THE CATSKILLS ARE OPEN FOR BUSINESS!

With a Special Section:
Women Chefs of the Catskills
WE'RE READY! ARE YOU?

OUR AGENTS SELL...
★ More Homes ★ In Less Time ★ For A Higher Price

8809 County Highway 17
East Branch, NY 13756
This 8 bedroom Victorian country escape features wraparound porch, and 4 additional guest cabins. This home boasts an impeccably crafted renovation including grand remodeled kitchen, formal dining room with arched passageways and spacious living room. Call now!

318 Sinut Drive
Bovina, NY 13740
One level living with bonus rooms. Open floor plan of kitchen, dining and living room. Sun drenched with large windows and french doors lead you out to a deck perfect for entertaining or just relaxing. Location is PRIVATE. Love is PRIVE and AMAZING... this log home just put the package together.

321 Main Street
Pine Hill, NY 12465
This 5-bedroom, 3-bathroom home with bonus dining room, fireplace in living room and a country kitchen. This charming spacious residence with potential as a bed & breakfast. On the ground level, the living room is a master suite. On the second level are four additional bedrooms and a master bathroom.

255 Pleasant View Drive
Roxbury, NY 12474
The Roxbury ranch house it's regally set in 18.66 acres on a hilltop, with sweeping views of the mountains and valley in front. The lower level has a two car garage, guest bedroom and full bath, media room, laundry room, plenty of storage and a utility room. The main level holds a guest bedroom and full bath, grand living space with open kitchen and a master bedroom with a unique grand master bath.

MARGARETVILLE (845) 586-3321
BOICEVILLE (845) 657-4177
DELI (607) 746-7400
STAMFORD (607) 652-2220
SIDNEY (607) 604-4394
ROSCOE (607) 290-4130

WWW.TIMBERLANDPROPERTIES.COM
OVER $1 BILLIONS IN SALES | 6 REGIONAL OFFICES
The Catskills region abounds with hardy four-season produce and Pure Catskills is your source for finding those farm-fresh products.

Visit our website for information on Farmers’ Markets • U-pick Farms • Farmstands Events • Tips on Buying Local • Recipes and more!

purecatskills.com
On the cover: 
Photo by Francis X. Driscoll, francisxdriscoll.com

8  THE GREAT OUTDOORS IN THE CATSKILLS
By Jeff Senterman

10  TODAY BUILDS TOMORROW: Carbon Footprint: What Is It and Why Is It Important?
By Robert Tomlinson

12  THE CATSKILLS ARE OPEN FOR BUSINESS!

22  THE GREAT OUTDOORS IN THE CATSKILLS

26  MACHINEWORKS: DAVID EUSTACE

30  11 QUESTIONS FOR DAVID EUSTACE

36  WOMEN CHEFS OF THE CATSKILL REGION AND HUDSON VALLEY

38  CHEF DEAUNNA

54  A GREENE COUNTY GARDEN IN AUGUST
By Margaret Donsbach Tomlinson

56  HIKE ON GUIDES

59  CATSKILL MOUNTAIN FOUNDATION LAUNCHES VIRTUAL SUMMER ARTS PROGRAM AT HUNTER ELEMENTARY SCHOOL
By Joan Oldknow

61  PLEASE SUPPORT OUR ADVERTISERS
Maybe you went to a drive-in movie when you were a kid, and maybe you’ve attended live performances of grand opera. But you have never experienced anything like what you’ll have a chance to see and hear on Saturday, August 29, right here in Ulster County: one of the grandest of operas, Puccini’s *Tosca*, performed live on stage and simulcast to you on giant Jumbotron screens and with an excellent sound system as you relax in the safety and comfort of your car.

You have never experienced such a thing because no one ever has. It has simply never been done before.

But when the Covid-19 pandemic made it necessary to re-assess the annual three-day, multi-event Phoenicia Festival of the Voice, the idea of this first-of-a-kind spectacle was born. And thanks to Ulster County Executive Pat Ryan and his indefatigable staff, this unique performance will take place in the west campus of Kingston’s Tech City, will accommodate as many as 600 cars, and will scrupulously adhere to all safety measures to protect audience, performers, and staff against the virus.

**Opera at the Drive-In**

How will it work? Ticket-holders can drive into the site as early as 5:00 pm and picnic or tailgate in their appropriately distanced parking slot. When the performance begins at 8:30, audience members will hear it through open windows or via their car’s FM radio—or both—as they watch the live action both onstage and simulcast on four 40’ x 20’ Jumbotron screens.

And what will you see and hear? One of the classics of the opera repertory, *Tosca* boasts some of the most passionate music ever composed. From its famously dramatic opening chords, this opera has it all: love, lust, politics, deception, sacrifice, and sheer evil. The performance will be staged by Festival Director Maria Todaro, noted for her highly creative, fresh thinking in directing a range of operas, and the orchestra baton will be in the hands of the exciting French conductor Audrey Saint-Gil.

A cast of world-class singers leads the roster: soprano Joyce El-Khoury in the title role, tenor Dimitri Pittas as her lover, Mario Cavaradossi, and bass-baritone Kyle Albertson as the villainous Baron Scarpia—supported by a cast and chorus of diverse backgrounds and singular expertise.

What’s more, this drive-in production, in another first, will add to all that the use of enhanced Augmented Reality. This technology, typically used in science-fiction films and video games, offers a level of immersion that greatly enhances the audience’s feeling of “presence.” As designed and executed by
the Festival’s highly skilled and creative production and tech team, for example, the famous Act I finale of the opera, a show-stopper at any time, will offer the audience of August 29 a whole new level of “involvement.” Set in a church, as a growing crowd of worshipers intones the “Te Deum” hymn, Scarpia simultaneously soliloquizes his sinister intention to kill the hero and bring Tosca into his arms. In music, action, and, thanks to enhanced AR, in audience involvement, the sacred and the profane meet thunderously and with particular intensity. Not to be missed.

Safety First
But with up to 600 spectator-filled cars, full cast, chorus and orchestra members, and a staff of 35, how do you ensure health and safety? One helpful plus is that the performance will be outdoors in the fresh air. In fact, although Tech City is in the middle of the city of Kingston, its west campus is surrounded by hills and greenery that make it a downright pastoral setting—much like the one the Festival of the Voice is accustomed to in its hometown of Phoenicia.

As for distancing, director Todaro says creativity makes it possible to stage action without individuals being “unsafely close.”

And production manager Dan Jobbins has implemented strict procedures for performers and crew during the rehearsal period and right up to and including the night of the performance.

With personal safety for all assured, what could be better than a great opera on a summer night at the drive-in in Ulster County’s Tech City?

More Information
The live performance of Tosca will take place on Saturday, August 29 at Tech City, 300 Enterprise Drive, Kingston.

The site opens at 5:00 pm, performance time is 8:30 pm. Tickets are sold “by the car,” and range in price from $50 to $350. For more information or to purchase tickets, visit phoeniciavoicefest.org.
Sailing for the Sun is the second solo album by singer/songwriter Greg Dayton, produced and mixed by Adrian Harpham, and mastered by Greg Calbi in New York City. The new album was released in February on Ropeadope/Modern Icon Records, a Philadelphia-based label home to many jazz greats including Nate Smith, Christian Scott aTunde Adjuah, Eddie Palmieri, Shaun Martin and more. It is available for streaming on Spotify and Apple Music, and physical copies are available on Bandcamp. It has received rave reviews from Elmore Magazine and Guitar Connoisseur, and has been featured on radio from D.C to Chicago, the BBC London, and South Africa. Ropeadope has submitted the album for consideration for Grammy nominations in several categories for 2021, including Best Americana album.

Greg began work on Sailing for the Sun in January of 2018, working with producer Adrian Harpham in Manhattan and Philadelphia to create a full album in the old school sense of the word. “We created this with vinyl in mind, where each song counts and the song order has meaning,” says Dayton. The versatile guitarist has over 30 years experience performing and teaching in the U.S. and Europe and holds degrees from Harvard University and Berklee College of Music. He was inducted into the New York Blues Hall of Fame at the Orpheum Film and Performing Arts Center in Tannersville, shortly after the release of his debut solo album, Lonesome Road, in 2016.

While Dayton’s music has strong blues influences, his songs draw upon a much wider range of styles in the spirit of the great songwriters of classic rock, folk, and soul. The 12 songs on Sailing for the Sun are full of contagious grooves with intricately detailed arrangements from hard-hitting and funky to acoustic and intimate, all united by Dayton’s honest voice, hook-filled lyricism, soulful guitar layering and a powerful rhythm section led by Adrian Harpham’s creative drumming. Covering a broad musical landscape, the songs dive into themes of confronting and accepting change through loves lost and found and finding a way forward.

The new album features Dayton’s present band, which has been his regular lineup since 2016. It includes producer Adrian Harpham on the drums (known for his work with New Orleans greats such as Henry Butler, and Leo Nocentelli of the Meters), Anthony Robustelli on the keys (Bo Diddley, Gloria Gaynor, and more), Dave Inniss on bass (Jazzhole), backing vocalists Clayton Bryant (Luther Vandross, Valerie Simpson, Elton John, Roger Daltrey), Towera Smith (Silverchair), and Nia Drummond, with special guests young vocalist Anson Jones (5-time Downbeat...
Student Music Award winner) on two tracks, and the elite horn section from the Levon Helm Band and Little Feat’s 50th-anniversary tour led by Steve Bernstein (trumpet) with Erik Lawrence (bari/tenor sax), and Doug Wieselman (tenor sax) on seven of the songs.

Greg speaks about his early memories of music in the Catskills: “The mountaintop has been a special home to me my whole life. I remember coming up here from Massachusetts to Twilight Park nearly every summer since I was born (1965). I always felt that the area breathed of music and creativity, with the legacy of Woodstock, the Band, Dylan and all. We used to go to Woodstock to buy records and I remember my older siblings and their friends picking up copies of Carole King’s Tapestry, The Allman Brothers’ Eat a Peach, James Taylor, Cat Stevens, Bob Dylan, the Grateful Dead and more. I was so intrigued and feel blessed to have grown up at a time when there was so much incredible music coming out in the mainstream market. My mom, Gracia, would paint incessantly up here and even painted the Twilight Day Camp bus with owls and peace signs. Old jeans with tie-dyes were so different from the scene in Massachusetts and it just felt freer to me.

“I grew up in Lexington, MA and learned to play guitar when I was 12 after four years of classical piano lessons and my first band at age 13 was with Greg Deguglielmo, who later became the drummer for Max Creek for 15 years. We rehearsed in our basement and played at parties which were often shut down by the police. The Who, the Dead, The Allmans, Bad Company, Neil Young and more. My all-boys high school was more sports oriented and I did most of my music (mainly on acoustic) during free time between hockey, football, baseball, crew and academics. At Harvard there was little infrastructure for rock but I had a band called “Rub the Buddha” which played a lot of blues-oriented rock and Dead tunes and after that I went to Berklee and dove into jazz theory. I went to Spain in 1989 to spend a year abroad absorbing what I had learned and diving deeper into acoustic finger-style blues and slide. I worked for an ex-pat Blues singer from Texas, Loti Lewis (cousin to Furry Lewis), who was a great performer, friend and mentor. I ended up marrying in

---

CREATE A LIVING SPACE WORTH LIVING IN

The expert team at GNH will help you create the living space you’ve been dreaming about.

- Home & Garden
- Paint & Stain
- Kitchen & Bath
- Windows & Doors
- and more!

Visit or call (518) 966-5333 to get started today.

www.GNHlumber.com

Main Street, Windham | Rt 32, Greenville
New Loudon Rd, Latham
Spain, working and recording with my wife Gemma who was a singer, and lived in Barcelona for 10 years, performing and teaching both guitar and English. We relocated to Boston for a while and finally to New York where I’ve been for 18 years.”

“As I branched out on my own as solo artist after my divorce in 2010, the opening of the Orpheum and the beginning of music at Last Chance Tavern provided wonderful opportunities for me to re-connect with my roots and perform with many of my favorite artists. After many years of moving around it felt the most home to me. Professor Louie and the Crowmatix were such great connectors in this sense. All of a sudden I was getting to bring great music to Tannersville and sit in with players who had been my mentors on records, and at the New York Blues Hall of Fame Awards. I will always be grateful to the communities up here for being so receptive to my music.

“I’m really excited about this album and feel like everyone who contributed to it raised the level of music, soul and expression a notch higher. It represents a mix of influences from my favorite songwriters to the funky blues. It felt very natural having the band I have been working with for years collaborate. It was icing on the cake having Steve Bernstein bring in the horns. There’s great variety and a lot of love in it and Adrian Harpham was just outstanding as a producer. He helped push me into some new territory sonically and I learned so much from working with him. My mom did the watercolor for the cover, and my daughter, Noa choreographed and danced on the video we released for Sailing for the Sun. It is available on vinyl which has been a lifelong dream.”

Grateful that the album was completed and released before the onset of COVID-19, Greg has been teaching online and doing regular live streaming shows on Facebook alone and with fellow bandmates. Follow Greg on Facebook and Instagram to catch some intimate performances!
By definition, carbon footprint is the amount of carbon dioxide and other carbon compounds emitted into the atmosphere due to the consumption of fossil fuels by a particular person, group, etc.

Although greenhouse gases do occur naturally, human activity is the greatest contributor to greenhouse gas emissions. Your carbon footprint—or your impact on the environment—measures the greenhouse gases that you have created. The good news is that we can become accountable for the greenhouse gases we omit and make the necessary changes to reduce our carbon footprint to levels that are safe but the bad news is that we are running out of time.

Greenhouse gases effect the climate because they keep heat in the earth’s atmosphere. When the “extra” heat is retained like at the current levels, we have climate change: melting the ice caps releases tons of previously frozen water into the oceans, causing them to rise and simultaneously increase the water’s temperature which has a drastic effect on the food chain (which we are dependent on) as well as flooding and intensifying other weather patterns.

In our first article, we cited six examples of what you can do immediately to become a Climate Change Fighter. In our future articles we will, each month, examine a specific part of the Climate Crisis through factual analysis and offer explicit actions that you can take to reduce your carbon footprint and help to sustain the wonderful planet that fosters and nourishes all living forms of life.
There’s never been a better time to follow your dreams... to Greene County, New York!

Our local realtors know all there is to know about our Catskill Mountain, Rural Valley, and Historic Hudson River towns. Whether you’re looking to find joy in a vibrant village community, or solace in a more secluded setting, living and working in Greene County offers a lifestyle sought by many, but achieved by few.

Connect with a Greene County Realtor Today!

Start by going to: greenecountyedc.com/find-your-way-to-home-in-greene-county-ny/
These last few months have been tough on businesses throughout New York State, to be sure. But we New Yorkers are resilient: we’ve done our part to flatten the curve and stop the spread of COVID-19 … it’s time to reopen! These businesses are excited to serve you again. Please call ahead or visit websites for restricted hours or social distancing policies. Support local businesses!

WELCOME BACK TO THE CATSKILLS!

ATTRACTIONS & THE ARTS

Catskill Interpretive Center
5096 State Route 28
Mt. Tremper, NY 12457
CatskillInterpretiveCenter.org
845 688 3369
Before you embark on any adventure in the Catskills, be sure to stop at the Park’s official Visitor Center, the Maurice D. Hinchey Catskill Interpretive Center! The Catskill Interpretive Center is your gateway to Catskills, where you can learn about the vast outdoor recreational opportunities in the area as well as discover Catskills communities and rich cultural and natural history. The Catskill Interpretive Center is now open for phone consultations and for drive-up information.

Catskill Mountain Foundation’s Kaaterskill Fine Arts Gallery
Hunter Village Square
7950 Main Street
Hunter, NY 12442
catskillmtn.org
518 263 2060
Kaaterskill Fine Arts gallery has over 1,000 square feet of light-filled exhibition space. We support local and regional artists, featuring their works in solo and thematically grouped shows. On view through August 30: machineworks, featuring work by David Eu-stace. Exhibition hours are Saturday from 11 am to 6 pm, or by appointment: please call 518 567 1082 to schedule an appointment.
Delaware & Ulster Rail Road
43510 State Highway 28
Arkville, NY 12406
durr.org
800 225 4132

The Ulster and Delaware Railroad Company (U&D) was a Class I railroad headquartered in Rondout and founded in 1866. It was often advertised as “The Only All-Rail Route To the Catskill Mountains.” At its greatest extent, the U&D ran from Kingston Point, on the Hudson River, through the heart of the Catskill Mountains to its western terminus at Oneonta, passing through four counties (Ulster, Delaware, Schoharie and Otsego), with branches to Kaaterskill and Hunter in Greene County. Although a small railroad, it was big in stature, as it went through many favored tourist hot-spots. Many elegant hotels kept business going, some of which were sponsored or built by the railroad. The train is now run by the Catskill Revitalization Corp and runs trains throughout the summer and fall with special trains at various holidays and key times of the year. Themed events include Train Robberies, Luncheon on the Train, Twilight on the Rails, and the Silver Sleigh Rail for the holidays.

Francis X. Driscoll
Photography
Images of the Northern Catskills
At Tannersville Art & Antiques
6045 Main Street
Tannersville, NY 12485
francisxdriscoll.com
518 589 5600

A frequent contributor to the Guide magazine, Francis X. Driscoll is an award-winning nature photographer, whose work has appeared in National Geographic Explorer and Cynthia Dantzic’s prestigious book 100 New York Photographers. Over the years he has captured some of the most iconic images of the Great Northern Catskills. Driscoll is a self-taught photographer, whose work involves total immersion in a setting so that he might capture that rare glimpse and share it with others. His primary subject is the Catskill Forest Preserve, and his best shots are often hard-won through years of returning to the same place with a sense of expectation for the beauty that might be revealed to him on any given day. He shares his craft with others by leading hikes, conducting workshops and giving private instruction. His book, Images of the Northern Catskills, is a celebration of his work. The largest selection of his work can now be found at Tannersville Art & Antiques, open Friday through Sunday from 11 am to 5 pm.

Phoenicia International Festival of the Voice
Saturday, August 29
Drive-In Performance at Tech City
300 Enterprise Drive
Kingston, NY 12401
phoeniciavoicefest.org

For the first time EVER, the Phoenicia International Festival of the Voice is presenting a LIVE, drive-in theater experience of Puccini’s Tosca, simulcast on four 40’ x 20’ Jumbotron screens. One of the classics of the opera repertory, Tosca boasts some of the most passionate music ever composed. From its famously dramatic opening chords, this opera has it all: love, lust, politics, deception, sacrifice, and sheer evil. The performance will be staged by Festival Director Maria Todaro, noted for her highly creative, fresh thinking in directing a range of operas, and the orchestra baton will be in the hands of the exciting French conductor Audrey Saint-Gil. The performance will take place on Saturday, August 29 at Tech City in Kingston. The site opens at 5:00 pm, performance time is 8:30 pm. Tickets are sold “by the car,” and range in price from $50 to $350.

Ulster Savings Bank
58 Main Street
Phoenicia, NY 12464
ulstersavings.com
845 688 5965

In business since 1851, Ulster Savings Bank remains a locally focused and operated bank, with locations throughout the Hudson Valley. Every year, Ulster Savings Bank supports hundreds of local organizations throughout our community, close to home.
Thorpe’s unmatched service and diverse GMC inventory have set them apart as the preferred dealer in Tannersville. With a full-service team of sales and service professionals, visit them today to discover why they have the best reputation in the area. They offer one of the largest GMC inventories in New York, and their trained sales staff will help you every step of the way during your shopping experience.

Augustine Nursery
Route 9W & Van Kleecks Lane
Kingston, NY 12401
AugustineNursery.com
845 338 4936
We’ve been creating landscapes of distinction throughout the Hudson Valley since 1974. We started small in our hometown of Kingston. Today, Augustine Nursery has grown to become one of the leading residential and commercial landscape design firms and the “nursery of choice” among high-end landscape architects, independent contractors and discerning homeowners. We offer a stunning selection of larger scale, estate-grade trees, shrubs and plants. There are hundreds of varieties, ranging from the most popular to the new and emerging. We also offer a full menu of nursery services, from planning and design to installation and dress finish for greenscapes, hardscapes and irrigation.

Gardens by Trista
176 Polen Hill Road
Gilboa, NY 12076
gardensbytrista.com
607 588 6762
Gardens by Trista is a full service landscape company focused on providing each client with the individualized landscape or garden of their dreams. We know each property and client holds their own unique essence which we use to transform the land and its elements into their personalized landscape. We strive to fulfill the needs of each and every customer. Whether it be a complete design/build for new construction or help with an existing garden that needs a rejuvenation. We also have an extensive garden maintenance division to help keep your landscape and garden in pristine condition.

GNH Lumber
5477 Route 23
Windham, NY 12496
GNHLumber.com
518 734 3760
Visit GNH Lumber in Windham today! Your source for quality lumber, hardware, building materials and construction tools and supplies. And if you’re thinking about creating your kitchen sanctuary or bathroom oasis, our expert design team is ready to help make your vision a reality. Compare our prices and service with other suppliers and discover for yourself why GNH Lumber has a reputation for quality and service you deserve since 1937.

Houst Hardware
4 Mill Hill Road
Woodstock, NY 12498
housthardware.com
845 679 2115
Houst Hardware has something for everyone … tinkers and makers, DIYers and dreamers, gardeners and campers, cooks and geeks. Full Service True Value Hardware Store and equipment rentals. Local, independent, family owned since 1932 located in the center of Woodstock. Shop in person, online, curbside pickup available.

N&S Supply
Showrooms located in Catskill, Fishkill, Hudson, Brewster and Kingston, NY; and Danbury, CT
nssupply.com
Our mission is to provide our customers with the finest selection of quality plumbing, heating and HVAC products, at affordable prices. Serving the needs of contractor and homeowner alike, N&S Supply offers options to fit into any budget. Our sales staff is committed to exceptional customer service and is ready to be of assistance with exemplary product and technical knowledge. Our beautiful Bath Classics Showrooms carry complete product lines, including all the accessories needed for any installation, with dependable, on-time delivery service available. We provide everything you would expect from a full-service distributor, including specialty products designed and manufactured to meet your needs.
At Coldwell Banker Timberland Properties we provide the respected name, the systems, the tools, the support, the management and atmosphere to help people to accomplish buying or selling properties. We are passionate about this wonderful business. We help our customers and clients realize their dreams. We help families find a place to build memories. We deal with life experiences and someone’s largest (and probably best) investment. We put the Coldwell Banker name next to our high standards, because this world wide name provides our agents with not only instant name recognition and respect, but the national and international network necessary for today’s full-service real estate agent to do a thorough job and assist clients with all their real estate needs.

As your Buyer’s Agent, it is my focus to make sure each detail of your new home fits you perfectly. As your Listing Agent, I listen to and work with you on making sure your house is shown in its best light. I am YOUR Hudson Valley’s REALTOR® ... contact me today & experience the difference! Recipient of many awards, including Coldwell Banker International President’s Circle (Top 5% of Coldwell banker Agents Worldwide), Coldwell Banker International Sterling Society Award, Coldwell Banker Village Green Realty Catskill Top Producer Award 2018 & 2019, Coldwell Banker International Diamond Society Award, Coldwell Banker International Sterling Society Award, Columbia Greene Board of Realtors Rookie of the Year Award, and Coldwell Banker Village Green Realty Rookie of the Year Award.
Four Seasons Realty
realty4seasons.com
518 468 0411
If you are seeking personalized service tailored to your exact needs, Four Seasons Realty Group is your choice. We are a Member of the Eastern NY Regional MLS, the Columbia Greene Northern Dutchess MLS & the Hudson Valley Catskill Region MLS. Commercial and Investment Real Estate Certified & Short Sale Foreclosure Certified with 30 years of Real Estate Experience. We have extensive experience across a wide range of Real Estate: single family purchases & sales, multi family purchases & sales, investment properties, rentals, commercial properties, vacant land, foreclosures & short sales.

Gordon Hunter Mountain Realty
6528 Route 23A
Hunter, NY 12442
gordonrealty.com
518 589 9000
GHR Realty, LLC is one of the prime real estate professionals in Hunter. They are dedicated to serving you when you’re looking for property in Upstate New York and Northern Catskill Mountains. Their staff specializes in many different types of properties near Hunter Mountain and Windham Mountain ski resorts.

Grist Mill Real Estate
256 Main Street
Saugerties, NY 12477
gristmillrealestate.com
845 246 3200
Our real estate office in the heart of the historic village of Saugerties is highly regarded by clients and customers alike, known for their strong market expertise, exemplary individual service, and an enviable familiarity with what makes Saugerties and the surrounding area such a desirable place to live. Although we serve our local community, our largest sales market is NYC, and more recently primary homes for residents from Orange, Westchester, Rockland, and Dutchess Counties. Established in 1974 Grist Mill Real Estate is proud to provide experienced service to our buyers and sellers. Knowledge of the Saugerties market in particular is the most important service we offer our customers.

Welch Realty
7770 Main Street
Hunter, NY 12442
welchrealtyny.com • 518 263 5165
Full service realtors serving north-west Greene County including Hunter, Haines Falls, Tannersville, Lanesville, Windham, Jewett, Lexington, Westkill, Sprucketon, Hensonville, Maplecrest, Prattsville, and Palenville. They also serve locations in Ulster and Columbia counties.

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. Featuring spacious accommodations in the contemporary Inn and Adirondack-style Lodge, Emerson guests enjoy our nature-inspired Spa, Catskill Creative Cooking in our signature restaurant Woodnotes Grille, shopping in the Country Stores and the World’s Largest Kaleidoscope. The Emerson is an idyllic location for group events and weddings. Dogs are welcome.

Brandywine
11157 State Route 23
Windham, NY 12496
brandywinewindham.com
518 734 3838
For the past 35 years, this full-service Italian restaurant has offered great food and impeccable service. Come and share wonderful memories with your loved ones as we fill your table with delicious Italian cuisine that will definitely satisfy your cravings and warm your soul. Born and raised in Southern Italy, owner Louis Caracciolo has mastered the art of Italian cookery. We guarantee that we know the perfect formula to capture the rich flavor of your favorite Italian dishes. Every Wednesday is Pasta Night!
serving breakfast, lunch and dinner since 1973. Our collection of traditional homemade recipes has permitted us to provide our customers with a menu that is both eclectic and extensive. Our famed crispy thin crust Neapolitan pizza is not the only treat that comes out of our wood fired ovens; but is accompanied by delicious homemade breads as well as a broad spectrum of steaks, fish and other entree items. We welcome you to come and experience our vast array of specialties, as we are sure you will delight in your stay.

Chef Deanna
Bovina Center, NY
chefdeanna.com
Chef Deanna is offering a series of Sunday suppers featuring old world Sicilian offering. The suppers are available for porch pickup at Deanna’s home in Bovina from 5 to 7 pm. Every week there are the classic meatballs and manicotti, plus an additional side of arancini. Suggested donations are $25 per plate/person; the side of arancini is $5. Text orders to 845 707 2520 or email deanna@chefdeanna.com.

The Green Palate
TheGreenPalate.com
Facebook: @TheGreenPalateGrill
Instagram: @TheGreenPalate
Established in 2009, The Green Palate has won over thousands of foodies with their explosive flavors and ingredient combinations giving “the wow factor” a new meaning. The Green Palate is your one-stop shop. Many offerings include: Catering and Food Truck services for any special occasion, meal plans, office lunches, home delivery and you can find their packaged products in local supermarkets and specialty stores. Everything is made with LOVE!

Hunter Mountain Brewery
7267 Route 23A
Hunter, NY 12442
HMBCatskills.com
518 263 3300
We are now open for indoor and outdoor dining. With a full spacious outdoor deck we can accommodate our guest while practicing social distancing. Our full menu is available along with our popular authentic Indian dishes. Every Thursday we have a Sushi pop up restaurant. We have a pet friendly deck...plus a special dog menu! 20 craft beers are on tap, including 13 of our own craft brews.

The Ice Cream Station
76 Main Street
Phoenicia, NY 12464
845 688 7705
Amidst the restaurants and shops crowded along Main Street in Phoenicia, a dessert oasis awaits you inside the Ice Cream Station. The name of the place says it all: a bounty of traditional and unique ice-cream flavors is ready to be scooped into a dish, cone, milkshake, or whatever else strikes your fancy. Open from May through late October, The Ice Cream Station offers hard and soft ice cream, shakes, cones, sundaes, malts, candy, and homemade fudge. The Ice Cream Station is owned by the Kirk Family, who also operate The Nest Egg just up the road.

Jessie’s Harvest House
5819 Main Street
Tannersville, NY 12485
jessiesharvesthouse.com
518 589 5445
Jessie’s Harvest House Restaurant and Lodge is a warm and comfy restaurant and lodge that features a delicious menu of rustic American style cuisine with locally sourced ingredients from the beautiful offerings of the Catskills. Overnight accommodations are also available in the cozy private guest rooms overlooking the scenic views of Hunter Mountain.
Mother Earth’s Storehouse
Locations in Kingston, Poughkeepsie and Saugerties
motherearthstorehouse.com
845 246 9614
Over 30 years ago brothers Chris and Kevin Schneider helped start the organic and all-natural food trend in the Hudson Valley. Although it may seem like a recent trend, the organic and sustainable “Buy Local” movement has been around for many decades. Though modest in size, Mother Earth’s Storehouse has always been focused on wholesome, nutritious foods that are not laden with artificial ingredients. Come experience Mother Earth’s at any one of their three convenient Hudson Valley locations in Kingston, Poughkeepsie and Saugerties.

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, and desserts. Enjoy it all with a refreshing mango lassi. You can also enjoy a kid’s menu special with different chicken options. We have the highest quality fresh ingredients and unique and flavorful recipes that will taste delightful. We offer free delivery up to three miles from the restaurant with a minimum of $30. Open Tuesday through Sunday for lunch and dinner.

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

The Phoenician Steakhouse
10 Main Street
Phoenicia, NY 12464
thephoeniciansteakhouse.com
845 688 9800
Steaks, seafood and pasta dishes, including a clam bar, a wide variety of steaks and chops from grass-fed to USDA prime, all locally sourced when possible. In the summer, enjoy the outdoor patio. Full bar with a selection of craft cocktails, craft brews & ciders, and wines. Open for dinner Wednesday through Sunday; closed Monday and Tuesday. Weekly seafood, steak and prime rib specials!

Pure Catskills
purecatskills.com
Your one-stop source for where to eat, drink, shop, stay and play in the Catskills! This publication and website showcase over 310 farm and forest-based businesses, restaurants, local artisans, other nonprofit organizations, activities and accommodations located throughout Delaware, Greene, Schoharie, Sullivan, Otsego, and Ulster Counties. Buying locally, knowing the source of your food, and committing to supporting local farm and food businesses is no longer a trend—it is a lifestyle. One of the greatest strengths of this region is the diversity of products being grown, produced and raised by our local farm and food producers. The Catskills represent the definition of what it means to ‘buy local.’

Sportsman’s Alamo Cantina
70 Main Street
Phoenicia, NY 12464
alamocantina.com
845 688 5259
We serve authentic Mexican cuisine, from enchiladas suizas and fajitas to fish tacos and everything in between. With the option of two menus, everyone is guaranteed to find a dish that will satisfy any craving. At the Alamo you have the choice of ordering from either the Brio’s Pizzeria and Restaurant menu from next door or our unique Mexican menu. To accompany your meal, choose from our extensive beer selection of both drafts and bottles. If beer isn’t what you had in mind, we have plenty of frozen concoctions and wine at our full bar.

Town & Country Liquors
330 Route 12
Saugerties, NY 12477
townandcountryliquorstore.com
845 246 8931
Over the years our selection of wines and spirits has developed into the best in the Hudson Valley. Our friendly helpful staff is here to assist you in finding the right beverage for any occasion, whether it is a romantic evening for two, a barbecue for 50, a fund raiser, graduation or wedding. We offer many services including party planning, wedding registry, gift wrap, gift certificates and great events like wine tastings Friday and Saturdays. We are very active in the community of Saugerties and enjoy participating in the events that Saugerties has to offer. Stop in and see us and experience the fun at Town & Country Liquors.

Windham Wine & Liquors
5448 State Route 23
Windham, NY 12496
518 734 3474
Chuck and Lorraine McRoberts purchased the local liquor store in 2003 and transformed it into Windham Wine & Liquors, the Mountaintop’s premier destination for the best offerings of wines and spirits. Our ever-expanding selection is sure to please every palate and price range. Let us help with your special event or gift. Open every day of the year except Christmas day.
Located next door to the Orpheum Film & Performing Arts Center, our new location features a carefully curated selection of books and gifts from around the Region and around the world. Now open Friday through Sunday from 11 am to 6 pm, with special shopping hours for seniors and the immune-compromised from 11 am to noon on Fridays.

Located in the heart of The Catskill Mountains, offering relaxed shopping and mountain hospitality. You’ll find a little bit of everything here, including Minnetonka Moccasins, t-shirts & sweatshirts, local area books and hiking maps, candles, soaps, incense, jewelry, local maple syrup and honey, nostalgic candies, toys, puzzles, games and souvenirs … and their own home-made delicious fudge! Owner Robin Kirk’s family has owned The Nest Egg since 1968 and The Ice Cream Station since 1993.

The Dancing Tulip Floral Boutique
strikes a balance between being a contemporary, high-end floral boutique and the neighborhood florist who knows your family and your favorite flowers. Our fresh selection of high quality flowers, unusual and seasonal blooms along with our well curated gifts and home decor, make for a special shopping experience.

Kenco’s doors first opened in 1982, and is committed to the proposition that hard workers need clothing and gear to match their ambition. Since then we have applied the same principle and grown to include clothing and footwear for working, outdoor adventure, and casual Catskill living. Kenco is the place to go to for knowledge and gear for your next outdoor Catskills adventure.

Wellness RX provides a new way to work within our ever-changing healthcare system to provide a more holistic approach to what a home-town pharmacy can be. With wellness services integrated into the traditional pharmacy model, their customers get a more “patient-centered” experience designed to promote wellness.
Images of the Northern Catskills

By Francis X. Driscoll

The largest selection of my work is now available at

Tannersville Antiques And Artisans
6045 Main Street
Tannersville, NY 12485

Open 11AM - 5PM Friday thru Sunday

518-589-5600

For more information visit
www.francisxdriscoll.com

Greene County Economic Development Corporation

411 Main Street
Catskill, NY 12414
greenecountyedc.com
518 719 3290

The Greene County Economic Development Corporation is your gateway to establishing your business in any of the 14 Catskill Mountain, rural valley, and historic Hudson River towns. Their team provides personalized concierge service—connecting entrepreneurs, developers, site selectors, and corporate leadership with resources, municipalities, and investment incentives for job-creating businesses. Our county offers the perfect mix of lifestyle & market accessibility, community & creativity, and opportunity & affordability.

For more information visit www.francisxdriscoll.com
Summer in the Catskills is a wonderful time. August, in particular, is one of the best times to get outdoors, whether you are enjoying one of our great swimming holes, cycling across the region, hiking our peaks or enjoying some single track on your mountain bikes. The Catskills are a year-round destination, but in August a lush green carpet of trees, ferns and other plants are laid out across the mountains and ready for you to enjoy. Plus the warmer temperatures make just about any outdoor activities in the mountains perfect!

Our summer arrives while we continue to adjust to the new reality of living and working with the COVID-19 virus. The pandemic has changed the way that we do almost everything here in the Catskills, including getting outdoors, enjoying our beautiful Catskill Mountains and taking care of the Catskill Park. That means we’re continuing to learn what is the new normal and need to consider things such as recreating locally and responsibly, observing posted closures, and ensuring proper social distancing when we are outside.

For many organizations here in the Catskills, including the Catskill Center, the response to the pandemic has changed the way they work, but hasn’t changed their commitment to meet their mission. One exciting reopening for August is that you can once again start your visit to the Catskills at the Catskills Visitor Center in Mount Tremper, where staff and volunteers will help you find the best hiking trails, swimming holes and help you explore our Catskill Communities.

When on the trails and in popular locations, Stewards sponsored by the Catskill Center will greet you, while volunteers from the Catskill Center’s Fire Tower Project will welcome you to the Catskill Park’s five fire towers and their amazing vistas.

August is also the time of fresh farm produce. So get out there, stop at a farm stand, enjoy the Catskills, and be sure to take advantage of all that the region has to offer!

Catskill Center Urges All To #RecreateResponsibly in the Catskills

As areas reopen and get busier, it can be confusing to navigate this “new normal” in terms of how to recreate responsibly. The #RecreateResponsibly guidelines give 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. No one wants to see our parks and trails re-closed, and we can all do our part to take care of each other and these places so we can maintain access. 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.

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

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

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

Practice Physical Distancing
Adventure only with your immediate household. Be prepared to cover your nose and mouth and give others space. If you are sick, stay home.
Play It Safe
Slow down and choose lower-risk activities to reduce your risk of injury. Search and rescue operations and health care resources are both strained.

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

Visit the Reopened Catskill Park’s Visitor Center
The Catskill Center is pleased to announce that the Congressman Maurice D. Hinchey Catskills Visitor Center (CVC) has reopened and is providing tourism-related services to the public. Located at 5096 Route 28 in Mount Tremper, the CVC is the official visitor center for the Catskill Park, and prior to the COVID-19 pandemic, welcomed thousands of visitors annually to the region.

“It was important, in light of the increasing number of visitors to the Catskill Park, that the Catskill Center find a way to reopen the CVC in a way that provided the public with the information that they need to recreate responsibly and that protects our staff,” said Jeff Senterman, Executive Director of the Catskill Center. “We pride ourselves on protecting the Catskill Park and reopening the CVC was another piece in the challenging puzzle of responding to the COVID-19 pandemic.”

Starting immediately, Catskill Center staff will be available at the CVC with information, maps and all the advice needed to plan a Catskills adventure. A walk-up service window at the building is now open Monday through Saturday, from 10 am to 3 pm. Visitors who wear a mask and follow social distancing protocols are now able to get their Catskills questions answered in person, receive tourism literature and make purchases at the CVC’s gift shop. The CVC building, including restrooms inside, are not yet open to the public.

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

“We are excited to once again welcome visitors to the CVC, even if the way that we have to do that has changed due to COVID-19,” said Katie Palm, the Director of the CVC. “There’s something special about being able to have a conversation with a visitor and truly make a difference in their visit to the Catskills. We look forward to learning how best to leverage the resources of the CVC through our new walk-up service window.”

In addition to the walk-up service window, 1.5 miles of trails on the CVC’s grounds, including the (roughly) 0.5 mile ADA accessible Interpretive Loop Trail, are open to the public daily. The 80-foot tall Upper Esopus Fire Tower, which was constructed and opened last fall, will also be open daily to visitors. Due to COVID-19, the cab on top of the Fire Tower will remain closed. Visitors are welcome to climb to the last platform below the cab and enjoy the view from there. 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 catskillsvisitorcenter.org and on the CVC’s Facebook page (facebook.com/catskillsvisitorcenter).

“We look forward to continuing to reopen in a responsible and measured way that protects the health and safety of our staff, while ensuring that we provide the necessary service of providing information and interpretation to the public who come to visit and enjoy the Catskill Park,” said Senterman. “For 51 years, the Catskill Center has worked hard to protect the Catskill Park and we see an active Catskills Visitor Center as one of the best ways to ensure the visiting public understands how to responsibly enjoy the natural treasure that is the Catskills.”

When visiting the CVC grounds and the Catskills, please remember to follow NYS and CDC guidelines for recreating safely and social distancing. Bring a mask to wear in case there are other visitors on the trails and please carry out what you carry in.

A significant website upgrade is planned for the near future to better facilitate virtual Catskill Park visits: keep watching catskillsvisitorcenter.org for more details!

Working to Make the Catskills More Accessible and Welcoming to All
Thanks to a recent Smart Growth Grant from the NYS Department of Environmental Conservation (DEC) to create a Justice, Equity, Diversity, and Inclusion (JEDI) Plan for the Catskill Center and to establish a working group to focus on JEDI issues within the Catskill Park. The Catskill Center looks forward to the opportunity to more comprehensively address these issues internally and is excited to also explore them further with stakeholders Park-wide. If you’re interested in learning more or getting involved, please contact cccd@catskillcenter.org.

A walk-up service window at the Catskill Visitor Center is now open Monday through Saturday, from 10 am to 3 pm.
Day-Use Permits Required for the Peekamoose Blue Hole

In an effort to limit the overall use during peak visitation and to help protect the pristine quality of the Blue Hole, the DEC now requires that all weekends and holidays visitors of the Blue Hole book a permit.

Permits may be acquired online at ReserveAmerica.com, at a minimum of 24 hours in advance. Permits are available at no cost to the visitor, and each permit will allow access for up to 6 people. The goal of this permitting process is to limit the overall use during peak visitation to help protect the pristine quality of the Blue Hole.

Tips for an ideal Peekamoose Blue Hole visit:
• Visit during off-peak times, such as Monday-Wednesday or morning hours.
• Walk on designated trails or bare rocks to prevent further erosion and allow plants to regrow.
• Carry-in and carry-out everything brought to the area--including food scraps.
• Park only in designated areas along the road to avoid parking citations.
• No fires, portable speakers, or glass containers are permitted at the Blue Hole.

Kaaterskill Falls and Platte Clove

In addition to being located at the Peekamoose Blue Hole, Catskill Center Stewards are located at Kaaterskill Falls and at Platte Clove. There they interact with and help educate the thousands of visitors who come to these popular destinations.

Catskill Park Updates Now Available for the Catskills Online

Due to the COVID-19 situation, local recreational opportunities are changing rapidly and the status of many outdoor activities can be found online.
related programs are changing. In place of regular trail conditions updates, the Catskill Center through Catskills Visitor Center is now posting updates related to the Catskill Park, Catskill trails, Catskill campgrounds and camping, Catskill boating and more on the Visitor Center's Trail Conditions blog at catskillsvisitorcenter.org/trail.

Love the Catskills to Life!
We often hear how a place is “loved to death” and can easily see how overuse or high use can negatively impact the natural areas that people want to visit. As part of anything that we do, we want to make sure we are able to welcome more visitors to the Catskills to enjoy our important places, all without harming those places! We want to make sure our visitors help invest in and regenerate our natural areas—we want to love the Catskills to life!

In my mind we can all take a few steps in that direction:

1. As residents or visitors, we need to ensure that we do not just take from the Catskills. We need to find ways to give back, whether they are large or small. When you’re hiking and see a candy bar wrapper, pick it up and pack it out! Thinking bigger? There are lots of volunteer opportunities in the Catskills tackling everything from invasive species to trail maintenance to staffing a fire tower!

2. We need to raise our voices for the Catskill Park. We need to continue the good work that has been accomplished in Albany and ensure continued funding to improve the infrastructure of the Catskill Park. These improvements make the Park more accessible, but at the same time help ensure natural resources protection and make for a better Park experience.

3. We need to pass on our love and appreciation for wild areas and the Catskills to new users and generations while understanding that those we talk to may have none of the experiences we have had, and their frames of reference are likely completely different.

4. We need to help the communities of the Catskills. When we enjoy the great outdoors, we need to make sure we also stop on main streets and enjoy our local communities. Get a coffee at a local shop, buy a sandwich for lunch at a deli within the Catskills. Outdoor enthusiasts need to use their economic potential for good in the Catskills!

Do your part and #LoveItToLife!

Catskill Park Advisory Committee
The Catskill Park Advisory Committee (CPAC) was established by the Catskill Center in consultation with the New York State Department of Environmental Conservation (DEC) several years ago. Currently chaired by the Catskill Center, the CPAC is a group of representatives from local governments and organizations that 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 remainder of 2020, CPAC meetings will be held virtually.

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.

While the Catskill Center may not be able to interact in person for the time being, their staff continue to explore and launch new ways for them to remain connected with their members, supporters, and those who love the Catskills. Keep a look out for increased resources, virtual workshops, programs, and more from the Catskill Center and CVC websites. Stay tuned into their social media platforms—Twitter, Instagram and Facebook—for even more opportunities to engage, learn, and advocate with them.

Most importantly, know that by being a member and supporter of the Catskill Center you are helping protect and preserve the Catskill Mountains that we all love. This glorious Park will be even better preserved than before because of our collective hard work, and we will one day leave our homes to explore, travel, and enjoy everything this region has to offer once again.

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

Jeff Senterman is the Executive Director of the Catskill Center for Conservation and Development in Arkville, NY, a member of the Board of Directors for the American Hiking Society, the Catskill Watershed Corporation and the Central Catskills Chamber of Commerce. Jeff graduated with a degree in Environmental Science from Lyndon State College and worked for many years as an Environmental Planner in New England before coming back to New York and the Catskills in the nonprofit sector. To learn more about the work of the Catskill Center in the Catskills, visit catskillcenter.org.
Platte Clove Bridge
Kaaterskill Falls Sunset
Buttermilk Falls
Fawn’s Leap
The Catskill Mountain Foundation's Kaaterskill Fine Arts Gallery presents

machineworks

David Eustace

Through August 30, 2020

Kaaterskill Fine Arts Gallery
Hunter Village Square
7950 Main Street, Village of Hunter

518 263 2060 • www.catskillmtn.org • on Facebook: KaaterskillFineArtsGallery

Exhibition Hours:
Saturday 11am-6pm or by appointment; please call 518 567 1082 to make an appointment
At what moment in your life did you realize that you were an artist? And how did that shape the important decisions you needed to make from that point forward?

I try to avoid realizing that I’m an artist, somehow it gets in my way. That’s as precious as it sounds, but I come by the sentiment honestly and it remains an important touchstone. Academically, I’m a Lit major and for the longest time my sole ambition was to be a writer. And while I wrote plenty, I couldn’t get the horse in front of the cart long enough to finish anything—in other words, my ambition to be a writer, a Writer, psyched-out my ability to write, to do what Maupassant said was the first job of the trade, “to get black on white”.

I was thirty-five when I shot that horse—Exeunt Writer.

Living in New York with a ‘day job’ at a great fine arts printmaking shop in Brooklyn, Axelle Fine Arts, I had learned quite a bit about printmaking; I’d also mucked around in the book arts years previous, had some experience with ceramics from another day job, and in general had always liked exploring materials. One day, post-writer’s life, I went to my roof with a big canvas drop-cloth I had laying around, a roll of masking tape, and an assortment of printmaking chemicals to play with and, eventually, I used the daily rising and falling water levels of the nearby tidal & toxic Gowanus Canal to ‘print’ things on large bolts of canvas.

I mark that project as the beginning of my visual arts practice and combine the first lesson—just get ‘black on white’—with an abiding interest in the way everything changes, including our own identities. I suppose, too, from that point on I’ve been cautious about too strongly identifying with anything that might get in the way of me doing what I like to do—which is to look for literal and metaphoric chains of cause and effect in the world around me, transforming materials and creating experiences that communicate something salient about our limited time on the planet.

Do you believe that art can be taught?

It’s a great, complicated question and my short answer is: yes, of course; like in any other field, the skills needed for the various art forms can be taught, ideally by someone skilled in the art of teaching. But the word ‘art’ contains more tension than the short answer belies, as the word contains two complex ideas—our contemporary notion that art is something, whether it’s an action...
Among Chuang-tzu's many skills, he was an expert draftsman. The king asked him to draw a crab. Chuang-tzu replied that he needed five years, a country house, and twelve servants. Five years later, the drawing was still not begun. "I need another five years," said Chuang-tzu. The king granted them. At the end of these ten years, Chuang-tzu took up his brush and, in an instant, with a single stroke, he drew a crab, the most perfect crab ever seen.

I love this story, and not just because of the country house and helping hands. This radical acceptance of inactivity as a legitimate means to good work (perfect even!) is so entirely the opposite of my own process, where in a pall of anxiety about 'productivity' I'm constantly grabbing whatever's at hand and just trying to get something happening. Done in fits and starts for varying durations, at some point I exhaust any combination of the supply of ad hoc materials, nascent ideas, time at a given site, or simply myself, and grudgingly move onto the next thing (best case scenario) or give up altogether (as often the case).

This is the only point where my process might line up with the Chuang-tzu fable, insofar as sometimes as much as a year or even two might pass before I revisit a work, usually to find meanwhile something else has taken over either in myself or the work proper. And then I'm presented with a choice: stick to my original intentions of whatever it is I thought I was doing at the time or begin to see what's actually emerged from those initial efforts. Either way, from here I work more deliberately, with focused attention on just what's in front of me.

What's changed over the years is that while to make work I still tend to feverishly grab whatever's at hand, pitting materiality against concept or vice versa, I'm increasingly less invested in the fable of free will & chimera of control that drives our culture at large, more intent on trying to see clearly the forces governing the process a whole. From the specifics of the site where the work is being made to the ever-fluctuating levels of my own volition and interest, rather fight circumstances or myself the goal is to accept what's actually in play in the moment. For me, this seems to be an easier way to discover ways to strengthen the work, or to decide when to move on & tend to something else that's on the go.

Can you please describe your creative process and how it has changed over the last 10 years?

One of my favorite stories about artistic process comes from the late Italian writer Italo Calvino, in *Six Memos for the Next Millennium*. It's relatively short, so I'll quote the whole thing:

"Among Chuang-tzu's many skills, he was an expert draftsman. The king asked him to draw a crab. Chuang-tzu replied that he needed five years, a country house, and twelve servants. Five years later the drawing was still not begun. "I need another five years," said Chuang-tzu. The king granted them. At the end of these ten years, Chuang-tzu took up his brush and, in an instant, with a single stroke, he drew a crab, the most perfect crab ever seen."

I love this story, and not just because of the country house and helping hands. This radical acceptance of inactivity as a legitimate means to good work (perfect even!) is so entirely the opposite of my own process, where in a pall of anxiety about 'productivity' I'm constantly grabbing whatever's at hand and just trying to get something happening. Done in fits and starts for varying durations, at some point I exhaust any combination of the supply of ad hoc materials, nascent ideas, time at a given site, or simply myself, and grudgingly move onto the next thing (best case scenario) or give up altogether (as often the case).

This is the only point where my process might line up with the Chuang-tzu fable, insofar as sometimes as much as a year or even two might pass before I revisit a work, usually to find meanwhile something else has taken over either in myself or the work proper. And then I'm presented with a choice: stick to my original intentions of whatever it is I thought I was doing at the time or begin to see what's actually emerged from those initial efforts. Either way, from here I work more deliberately, with focused attention on just what's in front of me.

What's changed over the years is that while to make work I still tend to feverishly grab whatever's at hand, pitting materiality against concept or vice versa, I'm increasingly less invested in the fable of free will & chimera of control that drives our culture at large, more intent on trying to see clearly the forces governing the process a whole. From the specifics of the site where the work is being made to the ever-fluctuating levels of my own volition and interest, rather fight circumstances or myself the goal is to accept what's actually in play in the moment. For me, this seems to be an easier way to discover ways to strengthen the work, or to decide when to move on & tend to something else that's on the go.

**How do you experience failure in your work and what are your coping processes?**

I still react to it poorly, mostly because it never comes in a guise I'm prepared for. An installation not working out how I had hoped, realizing I've over-painted and under-delivered, a technique gone awry, bad idea after bad idea—I call these things 'setbacks' so maybe my coping mechanism is to reframe failure as something else. But I encounter these sorts of failures so often that they really do seem like old friends, who remind me how often I make mistakes but ok, it's also fine, too. Shit happens, begin again.

What I'm referencing is what I think of as 'real' failure, which for me is the failure to show up and be open to the process...
in the first place. This sort of failure wears a million faces and is precipitated by unseen forces, at unpredictable intervals—once detected, it’s miserable, intractable, and all you can do is wait it out, patiently & gently if possible, with intense self-loathing & great agitation otherwise. I also have a decent daily meditation practice right now, which helps, but sleeping for days on end when possible will also do.

As you look back on your career, if you could do it differently, what would you change?

With the duelling figureheads of Courage & Obstinacy on the bow of my ego, I want to plow through this question and say—nothing! Which is to say I’m not sure I have the humility or perspective yet to answer this honestly, though certainly there’s a ton of things I could’ve done better, been ‘smarter’ about—particularly around the idea of a career itself, like networking and whatnot. I suppose. But it’s a dirty word to me still, ‘career’—a 20th century ideological obscenity that preys on people’s uncertainty about what a ‘good life’ means and is anathema to the project of holistic human development. Thankfully the opportunity for one passed over my generation (Gen X) but the concept still fills me with derision & dread.

Instead, I prefer the slightly twee idea of a ‘vocation,’ which for me just means doing something you’ve been drawn to, and renders hindsight a moot point—while careers are carefully plotted trajectories that can be parsed, vocations are usually arrived at in fits and starts and once found, it’s hard to see how you could have gotten there any other way. Messier, for sure, but I’d argue more satisfying in the end.

What are you currently working on?

For the past year I’ve been working on a studio project called this is the work this machine does, a mixed and multi-media experiment in my studio space in Hudson. Begun on the spring equinox
last year, the project is roughly divided into four parts, each a season long, and I’m in the last season. Under the circumstances, I might extend it another few months but ostensibly I’m synthesizing a series of gestures and ideas garnered from the last year in the space. I received funding from (to give a shout out) the Canada Council for the Arts to work on it and the elevator pitch is that it’s an exploration between process and product, or outcome ...

Which means I’ve stepped back a bit from the core of my practice—using environmental forces like weather and light to create work on canvas and paper that chart the local alchemy of change on site - and am thinking more about how these process-orientated and often durational installations are in and of themselves ‘works’. Part of this has been using trail cameras to capture time-lapse recordings of both specific installations I’ve rigged up as well as things like the ambient movement of light or moisture in the space over longer periods of time, from weeks and months, to whole seasons. In kind and intent, it’s a new frontier for me, like the way I’ve been playing with the architecture of structure itself to create certain effects inside the space, such as removing a strip of roofing to let the weather in or repositioning windows to capture seasonal affects of, for instance, the sun on site. It’s been a lot of fun and I’m also looking forward to seeing what comes from it.

What other art forms have inspired you in your work?
My practice has drawn on a bunch of different forms of graphic art, like printmaking, drawing, & painting, and over the years has slowly expanded into sculpture, the ‘media arts’, like video, and more recently, architecture.

But the two which most inspire me, I don’t use in my work: music and performance. Both these forms have a purity to them, a way in which form and function work seamlessly to produce a totality of experience which is the music or the performance. And it’s different from the linear momentum of video or film, or even poetry or literature, which are likewise ‘time-dependent’ and of course only activated through our engagement with a succession of frames or words. But with music or performance, you don’t have split hairs or argue your way to their temporal integrity and unity—they actually only come into existence one note, one movement at a time, rising and falling in the warp and weft of the same spacetime fabric we habit (or as often fail to inhabit) unlike even our own consciousness, they can’t slip willy-nilly into the past or future, emerging only in the present tense and so inviting us to join them in the truth of the actual moment like nothing else does. It’s wonderful, and never ceases to amaze me.

Would you give us an example or two of other artist’s works that you admire and tell us why?
My original answer was the Italian artist Giuseppe Penone, who was part of *arte povera*, a 20th century art movement which I identify strongly with and from which I drawn a lot recently. But in terms of pure admiration—Wolfgang Laeb, a German artist whose work a friend introduced to me a few years ago. Primarily identified as a sculptor, in the early 1970’s he became known for his ‘Milkstones,’ where he sets up a deeply moving conversation between two simple but incredibly metaphorically rich materials—fresh milk and white marble. Milk is gently poured into a shallow indentation on the top of the stone and forms a smooth seamless plane to restore the polished stone to its six-sided geometric perfection.

I remember liking this work immediately—this a keen and palpable sense of the materials while using a gentle sleight of hand (white milk on white marble) to create this illusory unity of such disparate things. I’ve never seen them in real life but reading about a curator whose day began with pouring fresh milk onto the stone(s) and ended with a lightly ritualized removal of it, I also immediately liked that the work needs to be tended, and specifically that it has to be refreshed and removed daily.

Other works of Laeb use pollen, loads of it, which he painstakingly harvests by hand over years before arranging it into huge stunningly sensual works. I’m not sure Laeb associates these temporary pollen arrangements with the following factoid, but as a layer of pollen created by our agrarian ways is slated to be one of the last traces of human existence in the geological record after we’re gone, when I’m feeling low and petty I love to hate his work, on account of how perfectly it captures tension between the ephemeral and the enduring.

What is the hardest thing about being an artist?
Finding and tending to your own work while controlling envy for the powerful antecedents of whatever vein you’re mining, the temptation of envy being to co-opt another’s process or point of view. Although imitation can be a great anodyne for what critic Harold Bloom called the ‘anxiety of influence,’ it can also scramble your internal compass and lead you away from what you should be working on.

What is the best thing about being an artist?
Not being a writer.

If you were reading a review of your work—what would you want it to say?
With the duelling figureheads of Courage & Obstinacy on the bow of a ship craftily fashioned from the planks of the *arte povera* movement, Eustace has ploughed through the obfuscating theatriecs of theory and art-speak that frequently dog conceptual art and, like the great Wolfgang Laeb, his often simply beautiful and always interesting work offers complex but uncomplicated access to deeply human concerns stemming from our relationship to the natural world and the impermanent nature of things embodied by it.

That would be the gist of it, anyway …
Welcome Back!

We’ve reopened Friday through Sunday and are looking forward to providing you with the best in local and international hand-made products and sustainable goods!

YOUR SAFETY IS OUR TOP PRIORITY!

• Wearing a mask is required—we have extra if you need one.
• Hand sanitizer and gloves available for your comfort and safety.
  • No more than 6 people in the store at one time.
  • Credit card / check are preferred but not mandatory.
• We have instituted enhanced cleaning protocols throughout the day.
• We have set aside 11 am to noon as a special “seniors only” shopping hour

6042 Main St, Tannersville, NY 12485
(next to the Orpheum Film & Performing Arts Center)

Hours: Friday, Saturday & Sunday, 11 am to 6 pm
(special shopping hours for seniors and the immune-compromised: 11 am to noon on Fridays)

Phone: (518) 589-7500 • KaaterskillFineArtsGallery
BENEDETTA BARBARO

The Green Palate
at the Saugerties Farmers Market every Saturday
TheGreenPalate.com

Benedetta Barbaro, co-founder of The Green Palate, migrated with her family to Brooklyn, New York from Palermo, Sicily. As a young adult, she worked for New York City law firms through 9/11 and beyond the financial crisis of 2008. During this time, she adapted a plant-based diet and discovered a passion to create authentic Italian alternatives. In 2010, she and her husband relocated to the Hudson Valley and created the first of its kind, outdoor “pop-up” style cafe in the center of Woodstock. There, she molded a space for an al fresco dining experience while enjoying fresh organic pizza and lemonade.

It wasn’t too long before she began offering catering services, marketed her packaged products at local supermarkets and supplied local eateries with her alternative items added to their menu. With an urge to go mobile, she purchased a Food Truck that can be hired for special occasions from dinner parties to weddings. Currently, her Food Truck can be found at The Saugerties Farmer’s Market (115 Main Street) every Saturday from 10am-2pm, serving cold salads, hot sandwiches, various appetizers, lemonade, Sicilian Espresso and more. Benedetta takes pride in her products with an emphasis on organic, gluten free, soy free and high quality, unprocessed ingredients. They’re also freezer friendly and provide a convenient way to make a meal with little effort. She offers a menu of products and pre-made meals that can be shipped, locally delivered or picked up at the Saugerties Farmer’s Market. For the current menu and more info, email info@TheGreenPalate.com or visit TheGreenPalate.com

See Benedetta’s recipe for Summer Quinoa and Bean Salad on page 44.

RENEE CORY

The Emerson Resort & Spa
5349 Route 28
Mt. Tremper, NY 12457
emersonresort.com
845 688 2828

A Johnson & Wales graduate with over 20 years of experience, Renee Corey brings a passion for locally sourced ingredients to the Emer-
son Resort & Spa. Her experience includes stints as a personal chef, pastry chef, sous chef and executive chef at some of the best resorts and spas in the Hudson Valley and Berkshire Mountains, including Standing Room Only in Scarsdale, The Castle at Tarrytown and the Canyon Ranch Health Spa in Lenox, MA.

See Renee’s recipe for broccoli nachos on page 51.

CHEF DEANNA D’ANGELO
Bovina Center, NY
chefdeanna.com

Chef Deanna is offering a series of Sunday suppers featuring old world Sicilian offerings. The suppers are available for porch pickup at Deanna’s home in Bovina from 5 to 7 pm. Every week there are the classic meatballs and manicotti, plus an additional side of arancini. Suggested donations are $25 per plate/person; the side of arancini is $5. Text orders to 845 707 2520 or email deanna@chefdeanna.com. Orders may be paid via Venmo: @chefdeannadangelo.

 See Deanna’s recipe for fresh pasta and marinara sauce on page 51 and see her profile on page 54.

“Last night we picked up a little taste of old Palermo, in a bag, from Chef Deanna’s porch in Bovina Center. Through her lovingly prepared manicotti and stuffed rice balls, she magically whisked us off to a romantic trattoria anywhere in Sicily, while we were dining in our own home. Her secret weapon? She sources almost all of her ingredients from our local organic farmers, here in Delaware County. One day we’ll all get to travel again, but in the meantime, why not ask Chef Deanna to take your taste buds on a little trip. Buon Viaggio!”

—Rob Howard, @robhoward

Onion & Fig Marmalade (Confit)
Marianna Leman, Albergo Allegria B&B

This marmalade is just delightful and versatile. Dab some on morning eggs, spread it on pizza dough, use it as a condiment on a sandwich or burger, or pair it with wild game.

8 Tbsp. (1 stick) unsalted butter
2 pounds onions, peeled, halved lengthwise, and cut crosswise into ½-inch-thick slices
2 whole bay leaves
1 tsp. Kosher salt (or more to taste)
½ tsp. freshly ground black pepper (or more to taste)
¼ cup granulated sugar
2 Tbs. dry sherry
¼ cup good quality red wine vinegar
1 cup rich red wine
¼ cup honey
¾ cup chopped dried figs

Melt the butter in a large skillet over medium heat. When it foams, add the onions and stir until they are thoroughly coated with butter. Add in bay leaves cook 15 minutes stirring often. Sprinkle the salt and pepper, reduce heat to low, and cook, stirring occasionally, until the onions have turned golden (often about 25 minutes).

Remove the all the bay leaves. Add remaining ingredients and cook, uncovered, until the mixture is quite thick and very dark, about 1 ¼ to 1 ½ hours. Stir the mixture occasionally watching it to be sure it does not burn. A stovetop heat diffuser is handy for this step.

Season to taste, remove from heat, and cool to room temperature. Either serve immediately or cover and refrigerate. Onion & Fig Marmalade (Confit) keeps well for almost an indefinite amount of time in the fridge or freezer.
Summer Quinoa and Bean Salad

Benedetta Barbaro,
The Green Palate

1 cup quinoa
1 3/4 cups water
4 teaspoons balsamic vinegar
2 teaspoons red wine vinegar
2 tablespoons diced shallots
1/2 teaspoon salt
1/2 teaspoon black pepper
6 tablespoons extra virgin olive oil
1 1/2 cups cooked or canned pinto beans, black beans and kidney beans, drained and rinsed
1 1/2 cup cherry tomatoes cut into quarters

Triple rinse the quinoa. Bring water to a boil in saucepan. Stir in quinoa, boil, cover and simmer until liquid is absorbed (approx. 15 min)

Combine vinegars, shallot, salt, pepper, and olive oil in mixing bowl. Whisk well. Let sit while quinoa cooks.

Remove quinoa from heat, move into mixing bowl. Fluff with a fork. Cool about 15 minutes.

Whisk the vinaigrette, add the beans, quinoa and tomatoes. Toss and served chilled.

MARIANNA LEMAN
Albergo Allegria Hotel & Breakfast Restaurant
43 State Route 296
Windham, NY 12496
albergousa.com
app.upserve.com/s/and-breakfast-at-albergo-allegria-hotel-windham
518 734 5560
I never really cooked until I got married and moved to Australia. That’s because I never needed to. Literally raised in a restaurant, all I ever had to do was place an order. Childhood weekends were at grandma’s house.
Grandma and my Great Aunt carefully prepared farm fresh food. Peeling, preparing, cooking, repeat. Daily meals enjoyed, and packaging preserves until the next harvest. This is where my “seed-to-stem” philosophy originated. I realize now, it wasn’t just preserving food, but preserving a culinary heritage. I watched as I played, I watched as I nibbled, I watched as I ran through the kitchen with wild abandon. Mesmerized at rituals like “the sauce” made from bushels of ripe tomatoes, there was an honest respect for ingredients, and a joy found in the journey.

Back in the restaurant, dad would spend hours making stocks and reductions from scratch. Laboriously breaking down a side of beef, butchering the cuts, utilizing every ounce. Nothing was wasted. My “play” was peeling, chopping, and experimenting with food. As if through osmosis, my mom likewise taught me her ways. The art of serving and the responsibility of leading. How to be tough, and fair; how to be determined, and gracious.

Eventually we landed back home in Windham, working alongside my parents at their hotel Albergo Allegria, Italian for the “Inn of Happiness.” The gift of hospitality was cultivated, watered by the sweat of young entrepreneurship. After 37 years the time was right to offer our breakfast creations to non-lodging guests, we were propelled by the arrival of TripAdvisor’s 2018 “Top 25 Small Hotels in the USA” award. Affectionately named “&Breakfast Restaurant,” the open house was December, 2019. Then, there was the economic shutdown. What does a restaurant kid do? Pivot!

An “Albergo at Home” initiative was born: labor-intensive “Private Reserve Preserves” now online for sale; the invention of our “Quiche Kit” – a meal and an experience which includes butter-crust pastry homemade the way my Grandma showed me; and the introduction of the Australian Meat Pie – artisan made pastry with slowly cooked beef and onions... taste-test approved by my parents! Another pivot includes almost daily live cooking demos now uploading to YouTube.com/WindhamNYHotel.

See Marianna’s recipe for onion & fig marmalade (confit) on page 43.

Lemon Blueberry Scones

Vanessa Wilber, Blue Mountain Bistro-to-Go

Similar to a biscuit, these free-form or drop scones have a golden outer crust and a moist inner crumb. Full of juicy blueberries and lightened with lemon zest, they’re easy to make, even if you think you’re not a baker.

3 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder
1/4 cup granulated sugar
1 teaspoon salt
6 oz cold butter, cut into chunks or slices
4 large eggs
1 cup heavy cream
2 cups blueberries (frozen or fresh)
zest of 2 lemons
2 tablespoons turbinado sugar, such as Sugar In The Raw, for sprinkling

Preheat oven to 350°F (325°F for a convection oven). Grease a sheet tray and set it aside.

In the bowl of a food processor, combine flour, baking powder, granulated sugar, and salt. Add cold butter. Pulse until mixture becomes coarse; alternatively, in a bowl, cut butter into flour mixture with pastry cutter until the butter is pea-sized. Remove the mixture to the bowl of a stand mixer (or a medium bowl to mix by hand).

Beat eggs and cream together in a separate bowl. Add egg mixture to flour mixture. Mix in a stand mixer on low speed, or stir together with wooden spoon, making sure not to over-mix. Fold in blueberries and lemon zest until incorporated. Patches of flour are okay; over-mixed scones will be tough and not flaky!

Drop rounded scoops of dough the size of tennis balls onto the prepared sheet tray and sprinkle with turbinado sugar. Bake 30 minutes, until golden brown and springy.
Aimee Marone & Rita Conover are a mother/daughter duo who share a passion for cooking delicious, healthy, beautiful food. The menu is inspired by early childhood recipes and newer Hawaiian influenced dishes, and specializing in a childhood favorite: crêpes. Recipes have been passed down through the years. Adaptations of many of the recipes include new flavors and flair, but the ladies always go back to their roots for inspiration.

Aimee has been in the restaurant business for over 20 years, starting as a way to put herself through college. Travels landed her in Maui for over 10 years where she was mesmerized with the culture and cuisine. Aimee worked her way through every aspect of the restaurant industry and cooking, returning home to open Ohana Café. Rita has enjoyed a lifelong passion for food preparation and service. With over 30 years of experience, she is knowledgeable in every aspect of the restaurant business.

The ladies seek to provide a place of unity, with artisan food in a relaxed setting. Meeting wonderful people along the way and making their days a bit brighter is nothing short of a perfect day!

See their recipe for “Loco Moco” on page 49.

---

**Tahina Sauce**

1 cup of raw tahina (the best you can find)  
2/3 cup of cold water  
1/3 of lemon juice (about 2 lemons)  
¼ teaspoon salt  
1/8 teaspoon or so black pepper

Mix all ingredients well in food processor or with immersion blender until smooth.

**Red Chilies Hot Sauce**

¼ cup dried red chilies (we use arbol)  
6 cloves peeled garlic  
1 tablespoon oil  
½ teaspoon salt  
½ teaspoon cumin  
3-5 tablespoons water

Soak peppers in water for 10 minutes. In a food processor, mince peppers and garlic. Stop the processor and add oil, salt, cumin, and about 3 tablespoons of water. Mix again until desired texture. Adjust water if needed.
Tofu Satay Burger with Caramelized Onions and Peanut Sauce

Chef Radha Tabak

This burger has been tested on hard-core meat eaters with a big thumbs up! Marinating the tofu and making the sauce the day before cuts the preparation time down for the day you serve this dish.

Serves 5-6
(vegan without optional egg)

Tofu:
Place marinade ingredients in a food processor and blend until smooth. Drain tofu and pat dry. Cut tofu into 6 slices. Lay tofu in a single layer in an oven proof dish and pour over half of the marinade, coating tofu well. Marinate at least one hour. Bake at 375 degrees for 45 minutes, turning occasionally to bake tofu evenly. Remaining marinade can be frozen for another time.

Burger:
Heat 3 tablespoons grapeseed oil in a large fry pan over a high heat. Add onions and stir constantly until onions begin to char or blacken. Add ½ teaspoon salt and reduce heat to medium-low stirring often until onions become very soft and deep golden brown. Remove from heat and keep warm.

Sauce:
While onions are cooking, heat 2 tablespoons of oil in a large sauté pan and gently sauté shallots until golden brown. Add garlic and continue to sauté for a few minutes. Add peanut butter, chili, sugar, soy sauce, salt, water and lemon juice. Mix well and simmer for 5 minutes. Remove from heat and set aside.

To Finish:
Heat 1 tablespoon oil in a non-stick pan and fry eggs however you like them and season with salt and pepper. Keep warm. Toast burger buns and place a heaping tablespoon of peanut sauce on each side. Place on the base of the bun a piece of tofu, an egg, onion, tomato, and lettuce. Add an extra squirt of sriracha (optional) then cover with bun and serve.
Doria McGunnigle-Vosilla is the Pastry Chef and Owner of Ladoria Ristorante, the heart and soul of the Villa Vosilla Resort. Her pure love for food, flavor and fresh ingredients was passed down to her from her loving grandparents, Nonno and Nonni Katina.

When she was a young girl, still unable to reach the counter, her Nonni would pull up a high stool for her and teach her how to make bread without the use of measuring cups or spoons and to roll out dough with “un mattarello” a handmade rolling pin. When Doria would ask them, “How much to add,” the answer was always the same, “koliko zima” “quanto basta,” as much as it takes, just enough. This innate knowledge of cooking and baking is still how Doria creates perfection in all of her recipes.

Doria’s passion for food followed her to college in NYC. She would travel to Tannersville every weekend to work at The Villa Vosilla Resort, her family’s business for now 57 years. Her goal was to earn and save so that she would be able to dine out and to explore what the best chefs in New York were creating. Doria continues to make every dining experience memorable with the help of her children and her husband Dr. Lee, the Executive Chef of Ladoria, executing traditional family recipes that have been passed down to her.

Doria’s greatest influence is the tradition of family and the great appreciation of dining and fine chefs. Her passion is to create depth of flavor achieving balance, texture change and a stimulating visual effect. The balance of artistry, flavors and texture is what continues to motivate her constant pursuit of perfection. Whether pie crust, cookies, breads or pasta doughs, one can sense with their hands and know that when prepared, it will be marvelous.

The ultimate reward comes from the love and happiness of people. When patrons and loved ones request Doria’s classics, that is the greatest satisfaction, as the tastes elicit fond memories for them. That is the goal at Ladoria, to make everyone feel as family when they sit at the table and enjoy food made with love.

Doria is forever grateful to her grandparents for instilling in her a love of food, a love of baking and a love of togetherness. Soon she will be giving her precious granddaughter Luna Rose “un mattarello” to make homemade pastas and desserts. When Luna asks her, “Nonni DD, how much flour should I add?” She will answer as her beloved grandparents answered, “koliko zima” “quanto basta,” as much it takes, just enough.

---

**Spanakopita**

*Chef Michele Ragussis*

**Ingredients**

- 1 package frozen filo dough, thawed overnight in the refrigerator
- 2 bags frozen spinach, or 1 bag fresh spinach
- 8 oz feta cheese, crumbled
- 1/4 cup parmesan cheese, shredded
- 1/4 cup cottage cheese
- 1 bunch scallions, chopped
- 1 large leek, white and light green parts only, chopped
- juice of 1 lemon
- one bunch dill, chopped
- Melted butter for brushing

In a large pan, sauté leek and scallions in about 1T butter, until soft. Add spinach and let wilt. Strain the mixture well and place back in pan. Add the cheeses, lemon and dill, and let that mixture cool.

Roll out the filo dough and hand cut into four quarters. Work with one quarter of the filo at a time. Cover the rest of the dough with a cloth towel to keep from drying out.

Melt the butter and brush it on the first layer. Repeat this step two more times, each time brushing the dough with butter.

Add approximately 2 T of the filling and roll the filo like a burrito. Once they are all rolled, brush the top one more time with butter.

Place the spanakopita on parchment paper and bake at 375 degrees for 30-35 minutes.
Loco Moco
Aimee Marone & Rita Conover, Ohana

A traditional Hawaiian breakfast, this well-balanced and hearty dish is easy to make and delicious!

Combine 1 cup Japanese rice with 1 can of coconut milk and cook until tender (you can use a rice cooker or in a pot on the stove, about 20 mins).

Make your burger patty combining fresh local beef patty with a little garlic & onion powder, chopped green peppers and fresh white onion. Combine and shape into a 6oz burger patty. Cook on grill to desired temperature. Medium rare to medium is recommended for best flavor profile.

Make a beef & mushroom gravy using pan drippings, beef bouillon, and onions. Make a roux from equal parts butter and flour stirred together, adding milk to a creamy consistency and add choice of mushrooms (I prefer a mix of buttons, shiitake & Portobello) and onion to taste.

Prepare an over easy egg, lightly seasoned with a little salt & pepper.

Place 1 cup of packed coconut rice in bowl, place a burger patty on top, top with over easy egg and the smother with the mushroom beef gravy. Enjoy!!
CATHY NAOR
Aba’s Falafel
54 East Market Street
Rhinebeck, NY 12572
abasfalafel.com
845 876 2324
Cathy Naor owns Aba’s Falafel with her husband, Roy. A few years after moving from Israel to the U.S. in 2005, missing home flavors and loving farmers markets, the family began offering falafel sandwiches at several area markets. Aba’s stays true to a credo of minimal ingredients and maximum flavor all served with love. What started as a fun adventure involving the entire family grew, and today Aba’s Falafel not only participates in markets and fairs but also runs a small lunch restaurant in Rhinebeck.

Cathy’s American parents moved to Israel when she was 4 years old. Waitressing through college and graduate school, she planned to become a scientist. But a love of eating and the visceral joy of feeding others brought her career back to food.

Cathy’s other great love is animals, and since eating them is unnecessary and so harmful to our health, the planet, and of course animals, Cathy supports and promotes veganism in all aspects of her life.

Cathy has no culinary training and does not consider herself a chef. She just sees herself as someone who loves to eat tasty food and share it with others.

See Cathy’s recipes for two sauces on page 46.

MICHELE RAGUSSIS,
CELEBRITY CHEF
& TV PERSONALITY
Serving New York City, The Hudson Valley & The Hamptons
On Instagram: @chefmichele
Michele was born in Connecticut and attended Johnson & Wales University, College of Culinary Arts. She realized quickly that New England cuisine was her favorite and by combing her Greek & Italian heritage she could create amazing dishes. She quickly began running restaurants as an Executive Chef all over New England and NYC.

With Michele’s vibrant personality and friendly charm it wasn’t surprising that she was a natural in front of the camera. She has appeared on numerous TV shows, including Food Network Star, NBC Food Fighters Seasons 1 & 2, Chopped and 24 Hour Restaurant Battle. As a result she landed spots for Ford, Hood Dairy, Sam Adams and Walmart. Michele is currently a private chef in New York City, the Hudson Valley and the Hamptons. Along with Michele’s love for cooking, she is passionate about giving back to the community and takes pride in her participation with Make A Wish Foundation, March of Dimes, Aid Support Runs, The Humane Society and Dog Rescue Missions.

See Michele’s recipe for Spanakopita on page 48.

Caramel Crêpe
Alessandra Tecchio, Dolce

When coming up with an idea for a cafe, my husband suggested crêpes. That suggestion sparked the idea for what Dolce is today. We have been proudly and tirelessly serving our customers homemade breads and baked goods, sweet and savory crêpes and sandwiches since then. The following sweet crêpe has always been one of our favorites.

Caramel Sauce: Bring 1/3 cup of water and 1 1/2 cups white sugar to a simmer in a saucepan over medium heat. Stir occasionally until the caramel has turned golden brown, 5 to 10 minutes. Carefully pour in 1 1/4 cups warm heavy cream into the hot caramel while stirring. Be careful. Add 1/2 tsp vanilla extract and pinch of salt. Stir again. Let cool.

Crêpe Batter: Blend 1 1/2 cups all-purpose flour, 1 tablespoon white sugar, 1/2 teaspoon salt, 2 cups milk, 2 tablespoons melted butter and 2 eggs.

Cook about 1/4 cup crepe mix for about 2 minutes in a frying non-stick pan. Cook until both sides are golden brown. Move crêpe to plate and drizzle the caramel unto crêpe and fold in some fresh fruit of your choice. Top with homemade whipped cream and enjoy!
Homemade Pasta with Quick Marinara Sauce

Chef Deanna

Homemade Pasta
4 cups “00” flour (all purpose is ok too) some for dusting
6 farm eggs (the blue & green make the best pasta)
1 tbsp of extra virgin olive oil (always extra virgin)
A bit of water with a tbsp of salt (fine ground) just enough to melt the salt

Make a nest with the flour. Add the eggs–whisk with fork until yolks are broken. Add olive oil. Start mixing together the egg and flour with fork until you can use your hands. Start in the middle and work the sides of the flour add water if needed.

Once you can form a ball knead the pasta with the ball of your hand until well mixed, make a ball, cut in half, wrap in plastic, refrigerate for at least an hour.

Take out one ball at a time, knead to make sure the dough is well mixed. Roll flat, fold in three parts, and put through pasta machine twice at setting 0, then twice at setting 2, twice at 4, then three times at 5. You can cut the pasta in sheets that are easy to work with.

At this point you can make the pasta in whatever shape you want. For linguini just cut the pasta in strips if your pasta machine does not have that option. Once the linguini is cut you can put semolina flour on it to store in fridge for up to a week.

Quick Marinara Sauce
3 large tomatoes diced
1 clove garlic
1 red onion
Olive oil
¼ cup Red wine
Fresh basil
Salt/pepper/red pepper flakes

In a sauté pan, olive oil, sliced onions, and garlic–give the onions a minute to cook before adding the garlic: garlic burns fast and once it does you cannot use it.

Once the onions and garlic are cooked add the red wine, let it reduce down then add tomatoes. Cook for about 10 minutes maybe less just until the tomatoes get soft.

Add basil, salt, pepper, red pepper flakes to taste
Add pasta to skillet, toss, plate and top with a good grated parmesan cheese.

Broccoli Nachos

Renee Cory, The Emerson Resort & Spa

Serves 4, or 8 as an appetizer

2 large broccoli crowns, cut into small spears
2 tablespoons coconut oil
1 teaspoon Baleine sea salt
1 15oz can cooked black beans, rinsed and drained
1 bunch scallions, sliced on the bias
1 jalapeno, thinly sliced
1 beefsteak tomato, diced
1 red pepper, diced
1 small red onion, finely diced
2 cups shredded Pepperjack cheese

Toppings (optional): Sour cream, Salsa, Avocado mash (avocado, lime, sea salt)

Preheat oven to 400 degrees.

Spread broccoli onto baking sheet, drizzle with coconut oil and sprinkle with salt.
Roast broccoli for 15 minutes, until crispy on the edges. Transfer to a 10 inch cast iron pan and top with remaining vegetables and black beans. Evenly distribute the cheese over the top so all vegetables and beans are coated. Roast for 8 minutes more or until the cheese is melted. Remove from oven and serve with desired toppings.
Blueberry Muffins
 Agnes Devereux

2 cups (10 ounces) unbleached all-purpose flour
1 Tbls. baking powder
1/2 tsp. salt
1 large egg
1 cup (7 ounces) sugar
4 Tbls. unsalted butter, melted & cooled slightly
1-1/4 cups (10 ounces) sour cream
1-1/2 cups blueberries, preferably wild

1. Adjust oven rack to middle position and heat oven to 350 degrees. Spray standard muffin tin with non-stick vegetable cooking spray.

2. Whisk flour, baking powder, and salt in medium bowl until combined. Whisk egg in second medium bowl until well-combined and light-colored, about 20 seconds. Add sugar and whisk vigorously until thick and homogenous, about 30 seconds; add melted butter in 2 or 3 steps, whisking to combine after each addition. Add sour cream in 2 steps, whisking just to combine.

3. Add berries to dry ingredients and gently toss to combine. Add sour cream mixture and fold with rubber spatula until batter comes together and berries are evenly distributed, 25 to 30 seconds (small spots of flour may remain and batter will be thick). Do not overmix.

4. Use ice cream scoop or large spoon to drop batter into greased muffin tin. Sprinkle sugar on top and Bake until light golden brown and toothpick or skewer inserted into center of muffin comes out clean, 25 to 30 minutes, rotating pan from front to back halfway through baking time.
rant is, so I had no intention in opening one. But I did. In 2005 I opened Dolce, a block up from where I grew up. I feel lucky that I had the opportunity to open my cafe and share my love for the food service industry. Having the freedom to own a place where customers can enjoy themselves is a wonderful accomplishment.

The task of taking care of yourself when running a restaurant is challenging. I can truthfully say I feel lucky, especially now being a mother, that I have the independence to run my business in a way that I can also take care of my family. Although being a mother and a business owner is tough work, it has been a journey that I am happy I am able to do and do it successfully.

See Alessandra’s recipe for Caramel Crêpes on page 50.

INEZ VALK
Table on Ten
52030 State Highway 10
Bloomville, NY 13739
tableonten.com
845 643 6509
I am the owner and chef of Table on Ten. I use pizza to showcase the many amazing fresh, local ingredients we have on hand. Raised, farmed, foraged, always according to season…like a circle on a map. Now entering its ninth year as one of the flagships of the Catskills food scene, Table on Ten continues to offer sourdough brick oven pizza with ingredients sourced locally and seasonally.

See Vanessa’s recipe for Lemon-Blueberry Scones on page 45.

VANESSA WILBER
Blue Mountain Bistro-to-Go
948 NY-28
Kingston, NY 12401
bluemountainbistro.com
845 340 9800
Baking has been a passion of mine, for as long as I can remember. Perhaps, beginning with the sweet tooth I share with my father, and our annual Christmas cookie baking marathon. Many stories have been told about my 12 year old food adventures and almost burning the family house down along with it. We are now finally able to laugh about that one. Needless to say, at a very young age I decided that this was the direction I wanted my career path to lead. I began working in kitchens when I was 16, and honing my skills through training and experience since then. I love what I do, how I feel when I create something, and the togetherness that can be felt when sharing it with others. I continue to have passion for what I do, and make sure I learn something each and everyday.

See Vanessa’s recipe for Lemon-Blueberry Scones on page 45.
My love of food really started at a very young age. I remember the taste of my grandmother's pizzella cookies and the smell of my Uncle Mario's sausage and peppers. Those scents and flavors never left me. In fact, I can say they shaped my life.

When I was eight my mother taught me how to make manicotti, and I have never stopped making them. It is usually the last thing done before walking out the door to a wedding, and still one of my favorite things to eat.

I grew up in the Catskills, and I have always been in love with the landscape, the farms, the food, and the lifestyle. When I left and lived in NYC, I was constantly longing to move back. When we finally did come back, we landed in Palenville, at the base of Hunter Mountain. That is when I was able to really explore food, cooking and farms professionally. While I started catering weddings as a teenager and continued into my late 20's, it didn't take long to realize I had a lot to learn. The experience took some time for sure, but I was determined to figure it out. I have always been in love with catering weddings and large events. It feels like I can be an artist and really allow myself the freedom to create a spectacular spread that is both beautiful and delicious.

A few years later I moved to Woodstock and started a hidden kitchen. This was the most wonderful time of creating food for me. I really got a taste of living my life like an artist, discovering what I can do with food and how to serve it in a way that made me happy and had an effect on people. It turns out my favorite way to serve food is tasting style, with several courses on small plates. It makes me feel like I can take people on a journey and not just give them one plate of food. I get to control what they eat, bringing them from one taste to another. I cooked nonstop and taught myself, with the help of some chef friends, how to really understand cooking for the masses.

Love is what brought me to Delaware County. The food, the farms, the landscape, the people, the sense of community and the acceptance. I am surrounded by wildly talented friends that don't care that I keep to myself, everyone works hard here. I love it. I know that I am surrounded by people that care about me, so I constantly strive to do better. I want to be an asset to my community. The relationships I have developed here with my farmers are the most important relationships of my life.

We cater about 36 weddings a year now and I work with my son, which brings me so much joy. I have a wonderful house on Main Street in Bovina which is also my commercial kitchen. One half of my house is work and the other is home. I am happy that I have persisted on and still learn everyday from mistakes and remain open to learning more about food, always.

This year has been a bit different since we found ourselves in the middle of a global pandemic and most of my weddings have now moved to another date or been cancelled. This was devastating, of course, but it seemed like a perfect time to evolve. With my first grandchild on the way I decided to take this time to tap into the wealth of cooking knowledge that I procured from both my grandmother and my mom. So, in March I started Sunday Italian Dinner nights/Sunday Supper. I'm offering take out dinner on Sunday, with porch pick up in Bovina, cooking the comfort Italian food I grew up on. We are now just about ready to expand the menu and days of offering. Keep a look out on my website.

I am also working on an outdoor space so we can start to host tastings again, safely. It will feel like “going back to work” and since I love what I do, I can hardly wait. While I miss weddings, I am looking forward to developing a safe place where people can enjoy their takeout and eventually sit and have a tasting again.

See what Chef Deanna has to offer at chefdeanna.com.
By August, basil plants are producing abundantly. Pesto demands a luxurious handful, so gardeners with only a few plants may begrudge using it any other way. But it’s a classic ingredient in Pizza Margherita and delicious in lasagna. Just a few leaves will jazz up a salad. Basil’s flavorful oils evaporate with heat, so when cooking, tuck it under the other ingredients where the oils will infuse the dish instead of disappearing.

A heat-lover, basil was grown in India and Egypt before it reached Italy. It perishes instantly if nipped by frost, which makes it a good harvest signal for other, not quite so tender, crops like lettuce and green beans. In summer, clipping off the flower buds as they form will keep the leaves growing and flavorful. Gardeners with more fresh basil than they can eat may wish to put it up for the winter. Pesto freezes beautifully; some people pack it into an ice cube tray, and then pop the frozen pesto cubes into a freezer bag for longer storage.

In August and September, basil downy mildew can cause problems. BDM arrived in the Hudson Valley a few years ago and looks similar to the downy mildew that attacks cucumbers and squash, but is a different disease, specific to basil. The undersides of the leaves develop fuzzy gray patches while the tops yellow. BDM spores are carried on the wind and can be a serious problem in hot, damp weather. Although it won’t hurt anyone to eat basil suffering from this disease, the leaves are unattractive. To avoid it, grow one of the resistant varieties developed by plant scientists at Rutgers University: Devotion, Obsession, Passion, or Thunderstruck. Seeds are available from VDF Specialty Seeds, Johnny’s Selected Seeds, and an increasing number of other seed suppliers.

Summer is an ideal time to plan ahead for next year’s crop. If you wish you had grown more basil this year, you can pick out a bigger site for next year’s bed while the size of this year’s crop is fresh in your mind. If you haven’t grown basil yet, or if you don’t have a lot of garden space, may want to plant it in pots. Basil germinates quickly and grows fast, so you can even plant a few pots now for a late September harvest. When frost threatens, the pots can be brought indoors to lengthen the basil season.
Have you ever wondered how to get started with hiking or not sure of your skills on a more challenging hike? Then hiring a New York State Licensed Guide who can take you on hiking and camping trips throughout the Catskills might just be for you.

Hike On Guides was founded with the philosophy that hiking and camping are not only about the destination, but about the journey and the experience of getting there. We believe that by sharing our experiences through outdoor activities and our knowledge of the natural and cultural history of the Catskills, we can provide our clients with a sense of place and a better understanding of our natural world.

Founded and co-owned by Moe Lemire and Jeff Senterman, Hike On Guides strives to offer exemplary service and an inspiring visit to the great outdoors. Our hikes and camping trips are led by our Lead Guide, Moe Lemire (License #7788), who is an experienced hiker and camper with extensive experiences hiking and camping throughout the eastern and southwestern United States. In 2016 Moe thru-hiked the Appalachian Trail from Georgia to Maine. On his thru-hike of the entire trail, he spent 179 days traversing a total of 2189 miles. In addition to being a thru-hiker of the Appalachian Trail, Moe is a Catskill 3500 Club member, having climbed all 35 peaks in the Catskills above 3,500 feet, and is currently working on his Catskill Park All Trails Patch and finishing the Catskills Grid. When not out hiking, Moe is the volunteer New York State Advocate for the Leave No Trace Center for Outdoor Ethics and is actively engaged in the Catskills community, serving on the Board of Directors of the Mountain Top Historical Society and the Central Catskills Chamber of Commerce. He also volunteers with the New York-New Jersey Trail Conference and the Appalachian Trail Conservancy, where he is the volunteer Chair of the Appalachian Trail for Orange and Rockland Counties in New York, and oversees a team of volunteer trail supervisors and maintainers.

Co-owner Jeff Senterman works on logistics and the behind the scene details of Hike On Guides. Jeff is also the Executive Director of the Catskill Center and serves on the Board of Directors of the Catskill Watershed Corporation, the Central Catskills Chamber of Commerce and the American Hiking Society. He works closely with Moe to ensure that clients have the best experience possible, from first contact to finishing their adventure back at the car.

If you are interested in obtaining guiding services for your first or next hike, what should you expect? We will work with you to find a hike that fits your ability levels and agree on a price for the trip. Our lead guide, Moe will meet you at the trailhead, we’ll make introductions, provide a basic overview of the hike and get some paperwork out of the way. Once on the trail, Moe will assist you to ensure that you have the best experience possible.

Hiring a guide can be a great way to see the Catskills. You leave the trip planning and navigating to us—so you get to enjoy a hike through the beautiful wild areas of the Catskills without having to worry about all the details. We’re available for hikes of any length, from a few miles and a few hours to multi-day backpacks.

So the next time you’re wondering how to get out on a hike in the Catskills, check out Hike On Guides. We’re on the web at hikeonguides.com, on Facebook (facebook.com/hikeonguides) and on Instagram (instagram.com/hikeonguides). You can also email us at hikeonguides@gmail.com.

Hike On Guides co-founders Jeff Senterman (left) and Moe Lemire (right).
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.

**Doctorow Center for the Arts**
7971 Main Street, Route 23A, Hunter, New York • www.catskillmtn.org

**Hours:** By Appointment Only, Fridays & Saturdays 11am-3pm.
Please call 518 263 2063 to request an appointment

*The CMF Piano Performance Museum is funded in part by the Jarvis and Constance Doctorow Family Foundation*
WE MISS YOU AND CAN’T WAIT TO SEE YOU SOON!

MUSICIANS  ARTISTS
CHILDREN
AUDIENCES
TEACHERS
DANCERS  WRITERS
POETS  SUPPORTERS
COMMUNITY
FOUNDERS  STAFF BOARD

“All art has this characteristic – it unites people.”
—Leo Tolstoy
As the summer of 2020 draws to a close and the school year is set to begin, Catskill Mountain Foundation and Hunter Elementary School, in cooperation with Creating Rural Opportunities Program (CROP), look back on another summer arts program held during the month of July. With funding provided by the New York State Council on the Arts, Arts Education Department, the Jarvis and Constance Doctorow Family Foundation, the Esther and Samuel Doctorow Fund, and the Greene County Youth Bureau, the Catskill Mountain Foundation hosted three different teaching artists over four weeks in July.

Erin Lovett Sherman of Circus Minimus spent the first two weeks teaching circus arts skills virtually from her home studio in Vermont. Cherylyn Lavagnino Dance Company taught story-based choreography virtually from the Catskill Mountain Foundation’s Doctorow Center for the Arts in Hunter during the third week of July. During the fourth and final week, Carol Mandigo of Catskill Puppet Theatre taught virtual classes on puppet making and theatre arts. For the seventh consecutive summer, this program allowed the children time and space to learn, move, and create.

COVID-19 caused everyone to switch from in-school to virtual classes, challenging teachers, students, artists, and others to forge new territory. Artists pulled together lists of arts supplies that the students would need. Supplies were ordered and delivered, sorted and bagged for each individual child, personally delivered by their teacher to their homes, and the students were ready to begin. For children of essential workers, Hunter Elementary School created socially distant classroom spaces and teachers assisted students with their supplies and skills there, while students participated in the Zoom classes. Students were grouped generally by age and grade levels and learned to do circus tricks, dance, act, make and manipulate puppets, create emotion with movement, and use voice and movement to tell stories. Each Friday in July, students were invited to perform for each other and their families on Zoom.

Approximately 20-25 students participated in the Virtual Summer Arts Program. Each artist group had lesson plans based on New York State Learning Standards Lessons. Activities were planned by the artist for the appropriate age and grade levels of the students, who were organized by the CROP Site Coordinator at the school. The activities were designed to be fun and engaging, while at the same time, they allowed students to learn about the arts and the elements of stories and their cultural influences. Everyone involved rose to the challenges of COVID-19 to make the Virtual Summer Arts Program at Hunter Elementary School a success!
BECOME A MEMBER OF THE CATSKILL MOUNTAIN FOUNDATION!

Your support matters and makes everything we do possible!

EACH YEAR, THE CATSKILL MOUNTAIN FOUNDATION

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

MEMBER BENEFITS

Per Membership Year
All members are listed in our playbills and receive our weekly e-mail updates.

Enjoy unique opportunities when you join CMF!

FRIEND $40

SUPPORTER $100
• Two $5 discounted adult tickets to a performance in the CMF Performing Arts Season
  • CMF Shopping Bag

SPONSOR $250
• Four $5 discounted adult tickets to a performance in the CMF Performing Arts Season
  • CMF Shopping Bag

PATRON $500
• Six $5 discounted adult tickets to a performance in the CMF Performing Arts Season
  • CMF Shopping Bag

ANGEL $1,000
• All Benefits of Patron Membership

BENEFACTOR $2,500
• All Benefits of Patron Membership

PARTNER $5,000
• All Benefits of Patron Membership

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

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

The following contribution is enclosed: $_________

☐ Tote please, a $10 value
☐ Discounted Tickets please, a $5 value per ticket
☐ No benefits please. I prefer a full tax deduction.

☐ Primary Address
Name 1: __________________________
Name 2 (if joint membership):________________________
Address: __________________________________________
City: ___________________________ State: _______
Zip: ____________________________
E-mail: ___________________________
Phone: ___________________________

☐ Secondary Address
Address: __________________________
City: ___________________________ State: _______
Zip: ____________________________

☐ Check if this is a new address.

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

Become an “Angel of the Arts”
Make this a monthly gift
I would like to donate $_________ monthly.

☐ Check Enclosed  ☐ Visa
☐ Mastercard  ☐ AmEx

Card #: ___________________________
Exp. Date_______ CVV _______ Billing Zip Code_______

Signature_________________________________________

Questions/More Information: Call 518 263 2001
Please Support Our Advertisers!

We are enormously grateful to the advertisers who help support this magazine and the work of the Catskill Mountain Foundation. Please support them in any way you can!

4 Seasons Realty Group
realty4seasons.com
See ad on page 5

Augustine Nursery
AugustineNursery.com
See ad on page 39

Brandywine
brandywinewindham.com
See ad on page 19

Brio’s
brios.net
See ad on page 53

Catskill Center for Conservation & Development
catskillcenter.org
See ad on page 25

Catskill Mountain Foundation’s Kaaterskill Fine Arts Gallery
catskillmtn.org
See ad on page 36

Catskill Mountain Foundation’s Kaaterskill Shoppe
catskillmtn.org
See ad on page 41

Catskill Mountain Foundation’s Piano Performance Museum
catskillmtn.org
See ad on page 57

Catskill Mountain Printing Services
518 263 2072
See ad on page 19

Catskills Visitors Center
catskillsvisitorcenter.com
See ad on page 25

Chef Deanna
chefdeanna.com
See ad on page 46

Coldwell Banker Timberland Properties
timberlandproperties.net
See ad on page 1

Coldwell Banker Village Green Realty
Angela Lanuto,
Associate Real Estate Broker
AngelaLanuto.com
See ad on page 15

CVS Health
CVSHealth.com
See ad on page 15

The Dancing Tulip Floral Boutique
dancingtulipfloral.com
See ad on page 15

Delaware & Ulster Rail Road
durr.org
See ad on Inside Front Cover

The Emerson Resort & Spa
emersonresort.com
See ad on Back Cover

Francis X. Driscoll Photography
francisxdiscoll.com
See ad on page 22

Gardens by Trista
gardensbytrista.com
See ad on page 9

GNH Lumber
GNHLumber.com
See ad on page 7

Gordon Hunter Mountain Realty
gordonrealty.com
See ad on page 19

The Green Palate
thegreenpalate.com
See ad on page 44

Greene County Economic Development Corp.
greenecountyedc.com
See ad on page 11

Greenville Arms
greenvillearms.com
See ad on page 10

Grist Mill Real Estate
gristmillrealestate.com
See ad on page 9

Houst Hardware
housthardware.com
See ad on page 39

Hunter Mountain Brewery
hmbcatskills.com
See ad on page 49

The Ice Cream Station
845 688 3333
See ad on page 8

Jessie’s Harvest House
jessiesharvesthouse.com
See ad on page 49

Kenco Outfitters
KencoOutfitters.com
See ad on page 25

Mother Earth’s Storehouse
motherearthstorehouse.com
See ad on page 19

N & S Supply
nssupply.com
See ad on page 39

Namaste Indian Restaurant
namasteindianny.com
See ad on page 49

The Nest Egg
nesteggs.com
See ad on page 8

Olives Country Store
olivescountrystoreandcafe.com
See ad on page 18

Pancho Villa’s Mexican Restaurant
panchovillamex.com
See ad on page 46

Phoenicia International Festival of the Voice
phoeniciavoicefest.com
See ad on page 5

Pure Catskills
purecatskills.com
See ad on page 2

Sportsman’s Alamo Cantina
alamocantina.com
See ad on page 53

The Phoenician Steakhouse
thephoeniciansteakhouse.com
See ad on page 53

Thorpe’s GMC
thorpesgmcinc.com
See ad on page 8

Town & Country Liquors
townandcountryliquorstore.com
See ad on page 19

Ulster Savings Bank
ulstersavings.com
See ad on page 15

Welch Realty
welchrealtyny.com
See ad on page 18

Wellness RX
wellnessrxllc.com
See ad on page 9

Windham Wine & Liquors
518 734 3474
See ad on page 18
Welcome back... to wide open spaces, to road trips, to reconnecting, to the Catskills™

Call 845-688-2828, opt. 0, for reservations

Rt. 28 Mt. Tremper | emersonresort.com