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This September, the Catskill Mountain Foundation’s Orpheum Dance Program will proudly celebrate the fifth anniversary of its Community Ballet Class. The original mission of the Orpheum Dance Program was to expose local children to ballet, and the discipline and joy of performing, by giving them the opportunity to appear onstage with extraordinary young dancers from elite ballet programs. The Community Class was formed after several local children expressed a desire to learn to dance like the trained dancers they shared the stage with during the annual *Nutcracker*. Offering those local children high level ballet classes was the natural next step. In September 2017, children signed up for their first classes in the Red Barn in Hunter and the classes have continued ever since.

On that first day, everyone was a beginner. These days, those same students perform principal roles in *The Nutcracker*, win admission and scholarships to prestigious summer programs, and many have progressed to dancing en pointe. This past December, Lada Svechnikova, who was a member of the original Community Ballet I Class, became the Orpheum Dance Program’s first mountaintop Clara. She follows in the footsteps of Sydney Henson and Penelope Struthers, who trained with Victoria Rinaldi privately. Sydney recently won first place at the Youth America Grand-Prix Semi-Finals in Philadelphia, and both Penelope and Sydney will be participating in prestigious intensive study programs this summer.

The Founding of the Orpheum Dance Program and the Community Ballet Class

In 2014, the Catskill Mountain Foundation partnered with Victoria Rinaldi, formerly a ballerina with the Metropolitan Opera Ballet Company, to form what would become the Orpheum Dance Program. While the Foundation has presented both classical and contemporary ballet productions each year since its inception in 1998, the Orpheum Dance Program would provide opportunities for local students to take ballet classes and perform on stage in its annual productions. As director of the program, Victoria’s teaching and private coaching experience with students from the Mountain Top and Hudson Valley Region would soon blossom into an annual program including two full ballet productions and a Community Ballet Class recital.

In the early days, Peter and Sarah Finn, founders and directors of the Catskill Mountain Foundation, offered to provide their Red Barn studio space in the Village of Hunter. Private lessons and coaching began with the understanding that Victoria would produce and direct the first performances of *The Nutcracker* in at the Orpheum in Tannersville in 2015. That year, Victoria’s private students were featured in the major roles, and the corps dancers were brought in by colleagues. Auditions were held in September to fill the easier parts played by local children and adults. It was
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a huge undertaking, as there had been no ballet program in the local area for many years. Participation in *The Nutcracker* would be free, costumes would be supplied, and children and parents only had to promise to come to rehearsals to be cast in the show. By the next year, performances of *The Nutcracker* increased to four shows; by 2021, there were six sold-out shows over two weekends.

Prior to their participation in *The Nutcracker*, most of the local children had never even seen a ballet performed live on stage. They soon wanted lessons—they wanted to dance like the beautiful dancers they saw en pointe. With a new understanding of the discipline and a newfound love of ballet, parents wanted an opportunity for their children to have the discipline and structure of good dance training. In September 2017, the Orpheum Dance Program’s Community Ballet Class was formed. Each week, students took classes at the Red Barn after school. In the years since then, the classes have expanded to include Ballet I, II and III, and private instruction. Students who had never taken any ballet lessons are now learning to dance en pointe.

“The Community Ballet Class came about in a backwards way,” says Victoria. In most cases, the ballet program comes first and trains dancers for a long time before the first production is even considered: George Balanchine’s School of American Ballet, for instance, was started in the 1930’s and was in existence for many years prior to his first production of *The Nutcracker* in 1954. In the case of the Orpheum Dance Program, its production of *The Nutcracker* came first, and the school was formed a couple of years later. For the first three years, Victoria’s private students danced the major *Nutcracker* roles and provided excellent role models for the children. With only raw talent, those students learned to take direction, train, and understand musical cues. The children rehearsed for two months and wanted to dance like the older students. When other regional ballet schools started to notice the progress of these young dancers, she knew that it was time to start her own ballet program.

“It was gratifying to take new kids and see what they can do now,” says Victoria. “Normally, I taught students who had taken years of lessons and already had the mindset, motivation and desire. Some of the Community Ballet students have that desire now.”

**Success Stories**

After participation in the Community Ballet Class, some local students have begun to audition and compete for places in well-respected ballet companies. Members of the original 2017 Community Ballet Class performed featured principal roles in *The Nutcracker* in 2021. With hard work and perseverance, they will follow their colleagues into a bright future.

Lada Svechnikova, age 12, first heard about *Nutcracker* auditions at school. She brought home a flyer and her parents encouraged her to audition. That first year, she was a mouse and an angel. Her parents had never seen her more excited than when she was on stage for the first show. Lada enjoyed it so much that she began to take Community Ballet Class. Even during the pandemic when ballet classes were on Zoom, Victoria recommended stretching and strengthening exercise in addition to her lessons to build stamina. It was during that time that Lada began to take private lessons. Lada worked hard and became an understudy to the role of Clara in *The Nutcracker* in 2019. In the beginning of 2021, Lada turned 11 and was ready to start working en pointe, which requires just the right pair of well-fitted pointe shoes. Victoria went to Saratoga with Lada and her parents for her first pointe shoe fitting. In December 2021, Lada danced on stage in the role of Clara, a role she had dreamed of since her first *Nutcracker*.

Lada continues to take ballet lessons three times a week year-round, and still finds time for other activities. She plans to continue taking Community Ballet Class, knowing that “it is one of the best things for kids on the Mountain Top—it combines sports and art, helps develop self-esteem, confidence, good posture and love for beauty of classical music.” Most of all, Lada says, “Every week I look forward to dancing with my friends in Miss Victoria’s community class.”

This summer, Lada would have attended the Bolshoi Ballet Academy summer intensive in Connecticut for three weeks, taking ballet lessons every day. As Lada’s first and only ballet teacher, Victoria recommended that Lada travel to New York City to audition for this highly competitive program. Girls from all over the world participated in the audition, which was a one-hour class taught by Bolshoi Ballet teachers who evaluated techniques, skills and ability to understand ballet terms and repeat combinations.
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Lada was ready for the audition and was accepted two days later. Although the Bolshoi intensive has since been cancelled for 2022, Lada is well-prepared for other opportunities to study dance, and Victoria is currently searching for other summer intensives for her.

Other students who have participated each year since the first Nutcracker include Sophia Dyjak, who has danced the roles of Clara and the Doll, and Isabella Parisi, who stepped into the role of Nutcracker Prince this year, the first female in the program to take on this difficult role. She was excited to take on the challenge, stepped in about halfway through the process, and danced that role in all six performances!

Other ODP success stories include Penelope Struthers, who danced as Clara for two years and was recently accepted into the Boston and Washington ballet summer intensives. Nathan Smith, currently a student at Ballet Tech, danced as Fritz many times in the Orpheum Dance Program Nutcrackers and in the 2021 NYC Ballet’s Nutcracker at Lincoln Center. Nathan will attend ABT JKO on a full scholarship this summer. Carla Muscynski was in the Community Class last year and now attends Ballet Tech in New York City. Kensi Dempsey and Elisia Blass had their first pointe shoe fittings in Saratoga in February, and are doing well, and Roma Cherubini has just started to dance en pointe.

Victoria’s original private students, Justin Valentine, Freeda Electra Handelsman, Orlando Harbutt and Sydney Henson, have all gone on to succeed in international competitions, college dance programs, and highly-respected dance companies. These students danced the major roles in the Orpheum Dance Program’s first few Nutcracker performances. Freeda received her degree from California Institute of the Arts. Sydney is finishing her time at The Rock School for Dance Education in Philadelphia, and has been offered a trainee position with The Joffrey Ballet in Chicago. Orlando just received a contract as an Emerging Artist with Ballet BC and is on his way professionally.

Other Productions
In addition to The Nutcracker each year in early December, the Orpheum Dance Program presents the Community Ballet Class Recital in the spring and A Midsummer Night’s Dream in the summer. Auditions for A Midsummer Night’s Dream will be held at the end of June: visit catskillmtn.org for exact dates. As we re-emerge from COVID restrictions, there are glimmers of potential in the Community Class students, even in Ballet I.

This year, the recital will be held on Saturday, May 21 at 2 pm at the Orpheum Film and Performing Arts Center, Tannersville, NY. The recital program will include excerpts from Ballet Études, an interesting ballet that follows the structure of a ballet class. Guest artists and soloists may include some young professional alumni of the Orpheum Dance Program. Jillian Schubert, one of Sugar Plum Fairies this past year, will also dance at the recital. Lada Svechnikova will dance her first solo en pointe. Sophia Dyjak will also dance en pointe. The recital will close with the Circus Ballet from The Bartered Bride.

For More Information
For more information about the Orpheum Dance Program, please visit catskillmtn.org/our-programs/orpheum-dance-program.html.
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2 oz milk
Splash of grenadine
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Green Onion-Stuffed Brook Trout with Hazelnuts
Chef Bryan Calvert, Binnekill Tavern, Margaretville, NY

Your fishmonger does most of the heavy lifting here, so this is actually quite simple. The best part is the insanely flavorful stuffing that lends a crunch and brightness to the tender, white fish. If you don’t have a fish grill basket, tie each fish with wet kitchen twine in 3 places and cook on the grill or in a sauté pan.

4 fresh brook trout (or Arctic char), scaled, butterflied, heads, tails and fins removed
1½ cup sliced fresh flat-leaf parsley
1 bunch spring onions or scallions or 2 whole ramps, sliced (about 1 cup)
1 cup fresh bread crumbs
1 tablespoon finely grated lemon zest
½ cup chopped hazelnuts
2 tablespoons plus 1 teaspoon extra virgin olive oil
Fine sea salt and freshly ground black pepper

Preheat a grill to high heat.

In a large bowl, toss together the parsley, onions, bread crumbs, lemon zest, hazelnuts, 1 tablespoon of olive oil, 1 teaspoon salt, and 1 teaspoon pepper.

Rinse the trout and pat dry. Rub 1 teaspoon of olive oil on the outside of each trout and season with salt and pepper. Place a quarter of the onion stuffing in the cavity of each trout, spreading evenly from the head end to tail end.

Grill the trout in a fish grill basket for about 7 minutes on each side, or until the stuffing is hot and the fish is opaque in the center.
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Roasted Tomato Soup
Andrew Goldberg, Gracie’s Luncheonette

2-3 lbs. fresh plum tomatoes
1/2 cup olive oil, divided
5-6 cloves garlic, peeled & chopped
9 oz (about one large) onion, chopped
12 oz. tomato paste
4 cups chicken stock
1 bay leaf
5 tablespoons butter
salt & pepper

Preheat oven to 400 degrees.
Core and halve the tomatoes, place into a large bowl, and toss with 1/4 cup of the olive oil. Season to taste with salt and pepper. Spread the tomatoes into an even layer on a parchment lined baking pan, skin side up, and roast until the skins begin to blister, about 20-25 minutes. When cool enough to handle, remove skins from the tomatoes and discard.

Add remaining olive oil to a large soup pot over medium heat. Add the onion and garlic and cook, stirring every so often, until translucent, about 5-10 minutes.

Stir tomato paste in with the garlic and onions and continue to cook until the tomato paste starts to caramelize, about 5 minutes.

Add the roasted tomatoes, chicken stock and bay leaf, stir to combine, and increase heat to bring to a boil. Once the soup comes to a boil, reduce the heat to low, cover and simmer for 20-30 minutes.

Remove the bay leaf and add in the butter. With an immersion blender, or a regular blender, puree the soup until smooth. (You may need work in batches if you are using a regular blender.) Season to taste with salt and pepper.
Jessie’s Harvest House Orzo Mac n’ Cheese
Chef Phil DeFalco, Jessie’s Harvest House, Hunter, NY

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>8 tbsp. butter</td>
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<tr>
<td>½ cup AP flour</td>
</tr>
<tr>
<td>1 lb orzo pasta</td>
</tr>
<tr>
<td>3½ cups milk</td>
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<tr>
<td>2 cups heavy cream</td>
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<tr>
<td>¼ tsp. freshly grated nutmeg</td>
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<tr>
<td>¼ tsp. freshly grated black pepper</td>
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<tr>
<td>4½ cups sharp cheddar cheese, grated</td>
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<tr>
<td>2 cups Asiago cheese, grated</td>
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<tr>
<td>2 cups parmesan cheese, grated</td>
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<tr>
<td>1 cup Italian bread crumbs</td>
</tr>
<tr>
<td>2 cups bacon bits</td>
</tr>
<tr>
<td>2 cups peas</td>
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<tr>
<td>2 cups butternut squash cubes</td>
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</tbody>
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Preheat oven to 375F. Butter 8” x 11” and 8” x 8” casserole dishes or one larger pan, set aside.

Melt 2 Tbsp. butter in medium sauté pan.

In another medium saucepan, heat the milk.

Fill a large pot with salted water and place on high heat.

In another medium saucepan melt the remaining 6 Tbsp. butter and then add the flour, stirring and cooking of 1 min.

Whisk in the hot milk slowly and continue cooking and whisking until mixture bubbles and thickens. Remove from heat.

While the milk mixture is still hot, whisk in the salt, nutmeg, black pepper, cayenne pepper, 3 cups of the cheddar, 1½ cups Asiago and 2 cups of parmesan. Stir well with a wooden spoon until cheese melts. Set aside.

When water has come to a boil add the orzo and cook for 8-10 mins. You want this more underdone than al dente. Drain and rinse in a colander. Stir into cheese sauce and add bacon, peas, butternut squash

Pour into prepared dishes, and sprinkle with remaining cheese. Top with bread crumbs. Bake for 25-30 min. or until browned on top. Let cool for 5 min. before serving

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Chef Spotlight: Bryan Calvert
Binnekill Tavern, Margaretville

Chef Bryan Calvert starting cooking professionally as a teenager and hasn’t stop since. After attending the Culinary Institute of America and Boston University’s School of Hospitality, he traveled around the United States and Europe, cooking and learning to hone his culinary skills. Landing in New York City, he cooked in many high profile restaurants and opened several acclaimed restaurants. His cookbook, *Brooklyn Rustic*, showcases his simple, well executed Farm to Table cuisine.

After several decades in the bustling NYC restaurant scene, he turned to a more bucolic life in the Catskill Mountains. He opened Binnekill Tavern in 2018 focusing on rustic, farm fresh “Mountain Comfort Food.” Inspired by local ingredients, he crafted a well-designed menu featuring dishes such as Catskill Mountain Smoked Trout Salad with Horseradish and Wild Watercress and Grilled Lamb Sirloin with Ramps and Sunchokes.

Located over the Binnekill Stream in Margaretville, Binnekill Tavern is a warm, friendly, comfortable restaurant featuring elevated tavern cuisine. The wood burning fireplace, antique copper bar and streamside views creates an inviting dining experience.

Not stopping there, Calvert opened Tito Bandito’s Taco and Tequila Bar with his partners Phil Farinacci and Peter Botros. Located in Pine Hill below Belleayre Mountain, Tito’s offers a fun casual environment serving modern Mexican inspired cuisine and cocktails. Calvert and his partners plan on opening a casual Italian restaurant in the near future.

Chef Spotlight: Laurie Merwin
Tito Bandito’s, Pine Hill

As a lifelong resident of the Shandaken area, Laurie has always had a passion for being in the kitchen. Her creative and fun take on classic fare has been a fan favorite in the area. Some may know Laurie from her many appearances at the Margaretville Cauliflower Festival, cooking up favorites such as her “famous” cauliflower fritters. For the past year, Laurie has taken her creative food pairings to Tito Bandito’s as their current Chef de Cuisine. From Hibiscus Chayote to Smoky Fig, her house made simple syrups have taken Tito’s margaritas to the next level. What once was just a special has now become a menu standard: her Maple Sriracha Chicken Tacos topped with seasonal fruit salsa. See page 25 for a recipe for Laurie’s Charred Kiwi salsa, a perfect pairing to excite your taste buds.
Chef Spotlight: Christie Flanagan
Jägerberg Beer Hall & Alpine Tavern, Hunter

“I got my first job in a restaurant just down the road in Tannersville,” says Christie Flanagan. Now, over 20 years later, Christie is back on the Mountaintop, whipping up her new takes on classic German food as Executive Chef at Jägerberg Beer Hall & Alpine Tavern in Hunter.

Christie’s family is originally from Long Island and Queens, but she was raised in West Hurley, and went to High School in Kingston. “I started cooking when I was pretty young, about 10 or 11,” she remembers. “I would ask my grandmother how she made certain family recipes. My dad also owned a bar, so I got exposure to that industry.” After her work experience in Tannersville, she went on to earn her degree at the Culinary Institute of America. She then went on to Providence, RI, where she opened two Italian restaurants. After returning home to be closer to family, she found herself back where it all started, armed with more knowledge and experience for sure, but still retaining the innate curiosity that has helped her build her extensive culinary repertoire.

“My grandmother is Italian,” she said, “and I was trained in the classic French tradition. I try to take a lot of time to learn about the roots of different types of cuisine, where it came from. I love listening to other people’s stories about their food, things that people remember from their childhood.”

It was this approach that Christie took when learning German cuisine. “I went and researched real traditional German foods,” she said, “and then created a more modern approach to these old time recipes.”

The results are in dishes that taste like they came out of your grandmother’s kitchen, only much lighter and better suited to the modern palate. “I love it when people tell me that one of my dishes tastes just like their grandmother used to make.”

Christie is also committed to using local products as much as possible. “Anything we can get that’s local, we try to use that,” she said. “Produce is the easiest. Proteins are a little harder, but we do source our chickens from a local farm.” And everything is made in house, from scratch. “All of the recipes you find on the menu are mine.”

“For the most part we make everything in house,” Christie says, “but we do have to find good sources for some products, like a lot of the sausages and wursts. We do make some specialty sausages in house, but I can’t imagine being able to produce the amount we use in a week in the kitchen there,” she chuckles. “It’s a small space, and I’d be making sausage 24/7.” Instead, she sources it from Schaller & Weber, the renowned old world German butcher and market in New York City. “They’ve been around for about 100 years … they’re one of the oldest and most respected places around.”

The availability of big city sources like Schaller & Weber is one of the things that Christie loves about living in the Catskills. “Aside from it being beautiful and relaxing, I like that it’s the best of both worlds … it’s close enough to the city that I can get whatever food product I want, but I can also get locally grown things from right down the street. I’m not limited in what I can source for the restaurant.” She also loves the customers at Jägerberg: “We have a really nice clientele of people, a mix of locals, weekend residents, and visitors. We get a lot of different types of people, which is really nice, as opposed to a different area that doesn’t rely so much on tourism. I love talking to everyone and getting different perspectives on food.”

Jägerberg Beer Hall & Alpine Tavern just celebrated their fourth year of serving the Mountaintop. As well as delicious German food, they serve German and NYS beer, wine and cocktails. They’re located at 7722 Main Street in Hunter, just across the road from the entrance to Hunter Mountain. You can make reservations at jagerberghall.com or by calling 518 628 5188.
Hunter Mountain Brewery
7267 Route 23A
Hunter, NY 12442
HMBCatskills.com
518 263 3300
Over 15 home brewed beers on tap including seasonal ales, IPAs, porters, stouts, lagers and more. Available for in house and take out in our 64 oz growlers or canned four packs. Weekly specials include taco Tuesdays, sushi Thursdays, and prime rib Fridays. Stop in for the best views and brews on the mountain top. Hours of operation: Monday through Thursday 2 to 8 pm, Friday-Saturday 12 to 10 pm, Sunday 12 to 9 pm.

Jägerberg Beer Hall & Alpine Tavern
7722 Main Street, Route 23A
Hunter, NY 12442
jagerberghall.com
Jägerberg Beer Hall & Alpine tavern serves updated versions of your favorite German and alpine classics. Located on Main Street in Hunter, directly across from Hunter Mountain Ski resort, Jägerberg is the perfect location for après hike food and drink. We feature imported German and local NYS beer and wine. Our cocktail menu features unique cocktails made with hard-to-find European spirits. Open Friday through Monday with Saturday Lunch (11-3) Saturday Dinner (4–9) and Sunday Brunch (11–4). Reserve a table on our website jagerberghall.com.

Maple Balsamic Roasted Vegetables
Chef Marianna Leman, Albergo Allegria & Breakfast Restaurant, Windham, NY
I prefer Kabocha Squash for its health benefits, but you can use butternut, and other hearty vegetables. I prefer Mitchell Hollow Maple’s “Maple Balsamic Vinegar” because of its flavor profile, but you can substitute a glaze of 3 Tbsp maple syrup to 1 Tbsp balsamic vinegar in its place.

For the Glaze
3 Tbsp Mitchell Hollow Maple Balsamic Vinegar
2 Tbsp Olive Oil
½ tsp Kosher Salt (or to taste)
¼ tsp Cracked Pepper (or to taste)

Preheat oven to 400F.
Place cut and deseeded Kabocha Squash (or the like) into a large bowl. Do the same with other veggies like cauliflower, all in their own separate bowls. Cut or dice veggies to desired size. Toss with a generous drizzle of olive oil, sprinkle of salt & pepper, and roast on a parchment lined baking pan for about 15-20 minutes (depending upon the veg and the cut).

For Glaze: in a small bowl whisk all ingredients. Drizzle veggies with glaze and continue to roast until fork tender.

Optionally, core small apples and place snugly in a baking pan. Drizzle with glaze and bake until tender.

You can take any remaining glaze from the roasting pans, or bowl, and reduce it down to a thicker syrup in a pan on medium heat while whisking often. Pair with savory morning eggs and ENJOY!
Jessie’s Harvest House
5819 Main Street
Tannersville, NY 12485
jessiesharvesthouse.com
518 589 5445
Jessie’s Harvest House Restaurant and Lodge is a welcoming & cozy place to gather, featuring a delicious menu of American-style cuisine and elevated comfort foods, with locally-sourced ingredients, a friendly tavern, and rustic country lodging. Family-owned & family-run, we love to share all the freshest foods our area has to offer! Indoor and igloo dining available.

La Cabaña Mexican Restaurant & Bar
966 Main St.
Fleischmanns, NY 12442
lacabanarestaurantny.com
845 254 4966
Family owned and operated since 1993, La Cabaña is rich in tradition and authenticity. Our dinners are individually prepared with the freshest ingredients available. You’ll find all of your favorites on the menu, from enchiladas, burritos, tacos, chimichangas and flautas to chile rellenos, carne asada, nachos and quesadillas to traditional desserts such as flan, fried ice cream and churros. Vegetarian options are available. Closed Wednesday and Thursday.

Namaste Indian Restaurant
3112 Route 9W
Saugerties, NY 12477
namasteindianny.com
845 247 3590
Experience delicious, fresh Indian cuisine in a family-owned and operated restaurant, the only Indian restaurant in the town of Saugerties. Check out our all-you-can-eat lunch buffet. There is something for everyone, from vegetarian and non-vegetarian appetizers and entrees, to a selection of tandoori, rice dishes, breads, desserts, and a kid’s menu. Enjoy it all with a refreshing mango lassi. We use the highest quality fresh ingredients in our unique and flavorful recipes. We offer free delivery up to five miles from the restaurant with a minimum of $50. Open Tuesday through Sunday for lunch and dinner.

The Nest Egg
84 Main Street
Phoenicia, NY 12464
thenesteggcountrystore.com
nesteggs.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 lots of specialty and artisan crafted foods here, from local maple syrup, honey, jams, jellies and preserves, to nostalgic candies and gourmet chocolate, to gourmet peanut butter, watercress, jicama and orange salad

Watercress, Jicama and Orange Salad
Chef Radha Tabak

Salad
2 bunches watercress
1/2 cups jicama, cut into 1/4-inch julienne
3 navel oranges

Dressing
1/2 cup cilantro, rough chopped
1/4 cup lime juice (about 2 limes)
2 tablespoons rice wine vinegar
1 teaspoon lime zest
1 jalapeno chili, minced
2 tablespoons rough chopped shallot
2 tablespoons honey
1 teaspoon salt
1/4 cup mild flavored oil
eg: grapeseed oil (not olive oil)

Place dressing ingredients in a blender or use an immersion blender and blend until smooth.

Cut, peel, and remove all white pith off the oranges. Using a sharp knife cut segments from the orange, leaving the white membranes behind. Cut segments in half and set aside.

Remove stems from watercress, wash and spin. Mix watercress, jicama and oranges, and pour about 1/3 cup dressing over the mixture and toss gently. Taste and add more dressing if desired. Serve immediately.
Charred Kiwi Salsa
Laurie Merwin, Chef de Cuisine, Tito Bandito’s, Pine Hill, NY

5 peeled and halved kiwis
1 roasted, seeded and peeled poblano peppers
1 medium sweet pepper
2 minced shallots
Juice of 2 limes
1 can chopped green chilies
Salt & pepper to taste

Grill kiwi halves until slightly charred, then chop and combine all your ingredients.

Serve with your favorite taco or chips.

Yields approximately 2 cups
and more! The Nest Egg is also your source for mountain clothing and souvenirs, including Minnetonka Moccasins, t-shirts & sweatshirts, local area books and hiking maps, candles, soaps, incense, jewelry, toys, puzzles, games and souvenirs. Our home-made delicious fudge is worth the trip! Owner Robin Kirk’s family has owned The Nest Egg since 1968.

**Overlook Bakery**
105 Tinker Street
Woodstock, NY 12498
overlookbakery.com
Find Us on Instagram
@overlookbakery
845 684 5898

Classic cakes and sweets—with a pinch of whimsy—baked with love in the heart of The Catskill Mountains. Sweets that we normally have available include: chocolate chunk cookies, almond raspberry thumbprints, strawberry buttermilk cake, crumb cake, pie bars, brownies and of course layer cakes. Vegan and gluten free options available. Coffee, tea, cold brew coffee and iced tea. Two weeks notice is requested for special order cakes, one month for wedding cakes, but we welcome you to visit and see what we have made fresh. Open Thursday through Sunday, pickup available most days.

**Pancho Villa’s Mexican Restaurant**
6037 Main Street
Tannersville, NY 12485
panchovillamex.com
518 589 5134

The Best Mexican Food this side of the Border! Pancho Villa’s is owned and operated by the Oscar and Patricia Azcue family. They have been proudly serving authentic Mexican food on Main Street in Tannersville since 1992. Rooted in tradition, their passion is sharing great food and good company. All of the traditional Mexican favorites are served here, from enchiladas and burritos to chimichangas and flautas...plus great margaritas and daiquiris! Open every day except Tuesday.

**Pearl Moon**
52 Mill Hill Road
Woodstock, NY 12498
pearlmoonwoodstock.com
845 684 5537

Located in the heart of historic Woodstock, Pearl Moon offers up American Diner classics with a modern twist. Eat out on our terrace, or dine in our beautifully designed interior

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**German Potato Salad**

*Chef Christie Flanagan, Jägerberg Beer Hall & Alpine Tavern, Hunter*

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>2 lbs red potatoes</td>
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<td>1 teaspoon salt</td>
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<tr>
<td>3/4 cup chopped smoked bacon</td>
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<tr>
<td>1 medium onion, chopped</td>
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<tr>
<td>1 medium leek, chopped</td>
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<tr>
<td>1/2 cup cider vinegar</td>
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<tr>
<td>1 tablespoon sugar</td>
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<tr>
<td>1 tablespoon whole grain mustard</td>
<td></td>
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<tr>
<td>1/2 bunch parsley, chopped</td>
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<tr>
<td>Salt to taste</td>
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<tr>
<td>Pepper to taste</td>
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Place potatoes in a pot and cover with water. Add salt. Bring to a boil and cook until tender. Strain, then cut into one-inch pieces. Cover and set aside.

Cook the bacon in a skillet until crisp. Remove from skillet, leaving ¼ cup of the bacon fat. Add the onions and leeks to the bacon fat and cook until just starting to brown.

Whisk together the vinegar, sugar and mustard. Pour over the still warm potatoes. Add the cooked bacon and chopped parsley and mix well.

Serve the potato salad warm or cold, with German sausages and sauerkraut.
and don’t forget to try one of our signature cocktails. Set into the slope of Mill Hill, our space has two levels: dining above and our music venue with a full bar and stage below. Live music each week. Head Chef: Michael Brooks.

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.

The Roost
3542 Main Street
Stone Ridge, NY 12484
845 687 0022
therooststoneridge.com
Handmade cooking, served all day. Open for breakfast, lunch and dinner. For breakfast: eggs & omelets, yogurt, hash and skillet dishes, pancakes, french toast. For lunch and dinner: soups and salads, quiches, sandwiches. Vegetarian and vegan options available. Craft beer on tap. Daily specials.

Rosalino’s Diner
85 Main Street
Andes, NY 13731
rosalinosdiner.com
845 676 4500
A small town diner serving breakfast and lunch. On Wednesdays the Diner serves dinner, with a new menu each

3 Tips for Creating a Flavorful Stock
from Amy Jackson, Amy’s Take-Away, Lanesville

As the uncrowned ‘Soup Queen of the Catskills’, I’ve probably made thousands of gallons of soup. I’m convinced that good soup begins with good stock. “Stock”, sometimes called broth, is a savory cooking liquid made by simmering various ingredients in water. Here are my top three tips for creating a flavorful stock:

“SALVAGE THE BONES”
Use raw, well-rinsed bones cut as small as 3” if possible. Additionally, ‘stockpile’ bones from meat you’ve roasted or braised to add to the stock. For chicken stock, I briefly sauté raw wings, drumsticks, and feet at low heat before adding water. For beef stock, I roast a variety of raw, meaty beef bones (shank, neck, knuckle, oxtails) and marrow bones for 35-45 mins. @ 375 degrees F before adding water. With both meat stocks, I also add apple cider vinegar (1 Tbsp per 10 cups of water) to cover the bones for 30 mins. (before applying heat) in order to better extract the minerals. For vegetable stock, I make “veggie bones” by roasting cleaned shitake mushroom stems tossed in mushroom soy sauce and grapeseed oil for 20+ mins. @ 350 F. before adding water.

“MAXIMIZE YOUR MIREPOIX”
“Mirepoix” is the classic 2:1:1 ratio of onion, carrot, & celery used as a seasoning base for a wide variety of stocks & soups. For half my mirepoix, I use finely-diced and sautéed (on low heat) veggies as well as larger, raw chunks of these same vegetables for long-cooked meat & chicken stocks. For vegetable stocks, I use ‘curated’ (i.e., chosen for the main vegetable in the soup) peels & seeds along with onion skins to deepen flavor.

“REDUCTION RULES”
Bring the stockpot to a boil and then simmer the stock uncovered to allow evaporation and promote concentration of flavor. After straining the finished stock, I return the stock to the pot for further reduction to intensify the flavor before using the stock for my soup.

As Samin Nosrat says, “No single element in a soup wields as much influence on its taste as its liquid”. I hope these tips help you to create your own stock elixirs. Bon Appétit!
Chef Spotlight: Philip DiFalco
Jessie’s Harvest House, Tannersville

Philip DiFalco learned the art of hospitality and passion for cooking at a very young age while cooking side by side with his grandma Jessie. Growing up in Westchester, NY, weekends would be sacred and fly by while sitting at the kitchen table rolling Italian meatballs with his favorite grandma. Grandma Jessie and Philip would cook for hours together on Saturdays to prepare for Sunday supper. The learning evolved and went from rolling meatballs to making fresh pasta and beautiful fresh seasonally inspired soups at 10 years old; Philip had found his passion. Spending his weekends back and forth between the beautiful country settings of Westchester and his parents’ summer house in Tannersville, Philip fell in love with the amazing produce and fresh products that upstate had to offer.

Once old enough to start working in a professional kitchen, Philip added an array of experiences to his resume. He started working in NYC where he rapidly caught the eye of Michael Stillman while working at his highly acclaimed restaurant Park Avenue Café. While searching for his niche in the industry, Philip cooked as far out as Montauk, NY, where he joined the team at Gosman’s Restaurant, and as far north as Woodstock, NY, at the Commune Saloon where he joined his good friend Nicolas Geeraerts. Philip quickly took over the helm and became executive chef at this newest hotspot in the Hudson Valley. While continuing his education at the Culinary Institute of America in Hyde Park, Philip quickly realized his love for all things local and fresh.

After graduating from the Culinary Institute, Philip continued his path to success by working at Blue Hill at Stone Barns in Westchester County, the highly acclaimed restaurant by mastermind Dan Barber, the master of farm to table cuisine. Dan’s techniques and ingredients fueled Philip’s dream to open a restaurant of his own, offering the finest and freshest ingredients the Catskill Mountains have to offer.

Philip’s dream became a reality in 2017 when he and his wife, Sarah, opened up Jessie’s Harvest House Restaurant & Lodge in Tannersville, NY, homage to his grandmother Jessie, who passed away a few years prior.

On any given day Philip can be found re-designing his ever-changing menu to showcase the fresh seasonal bounty of the Hudson Valley whether from the land or line, caught off the side of a fishing boat or foraging in the woods, and searching for all the other wealth the region has to offer.
week. You’ll find all of your diner favorites here for breakfast and lunch, along with an ice cream parlor serving all of your favorite sweet treats. Kid’s menu, and vegetarian options available.

Sunflower Market
75 Mill Hill Road
Woodstock, NY 12498
24 Garden Street
Rhinebeck, NY, 12572
sunflowernatural.com
845 679 5361 (Woodstock)
845 876 2555 (Rhinebeck)

Since 1978, we’ve dedicated ourselves to bringing our customers whole-health products they can feel good serving to the people they love. We work with local farmers & businesses to ensure that we always know where our food comes from. We are devoted to providing a large selection of clean & sustainably sourced food, high-quality organic produce & all-natural products. When you buy from us, you’re buying from a company that is committed to promoting well-being for you & your environment.

Tito Bandito’s
Taco & Tequila Bar
302 Main Street
Pine Hill, NY 12465
titobanditos.com
845 254 3113

Tito Bandito’s is the spot to enjoy modern Mexican cuisine and hand-crafted cocktails. Our menu features traditional and inventive tacos, quesadillas, burritos, and much more. The bar serves local and Mexican beer on tap, specialty margaritas, and an extensive tequila list. Fun and casual. Indoor and outdoor seating. Take-out.

Willa’s
111 Water Street
Catskill, NY 12414
willasbakery.com
518 697 3714

Willa’s is a neighborhood breakfast and lunch spot—plus brunch on weekends! Our food, including a rotating selection of baked goods, is made from scratch and served with care and pride. From our pickles, coleslaw, and ricotta to our donuts and cinnamon buns ... it’s all done in house. As much as possible, we use seasonal ingredients from local farms and vendors—part of our commitment to supporting our community and offering the best possible products.

Woodnotes Grille at the Emerson Resort & Spa
5340 Route 28
Mt. Tremper, NY 12457
emersonresort.com
845 688 2828, option 6

Contemporary cuisine, locally sourced and classically crafted, prepared with fresh ingredients and unforgettable flavors that hone in on the local spirit.
Lemon-Fennel Flan
Chef Richard Erickson, Blue Mountain Bistro-to-Go

Whether you call it flan, custard, or crème caramel, this classic dessert is a miracle of alchemy. A few simple ingredients, carefully prepared, produce a rich, silky concoction. This surprisingly simple version, flavored with lemon, fennel, and vanilla, is both refreshing and satisfying.

Prepare the Caramel
Stir sugar and water in heavy, small saucepan over medium heat until sugar dissolves. Increase heat and boil without stirring until syrup turns a rich, deep amber color, occasionally brushing down the sides of the pan with a wet pastry brush and gently swirling the pan around so the sugar caramelizes evenly, about 10 minutes. It can burn quickly, so keep an eye on it and remember stirring (after the sugar dissolves) can cause the sugar to crystallize. When the color and smell (a heavenly aroma) have developed, take it immediately off the heat and pour into the ramekins, tilting them around and back and forth to evenly coat the bottoms.

Prepare the Custard
In a clean heavy saucepan, gently heat milk and cream with fennel seeds, lemon zest, and a tiny pinch salt. Bring to a simmer, remove from heat, and let stand 30 minutes to cool.

Preheat oven to 300°F.

In a bowl, beat eggs, yolks, sugar, and vanilla until well incorporated. Gradually add the cooled infused milk into the eggs, whisking until blended. Strain through a fine-mesh strainer into a clean bowl; discard the solids. Pour custard into the caramel-lined ramekins.

Set ramekins into a baking dish or roasting pan that can accommodate boiling water poured halfway up the sides of the ramekins. Bake 45–50 minutes; the amount of time will depend on the size and depth of your baking dishes. They’re done when the center is firm but still a bit wobbly and a small knife inserted into the flan comes out clean. Let cool in the water for a few minutes, then remove to your countertop. After 15 minutes or so, refrigerate, covered for several hours or overnight.

To serve, unmold custards by running a knife around the edges. Set a plate on top, quickly turn over, and remove the ramekin. If it doesn’t immediately come out, dip the ramekin into a small bowl of hot water briefly and try again. Voilà! Crème caramel renversée as it is often called in France.

Chef’s Note
If you do not have beautiful ramekins, try using good old-fashioned coffee cups—not mugs, but heavy-duty diner-style cups, which work great. Not a fan of fennel or anise? Use a cinnamon stick and orange zest in place the fennel and lemon.

For the Caramel
1 cup sugar
1/4 cup water

For the Custard
2 1/4 cups milk
3/4 cup heavy cream
1 teaspoon fennel or aniseeds, crushed
zest of 1 small lemon
pinch plain salt
4 whole eggs
2 egg yolks
1/2 cup sugar
1 teaspoon vanilla extract
Here winters are long and frigid, gardeners especially welcome flowers that bloom early. By April, hellebores are in full flower. Their blooms more than two inches across, they make grander harbingers of spring than the little snowdrops and crocuses that have to be planted in quantity to impress.

Most of our showiest garden hellebores are hybrids developed from *Helleborus orientalis*, native to Greece and Turkey. These spectacular hybrids bloom in a wide variety of colors, from white to a deep bluish purple and many shades of pink in between. Some of the most charming are white or pale pink with freckles of darker pink or purple that form a pattern on each petal. Sometimes known as “Lenten roses,” hellebores have been hybridized to include varieties with double petals which show a nearer resemblance to their namesake.

Hellebores are easy to grow. They tolerate a variety of soils from clay to sand and dry to damp (though not boggy). Although they don’t need highly fertile soil, they do grow especially well in a loamy soil amended with compost. They thrive in the shade, but will flower more abundantly in dappled shade than deep. Surviving single-digit winter temperatures, they return reliably in early spring, making larger clumps as the years pass.

Hellebore flowers will persist on the plant for weeks and may change color slightly as they age, often developing a greenish tinge. Over the weeks, pink flowers may darken while the ultradark purple flowers may lighten. The nodding quality of the flowers can be charming, but does create a challenge if cut flowers for indoor display are wanted. A lovely way to show them off indoors is to leave only a short stub of stem and float them in a bowl of water.

In the not-so-distant past, gardeners could not be sure of getting the color and style of hellebore flowers they wanted without buying in person from a nursery while the plants were in flower. More recently, hybridizers have developed strains of hellebores that consistently flower in specific colors and forms, so plants ordered by mail from a reputable supplier will resemble the catalog photos fairly closely. Nevertheless, because of the wide variability in hellebore flowers, it’s usually more satisfying to buy in person. Most Greene County nurseries carry hellebores seasonally. It’s wise to shop in April when the nurseries are still well supplied. You can plant right away, or if the weather is still uninvitingly chilly for digging, hold the plants in their pots until more comfortable planting weather arrives.
The Blue Barn Marketplace began in 1979 as a small antique shop that morphed into a very large over 3000 square foot antique/home furnishing/custom interior design store and then morphed into a multi-dealer Antique/Vintage Marketplace. Featuring many different dealers who specialize in mid-century items to turn of the century to high modern design to rustica and primitive country, one can always find something to take home and enjoy from The Blue Barn.

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.
ATTRACTIONS

Woodstock Art Exchange & Pablo Glass Studio
1396 State Route 28
West Hurley, NY 12491
woodstockartexchange.com
646 256 9688

Come and be blown away by the Pablo Glass Studio and Woodstock Art Exchange, right on Route 28 in West Hurley! Glassblowing (open to the public) and our gallery and giftshop make us a unique and entertaining weekend destination. Hours: Friday, Saturday and Sunday from 11 to 6. Call 646 256 9688 for more information.

New York Zipline Adventures
Located at Hunter Mountain
Route 23A
Hunter, NY 12442
ZiplineNewYork.com
518 263 4388

New York Zipline Adventures offers outdoor adventure tours ranging from ‘mild’ family-oriented outings to a ‘wild’ adventurous experience and everything in between. Soar up to 600’ above the forest floor at almost 50 MPH on the Skyrider Tour - one of the longest and highest zipline tours in North America, or experience the forest canopy like never before via multiple ziplines and rope bridges on the family friendly Mid Mountain Canopy Tour. Just 2 hours from NYC.

COMMUNITY CENTERS

Main Street Community Center
5494 NY-23
Windham, NY 12496
mainstreetcenter.org
518 734 4168

The Main Street Community Center strives to build a caring, welcoming and inclusive environment to benefit all of the communities on the Mountain Top. Centrally located in Windham, the building contains multiple rooms, including two bathrooms (one is handicap accessible), a large sitting area, a conference room, individual workspaces with computer monitors and a large screen.
TV, free WiFi, access to printers, and a studio for creative activities. The Artist’s Hideaway provides individual lockers for artists to safely store their supplies. There is plenty of on-site parking. The Center has an ever increasing offering of classes, programs, and events for people of all ages.

Phoenix Web Collective
7947 Main Street
Hunter, NY 12442
phoenixwebcollective.com
518 628 5101
Mutual aid resource on the mountain! Our storefront features a Local Artist Shop, Makers’ Space, and our Free Mart—a place where you can get gently used and vintage clothing, home goods, food, toys, books, music, movies, jewelry, electronics, and more for free or “pay-what-you-can.” We also host small events and workshops. All are welcome!

Hops Petunia Floral & Gifts
1 West Strand
Kingston, NY 12401
hopspetunia.com
845 481 4292
Hops Petunia Floral & Gifts is a non-traditional florist, approaching our work by honoring nature in its most honest way. Every design is artfully made with the best blooms each season has to offer with sweeping gestures, wild and textured details. Our shop carries an array of thoughtfully chosen gifts, accessories, jewelry, home decor, botanical candles, and perfumes to warm the home and spirit.

Augustine Nursery
9W & Van Kleecks Lane
Kingston, NY 12401
AugustineNursery.com
845 338 4936
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Story’s Nursery
4265 Route 67
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storysnursery.com
518 634 7754
Story’s Nursery is a 35 acre nursery and garden center located in the scenic, rural foothills of the northern Catskill Mountains. Over 50 years in the horticulture field has earned Story’s Nursery the reputation for growing high quality trees, shrubs, perennials, greenhouse crops, and bedding plants. You are sure to be impressed by our greenhouses and sales yard with its extensive selection of unusual, hard-to-find plant varieties. Our garden shop carries a large selection of pottery, gifts and supplies for a one-stop shopping experience. We look forward to serving you and hope you find your shopping experience to be a pleasant one that will leave you inspired and anticipating your next visit.

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 log cabin style Lodge, Emerson guests enjoy our nature-inspired Spa, contemporary cuisine in our signature restaurant Woodnotes Grille, shopping in The Shops at Emerson and the World’s Largest Kaleidoscope. The Emerson is an idyllic location for intimate weddings and family reunions. Dogs are welcome.

Greenville Arms
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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
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catskillmtn.org
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Wellness RX LLC
5980 Main Street
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wellnessrxllc.com
518 589 9500
Pharmacy and Healthcare in America has let us down. Wellness Rx is transitioning to a nonprofit pharmacy (Pharmacy for the Public Good) allowing us to create and expand services for our community. As a nonprofit, we have the opportunity to raise funds and apply for grants not otherwise available to us. We have the expertise right here on the mountaintop to achieve these goals. Creating sustainable and permanent Wellness Centers in rural America will bring help, hope, and job opportunities to the mountaintop, and beyond.

Danté DiGiovanni
518 947 8442
dantedigiobusiness@gmail.com
dantesjourneys.com
On Instagram: @dantesjourneys
Dante is a local freelance photographer based in Upstate NY, whose work has appeared in the Guide. Dante specializes in photography and video work both for branding and for weddings. Recent branding work includes Ben’s Repellent brand and Union + Post in Windham. Dante can also be the person to help capture your special day. From start to finish he’ll be there to capture every moment for you to remember.
Francis X. Driscoll
Photography
Images of the
Northern Catskills
francisxdriscoll.com
518 589 5600
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. His primary subject is the Catskill Forest Preserve. He shares his craft with others by leading hikes, conducting workshops and giving private instruction.

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Gordon Hunter Mountain Realty is dedicated to serving you when you’re looking for property in Upstate New York and Northern Catskill Mountains. Our professional staff specializes in properties near Hunter Mountain and Windham Mountain ski resorts, including Hunter, Tannersville, Jewett, Lexington, Prattsville, Windham, and Ashland. We know the Catskill Mountains and look forward to showing you all that is available to see, do and live in our wonderful world.

Carol Shaw, Broker/Owner
Shaw Country Realty
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With offices in Windham and Hunter, NY, Shaw Country Realty has been your Mountain Top experts since 1985. Let Shaw Country Realty sell your property or find your weekend escape: land, townhouses, condos, homes, commercial property and seasonal rentals. If you are looking to sell your home, please let us know. We can accommodate your needs and walk you right through the process. Local Counts! We use a wide network of local attorneys, banks, contractors, and other services. Why is local better? It’s simple...the personal touch from people know know the mountaintop area and its uniqueness. Keeping it personal and friendly is the Shaw way!
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The Congressman Maurice D. Hinchey 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 the rich cultural and natural history of the Region.

**RETAIL**

**Briars & Brambles Books**
Route 296 & South Street
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518 750 8599
Conveniently located in Alpine Garden Village in Windham, Briars and Brambles Books is your go-to Indie Bookstore in the heart of the Catskill Mountains. Briars & Brambles Books is a dream come true for owner & part-time Windham resident, Jen Schwartz. Jen has combined her love of books with her experience as a long-time library volunteer and past library board president to create an inviting, knowledgeable and professional atmosphere. Jen’s hand-picked team includes: a rare-book aficionado, a former teacher with her own line of children’s decor, and a college student with remarkable curiosity. The Briars & Brambles team understands that being a bookseller involves so much more than simply “selling books” and is committed to providing unparalleled personal attention.

**Catskill Mountain Foundation Gift Shop**
6042 Main Street
Tannersville, NY 12485
kaatart.square.site
518 589 7500
Operated by the Catskill Mountain Foundation and located next door to the Orpheum Film & Performing Arts Center, our shop features a curated selection of books and gifts from around the Region and around the world. Open Friday through Sunday and holiday Mondays from 11 am to 6 pm.

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emersonresort.com
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Housed in a lovingly restored 19th century dairy barn, The Shops at Emerson is a unique shopping experience. Walk across hand-laid brick floors surrounded by original wood beams as you stroll from store to store. You’ll find a distinct selection of modern farmhouse décor and furnishings, women’s and men’s
contemporary clothing, hand-crafted artisan kaleidoscopes, nostalgic toys, local food products, Catskills souvenirs and more. The Shops at Emerson is also home to the World’s Largest Kaleidoscope and the Kaleidoshow, a visual and sound experience for all ages. Complimentary Wrapping.

Catskill Center for Conservation & Development
43355 Route 28
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catskillcenter.org
845 586 2611
Since 1969, the Catskill Center has led the effort to protect and foster the environmental, cultural, and economic well-being of the Catskill Region.

Your gateway to establishing your business in any of the towns in the Catskill Mountains and Hudson Valley. Their team connects entrepreneurs, developers, site selectors, and corporate leadership with resources, municipalities, and investment incentives for job-creating businesses.

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Bobcub here to welcome spring to the Catskills with its riot of wildflowers: violet, blue, red, yellow and every imaginable hue in between. With their equally colorful names—squirrel corn, starflower, trout lily and coltsfoot—can you imagine our region without them? But did you know that flowers are newcomers to the planet?

Think of it this way. Imagine a clock started ticking when the earth was born 4.6 billion years ago. And if we think of all that time as a twenty-four-hour day, the ancestors of today’s flowering plants have only been blooming for about 90 seconds. (As for us modern humans, we really are the new kids in town because according to this magical clock, we only popped up on planet earth about one second ago!)

Compared to us, both flowers and people, forests dense with ferns and trees are far more ancient. And in fact, the oldest known forest was spreading its roots 386 million years ago—where? In the ground beneath your feet. That’s right, the oldest known forest on the planet once flourished in Catskill soil. The trunks of its trees were 5’ wide and its branches rose nearly 70’ skyward here in the heart of the Catskills, with its roots spreading as far as Pennsylvania. Although this ancient forest was destroyed by floods millions of years ago, in 2019 paleobotanists* discovered traces of its roots etched into the ground in an abandoned quarry in Cairo, NY.

*Paleobotanist = scientist who studies the fossils of plants

And if these facts spark your curiosity, you can find links on the town’s site to learn more about the world’s oldest fossil forest.

townofcairo.com/oldest-known-forest-discovered-in-town-of-cairo-new-york/

With the same curiosity that scientists explore the roots of the life on earth, we writers can ponder* the ancient origins of stories. Long before Harry Potter ever raised his wand, what characters did the world’s first storytellers conjure up? In the flickering light of a fire in a cave during the ice age or on the savannah of east Africa, what stories did they tell?

*Ponder = think about deeply

According to Aristotle, a celebrity author of ancient Greece, one storyteller stood out back in the 5th century BCE. His name was Aesop, and he was amazing his listeners throughout Greece with his short tales that starred a menagerie of talking animals. These tales were called Fables. Even today over 2500 years later, most of us have heard of the overly confident rabbit who challenged a tortoise to a race. So sure was he of his superior speed that he even took a nap under a tree as his competitor inched by him toward the finish line. Then just as he passed it, the rabbit woke up only to discover that slow and steady can win a race.

CATSKILL KIDS CREATIVE WRITING CLUB

By E. Merwin

Illustration by Veronica Arrigoni
Many people wonder if Aesop created these tales on his own. Especially when we look at them more closely and discover that in his stories, there exist many beasts that never even set foot in Greece.

Lions, tigers, hyenas and gazelles. How could Aesop have dreamt of these characters in an age when traveling to another continent was as possible as a quick trip to the moon.

Faced with this mystery, we writers can become like scientists and create a theory based on most recent facts.

**Fact 1:** Aesop filled his fables with animals of Africa.

**Fact 2:** Aesop’s name in ancient Greek meant Ethiopian, which at that time meant anyplace on the continent below Egypt.

**Fact 3:** For generations such fables have been told throughout Africa to teach and entertain their children. So, many readers believe that Aesop was the bridge back to ancient African storytelling. And that Aesop is an ancestor of all tales told today, including the fiction of our beloved JK Rowling and her amazing cast of characters who mesmerize young readers in the 21st century.

**WHAT IF?**

**Writer’s Challenge:** From the time you set foot from your house until you go to bed—keep your eyes and ears open and take note of every animal that crosses your path—and I mean every mammal, fish, reptile, bird and insect. Whether it’s a fly buzzing by your ear, your own cat, dog or hedgehog begging for a treat, or a zigzagging line of geese honking overhead—record the sighting on a list or snap a selfie of the two of you to post on Instagram. You might be amazed at how many creature-encounters you have in a day!

Now reflect on your list and choose any two. Imagine one of these creatures in a dangerous situation. How might the other come to its rescue? Or perhaps one can teach another a lesson—for example, do you recall the fable of the grasshopper and the ants? The ants worked hard all year to store away food for the winter. The grasshopper, on the other hand, was always lounging around and according to some versions, playing his fiddle. When the snows came, and he had nothing to eat, the ants scolded him, and told them that they had plenty because they had looked ahead, worked hard and saved up for the cold months. In most versions, they send the hungry grasshopper away—however, in your fable, feel free to be more generous and in the end share your good fortune with another creature!

**Artist’s Challenge:** As with the Writer’s Challenge, record every animal you observe in one day. Then create a book of drawings of each creature-encounter. Or create a collage of images either from magazines or computer print outs. You might even decorate your pages with some colorful wildflowers just as Italian artist, Veronica Arrigoni drew for this month’s Catskill Kids Creative Writing Club!

Do you want to share your creativity with other young writers and artists? Send your original stories and pictures to info@catskillkids.com along with a parent or caregiver giving their permission to share your work. Feel free to submit any of your stories, poems or artwork that are based on this month’s challenge … or your own inspiration!

_E. Merwin is an award-winning author of fantasy, fables and verifiable ghost stories, including Nightmarish New York her most recent of ten spooky titles written for Bearport Publishing and its popular series for young readers. View her creative writing at https://emerwin.com/bookshelf-1_
Catskill Mountain Foundation’s Piano Performance Museum presents

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MORE INFORMATION:
www.catskillmtn.org
www.academyfortepiano.org

This event is made possible in part through the support of the Jarvis and Constance Doctorow Family Foundation, Greene County Council on the Arts, d/b/a/ CREATE, and Stewarts Shops.
Spring is the time of year when queen bees are just waking up from hibernation and need pollen and nectar to support both themselves and their brood of young bees until the bounty of later plants begins to bloom. The spring wildflowers on the pages that follow are some of the best ones to plant if you are interested in supporting the native bee population.

Golden Alexanders (Zizia aurea). Photo by Conrad Barrington/shutterstock.com

Wildflower recommendations courtesy of the Catskill Native Nursery, Kerhonkson, NY catskillnativenursery.com
Dutchman's Breeches (Dicentra cucullaria). Photo by Kenneth Keifer/shutterstock.com
Spring Beauties (Claytonia virginica). Photo by Mary Terriberry/shutterstock.com
Wild Geranium (Geranium maculatum). Photo by Nelli Polk/shutterstock.com
Clove Currant (Ribes aureum). Photo by Jonas Vegele/shutterstock.com
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.
ONLINE REGISTRATION IS NOW OPEN!
www.sugarmaples.org | www.catskillmtn.org
On Instagram: @Sugarmaples.center

Unless otherwise noted, all course times are 10 am to 4 pm

CERAMICS WEEKLY CLASSES

BASICS & BEYOND
Instructor: Susan Bogen
June 22 to August 24 (10 weeks)
Wednesdays 1:30pm to 4:30pm
CER-01 Course Fee $270 + $45 Lab Fee

CLAY FOR SENIORS
Instructor: Susan Beecher
June 22 to August 24 (10 weeks)
Wednesdays 10:00am to 1:00pm
CER-02 Course Fee $195 + $45 Lab Fee

CERAMICS WORKSHOPS

WALKING THE EDGE ALONG CONE 6 SALT
Instructor: Katie Fee
June 17 to June 21 (5 days)
CER-03 Course Fee $475 + $50 Lab Fee

ZOOMORPHICS, CONTEMPORARY VESSELS, AND OTHER GOOD THINGS
Instructors: Kenneth Sedberry and Galen Sedberry
June 24 to June 28 (5 days)
CER-04 Course Fee $475 + $75 Lab Fee

JUST ADD PLASTER: MOLD-MAKING FOR CERAMICS
Instructor: Seth Nagelberg
July 15 to July 19 (5 days)
CER-09 Course Fee $495 + $45 Materials Fee

ALTERNATE WAYS TOWARDS NEW FORMS
Instructor: Maggie Jaszczak
July 1 to July 5 (5 days)
CER-05 Course Fee $475 + $65 Lab Fee

IMAGE, FORM, SURFACE
Instructor: Jessica Brandl
July 22 to July 26 (5 days)
CER-10 Course Fee $475 + $80 Lab Fee

MINIMALIST FORMING AND ATMOSPHERICS AT CONE 2
Instructor: Tom Jaszczak
July 1 to July 5 (5 days)
CER-06 Course Fee $475 + $45 Lab Fee

MELT IT PERFECT BUT JUST FOR YOU: GLAZE AND MATERIALS TECHNOLOGY FOR THE CERAMICIST
Instructor: Dr. William Carty, PhD
July 22 to July 26 (5 days)
CER-11 Course Fee $475 + $85 Lab Fee

DELICIOUS DISHES & APPENDAGES
Instructor: Susan Beecher
July 8 to July 12 (5 days)
CER-07 Course Fee $475 + $60 Lab Fee

POURING VESSELS: TECHNIQUES, MECHANICS, AND INSPIRATIONS
Instructor: Tyler Gulden
July 29 to August 2 (5 days)
CER-12 Course Fee $475 + $35 Lab Fee

FACET AND FRAME: SURFACE COMPOSITION OF THE ALTERED FORM
Instructor: Amanda Bury
July 15 to July 19 (5 days)
CER-08 Course Fee $475 + $50 Lab Fee

THE COMPLEXITIES OF THE STRAIGHT FORWARD: APPROACHES IN SCULPTURE
Instructor: Dan Molyneux
July 29 to August 2 (5 days)
CER-13 Course Fee $475 + $35 Lab Fee

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FINDING INSPIRATION IN YOUR CULTURAL HERITAGE
Instructor: Osa Atoe
August 5 to August 9 (5 days)
CER-14 Course Fee $475 + $60 Lab Fee

BUILDING THE SUGAR MAPLES TRAIN KILN
Instructor: Bruce Dehnert
August 12 to August 23 (includes firing September 9-12) (total course is 16 days, including firing)
CER-15 Course Fees: $1140 Full Workshop (includes work in + firing kiln September 9-12) + $85 Lab Fee or $125 per day Audit Fee (does not include firing)

PICTORIAL PORCELAIN VESSELS
Instructor: Janis Cutler Gear
August 26 to August 30 (5 days)
CER-16 Course Fee $475 + $70 Lab Fee

INTRODUCTION TO SODA FIRING
Instructor: Chris Archer
September 16 to September 18 (3 days)
CER-17 Course Fee $285 + $30 Lab Fee

2D PROGRAM
CAPTURING THE GREAT OUTDOORS: PLEIN-AIR PAINTING
Instructor: Daniel Lloyd-Miller
June 17 to June 19 (3 days)
P-01 Course Fee $285 + $15 Lab Fee

CHINESE BRUSH PAINTING
Instructor: Linda Schultz
June 25 to June 26 (2 days)
P-02 Course Fee $195 + $60 Lab Fee

LIGHT ON THE FIGURE
Instructor: Rami Baglio
July 15 to July 17 (3 days)
P-03 Course Fee $285 + $100 Lab/Model Fee

INTRODUCTION TO PAINTING AND SYNESTHESIA
Instructor: Berly Brown
July 22 to July 24 (3 days)
P-04 Course Fee $285 + $30 Lab Fee

INTRODUCTION TO SODA FIRING
Instructor: Chris Archer
September 16 to September 18 (3 days)
CER-17 Course Fee $285 + $30 Lab Fee

CYANOTYPE WORKSHOP
Instructor: Julia Whitney Barnes
August 19 to August 23 (5 days)
P-05 Course Fee $475 + $45 Lab Fee

TRANSFORMING THE LANDSCAPE WITH A CAMERA
Instructor: Sean Hemmerle
August 19 to August 21 (3 days)
P-06 Course Fee $285 + $95 Lab Fee

FIRST THINGS FIRST: COMPOSITION, PLANNING AND EXECUTION
Instructor: Eileen Murphy
September 9 to September 13 (5 days)
P-07 Course Fee $475 + $30 Lab Fee

FIBER ARTS
BASICS & BEYOND—WEEKLY WEAVING CLASS
Instructor: Laura Pierce
June 6 to July 25 (8 weeks)
Mondays - 10:00am to 2:00pm
WE-01 Course Fee $445 + $35 Lab Fee

INTRO TO RIGID HEDDLE
Instructor: Teresa Curtiss
July 9 to July 10 (2 days)
WE-02 Course Fee $190 + $45 Lab Fee

CUT, FOLD, SEW, GLUE: BOOKBINDING AS COLLAGE
Instructor: Scott McCarney
August 5 to August 8 (4 days)
WE-03 Course Fee $380 + $130 Lab Fee

NATURAL DYE WORKSHOP
Instructor: Teresa Curtiss
August 26 to August 28 (3 days)
WE-04 Course Fee $285 + $50 Lab Fee

If a course is marked as FULL, please call 518 263 2001 to be placed on the waiting list in case a spot opens.

Register TODAY at sugarmaples.org
April is a month with a variety of weather conditions, but as we make our way towards May, 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 spring 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 but with a good pair of waterproof boots, there’s still plenty to enjoy in the outdoors.

**Mud Season Hiking Tips**

What is mud season? It is the time in early to mid-spring when our snowpack is melting or has just melted, and is when the trails here in the Catskills are extra wet. We want you to be able to enjoy our 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.

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

**Our 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!

**Our wet trails can be easily damaged!**
Wet, muddy trails are more prone to erosion, as is the soil surrounding our trails. Mud season hiking requires walking in the center of the treadway and/or stepping on our 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!
We do 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.

Keep Feet Dry and Comfy
You need the right gear! 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!

Local Partners Work Together to Promote the Central Catskills
The Catskill Center, Central Catskills Chamber of Commerce, and Catskill Mountains Scenic Byway have collaborated on a poster campaign to promote the Central Catskills. The posters have been installed at Belleayre Mountain Ski Center with the aim of attracting skiers to nearby businesses and communities.

There are three posters at Belleayre, all with QR codes — one promoting the Catskills Visitor Center; one for the Scenic Byway (which runs mainly along Route 28 in parts of Ulster and Delaware Counties); and a third for the Central Catskills Chamber of Commerce.

“The new marketing strategy developed through collaboration among Belleayre Mountain, the Catskill Center/Catskills Visitor Center, the Central Catskills Chamber of Commerce, and the Catskill Mountains Scenic Byway is a valuable example of how to work together to support our local economy and to welcome visitors to our region,” said Carol O’Beirne, Executive Director of the Central Catskills Chamber of Commerce.

“The goal is simple messaging and ease of access to information.”

“The Catskills Visitor Center is an integral part of the Central Catskills and the Catskill Mountains Scenic Byway experiences, and we’re proud to team up with the Chamber of Commerce and the Scenic Byway to promote opportunities for visitors to explore, enjoy, and support our local communities,” said Jeff Senterman, Executive Director of the Catskill Center. “Partnerships like this benefit us all and help extend the reach of the Catskills Visitor Center to more visitors, which in turn helps those visitors learn about the Catskill Park, responsible recreation, and our many communities. We look forward to even more collaboration in the Central Catskills and beyond.”

#RecreateResponsibly in the Catskills
The #RecreateResponsibly guidelines give some sound advice on how to get outdoors right now. 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:
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.
“Belleayre Mountain is very happy to partner up with the chamber, Catskills Visitor Center, and the Scenic Byway,” said Joe McCracken, Marketing Manager for Belleayre Mountain Ski Center. “Our goal is to get guests who are visiting us at the mountain to explore the rest of the region, and these posters are an easy way of putting information in front of our guests.”

The Central Catskills Chamber of Commerce serves as the administrator for the Catskill Mountains Scenic Byway. The Catskill Center manages and operates the Catskills Visitor Center.

Regularly Updated Catskill Park Trail Conditions
Local recreational opportunities are always changing, and by visiting the Catskills Visitor Center’s Trail Conditions blog, you can stay on top of those changes. Staff at the Visitor Center are regularly posting updates related to the Catskill Park, Catskill trails, Catskill campgrounds and camping, Catskill boating, and more at catskillsvisitorcenter.org/trail.

Save the Date, Catskills Great Outdoor Expo Returning This June
The popular Catskills Great Outdoor Expo returns this June on Saturday, June 11, 2022 at the Catskills Visitor Center in Mount Tremper, NY. The Catskills Great Outdoor Expo is your opportunity to learn about all the best the Catskills have to offer in hiking, paddling, bicycling, fishing, and all outdoor recreation activities. This one-day Expo will feature over a hundred exhibitors, along with expert presentations, free samples and raffles—plus the famous Catskill Center Gear Sale. More information is available at catskillcenter.org/outdoorexpo.

Hike the Catskills with the Hiker Trash Husbands
For years, my husband and I have been trying to find ways to better communicate the love that we have for the outdoors
and for hiking, to our friends and family who don’t necessarily get out as much as we do. One of the ways we discovered how to do that was to start a YouTube channel about our hiking adventures. Thus was born the idea for The Hiker Trash Husbands, which you can now find on YouTube with lots of hikes in the Catskills at youtube.com/thehikertrashhusbands.

For both of us, The Hiker Trash Husbands is not only a way to show friends and family our hiking adventures, but an effort to provide positive LGBTQ+ representation in the hiking world. We’re looking forward to showcasing our own hiking adventures, along with finding other queer outdoors folks to highlight as we build this effort out. You can learn more by visiting our website at hikertrashhusbands.com.

If you’re in the Catskills and have cable provided by MTC, you can catch our videos on CatskillsAir, MTC Channel 1.

Visit the Catskill Park’s Visitor Center
Located at 5096 Route 28 in Mount Tremper, NY, 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 are available at the CVC with information, maps and all the advice needed to plan a Catskill adventure. The CVC is open every day, except for Tuesdays, from 9:30 am to 4 pm. Visitors can get their Catskill questions answered in person, receive tourism literature, and make purchases at the CVC’s shop that includes hiking maps, regional books, and much more. 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 tourism services, there are 1.5 miles of trails on the CVC’s grounds, including the 0.5-mile ADA accessible Interpretive Loop Trail, that are open to the public daily. The 80-foot tall Upper Esopus Fire Tower is also open daily to visitors, offering unrivaled views of the surrounding mountains and Esopus Creek valley. Picnic tables are available on site for those who wish to enjoy a picnic lunch.

Visitors can explore the ever expanding resources available online for the CVC on the web at catskillcenter.org, the CVC’s Facebook page at facebook.com/catskillsvisitorcenter, and the CVC on Instagram at @catskills.visitor.center.

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. Currently 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 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.

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/donate 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.
CALANDER OF EVENTS

This is just a sampling of all of the events in the Catskills this April. To request that your event be included in future calendars, please email tafts@catskillmtn.org

Please call ahead or visit the website for each event to confirm details.

THROUGH APRIL 24
These Aren't The Paintings You're Looking For
A group show featuring paintings by Steve Ellis, Scott Woolsey, Julian Caso, and Monte Wilson.
Location: 1053 Main Street Gallery, 1053 Main St, Fleischmanns
More Info: 1053maingallery.com

THROUGH APRIL 27
The Art of Hand Pulled Prints
The Main Street Community Center and the Windham Arts Alliance are excited to announce a new art show called The Art of Hand Pulled Prints at the Community Center. This show brings together three well known artists from our community, who will share the traditional processes used to make prints. Join the artists to learn about the skill involved in these various forms of printmaking at scheduled demonstrations during the month of April.
Location: Main Street Community Center, 5494 Route 23, Windham
More Info: mainstreetcenter.org

THROUGH APRIL 30
Online Meditation with Bushel
Coming together in stillness, silence, and meditation can help us keep grounded, connected, and nourished. Bushel is hosting online meditation sessions that include guided meditation, group interaction, and support. New sitters and seasoned sitters are welcome. Meditation sessions are free and open to all, but donations are welcome to support this program.
Location: Join via Zoom
Hours: Monday-Friday, 6:30-7:00 am
More Info & Zoom Link: bushelcollective.org/meditation-calendar/

Delhi Farmers Market
Stop by for your fresh produce and products straight from the farm!
Location: Delhi American Legion, 41 Page Avenue, Delhi
Hours: Every Wednesday, 10am-2pm

THROUGH MAY 18
Large-Scale Abstract Paintings from the Permanent Collection
The exhibition features nine large-scale abstract paintings from the 1950s through the early 1980s, drawn primarily from the WAAM collection.
Location: Woodstock Artists Association & Museum, 28 Tinker Street, Woodstock
Hours: Thursday-Sunday, 12pm-5pm
More Info: woodstockart.org

THROUGH MAY 19
Deborah Ruggerio Solo Exhibit
“Bountiful Beauty”
Play Catskills is a Yoga Studio/Event space featuring a solo show of Deborah Ruggerio, a local artist who lives in Roxbury NY.
Location: Play Catskills, 221 Hillcrest Drive, Roxbury
Hours: Friday 5-7 pm, Saturday 8 am-1 pm, Sunday 8 am-1 pm/4-6 pm, and Monday 5-7 pm
More Info: playcatskills.com

APRIL 1
Bridge Music Opens 13th Season
Bridge Music; Joseph Bertolozzi’s musical opus celebrating the iconic Mid Hudson Bridge opens its 13th season. Free and open to the public, this sound-art installation is located at each of the bridge’s towers, accessed from the Mid Hudson Bridge’s pedestrian sidewalks at Johnson-Iorio Park, in Highland. Open dawn to dusk.
Location: Johnson-Iorio Park, 281 Haviland Road, Highland
Hours: 8 pm
More Info: josephbertolozzi.com/bridge-music/

Wine and Dine
indulge in a 4-course dinner at Frank Guido’s Little Italy which includes wine pairings, a raffle, and an exclusive auction to benefit The Arc Mid-Hudson.
Location: Frank Guido’s Little Italy, 14 Thomas Street, Kingston
Hours: 6-9 pm
RSVP and Tickets: Contact Kelly Wright, Events and Communications Manager, at 845 768 5122 or Kelly.Wright@ArcMH.org

APRIL 1-3
Magic on Main—An Intimate Parlor Experience
Join Magician Sean Doolan for Magic on Main—An Intimate Parlor Experience, a magic show in his private library located in a historic building on Main Street in Windham. Sean will weave his very personal story of transitioning from a trial lawyer to a magician in interactive, mind-blowing magical routines. In this parlor show, Sean will demonstrate the limitations of the human mind through techniques he learned as a student of the ancient art of sleight of hand, and a lifetime as a trial lawyer.
Location: 5428 NY Route 23 (Main Street), Windham
Hours: Shows at 2, 5 and 8 pm
More Info: magiconmainwindham.com

APRIL 2
Italian Dinner
Our annual Italian Dinner is coming up. This is a drive up/take out event. Your dinner will include Ziti, meat sauce, tossed salad, garlic bread & dessert for $12.
Location: Hurley Reformed Church, Main Street, Hurley
Hours: 4-6 pm
To Order: Call 845 687 4006 & leave a message with your name & number of dinners.
**Bob Lukomski: Music For Voice & Electronics**
Bob Lukomski presents an evening of music for voice and electronics. Pulling from such diverse genres as plainchant, art song, and popular and experimental music forms, Bob creates a meditative environment of mood and atmosphere.

**Location:** Unison Arts, 68 Mountain Rest Road, New Paltz
**Hours:** 7-9 pm
**More Info:** unisonarts.org or 845 255 1559

**Diana Krall**
Diana Krall is the only jazz singer to have eight albums debut at the top of the *Billboard* Jazz Albums chart. Krall’s unique artistry transcends any single musical style and has made her one of the most recognizable artists of our time. As The New York Times recently noted Krall possesses, “A voice at once cool and sultry, wielded with a rhythmic sophistication”.

**Location:** UPAC, 601 Broadway, Kingston
**Admission:** Tickets start at $75
**Hours:** 8 pm
**More Info:** bardavon.org

**APRIL 2, 9, 16, 23, 30**

**Secret Ruin Hike**
Join us and our NY state hiking guide as we adventure the magical Overlook Mountain, explore the secret ruins of the Overlook mountain hotel, climb to the summit of the fire tower, watch eagles soar and see the breath-taking views at Eagles Point and catch a glimpse in the golden shrine room at the buddhist monastery.

**Location:** Overlook Mountain, 353 Meads Mountain Road, Woodstock
**Hours:** 9 am to 1 pm
**More Info:** bornwild.rocks

**APRIL 3**

**Sunday Silents Presents**

**The Last Laugh (1924)**
Murnau’s silent film *The Last Laugh* tells the tragic story of a self-confident hotel doorman who is demoted to lavatory attendant because he is considered ‘too old’. Janning’s entire identity is based on his position and especially on his uniform, which symbolizes power and respectability to his lower-middle-class community of family and friends. Proud of his position, responsibilities and uniform, and shocked by his demotion, humiliated, the old man struggles to carry on with his life.

**Location:** The Rosendale Theater, 408 Main Street, Rosendale
**Admission:** $6
**Hours:** 2 pm
**More Info:** rosendaletheater.org

**APRIL 7**

**Jazz Dinner Club**
**Featuring Eric Person Quartet**
Come and enjoy a performance by some of the finest Jazz musicians in the Hudson Valley, along with delicious new entrees and beverages from our new menu!

**Location:** Bearsville Theater, 291 Tinker Street, Woodstock
**Hours:** 7 pm
**More Info:** bearsvilletheater.com

**APRIL 8**

**The Best of The Eagles**
BOTE is the most exact interpretation of the music of the Eagles in America, bar none! Each member mirrors his counterpart in the Eagles instrumentally and vocally. However, this is no simple copy band but rather a group of excellent musicians who authentically re-create the songs, the music, the vocals and the magical aura of one of America’s greatest rock bands.

**Location:** Bearsville Theater, 291 Tinker Street, Woodstock
**Hours:** 8 pm
**More Info:** bearsvilletheater.com

**Sunday Salon: Cole Fellows’ Research Presentations**
Join Isabelle Bohling, Adaeze Dikko, Brooke Krancer and Oriana Tang, 2021-2022 Cole Fellows, as they share their original primary research conducted over the course of their fellowship. Spanning deep dives into the work of Thomas Cole to the history of land protection to previously unknown stories of the people who once lived and worked at Cedar Grove, these presentations will be full of new discoveries and fascinating research.

**Location:** Thomas Cole National Historic Site, 218 Spring Street, Catskill
**Tickets:** Sunday Salons are free, with a suggested donation of $12.
**Hours:** 2 pm
**More Info:** thomascole.org

**APRIL 6**

**The Greyboy Allstars**
Legendary California jazz-funk revivalists The Greyboy Allstars are back. Their latest LP Como DeAllstars is an exuberant reminder of the playful sense of style that’s forever been their hallmark—a feel-good testament to the powers of soul, groove, and Latin boogaloo.

**Location:** Bearsville Theater, 291 Tinker Street, Woodstock
**Hours:** 8 pm
**More Info:** bearsvilletheater.com

**April 2022**

**GUIDE**

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**CATSKILL MOUNTAIN FOUNDATION**
TRANSFORMING LIVES THROUGH THE ARTS
THANK YOU TO OUR FUNDERS & SUPPORTERS!


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7971 Main Street, Village of Hunter
518 263 2001 • www.catskillmtn.org

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**Catskill Mountain Foundation**
Hasan Minhaj: The King’s Jester Tour
Hasan Minhaj was the host and creator of the weekly comedy show Patriot Act with Hasan Minhaj that premiered on Netflix in October 2018. The series explored the modern cultural and political landscape with depth and sincerity through his unique comedic voice.

Location: UPAC, 601 Broadway, Kingston
Admission: Tickets start at $51
Age Restriction: Must be 13+
More Info: bardavon.org

Film: “Monterey Pop”
On a beautiful June weekend in 1967, the first Monterey International Pop Festival roared forward, capturing a decade’s spirit and ushering in a new era of rock and roll. D.A. Pennebaker’s psychedelic documentary features featuring Jimi Hendrix, Otis Redding, Janis Joplin, and more, at the height of the Summer of Love. Even now, 50 years later, Monterey Pop packs a hell of a wallop. In the final sequence when the crowd leaps to its feet in rapture and ecstasy, it is hard not to want to do precisely the same thing. Plus costume contests, photo booth, and more before the film!

Location: UPAC, 601 Broadway, Kingston
Admission: $6
Hours: 7:30 pm
More Info: bardavon.org

Albert Cummings
It’s been said that you don’t seek out the blues — it seeks you out. For guitar virtuoso Albert Cummings, no words could ring more true. Cummings’ masterful guitar wizardry has drawn comparisons to iconic axe legends Albert King, Freddie King, Jimi Hendrix and even his own musical inspiration, Stevie Ray Vaughan. He has graced the stage with such esteemed luminaries as Buddy Guy, Johnny Winter, Susan Tedeschi, Sheryl Crow, and B.B. King, who called Cummings “a great guitarist.” He also has worked with renowned industry producers Jim Gaines and David Z.

Location: Bearsville Theater, 291 Tinker Street, Woodstock
Hours: 7 pm

More Info: bearsvilletheater.com

APRIL 18
Writers’ Evening at Headwaters Art Center
Both seasoned and new writers are welcome to share and join in discussion following each reading. This is a positive and nurturing group providing constructive feedback while assisting fellow writers in their creative journeys. Admission to Writers’ Evening is free, however donations are gratefully accepted.

Location: Headwaters Art Center, 66 Main Street, Stamford
Hours: 7-9 pm
More Info: roxburyartsorganization.com

APRIL 21
Bluegrass Supper Series featuring The Bunkhouse Boys
Come and enjoy a performance by some of the finest Bluegrass musicians in the Hudson Valley, along with delicious new entrees and beverages from our new menu!

Location: Bearsville Theater, 291 Tinker Street, Woodstock
Hours: 7 pm
More Info: bearsvilletheater.com

Bettye LaVette
Hailed by the New York Times as one of the great soul interpreters of her generation, Bettye LaVette is a vocalist who can take any type of song and make it completely her own. In these intimate shows, Bettye is accompanied by her keyboard player, Evan Mercer. She will be performing songs from throughout her 59 year career, including songs that she used to perform in small Detroit clubs before her 21st century resurgence began.

Location: Bearsville Theater, 291 Tinker Street, Woodstock
Hours: 8 pm

More Info: bearsvilletheater.com

APRIL 22
Film: “Monterey Pop”
On a beautiful June weekend in 1967, the first Monterey International Pop Festival roared forward, capturing a decade’s spirit and ushering in a new era of rock and roll. D.A. Pennebaker’s psychedelic documentary features featuring Jimi Hendrix, Otis Redding, Janis Joplin, and more, at the height of the Summer of Love. Even now, 50 years later, Monterey Pop packs a hell of a wallop. In the final sequence when the crowd leaps to its feet in rapture and ecstasy, it is hard not to want to do precisely the same thing. Plus costume contests, photo booth, and more before the film!

Location: UPAC, 601 Broadway, Kingston
Admission: $6
Hours: 7:30 pm
More Info: bardavon.org

HVP: Virtuosos
Guest Conductor Kelly Corcoran. An HVP String Competition winner and the HVP’s principal pianist perform works by two masters of the form. Featuring Sarah Kirkland Snider; Max Bruch with 2018 HVP String Competition winner Max Tan, violin; and Yalin Chi, piano
Location: Bardavon, 35 Market Street, Poughkeepsie
Hours: 8:00 pm
More Info: bardavon.org

Academy of Fortepiano Performance
International Fortepiano Salon #10
Join us online for our 10th International Fortepiano Salon.
Location: Streaming live on Facebook and YouTube
Admission: FREE, but registration is requested
Hours: 8 pm
More Info and Registration: catskillmtn.org

Plants for Birds: Creating a Year-Round Garden Habitat with Mountain Top Arboretum
Each spring and fall, we welcome migrating songbirds back to our yards and parks as they stop to rest and refuel on their long journeys. Many of these migratory bird species are in decline. We can each do our part to support them, however, by choosing the right plants for our yards and gardens. New York City Audubon’s Tod Winston will explore why native plants are so important to this effort, and how to create an enriched habitat for birds during migration, nesting season, and through the winter.

Location: FREE Webinar
Hours: 2:00-3:15 PM
More Info and Registration: mtarboretum.org

APRIL 23
“ Weird Al” Yankovic w/ special guest Emo Philips
“Weird Al” Yankovic burst onto the scene over three decades ago and never looked back. For the second time in his storied career, the world’s foremost musical satirist and five-time Grammy winner foregoes his usual, high-octane, big-production show for an intimate evening of
RESERVE THE THEATER FOR A PRIVATE VIEWING!
Call 518 263 2001 for more information

www.catskillmtn.org
518 263 4702

The MOUNTAIN CINEMA in Hunter IS OPEN!

DOCTOROW CENTER
FOR THE ARTS
7971 Main Street
Village of Hunter

Schedule runs Friday through Sunday
View each week’s schedule
and view trailers
for our films online at
www.catskillmtn.org

Ticket Prices: $11 / $9 seniors & children under 11

YOUR SAFETY IS OUR TOP PRIORITY
To ensure the safety of our patrons and staff, we have instituted the following procedures:

• Masks are required except when seated to drink or eat
• You must wait to be seated
• The Theaters will be sanitized between showings: do not enter the theater until escorted.
• We strongly encourage you to purchase your tickets in advance.

Please visit www.catskillmtn.org and click on the film you’d like
to see to choose your showing and reserve your seat!

APRIL 28
Yonder Mountain String Band
With their latest album, Get Yourself Outside, Colorado-based quintet Yonder Mountain String Band continues to solidify its place as not only a pioneering jam-grass act, but also one of the most innovative groups in live music—something the group has proudly held high for the better part of a quarter-century.
Location: Bardavon, 35 Market Street, Poughkeepsie
Admission: Tickets start at $39
Hours: 8:00 pm
More Info: bardavon.org

Melvin Seals & JGB
Melvin Seals has been a powerful presence in the music industry for over 30 years with a long-established reputation as a performer, recording artist and producer. Melvin is most revered for his powerful, high-spirited Hammond B-3 organ, and keyboards in the Jerry Garcia Band. Melvin spun his B-3 magic with the Jerry Garcia Band for 18 years and in doing so helped pioneer and define what has now become “Jam Band Music”. From blues to funk to rock to jazz, Melvin serves up a tasty mix with a little R&B and gospel thrown in to spice things up.
Location: Bearsville Theater, 291 Tinker Street, Woodstock
Hours: 7 pm
More Info: bearsvilletheater.com

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Town of Shawangunk Annual Yard Sale
If you are a vendor or a bargain-hunter, this is one annual event to add to your calendar and be sure not to miss.
Location: Hamlet of Wallkill, 3081 NY-208, Wallkill, NY
Hours: 9 am-3 pm

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Questions/More Information: Call 518 263 2001
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