Catskill Mountain Region GUIDE

Catskills Dining

Dining Out | Dining In
Including Recipes from Your Favorite Local Chefs!
EVENTS 2020

DELAWARE & ULSTER RAILROAD

ALWAYS OPEN WEEKENDS RAIN OR SHINE & SELECTED WEEKDAYS

LUNCH OR DINNER ON THE FLYER
CHECK FOR DATES & MAKE A RESERVATION

EASTER BUNNY FLYER
MARCH 28–29 • APRIL 4–5

MYSTERY ON THE FLYER DINNER TRAIN
MAY 23 • SEPTEMBER 6 • OCTOBER 11

STEAM TRAIN WEEKENDS
JUNE 6–7 • SEPTEMBER 26–27

OLD-FASHIONED TRAIN ROBBERY
JUNE 13 • JULY 25 • SEPTEMBER 12

DAY OUT WITH THOMAS™
AUGUST 7–9 • AUGUST 14–16

PUMPKIN PATCH FLYER
SUNDAY OCTOBER 4
Silver Sleigh
WEEKENDS LATE NOVEMBER thru DECEMBER

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Russian National Ballet presents Sleeping Beauty
at the Orpheum in Tannersville

45 MARCH AT THE CATSKILL MOUNTAIN FOUNDATION

On the cover: Dishes prepared by Chef Deanna of Delaware County, NY: Hors d’oeuvres made from local cheeses, charcuterie and smoked meats. Photo by Chef Deanna
THE ARTS

Utopian Living: Byrdcliffe Artists-in-Residence 2019
Through March 29, the Kleinert/James Center for the Arts presents the exhibition Utopian Living: Byrdcliffe Artists-in-Residence 2019. The exhibition features painting, ceramics, fiber art, video, installation, sound, photography and collage; poetry, playwriting, and fiction.

Co-Curators James Adelman and Erika Kari McCarthy reflect on the work of 2019 artists-in-residence and Byrdcliffe’s role as a haven for artists from all walks of life. A historical marker notes Byrdcliffe as an “experiment in utopian living;” further up the winding road, Byrdcliffe’s ever-vibrant creative community reveals this “experiment” in full bloom. For over a century, Byrdcliffe has operated as a kind of micro-utopia by addressing artists’ most basic drives for both community and space for their creative practice.

Utopian Living is an ode to our own searches for community, space & clarity, and freedom to be as we are. Our deepest gratitude extends to Byrdcliffe’s founders for laying a blueprint for alternative living, and to all who have helped bolster these ambitions. Byrdcliffe’s influence veins out from the heart of the mountain it sits on, urging us to continually consider the lifestyles we choose to sustain.

Byrdcliffe’s Artist-in-Residence Program annually welcomes over 80 creative minds for full-year, 5-month, or 4-week residencies to live and work in Byrdcliffe’s historic 240-acre mountain landscape. Artists from all disciplines and backgrounds are given the freedom to practice within a creative community. A supportive collective of individuals naturally unfolds within Byrdcliffe’s sprawling landscape as artists find solace in one another’s creative pursuits, resting for a time in mutual creative ambitions.

Participating artists are: Edie Avioli, Olivia Baldwin, Jenny Beck, Caleb Booth, Kiki Carrillo, Elizabeth Clark, Sarah Crofts, Olivia D’Orazi, Jessika Edgar, Teal Gardella, Suzanne Goldenberg, Elissa Gore, Judith Hugentobler, Lisa Levy, Henrietta Mantooth, Rebecca Nison, Mindy Ohringer, Kimberly Ota, Sariah Park, Corinna Ray, Liz Rodda, Mark Sengbusch, Elizabeth Shores, Unu Sohn, Brett Stano, Maya Strauss, Meghan Surges, Brandon Sward, Robin Tewes, Elizabeth Tolson, Melissa Tolve, Allison Wade Mia Weiner, and Clarissa Wu.

Curator James Adelman is an artist and Manager of Byrdcliffe’s Artist-in-Residence (AiR) Program. James’s work has been exhibited in solo and group shows in the U.S. and abroad. He has served as the sole assistant to Gagosian artist and mentor Mark Tansey, maintained a freelance art handling business in New York City working with galleries, museums, and collectors, and assisted artists Inka Essenhigh and Bernardo Siciliano with graduate teaching.

Curator Erika Kari McCarthy is an interdisciplinary artist who has worked with Byrdcliffe’s AiR Program since 2017. She received her BFA in Studio Fine Arts from Rochester Institute of Technology. Her work has been published in print media such as The Hand and Signatures Magazine, and has been exhibited nationally.

Byrdcliffe’s Artist-in-Residence Program receives significant funding from the Pollock-Krasner Foundation and the Milton and Sally Avery Arts Foundation.

The Kleinert/James Center for the Arts is located at 36 Tinker Street, Woodstock, NY. Gallery Hours are Friday through Sunday, 12:00 to 6:00 pm, or by appointment on Tuesday through Thursday, 10:00 am to 5:00 pm. For more information, call 845 679 2079 or visit woodstockguild.org.

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The title, (Con)temporary Landscapes, refers to an ongoing body of photographic work that is directly influenced by living in the village of Catskill for the past five years and in the Hudson Valley region for over ten years. The Hudson Valley’s rich culture and beautiful landscape is interwoven with political rifts where Trump flags and signs are exhibited in front of various homes in rural settings, yet cities, towns and villages are often leaning democratic.

In 2016, leading up to the general elections, I decided to photograph any house I came across that had a Trump sign in front of it. There were no Hillary signs to be found, except for one which read “Hillary for Prison”. The final series of images titled “99 Trump Signs and 1 Hillary” presented an ordinary yet troubling landscape, at least to democratic eyes. A visual essay with all one hundred photos that I published on medium.com November 1st, 2016 received over 13,000 views online.

After the election I continued with various projects dealing with Trump’s triumph. After buying one of the now-famous Trump MAGA hats for another photo project, I started receiving all of his campaign emails. I didn’t unsubscribe and saved each email, keeping a catalog of whatever the campaign deemed important that day. For this exhibition I am presenting a series of color posters simply titled “Subject Lines From The Trump Campaign”.

Alongside the posters are three ongoing photographic investigations of our region: in “180 Degrees (or Pivot Point)” I am questioning the subjective value of selecting and making a photograph of one scene as opposed to any other scene. What makes one angle right and another not? What is the scene facing any given photograph? Why was it not worthy? Is there a relationship there? I attempt to find out by planting myself in a spot, photographing a scene I find interesting, and then pivoting 180 degrees to shoot the scene behind me.
Sometimes the location lends itself to a special dualistic view and sometimes it doesn’t. I am intrigued by the complexity and chance dialog that can happen when looking both ways. If I think there is a conversation there that merits more attention I present the two photographs as a diptych.

For my second project, “Here, There (or Opposite Ends)”, I expand on the previous theme and photograph the same scene, or subject, from two opposing angles. I prefer subjects that are inherently boring or simply overlooked, such as a crumbling wall, a single tree or a road underpass. I’ve often been surprised by how similar the image appears, even though it’s shot from its polar opposite viewpoint. This makes me curious how a variation in the camera location impacts the photographic outcome and reflects my long-time interest in shifting our point of view, visiting the other side, understanding there is more to the story than one angle, or reflecting on the simple notion that one image can tell a whole story. By creating a diptych in this case, I am presenting the underlying relationship of sameness. The flip sides of the same coin.

Lastly, continuing my visual exploration of Trump signs, I will be presenting some initial photos of various political lawn signs, flags, etc., reflecting on how the region is reacting to the coming 2020 elections. This series will be ongoing and I’ll be asking visitors to let me know where they see other Trump-related political paraphernalia so I can collect more photographs for the show.

In the end, these political signs are temporary and most will be removed after Tuesday November 3rd. Whoever is the president is also temporary, and our life here on this planet is temporary as well. Art tries to turn the temporary, fleeting moments of this world into something more grounded in a universal language that perhaps will last longer, perhaps not.

—Alon Koppel

Alon Koppel is a keen observer. Without prejudice he documents what he finds with clarity and a kind of purity, achieving a depth that invites the viewer in, allowing opportunities for the viewer to see with fresh eyes for him/herself. This process fosters new possibilities to understand who we are and how or why we became that way.

In this exhibition, we are featuring works from three different series, all thematically based on the nature of perception. In “180 Degrees” and “Here, There (or Opposite Ends),” we see the same scene from opposite views. Seeing those two images of the same place mounted next to each other invites the audience to question what the truth is. It also joggles the memory, to have double visions that don’t match up is harder to grasp and hold on to.

In “Subject Lines...,” we see the subject lines of e-mails from the Donald Trump campaign. How we use language as a tool to communicate is a revelation as to the intent and purpose of the communicator. Koppel has presented this text, in rainbow colors, without prejudice. He isn’t trying to tell you how to feel or to convince you what you should or should not think. He offers them as objective testimony for you to decide on your own.

—Robert Tomlinson
Director, Kaaterskill Gallery
eady for the spring and summer outdoor activities? Then shake off the cabin fever by attending the Third Annual Catskills Great Outdoor Expo on Saturday, April 4. The Expo will feature more than a hundred 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.

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, April 4 from 10 am to 5 pm at the Best Western+ Hotel and Conference Center in Kingston, NY (503 Washington Avenue), the Catskills Great Outdoor Expo will be your opportunity to learn about all the best the Catskills have to offer in hiking, paddling, bicycling, fishing, and all outdoor recreation activities. This one-day Expo will feature over a hundred exhibitors, along with expert presentations, free samples and raffles—plus the famous Catskill Center Gear Sale. More information is available at www.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 even trickier 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. 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 backcountry information (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 Catskills Visitor Center at catskillsvisitorcenter.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.

**Platte Clove Artist-in-Residence Program Accepting Applications for Summer of 2020**

The Catskill Center is now accepting applications for the 2020 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 at catskillcenter.org, contact Katie Palm at kpalm@catskillcenter.org or call the Catskill Center at 845 586 2611.

**Weekly Updated Trail Conditions Now Available for the Catskills**

Know before you go! The Catskill Center, through Catskills Visitor Center 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.

**Catskill Park Day 2020: Catskill Park Coalition Seeks $15M Package of Funding for the Catskill Park**

On February 4, 2020, volunteers and representatives from more than 30 organizations traveled to Albany and paid visits to more than 50 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 33 partnering organizations dedicated to improving the Catskill Park and Catskill communities. The Coalition is
Each year, 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 a list of the following regional priorities:

**Public Safety and Catskill Park Management**
- $500,000 for new staff at the NYS-DEC’s Division of Lands and Forests in Region 3 and 4 to better manage the Catskill Park and its more than 1.7 million visitors;
- $750,000 to continue annual Forest Ranger Academies and provide Ranger staff to provide a safe experience for all who visit the Catskill Park;
- $1.5 million investment in Lyme Disease and tick research statewide;
- $500,000 Aid to Localities Funding directed to the Catskill Watershed Corporation for shovel-ready access and stewardship projects across the Catskill Park;
- $500,000 to help meet New York’s greenhouse gas emission reduction mandates, such as electric vehicle charging stations and solar panel installations at campgrounds, the Catskills Visitor Center and at other state sites; and
- $10 million in stewardship funding to support Catskill Park education efforts, improvements and infrastructure maintenance in light of continued visitor growth.

**Environmental Protection Fund Programs to Enhance and Protect the Catskills**
- $150,000 line, directed to the Cary Institute for Ecosystem Studies to support the Catskill Science Collaborative’s research on topics of importance in the Catskills;
- $150,000 line, directed to the Catskill Center for Conservation and Development for the Maurice D. Hinchey Catskill Visitor Center’s management, operations and facilities maintenance to support a world-class experience for visitors; and
$750,000 line directed to Cornell University for the “Save the Hemlocks” initiative to fight the invasive Hemlock Woolly Adelgid.

Support Catskills Communities
• $250,000 in NYSDOT funding for Catskill Park Scenic Byways to improve regional byway coordination, expansion and management efforts;
• $50,000 to fund a feasibility study in the hopes of opening a swimming area at Kenneth Wilson State Campground;
• $250,000 to implement a mountain biking plan for the Shandaken Wild Forest;
• $300,000 for Smart Growth Grants to help Catskill communities and nonprofits plan and grow sustainably; and
• $1,000,000 for continued upgrades and improvements to the state-owned Belleayre Ski Center.

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:
• 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.
• Write your Assembly member and your State Senator and tell them that you support the language in the Governor’s budget know 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 (now Catskills Visitor Center);
• Increased spending on trail crews and trail repair across the park;
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 Congressman Maurice D. Hinchey Catskills Visitor Center! Located at 5096 Route 28 in Mount Tremper, the Catskills Visitor Center 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 Catskills Visitor 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 Catskills Visitor 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 catskillsvisitorcenter.org, call 845 688 3369, or e-mail info@catskillcenter.org for more information.

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 the 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 them at cccd@catskillcenter.org with CPAC in the subject asking to be added to the mailing list.

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 at catskillcenter.org/membership or donate by mail: Checks made out to the “Catskill Center” can be mailed to Catskill Center, PO Box 504, Arkville, NY 12406.

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

SATURDAY, MARCH 28, 2020 @ 7:30 PM

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At the Door: $30; $25 seniors; $7 students
Tickets available at catskillmtn.org or 518 263 2063

Night Fishing
from the painting by Pablo Picasso

a painting I take on a walk
down to the lake
of my mind, fishing
on a boat of stars
these colorful cut-outs
of the planets and their influences
plants and the current
of the slow-flowing water
fish asleep, quiet as lambs
in the soft evening, I hope
I'm not going to catch anything

* carrying torches, women with purple
sheathes wrapped around their breasts
bring us lunch, rest, I ask
past midnight or before?
no one answers. I search
the ripples for some sign;
my intention, thrust, a dart
no different from the others,
my spear no different from the others
* sometimes in this zoo I see elephants
courtyards, bricks and women, artists
who are men, and women eating ice cream.
I am one of all of them.
the red horizon flares to warn me
of what I've always known,
the glowing fishes lure me
into where I've always been
* sea dream, seen from a window
in a mountain, a castle
with a woman inside of it.
my fish have long tails
and fins the colors of the cardinal directions.
girls stomp by on grey hooves.
my face is disfigured, stupid
as the moon, which leaves us alone.

* breath comes. elephants.
everything but the fish we seek.
or thought we sought, long ago
when the moon was as long as my little finger,
when the ocean was black
when the lights that dwelt at its bottom
stayed there as in a prison.
now the whole of the cosmos
is cosmos once again, stars
the sea with its glittering, all
poison and Aphrodite, bay leaves,
Asclepius, eels and wheels and forearms
of our favorite artists
painting our hips with ice-water.

* iced tea, evensong.
we are back in Mississippi.
this is a collage of thoughts and loves,
lovers and where that love came from,
as it was and how it has changed.
I love Picasso. I love his evil
thick layers of paint.
I open the umbrella of my love,
yellow and orange, mango-striped,
in the warm rain of my home
that I've found on the other side of the world,
my desire which is ultimately for myself.

* lovers of where one came from
open squares and circles, stomachs
hurting from all the mangoes.
how did I get to this deep dark depth
of June or July, heat as black
as a windpipe, a chimney
in a frozen country far away.
the cobblestones steam in the rain.
I sing to myself in my dream
on my porch, take me back
to the garden you came from.
sections from *Village Street in Auvers*
from the painting by V. Van Gogh

II.

Green rooves slope to a sea
that remembers them in their green.
You remember the birth of the universe
and you haven’t finished
giving birth to it.

I remember you when you were still a milkmaid
strolling thru the village with your pails

Or was that me?
    I was a window
that said hello to you one morning, boldly.

You are a vast blue brushstroke
and I am a scraggly olivine
Mediterranean tree, an *arborea*, maybe.
I can live a long time without water
and still say hello
    to those who walk past me.

I am like a chaplet
    in a dusty scenery.

I am a face, peeking out
from under the roof of the shed.
I am hidden where the firewood is stacked.

You are a luminous pastel staircase
gleaming inside of an oyster.
I am also a staircase, more angular,
and we slope quickly to the left.

I am red from the dirt pressed off
of many shoes upon me.
You have no business with shoes, apparently.

III.

In the middle of the day
when there is no sun
the rooftops move to new positions.

They arrange themselves to get more comfortable,
take a lunch break, stretch,
after a long morning
of being rooves.

The village is bright because the blue is visible
and the ground has granted us its light,
again, in the form of dappled wildflowers
stretched its easy hand out towards us
so we can stretch out
where the light can touch us

and become prisms for its many constituencies
we are like bread in our vast relaxedness,
*panesperma*, every food, every seed in one
from *The Peacock and the God*

2

Break in the cloud, break
in where all went in
the second you
come alive touch them
make me think further into
cloudcover undoing its belt
will give me something to cry about
I hope

Made great storms
in my youth, my breath
black as noon on the ocean
you’ve never seen an ocean
have you? His cheeks grew red
as he mocked me.

The destructive weapon
in me is a name you have never heard
until now, thunderbolt, κεραυνός,
one of my three great shafts, and the biggest,
Do you even know my name?
No I didn’t think so.

A haze of rain
sprayed my shoulders
bare in the heat and made me cold.
Aeolus? I offered,
knowing in my heart that Poseidon
had split himself in two
and taken to the sky.

Whence
does all water come but the ocean?
Electricity’s member. Shafts of light
seen and sound, wind and battleaxe,
everything you could ever fear
in many forms
and the earth
adjusts itself to the power.
The sky turns red.

Birds
in frenzy hide in trees.
I as the only centaur left in these parts
confer with local famers, who know more
of the secrets of nature than I,
but they don’t know what to do with them.

I look up; there is an explosion of rock
it seems, a deep green salad
or soup streams from the center of the cloud,
spreads out like a disease
over the valley.

He laughs.
Call me what you please
then horse girl, but I won’t
say one word more.

I flee to my tower,
the one constructed long ago
by a great poet, nearly useless
but strong enough for me, for now,
and for evermore also, I thank these stones
for giving me shelter, these stones
that like being together.

6

I’m not going to listen to anything
but the wind that emanates from my hair
and flows through my skin
quartz-like
patterning of winter sun on stones
cold granite and quartzite,
today
the rain and snow never came
but the sun, wetter than all of them,
held my hand in hers.

I pray
that I can see you thru the sun
like looking into the water thru a glass-bottomed boat
can see you, and your hair, and your skin
so hot it cannot be looked upon
unless you choose to
come see me down here, touch my neck,
and the heaps of snow that roll across
the place where I live, if you want to see them
you will.

because I have
I know that you will.

See my granite
dramscapes, enormous quantities of rock, thin trees but very tall
tell me about whatever you want as I sit on a boulder in the sun and play with my hair which is your hair, which is the quick current of the stream we sit against, or in, letting it breathe around us, lighting it up with our skin swimming, not talking, kicking my body long and translucent, yours invisible but I can feel it under the water can feel you as if I created you myself or willed you into being as I did with me, and now I will give birth to you, a live water-birth, and look at you in the ecstasy of the first moment of being. Just kidding. But I will run my fingers lightly across the skin of your arm in belief.

From New Orleans, Lila Dunlap is a graduate of Bard College, where she studied with Robert Kelly. Three collections, The Partitas (2020), Trysts (2019), and The Sea Comes Back (2017) have been published by Lunar Chandelier Collective, and she has published several chapbooks, including The Peacock and the God (The Swan, University of Pennsylvania), The Sciences (The Doris Press), and The Diary of Frederic Church, as well as collaborative, ekphrastic series, such as Water Color (metambesen.org), and Tarot Images (metambesen.org), from the work of contemporary painters. Her poems have appeared in magazines such as Dispatches from the Poetry Wars, The Doris Magazine, Open Space Magazine, and The Bat. She has also worked in ancient languages and has produced translations such as the Hortulus of Walafrid Strabo from medieval Latin. She edits the poetry circular Mint Julep.
Catskills Dining

Whether you’re looking for an elegant sit-down dinner out, a casual pizza night at home, provisions for a picnic in the mountains, or catering for your next party, the Catskill Region’s chefs and food producers are there for you!

ALBERGO ALLEGRIA HOTEL
43 State Route 296
Windham, NY 12496
albergousa.com
518 734 5560

Purposeful… not usually word associated with breakfast, but the newly opened to the public “Breakfast Restaurant” at Albergo Allegria Hotel in Windham, NY is precisely that. Fluffy cheese omelets with options like ghost pepper cheddar cheese awakens the sleepiest taste buds; inspired side dishes like parmesan polenta wedge, or Rad-Delish potatoes made with white and sweet potatoes, fresh rosemary, thyme, and imported Gruyere. The changed-daily menu always offers the sweet entrée of the day, signature omelets, a heritage frittata sprinkled with breadcrumbs from third-generation recipes, and savory scrambled eggs all of whose ingredients are carefully prepared. Popular for those who just can’t decide is the sampling plate, a taste of everything on the daily changing “Today’s Deliciousness” menu. Right down to the home-made-each-morning scones, all the flavor profiles complement each other with culinary cohesiveness. There are even morning ‘mocktails’ and breakfast desserts on the reasonably priced menu. A must visit breakfast spot while in the Catskills!

BINNEKILL TAVERN
746 Main St.
Margaretville, NY 12455
845 586 4884
binnekilltavern.com

Binnekill Square, a staple in Margaretville, 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.

BLUE MOUNTAIN BISTRO-TO-GO
948 Route 28
Kingston, NY 12401
845 340 9800
bluemountainbistro.com
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’re love to cook or for a great gift, consider our cookbook FEEL GOOD FOOD! Available in our store or at bluemountainbistro.com.

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. Share wonderful memories with your loved ones as we fill your table with delicious Italian cuisine that will satisfy your cravings and warm your soul. Born and raised in Southern Italy, owner Louis Caracciolo has mastered the art of Italian cookery. Every Wednesday is Pasta Night!

HOW TO MAKE HAND-PAINTED SUGAR COOKIES
Vanessa Wilber, Head Baker
Bistro-to-Go, Kingston
For hand piped sugar cookies like these St. Paddy’s Day cookies, find a basic sugar cookie recipe (I like to add a teaspoon of almond extract to mine) and a basic royal icing recipe. I use a different method of frosting than most bakers. Instead of using the traditional flooding technique to apply the frosting, I prefer to loosen my royal icing just a touch, and dip the entire cookie.

The key to this process is to have the correct consistency of frosting and to coat evenly over the whole cookie. Once the frosting is prepared, it should ripple when being poured from a spoon, but settle cohesively with the rest of the frosting. This ensures that the frosting is thick enough to not run off of the cookie and will produce a seamless finish with no ripples. This technique saves drying time and the hassle of multiple frosting bags and frosting consistencies. (If your frosting is too thick add milk or water to it thin out).

Once the cookies are dipped, you can add festive sprinkles and allow to harden completely (3 hours or overnight) or go back in with a thicker frosting to decorate further. To make the frosting thicker, either whip it longer or add more powdered sugar. This thicker frosting should hold its own shape when poured from a spoon and can be piped on the already coated cookie to add more finished detail.
Brio’s has been proudly serving breakfast, lunch and dinner since 1973. Our breakfast menu ranges from a traditional Italian breakfast to a variety of country skillets and classics like Eggs Benedict. Our famed crispy thin crust Neapolitan pizza is not the only treat that comes out of our wood fired ovens; it is accompanied by delicious homemade breads as well as a broad spectrum of steaks, fish and other entree items.

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
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 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.
GREENVILLE ARMS
1889 INN

Originally built for William S. and Mary Reed Chapman Vanderbilt in 1889, the historically registered Inn hosts The Vanderbilt Room cafe, a chocolate shop, as well as a art & fiber art supply and gift shop. It’s 15 rooms offer a blend of antiques, art, and modern conveniences for guests.

Visit Us
The Vanderbilt Room Cafe & Inn Shop
Open Wednesday-Sunday 10AM-4PM
Bed & Breakfast Open Year Round
1135 State Route 32, Greenville, NY 12083
(518) 966-5219 | www.greenvillearms.com

Ole Savannah
*SOUTHERN TABLE & BAR*

Authentic Barbecue and Comfort Food with a Modern Twist

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JOIN US FOR HAPPY HOUR!
4-7 pm, Monday-Friday
Complimentary appetizers
$5 select wines & select cocktails
$4 select drafts

On the Kingston Waterfront | 100 Rondout Landing | Kingston, NY
845-331-4283 | olesavannah.com
Open Monday – Saturday: 11:30am – 10pm, Sunday: 10am – 9pm

Jessie’s Harvest House & Lodge

Rustic American style cuisine
Locally sourced ingredients

Overnight accommodations
Cozy private rooms with scenic views

Hospital: Tuesday-Thursday: 5am-9pm | Friday & Saturday: 5pm-10pm
5819 Main Street (Rte 23A), Tannersville, NY | (518) 589-5445 | www.jessiesharvesthouse.com

Serving fresh, handmade Alpine & German cuisine with local and European craft beer, wine and spirits

Winter Hours:
Monday, Thursday & Friday 5pm – 10pm
Saturday & Sunday 12pm – 10pm

jagerberghall.com
7722 Main St, Hunter, NY
518-628-5188
@jagerberghall
**ASPARAGUS & BABY SPINACH FRITTATA**
* Mother Earth’s Storehouse

6 large natural eggs  
2 Tbsp. milk  
½ tsp. mild hot sauce  
½ tsp. salt  
Freshly ground black pepper (to taste)  
¾ cup Italian cheese*, shredded

*For the cheese, try using fontina, mozzarella, Asiago, Parmesan or a blend.

In a small bowl, whisk together eggs, milk, hot sauce, salt and pepper until well blended. Stir in shredded cheese and reserve. Snap off ends of asparagus spears where they break naturally and discard. Cut asparagus spears into ⅛” - 1” lengths depending on their girth (i.e. shorter pieces for fatter asparagus). In a large skillet, heat olive oil over medium low heat. Add asparagus and cook and stir until tender, about 5-10 min depending on size. Stir in minced or crushed garlic, then stir in baby spinach and continue to cook and stir until spinach wilts. Spread out evenly in pan and pour egg mixture over it, making sure vegetables and cheese are evenly distributed. Cook over low heat until edges are set and broil for two minutes or until top is golden brown. Cut into wedges to serve.
The beautiful and easily accessed Ashokan Rail Trail opened last autumn with three entry points and parking areas, the easternmost of which is but a stone’s throw from Cheese Louise. Stop in to visit us on your way and pack a snack for your walk or bike ride be it 30 minutes in duration or an all day affair. We’ll keep you hydrated, carb loaded, protein rich, and smiling.

Hand sliced lox, local eggs, local fresh chickens, prosciutto di Parma, prosciutto di San Daniele, prosciutto cotto, mortadella, jambon de Paris, bresaola, WHITEFISH salad, hummous, baba ghanouj, over 250 cheeses, local bacon, pâtés, CAVIAR!

We suggest you just come by and see for yourself. We pride ourselves on good service, perhaps a chide. Hope to see you.

CHEF DEANNA
chefdeanna.com
Chef Deanna is an experienced chef that has been on the cutting edge of the sustainable food movement for over ten years. She has thirty years of wedding experience and serves the Hudson Valley and the Catskill Mountains in New York, and the Berkshires in Massachusetts.

Everything is homemade, she serves her traditional Sicilian cuisine as well as designing a menu that works best for your wedding or event.

Our mission is to support our local agriculture for organic food production—deliciously.

Deanna’s passion for locally sourcing her food has led her to

GLUHWEIN (Warm Mulled Wine)
Jägerberg Beer Hall & Alpine Tavern, Hunter

1/2 half cup sugar  
1/2 cup water  
1/2 cup red wine  
1 T cloves  
5 pieces star anise  
2 cinnamon sticks  
Zest of one lemon  
Zest of one orange  
Juice of one orange  
1 liter full-bodied red wine (preferably Zwiegelt)  
1/2 cup brandy

Put first 9 ingredients in a 4 quart pot and bring to a gentle simmer. Simmer for 30 minutes. Reduce heat and add the bottle of red wine. Heat for 20 minutes—do not let it boil! Add brandy. Serve warm with a slice of fresh orange.
the little town of Bovina Center, NY where she is surrounded by her farmers. An average event is sourced from a thirteen mile radius from her kitchen to insure you get only the highest quality ingredients the Catskills has to offer.

Our food is lovingly grown, raised and crafted by some pretty amazing farmers in Delaware County, NY.

GOATIE WHITES
46 Depot Street
Fleischmanns, NY 12430
845 254 3005
facebook.com/Goatie-Whites
Goatie Whites offers a variety of choices, including hearty burgers, steaks, seafood, philly cheesesteaks and chicken specialties and is increasingly becoming well known for

TITOS SANTERIA MARGARITA
Tito Bandito’s, Arkville
The key is fresh blood orange juice!

1 oz. Blood Orange Juice
.5 oz lime juice
.5 oz homemade sour mix (equal parts lemon and lime juice and simple syrup)
2 oz Espolon Blanco Tequila
Shake vigorously with ice and serve on the rocks with a sugar or salt rim
its variety of pizza. The restaurant is open for lunch and dinner and now offers a full bar menu. Of course, ice cream is always available—with many choices of hard ice cream, several soft serve options and a wide variety of toppings for that personalized taste! Featuring Trivia on Wednesdays, Italian Night on Thursdays, Seafood and Fish Fry Friday, Weekend Specials and now adding live music for our customers to enjoy in our newly added fireside dining room and bar. Outdoor movies planned for in the summer.

**GRACIE’S LUNCHEONETTE**
969 Main Street
Leeds, NY 12451
518 943 9363
graciestruckny.com
Gracie’s began in 2014 as a food truck serving up made-from-scratch American classics. Our diner-style burgers, fried chicken sandwich, loaded fries and donuts were our signature menu items. After a couple of seasons with the food truck, in June 2016 we expanded to open our first brick and mortar location! All of our breads, pastries and desserts (including ice cream) are made fresh in house every day. We make all of our own condiments (ketchup, mustard, mayo, salad dressings, etc) and even our own American-style cheese. We buy whole beef from Josef Meiller’s farm in Pine Plains, NY and we grind our own special blend for our burgers as well as our own steaks. We also cure and smoke our own bacon, pastrami and other meats. All eggs, dairy, produce and other meats are all sourced as locally as possible. Our potatoes for our French fries are even grown right in Catskill at Story Farm and hand-cut daily!

**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.

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**ORZO MAC & CHEESE**
Chef Phil DeFalco,
Jessie’s Harvest House, Hunter

1. Preheat oven to 375F. Butter 2 medium casserole dishes or one larger dish.

2. Melt butter in a medium sauté pan and heat milk in another. Fill large pot with salted water and place on high heat.

3. Add flour to pot with melted butter, stirring and cooking for 1 minute.

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

5. While milk mixture is still hot, whisk in the salt, nutmeg, black pepper, cayenne pepper, 3 cups of cheddar, 1 1/2 cups asiago and 2 cups of parmesan. Stir well with wooden spoon until cheese melts. Set aside.

6. When water has come to a boil add orzo and cook for 8-10 mins. You want the pasta more underdone than al dente. Drain and rinse.

7. Stir pasta into cheese sauce, then add bacon bits, peas & butternut squash cubes.

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

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8 Tbsp. butter
1/2 cup AP flour
1lb orzo pasta
3 1/2 cups milk
2 cups heavy cream
1/4 tsp. grated nutmeg
1/4 tsp. grated black pepper
1/4 tsp. cayenne pepper
4 1/2 cups old sharp cheddar cheese, grated
2 cups asiago cheese, grated
2 cups parmesan cheese, grated
1 cup Italian bread crumbs
2 cups bacon bits
2 cups peas
2 cups butternut squash cubes
HAPPY CHOCOLATE CAKE (or Cupcakes!)
Chef Marianna Leman, Albergo Allegria Hotel & Breakfast Restaurant, Windham
This sure, go-to recipe is perfectly delish, freezes well, and tics the egg-free and dairy-free box for those with allergies. It’s by far one of the easiest, yet most tasty, desserts to make. It’s versatile: you can modify the size by doubling the recipe, or quadruple it and bake on a greased parchment-lined baking sheet tray. You can also fill jumbo lined muffin tins to make the perfect cupcakes! Top it with homemade Ganache (recipe provided), ice cream, vanilla infused whipped cream and fresh strawberries, cream cheese frosting … the possibilities are endless!

Culinary Note: We only use pure vanilla extract in our kitchen and encourage you to do the same.

FOR THE CAKE:
1 ½ cups all-purpose flour
1 tsp. baking soda
½ tsp. kosher salt
3 Tbs. cocoa powder
1 tsp. pure vanilla extract
1 cup white sugar
5 Tbs. corn oil
1 cup Cold tap water
1 Tbs. white vinegar

Preheat oven to 375F.
In a small bowl, sift together first four ingredients: flour, baking soda, salt, and cocoa.
In a mixing bowl—stand mixer or bowl with hand-held mixer—combine all the remaining ingredients and beat at slow speed until the batter is smooth. Pour into a greased and floured 8-inch square pan. Bake for 25-30 minutes.

FOR THE CHOCOLATE GANACHE:
2.75 cups mini chocolate chips
1 cup heavy cream

Put the heavy cream in a small pot on medium heat and watch carefully: when the cream starts to simmer on the edges, remove from heat and add in chocolate chips. Using a wire whisk, mix the chocolate and put back on the stove on low continuing to stir until the chocolate is melted. Remove from stove and let cool completely. After frosting your Happy Chocolate Cake, store any remaining ganache in fridge; bring to room temp to use again with a hot water bath or short ten-second intervals in the microwave.
CREAMED KALE
Max Bernard, Ole Savannah, Kingston

4 lb. kale, center stalk removed
8 Tbls. unsalted butter

2 cups heavy cream
1/2 tsp. nutmeg

Blanch kale in lightly salted water until tender. Rinse in cold water and drain. Slice kale into 1/2-inch ribbons. Melt butter in large sauté pan over medium heat. Add kale, cream and nutmeg. Simmer over low heat for 5 minutes until cream is reduced and the mixture is thick. Add salt & pepper to taste.
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.

La Bella Pasta is a family-owned and operated business established in 1986. All of the pasta products are made fresh daily using only the finest ingredients and no preservatives are added. The shop also carries a full line of homemade sauces. Also available are six flavors of kombucha to go, as well as brewing supplies, scoby, elixirs, miso, kimchi and tempeh.

A chocolaterie crafting confections worth living for. 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 best known, hand-rolled vegan truffles.
CREAMY CAULIFLOWER SOUP WITH SAFFRON AND SMOKED TROUT
Chef Bryan Calvert, Binnekill Tavern, Margaretville

1. Cut the cauliflower into small florets. Drizzle olive oil over the cauliflower and the garlic and roast at 350 degrees for 30 minutes.

2. Sprinkle the onion and celery with salt and sauté in a large soup pot with olive oil over medium heat, until edges of the onions are slightly golden and centers are translucent.

3. Add the butter to the onions, and stir in the xanthan gum. Continue to cook over medium heat and slowly whisk in broth to thicken.

4. Add the garlic and cauliflower to the soup pot. Use an immersion blender and blend until completely smooth. Stir in the cream, salt, pepper, lemon zest, and nutmeg. Heat to simmer.

5. Ladle the soup into bowls and top with large pieces of smoked trout and fresh chives. To make this soup vegetarian, simply replace the smoked trout with your favorite mushrooms or omit altogether.

Ingredients:
- 4 cups chicken or veggie broth
- ½ teaspoon saffron
- 1 large head of cauliflower
- Olive oil
- 10 cloves garlic
- 1 cup yellow onion, chopped
- 1 celery stalk
- 2 Tbsp. butter
- Sea salt & pepper to taste
- ½ tsp. fresh grated nutmeg
- 1 tsp. xanthan gum
- ¼ tsp. lemon zest
- 1 ½ cups heavy cream
- 6 ounces smoked trout
- 1 tsp. xanthan gum
- ¼ tsp. lemon zest
- 1 ½ cups heavy cream
- 6 ounces smoked trout

Breakfast!
Open Daily 7am to Noon

Woodnotes Grille
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845-688-2828
COCONUT CUSTARD PIE
Chef Andrew Spielberg, Gracie’s Luncheonette, Leeds

Growing up I spent a lot of time with my grandparents. They were both active members in their community, which they spent a lifetime living in. People would often drop in to say hi and check in and talk about how each other’s families were doing. Without regard for the time of day or what was going on before these unexpected guests arrived, Nan (my grandmother) was always quick to offer coffee or tea and without fail, always produced something sweet from her kitchen. Usually it was coffee cake or cookies, sometimes it was cake or pie, but no matter what it was, it brought us all together at the table. To me, pie is the perfect comfort food; there’s a pie for every occasion and no wrong time to eat it. This coconut cream pie is both delicate and rich. The soft creamy custard with a slightly meaty bite from the shredded coconut provides a harmonious contrast with a well made-crisp, yet sturdy pie crust and it comes together in just a few minutes. I hope you make it often and enjoy it with good company.

1. Line a pie pan with thinly rolled pie dough and reserve in the fridge.
2. Melt the butter over low heat.
3. Whisk the sugar and flour into the melted butter.
4. Add the eggs into the mixture one at a time and combine thoroughly.
5. Whisk in the buttermilk & vanilla.
6. Stir in the coconut and pour the mixture into the pie shell.
7. Bake at 325 for about 40 minutes, until set but still slightly jiggly.
8. Let cool completely before serving.

1/2 cup butter, melted
1 1/3 cup sugar
1/4 cup AP flour
3 eggs
3/4 cup buttermilk
1 tsp. vanilla
1 1/3 cup unsweetened shredded coconut
Preheat the oven to 375 degrees.

Melt 2 Tbs of butter in a sauté pan, add the onions and a pinch of salt, cook until translucent.

While the onions are cooking, chop the spinach, put it in a large pot, add a pinch of salt and stir until wilted. It should take about 5 minutes. When your spinach has cooled, drain it well squeezing out as much moisture as possible.

Combine the spinach, onions, feta, flour, eggs, oregano and a pinch of pepper and a bit more salt. Mix these ingredients well.

Have a 9x13 baking pan ready, with a pastry brush coat the bottom of the pan with the melted butter, next lay a filo sheet down, brush with butter, lay a filo sheet down, etc. Repeat with 10 filo sheets. Now add the spinach filling and smooth it out. Continue laying down the filo and brushing each layer with butter until all the filo is used. Bake uncovered until the filo is golden brown, about 45 minutes.
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.

**THE NEST EGG**
84 Main St.
Phoenicia, NY 12464
845 688 5851
nesteggshop.com

An old-fashioned country store in the heart of The Catskill Mountains, offering relaxed shopping and mountain hospitality. We offer our own homemade Fudge, local maple syrup, maple candies & honey, delicious NY made peanut butter, jams & jellies and a wide selection of nostalgic candies. Open 7 days a week. Come visit us today.

**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.

**OLIVES COUNTRY STORE & CAFE**
3110 State Route 28
Shokan, NY 12481
845 657 8959
olivescountrystoreandcafe.com

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!

**ZUCCHINI PICKLES**
Chef Ty Baughman,
The Roost, Stone Ridge

Slice the zucchini into thin rounds and pack into jars. Mix all remaining ingredients and bring mix to a boil. Pour mixture over sliced zucchini, seal airtight and let stand at room temperature for 1 hour. Cool, label and date.

- 4 zucchini, sliced thin
- 1 cup sugar
- 2 cups cider vinegar
- 1 tsp. curry powder
- 1 Tbls. pickling spice
- 1 bay leaf
- 1 Tbls. kosher salt

**THE PHOENICIAN STEAKHOUSE**
10 Main Street
Phoenicia, NY 12464
845 688 9800
thephoeniciansteakhouse.com

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 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 Roost
3542 Main Street
Stone Ridge, NY 12484
845 687 0022
therooststoneridge.com
Fresh handmade cooking, served all day. Open for breakfast, lunch and dinner. For breakfast: eggs & omelets, yogurt, hash and skillet dishes, pancakes, french toast. For lunch and dinner: soups and salads, quiches, sandwiches. Great burgers and fries! Vegetarian and vegan options available. Craft beer on tap. Daily specials. Outdoor seating. See the full menu at therooststoneridge.com.

Sportsman’s Alamo Cantina
70 Main Street
Phoenicia, NY 12464
845 688 5259
alamocantina.com
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.

The Tea Shop of Woodstock
7 Maple Lane
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

Thinking Spring? Drink Spring!
The Wine Hutch, Kingston
It’s March and winter is winding down. Even better, the unofficial kick-off party to Spring is coming up—St. Paddy’s Day! This year, skip the green beer and try these cool concoctions from The Wine Hutch to put the luck o’ the Irish into your celebration. Why not try them all?

Sláinte agus táinte!
Irish Alexander
1-1/2 oz. Irish Cream liqueur
½ oz. Cognac
Shake over ice until frothy, then serve in a martini glass or over ice. A sprinkle of cinnamon or nutmeg is optional but delicious.

The Nutty Irishman
Irish Cream liqueur
Frangelico (or other hazelnut liqueur)
Combine equal parts Irish Cream liqueur and Frangelico, either “floated” in a shot glass or shaken with ice then served in a decorative glass. A creamy, nutty treat!

Irish Peach Tea
1-1/2 oz. Irish Whiskey
1-1/2 oz. Peach Schnapps
Splash of sour mix or lemon simple syrup
Club soda
In a shaker glass, combine Irish whiskey, peach schnapps and sour mix (or lemon syrup). Shake vigorously with ice, then serve in a highball glass, finished with a spritz of club soda.
town, we serve cups of hot tea and tea lattes all year round as well as a selection of ice teas in the summer. We stock over 100 varieties of loose leaf and packaged tea, along with tea accoutrements of many shapes and sizes.

**TITO BANDITO’S TACO + TEQUILA BAR**
302 Main Street
Pine Hill, NY 12465
845 254 3113
titobanditos.com

Welcome to Tito Bandito’s Catskills Taco + Tequila Bar, located just down the road from Belleayre Mountain. We serve authentic Mexican food, Margaritas, Mexican and Craft Beer, a rotating Tequila and Mezcal list and our signature frozen margaritas “The Frozen Bandito” & “Tito’s Snowball.” Tito’s Weekly Specials include: Margarita Monday, featuring buy one get one free on specialty Margaritas; Taco Taco Thursday, featuring a special taco menu and discounts; and Après Ski Weekends, where the party starts early every Saturday and Sunday, with drink and bar snack specials.

**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 fundraiser, 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.

**VILLA VOSILLA**
6302 Main Street
Tannersville, NY 12485
518 589 5060
villavosilla.com

Family owned and operated for 56 years! John Vosilla Sr. was the first family member to come to this country from Italy. Skilled in restaurants and kitchens, he and his wife, Katina, fell in love with the Northern Catskills, and in 1964 opened their doors for their first season. The Villa Vosilla soon became known as a resort destination. Doria Vosilla-McGunnigle continues the tradition of hosting guests as family with her husband, Chef and Mayor Dr. Lee McGunnigle, and their children and recently-born grandchild.

**THE WINE HUTCH**
936 Route 28
Kingston, NY 12401
845 334 9463
thewinehutch.net

For the past 13 years, Kingston native Ursula Woinoski has owned and operated The Wine Hutch, the prettiest wine and spirits shop on Route 28 between Kingston and Woodstock. She’s earned a well-deserved reputation for her fine palate and vast knowledge of what’s on the shelves of her store. Her extensive wine selection runs the gamut from local to world-renowned, and she also carries bourbons and ryes; single malt Scotches; Champagne, prosecco and Cava; and so much more. There are free wine or spirit tastings every Friday, and friendly hours.

**WOODNOTES GRILLE AT THE EMERSON RESORT & SPA**
5340 Route 28
Mt. Tremper, NY 12457
845 688 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.

**THE WOODSTOCK PUB**
17 Mill Hill Road
Woodstock, NY 12498
845 684 5470
On Facebook:
TheWoodstockPub

Occupying the site of the former Landau Grill, the new Woodstock Pub serves “Pub fare with a Mediterranean flair,” with special Greek and Italian nights. Soups, salads, burgers and sandwiches, including vegetarian, vegan and gluten-free options. Their Sweet Chili Cauliflower Wings were the winner of the 2019 Taste of Woodstock for Best Side Dish!
Located between Kingston and Woodstock in the 900 block of Route 28 near West Hurley, the shops of Eat Drink 28 are a one-stop gourmet row where hungry customers will find a delicious menu of cheese, wine, pasta, breads, gourmet takeout, soups, sauces, desserts, specialty groceries, fermented products, and much more. Eat Drink 28's central location is perfect for hungry skiers and riders as they make their way to or from the slopes of the Catskills.

Think of Eat Drink 28 as a culinary collective. The four businesses are independently owned but together create a gourmet row found nowhere else in Ulster County. This short stretch of Route 28 is a food and wine lover's dream, a shopping destination featuring some of the most delicious food in the Hudson Valley. Look for the yellow and blue Eat Drink 28 highway signs, then cruise in and let your stomach guide you.

Blue Mountain Bistro-to-Go
948 Route 28
Open since 2007, this gourmet food store and catering company features high-quality house-made takeout, plus delicious baked goods, soups, coffee and more.
Contact: Richard and Mary Anne Erickson
845-340-9800, bistro@hvc.rr.com
Website: bluemountainbistro.com

Cheese Louise
940 Route 28
Opened in 2010, Cheese Louise offers more than 250 local, national and international cheeses as well as breads, cured meats, crackers, caviar, oils and freshly made foods and soups.
Contact: Rick Regan or Megan “Sam” McDevit
845-853-8207, rrric3@gmail.com

La Bella Pasta
906 Route 28
A family-owned business open since 1985, La Bella Pasta manufactures fresh pasta, ravioli and sauces, and offers a selection of fermented goods such as kombucha and scoby supplies.
Contact: Nanci Covello
845-331-9130, labellapasta@aol.com
Website: lbpasta.com

The Wine Hutch
936 Route 28
This 1,800-square-foot store features more than 500 wines carefully selected by their expert staff, and a wide selection of liquors. Wine and liquor tastings every Friday.
Contact: Ursula Woinoski
845-334-9463, thewinehutch@gmail.com
Website: thewinehutch.net
As a watercolorist, Sheila Trautman’s paintings reflect the essence of the light, color, texture, and mood that she observes in the ever-changing landscapes of the beautiful countryside. She is also intrigued by the shadows, and the vibrant colors she observes while walking down the streets of our small towns. Tannersville, the Painted Village in the Sky, has provided inspiration for her and been the theme of several paintings.

Trautman lives on the Mountaintop in Jewett but also has a home in New Jersey, often visiting New York City where she is awed by the towering buildings, and the drama and excitement of city life. She looks for an interesting pattern of abstract shapes within the scenes to begin her paintings, also observing how the light bounces off the buildings. The reflections, colors, shapes, and contrasts of the city inspire her. She never walks down the street without thinking about her next painting, often stopping to take pictures.

Her watercolors benefit from a combination of intention and spontaneity, which result in paintings that look effortless but actually take thoughtful planning. Her watercolors are at their best when the colors mix freely and the paints seem to talk for themselves. She tries to communicate the fundamental spirit of the scenes she observes rather than including every detail, leaving viewers to fill in the missing information for themselves.

Street Scenes on My Mind
Watercolors by Sheila Trautman

CMF Kaaterskill Shoppe
6042 Main Street
Tannersville, NY 12485

March 26 - May 3, 2020
Reception: Saturday, March 28, 5:00 - 7:00 PM

“Spring Comes to Tannersville,” watercolor by Sheila Trautman

As a watercolorist, Sheila Trautman’s paintings reflect the essence of the light, color, texture, and mood that she observes in the ever-changing landscapes of the beautiful countryside. She is also intrigued by the shadows, and the vibrant colors she observes while walking down the streets of our small towns. Tannersville, the Painted Village in the Sky, has provided inspiration for her and been the theme of several paintings.

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What are these funny things?” I wondered on a frosty March day. The plump, orange-tipped spears were growing right through a patch of lingering ice and last fall’s leaves. They were not crocus sprouts—too big and too colorful.

The earliest bulbs in my garden are bright blue species irises (Iris reticulata) which bloom astoundingly, delightfully blue in late March. In the vegetable garden, sorrel is coming up, a much-looked-for sprightly addition to an omelet. By mid- to late-April, hellebores, daffodils and tulips will be flowering. Aha! Tulips!

Tulips are native to arid, rocky lands in Central Asia and the Eastern Mediterranean. The first garden tulips were cultivated in Persia as early as the 10th century. From Persia, they were probably carried to the Seljuk Turk empire which, at its height in the 11th century, stretched from Turkey eastward into the Hindu Kush mountain range in what is now Afghanistan. A Flemish herbalist, Ogier Ghiselin de Busbecq, may have been the person who first introduced tulips to Europe. As ambassador from the Holy Roman Emperor Ferdinand I to the Ottoman Emperor Suleiman the Magnificent in the 16th century, he traveled through Turkey and marveled at the abundance of tulips, narcissi and hyacinths “flowering in mid-winter, scarcely a favourable season.”

In whatever way tulips arrived in Europe, they were certainly recognized as marvels—so marvelous, they inspired a tulip mania in 17th century Holland. Prized specimens sold for astounding sums: a Viceroy tulip cost five times the price of an average house. Although tulip speculators may have suffered when prices crashed, today’s tulip industry is an important support to the economy of the Netherlands, where it makes up about ten percent of the country’s gross domestic product. Growers in the Netherlands produce some two billion tulips a year, mostly for export.

Here in the damp, heavy soils typical of Greene County gardens, many tulip varieties disappoint by dying off after the first year or two. But don’t lose hope! Darwin and Fosteriana types return year after year if planted in reasonably well drained soil amended with compost or sand. Their spectacular flowers come in a range of colors and styles. Giant Darwin hybrids display the classic cupped tulip shape and include the red-and-yellow bicolor Appledoorn’s Elite and the scarlet-and-orange Holland’s Glory. Fosteriana flowers are more slender, with pointed petals; Flaming Purissima is an ivory tulip flamed with pink, and Red Emperor is as vivid as its name suggests. Tulips are best planted in the fall and don’t bloom until late April—but keep an eye out in March for their amazing early shoots.

Further Reading:


Stay Cozy!

While we eagerly await the arrival of spring, take the chill out of your bones with a cozy recycled blanket from Happy Habitat!

ALL RECYCLED BLANKETS ARE 10% OFF IN THE MONTH OF MARCH!

6042 Main St, Tannersville, NY 12485
(next to the Orpheum Film & Performing Arts Center)
Hours: Fri., Sat. & Mon. 11:00am to 5:30 pm; Sun. 11:00am to 4:00pm
Phone: (518) 589-7500 • KaaterskillFineArtsGallery
KAATERSKILL FINE ARTS GALLERY, CRAFT SHOP & BOOKSTORE

A carefully curated selection of 3000 titles, including contemporary poetry, art, fiction, local geography, sustainability and children’s books.

Plus unique gifts including ceramics, stationery, jewelry and more!

LOCATED IN HUNTER VILLAGE SQUARE
7950 Main St/Rte. 23A • Village of Hunter
HOURS: Fri., Sat. & Mon. 11am-5:30pm • Sun. 11am-4pm
518 263 2060 • www.catskillmtn.org/gallery
Facebook KaaterskillFineArtsGallery
The Sleeping Beauty is a ballet in a prologue and three acts. Marius Petipa and Ivan Vsevolojsky wrote the story of the ballet. It was based on Charles Perrault’s 1697 fairy tale “The Sleeping Beauty in the Wood.”

The Russian National Ballet has been bringing timeless ballet classics to the stages of North America since 1999. Founded in Moscow during the transitional period of Perestroika in the late 1980s, the company used their new-found creative freedom, influenced by the political movement, to invigorate the tradition of Russian Ballet with new developments in dance from around the world. In 1994, the legendary Bolshoi principal dancer Elena Radchenko was selected by Presidential decree to assume the first permanent artistic directorship of the company. Ms. Radchenko is the founder of the Russian National Ballet, focusing on upholding the grand national tradition of the major Russian ballet works and developing new talents throughout Russia, with a repertory of virtually all of the great full works that continue to enlighten, inspire, and entertain audience across the continent.
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 rich culture and 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 at the Catskill Mountain Foundation

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

Mountain Cinema

MOUNTAIN CINEMA

DOCTOROW CENTER
FOR THE ARTS
7971 Main Street
Hunter, NY 12442

ORPHEUM FILM & PERFORMING ARTS CENTER
6050 Main Street
Tannersville, NY 12485

MARCH FILMS

These are some of the films we will show in March. The schedule changes each week. Shows open on Friday and run through Sunday.

SCHEDULE SUBJECT TO CHANGE. Please call 518 263 4702 or visit www.catskillmtn.org for the most up-to-date schedule.

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

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

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

A HIDDEN LIFE
(RATED PG-13, 174 MINS)
DIRECTED BY TERRENCE MALICK
STARRING: ROMAN GRIFFIN DAVIS,
THOMASIN MCKENZIE,
SCARLETT JOHANSSON
The Austrian Franz Jägerstätter, a conscientious objector, refuses to fight for the Nazis in World War II. 2/28/20-3/8/20 Friday 7:30; Saturday 4:00 & 7:30; Sunday 7:30

“A sombre spiritual war epic which surges up to claim its place among the director’s most deeply felt, sturdily hewn achievements.”
—Tim Robey, The Telegraph (UK)

INCITEMENT
(UNRATED, 123 MINS)
DIRECTED BY YARON ZILBERMAN
STARRING: YEHUDA NAHARI HALEVI,
AMITAY YAISH BEN OUSILIO, ANAT RAVNITZKI
Details the year leading to the assassination of Israel’s Prime Minister, Yitzhak Rabin (1922-1995), from the point of view of the assassin. 3/13/20-3/22/20 Friday 7:30; Saturday 4:00 & 7:30; Sunday 7:30

“A chilling portrait of how fanaticism can grow and be enabled, this is a matter-of-fact film that moves with an awful inexorability toward its foregone conclusion.”
—Kenneth Turan, Los Angeles Times
DOCTOROW CENTER FOR THE ARTS
7971 Main Street, Village of Hunter

THE SONG OF NAMES
(RATED PG-13, 113 MINS)
DIRECTED BY FRANÇOIS GIRARD
STARRING: CLIVE OWEN, TIM ROTH, JONAH HAUER-KING
Several years after his childhood friend, a violin prodigy, disappears on the eve of his first solo concert, an Englishman travels throughout Europe to find him. 2/28/20-3/8/20  Friday 7:15; Saturday 4:15 & 7:15; Sunday 2:15, 4:45 & 7:15

“It’s a profound, affecting and beautifully told chronicle of faith, family, obsession and the language of music.”
—Gary Goldstein, Los Angeles Times

ONCE WERE BROTHERS: ROBBIE ROBERTSON AND THE BAND
(RATED R, 100 MINS)
DIRECTED BY DANIEL ROHER
STARRING: MARTIN SCORSESE, BOB DYLAN, GEORGE HARRISON
A confessional, cautionary, and occasionally humorous tale of Robbie Robertson’s young life and the creation of one of the most enduring groups in the history of popular music, The Band. 3/13/20-3/22/20  Friday 7:15; Saturday 4:15 & 7:15; Sunday 2:15, 4:45 & 7:15

“All music documentaries are subjective in that they’re the most engrossing to those the most into the music. But for the right fan, Roher’s lovely leafing through musical history will be touching and at times thrilling.”
—Roger Moore, Movie Nation

THE TRAITOR
(RATED R, 145 MINS)
DIRECTED BY MARCO BELLOCCCHIO
STARRING: PIERFRANCESCO FAVINO, LUIGI LO CASCIO, FAUSTO RUSSO ALESI
The real life of Tommaso Buscetta, the so-called “boss of the two worlds,” the first mafia informant in Sicily in the 1980s. 3/27/20-4/5/20  Friday 7:15; Saturday 4:15 & 7:15; Sunday 2:15, 4:45 & 7:15

“Belloccchio’s approach to the story is at once coolly objective—the movie is part biopic, part courtroom procedural—and almost feverishly intense. He has a historian’s analytical detachment, a novelist’s compassion for his characters and a citizen’s outrage at the cruelty and corruption that have festered in his country for so long.”

OTHER FILMS WE MAY SHOW

BAD BOYS FOR LIFE
(RATED R, 124 MINS)
STARRING: WILL SMITH, MARTIN LAWRENCE
The Bad Boys Mike Lowrey and Marcus Burnett are back together for one last ride in the highly anticipated Bad Boys for Life.

BIRDS OF PREY
(RATED R, 109 MINS)
STARRING: MARGOT ROBBIE, ROSIE PEREZ, MARY ELIZABETH WINSTEAD
After splitting with the Joker, Harley Quinn joins superheroes Black Canary, Huntress and Renee Montoya to save a young girl from an evil crime lord.

THE CALL OF THE WILD
(RATED PG, 100 MINS)
STARRING: HARRISON FORD
A sled dog struggles for survival in the wilds of the Yukon.

DOLITTLE
(RATED PG, 101 MINS)
STARRING: ROBERT DOWNEY JR., ANTONIO BANDERAS
A physician discovers that he can talk to animals.

DOWNHILL
(RATED R, 86 MINS)
STARRING: JULIA LOUIS-DREYFUS, WILL FERRELL
Barely escaping an avalanche during a family ski vacation in the Alps, a married couple is thrown into disarray as they are forced to reevaluate their lives and how they feel about each other.

THE GENTLEMEN
(RATED R, 113 MINS)
STARRING: MATTHEW MCCONAUGHEY
A British drug lord tries to sell off his highly profitable empire to a dynasty of Oklahoma billionaires.

ONWARD
(RATED PG)
STARRING: CHRIS PRATT, JULIA LOUIS-DREYFUS
Set in a suburban fantasy world, two teenage elf brothers embark on a quest to discover if there is still magic out there.

SONIC THE HEDGEHOG
(RATED PG, 100 MINS)
STARRING: JIM CARREY, ADAM PALLY, JAMES MARSDEN
A cop in the rural town of Green Hills will help Sonic escape from the government who is looking to capture him.

PICK UP A FREE MOVIE CLUB PASS!
Purchase 11 tickets, get the 12th FREE!
(Plus opportunities to score some free ice cream and popcorn!)
Stop by the Mountain Cinema during showtimes to join!

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

A Tribute To

Abbey Road

Scott Petito, Music Director

Saturday, May 9, 2020 @ 7:30 pm

Orpheum Film & Performing Arts Center
6050 Main Street, Tannersville, NY 12485

A Tribute to The Beatles’ Masterpiece, featuring award-winning composer, producer, and engineer Scott Petito and some of the best musicians from the Hudson Valley and beyond.

Tickets purchased ahead: $35
At the Door: $40

Tickets available at catskillmtn.org or 518 263 2063

ONLINE REGISTRATION IS NOW OPEN!
www.sugarmaples.org | www.catskillmtn.org
On Instagram: @Sugarmaples.center

WEEKLY CERAMICS CLASSES

BASICS & BEYOND
Instructor: Susan Bogen
June 24 to August 26
Wednesdays 1:30pm to 4:30pm

CLAY FOR SENIORS
Instructor: Susan Beecher
June 24 to August 26
Wednesdays 10:00am to 1:00pm

EXPRESSIONS & SODA FIRING
Instructor: Kenyon Hansen
July 16 to July 21 9:30am to 5:00pm

SOME ASSEMBLY REQUIRED
Instructor: Chris Pickett
July 16 to July 21 9:30am to 5:00pm

FLASHING & FUMING: SPECIAL EFFECTS WITH RAKU
Instructors: Randy Brodnax & Don Ellis
July 23 to July 28 9:30am to 5:00pm

HISTORY IN OUR HANDS
Instructors:
Jeff Oestreich & Susan Beecher
July 30 to August 3 9:30am to 5:00pm

FIRED THE SALT KILN
Instructor: Jack Troy
August 6 to August 11 10:00am to 4:00pm

SLAB BUILT POTTERY: FROM FLAT TO FORM
Instructor: Bill Griffith
August 13 to August 18 10:00am to 4:00pm

VOLUMETRIC IMAGE TRANSFER
Instructor: Forrest Middleton
August 20 to August 24 9:30am to 5:00pm

MARRYING FORM AND SURFACE
Instructor: Brenda Quinn
August 27 to September 1 9:30am to 5:00pm

MOSAICS
MAGNIFICENT MOSAICS
Instructor: Cynthia Fisher
July 24 to 26 9:30am to 5:00pm

PAINTING
CHINESE BRUSH PAINTING
Instructor: Linda Schultz
June 27 to 28

IMPRESSIONIST PLEIN AIR PAINTING
Instructor: Dimitri Wright
August 28 to 30 10:00am to 4:00pm

FABRIC MARBLING INTENSIVE
Instructor: Natalie Stopka
August 8 to 9 10:00am to 4:00pm

INTRO TO RIGID HEDDLE
Instructor: Teresa Curtiss
August 1 to 2 10:00am to 3:00pm
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

BENEFACCTOR $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
2020 PERFORMING ARTS SEASON

TICKETS ARE NOW ON SALE! VISIT CATSKILLMTN.ORG

JANUARY
Zvi Dance in a performance of MAIM (Water in Hebrew)
Saturday, January 18 @ 8:00pm
Orpheum Film & Performing Arts Center

MARCH
Russian National Ballet: The Sleeping Beauty
Saturday, March 28 @ 7:30pm
Orpheum Film & Performing Arts Center

APRIL
Windmill Theatre Co.: “BEEP”
Wednesday, April 22 @ 3:45pm
Thursday, April 23 @ 4:30pm
Doctorow Center for the Arts

MAY
A Tribute to “Abbey Road,” by The Beatles
Scott Petito, Music Director
Saturday, May 9 @ 7:30pm
Orpheum Film & Performing Arts Center

“Chopin Inspirations and Influences”
Pierre Goy, Fortepiano
Sunday, May 24 @ 8:00pm
Doctorow Center for the Arts

JUNE
The Double Distress:
A Dramatick Evening in London circa 1700
Featuring the Labyrinth Baroque Ensemble
Richard Kolb, Music Director
Saturday, June 13 @ 8:00pm
Doctorow Center for the Arts

Garth Fagan Dance: 50th Anniversary Tour
Saturday, June 20 @ 7:30pm
Orpheum Film & Performing Arts Center

JULY
OMNY Taiko Drummers
Saturday, July 4 @ 6:30pm
Orpheum Film & Performing Arts Center
Sunday, July 5 @ 2:00pm
Windham Civic & Performing Arts Center

Catskill Mountain Foundation Annual Benefit
Saturday, July 11 @ 6:00pm
Orpheum Film & Performing Arts Center

AUGUST
Manhattan in the Mountains Faculty Concert:
Thunder in the Mountains
Saturday, August 1 @ 8:00pm
Doctorow Center for the Arts

Time for Three
Saturday, August 8 @ 8:00pm
Doctorow Center for the Arts

SEPTEMBER
Tapestry: The Carole King Songbook
Featuring Suzanne O. Davis
Saturday, September 5 @ 7:30pm
Orpheum Film & Performing Arts Center

OCTOBER
No Strings Marionette Company: “Treasure Hunt”
Thursday, October 15 @ 7:30pm
Orpheum Film & Performing Arts Center

NOVEMBER
Phoenicia Playhouse: “Lend Me a Tenor”
Saturdays, November 7 & 14 @ 7:30pm
Sundays, November 8 & 15 @ 2:00pm
Orpheum Film & Performing Arts Center

Windham Festival Chamber Orchestra:
Music for Harp and String Orchestra
Robert Manno, Conductor
Jacqueline Kerrod, Harp • Sato Moughalian, Flute
Saturday, November 28 @ 8:00pm
Doctorow Center for the Arts

DECEMBER
The Nutcracker
Friday, December 11 @ 7:30pm
Saturday, December 12 @ 2:00pm & 7:30pm
Sunday, December 13 @ 2:00pm
Orpheum Film & Performing Arts Center
The Catskill Mountain Foundation presents

WINDMILL THEATRE CO
From Adelaide, Australia

BEEP

A slightly sideways tale about unexpected friendship.

Wednesday, April 22 @ 3:45 pm
Thursday, April 23 @ 4:30 pm

In Mort’s village everything has its place, every day is the same and everyone likes it that way. Until one morning, crash, boom, bang...down comes Beep. What is this annoying interruption to Mort’s breakfast and the village’s daily routine? Who is this noisy robot, and how will she find her home? When Beep runs into trouble, will Mort and the other villagers be able to help her? For Grades PreK through 3rd.

Doctorow Center for the Arts
7971 Main Street, Hunter, NY 12442

Tickets purchased ahead: $10; $7 students
At the Door: $12; $7 students

Tickets available at catskillmtn.org or 518 263 2063

## MARCH EVENTS AT A GLANCE

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<td>(S) MAR 1</td>
<td>THE SONG OF NAMES</td>
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<td>(F) MAR 6</td>
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<td>(S) MAR 7</td>
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<td>(S) MAR 8</td>
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<td>(F) MAR 13</td>
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<tr>
<td>(S) MAR 14</td>
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<td>INCITEMENT</td>
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<tr>
<td>(S) MAR 15</td>
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<tr>
<td>(F) MAR 20</td>
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<td>(S) MAR 21</td>
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<td>(S) MAR 22</td>
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<td>(F) MAR 27</td>
<td>THE TRAITOR</td>
<td>OPENING RECEPTION: STREET SCENES ON MY MIND</td>
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<td>RUSSIAN NATIONAL BALLET: SLEEPING BEAUTY</td>
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<td>(S) MAR 29</td>
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<td>(F) APR 3</td>
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<td>(S) APR 4</td>
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<td>(S) APR 5</td>
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</table>

*Full film schedule was not available at press time. New films start every Friday, and run through Sunday. Schedule subject to change.*

Please call 518 263 4702 or visit www.catskillmtn.org for the most up-to-date schedule and to sign up for e-mail updates so you can get the newest schedule delivered to your e-mail box each week!

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