articles on poetry and the visual arts, the Guide, beginning with this issue, will also feature local singer-songwriters. Aaron Martin, a distinguished multi-instrumentalist and singer-song-writer himself, has assisted us in bringing these articles to print and we thank him for his insights and support.

Gary’s Dream

Gary’s Dream is a co-creation of Aviva Tilson (voice, bass), Ryan Surrano (guitar), and Ryan’s sister Shelby on drums. Aviva and Ryan have been a part of many musical projects before this, both together and apart, but Gary’s Dream has been the truest musical incarnation of their inner lives to date. Avia states, “(We) swerve between dream pop and grunge — our music is awash in memory and feeling, a limbo between joy and anger.” They are considering a concert in their yard.

You can follow them on Instagram @garys_dream and find them on bandcamp at garysdream.bandcamp.com.

Basement Floods Records

Basement Floods Records is an analog recording studio in Catskill, NY. Their mission is to provide a space for musicians to feel like they can accurately express themselves in the most natural way possible. Their two latest releases are Brown Bag by Greg Farley (out now on digital platforms) and What May Rot by Vandiver (available spring 2021).

Co-founder Alex P. Wernquest came to record in Woodstock in 2013. He came upon the town of Catskill by chance after a rental further south fell through at the last minute. There was something about the town though that he fell in love with: it reminded him of his hometown of New London, CT. Alex says, “I really can’t imagine being anywhere else now. The studio is on the property that I own with my wife and our baby, so it feels like home and I like to share that with musicians. I think musicians are some of the funniest, sweetest, most interesting people I know and hanging out with them and working with them in a place I built myself is a blessing every time I get to do it.”

Visit basementfloods.tumblr.com. You can also follow them on Instagram for videos, pictures of the studio and album releases @ BasementFloods.
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By definition, a Carbon Footprint is the amount of carbon dioxide and other carbon compounds emitted due to the consumption of fossil fuels by a particular person, group, etc.

Knowing your carbon footprint might make you more conscientious about the choices you make and their effects on the environment. Capture and Almond are two apps that can help you do so. They are question-based and will assist you at determining the eco value of your choices. Both apps are available on Google Play and the Apple App Store.

Sometimes it can seem scary or make us feel anxious when we are confronted with the opportunity to learn more details about a situation. But what usually happens is that we feel relieved and more in control when we gain new knowledge because it helps us take direct action based on making better, more informed decisions.

We may fear learning about our own carbon footprint because we anticipate feeling guilty about our habitual practices and their negative effects on the environment. Or we fear feeling powerless against what may seem like impossible circumstances. But the opposite may also happen: you may be surprised at how well you are already doing by riding your bike, recycling or ways that you are already eliminating using plastic in your life. Or, you may find yourself easily shifting out of your fear mode and into the realm of excitement at realizing how you can empower yourself to make changes while learning a new skill. Also, it’s just a great feeling to believe in yourself and to feel determined to make a difference.

Some folks are making their own skin care products and toothpaste (did you ever wonder where those tens of thousands of toothpaste containers go?). A lot of folks are finding the strength to stop eating meat once they see the facts of how we raise cattle and the enormously negative effect it has on our planet. And how about the simple act of walking more? It lowers carbon emissions and is good for you—a definite win-win!

Saving our planet will depend on many actions; it will be a web of conscientious activities by individuals, governments and businesses that are united by common sense and a unifying set of principles. You can begin your journey to becoming carbon neutral now by learning about how your day-to-day actions benefit or hurt the planet we live on.

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Binnekill Tavern, located in the center of Margaretville, is a warm, friendly tavern featuring “Mountain Comfort Food”. The dining room provides riverside views and a large copper fireplace. The kitchen expertly cooks modern tavern classics like Lamb Meatloaf, Pork Schnitzel, Shrimp Cocktail, burgers, homemade soups, daily seafood specials and much more. The Tavern serves an extensive list of inventive hand-crafted cocktails, local beers on tap and a well curated wine list. Open for dinner Thursday-Sunday and lunch Saturday and Sunday. Country Casual. Reservations recommended.

Casa Vallarta, We take pride in sharing with you our festive heritage and authentic Mexican styled foods from the port of Puerto Vallarta, Mexico on the Pacific ocean coast. All our dishes are prepared with care and our promise of satisfaction. Large menu of alcoholic and non-alcoholic drinks, appetizers, soups & salads, burritos, tacos, enchiladas, chimichangas, and fajitas, as well as beef, pork, chicken, seafood and vegetarian entrees. And don’t forget the daily specials and dessert! All locations of Casa Vallarta are family owned and operated.

Brandywine, For the past 35 years, this full-service Italian restaurant has offered great food and impeccable service. Share wonderful memories with your loved ones as we fill your table with delicious Italian cuisine. Born and raised in Southern Italy, owner Louis Caracciolo has mastered the art of Italian cookery. We guarantee that we know the formula to capture the rich flavor of your favorite Italian dishes. Every Wednesday is Pasta Night!

Chef Deanna, Now offering catering and take-out, with delivery available for larger events! Porch pickup for take out orders from 5 to 7 pm on Sunday.

Chef Deanna has been on the cutting edge of the sustainable food industry for over 15 years. Surrounded by farmers and local food makers, Chef Deanna creates beautiful dishes using her Sicilian heritage and her love of everything sweet and savory.
Sautéed Asparagus with Cured Black Olives
Chef Radha Tabak, personal chef
radhatabak.com

| 4 tablespoons, olive oil |
| 2 bunches of asparagus |
| 1 large yellow onion, thinly sliced |
| 2 cloves garlic, thinly sliced |
| 3/4 cup of pitted cured black olives, rough chopped |
| juice of half a lemon |
| salt and pepper |

Remove woody stems from asparagus spears and discard. Cut spears into 3-4 pieces.

Heat 2 tablespoons of olive oil in a large fry pan. Add onion and garlic and sauté over a medium-high heat until softened and beginning to caramelize. Remove from pan.

Add remaining oil to pan and when hot add asparagus and sauté over a high heat stirring occasionally until asparagus begins to brown, about 4 minutes. Add cooked onion and olives to pan and mix through. Then add approx. 3 tablespoons of water and immediately cover frypan with a lid. Reduce heat to medium and cook for 1 minute.

Remove lid, add lemon juice and then salt and pepper to taste and then serve.

optional: before serving toss through a handful of chopped parsley or basil
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Hunter Mountain Brewery has been serving our customers and community for over five years. Our restaurant offers a variety of pub-style food, Indian cuisine and Sushi (Sushi Thursdays). We have different styles of our own Craft Brews on tap, a full bar and gift shop items. As a family-owned business, Hunter Mountain Brewery strives to provide a great food, service and a safer place to relax during this pandemic period.

We are open for limited capacity dining indoors and outdoor deck dining. We also offer take-out, delivery (via catskillsdelivery.com) and beers to go in four pack cans/growlers. Cheers!
Avocado Toast
(serves 4)
8 slices sourdough bread, toasted
4 avocados, sliced in half lengthwise and pits removed
1/4 cup toasted sunflower seeds
1 seedless cucumber, cut in half lengthwise and thinly sliced
8 cups mixed baby lettuce

Balsamic Dressing
(makes just over 1 quart)
1 cup balsamic vinegar
3 cups oil (olive, avocado, canola, etc)
1 shallot, peeled and roughly chopped
2 cloves garlic, peeled
1/4 cup basil leaves
1 Tbsp Dijon mustard

Blend all ingredients except oil in the blender. While the blender is running, slowly stream in oil until well blended and emulsified

To Assemble (2 slices toast per serving)
Mix baby lettuce with 1/4 -1/2 cup of balsamic dressing.
Scoop 1/2 an avocado onto each slice of toast and mash with a fork.
Sprinkle with sunflower seeds.
Top each slice of toast with 4 slices of cucumber.
Slice toast in half.
Serve with dressed greens.
Chef/Owner Profile
Phil DiFalco & Sarah Slutzky
Jessie’s Harvest House, Tannersville

Chef Phil DiFalco of Jessie’s Harvest House began his love affair with the Catskills when he was just 3 years old. Spending many weekends with his three older brothers and parents at the family’s “country” home, Phil grew to love the beautiful scenery and serenity of the mountaintop.

Sarah Slutzky, Phil’s partner in life and at Jessie’s Harvest House, has a lifelong history with the mountaintop, starting with her Grandpa Orville Slutzky, one of the founding owners of Hunter Mountain Ski Bowl.

Although Phil and Sarah spent a lot of time on the mountaintop as kids, they never met until years later at a local pub. “It’s the same story you hear over and over again on this mountaintop. Once upon a time there was a young guy staring at a friendly girl in a pub on a winter’s eve and the rest is history.”

“I grew up here, and I never thought I’d come back after I left for college, but Phil knew that Hunter is where he wanted to stay and raise a family,” Sarah said. “When the former Swiss Chalet property came up for sale, we decided to go for it. It never occurred to me to open a restaurant, but here we are … we celebrated our third year anniversary this past December and we’re doing really well here.”

Sarah is the master of the front-of-the-house operations, while Phil works his magic in the kitchen. “I hate cooking,” Sarah laughed. “But I really enjoy interacting with the customers. We want everyone who comes in here to feel like they’re family. I represent the family at the front, but I have help: we also have a great team helping us, people who have been with us since the beginning.” And customers love the family atmosphere: “People get recognized when they walk in,” Sarah said. “We have a lot of regulars. We want our place to be somewhere you can come regularly, but also a place where you can host parties and celebrate special occasions with your family and friends.”

Jessie’s Harvest House features a delicious menu of elevated American-style cuisine made with locally-sourced ingredients. “Phil is an Italian man and chef, so he has that foundation,” said Sarah. “but he’s big on different flavor combinations, and is really good at identifying how flavors should be combined … especially those that you wouldn’t expect.” Phil’s love of all things related to food started at a very young age, when he would choose to sit in the kitchen rather than play outside just to roll the special meatballs for his family’s traditional Thanksgiving soup with his beloved Grandma Jessie (in whose honor they named the restaurant). As the years went by, you could often find him in the kitchen, learning how to perfect all of the delicious foods his family loved to prepare. After graduating from college, he realized his true passion was in cooking and he pursued his second degree from the prestigious Culinary Institute of America. While completing his studies, he landed an externship at the highly rated Blue Hill at Stone Barns in Westchester County. Rated as one of the country’s top Farm to Table restaurants, it was here that he observed a master of farm to table cuisine and ingredients … an approach that continues to inspire him at Jessie’s.

“Our goal is to use as much locally sourced food as we can. For produce in season, we use Fromer Market Gardens just down the road … whatever they’re growing, we’re buying. We also use Story’s as well,” said Sarah. Fish comes from a trout farm in Hudson, lamb and beef from a farm in Schoharie County. “Buying food locally allows us not only to get the freshest food, but also the best price point for our customers.” The menu at Jessie’s changes frequently, depending on what is in season and what is available. Vegetarian, vegan, and gluten free options are always available, and for those regulars who have eaten there so often that they’ve already tried everything on the menu (believe us, there are a lot), Phil also offers daily specials.

Jessie’s Harvest House is located at 5819 Main Street in Tannersville. They are now open for indoor dining, take-out (based on availability), and outdoor igloo bookings. Dinner service hours are Wednesday through Saturday from 5 to 8:30 pm. Reservations are strongly recommended. For more information, visit jessiesharvesthouse.com or call 518 589 5445.
Jessie’s Harvest House
5819 Main Street
Tannersville, NY 12485
jessiesharvesthouse.com
518 589 5445
Jessie’s Harvest House Restaurant and Lodge is a warm and comfy restaurant and lodge that features a delicious menu of rustic American style cuisine with locally sourced ingredients from the beautiful offerings of the Catskills. Call us to inquire about our NEW outdoor igloo dining!

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Mexican Restaurant
6037 Main Street
Tannersville, NY 12485
panchovillamex.com
518 589 5134
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52 Mill Hill Road
Woodstock, NY 12498
pearlmoonwoodstock.com
845 684 5537
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Peekamoose
Restaurant & Tap Room
8373 State Route 28
Big Indian, NY 12410
peekamooserestaurant.com
845 254 6500
Devin and Marybeth Mills hail from some of New York City’s finest restaurants: The Hudson River Club, Picholine, Le Bernardin, Guastavino’s, Atlantic Grill, Remi Restaurant, and the famed Gramercy Tavern. Seeking to move closer to the farms supplying their menu, they have beautifully restored this country farmhouse set among the bucolic Catskill Mountains. The restaurant supports local growers by changing their menu daily, to represent the freshest ingredients available.

Jessie’s Harvest House
Crispy Duck Breast with Bacon-Onion Jam and Smoked White Beans
Chef Phil DeFalco, Jessie’s Harvest House, Tannersville

Bacon-Onion Jam:
Start by cooking the bacon in a medium saucepan until it is crispy. Set the bacon on a paper towel to cool, leaving about 4 tbsp of fat in the pan. Once cooled, be sure to break the bacon into 1-inch pieces to be added later.

Add the onion and shallots to the pan and cook them on medium-low for about 15 minutes. For best results, make sure you have diced the onions as small as you can…that will help them blend into the jam a bit more.

Mix in the garlic, brown sugar, maple syrup, apple cider vinegar, chili powder, and pieces of the cooked bacon.

Simmer this for about 7-10 minutes to let it thicken.

Smoked White Beans:
Add ingredients to smoker and smoke for 45 min-1 hour at 200F just to add smoke flavor

Crispy Duck Breast:
Score duck skin. In a low to medium pan with 1 tsp of EVOO, start rendering out fat skin for 8-10 minutes. Skin side down, put in a 350-degree F oven for 6-8 minutes for a medium-rare internal temperature.

Bacon-Onion Jam
1 pound bacon, cut into 1-inch pieces
1 large onion, about 3 cups, finely chopped
2 large shallots, about 1 1/2 cups, diced
2 cloves garlic, minced
1/2 cup brown sugar
1/4 cup maple syrup
1 tsp chili powder, optional but highly recommended

Smoked White Beans
2 cups of canned cannellini beans
2 cups chicken stock
Apple wood for smoking

Duck Breast, 7-8 oz. per person
1 tsp. extra-virgin olive oil
Chef Radha has been cooking professionally since 1999, working in kitchens in Australia, India, and the U.S.A. Radha launched her personal chef business in NYC in 2008 preparing personalized weekly meals for her clients as well as catering for dinner and cocktail events. In 2016 Radha moved to the Hudson Valley where she now caters for visitors to the area looking for a personal chef experience utilizing the seasonal, locally grown produce the valley is famous for. Radha launched her cookbook *Purely Vegetarian* in 2014.

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Roasted Spring Asparagus

Chef Richard Erickson
Blue Mountain Bistro-to-Go, Kingston
Recipe from Feel Good Food: Recipes from the Hudson Valley’s Blue Mountain Bistro-to-Go
Available at bluemountainbistro.com

Nothing says spring like asparagus. It starts to arrive from California in mid- to late March and locally around the middle of May. Asparagus can be green or purple, thin or pencil size, fat or jumbo. Purple asparagus turns green when cooked, much like purple string beans. The thin stalks of asparagus are generally tender, but the fatter ones should be peeled on the ends to remove the stringy outer skin.

Generally speaking, the less you do to asparagus, the better it tastes. Gently sauté it in butter for a few minutes with a bit of water to prevent it from burning and it’s simply delicious. Blanched or steamed, it can be served cold with a vinaigrette, wrapped in prosciutto, or garnished with chopped egg. I find that roasting asparagus brings out the nutty flavor, and this has become one of my favorite preparations.

Preheat oven to 400°F.

Snap off woody ends of the asparagus, then trim the edges neatly with a knife. Lightly peel the last inch or so of the ends to remove the fibrous skin. Toss asparagus with shallot, tarragon, olive oil, and salt, reserving just enough oil for the bottom of a baking sheet or dish. Place in the oven and cook until the asparagus are slightly shriveled, 12–15 minutes; if you have asparagus that are skinnier, obviously it will take less time. This is delicious served at room temperature, if you can wait that long!

2 lbs jumbo asparagus
1 medium shallot, finely minced
4–5 tablespoons chopped fresh tarragon
2–3 tablespoons olive oil
salt
Woodnotes Grille features food you know done our way with fresh local ingredients, unforgettable flavors that hone in on the local spirit, and handcrafted cocktails that are an experience as well as a drink. We give classic entrees and your favorite drinks a little spin by adding native ingredients and innovative twists.

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Woodstock, NY 12498
thewoodstockpub.com
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1... 2... 3... Oven-Roasted Vegetable Marinade

Marianna Leman,
Executive Chef Albergo Allegria Hotel & Breakfast Restaurant

Inspired by the spices of Morocco and Northern India, this vegetable marinade is a fantastic go-to bringing depth of flavor to humble vegetables. Pair with poached eggs and cilantro crème for an outstanding brunch dish.

STEP 1
½ c. corn oil
2 tsp black mustard seeds
2 tsp white mustard seeds
In a saucepan, heat oil on medium. When hot, add mustard seeds. Let them pop to release flavor. Have a lid handy as the popping mustard seeds tend to jump ship. Keep the pan moving over the heat for about 1 minute to keep the seeds from burning.

STEP 2
1.5 Tbsp. fresh ginger, minced
6 garlic cloves, minced
Shut off the flame, add the fresh ginger and garlic, and stir continuously for about 45 seconds.

STEP 3
1 Tbsp. kosher salt
1 Tbsp. ground turmeric
1.5 tsp of garam masala
4 Tbsp. curry powder
1 Tbsp. cumin
1.5 tsp paprika
½ c. olive oil
Add remaining ingredients, mix well. Use immediately, or cool and store in airtight container in the fridge.

TO ROAST VEGGIES
Preheat oven to 375F.

I personally love the combination of vidalia onions, butternut squash, sweet potatoes, zucchini, carrots, and local potatoes from Story’s Farm. Cut veggies in chunky pieces to your liking. Keep in mind vegetables like carrots and onions take longer to cook than zucchini. I cut the zucchini into larger chunks.

Mix the marinade well, then toss with the cut vegetables. Use enough marinade to coat the veggies. Bake until fork tender. Refrigerate remaining marinade. Use anytime, just mix it well before applying it to veggies.

PRO TIP: combine buttermilk with marinade to marinate cut chicken breasts (Ratio 3:1). Marinate overnight or a minimum of 4 hours. Grill chicken until internal temp reaches 165F.
Guinness Stout Lamb Stew

Agnes Devereux
Agnes Devereux Catering, Staatsburg

In a large sauté pan, heat one tablespoon of olive oil. Season lamb pieces with salt & pepper. When oil is hot add lamb to pan in one layer. Do not crowd the pan: allow the lamb to brown evenly without moving pieces of meat around. You may need to work in batches. Remove lamb from pot and continue with another batch until all the lamb is browned.

Remove lamb and add onions & garlic to the pan. Season with salt. Cook on low heat until onions are softened and all the caramelized bits on the bottom are scraped up. Remove from heat.

In a large pot, melt the butter. Add the flour and cook until roux is browned, approximately 15 minutes. Add the beer and stock, raise the temperature and stir to create a smooth sauce.

Add the lamb, herbs, onion & garlic, salt & pepper, bring back to a simmer, cover tightly with tin foil and place in a 250 degree oven for 1 ½ hours. Add potatoes, carrots & parsnips and cook an additional 30 minutes.

Garnish with chopped parsley.

2 lbs lamb shoulder, cut into 3” pieces, trimmed of fat
2 medium onions, chopped
2 large carrots, cut into 3” pieces
3 large parsnips, cut into 3” pieces
3 large Yukon Gold potatoes, cut into 2” pieces
½ stick butter
¼ Cup flour
Salt
Freshly-ground pepper
1 cloves garlic, smashed
Sprig of thyme
Sprig of rosemary
1 qts hot lamb or chicken stock
1 cups Guinness
Chef Profile
Chef Patricia, Pancho Villa’s Mexican Restaurant, Tannersville

Chef/Owner Profile
Patricia & Oscar Azcué,
Pancho Villa’s Mexican Restaurant, Tannersville

Where did you grow up?
Oscar and I both grew up in the city of Puebla, Mexico

Where did you learn how to cook?
I learned to cook at a very young age from spending time with my grandmother in the kitchen. I was always in the kitchen with her and learned everything from watching and trying. I have never had any formal cooking education and pride myself on sticking to what I know.

Where have most of your recipes come from?
Most of my recipes have come from family and local recipes from the state of Puebla. Over time, I have modified them in small ways to adapt to the local palate. For example, making some dishes less spicy or having to modify the ingredients due to sourcing constraints. We as a family have also created recipes or put a slight twist on existing recipes that we enjoy and hope our customers will also.

How did you come to live and work in the Catskills?
My husband Oscar and I moved to Manhattan, NY in the 1980’s from Puebla, Mexico in search of a better life for our family. During that time, I worked in a clothing factory and Oscar was a waiter at a diner. In 1993 during Woodstock, we had the opportunity to come upstate and help our family with their restaurant in Saugerties and fell in love with the area. The opportunity came about to take over this old karate studio that was turned into a restaurant. We were drawn to the area for its beauty and loved the idea of raising our family here. So in 1993 we made the decision and moved our family to Tannersville from Manhattan. Not knowing anything about how to operate a restaurant other than what my husband learned as a waiter and my experience cooking at home, we decided to take a risk and try it out. Took a little bit to get our now loyal customers to come around but we stuck with it. Back then, people were not as familiar with Mexican cuisine and it was not as mainstream as it is today. 28 years later, we are still here and have been part of several transformations of this amazing little town and still serving the same dishes.

What is your favorite ingredient and why?
I would have to say that my favorite ingredient is chili peppers. There is such a large variety of chilies to work with, ranging from sweet to extremely hot. Each type of pepper has such a unique flavor depending on the variety, making each dish unique. We use them in many forms such as fresh, pickled, and dried. Some of the dishes we incorporate them in vary anywhere from a spicy margaritas to soups, sauces, marinades, guacamole and many more.
Poach the chicken in 2 quarts water with the onion, garlic, and salt. When cooked through, transfer the chicken to a plate and save the broth. Pour the liquid through a fine-mesh sieve and reserve. Remove and reserve the meat from the bones, discarding the bones and skin.

In a cast-iron skillet over moderately high heat, dry-roast the chiles, flipping occasionally, until they start to blister and change color. Transfer the chiles to a bowl of hot water and soak for 15 minutes. Drain the chiles and reserve the water then transfer the chiles to a blender or food processor and blend until smooth, adding the reserved water as needed. Push the purée through a small mesh sieve and set aside.

In a cast-iron skillet over moderate heat, dry-roast the tomatoes, tomatillos, onion, and garlic. Remove from heat and let cool. Once cool enough to handle, peel the tomatoes and the garlic.

In a skillet, over moderately low heat, heat 1 tablespoon of the lard. Add the peppercorns, cloves, cinnamon, coriander, and anise seeds and toast until fragrant. Remove from the heat.

Using the remaining 4 tablespoons of lard, fry the raisins until they plump and change color. Remove with a slotted spoon. Continue the frying process with the almonds, pumpkin seeds, sesame seeds, tortillas, bread, and reserved chile seeds, adding more lard if needed.

In a blender or food processor, purée the roasted vegetables, spices, and fried ingredients in small batches, adding water as needed, to form a smooth purée. Strain through a fine-mesh sieve and set aside.

In a Dutch oven over moderate heat, heat the canola oil until hot but not smoking. Fry the chile purée, stirring constantly until it changes color, about 8 minutes. Add the reserved vegetable and spice mixture. Reduce the heat and simmer, stirring occasionally until the mole thickens, about 1 hour. Add about 2 cups of the reserved chicken broth and simmer for 30 minutes. The mole should be thick enough to coat the back of a spoon. Add the chocolate and cook for 10 to 12 minutes. Season to taste with salt and sugar, and add more chocolate if needed.

To serve, ladle mole over the chicken until it is completely covered, then garnish with toasted sesame seeds.
Alessandra Tecchio of Dolce in Kingston has been in the restaurant business for most of her life. Originally from Italy, she came to the U.S. in the 1980s, when her father was given the opportunity to open his own restaurant in Kingston. “At that time the city was only appreciated by small community,” she said. “My father saw the potential Kingston had, so he moved his family to join him build his dream.” Over the years, she has seen Kingston grow into a vibrant community, with a younger generation coming in and starting their own dreams. “It’s really nice to see places filled,” she said.

Growing up the restaurant world, though, she saw how difficult the business can be. “As a young girl I saw how exhausting running a restaurant is, so I had no intention in opening one.” But she did. In 2005 she opened Dolce, just a block up from where she grew up. “I love the food service industry,” she said, “but I also saw, working with my dad, how it can consume your life. When I opened Dolce I had the mindset that I love the service, I like the business, but I also wanted to have a family. So I learned to manage it in a way that I can have both.”

“I feel lucky that I had the opportunity to open my cafe and share my love for this business. Having the freedom to own a place where customers can enjoy themselves is a wonderful accomplishment. … I can truthfully say I feel lucky, especially now being a mother, that I have the independence to run my business in a way that I can also take care of my family. I do miss out on a few things, but I’ve learned that at some point you have to have timing that you respect. It helps me to enjoy the business and not feel like I’m being taken advantage of. When I’m at Dolce, I put all my energy into that, and when I go home I’m a mom and a wife.”

Housed in a quaint brick building in the heart of historic downtown Kingston, Dolce serves breakfast & lunch, offering homemade baked goods, omelettes, pancakes, egg sandwiches, homemade French toast, lots of espresso drinks and whole fruit smoothies. Everything is made in house from scratch, including the challah for their French Toast.

They’re perhaps best known, though, for their crepes. “When we first opened the idea of crepes came from my husband,” she said. “The area didn’t have any crepe shops, and we liked the idea. We went with it, and gradually the idea grew.” All of Alessandra’s recipes are the result of a lot of testing, trial and error to get it just right. “One of the secrets to a good crepe is the batter,” said Alessandra. “We worked on it for quite a while to get it right.” They have a wide variety of both sweet and savory crepes, from a strawberry banana crepe with whipped cream, to a smoked salmon crepe, to just a simple crepe with cheese and vegetables.

Dolce can also accommodate dietary restrictions. “All of our crepes can be made gluten free, and our espresso drinks can be made with either cow’s milk or plant-based milks,” she notes. The pancakes can also be made gluten free, as well as vegan.

Every chef has her own favorite ingredient...what is Alessandra’s? “Eggs. They’re really versatile and you can do so much with them. Other than eggs, herbs are one of my favorite ingredients. I think all of them are important depending on what you are cooking. Just a little herb can help make your dish so much tastier.”

Dolce is located at 27 Broadway in Kingston. For more information, visit their website at dolcekingston.com or call 845 339 0921. You can also find them on Facebook at facebook.com/dolcekingston. As of this writing, indoor seating is limited due to COVID restrictions, but there is outdoor seating and to-go is always available. Reservations are not accepted.
The MOUNTAIN CINEMA
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We know spring has come at last when the forsythia blooms, interrupting the drab landscape with intensely golden blossoms that cover the stems from bottom to top. All the more brilliant because the leaves come later, the flowers seem to bring sunshine right up to our fingertips.

Forsythia shrubs are sturdy, long-lived plants sometimes seen on old homesteads, but they may not be as old as they look. They grow so vigorously, a plant just a decade or so old may be a 10-foot specimen with a thick trunk and numerous branches that arch wider than the plant is tall. So when planting a normal-sized forsythia, give it plenty of space. More petite varieties are available today, such as Arnold Dwarf (3 to 4 feet tall), Show-Off Starlet (2-3 feet), and Sugar Baby (1-1/2 to 2 feet), so choose one of these if you need a plant with a smaller footprint.

Forsythias were almost unknown in Europe and the United States until the mid-1800s. Native to Asia, forsythia was first mentioned in Europe by the Dutch botanist Carl Pehr Thunberg, who visited Japan in 1775 or 1776, and took cuttings home with him. His book Flora Japonica describes a plant, surely a forsythia, that he ascribed to the lilac family. In 1804, Martin Vahl, a Copenhagen botany professor, saw this plant in a garden in Leipzig, Germany, and realized it was not a lilac at all. He named it Forsythia after William Forsyth, a Scot then serving as Director of the Royal Garden at Kensington, England.

In 1878, seedlings that appeared to be a cross between two Asian natives, Forsythia suspensa and Forsythia viridissima, were found growing in Göttingen, Germany, by Hermann Zabel, the director of a municipal garden in nearby Münden. The cross, Forsythia x intermedia, was harder than either parent. It became the ancestor of much of the wide variety of Forsythia cultivars now seen in Europe and the United States.

Tough plants that will thrive in almost any soil not seriously waterlogged, forsythia flower most abundantly in full sun, but will grow in shade. The natural form lends itself to a semi-wild garden style, where the size and many arching branches of the large varieties are attractive even in winter after the leaves have fallen. Forsythia tolerates pruning and will rebound even if cut back drastically, though it may not flower the following season. Spring is its season of magnificence, but a few varieties, such as Lynwood, show fall color in a good year. Lynwood’s purple-tinged yellow can be lovely paired with shrubs that turn red.

A Greene County Garden in April

By Margaret Donsbach Tomlinson
The Catskill Mountain Foundation’s Piano Performance Museum reopens to the public on Fridays and Saturdays, from 11am to 3pm by appointment only. Please call the CMF Reservation Line at 518 263 2063, to make an appointment to visit the museum. We will return your call as soon as possible to confirm your appointment.

The docent tour is approximately 30 minutes. Appointments are available for a maximum of three people at a time. Masks are required and temperatures will be recorded at the door and visitors will be asked to answer a short questionnaire related to Covid 19. During the pandemic, visitors will be asked not to touch the pianos or other artifacts on display in the museum. CMF staff have established healthful guidelines for your visit to the museum to provide as safe an environment as possible for visitors and staff. We welcome you and look forward to showing you our extraordinary collection of historical pianos from the 18th, 19th and 20th centuries.

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ATTRACTIONS & THE ARTS

Catskill Mountain Foundation’s Piano Performance Museum
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Hunter, NY 12442
catskillmtn.org
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The Catskill Mountain Foundation’s Piano Performance Museum is the home of the Steven E. Greenstein Piano Collection, a one-of-a-kind collection of historic pianos and musical artifacts. A destination unlike any other in the United States, the Piano Performance Museum offers a unique glimpse into the development of pianos in Europe and America over the past four centuries. Open on Fridays and Saturdays by appointment only. Email ppm@catskillmtn.org or call 518 263 2063 to make an appointment for your visit today!

Delaware & Ulster Rail Road
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Arkville, NY 12406
durr.org
800 225 4132

The Delaware & Ulster Rail Road has big plans to welcome you back in 2021! Even with snow in the air ... we are working on our tracks! Next year we want to be able to announce: "All Aboard ... Next Stop Highmount /Belleayre!" The Delaware & Ulster Railroad is embarking on a major project to restore our tracks to Highmount and Belleayre Ski Resort. What will it take for us to restore our tracks to Highmount? 7,000 environmentally friendly cross ties, treated with "Copper Naphthenate"; 28,000 new rail spikes; 2,000 tons of stone ballast; and lots of hard work and dedication by the team at the Delaware & Ulster Railroad. Join us for our new events season in 2021!
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We’ve been creating landscapes of distinction throughout the Hudson Valley since 1974. We started small in our hometown of Kingston. Today, Augustine Nursery has grown to become one of the leading residential and commercial landscape design firms and the “nursery of choice” among high-end landscape architects, independent contractors and discerning homeowners. We offer a stunning selection of larger scale, estate-grade trees, shrubs and plants. There are hundreds of varieties, ranging from the most popular to the new and emerging. We also offer a full menu of nursery services, from planning and design to installation and dress finish for greenscapes, hardscapes and irrigation.

Houst Hardware
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Spring into the season and Shop local with Houst Hardware, independent and family owned for 88 years. For all your projects, Houst Has IT. Benjamin Moore Paints, Equipment Rentals, Tools, Plumbing, Electrical, Organic and Heirloom Garden Seeds, Organic Soils and Fertilizers, Housewares, Weber grills, Seasonal products, Camping and Toys. Everything you need for work and play. Open every day in the heart of Woodstock.

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N&S Supply is your one-stop resource for all your plumbing, heating and HVAC needs; Whether it’s an oil or gas burner, electric or gas water heater, furnace, toilet, faucet or custom shower, our service parts counters or our beautiful Bath Classics Showrooms will have what you need. We carry complete product lines, including all the accessories needed for any installation, with dependable, on-time delivery service available. We provide everything you would expect from a full-service distributor, including specialty products designed and manufactured to meet your needs and lifestyle. Contact us today and learn more about how we can provide the best solutions for you. Or, visit us at one of our full service locations or showrooms throughout the Hudson Valley and CT.

The Emerson Resort & Spa
5340 Route 28
Mt. Tremper, NY 12457
emersonresort.com
845 688 2828
The Emerson Resort & Spa is a hidden treasure surrounded by the splendor of the Catskill Mountains. With spacious accommodations in the contemporary Inn and Adirondack-style Lodge, Emerson guests enjoy our nature-inspired Spa, Catskill creative cooking in our signature restaurant Woodnotes Grille, shopping in the Country Stores and the World’s Largest Kaleidoscope. The Emerson is an idyllic location for group events and weddings. Dogs are welcome.
Greenville Arms
11135 State Route 32
Greenville, NY 12083
518 966 5219
greenvillearms.com
Originally built in 1889, our historically registered Inn is situated on six acres of gardens, lawns, and woodlands. The Queen Anne Revival-style main house, renovated Carriage House, and recently constructed Cottage building are host to 16 guest rooms open year-round to guests. Every guest room is uniquely decorated with a blend of antiques and modern amenities. A hot, cooked-to-order breakfast is included with each room.

Catskill Mountain Foundation’s Mountain Cinema
Doctorow Center for the Arts
7971 Main Street
Hunter, NY 12442
catskillmtn.org
518 263 4702
We show top Hollywood, foreign, and independent films at the Doctorow Center for the Arts in Hunter, just a mile west of Hunter Mountain and a short drive from Windham Mountain. Available for rental for private showings: call Steve at 518 263 2072 for rates and more information.
A frequent contributor to the Guide magazine, Francis X. Driscoll is an award-winning nature photographer whose work involves total immersion in a setting so that he might capture that rare glimpse and share it with others. His primary subject is the Catskill Forest Preserve. He shares his craft with others by leading hikes, conducting workshops and giving private instruction. The largest selection of his work can now be found at Tannersville Art & Antiques, open Friday through Sunday from 11 am to 5 pm.

In a market where homes are widely diverse in style, size and value, making a decision on how to list your property requires a team effort from a group of experienced real estate professionals. If you are interested in selling your home or commercial property please call us to request a consultation.

Gordon Hunter Mountain Realty, LLC is one of the prime real estate professionals in Hunter. They are dedicated to serving you when you’re looking for property in Upstate New York and Northern Catskill Mountains. Their staff specializes in many different types of properties near Hunter and Windham Mountain ski resorts.
At Win Morrison Realty we listen to your wants and needs while assisting you to make them a reality. We pride ourselves on being the largest and most respected real estate company in the Hudson Valley. Whether it is a weekend retreat, mansion, land, commercial property or business, our experienced agents will assist you every step of the way. We have seven offices located throughout the Hudson Valley and a team of over 100 real estate professionals. We are members of numerous MLS (Multiple Listing Services) to serve you, from New York City to the Adirondacks. Please stop in or call any of our offices ... we are here to serve you.

Windstar Realty
Locations in Windham, Catskill, and Grand Gorge
windstarrealty.com
518 734 6600
Windstar Realty Group, “The Fastest Growing Realtor on the Mountaintop,” is a full service Real Estate Agency serving the Greene and Delaware County areas of NY from our Windham, Catskill, and Grand Gorge offices. Whether you are buying or selling a home, property, or business in the Upstate NY area Windstar Realty Group is the agency for you! From skiing, hunting, hiking, and golf to the rolling, lush landscapes, the Catskill region offers the perfect balance of adventure and serenity. If you are looking to sell, purchase or rent in the Catskills, contact Windstar Realty Group.

Catskill Mountain Foundation’s Kaaterskill Shoppe
6042 Main Street
Tannersville, NY 12485
kaart.catskillmn.org
518 589 7500

Located next door to the Orpheum Film & Performing Arts Center, our shoppe features a curated selection of books and gifts from around the Region and around the world. Open Friday through Sunday from 11 am to 6 pm, with special shopping hours for seniors and the immune-compromised from 11 am to noon on Fridays. Check out our NEW website for online shopping!

The largest selection of my work is now available at

Tannersville Antiques And Artisans
6045 Main Street • Tannersville, NY 12485
518-589-5600
Open 11AM - 5PM Friday through Sunday

For more information visit
www.francisxdriscoll.com
CVS
60 Mill Hill Road
Woodstock, NY 12498
CVS.com
845 679 3686
Pharmacy, photo finishing, health and beauty products, fragrances, snacks, drinks, newspapers and magazines, and more. Your go-to stop if you’ve forgotten that extra important something on your trip. For any special occasion, they carry cards, candy, decorations, and a wide variety of reasonably-priced gifts for men, women, and children.

Hickory Hill Market
5200 NY-23
Windham, NY 12496
hickoryhillmarket.com
518 734 6300
A must-stop on the way to the mountain, or to pick up that last minute item you forgot for your Holiday dinner. Featuring a beer cave with nearly 200 varieties of brews and micro-brews; all of your grocery and convenience needs, including fresh vegetables and produce; a full deli counter with a full line of Boars Head products for all your deli needs; sandwiches, salads and personal pizzas to go; hand-dipped ice cream and milkshakes; and of course gasoline for the ride home. Visit our website for daily specials and online ordering.

Kenco
1000 Hurley Mountain Rd.
Kingston, NY 12401
atkenco.com
845 340 0552
A locally owned and operated family business, Kenco’s doors first opened in 1982, and is committed to the proposition that hard workers need clothing and gear to match their ambition. Since then we have applied the same principle and grown to include clothing and footwear for working, outdoor adventure, and casual Catskill living. Kenco is the place to go to for knowledge and gear for your next outdoor Catskills adventure.

Moose Crossing
1 Reservoir Rd.
Shokan, NY 12481
rustic-cabin.com
845 657 9792
Casual, rustic and country Adirondack-style furniture, home furnishings, home decor, accessories, gifts and collectibles. Hand-crafted, Made-In-America sold wood furniture and furnishings for your home, lodge or cabin. Jewelry, blankets, pillows, rugs and clothing in Native American, Western and country motifs and styles. The best selection of nature-inspired items hand crafted from artisanal craftsmen located locally and from around the country.

The Nest Egg
84 Main Street
Phoenicia, NY 12464
thenesteggcountrystore.com
nesteggshop.com
845 688 5851
An old-fashioned country store in the heart of the Catskill Mountains, offering relaxed shopping and mountain hospitality. You’ll find a little bit of everything here: Minnetonka Moccasins, t-shirts & sweat-shirts, local area books and hiking maps, candles, soaps, incense, jewelry, local maple syrup and honey, nostalgic candies, toys, puzzles, games and souvenirs ... and home-made delicious fudge! Owner Robin Kirk’s family has owned The Nest Egg since 1968.

Olives Country Store & Cafe
3110 State Route 28
Shokan, NY 12481
olivescountrystoreandcafe.com
845 657 8959
Olives is the place to stop on the way up the mountain for your coffee & fresh made to order breakfast, to take with you or eat in the Café, for your travel back home and Late Lunch on the way down the mountain, clean rest rooms, Mobil Gas & Diesel, and our unique Catskill Mountain & Ashokan Reservoir logo merchandise along with the expanded one-of-a-kind Gift Shop. Awarded the 2018 Ulster County Small Business of Year!

Catskill Center for Conservation & Development
43355 Route 28
Arkville, NY 12406
catskillcenter.org
845 586 2611
Since 1969, the Catskill Center has led the effort to protect the Catskill Park and Catskill Forest Preserve. Their mission is to protect and foster the environmental, cultural, and economic well-being of the Catskill Region.
We are a membership-based, nonprofit organization that provides forestry education and services to private Catskill landowners. Now caring for over 77,000 acres worth of private properties across Delaware, Greene, Otsego, Schoharie, Sullivan, and Ulster Counties.

Greene County Economic Development Corporation
411 Main Street
Catskill, NY 12414
greenecountyedc.com
518 719 3290
The Greene County Economic Development Corporation is your gateway to establishing your business in any of the 14 Catskill Mountain, rural valley, and historic Hudson River towns. Their team connects entrepreneurs, developers, site selectors, and corporate leadership with resources, municipalities, and investment incentives for job-creating businesses.

Welcome to a harmonious blend of nature, balance and restoration. It is our pleasure to introduce you to spa therapies inspired by the earth’s elements and the tranquility of the Catskills. The Emerson Spa provides a serene experience that combines our natural surroundings with the deep relaxation effects of stone therapy and custom design treatments to suit the health, lifestyle and desire of every guest. Please call for a reservation.

The Catskill Interpretive Center is your gateway to Catskills, where you can learn about the vast outdoor recreational opportunities in the area as well as discover Catskills communities and rich cultural and natural history. The Catskill Interpretive Center is now open for phone consultations and for drive-up information.
A Chronicle of a Pivot at a Point in Time
by Jamar Roberts and composer David Watson
April 18, 2021 at 7:30 pm

In March 2020, just as the pandemic hit, Works & Process invited Jamar Roberts, Alvin Ailey American Dance Theater’s first resident choreographer, to develop a piece for Works & Process Artists (WPA) Virtual Commissions. Roberts created Cooped, with music by David Watson, which was described by The New York Times as “one of the most powerful artistic responses yet to the COVID-19 crisis.” During his two weeks at the Orpheum, Roberts continued to choreograph a new work that was first developed in a summer 2020 Works & Process bubble residency at Greene County neighbor Petronio Residency Center. Dancers include Patrick Coker, Ghrai DeVore-Stokes, Jacquelin Harris, Courtney Celeste Spears, and Brandon Michael Woolridge, and the commission will feature new music by Watson. The work will premiere in 2021-2022 in an intimate program alongside Cooped as well as select solos choreographed by Roberts for Choreography of Light by Brandon Stirling Baker, another Works & Process commission.

New music commission made possible by The O’Donnell-Green Music and Dance Foundation.

Rhapsody in Blue, A Kaleidoscope of New York
by Caleb Teicher & Company
April 25, 2021 at 7:30 pm

For almost a century, composer George Gershwin’s “Rhapsody in Blue” has served as one of the most iconic musical portraits of New York City. To support the spirit of New York at a time when it is struggling, choreographer Caleb Teicher will assemble a small ensemble of dancers including LaTasha Barnes, Nathan Bugh, Gaby Cook, Abdiel Jacobsen, Jennifer Jones, and Macy Sullivan to create a new work that captures New York City in all its beauty and peril. When the work premieres acclaimed pianist and composer Conrad Tao will join the cast performing live. Teicher and Tao’s last collaboration, the Works & Process-commissioned More Forever, was recognized among The New York Times’ “Best of 2018,” and in 2019 was awarded a Bessie Award.

For more information
worksandprocess.org
catskillmtn.org
wish you were here...

Vintage Catskills Postcards from the Collection of the New York Public Library
April is a month with a wide variety of weather conditions, but as we make our way through the month, the temperatures are generally moderating and any snowpack left on our peaks is generally melting. April is also the start of what is called mud season in the Catskills, as snowmelt and wet weather combine to create muddy roads, very wet trails and generally muddy conditions almost everywhere. It doesn’t make for ideal conditions for outdoor activities unless you like wet feet or have really good waterproof boots, but there is still plenty happening in the Catskills to keep everyone busy!

Looking to give back to the mountains that you love? Learn how you can support the Catskill Center’s efforts to protect and preserve the Catskills!

Mud Season Hiking Tips
What is mud season? It is the time in early to mid-spring when the snowpack is melting or has just melted, and when the trails here in the Catskills are extra wet. We want you to be able to enjoy these trails any time of the year, but we want to make sure you can enjoy mud season’s soggy trails safely and without damaging them or the surrounding environment!

Trails are slippery when wet and muddy!
As ice and snow melts, you might be tempted to think trails become easier to walk, but a muddy, wet trail forces you to pay attention to where you step. First of all, mud-caked boots don’t grip as much, second Catskill rocks are slippery when wet! Expect to hike slower than normal and proceed with caution during your hike.

Treking poles are always helpful, but especially so on wet, muddy trails. They help you keep your balance and make hiking easier.

The highest trails in the Catskills often keep snow and ice late into the spring!
Traction aids, such as microspikes are essential in these conditions and will be needed at higher elevations long after we’ve put our snowshoes in the closet or the trailhead looks like spring is firmly in place. Be sure to pack those microspikes!

Wet trails can be easily damaged!
Wet, muddy trails are more prone to erosion, as is the soil surrounding those trails. Mud season hiking requires walking in the center of the treadway and/or stepping on the many Catskill rocks wherever possible. This preserves both the trail and your footwear.

If you are tempted to walk around a wet area, remember that you are damaging plants and loosening soil, which will result in erosion and natural resource damage.

Find your trail!
The Catskill Region does have trails that you can enjoy in soggy spring conditions without causing damage. Stop by the Catskills Visitor Center or give the Visitor Center staff a call at (845 688 3369) for suggestions. You can also visit them on the web at catskillsvisitorcenter.org.

You need the right gear!
Keep your feet dry and comfy, and be sure to wear waterproof boots in the spring. Gaiters will also help keep your feet dry. With proper waterproof boots, socks and gaiters, you can keep your feet warm, be steady on your feet and be able to walk in the middle of the trail to prevent additional erosion and trail damage!

Catskills Trout Tales
Spanning the months of April and May in the Catskills, Catskills Trout Tales works to capture the cultural and natural history of the Catskills as the birthplace of American fly-fishing while building connections between regional hospitality businesses, conservation organizations and local media. Catskills Trout Tales is a campaign to invite visitors to come and stay in the region, exploring the area’s forests, waters, and historic communities as stewards rather than simply consumers

Like any popular outdoor destination, the Catskills must find a way to balance increased tourism with the protection of its natural resources, so visitors understand the value and vulnerability of the ecosystems they have come to experience. By partnering with both hospitality/retail businesses and nonprofit environmental/community organizations, Catskills Trout Tales seeks to educate and inspire visitors to love this special place into life rather than love it to death, and to become return visitors.

Simultaneously, projects that seek to engage small businesses and nonprofit organizations in this region must find ways to
make their buy-in relevant and sustainable. Catskills Trout Tales invites participating organizations to contribute in ways that directly strengthen their own businesses as they strengthen the region. We believe that this is a powerful model that is deeply sustainable: inviting participation that challenges people not only to help with this effort but to see what unique elements that they can add that will both make it unique to the Catskills but beneficial to their mission.

Learn more about Catskills Trout Tales and events happening in the Catskills this April and May on facebook.com/catskillstrouttales.

Visit the Catskill Park’s Visitor Center
Located in Mount Tremper, the Congressman Maurice D. Hinchey Catskills Visitor Center (CVC), is the official visitor center for the Catskill Park. Operated and managed by the Catskill Center, staff members are available at the CVC with information, maps and all the advice needed to plan a Catskill adventure. A walk-up service window at the building is open every day except for Wednesdays, from 10 am to 3 pm. Visitors who wear a mask and follow social distancing protocols can get their Catskill questions answered in person, receive tourism literature, and make purchases at the CVC’s shop. The CVC building, including the restrooms inside, are not yet open to the public, but a port-a-john is available in the parking area.

CVC staff are also available to answer questions about the Catskills and the Catskill Park via email at info@catskillcenter.org or phone at 845 688 3369.

In addition to the walk-up service window, 1.5 miles of trails on the CVC’s grounds, including the (roughly) 0.5 mile ADA accessible Interpretive Loop Trail, are open to the public daily. The 80-foot tall Upper Esopus Fire Tower, which was constructed and opened last fall, is also open daily to visitors. Picnic tables are available on site for those who wish to enjoy a picnic lunch.
The Catskills Visitor Center is located at 5096 Route 28 in Mount Tremper. Visitors can explore the ever expanding resources available online for the CVC on the web at catskillsvisitorcenter.org and on the CVC’s Facebook page at facebook.com/catskillsvisitorcenter.

Catskill Park Advisory Committee
Consisting of representatives from local governments and organizations, the Catskill Park Advisory Committee (CPAC) was established to facilitate communication within the Park. Chaired by the Catskill Center, it provides a forum for communities, user groups and stakeholders of the Catskill Park and the Catskill Watershed to discuss issues of regional importance. The purpose of the Committee is to provide assistance, advice and guidance to the DEC, the New York City Department of Environmental Protection and other land managers in the management of the New York State Forest Preserve, the Catskill Park and the Catskill Watershed.

Meetings are held quarterly and are open to the public. If you’d like to learn more, join the mailing list or attend the next meeting, please contact the Catskill Center at 845 586 2611 or email them at cccd@catskillcenter.org with CPAC in the subject line, asking to be added to the mailing list. Please note that for the time being CPAC meetings will be held virtually. You must be on the mailing list to receive the email to register for the virtual meeting.

Catskill Park Updates Now Available Online
Local recreational opportunities are always changing, and by visiting the Catskills Visitor Center’s Trail Conditions page you can now see updates related to the Catskill Park, Catskill trails, Catskill campgrounds and camping, Catskill boating, skiing, and more at catskillsvisitorcenter.org.

Give Back to the Catskills
The natural beauty, the majesty of the mountains, the protection of the Catskill Forest Preserve, the region’s natural and cultural resources, all need your help! By supporting the work of the Catskill Center, you support: stewardship of our Catskill Park and its vast natural resources; the Center’s collaborative spirit as we convene, create partnerships and facilitate discussions that benefit the region; and the Center’s work to support education, arts and culture throughout the Catskills.

To support the work of the Catskill Center, become a member online through their website at catskillcenter.org/membership or donate by mail: Checks made out to the “Catskill Center” can be mailed to Catskill Center, PO Box 504, Arkville, NY 12406.

Jeff Senterman is the Executive Director of the Catskill Center for Conservation and Development in Arkville, NY, a member of the Board of Directors for the American Hiking Society, the Catskill Watershed Corporation and the Central Catskills Chamber of Commerce. Jeff graduated with a degree in Environmental Science from Lyndon State College and worked for many years as an Environmental Planner in New England before coming back to New York and the Catskills in the nonprofit sector. To learn more about the work of the Catskill Center in the Catskills, visit catskillcenter.org.

#RecreateResponsibly in the Catskills
As the Catskills get busier, it can be confusing to navigate this “new normal” in terms of how to recreate responsibly. The #RecreateResponsibly guidelines give some sound advice on how to get outdoors.

When you choose to recreate responsibly, you are doing your part to keep yourself and others safe and healthy.

Know Before you Go:
Check the status of the place you want to visit. If it is closed, don’t go. If it’s crowded, have a plan B.

Plan Ahead:
Prepare for facilities to be closed, pack lunch and bring essentials like hand sanitizer and a mask.

Stay Close to Home:
This is not the time to travel long distances to recreate. Most places are only open for day use.

Practice Physical Distancing:
Adventure only with your immediate household. Be prepared to cover your nose and mouth and give others space. If you are sick, stay home.

Play It Safe:
Slow down and choose lower-risk activities to reduce your risk of injury. Search and rescue operations and health care resources are both strained.

Leave No Trace:
Respect public lands and communities and take your garbage with you, including disposable gloves, and masks.

We all have a shared responsibility to care for these places and ensure they remain for future generations to enjoy. Lead by example and join the Catskill Center and the Catskills Visitor Center in learning how to #RecreateResponsibly at recreateresponsibly.org.
Bringing the Community Together through the Arts

2021 PERFORMING ARTS SEASON

There are many unknowns as we plan our 2021 season. We will continue to work with our artists to offer virtual, recorded performances throughout the year. We are hoping to present The Nutcracker live in the Orpheum in December 2021.

FOR CLASSICAL MUSIC LOVERS

Salon Series of 12 Performances with the Academy of Fortepiano Performance
A monthly series of informal online performances and discussions with fortепiano students and professionals anywhere, hosted by AFP faculty and guest artists around the world.

A Night at the Theater, London, at the Turn of the 18th Century
Labyrinth Baroque Ensemble
Richard Kolb (Music Director) and Tracy Cowart (Stage Director)
Saturday, September 4 @ 7:30pm or a virtual performance date TBD
The ensemble brings to life the ravishing beauty and wry wit of 17th and 18th century chamber music on period instruments.

Thanksgiving Weekend Chamber Music Concert
Arranged and Conducted by Robert Manno
Saturday, November 27 @ 7:30pm or a virtual performance date TBD

FOR FAMILIES AND KIDS

Virtual performances in each season of 2021.

No Strings Marionette Company: “The Snowmaiden”
March, 2021
Animals, humans and mythical creatures populate this beloved Russian folktale.

Enchantment Theatre from Philadelphia
Three stories from the Brothers Grimm

FOR DANCE LOVERS

We continue to do everything we can to support dance artists who seek safe studio and theater space to continue their dancing. Dance residencies will be hosted at our facilities in the winter, spring and summer of 2021.

ZviDance Residency
Zvi Gotheiner, choreographer
Three Weeks in January, 2021
Films of the dancers in residence will capture their experience of working in the Catskill Mountains. Final performances will be available later in the year on WNET.

Orpheum Dance Program Performances
Directed by Victoria Rinaldi and featuring dancers from the Community Ballet program as well as students and professional dancers from other schools and dance companies in the Northeast.

A Midsummer Night’s Dream
August, 2021
A night of dance and spoken word including dancers from professional ballet companies and local ballet students.

The Nutcracker
December, 2021
The magic continues with this annual holiday production featuring local ballet students and professional dancers.

A FEW LAUGHS GO A LONG WAY

Tune in for staged readings of a pair of short theater comedies filmed at the Doctorow Center for the Arts in Hunter.

Wanda’s Visit, by Christopher Durang
Featuring Darcy Dunn, Dayna Kurtz, John McCaffrey, and Mark Singer
May or June, 2021
In this madcap farce, a married couple in a stale marriage host an unexpected visit from the husband's old girlfriend, and she turns out to be the guest from hell.

The second play in this series has yet to be chosen.
ONLINE REGISTRATION IS NOW OPEN!
www.sugarmaples.org | www.catskillmtn.org
On Instagram: @Sugarmaples.center

WEEKLY CERAMICS CLASSES
BASICS & BEYOND
Instructor: Susan Bogen
June 23 to August 25

CLAY FOR SENIORS
Instructor: Susan Beecher
June 23 to August 25

CERAMICS WORKSHOPS
HANDBUILDING: TRICKS OF THE TRADE
Instructor: Vince Pitelka
June 17 to June 22

SENSATIONAL SODA FIRING
Instructor: Bruce Dehnert
June 24 to June 27

DELICIOUS DISHES
Instructor: Susan Beecher
July 2 to July 4

LEVEL UP YOUR PATTERN
Instructor: Michael Kline
July 8 to July 12

COILING AND SLAB CONSTRUCTION: AN UNORTHODOX APPROACH TO TRADITIONAL TECHNIQUES
Instructor: Jeff Shapiro
July 15 to July 20

AN EXPERIMENTAL SALT FIRING
Instructors: Max Seinfeld & Stephanie Lanter
July 22 to July 27

EXPRESSIVE TIPS & SODA FIRING
Instructor: Kenyon Hansen
July 29 to August 3

MARRYING FORM AND SURFACE WITH BRENDA QUINN
Instructor: Brenda Quinn
August 5 to August 10

WHICH CAME FIRST, THE POT OR THE IDEA
Instructor: Lindsay Oesterritter
August 12 to August 16

THE POETIC PICTURE: CLAY AS CANVAS
Instructor: Shanna Fliegel
August 19 to August 24

PATTERN ON THE CLAY SURFACE
Instructor: Adero Willard
August 26 to August 31

MOSAICS MAGNIFICENT MOSAICS
Instructor: Cynthia Fisher
July 23 to 25

PAINTING CHINESE BRUSH PAINTING
Instructor: Linda Schultz
June 26 to 27

FIBER ARTS BASICS & BEYOND WEEKLY WEAVING CLASS
Instructor: Laura Pierce
FULL Session 1: June 7 to July 26
Session 2: August 9 to September 27

INTRO TO RIGID HEDDLE
Instructor: Teresa Curtiss
August 7 to 8

If a course is marked as FULL, you may call us at 518-263-2001 to be placed on the wait list.
PLEASE DONATE TO THE CATSKILL MOUNTAIN FOUNDATION!
Your support matters and makes everything we do possible!

EACH YEAR, THE CATSKILL MOUNTAIN FOUNDATION

- Presents and hosts more than 20 performances and lectures.
- Offers free or subsidized arts programs that are enjoyed by hundreds of local children.
- Offers works of over 40 regional artists, along with the a hand-curated collection of over 4,000 books.
- Hosts arts residencies bringing many artists to our community for extended stays.
- Is the home of the Piano Performance Museum, a rare collection of historic playable pianos.
- Runs a dozen studio arts programs, with students from around the U.S.
- Shows more than 100 films on our four screens in Hunter and Tannersville.
- Publishes the monthly Guide magazine, distributed throughout the Catskill Region and at New York State Thruway rest stops.

YES! I would like to help the Catskill Mountain Foundation in its mission to bring the arts to the Mountaintop

Please accept my donation of: $_____________

You may also make a donation online at https://bit.ly/2E3Exny

All donors are listed in our playbills and receive our weekly e-mail updates.

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E-mail:__________________________________________
Phone:__________________________________________

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Address:__________________________________________
City:__________________________________________ State: ________ Zip:________

☐ Check if this is a new address.

Please make your check payable to: Catskill Mountain Foundation
PO Box 924 • Hunter, NY 12442

Become an “Angel of the Arts”: Make this a monthly gift

I would like to donate $____________ monthly.

☐ Check Enclosed  ☐ Visa  ☐ Mastercard  ☐ AmEx

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Signature ____________________________

You may be able to double your contribution if you work for or are retired from a company that has a matching gift program. To make your match, simply obtain a form from your company’s Matching Gift Coordinator and send it along with your contribution.

Catskill Mountain Foundation is a 501(c)3 not-for-profit corporation. All gifts are tax deductible as allowable by law.

Questions/More Information: Call 518 263 2001
WE MISS YOU AND CAN’T WAIT TO SEE YOU SOON!

“All art has this characteristic – it unites people.”

—Leo Tolstoy
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