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THE ARTS

GREENE COUNTY COUNCIL ON THE ARTS
31st ANNUAL BEAUX ARTS BALL

SPECIAL SECTION: CATSKILLS DINING

BINNEKILL TAVERN: Margaretville’s Iconic Meeting Spot, Now Under New Ownership

POETRY Curated by Robert Tomlinson

RODNEY ALAN GREENBLAT: A MINI-RETROSPECTIVE

THE GREAT OUTDOORS IN THE CATSKILLS By Jeff Senterman

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MARCH AT THE CATSKILL MOUNTAIN FOUNDATION

IN THIS ISSUE
Joe DeVito to Headline Launch of New Stand-up Comedy Season in The Catskills

On Saturday, March 16, Joe DeVito will headline a new stand-up comedy series at the Phoenicia Playhouse. Joe is currently preparing his one-hour special, which he will film with Dry Bar Comedy, based in Provo, UT. A veteran of more than 150 TV appearances, comedian Joe’s dead-on timing, unexpected twists, and sheer flights of lunacy make him a favorite at the top clubs in New York City and across the U.S. Whatever the topic—relationships, current events, or his Italian-American family—Joe delivers modern comedy in a classic laughs-per-minute style.

Comedians Vicky Kuperman and Max Cohen are starting a series of stand-up comedy nights at the famous Phoenicia Playhouse. The two comedians, who are also husband and wife, have been visitors to the area for many years. They noticed that there was not any stand-up comedy available.

“We saw Mamma Mia! when we visited in July,” says Cohen. “Vicky and I sat down in the great theater, and we were immediately taken aback by the community’s enthusiasm for the arts. The theater was packed, and the energy was palpable. We knew stand-up comedy would be a hit in Phoenicia.”

The two created the first comedy show to hit Phoenicia in many years. They produced a show in November 2018 with performer Sherry Davey. She said, “We had a fabulous premiere of the new Comedy Night series at the Phoenicia Playhouse! We spent almost as much time off stage chatting with thrilled audience members as we did on stage making them laugh! And it doesn’t hurt that Belleayre Ski Center is literally down the road. Laugh and ski all in the same weekend.”

The night was a huge success. Audience members left saying what a great night they had, and asking when there would be another show. Managing Director George Muller and the board of the Playhouse invited them back for quarterly shows. After skiing, hiking, or any of the other exciting outdoor activities Phoenicia and the surrounding areas have to offer, a night of laughter will be a perfect way to end the day. Cohen and Kuperman are looking to bring the best talent of New York City and upstate New York to Ulster County.

Russian-born Kuperman has performed nationwide for over a decade. Her comedy albums When I Could Feel and All Good! are in regular rotation on SiriusXM, and her book How to Spy on Your Neighbor was in the top 10 in political humor on Amazon. In the summer of 2018, Kuperman released her third album for Audible’s Comedy Label “Rooftop Comedy,” a collaboration with comics Joe DeVito and Kyle Ocasio. She is also a regular panelist on John Fugelsang’s Sirius XM show Tell Me Everything and named one of Huffington Post’s “12 New Comedians To Watch.”

Cohen was a semifinalist in The Great Long Island Laugh Off and published in Urbasm magazine. He is also a regular panelist on John Fugelsang’s show Tell me Everything. He was a finalist for a show on the hit comedy app Laugh Exchange. He currently hosts the popular podcast, Shut It Down! The Bar Rescue Recap Show, and will appear on an upcoming episode of “Bar Rescue,” on Paramount Network. His debut comedy album, Operation: Pastrami Sandwich, is played often on SiriusXM and is available everywhere.

The show is recommended for ages 18+. Tickets for the March 16 show are available for purchase at https://www.eventbrite.com/e/comedy-night-in-phoenicia-tickets-55163962898.
David Slutzky and Deena Lebow, Beaux Arts Ball Co-Chairs; Bill Deane, Board President and the entire Board of Directors of the Greene County Council on the Arts (GCCA), invite the public to join them at the 31st Annual Beaux Arts Ball to be held at Hunter Mountain on Saturday, April 6, 2019. The Beaux Arts Ball is GCCA’s primary fundraising event. Greene County Council on the Arts members and friends will celebrate GCCA’s impact on the regions’ abundance of arts and culture at the Ball. Benefactor tickets begin at $175 and tables of ten at $1,750 and may be made by calling Marline A. Martin, GCCA Executive Director, 518 943 3400 or online at www.greenearts.org. Proceeds from the Beaux Arts Ball benefit the operations and supports programs at the Arts Council that will allow GCCA to continue to provide a roster of diverse and varied programs throughout the year. GCCA is committed to keeping the arts as a relevant and driving force for our local economies and we are proud of our ever-expanding accomplishments and the economic impact of our work over the past 43 years. This year promises to be equally rich featuring a new generation of artists participating in unique exhibitions and presentations committed to fruitful dialogue in art and literature. GCCA’s ever-expanding accomplishments have contributed to the arts and culture reaching audiences of all ages in our community.

The Beaux Arts Ball evening begins at 6:30 pm with the opening of the silent auction accompanied by delicious hors d’oeuvres and an open bar. The silent auction features original works of art and crafts donated by talented GCCA artist members, as well as wonderful specialty items donated by area businesses. New York’s premier party band, Nite-Time, will play in The Copper Tree Restaurant Main Ballroom during dinner and will entice attendees onto the dance floor with an impressive repertoire from a wide variety of musical traditions and dance
rhythms from 8 pm until midnight! One of the highlights at the Ball is the presentation of the Distinguished Service Awards, underwritten by The Bank of Greene County. The Distinguished Service Award is presented annually for steadfast commitment and unselfish contributions to the quality of cultural life. This year GCCA honors individuals, from each of the three counties GCCA serves, to draw attention to the importance of the arts in each county. The honorees to receive the well-respected Distinguished Service Award include Claudia Bruce & Linda Mussmann, Time & Space Limited, Columbia County; Sonny Ochs, Not So Quiet Music Series, Schoharie County; and Michele Saunders, Creative Catalyst/Realtor, Greene County. GCCA is delighted to honor these four outstanding individuals who are contributing to the creative landscape and economy of the region.

The GCCA mission is to support and advance the arts and cultural community by broadening and enriching creative resources and economic growth. We envision a community that celebrates artistic and cultural diversity and inspires creative engagement. Through our programs and services, GCCA has regionalized its efforts serving Greene, Columbia and Schoharie counties reaching over 40,000 individuals. Greene County Council on the Arts, Inc. (GCCA) is a non-profit arts service organization serving Greene, Columbia and Schoharie counties. Since 1975, GCCA has provided information and essential services to artists, arts organizations, cultural and educational institutions, civic groups, community agencies and the general public. Supported in part with public funds from the New York State Council on the Arts with the support of Governor Andrew Cuomo and the New York State Legislature, and the Greene County Legislature.

Greene County Council on the Arts is located at 398 Main Street, Catskill, NY. Visit www.greenearts.org for more information of GCCA services, programs, exhibits and artist opportunities.
Binnekill Tavern, has been revived under new ownership as Binnekill Tavern. The tavern is built over the Binnekill and is a place of rest after a long day at work or on the slopes. Offering a large variety of delectable “Mountain Comfort Food,” we are open Thursday to Monday with full bar service. Our menu is based on modern interpretations of traditional mountain dishes. Brunch is served on Sundays. We are excited to continue to serve the community, and offer some of the best food and drinks in the Catskills.

Bite Me Bakery
5575 State Route 28
Phoenicia, NY 12464
845 688 3797
facebook.com/cupcakesNY
Homemade baked goods—cupcakes (including gluten-free options) are our specialty! Serving Death Wish Coffee, breakfast and lunch menu (with vegetarian and vegan options), juice bar, and local market. Outdoor seating. Daily specials.

Blue Mountain Bistro To Go
948 Route 28
Kingston, NY 12401
845 340 9800
bluemountainbistro.com
We’re on Route 28 between Kingston and Woodstock. Open 7 Days a week serving home-cooked healthy take-out food and baked goods. Featuring local and imported organic foods, delicious homemade desserts, sophisticated four star food by Chef Richard Erickson for lunch and dinner. Off-premise full-service catering for parties of all sizes. If you love to cook or for a great gift, consider our cookbook FEEL GOOD FOOD! Available in our store or at bluemountainbistro.com.
CATSKILL MOUNTAIN PIZZA COMPANY
51 Mill Hill Road
Woodstock, NY 12498
845 679 7969
catskillmountainpizza.com
The best pizza this side of Brooklyn!
Gourmet pizza, Italian entrees, salads, subs, burgers and more made fresh daily. Gluten free and vegan options available. Eight rotating craft beers on tap, plus bottles, cans and wine. Happy Hour weekdays from 4 to 6 pm, and FREE live music every week. Great food at fair prices. Fresh always, local when available. Dine in, pick up or delivery—we’re open daily!

CHEESE LOUISE
940 NY-28
Kingston, NY 12401
845 853 8207
facebook.com/Cheese-Louise-NY
As the name suggests, Cheese Louise boasts upwards of 200 cheeses. Our offerings are local, regional, domestic, and from the world over. Fresh, mature, aged, bloomy rind, washed rind, waxed rind, cow, goat, sheep, ooey-gooey creamy or power-pucker sharp, we’ve got it. In most cases, one can taste prior to purchase. There’s charcuterie too, as well as a wide selection of gourmet grocery items: crackers (gluten-free and otherwise), pickles, olives, caperberries, Peruvian sweet peppers and grilled artichoke hearts. We offer hot smoked salmon from our EAT-DRINK-28 partner Hookline Fish Company as well as whole smoked rainbow trout from the legendary Lenny Bee of Woodstock. Roe and caviar are always in house! Prepared foods vary, and always include fish cakes, chicken tenders, turkey enchiladas, spanakopita, freshly made soups and more. Everything is house-made from scratch. And don’t forget a baguette!

Mary’s Cape Cod Chicken Salad
Chef Alex Stier
Olives Country Store & Café, Shokan, NY
5 lbs. grilled boneless chicken breast, chunked
6 stalks celery
1/4 tsp white pepper
1/8 tsp ground thyme
1/4 tsp ground garlic
1/2 tsp dried parsley flakes
1/2 tsp salt

Take half of the chunked chicken breast, place in food processor & dice smaller. Finely chop the celery in the food processor.

Add celery, spices and a dash of salt and fresh ground pepper to taste. Mix with mayo until moist. Refrigerate for 30 minutes.

To serve: combine chopped romaine hearts & iceberg lettuce. Toss with European seedless sliced cucumber, grape tomatoes, shredded carrot & red onion.

Scoop chilled chicken salad over tossed salad. Garnish with dried cranberries & walnut pieces. Serve with a raspberry vinaigrette dressing on the side.

Blueberry-Chia Seed Pancakes
Mother Earth’s Storehouse, Kingston, Poughkeepsie and Saugerties, NY

In a medium bowl, combine gluten free baking flour, chia seeds, baking powder, baking soda, cinnamon, and salt.

In a small bowl, whisk together almond milk, flax seed mixture or Egg Replacer mixture, maple syrup, coconut oil, vanilla and almond milk. Pour into flour mixture and stir just to blend.

Heat a skillet or griddle to medium-low heat. When hot, add enough coconut oil to make a thin film. Put spoonfuls of batter in pan according to size of pancakes desired and add a few blueberries. When batter bubbles and bottom side is golden flip and cook other side. Serve, drizzled with more maple syrup to taste.
DOMINICK’S CAFE
34 North Front Street
Kingston, NY 12401
845 338 4552
facebook.com/DominicksCafe
Dominick’s Cafe brings old world charm and atmosphere learned from watching our grandmothers in the kitchen, to the heart of Uptown Kingston. We pride ourselves on being a neighborhood restaurant, where new friends are always welcome and treated like family. Our cozy cafe is on the ground floor of a beautifully renovated turn-of-the-century building, with outdoor seating available so you can sit and watch the world go by as you sip your coffee or savor the home made specialties.

GARDEN CAFE
6 Old Forge Road
Woodstock, NY 12498
845 679 3600
thegardencafewoodstock.com
Eat Good Food at the Garden Café. Located in the heart of iconic Woodstock, offering an organic & locally sourced plant-based menu to delight your senses. Scratch-made daily with organic wine & beer and juice bar. Good for the body, good for the palate. Come relax, enjoy and feed your whole self! And in the warm weather, languish in our outdoor garden.

### Autumn Harvest Bisque
Serves 6-8
Owner/Chef Richard Erickson
Blue Mountain Bistro to Go, Kingston

The sadness I feel as summer fades is tempered by knowing that the cooler nights bring rich-tasting fall vegetables. This soup gets extra flavor from the quick stock made with the vegetable trimmings and from the cider. Buy a gallon of cider and make some spiced cider for hot toddies while you’re at it.

2 medium butternut squashes (3 1/2–4 lbs), halved lengthwise, trimmings reserved
7 cups water
1 large Spanish onion, sliced (about 2 cups), trimmings reserved
1 medium leek, white and light green parts only, thinly sliced, trimmings reserved
2 large apples, peeled, cored, and diced, trimmings reserved
1 cinnamon stick
4 whole cloves
1 bay leaf

4 tablespoons butter
1 medium carrot, peeled and thinly sliced, trimmings reserved
1 thumb-sized piece ginger, peeled and thinly sliced
1 scant tablespoon curry powder
pinch cayenne
2 cups apple cider
1/2 cup heavy cream
freshly grated nutmeg, roasted pumpkin seeds, sour cream, or fried sage leaves, for garnish

Salt

Preheat oven to 400°F.

Place squashes, cut sides down, in a baking dish with 1 cup water. Roast in oven until soft when pierced with a knife, about 45 minutes. Allow to cool, then scrape seeds and roasted flesh from skin; reserve separately. Place seeds and skin into a large saucepan along with onion, leek, and apple trimmings. Add remaining 6 cups water, cinnamon, cloves, and bay leaf, bring to a boil, then simmer for 30 minutes while preparing the other vegetables.

In a large soup pot over medium-high heat, melt butter and let it bubble and brown for a minute before adding onion, leek, carrot, and ginger along with a good pinch of salt. Cook in brown butter until vegetables are soft, 8–10 minutes. At this point add curry, cayenne, and diced apples, cooking until the full flavor of the curry powder is released, 2–3 minutes longer. Add reserved cooked squash flesh; strain broth right into the soup pot. Add the cider, bring to a boil, reduce heat to medium-low, and simmer until carrot is soft, 20–25 minutes. Stir in cream and simmer for a few more minutes.

Completely puree the soup, adjusting consistency at this point. An immersion blender makes easy work of this right in the pot, but if you use a regular blender, let the soup cool at bit, then process in batches, taking care to start slow then increase speed gradually so as not to have it spray all over. Check seasoning, adjust if necessary, and serve, garnished as you like. Whether you choose a bit of freshly grated nutmeg, roasted pumpkin seeds, sour cream, or fried sage leaves, all will provide a nice accent.
South Western Vegan Burger
Rock Da Casbah, Saugerties

In a meat grinder, grind cauliflower & walnuts. Place mixture on a greased oven tray, spread out no more than 1” thick. Roast at 325 degrees for 20 mins. Stir & roast again until even brown. Cool and set aside.


Bring all ingredients together in a mixing bowl and mix all together thoroughly (stand mixer suggested)

Patty to preferred size. Grill 4 min. on each side. Serve with favorite bread and toppings.

1 head cauliflower
1/2 qt. raw walnuts
1 qt. black beans
1 qt. chickpeas
1/2 qt. textured vegetable protein (TVP)
2/3 cup brown rice
2/3 cup quinoa
1 oz. garlic Powder
1 oz. onion Powder
1 oz. dry basil
1 oz. dry oregano
1 oz. cumin powder
1 oz. chili powder
Pinch of thyme
1 tablespoon chipotle paste
Salt & pepper to Taste
2 & 1/2 cups mushroom stock
1 tablespoon curry powder

HENRY’S AT THE FARM
BUTTERMILK FALLS INN & SPA
220 North Road
Milton, NY 12547
845 795 1500
buttermilkfallinn.com

Henry’s at the Farm is a jewel of a restaurant, at Buttermilk Falls Inn & Spa, tucked away in the Hudson Valley’s orchard and wine country. Henry’s at the Farm supports local farms practicing environmentally sound agriculture and sustainable farming. Many ingredients are grown on Buttermilk’s own Millstone Farm. Serving lunch Friday through Saturday, brunch on Sunday, and dinner seven days.

Photo by Bob Krasner, courtesy of Buttermilk Falls Inn & Spa

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Spring Vegetable Hash with Fried Egg
Chef Merrill Moore
Phoenicia Diner, Phoenicia

1 grated and cooked potato
goat cheese
asparagus, chopped
pea shoots
onion confit or caramelized onion
mizuna greens or other mustard greens
sunny side up egg

HUNTER MOUNTAIN BREWERY
7267 Route 23A
Hunter, NY 12442
518 263 3300
HMBCatskills.com
Hunter Mountain Brewery is a place for good food, good beer, and good service, perfect for après-ski. Hunter Mountain Brewery is all about the love of beer, so stop by and experience the craft at its best. The menu includes soups, salads, signature mac n’ cheese, burgers, sandwiches and comfort mains. Each food is handmade at the crack of dawn, using only the simplest of ingredients to bring out smells and flavors that beckon the whole block. Stop by anytime and experience simplicity at its finest.

JAGERBERG BEER HALL & ALPINE TAVERN
7722 Main Street
Hunter, NY 12442
518 628 5188
jagerberghall.com
We’re celebrating our 1 year anniversary! It’s been an amazing first year at Jägerberg and we’re super excited to be serving your favorite Alpine classics – house made pretzels, schnitzel, bratwurst, spaetzle, raclette, sauerbraten and of course, BEER! Come in to try some imported German beer or German and Austrian wines and spirits that you haven’t had before. We also feature delicious New York craft beer from local breweries.

JESSIE’S HARVEST HOUSE
5819 Main St.
Tannersville, NY 12485
518 589 5445
jessiesharvesthouse.com
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. Meat, fish, poultry, vegetarian and vegan options available, daily specials and a kid’s menu. Tuesday is Burgers & Brewday, Wednesday is Seafood Night, and Thursday is Nonna’s Tavotta Night.

Photo by Heather Magnan, courtesy of Pure Catskills
**LA BELLA PASTA MFG**
906 Route 28W
Kingston, NY 12401
845 331 9130
lbpasta.com
La Bella Pasta is a local fresh Ravioli-Tortellini-Gnocchi-Pasta Manufacturing Company. We are family owned and operated since 1985. We supply gourmet shops, restaurants and caterers in the Hudson Valley. Our factory outlet is opened to the public so you can pick up the freshest and tastiest pasta around. Please call us for our hours and weekly special. Also stop by ‘Kombucha Market’ which is located right next door. We carry six flavors of Kombucha on tap, brewing supplies, teas and our homemade scoby.

**LIFE BY CHOCOLATE AT THE GREENVILLE ARMS**
1135 State Route 32
Greenville, NY 12083
518 966 5219
lifebychocolates.com
greenvillearms.com
A chocolaterie crafting confections worth living for in New York’s Hudson River Valley. We invite you to explore our line of both traditional and unique confections, all made by hand in the kitchen of the historic Greenville Arms 1889 Inn. Our delectably smooth, mostly organic, chocolate is sourced from the finest Swiss manufacturer and we do our best to source ingredients for all our confections from producers in Upstate New York. From our Maple Creme to our Tamarind Honey, we hope you enjoy our treats both simple and complex, traditional and exotic, & of course, milk and true dark chocolate. Our vegan chocolates are made with 73% organic dark chocolate and crafted using separate equipment to ensure they are not cross-contaminated with milk or other animal products. We craft a variety of options ranging from solids to fruit and nut combinations to our most well known, hand-rolled vegan truffles.

**Fried Green Tomatoes with Buttermilk Ranch Dressing**
Serves 6
Chef Charles Van Wagenen Jr.
Ole Savannah, Kingston

4 large green tomatoes
3 eggs, beaten
1 cup flour
4 cups panko bread crumbs
1 pint cherry tomatoes
4 basil leaves
1/2 small red onion
olive oil
red wine vinegar
buttermilk ranch dressing

Wash and core green tomatoes, slice in 1/4-inch width slices.

Bread tomato slices: 1. Place slices in flour to coat; 2. Place floured slices in beaten eggs to coat; 3. Place slices in panko to coat; 4. Refrigerate slices until ready to cook

Prepare tomato salad: cut cherry tomatoes in half, slice red onion in slivers, thinly chop basil leaves. Combine in bowl with oil and vinegar, salt and pepper to taste.

To cook and serve: deep fry or pan fry prepared tomato slices until golden brown. Stack fried tomato slices in six stacks per serving. Drizzle ranch dressing on stacks and down the sides. Distribute tomato salad on and around plates.

Enjoy your wonderful southern appetizer!
MARY’S COOKIN’ AGAIN
160 Lake Street
Roxbury, NY 12474
607 326 4191
maryscookin.com
At Mary’s Cookin’ Again, nothing is impossible and the challenge is always accepted. From weddings and dinner parties to family reunions and corporate events, Mary’s Cookin’ Again always delivers the best. At Mary’s Cookin’ you won’t find any cookie-cutter menus. Your wish is our command when it comes to menus. Let us cook your favorites! From a romantic dinner for two to massive conventions, Mary has the means and experience to handle any size event! Mary’s Cookin’ specializes in catering outdoor weddings. From cooking to setup and break-down, let Mary’s Cookin’ handle the food for your big day!

MEDITERRANEAN BISTRO AT 394 MAIN
394 Main St.
Catskill, NY 12414
518 947 4774
facebook.com/394-Main
A Mediterranean Bistro featuring an ever-changing range of specials from all around the Mediterranean area. A full menu of appetizers, salads, sandwiches and entrees. Meat, fish, poultry, vegetarian and vegan options, with daily specials. Serving lunch, dinner, drinks and coffee. Catering available.
MOTHER EARTH’S STOREHOUSE
Locations in Kingston, Poughkeepsie and Saugerties
motherearthstorehouse.com
Over 30 years ago brothers Chris and Kevin Schneider helped usher the organic and all-natural food trend into the Hudson Valley. In 1978, when the Kingston Storehouse opened, Mother Earth’s was an unlikely competitor to larger food chains. Nowadays, just about every customer-conscious food market has a shelf or section dedicated to health-related products. Though modest in size, compared to the ‘big-box’ supermarkets, Mother Earth’s Storehouse has always been focused on wholesome, nutritious foods and supplements that are not laden with artificial ingredients. 30 years later the Schneider brothers continue to expand and grow their business with the same passion, drive and dedication to provide the people of the Hudson Valley with the very best organic and all natural products. Come experience Mother Earth’s at any one of their three convenient Hudson Valley locations in Kingston, Poughkeepsie and Saugerties.

OLE SAVANNAH SOUTHERN TABLE & BAR
100 Rondout Landing
Kingston, NY 12401
845 331 4283
olesavannah.com
Ole Savannah’s menu and bar seeks to celebrate the fresh and inspired cooking and culture of the American South. We strive to deliver to our patrons a spirited and inventive twist on classic Southern cuisine. The South is about succulent, fall off the bone barbecue, fried chicken and pecan pies as much as it is about great bourbon and craft beers. Equally important to the quality of our food is the hospitality of our staff. We make sure that our heart and soul goes into every item on our menu and all our fare and spirits are served with love and passion.

Fragrant Warming Cup of Chai
Monika Berlinska-Glasser, Tea Shop of Woodstock

1/2 cup water
1/2 cup whole milk or nut milk
1 teaspoon of loose Indian Chai or 1 teabag
Optional: brown sugar to taste, a few slices of fresh ginger, a couple of cardamom pods, cloves.

On the stove, bring the water to boil in a small saucepan. Add Chai tea and any optional spices, let slowly boil for 5 minutes. Add milk, sugar, stir and bring to slow simmer for another 2 minutes. Strain over your favorite mug and enjoy!
Build in glass footed hot drink mug: .5 oz. Campari, .5 oz. bourbon, 1 oz. smoked vermouth, .5 oz. anise syrup. Top with hot water and stir. Garnish with star anise.

Oriole 9 serves up made-to-order omelettes, sandwiches, soups, and salads from locally sourced ingredients. Vegans and vegetarians enjoy a variety of options here, and any coffee lover will find their fix with coffee that’s consistently rated as the best in town. They even whip up fun and refreshing cocktails, and always inspire to craft exciting daily specials.

The Best Mexican Food this side of the Border! Pancho Villa’s is owned and operated by the Oscar and Patricia Azcue family. They have been proudly serving authentic Mexican food in Tannersville since 1992. Rooted in tradition, their passion is sharing great food and good company. You can find all of your traditional favorites here, from enchiladas and tacos to chimichangas and tamales.

First Tracks
Something Warm for Cold Winter Nights
Woodnotes Grille, The Emerson, Mt. Tremper, NY

Build in glass footed hot drink mug: .5 oz. Campari, .5 oz. bourbon, 1 oz. smoked vermouth, .5 oz. anise syrup. Top with hot water and stir. Garnish with star anise.
PURE CATSKILLS
purecatskills.com
Pure Catskills is a regional, buy local campaign developed by the Watershed Agricultural Council to improve the economic viability of the local community, sustain the working landscapes of the Catskills and preserve water quality in the NYC Watershed Region. Pure Catskills works to promote hundreds of farm, forest and local businesses throughout Delaware, Greene, Otsego, Schoharie, Sullivan and Ulster Counties in New York State.

RIP VAN WINKLE BREWING COMPANY
4545 Route 32
Catskill, NY 12414
518 678 9275
ripvanwinklebrewery.com
With seven in-house brews to choose from, Rip Van Winkle Brewing Company has a taste that every beer lover will enjoy. Our family opened the first Brewpub in Dutchess County in 1996, the legendary Hyde Park Brewing Co. which continues to be a mainstay in Dutchess County. Now you can enjoy our Catskills brewed beer conveniently located in the land of Rip Van Winkle.

ROCK DA CASBAH
216 Main Street
Saugerties, NY 12477
845 247 3929
facebook.com/Rock-Da-Casbah
Locally sourced Farm to Table restaurant featuring many vegan and gluten free options. Chef Cody brings 30 years experience hailing from a Top 25 Manhattan restaurant. His expertise in hand crafted sauces, soups & pastas keep customers raving. 16 taps of local craft beers & specialty cocktails, great wines. Live music Thursday through Sunday. Catering available for private parties on or off site.

Sautéed Shrimp with Harissa Broth
Chef Bryan Calvert
Binnekill Tavern, Margaretville, NY

1 pound peeled and deveined large fresh shrimp
2 cups vegetable stock
1 stalk lemon grass, rough chopped (optional)
1 small hard shell crab, chopped up
1 tablespoon Harissa Sauce
2 Tablespoons veg oil
1/2 cup chopped fresh tomatoes
1 medium shallot, peeled and diced
1/4 cup vermouth (optional)
2 cloves of garlic, rough chopped
1/2 cup fresh cilantro

In a large sauté pan add 1 tbsp. of oil and get it hot, almost to the point of smoking. Add the shell or crab and cook on high heat frequently stirring until the shells become bright red. Add the shallots and garlic and sweet for a minute without browning.

Add the harissa and lemon grass and stir together everything for a few minutes to marry the flavors.

Add the vermouth, deglazing the bottom of the pot to remove anything stuck to the bottom of the pot.

Add the stock and bring to a gentle simmer. Simmer for 20 minutes or until the liquid is reduced by half.

Toss in the cilantro reserving a few leaves for garnish. Turn off the heat and let sit for a few minutes then strain through a fine metal strainer.

Wipe out the pan thoroughly and dry. Reheat the pan.
Season the shrimp with salt and pepper.

Add the oil to the pan and bring almost to a smoking point.
Add the shrimp, being careful not to crowd them in the pan giving each shrimp at least a 1/2 inch space from the other. Cook additional batches if necessary.

When the shrimp turns from translucent to white half-way through, flip. Cook until the shrimp is almost completely white. Reduce the heat.

Add the tomatoes and then the broth. Heat thoroughly and serve with your favorite cooked grain.
Stars and Stripes Kitchen

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Catering

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518-263-2033

Find Us on Facebook at Stars & Stripes Kitchen

Hours: 7am to 3 pm Thursday to Monday
Closed Tuesday & Wednesday

SHINDIG
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Woodstock, NY 12498
845 684 7091
woodstockshindig.com

Heartwarming comfort food just like your mom used to make, if your mom was rocking organic, local, and seasonal ingredients, that is. Shindig offers locally-sourced, seasonal comfort fare, all handmade with love. We serve a carefully chosen list of craft and or local beers and ciders, alongside an off-the-beaten-path selection of wines enjoyable to all. Throw in a splash of Soju cocktail specials and you get the perfect end to any type of day … or morning. Open for breakfast, lunch and dinner every day except Monday. An array of freshly baked sweets and treats, including warm cookies and pies, are available every day.

Tortellini with Peas & Artichoke
Chef Nanci Covello
La Bella Pasta, Kingston, NY

2 12-oz. packages tri-color tortellini
10 oz. frozen green peas
12 oz. marinated artichoke, chopped
7 oz. roasted peppers, chopped
2 cloves garlic, chopped
1 bunch scallions, chopped
1/2 cup olive oil
1/4 cup fresh parsley, chopped
Salt, pepper & onion powder to taste

Cook tortellini, drain and rinse in cold water. Toss with olive oil.
Rinse frozen peas and add to tortellini. Then add marinated artichokes, chopped roasted peppers, garlic, scallions, olive oil, fresh parsley and basil. Season with salt, pepper, and onion powder to taste.
Purple Blue Potatoes and Red Cabbage Roasted in Sour Cream
Chef Christine Moss, Garden Café, Woodstock

Potatoes are always comfort food, but this vegan recipe keeps them healthy and full of flavor!

1 lb. baby purple potatoes  2 tsp salt
2 cups roughly chopped red  1 tsp paprika
cabbage (1 small cabbage)  1 tsp black pepper
1 red bell pepper  1 tsp dried thyme
1 leek  1 tsp agave
1 cup non-dairy sour cream  2 cloves garlic
3 TBSP Olive Oil

Preheat oven to 400F
Quarter the potatoes. Parboil them for 10-12 minutes, drain and set aside.
Cut the red pepper into thin strips
Trim the roots and dark green ends off of the leek, slice down the center lengthwise and then slice into slivers. Soak the slices in a bowl of cool water to loosen up any dirt trapped in the layers. Rinse well (a colander is helpful) and set aside.
Crush and dice the garlic cloves.
Into a large bowl combine sour cream, olive oil, agave, salt, pepper, thyme, and paprika. Mix well and then add in the vegetables: potatoes, cabbage, pepper, leek and garlic. Mix until all of the vegetables are well coated in the sour cream mixture and transfer into a 9” baking dish.
Cover the dish with aluminum foil and bake for 30 minutes. Remove the foil and return to the oven to bake for an additional 15 minutes.
Serve with Horseradish Sour Cream and chives or chopped parsley.

Horseradish Sour Cream
1 jar prepared horseradish
1/2-1 cup non-dairy sour cream, depending upon how strong you like it.
Mix together and enjoy.

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STARS & STRIPES KITCHEN
Hunter Village Square
7950 Main Street
Hunter, NY 12442
518 263 2033
“Where the pursuit of happiness is great food.” Hunter village now has a breakfast and lunch café! Enjoy freshly made egg dishes and muffins for breakfast, and for lunch, a variety of sandwiches, soups, chili, and specialty macs. And for dessert: cookies, biscotti, and more! Open Thursday to Monday. Catering available.

THE TEA SHOP OF WOODSTOCK
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Woodstock, NY 12498
845 679 4100
woodstockteashop.com
Tea Shop of Woodstock has been providing all things tea to the area for the last 11 years. Located in the heart of town, we serve cups of hot tea and tea lattes all year round as well as a selection of iced teas in the summer. We stock over 100 varieties of loose leaf and packaged tea, along with tea accoutrements of many shapes and sizes.

TOWN & COUNTRY LIQUORS
330 Route 12
Saugerties, NY 12477
845 246 8931
townandcountryliquorstore.com
The best selection of wines and spirits 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 holiday party, 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.

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Chef Christine Moss, Garden Café, Woodstock

Potatoes are always comfort food, but this vegan recipe keeps them healthy and full of flavor!

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Mix together and enjoy.
Over the past 12 years, The Wine Hutch has earned the reputation as the prettiest wine and spirits shop snuggled in the heart of “Gourmet Row” on Route 28 between Kingston and Woodstock. The extensive selection runs the gamut from local to world-renowned, with wine offerings from New York to New Zealand. The Wine Hutch is also chock-full with local and organic wines and spirits; bourbons and ryes; single malt Scotches; Champagne, Prosecco and Cava; and so much more. There are free tastings every Friday, and friendly hours, too.

**WOODNOTES GRILLE AT EMERSON RESORT & SPA**

5340 Route 28
Mt. Tremper, NY 12457
845 668 2828
emersonresort.com

Food you know done our way with fresh local ingredients, unforgettable flavors that hone in on the local spirit, and handcrafted cocktails that are an experience as well as a drink. We give classic entrees and your favorite drinks a little spin by adding native ingredients and innovative twists. Enjoy waterside dining, Happier Hour specials, Open Mic Tuesdays and Trivia Night Wednesdays.

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**Grandma Jessie’s Bread Pudding**

Makes a 9x13 baking dish

Chef Phil DeFalco

Jessie’s Harvest House, Tannersville, NY

Ingredients:

- 2 loaf brioche bread (1 inch squares)
- 10 egg yolks
- 1 cup sugar
- 1 cup heavy cream
- 3 cups whole milk
- 1 tsp. vanilla
- 1 cup brown sugar
- ¼ cup honey
- 1 pint blueberries
- 1 tsp. cinnamon
- ½ pound butter cut into 1 inch squares

Pre-heat oven to 350 degrees F

Cut bread into 1 inch squares, in a large bowl soak bread with three cups of whole milk, brown sugar, honey and blueberries.

In a separate bowl combine 10 egg yolks, 1 cup sugar, 1 cup heavy cream, cinnamon, and vanilla and whip.

Add mixture to baking pan, place cubed butter to top of mixture evenly, cover with parchment paper.

Cook thirty minutes at 350 degrees F then uncover and cook at 425 degrees F for ten minutes or until set.

Take pudding out and chill up to an hour or overnight.

Photo by Heather Magnan, courtesy of Pure Catskills
FRESH From the Catskills

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
For over 30 years, the Binnekill Square restaurant—so well known to locals that we all just called it “The Square”—was a community meeting place, a place to meet your friends and neighbors over a drink or enjoy some classic Swiss and German comfort food. When owners Walter and Jackie Keller decided to close the restaurant in 2015, it left a serious hole in the community.

It just so happened that as the Kellers decided to put The Square up for sale, chef Bryan Calvert was making the move from Brooklyn to the Catskills. Chef Calvert, former owner of the acclaimed Prospect Heights restaurant James, wanted to get away from the city and found Delaware County to be the perfect landing spot. He purchased the iconic building and, together with his partners Phil Farinacci and Peter Botros, immediately set about renovations. The new Binnekill Tavern opened in October of last year, and immediately garnered praise from locals and visitors alike.

Straddling the Binnekill Creek, the tavern’s picturesque location is the perfect spot to experience the spirit of mountain living. The richly renovated interior, complete with warm wood tones and a copper-clad fireplace, is both stylish and comforting.

The menu is based on modern interpretations of traditional mountain dishes, along with some longstanding favorites.

Binnekill Tavern is open for dinner Thursday through Monday starting at 5 pm. The bar opens at 4 pm. Brunch is served every Sunday starting at 11 am.

Binnekill Tavern is located at 746 Main Street in Margaretville. For more information call 845 586 4884 or visit binnekill-tavern.com.
SHOVELING SNOW
ON WILLIAM STREET

If you do a lot of meditation in stillness,
You will be able to do meditation in action.
Shoveling snow on William Street is my new practice.
Shovel is the body, an extension of hands, arms, back and breath.
Don’t over do it.
Snow is the Buddha, pure and covering everything.
Show respect.
See how carefully I shovel? Look how good I am.
On the opposite corner a man yanks a snowblower out of a van.
I feel envy.
He starts it up.
It is very noisy.
I breath the exhaust.
It makes quick even work of the snow.
There is the sidewalk.
As he drives away, Buddha laughs at me.

—Rodney Alan Greenblat

I’VE BEEN WORKING
ON THE RAINBOW

I’ve been working on the rainbow
all the live long day.
I went to the village board and asked for permission.
They said it would be fine
as long as the rainbow is at least 36 inches wide
to accommodate a wheel chair.
This is golden.
Even if the impoverished elderly woman
being pushed along by her drug damaged daughter
has no need for my rainbow,
I’ll know it is wide enough to accommodate them.
It’s free to follow this rainbow,
without leprechauns, security guards or bag check.
But unfortunately at the end
there is no pot of gold, or magic land.
At the end you’re still on the same run-down street
With the same worn-out houses
And the beautiful sunshine,
or soft rain, or snow that looks like confetti.
Just the world as it is
Just to pass the time away.

—Rodney Alan Greenblat
BOATS, MOTORCYCLES AND CATS

my cat and I
ride motorcycles down to the marina.
Cubby rides a miniature version of my Harley.
same color and everything.
I had it specially built for Cubby.
people stare and laugh
to see a cat riding a small motorcycle.
Cubby doesn’t care.
Cubby would give them the finger if he could.
instead he just revs the straight pipes
rattling windows and eardrums on Main Street.
when we arrive at the marina
we get into our matching speed boats.
we tear out into the river.

—Rodney Alan Greenblat

PEAR BLOSSOMS ON MAIN STREET

the pear blossoms on Main Street are in full bloom.
beyond this I don’t know what the Truth is.
go ahead and search for the Truth.
like the ancient Tao,
you will never find it.
the closer to it you feel you are,
the further away it becomes.
the sound of the stick that whacks the sitting monks
relives them of their beliefs.
beliefs are all around:
racism, sexism, nationalism
and denials of every kind.
we have to question them.
a meditation student asked the teacher;
“What is Buddha?”
the teacher replied
pear blossoms on Main Street

—Rodney Alan Greenblat

TAPPING AT THE UNIVERSAL

I am a chick in the egg. Tap tap tap. I want to break through.
Help me mother, father, teacher whoever is out there.
Help me pass this barrier and be born.

The dragon doesn’t lay around in the sunny pasture.

Thundering clouds and crashing waves are its home.

If you haven’t been born where are you?
Become at ease with the barrier and find your way.

Tap tap tap, there is no answer.

—Rodney Alan Greenblat

If you would like to have your poems considered for publication,
please send three poems to Robert Tomlinson at tomlinsonr@catskillmtn.org.
Mountain of Gold

Rodney Alan Greenblat
A Mini-Retrospective
February 23rd to March 30th 2019
Kaaterskill Fine Arts Gallery
MOUNTAIN of GOLD

RODNEY ALAN GREENBLAT
A MINI-RETROSPECTIVE

FEBRUARY 23rd to MARCH 30th 2019

KAATERSKILL FINE ARTS GALLERY

HUNTER VILLAGE SQUARE 7950 Main Street
VILLAGE of HUNTER
518 263 2060 www.catskillmtn.org
The Catskill Mountain Foundation’s Kaaterskill Gallery is delighted and honored to present the first overview of New York artist and Catskill resident, Rodney Alan Greenblat.

Greenblat is a multi-talented visual artist, poet and songwriter/composer.

He is widely known for his participation in the groundbreaking events and exhibitions that began in the East Village in the 1980’s, starting with regular showings of his paintings, sculptures and drawings at Gracie Mansion Gallery.

This exhibition will offer an overview of mixed-media sculptures, large and small acrylic paintings, prints and drawings from the last 30 years.

Rodney Alan Greenblat also owns and operates his own store called, The Rodney Shop, on Main Street in Catskill. It is filled with his colorful and inventive products made for a variety of Japanese businesses as well as his fine art works on paper.

Greenblat is also a regular contributing poet to the monthly poetry reading series, 394 Spoken, in Catskill.

Rodney Alan Greenblat and poet Karen Schoemer will appear on WIOX (91.3 FM) on Remarkable People on Thursday, March 14 @ 4:00 pm. Host Robert Tomlinson will discuss with them the details of the Greenblat exhibition and the essay written by Schoemer for the show’s catalog.

Kaaterskill Fine Arts Gallery is located in Hunter Village Square, 7950 Main Street, Village of Hunter. Gallery hours are Friday, Saturday & Monday, 11 am-5:30 pm; Sunday 11 am-4:00 pm. For more information, call the gallery at 518 263 2060 or visit catskillmtn.org.
FREE TO WORK TOWARD THE DISTANT WIDE OPEN UNKNOWN

“For all its playfulness, Rodney’s art is grounded in structural certainty. Mastery of technique, knowledge of human nature. Straight lines, clear edges. He does the heavy lifting. He figures out the line. We don't have to find it. Nothing is fuzzy or out of focus. Ambiguity exists on a philosophical level but not a visual one. Circles, triangles, flower petals. We don't have to discern these shapes, but what they signify is a huge, open question, a Quadrivium question, an ancient question. The ancient has a new coat of paint. Every painting and sculpture in the show feels new, as if we just took it home from the store. The colors haven't faded. We believe in the new through Rodney’s paintings: we are reborn, we encounter the essence of potential.”

—Karen Schoemer
from We Learn Not To Be Afraid

“Lightning Buddha Temple 24/7” 2012 - Acrylic on linen - 24 x 30 inches
Ready for spring and summer outdoor activities? Then shake off your cabin fever by attending the Second Annual Catskills Great Outdoor Expo on March 30. The Expo will feature more than four dozen different vendors from across the Catskills offering all kinds of information and opportunities for outdoor recreation!

March is often when winter and spring battle in the Catskills. It is a month with the potential for highly variable weather conditions, temperatures and snowpack. Visitors to the Catskills in March should be prepared for all different kinds of conditions, should keep an eye on the forecast, and check on the latest trail conditions before they leave for their Catskills adventure.

Did you know that dozens of groups and individuals go to Albany every year to advocate for the Catskill Park? Learn what the Catskill Park Coalition asked for this year and how you can help.

Maybe you would like to spend a week in a cabin in the woods of the Catskills? The Platte Clove Preserve Artist in Residence Program offers artists one of the most unique opportunities anywhere and right now they are accepting applications for the 2019 summer season!

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

The Catskills Great Outdoor Expo
Scheduled for Saturday, March 30 from 10am to 5pm at the Best Western Plus Hotel and Conference Center in Kingston, NY, the Catskills Great Outdoor Expo will be your opportunity to learn about all the best the Catskills have to offer in hiking, paddling, bicycling, and all outdoor recreation activities. This one-day Expo with feature dozens of exhibitors, expert presentations, free samples and raffles—plus the famous Catskill Center Gear Sale. More information is available at catskillcenter.org/outdoorexpo.

Trail Safety
Hiking, skiing and snowshoeing conditions can change quickly in the Catskills. A warm spring hike can suddenly turn dangerous when it starts raining and temperatures drop quickly. In the winter months, the mountains can be unforgiving with low temperatures, high winds and a deep snowpack. March is an especially tricky month with the opportunity for winter snow storms and cold temperatures, along with wet spring weather and warmer temperatures. You truly must be prepared for just about any weather when you are exploring the Catskills in March.

Anyone planning on being outdoors in the Catskills should keep in mind a few general safety guidelines for any trip. It is a good idea to consider all four of these guidelines for every trip you take into the backcountry, no matter if it’s summer, winter, for a few hours or for a few days:

WEATHER: Always obtain local weather conditions from sources like the Albany National Weather Service, or local services like the Hudson Valley Weather website, all of which provide local conditions and weather discussion for areas throughout the Catskills.

WARNING: Wilderness conditions can change suddenly, and all users should plan accordingly, including bringing a flashlight, first aid equipment, extra food and clothing. Weather conditions may alter your plans; you should always be prepared to spend an unplanned night in the woods before entering the backcountry. Backcountry hiking trails can be rugged and rough—they are not maintained as park walkways—always wear proper footwear and clothing!

REMEMBER: Weather and trail conditions can change rapidly, especially during fall, winter and spring. Plan and prepare accordingly.

ALWAYS: Inform someone of your itinerary and when you expect to return so they can alert authorities if you do not return on time.
For more detailed information on the condition and status of trails and trailheads in the Catskills, the New York State Department of Environmental Conservation offers a page on their website with regularly updated conditions (dec.ny.gov/outdoor/108207.html). While this information is regularly updated, it may not reflect current, specific conditions. Regularly updated trail conditions are posted by the Catskill Interpretive Center at catskillinterpretivecenter.org/trail.

The local Forest Ranger is the best source for more current and specific information. To contact the Forest Rangers for Region 3 (Ulster & Sullivan Counties), please call the NYSDEC’s New Paltz regional office at 845 256 3026. For Forest Rangers in Region 4 (Greene and Delaware Counties), please call the NYSDEC’s Schenectady regional office at 518 357 2161. These numbers should also be used to report backcountry emergencies, such as lost or injured hikers, and wildland fires to the DEC Forest Rangers.

Weekly Updated Trail Conditions now available for the Catskills
Know before you go! The Catskill Center through its Catskill Interpretive Center provides Trail Conditions for the Catskills. Updated weekly on Thursday evenings, the trail conditions are published on the Catskill Interpretive Center’s website at catskillinterpretivecenter.org/trail.

Platte Clove Artist in Residence Program
Accepting Applications for 2019 Summer Program
The Catskill Center is now accepting application for the 2019 Platte Clove Artist-in-Residence Program. The residency provides a tranquil and rustic workplace. A retreat for artists, working in a variety of disciplines, located in the living landscape where American landscape art began.

The residency is open to visual artists and performing artists who have an affinity for the natural world. The residencies run from July through September. The work produced should foster an appreciation for the environment and participants are encouraged to submit works for the biannual Platte Clove art exhibit at the Catskill Center’s Erpf Gallery.

Participants stay in a rustic cabin in the Platte Clove Preserve—208 wild, pristine acres full of hiking trails, multi-tiered waterfalls, and old growth forests. Hiking trails to Indian Head and Overlook mountains begin near the cabin and the 60-foot Plattekill Falls is a short walk from the cabin.

Artists are selected by a jury comprised of representatives from local arts organizations as well as the Catskill Center. Artists working in all media are encouraged to apply. For more information and an application, please visit the Catskill Center website atcatskillcenter.org, contact Katie Palm at kpalm@catskillcenter.org or call the Catskill Center at 845 586 2611.

Catskill Park Day 2019:
Catskill Park Coalition seeks $15M package of funding for the Catskill Park
On February 5, 2019, Volunteers traveled to Albany and visited more than 45 Senators, Assemblymembers, representatives from the Governor’s office and state agencies in an annual day of advocacy for the benefit of the Catskill Park and its communities—Catskill Park Day.

Catskill Park Day is an annual advocacy event organized by the Catskill Center and the Catskill Park Coalition (the Coalition), a group of 31 partnering organizations dedicated to improving the Catskill Park and Catskill communities. The Coalition is co-chaired by the Catskill Center and Catskill Mountainkeeper.

Each year, after much review and consideration, the Coalition identifies priorities for the upcoming New York State budget and advocates for those priorities.
This year, the Catskill Center and Coalition members presented “the Catskills Package”—a list of regional priorities. The complete list of this year’s priorities can be found in the “News” section of the Catskill Center’s website at catskillcenter.org.

As the determination of a final budget looms near, public reinforcement of the importance of keeping these items in the final budget is crucial. Important actions to take now are: 1. call the Governor’s office at 518 474 8390 and let him know that you support the entire Catskills Package and the priorities of the Catskill Park Coalition; and 2. write your representatives and tell them that you support the Catskills Package and the priorities of the Catskill Park Coalition.

The Catskill Center and the Catskill Park Coalition will continue working with the Governor’s office and the Legislature to ensure that the Catskills remain represented within the New York State budget.

Since Catskill Park Day began in 2012, the Catskill Center and Catskill Park Coalition have achieved the following in the Catskills: the realization of Catskill Interpretive Center; increased spending on trail crews and trail repair; the development of a comprehensive recreation plan for the Catskill Park; a study regarding mountain biking at Belleayre Mountain; increased access and trail development on Overlook Mountain; improvements to our state campgrounds across the Catskills; the Adventure NY program, which provides funding to improve Catskills infrastructure, promotes outdoor activities and the wise usage of natural resources by visitors; funding of the Catskill Conservation Corps; and work to address overuse issues at Kaaterskill Falls.

For more information, please visit www.catskillcenter.org/catskillparkday or contact Andy Mossey at amossey@catskillcenter.org.

Visit the Catskill Park’s Visitor Center
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 located on Route 28 in Mount Tremper and is your gateway to Catskills and the official visitor center for the Catskill Park 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 open seven days a week from 8 am to 3 pm. At the Center, you can explore the interpretive exhibits, gather information and speak with knowledgeable staff about the Catskill Park and region. In addition to information, exhibits and staff, the Center is home to more than a mile of walking paths, fishing access to the Esopus Creek and a sculpture trail, featuring the work of local artists and artists who have been inspired by the Catskills.

The Catskill Interpretive Center is also home to numerous events and activities throughout the summer, including Family Days, interactive workshops and presentations, a Catskill Mountain Book Festival, guided outdoor adventures and more!

You can visit CatskillInterpretiveCenter.org, call 845 688 3369, or e-mail info@catskillcenter.org for more information. The Catskill Interpretive Center is located at 5096 Route 28 in Mount Tremper.

Catskill Park Advisory Committee
Did you know that there is a group of Catskill Park stakeholders working together to address issues of park-wide importance in the Catskills? The Catskill Park Advisory Committee (CPAC) was established by the Catskill Center in consultation with New York State Department of Environmental Conservation (DEC) several years ago. The CPAC is a group of representatives from local governments and organizations currently chaired by the Catskill Center and provides a forum for communities and user groups of the Catskill Park and the Catskill Watershed. 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 e-mail cccd@catskillcenter.org.

Give Back to the Catskills
The natural beauty, the majesty of the mountains, the protection of the Catskill Forest Preserve, the region’s natural and cultural resources, all need your help!

By supporting the work of the Catskill Center, you support: stewardship of our Catskill Park and its vast natural resources; the Center’s collaborative spirit as we convene, create partnerships and facilitate discussions that benefit the region; and the Center’s work to support education, arts and culture throughout the Catskills.

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

Jeff Senterman is the Executive Director of the Catskill Center for Conservation and Development in Arkville, NY, a member of the Board of Directors for the American Hiking Society, the Catskill Watershed Corporation and the Central Catskills Chamber of Commerce. He is the host of Catskill Digest on WIOX Community Radio (91.3 FM in the Central Catskills or streaming at wioxradio.org). 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.
Nestled in the mid-Hudson Valley along the western bank of the majestic Hudson river, Ulster County is a year-round destination for creativity, adventure and natural beauty, but there’s something extra special about this time of the year. The weather is warming, nature is in full bloom and communities are bustling with activity. Whether you seek active leisure, challenging adventure, fresh flavors, or a picturesque view from the fairway, you’ll likely find it in Ulster County. Here are 10 ways to come out of hibernation this spring.

1 SHOP AT MOTHER NATURE’S GROCERY STORE.
Celebrate nature’s bloom—and all the tasty nourishment that comes with it—by visiting one of the many area outdoor farmers markets, including the Saugerties Market on Main Street and the Kingston Market on Wall Street. Stop by the family farms and U-Picks to enjoy fresh, organic offerings straight from the rich local soil and livestock: delicious fruits and veggies, delectable meats, eggs and cheeses, locally produced beer and wine, and so much more.

2 CHOOSE YOUR OWN ADVENTURE.
Whether you’re seeking leisurely family fun or limit-pushing thrills, there’s an abundance of outdoor activities to be found in Ulster County. Take a bike tour across the beautiful Hudson Valley landscape. Go sailing or kayaking on the crystal clear waters of the Hudson. Ski, snowboard or ice climb in the Catskill Mountains. Hang glide and enjoy a bird’s eye view of the region’s most majestic scenery. By land, by water, by air—adventure is everywhere you look.

3 RIDE THE RAILS—OR A HORSE.
Experience the magic of the historic Ulster & Delaware Railroad as you travel alongside the Esopus Creek from the hamlet of Phoenicia through the beautiful woods of the Catskill Mountains on the pedal-powered Rail Explorers: Catskills Division. Rail Explorers offers visitors an eight-mile round trip along the railroad via open-air, pedal-powered rail explorers. If you’d rather trot than pedal, consider an afternoon of exploration on horseback at one of numerous spots, including Highland’s Rocking Horse Ranch Resort, TripAdvisor’s 2018 Travelers’ Choice Award Winner.

4 TEE-OFF AGAINST A FABULOUS VIEW.
There’s a reason Golfing Magazine praised Ulster County as a “fabulous place” for golf enthusiasts. Whether you’re new to the game or a seasoned pro, hitting the links while surrounded by the wonders of nature is an invigorating experience. With a unique collection of varied golf courses to choose from, each with unbelievably beautiful views, golfing in Ulster County will make you fall in love with the game all over again.
5 CRUISE THE HUDSON RIVER.
Your Ulster County trip isn’t complete without a relaxing Hudson River Cruise. Take in the rich greens and gentle blues of the vast and varied landscape from the deck of the Rip Van Winkle, where you can enjoy al fresco drinks and dinner while watching the gorgeous shoreline pass you by. The Rip Van Winkle reopens in May.

6 HIT THE ROAD.
You don’t have to travel across multiple states (or even counties) for an epic road trip. Ulster County is home to two winding, wondrous Scenic Byways: the 88-mile Shawangunk Mountain Loop and the 52-mile Catskill Mountains Scenic Byway, which take you through picturesque stretches of protected land. Fill the gas tank, crack the windows, crank up your favorite playlist and traverse both back-to-back.

7 JOURNEY THROUGH TIME.
Walk in the footsteps of our nation’s founders, admire the colonial-Dutch architecture, and learn about the fascinating history of the Hudson Valley at one of the many area museums, historic districts, and living history presentations. Be sure to visit Kingston’s Uptown District, site of New York’s first capital, where you’ll find one of the oldest stockades in the country.

8 FIND THE COUNTERCULTURE.
Woodstock was a creative colony long before the famous 1969 festival (which actually took place in Bethel, 43 miles southwest). Peace, love and creativity still flourish in this hamlet for hippie heritage. Feel the spirit of the modest, hand-built Church of the Holy Transfiguration of Christ. Explore Karma Triyana Dhamachakra, the Tibetan Buddhist monastery and seat of the 17th Gyalwa Karmapa. Meet the resident artists and hike the trails of Byrdcliffe Arts Colony. And, of course, learn more about the fascinating legacy of the historic music festival, which turns 50 this year.

9 SUN’S DOWN, FUN’S NOW.
After a day of exploration and adventure, enjoy a night on the town. Ulster County’s exceptional dining scene includes the epic Mohonk Mountain House, a local legend with a national reputation for exceptional farm-to-table dining (and, when weather permits, a killer view on the Granary overlooking Lake Mohonk). You’ll also find a bevy of upscale eateries, craft cocktail bars, rustic taverns, dance halls and rock clubs scattered throughout the county. Drinks? Dining? Nightlife? All of the above abound in Ulster County.

10 REST UP IN STYLE.
Lodging can be its own adventure in Ulster County. Step back in time at one of the historic inns, lodges, resorts and bed & breakfasts where you’ll find old-school charm matched with 21st century comfort. With so much adventure during the day, you should sleep comfortably at night. You’ve earned it.

Whether you’re a foodie, outdoors enthusiast, art aficionado, day tripper or weekend escaper, you’ll find plenty of adventure and activity in Ulster County. Seek for yourself today and start planning your trip at ulstercountyalive.com.
Pure Catskills is a regional, buy local campaign developed by the Watershed Agricultural Council to improve the economic viability of the local community, sustain the working landscapes of the Catskills and preserve water quality in the NYC Watershed Region. Pure Catskills works to promote hundreds of farm, forest and local businesses throughout Delaware, Greene, Otsego, Schoharie, Sullivan and Ulster Counties in New York State.
The monthly photography portfolio was a regular (and very popular) feature of the Guide for many years. It is a marvelous vehicle to showcase the beauty of the region and the talent of the region’s photographers, and we are pleased to reintroduce it into the Guide this year.

If you would like to have your photos considered for publication, please send three samples of your work to Sarah Taft at tafts@catskillmtn.org.
MARCH FILMS

These are some of the films we will show in March. The schedule changes each week.

Shows open on Friday and run Friday-Sunday.
For the most up-to-date schedule, call 518 263 4702 or visit www.catskillmtn.org.

Ticket Prices (Screens 1 (in 2D), 2 & 3, and the Orpheum): $10 / $8 seniors & children under 11

3D Ticket Prices: $12 / $10 seniors & children under 11

View trailers for our films online at www.catskillmtn.org

MARCH AT THE CATSKILL MOUNTAIN FOUNDATION

Where the Performing Arts, Fine Arts, Crafts, Movies, Books, and Good Friends meet

MOUNTAIN CINEMA

DOCTOROW CENTER
FOR THE ARTS
7971 Main Street
Village of Hunter

ORPHEUM FILM & PERFORMING ARTS CENTER
6050 Main Street
Village of Tannersville

ON THE BASIS OF SEX
(RATED PG-13, 120 MINS)

DIRECTED BY MIMI LEDER
STARRING: FELICITY JONES, ARMIE HAMMER, JUSTIN THEROUX
The true story of Ruth Bader Ginsburg, her struggles for equal rights, and the early cases of a historic career that lead to her nomination and confirmation as U.S. Supreme Court Associate Justice.

3/8-3/17 Friday 7:30; Saturday 4:00 & 7:30; Sunday 7:30

“It’s Jones who really shines. She effortlessly embodies Ruth Bader Ginsburg with such aplomb that when she locks her steely eyes with the camera, you can feel it in your bones that this woman is about to change the world.”
—TheWrap

THE FAVOURITE
(RATED R, 119 MINS)

DIRECTED BY YORGOS LANTHIMOS
STARRING: OLIVIA COLMAN, EMMA STONE, RACHEL WEISZ
In 18th century England, a frail Queen Anne occupies the throne and her friend, Lady Sarah, governs the country in her stead.

3/1-3/3 Friday 7:30; Saturday 4:00 & 7:30; Sunday 7:30

“...the energy generated by three talents at the top of their game and the energy generated by their characters swirl and merge in a perfect storm.”
—Lee Marshall, Screen International

ORPHEUM FILM & PERFORMING ARTS CENTER
6050 Main Street, Village of Tannersville
ARCTIC  (RATED PG-13, 97 MINS)
DIRECTED BY JOE PENNA
STARRING: MADS MIKKELSEN, MARIA THELMA SMÁRADÓTTIR
A man stranded in the Arctic after an airplane crash must decide whether to remain in the relative safety of his makeshift camp or to embark on a deadly trek through the unknown. 3/22-3/31 Friday 7:30; Saturday 4:00 & 7:30; Sunday 7:30

“Mikkelsen hurls himself into proceedings. It’s a performance of intense commitment, one where every grunt and yowl feels agonisingly authentic.”
—Gwylim Mumford, The Guardian

DOCTOROW CENTER FOR THE ARTS
7971 Main Street, Village of Hunter

BEN IS BACK  (RATED R, 103 MINS)
DIRECTED BY PETER HEDGES
STARRING: JULIA ROBERTS, LUCAS HEDGES, COURTNEY B. VANCE
A drug addicted teenager shows up unexpectedly at his family’s home on Christmas Eve. 3/1-3/3. Friday 7:15; Saturday 4:15 & 7:15; Sunday 2:15, 4:45 & 7:15

“Julia Roberts blasts through this family reunion drama-turned-thriller with one of the most forceful performances of her career.”
—Wendy Ide, Screen International

THEY SHALL NOT GROW OLD  (RATED R, 130 MINS)
DIRECTED BY PETER JACKSON
A documentary about World War I with never-before-seen footage to commemorate the centennial of the end of the war. Includes a short “behind the scenes” featurette. 3/1-3/3. Friday 7:30; Saturday 4:30 & 7:30; Sunday 2:30, 5:00 & 7:30

“By applying cutting-edge restoration techniques to footage shot at the time, Jackson has crafted an historical portrait of matchless immediacy and power, in which young souls lost in a century-old war stare out across the years and meet our gaze.”
—Robbie Collin, The Telegraph

CAPTAIN MARVEL  (RATED PG-13, 124 MINS)
DIRECTED BY ANNA BODEN, RYAN FLECK
STARRING: BRIE LARSON, SAMUEL L. JACKSON, MCKENNA GRACE
Carol Danvers becomes one of the universe’s most powerful heroes when Earth is caught in the middle of a galactic war between two alien races. 3/8-3/24. Friday 7:00; Saturday 4:00 & 7:00; Sunday 2:00, 4:30 & 7:00

COLD WAR  (RATED R, 89 MINS)
DIRECTED BY PAWEL PAWLIKOWSKI
STARRING: JOANNA KULIG, TOMASZ KOT, BORYS SZYC
In the 1950s, a music director falls in love with a singer and tries to persuade her to flee communist Poland for France. 3/8-3/17. Friday 7:15; Saturday 4:15 & 7:15; Sunday 2:15, 4:45 & 7:15

“…a near-perfect film, an artfully crafted, flawlessly acted meditation on love, memory and invented history that’s both deeply personal and politically attuned”
—Ann Hornaday, Washington Post

STAN & OLLIE  (RATED PG, 98 MINS)
DIRECTED BY JON S. BAIRD
STARRING: SHIRLEY HENDERSON, JOHN C. REILLY, STEVE COOGAN
Laurel and Hardy, the world’s most famous comedy duo, attempt to reignite their film careers as they embark on what becomes their swan song—a grueling theatre tour of post-war Britain. 3/22-3/31. Friday 7:15; Saturday 4:15 & 7:15; Sunday 2:15, 4:45 & 7:15

“Every character is wonderfully realized, every performance is spectacular. You’ll laugh all the way through, you’ll cry by the end, and you’ll see the brilliance of Laurel & Hardy come back to life via the very same cinematic magic that made them legends in the first place.”
—William Bibbiani, IGN

Like The Mountain Cinema on Facebook!
facebook.com/MountainCinema

LOVE FILMS? PICK UP A FREE MOVIE CLUB PASS!
Purchase 11 tickets, get the 12th FREE!
Plus opportunities to score some free ice cream & popcorn!
Stop by the movie theater before your showtime and pick up your pass today!
A carefully curated selection of 3000 titles, including contemporary poetry, art, fiction, local geography, sustainability and children’s books

We also carry a variety of gift items, including jewelry, ceramics, cards, wrapping paper and gift bags, cozy blankets, hand-woven bags and baskets, candles, kitchen towels and more!

LOCATED IN HUNTER VILLAGE SQUARE
7950 MAIN ST/RTE. 23A • VILLAGE OF HUNTER
518 263 2060 • WWW.CATSKILLMTN.ORG
HOURS: FRI., SAT. & MON. 11AM-5:30PM • SUN. 11AM-4PM
THIS SUMMER!
Dive Into a Unique Art Experience with Classes in
Jewelry • Mosaics • Felting • Dyed Scarves • Painting • Weaving

**JEWELRY**
Gorgeous Hand-Made Bracelets with Marsha Davis
Session I: Twisted, Beaded & Braided August 16
Session II: The Wrap Bracelet August 17
Session III: Free-Form Beaded Bracelets August 18

**MOSAICS**
Magical Mixed Media Mosaics with Amy Marks August 2 to August 4

**FELTING**
Fabulous Felting for Family & Home with Amelia McIsaac and Susannah White August 9 to August 11

**DYED SCARVES**
Gorgeous Scarves, Banners & Table Runners: Dye & Paint with Ginny Eckley July 27 to July 28

**PAINTING**
Chinese Brush Painting Session I with Linda Schultz June 29 to June 30
Abstract Expressionist Painting with Rita Schwab August 23 to August 25
Chinese Brush Painting Session II with Linda Schultz August 24 to August 25
Plein Air Painting in the Catskills with Dmitri Wright September 6 to September 8

**WEAVING**
Surprisingly Simple: Summer & Winter Weaving with Sarah Saulson August 23 to August 25

See www.sugarmaples.org for our many ceramics workshops & weekly classes and complete information
Featuring the
Steven E. Greenstein Collection

Discover this extraordinary collection in performance, music education, and cultural exploration

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GET TO KNOW OUR PIANOS!

ERARD 7’ GRAND PIANO
Ca. 1873. 7 Octaves (A-A)

Erard is the oldest and most prestigious French piano manufacturer. The firm was established by Sebastian Erard in 1777 in Paris. He relocated to London where he set up operations in 1792. His invention of the double escapement allowed for a much faster repetition of notes. Throughout its long history, Erard has been acclaimed for pianos of the highest quality. Erard pianos were favored by Haydn, Beethoven, Mendelssohn, Liszt and Paderewski. This superb sounding piano shows why it was awarded the 1851 gold medal at a world exposition and the quality has persisted throughout the years.

Doctorow Center for the Arts
7971 Main Street, Route 23A, Hunter, New York
518-263-2036 • www.catskillmtn.org

Hours: Wednesday-Saturday, 10 am-4 pm & by appointment

The CMF Piano Performance Museum is funded in part by the Jarvis and Constance Doctorow Family Foundation
2019 PERFORMING ARTS SEASON
Bringing the Community Together through the Arts

APRIL
I Spy Butterfly: Faye Dupras Puppetry
Wednesday, April 24 and Thursday, April 25 @ 3:45pm
Doctorow Center for the Arts

MAY
American Ballet Theatre Studio Company
Saturday, May 11 @ 7:30pm
Orpheum Film & Performing Arts Center

Academy of Fortepiano Performance Faculty Concert
Saturday, May 25 @ 8:00pm
Doctorow Center for the Arts

Alexei Lubimov: Beethoven, Dussek and Romanticism
Sunday, May 26 @ 8:00pm
Doctorow Center for the Arts

JULY
OMNY Taiko 4th of July Free Community Concert
Saturday, July 6 @ 6:30pm
Orpheum Film & Performing Arts Center

Catskill Mountain Foundation Benefit
Saturday, July 13 @ 6:00pm
Orpheum Film & Performing Arts Center

Voices of Change: National Dance Institute
Mountain Top Summer Residency Performance
Saturday, July 20 @ 7:00pm
Orpheum Film & Performing Arts Center

AUGUST
Bridge to Beethoven: Shai Wosner and Jennie Koh
Saturday, August 3 @ 8:00pm
Doctorow Center for the Arts

Laughter in the Mountains: Manhattan in the Mountains Faculty Concert
including works by Peter Schickele
Saturday, August 10 @ 8:00pm
Doctorow Center for the Arts

A Midsummer Nights Dream
Saturday, August 17 @ 8:00pm
Sunday, August 18 @ 2:00pm
Orpheum Film & Performing Arts Center

David Gonzalez and The Band Upstate
Saturday, August 24 @ 8:00pm
Doctorow Center for the Arts

On the High Wire with Philippe Petit
Saturday, August 31 @ 7:30pm
Orpheum Film & Performing Arts Center

OCTOBER
Cirque Mei
Saturday, October 12 @ 7:30pm
Orpheum Film & Performing Arts Center

Nick of Time: No Strings Marionette Company
Wednesday, October 16 @ 3:45pm
Doctorow Center for the Arts

Stayin’ Alive: The World’s #1 Tribute to the Bee Gees
Saturday, October 26 @ 7:30pm
Orpheum Film & Performing Arts Center

NOVEMBER
Aritmia: Miroslav and Merima
Saturday, November 9 @ 8:00pm
Doctorow Center for the Arts

The Knights Chamber Orchestra
Saturday, November 30 @ 8:00pm
Doctorow Center for the Arts

DECEMBER
The Nutcracker
Friday, December 13 @ 7:30pm
Saturday, December 14 @ 2:00pm & 7:30pm
Sunday, December 15 @ 2:00pm
Orpheum Film & Performing Arts Center

Tickets on sale at catskillmtn.org
or by calling 518 263 2063
BECOME A MEMBER OF THE CATSKILL MOUNTAIN FOUNDATION!
Support The Arts in Our Community!

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.

**FRIEND $40**

**SUPPORTER $100**
- Two $5 discounted adult tickets to a performance in the CMF Performing Arts Season

**SPONSOR $250**
- Four $5 discounted adult tickets to a performance in the CMF Performing Arts Season

**PATRON $500**
- Six $5 discounted adult tickets to a performance in the CMF Performing Arts Season

**ANGEL $1,000**
- All Benefits of Patron Membership
- Complimentary copy of a selected regional book
- Four free tickets to one performance in the CMF Performing Arts Season

**BENEFACTOR $2,500**
- All Benefits of Angel Membership
- Six free tickets to one performance in the CMF Performing Arts Season
- Two complimentary tickets to the annual CMF fundraiser

**PARTNER $5,000**
- All Benefits of Angel Membership
- Eight free tickets to one performance in the CMF Performing Arts Season
- Four complimentary tickets to the annual CMF fundraiser

The following donation is enclosed: $_________

- Primary Address
  - Name 1:_________________________
  - Name 2 (if joint membership):__________
  - Address:_________________________
  - City:_________________________ State:__________ Zip:__________
  - E-mail 1:_________________________
  - E-mail 2:_________________________
  - Phone 1:_________________________
  - Phone 2:_________________________

- 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

Catskill Mountain Foundation is a 501(c)3 not-for-profit corporation. All gifts are tax deductible as allowable by law.
Full film schedule was not available at press time. New films start every Friday, and run Friday-Sunday. Please call 518 263 4702 or visit www.catskillmtn.org for the most up-to-date schedule.

While there, sign up for e-mail updates so you can get the newest schedule delivered to your e-mail box each week!

### MARCH EVENTS AT A GLANCE

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<th>PERFORMANCES</th>
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**CATSKILL MOUNTAIN FOUNDATION**

WHERE THE PERFORMING ARTS, FINE ARTS, CRAFTS, MOVIES, BOOKS, AND GOOD FRIENDS MEET

THANK YOU TO OUR FUNDERS AND SUPPORTERS!

Catskill Mountain Foundation is supported in part by the New York State Council on the Arts, Greene County Legislature through the Cultural Fund administered by the Greene County Council on the Arts, the Jarvis and Constance Doctorow Family Foundation, the Samuel and Esther Doctorow Fund, Platte Clove Bruderhof Community, Bank of Greene County Charitable Foundation, The Greene County Youth Bureau, Marshall & Sterling Insurance, All Souls’ Church, Stewarts Shops, Windham Foundation, and by private donations.

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

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How does a nature-loving explorer become a bug’s best friend? Find out in this delightful eco-story about the ways we all grow and change. When Trudy’s friend Harold the caterpillar suddenly transforms into a chrysalis, she’s determined to do the same. Just when she is about to give up hope, she learns that her tiny friend needs her now more than ever. Live music performed by Max Weigert, colorful critters, and oodles of audience interaction make this show a fun ecological romp in the wild!

DOCTOROW CENTER FOR THE ARTS
7971 Main Street, Village of Hunter

Tickets Purchased Ahead: $10; $7 students
At the Door: $12; $7 students
Tickets available at catskillmtn.org or 518 263 2063

Catskill Mountain Foundation is supported in part by the New York State Council on the Arts, Greene County Legislature through the Cultural Fund administered by the Greene County Council on the Arts, the Jarvis and Constance Doctorow Family Foundation, the Samuel and Esther Doctorow Fund, Catskill Bruderhof Community, Bank of Greene County Charitable Foundation, The Greene County Youth Bureau, Marshall & Sterling Insurance, All Souls’ Church, Stewarts Shops, Windham Foundation, and by private donations.
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