Catskill Mountain Region

GUIDE

MARCH 2021
COMPLIMENTARY

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This event is made possible in part through the support of the Jarvis and Constance Doctorow Family Foundation, Greene County Council on the Arts, d/b/a CREATE, and Stewarts Shops.
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On the cover:
Sesame Crusted Tofu, by Chef Radha Tabak
TWENTY-ONE TREES is published by the Mountain Top Arboretum

Mountain Top Arboretum in Tannersville has published Twenty-One Trees, a beautiful book that connects the twenty-one trees species used in the Arboretum’s Education Center to their appearance in the Arboretum forest. Through the exquisite photography of Rob Cardillo, each tree—its bark, leaves, flowers and fruit—is visually explored as it changes through the seasons. The book was designed by Neil Binkley and edited by Hannah Fries.

The book includes a foreword by Rick Darke and chapters on the Arboretum’s geology by Robert and Johanna Titus, Forest History by Michael Kudish, the Twenty-One Trees by Larry McCaffrey, the Timber Frame Education Center by architect Jack Sobon, and the Education Center Landscape Design by landscape architect Jamie Purinton.

Twenty-One Trees is available at the Deer Mountain Inn, 790 Co Rd 25, Tannersville, NY and at Sundry, 6036 Main St, Tannersville, NY. You may also order a copy by mail: please mail a check for $30, plus $5 shipping/handling ($35.00 total) to: Mountain Top Arboretum, PO Box 379, Tannersville NY 12485

Proceeds from your purchase go directly toward: increasing year-round programming to inspire and educate visitors about the science of horticulture and land stewardship; furthering outreach and environmental education aimed at engaging local youth; and planting, care and showcasing of beautiful native trees, shrubs, grasses and flowers.
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March 2021 • GUIDE 7
I think people reflect differently at different times. Since I like the visual arts so much, I often question, How did we get here? Whether you think Modern Art began with Millet, Van Gogh or Manet, it’s fascinating to follow what happened in the 20th century: although many folks would agree that Pablo Picasso is still the overarching influence, we definitely live more in Duchamp’s world than Picasso’s.

I believe that the growth in any art form, though documented usually by the work of dynamic individuals, is cumulative and a result of the collective efforts of many.

There isn’t any celebration of the visual arts via a Visual Arts History Month, but we are fortunate that during Jimmy Carter’s administration, March was declared, Women’s History Month! That February is Black History Month, means it’s a great opportunity to combine the two and pause to focus on Black Women Poets as part of this enriching period of study and reflection.

It’s also timely to do this now, in concert with the buzz created by Ms. Amanda Gorman’s poem, The Hill We Climb, written and performed for the Biden/ Harris inaugural on January 20. It seems she has single-handedly reignited a national conversation on poetry, which, I believe, can be attributed to not only the content of her poem but also the cadence and beauty with which it was delivered.

But, how did we get here? We can’t justify a discussion on contemporary poetry without first acknowledging the encompassing influence of the French poet, Charles Baudelaire, along with Rimbaud and Mallarmé who followed in his footsteps. In America, from the same period, Emily Dickinson and Walt Whitman became pillars of American verse. I would also add Gertrude Stein, the American writer who lived most of her adult life in Paris, to this list of distinguished writers who distinctly showed us new ways of what a poem could be: from what was written about, how the words were placed on the page and how language can challenge the way in which we think about ourselves and the world we occupy.

I think the best art is a reflection of a conversation one has with oneself, but it’s also appropriate to examine the context of what was happening during the period a specific piece was created.

Clockwise from left: t’ai freedom ford, photo by Dominique Sindayiganzu; Morgan Parker, photo by Rachel Eliza Griffiths; Angel Nafis, photo by Justin J. Wee

An Appreciation of Black Women Poets

By Robert Tomlinson
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(next to the Orpheum Film & Performing Arts Center)

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created. No one can doubt the important influence of motion pictures on Picasso's cubistic paintings. Nor can we neglect the overwhelming response to World War One's scale of catastrophic violence as it led to, in reaction to devastating warfare, the invention of DADA and the Surrealist's need to embrace absurdity as a viable means of coping with intentional death on such a large scale. Gertrude Stein's ingenious play with words allows us to exist in the safety of our private world while we attempt to rejoin the world gone mad in an effort to find truths and maintain our sanity.

Zora Neale Hurston (1891-1960) was an American writer, anthropologist and filmmaker who was one of the first black women to achieve international acclaim for her book, *Their Eyes Were Watching God*, in 1937. Her ethnographic research made her a pioneer writer of “folk fiction” about the black South, where she illuminated the beauty of black lives surviving under the constant threats of racial injustice.

Pulitzer prize winning poet, Gwendolyn Brooks (1917-2000) also reported on black lives/ordinary folks in her community with searing honesty and tireless joy:

*We real cool. We Left school. We Lurk late.*
*We Strike straight. We Sing sin. We Thin gin.*
*We Jazz June. We Die soon.*

Although there are many other well known and admired black women poets in America such as Audre Lorde, Lucille Clifton, Rita Dove, Nikki Giovanni, Alice Walker, June Jordan, Claudia Rankine, Toni Morrison and American Poet Laureate Tracy K. Smith, the most familiar one is probably Dr. Maya Angelou. The story of her private life reveals a person with determination and grit with an ability to transform continued hardships through her writing into grace with candor and keen insights on the plight of black women in a racist society.

I’d like to mention the work of three lesser known but valuable poetic voices: Morgan Parker, t’ai freedom ford and Angel Nafis. All three poets find strength and inspiration in their local communities, creating personal narratives that encompass the relevant issues of our time.

I first discovered t’ai freedom ford’s poetry through her book, *How To Get Over*, published by Red Hen Press in 2017. Her poems read like conversations, as if the two of you were walking down a Brooklyn street huddled in a private discussion, where she is confiding in you all of her pressing concerns, both private and social, the issues that are both annoying her and inciting outrage. The two primary themes in the book are arranged in separate groups of poems, *past life portrait* and *how to get over*, the former is historical, the later, strategic. Both are filled with longing, grief and a strange acceptance that allows the author to endure and transform her circumstances into works of insight and wisdom. From, *how to get over, Icarus as woman,*

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gather loose ends, tie in a bundle
kindle with rumor, humor them into a fiery hymn
consider flight, then reconsider on account of a broken wing.

push children from swings, remember effortless delight
shadowbox colors purpling the horizon foolish
go home smelling of night: all smoke and wonder…

From the same Brooklyn bookstore that I found ford’s, *how to get over*, I discovered Angel Nafis’s book, *BlackGirl Mansion*, first printed in 2012 by Red Beard Press. Ms. Nafis is a New York poet, educated at Hunter College and is a Cave Canem fellow, the recipient of a Millay Colony residency, an Urban Word NYC mentor, and the founder and curator of the Greenlight Bookstore Poetry Salon. In 2011 she represented the LouderArts poetry project at both the Women of the World Poetry Slam and the National Poetry Slam. With poet Morgan Parker, she runs The Other Black Girl Collective, an internationally touring Black Feminist poetry duo. Facilitating writing workshops and reading poems globally, she lives in Brooklyn with artist, writer, and musician Shira Erlichman. In 2016, Nafis was a recipient of the Ruth Lilly and Dorothy Sargent Rosenberg Poetry Fellowship from the Poetry Foundation.

There are many aspects to Nafis’s work that are likable and devastating. She’s fearless and uninhibited in her willingness to not remain bound by preconceived structures of conventional poetry. Great poets often address large issues through personal observations and private narratives. Here’s a section from a poem that is almost danceable in its cadence, *Be Blk! for/after Avery R. Young:*

*Be Crucifixion Blk!*
*Be everything remind me of my daddy Blk!*
*Fried, dyed, and laid to the side, Blk!*
*Everybody’s Goddaughter Blk!*
* Been an auntie since I was six, Blk!*
*Don’t like my name in your mouth, Blk!*
*Teeth can’t get no whiter, Blk!*
*Can’t believe my bones is white, Blk!*
*Dark as the elbow skin, Blk!*
*Elbow grease for blood, Blk!*
*Want proof I’m Black, Blk!*
*The only thing blacker than black is gold, Blk!*
*Diamonds and pearls, Blk!*
*All I can do is offer you my love, Blk! …*

Morgan Parker has received a lot of attention for her two books, *There Are More Beautiful Things Than Beyoncé* and *Magical Negro*. The praise is accurate and substantial. From Buzzfeed:

“Parker’s poetry is a sledgehammer covered in silk, exposing black women’s vulnerability and power and underscoring what it means to be magical and in pain.”
Ms. Parker’s language is not gritty, she doesn’t incorporate conversational slang or bait the reader with street smarts. She is careful, her work is deliberate, a slow reveal in a quiet way. Here’s part 4 of the poem, *The History of Black People*:

*If you cut open my heart it would be midnight at the greatest party of all time: a miniature Shawn Carter and Audre Lorde, feasting on difference. Uppity Negroes and Highfalutins and Tyrones, Rick James appearing before Judge Joe Brown, grandaddies eating fruit over the sink, Bernie Mack growling, America, Let’s Talk. I never went to recess because I don’t play. I never learned to swim but I went swimming. I make my enemy disease in my blood. I never believed in love. I carry us all in me, drag my hooves in tall grass and breathe when I am full, bask in a real feel-good fugitive moment. Even the sun yawns when I pray.*

What do we look for in a successful work of art? Authenticity and a personal revelation that we can recognize and sink our teeth into. Angel Nafis, t’ai freedom ford and Morgan Parker offer the reader the opportunity to reflect on who we are, how we became who we are and invite the question, who do we want to become?

---

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Step in the front door and feel at home in this wonderful, well maintained home. First floor has a living room with lovely woods floors and wd. burning fireplace, move right into a light, bright dining room with views and then the well sized kitchen w/ plenty of cabinets. Lg. master with upgraded bath, plenty of storage space. Second floor consists of 2 lg. bedrooms & yet another upgraded bath w/ tile shower & plenty of storage. Lots of closets on this level. The first level also has a separate space with full bath and efficiency kitchen, walk in closet, this 900 sq. space can be your office, classroom, in law apt, or bring you income as a rental. Lovely covered front porch, large deck in the rear. Full large poured concrete basement with entrance from the home or the very large 2 car garage. Again, plenty of storage space but there is more, a 12’x12’ shed and a wonderful tree house. This property is very well landscaped, sits off the road for privacy. a must see great for children. Would be perfect for AirBnb rentals. 

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Explore the work of these and other poets at the new Book Nook in Kaaterskill Shoppe, located at 6042 Main Street in Tannersville. Hours are Friday through Sunday from 11 am to 6 pm. For more information, call 518 589 7500 or visit the shoppe's new website at kaatart.catskillmtn.org.
Aba’s Falafel
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Rhinebeck, NY 12572
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abasfalafel.com
An intimate and casual Middle Eastern restaurant in the heart of Rhinebeck village, open daily for lunch. Aba’s is famous for their simple yet flavorful menu offering falafels, hummus, sabich, salads, soup and their special lemonade. Spicy condiments are available for those with a hot palate, as well as Turkish coffee, baklava, and almond tea. Using organic chickpeas, everything is homemade fresh to order. Vegan with plenty of gluten-free options. Indoor and outdoor sidewalk seating, with heaters for cold days. Keeping it simple, fresh and healthy. Eat-in or take out.

Binnekill Tavern
746 Main St.
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845 586 4884
binnekilltavern.com
Binnekill Tavern, located in the center of Margaretville, is a warm, friendly tavern featuring “Mountain Comfort Food”. The dining room provides riverside views and a large copper fireplace. The kitchen expertly cooks modern tavern classics like Lamb Meatloaf, Pork Schnitzel, Shrimp Cocktail, burgers, homemade soups, daily seafood specials and much more. The Tavern serves an extensive list of inventive hand-crafted cocktails, local beers on tap and a well curated wine list. Open for dinner Thursday-Sunday and lunch Saturday and Sunday. Country Casual. Reservations recommended.

Quick Pickled Cumin Carrots
Chef Bryan Calvert,
Tito Bandito’s Taco & Tequila Bar, Pine Hill
This is one of the most versatile staple condiments in my kitchen. It adds a crunchy zip of brightness to heavy, rich dishes like barbecue and braised meats, and livens up sandwiches, burgers, and creamy soups.

Shred the carrots lengthwise into ribbons using a sharp vegetable peeler. Place the ribbons in a heatproof glass bowl. Heat a 2-quart pot over medium heat. When the pot is warm, add the cumin seeds and toss frequently until they start to barely smoke, about 3 minutes. Carefully add the vinegar (it might splatter a bit), along with 1 cup of water, the peppercorns, garlic, salt, and mirin and bring to a boil. Pour the hot pickling liquid into the bowl of carrot ribbons. Cool uncovered at room temperature for 30 minutes to 1 hour (the longer the better). Store the carrots and pickling liquid in an airtight container in the refrigerator or at room temperature.

1/2 pound unpeeled heirloom carrots (or peeled standard carrots), washed
1 teaspoon cumin seeds, slightly crushed
1/2 cup rice wine vinegar
1 teaspoon whole black peppercorns
1 garlic clove, peeled and smashed
2 teaspoons fine sea salt
2 tablespoons mirin or light honey
Lemon Tahini Dressing
Chef Marianna Leman, Executive Chef & Owner Albergo Allegria Hotel & Breakfast Restaurant, Windham

Creamy, tangy, and dairy-free… All around deliciousness! Versatile for burgers, oven-roasted veggies, traditional salad dressing, or my favorite, with breakfast eggs like the ones at the right.

Whisk together tahini and lemon juice, either by hand vigorously, or by pulses in a food processor. Add water (less or more for your desired consistency … I personally like the 1/2 c amount). Add remaining ingredients and blend and pulse, or whisk, until combined. Enjoy and tag us in your posted pics @albergoallegria.

3/4 cup premium tahini (We use the Mighty Sesame Co. I would not substitute here as not all tahini is created equal)
3/4 cup fresh lemon juice (Yes, fresh squeezed. Culinary hint: zest clean lemons first onto parchment paper. Store in labeled zip-lock bag in freezer. Whenever you need zest, you got it)
1/2 c water
1 tsp sea salt (We fresh-crack ours in a salt mill that houses pink salt rocks)
1 tsp Agave (A delicious low glycemic-index natural sweetener)
3 drops of lemon oil (We use Young Living or Melaleuca brands)
1 drop of black pepper oil (We use Young Living or Melaleuca brands)
To make the French Toast
In a bowl, whisk together the cinnamon, nutmeg, maple syrup, eggs, milk and vanilla extract.

Dip bread in egg mixture, and let soak for 1 minute.

In a large skillet, melt the butter over medium heat. Carefully place custard-soaked bread into hot skillet and fry until golden brown, then flip to cook the other side.

To assemble the sandwich:
Place bacon in a large skillet over medium heat, and drizzle maple syrup on top. Cook, turning frequently until crisp and caramelized.

Wipe the skillet clean, and then melt butter over medium heat and fry eggs to desired doneness.

Transfer one slice of french toast to a plate, top with two slices of bacon and two fried eggs, and place another slice of french toast on top.

Maple Bacon French Toast Breakfast Sandwich
Chef Andrew Spielberg, Gracie’s Luncheonette, Leeds
This sandwich is a perfect example of the sum being greater than its parts; and it works because the combination of flavors are breakfast classics. Crisp and custardy, sweet and salty—this breakfast sandwich will be a favorite!

<table>
<thead>
<tr>
<th>French Toast:</th>
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<tbody>
<tr>
<td>1 tsp ground cinnamon</td>
</tr>
<tr>
<td>1/4 tsp ground nutmeg</td>
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<tr>
<td>2 Tbsp maple syrup</td>
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<tr>
<td>4 eggs</td>
</tr>
<tr>
<td>1/4 cup milk</td>
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<tr>
<td>1/2 tsp vanilla extract</td>
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<tr>
<td>4 Tbsp butter</td>
</tr>
<tr>
<td>8 slices brioche or white bread</td>
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<table>
<thead>
<tr>
<th>Sandwich:</th>
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</thead>
<tbody>
<tr>
<td>1 Tbsp maple syrup</td>
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<tr>
<td>8 slices bacon</td>
</tr>
<tr>
<td>1 Tbsp butter</td>
</tr>
<tr>
<td>8 eggs</td>
</tr>
</tbody>
</table>
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Porch pickup for take out orders from 5 to 7 pm on Sunday.

Chef Deanna has been on the cutting edge of the sustainable food industry for over 15 years. Surrounded by farmers and local food makers, Chef Deanna creates beautiful dishes using her Sicilian heritage and her love of everything sweet and savory.

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Enchanted Cakes
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enchantedcakesinc.com
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Enchanted Cakes is a locally owned bakery. You can walk in to grab a cookie or slice of cake for dessert, or place an order. We specialize in sculpted and intricate cakes, as well as weddings, or simple small birthday cakes. You have the ability to start your order on our website, or call to speak with the Pastry Chef directly. We also serve coffee, tea and cold beverages, including milk, if you’re a cookie dunker. Check out previous works of edible art on Facebook and Instagram.

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

Gnocchi:  
4 medium potatoes  
1 cup 00 flour  
1 egg, lightly beaten  
1/2 cup grated parmesan  

Basil Marinara Sauce:  
1 medium onion, diced  
2 cloves garlic  
crushed tomatoes  
salt & pepper  
olive oil  
2 tablespoons butter  
fresh basil  

Gnocchi: Boil the potatoes, skin on, until tender, about 30 minutes. Let the potatoes cool slightly, then peel and grate or mash well. On a floured surface, combine the potato and flour and make a well in the center. Add egg and cheese to the well and combine all ingredients. On a well floured surface roll out and cut the dough into bite-size pieces, then score with a fork or gnocchi board. Bring a large pot of salted water to a boil. Cook gnocchi until tender, stirring occasionally, about 4-6 minutes. Drain well.

Basil Marinara Sauce: Saute onion and garlic in olive oil on low for about 3 minutes. Add crushed tomato, salt and pepper to taste. Cook on low for about 30 minutes. Finish with a half a bunch of fresh basil and the 2 tablespoons of butter. Serve over the gnocchi and enjoy!
Chef Profile
Lauren Stein
Enchanted Cakes, Kingston

Lauren Stein of Enchanted Cakes in Kingston knows that sometimes the sweetest things come from unexpected places, and that if you combine what you know with what you love, you can create a little magic.

“I grew up baking with my mom,” she says. “Every holiday, we would spend in the kitchen together baking breads and cookies. When I had sleepovers, I was the one running down to the kitchen at 2 am, whipping up a batch of cookies for my friends.”

As she got older, though, baking was just something she did for fun. “Art was really my main focus, and in school math and science were my best subjects.” She later went to school for graphic design and civil engineering … and eventually realized that she could combine her love of baking with her skills in art, math and science, to become a pastry chef. So off to the French Pastry School at the Cordon Bleu in Chicago she went. After graduation, she worked in a cake shop and then returned home to Kingston, where she started making elaborate cakes for friends and family while working as the Pastry Chef at The Terrapin, in Rhinebeck.

Lauren opened Enchanted Cakes in July of 2016. The shop is located on the downtown Strand, looking out into the Rondout. “I love that I can look outside and see the creek,” she says And her customers love it too … what could be better than eating a slice of cake while looking at the waterfront? And she offers not just cakes: there are cookies, cupcakes and other sweets … and, of course, the cold milk or hot coffee to wash it down.

Lauren’s cakes, available for any occasion, are pretty spectacular: check out the gallery on her website, or her Instagram page, for samples of what she can do for you. “With my decorating and sculpting, there’s nothing I’ve ever turned down. I’m always willing to push the limits of designs and what people want.” Her recipes are tried and true favorites that everyone loves: “I like to stick with old school classic recipes. My tira misu cake is one of my top sellers. People also love my lavender cake with either a lemon curd or strawberry filling, and a cream cheese icing.”

To learn more or book a consultation, visit EnchantedCakesInc.com or call 845 331 0935. Or stop by the bakery Wednesday through Saturday and have a taste!

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Signature Mac & Cheese
Hunter Mountain Brewery, Hunter

Boil 1-2 lb radiatori pasta in salted water. We make our signature Beer Cheese Sauce with vegetable broth, grated sharp white cheddar cheese, gruyere cheese and cream, seasoned with celery salt and parsley. Toss the pasta in a pan, add beer cheese sauce to soak it thoroughly and let it simmer to thicken up a bit. Scoop the mixture into a casserole and top it off with a layer of shredded mozzarella cheese and slices of sharp white cheddar cheese. Put the pan in pre-heated oven (350 F) and let the good stuff melt on the top and it is ready to serve.
Hickory Hill Market
5200 NY-23
Windham, NY 12496
hickoryhillmarket.com
518 734 6300
A must-stop on the way to the mountain, or to pick up that last minute item you forgot for your Holiday dinner. Featuring a beer cave with nearly 200 varieties of brews and micro-brews; all of your grocery and convenience needs, including fresh vegetables and produce; a full deli counter with a full line of Boars Head products for all your deli needs; sandwiches, salads and personal pizzas to go; hand-dipped ice cream and milkshakes; and of course gasoline for the ride home. Visit our website for daily specials and online ordering.

Higher Grounds Coffee Co.
61 NY-296
Windham, NY 12496
facebook.com/highergroundswindham
highergroundorder.com
518 734 4120
A small, quaint and cozy cafe featuring unique sandwiches, fresh baked goods, breakfasts, salads, soups, smoothies, ice cream seasonally, and of course, coffee and espresso! We work our hardest to put love and soul into our food. Our hope is that it translates into the taste, and you leave here feeling appreciated, comfortable and, most importantly, full and happy. Open daily from 7 am to 6 pm. Order online at highergroundorder.com

Hunter Mountain Brewery
7267 Route 23A
Hunter, NY 12442
HMBCatskills.com
518 263 3300
Hunter Mountain Brewery has been serving our customers and community for five years. Our restaurant offers pub-style food, Indian Cuisine and Sushi. We have a full bar, gift shop items and a variety of our own beers.

Hunter Mountain Brewery staff and management has been successful in offering a safe spot during this pandemic for our patrons. Being a family-owned business we prioritize our guests’ health and safety, and we are fully committed to get through these tough times together. We thank all our frontline workers for their service to keep our communities safe.

We are open for limited capacity dine-in, offering take-out, delivery via catskillsdelivery.com and beers to go in four packs/growlers. Cheers!

Jägerberg Beer Hall & Alpine Tavern
7722 Main Street
Hunter, NY 12442
jagerberghall.com
518 628 5188
Jägerberg Beer Hall & Alpine tavern serves updated versions of your favorite German and alpine classics. Located on Main Street in Hunter, directly
across from Hunter Mountain Ski resort, Jägerberg is the perfect location for après ski or après hike food and drink. We feature imported German and local NYS beer and wine. Our cocktail menu features unique cocktails made with hard-to-find European spirits. We currently offer indoor dining at 50% capacity per NYS COVID guidelines. Reserve a table or order take-out on our website jagerberghall.com

Jessie’s Harvest House
5819 Main Street
Tannersville, NY 12485
jessiesharvesthouse.com
518 589 5445
Jessie’s Harvest House Restaurant and Lodge is a warm and comfy restaurant and lodge that features a delicious menu of rustic American style cuisine with locally sourced ingredients from the beautiful offerings of the Catskills. Call us to inquire about our NEW outdoor igloo dining!

Crispy Chickpeas with Rosemary
Chef Bryan Calvert, Binnekill Tavern, Margaretville

2 cups cooked chickpeas, drained and dried
3 tablespoons olive oil
4 sprigs fresh rosemary, stems removed and leaves finely chopped
1 tablespoon chopped fresh chives
1/4 teaspoon fine sea salt
black pepper 4 turns
zest of 1 lemon

Preheat oven to 400 degrees.
Place the roasting dish in the preheated oven and let it heat up for 5 minutes.

In a bowl toss the salt and chickpeas together. Pour the chickpeas and oil into the warm pan.

Roast for 15 minutes, giving a stir every 5 minutes or so. After 15 minutes the chickpeas should be a nice golden brown and crunchy.

Toss in the rosemary and bake another 3 minutes until you can smell the scent of rosemary. Remove from the oven and toss in the zest, chives, and black pepper. Serve immediately.
Ginger Carrot Soup
Chef Carolann Ransaw, Carolann’s Cuisine and Catskills Perogis
carolannscuisine.com

| 1 small onion, chopped |
| 1 tbsp. olive oil |
| 1 small potato, cubed |
| 2 large carrots, chopped |
| 2 inches fresh ginger, grated |
| 2 cups vegetable stock |
| 1/4 tsp salt |
| 1/2 tsp pepper |

In a medium soup pot on medium heat, sauté the onions in oil until translucent. Add the potatoes, carrots, and ginger and sauté for 2-3 minutes, stirring constantly to avoid sticking. Add the stock, salt and pepper. Bring to a boil, then reduce heat. Simmer for 15-20 minutes, or until the vegetables are tender. With a hand blender or food processor, blend the soup until smooth (be careful with blending hot liquids). Return to pot, reheat and serve. Top with plain yogurt and chopped chives or avocado slices, a squeeze of lime and chili flakes.
Jessie’s Harvest House
Braised Lamb Shank

Chef Phil DeFalco, Jessie’s Harvest House, Tannersville

Preheat the oven to 300°F.

Heat the olive oil in a large dutch oven over medium heat. Season the lamb shanks with salt and pepper. Sear on both sides until golden brown, about 5 minutes each side. Remove from the pot and set aside.

Add the bacon to the dutch oven and sauté until crispy, about 5 minutes. Add the onions, celery, leeks, and garlic and sauté until soft and translucent, about 5 minutes. Add the tomato paste and cook for 1 minute.

Add the wine and bring to boil. Reduce the liquid by a third, about 10 minutes. Add the chicken stock, demi-glace, chipotle peppers, peppercorn, thyme, bay leaf, and juniper berry. Return the shanks to the pan and bring the liquid to a boil again.

Cover the Dutch oven tightly with foil, then cover with the lid. Place in the oven and braise until very tender, about 4 hours. Transfer the lamb to a plate and tent with foil. Strain the liquid through a fine-mesh strainer and into a clean sauce pot. Let the liquid stand for 10 minutes and skim any excess fat that rises to the surface. Serve the lamb shanks with the strained sauce.

4 small lamb shanks (4 pounds total)
1/2 tablespoon olive oil
Salt and pepper to taste
1/2 cup diced slab bacon
1/2 cup diced Spanish onions
1/2 cup diced celery
1/4 leek, green and white parts only, diced
1 clove garlic, peeled
1/4 cup tomato paste
5 cups Cabernet Sauvignon
2 cups chicken stock
1 cup demi-glace
4 canned adobo chipotle peppers
1 teaspoon black peppercorn
1 sprig fresh thyme
1 small bay leaf
1 whole juniper berry
Woodnotes Grille Brownie Sundae
The Emerson Resort & Spa, Mt. Tremper

A Gluten-Free brownie topped with house made vanilla ice cream, chocolate ganache and toasted coconut.

Gluten-free Brownie
Preheat oven to 350 degrees. Lightly spray an 8” x 8” baking pan with non-stick spray and line with parchment paper. In a bowl, combine rice flour, cocoa powder and baking soda. In a saucepan, combine the butter, chocolate chips and maple syrup. Stir constantly until chips are just melted and well combined. Do not overheat to avoid burning chocolate. Set aside to cool slightly. In a bowl, combine the vanilla and eggs. Whisk slowly into the chocolate mixture until thick and the consistency of pudding. Add the dry mixture to the chocolate mixture and mix until just combined. Pour batter into prepared pan and bake for 25-35 minutes. Allow brownies to cool before serving.

Toasted Coconut
Heat oven to 350 degrees. Line baking sheet with parchment paper. Spread the shredded coconut in even layer onto baking sheet. Bake 10-12 minutes until golden brown. Set aside until cool.

Vanilla Ice Cream
Place the bowl of the ice cream maker into the freezer and chill according to manufacturer’s instructions. In a bowl, combine all ingredients. Stir to dissolve sugar and thoroughly combine, about 2 minutes. Assemble ice cream maker and pour cream mixture into ice cream maker bowl. Churn according to manufacturer’s instructions until frozen. Spoon into 2-quart containers and freeze 3 hours or overnight.

Chocolate Ganache
Fill small pot 3/4 with water and bring to a simmer. Combine ingredients in a glass or metal bowl and place atop simmering water and stir until chocolate is melted and mixture is smooth. Remove from heat and serve.

Assembling the Brownie Sundae
Cut brownies into 9 even squares, place into separate bowls. Top each with 1 scoop of vanilla ice cream. Drizzle with warm ganache and sprinkle with shredded coconut.

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Gluten-free Brownie
3/4 cup unsalted butter, melted
½ cup maple syrup
1 cup dark chocolate chips
3 large eggs
1 Tbsp pure vanilla extract
1/3 cup rice flour
2/3 cup unsweetened cocoa powder
3/4 tsp baking soda

Toasted Coconut
1 cup shredded coconut

Vanilla Ice Cream
2 cups heavy whipping cream
1 cup whole milk
3/4 cup sugar
1 Tbsp pure vanilla extract
2 vanilla beans, split and scraped
1 tsp sea salt

Chocolate Ganache
16 ounces dark chocolate chips
1 cup heavy whipping cream
1 Tbsp espresso
Pancho Villa’s Mexican Restaurant
6037 Main Street
Tannersville, NY 12485
panchovillamex.com
518 589 5134
The Best Mexican Food this side of the Border! Pancho Villa’s is owned and operated by the Oscar and Patricia Azcue family. They have been proudly serving authentic Mexican food on Main Street in Tannersville since 1992. Rooted in tradition, their passion is sharing great food and good company. All of the traditional Mexican favorites are served here, from enchiladas and burritos to chimichangas and flautas...plus great margaritas and daiquiris! Open every day except Tuesday.

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

Radha Tabak
radhatabak.com
Chef Radha has been cooking professionally since 1999, working in kitchens in Australia, India, and the U.S.A. Radha launched her personal chef business in NYC in 2008 preparing personalized weekly meals for her clients as well as catering for dinner and cocktail events. In 2016 Radha moved to the Hudson Valley where she now caters for visitors to the area wanting a personal chef experience utilizing the seasonal, locally grown produce the valley is famous for. Radha launched her cookbook Purely Vegetarian in 2014.

The Roost
3542 Main Street
Stone Ridge, NY 12484
845 687 0022
theroostinstoneridge.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.

Buttermilk Scones
Alessandra Tecchio
Dolce, Kingston

Additions to your liking: grated orange zest, grated lemon zest, currants, dried cranberries, chocolate chips, cheddar, herbs.

Place all dry ingredients in a bowl. Add the cold butter and work into dry ingredients until it resembles breadcrumbs. Add buttermilk and vanilla. Without over mixing bring dough together. Turn it into floured surface and knead about six times. If it’s a bit dry add a tbsp of buttermilk. The dough is soft with a rough look. Roll dough into 1.5 inch thick circle. Cut out pieces with circular cutter. Repeat with the left over dough. You may use cream or melted butter to brush the scones and then sprinkle with sugar. Bake at a preheated 400 F oven for 15 minutes.
Great burgers and fries! Vegetarian and vegan options available. Craft beer on tap. Daily specials.

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

Tito Bandito’s, located in the center of Pine Hill, just minutes from Belleayre Ski Center, is the spot to warm up after a day on the mountain with modern Mexican cuisine and hand-crafted cocktails. Our menu features traditional and inventive tacos, quesadillas, burritos, and much more. The bar serves local and Mexican beer on tap, specialty margaritas, and an extensive tequila list. Check out our après ski specials and events online. Fun and casual. Indoor and outdoor seating. Take-out. Open for dinner Friday-Monday. Lunch Saturday and Sunday.

**Town & Country Liquors**
330 Route 12
Saugerties, NY 12477
townandcountryliquorstore.com
845 246 8931

Over the years our selection of wines and spirits has developed into the best in the Hudson Valley. Our friendly helpful staff is here to assist you in finding the right beverage: we have a huge selection of wines and spirits from all over the world. In-store service is available, and pre-call curbside service is encouraged. Please see our inventory online.

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

Woodnotes Grille features food you know done our way with fresh local ingredients, unforgettable flavors that hone in on the local spirit, and handcrafted cocktails that are an experience as well as a drink. We give classic entrees and your favorite drinks a little spin by adding native ingredients and innovative twists.

**Fresh Mint Ice Cream**
Chef Devin Mills
Peekamoose Restaurant & Tap Room, Big Indian

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>1 pint heavy cream</td>
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<tr>
<td>1 pint whole milk</td>
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<tr>
<td>2 cups granulated sugar</td>
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<tr>
<td>30 sprigs of mint</td>
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<tr>
<td>8 egg yolks</td>
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In a sauce pan, add milk, cream, 1 1/2 cups sugar (reserve 1/2 cup for egg yolks) and 10 sprigs (leaves and stems) of mint to a high simmer. After it simmers, remove from heat and let steep a few minutes.

In a separate bowl, whisk 8 egg yolks with 1/2 cup sugar. Temper the egg and cream mixture together by combining yolks and remaining 1/2 cup sugar in a bowl, whisking vigorously until thick and pale. Gradually add hot milk/cream mixture to yolk mixture in a thin stream, stirring constantly with a whisk. Add yolk mixture to pan, and cook over medium-low heat for 2 minutes or until a thermometer registers 160° degrees. Strain into a clean bowl set over an ice-water bath, stirring often to help it cool.

In a blender or food processor, add remaining 20 remaining mint leaves and a tablespoon (or two) of cold water. Puree until completely smooth.

Add the milk/cream/egg mixture to an ice cream machine and as it thickens, slowly add the mint puree to increase flavor and color.
The Woodstock Pub
17 Mill Hill Road
Woodstock, NY 12498
845 684 5470
Facebook: TheWoodstockPub

Occupying the site of the former Landau Grill (and before that, the original Woodstock Pub), the new Woodstock Pub opened last year after extensive renovations. New owners Chris Constant, James Constant, and Jennifer Ahearn grew up in Woodstock and bought the old drinking hole two years ago. The new Woodstock Pub serves “Pub fare with a Mediterranean flair,” with special Greek and Italian nights in honor of their heritages. Pub fare, soups, salads, burgers and sandwiches. Vegetarian, vegan and gluten-free options. Their Sweet Chili Cauliflower Wings were the winner of the 2019 Taste of Woodstock for Best Side Dish!

Windham Wine & Liquors
5448 State Route 23
Windham, NY 12496
518 734 3474

Windham Wine & Liquors is the Mountaintop’s premier destination for the best offerings of wines and spirits since 2003. Our ever-expanding selection is sure to please every palate and price range. Let us help with your special event or gift. Visit us at the West end of town. Open every day of the year except Christmas.

Easy Stuffed Chicken Breast
Chef Sophie Jones
Blue Mountain Bistro-to-Go, Kingston

Preheat oven to 375°F.

Grate zucchini, place in a colander to drain for 10 minutes, tossing with a pinch of salt. Rinse and squeeze it dry by hand or in a kitchen towel.

In a small bowl combine zucchini with cheese, half the basil (reserve remainder for sauce), panko, and a pinch of salt. Run your fingers under the skin of the chicken breasts to loosen. Spread stuffing under the skin, working it around evenly, then season entire chicken breast with another pinch of salt.

In a large ovenproof skillet, heat oil over medium-high heat before adding chicken, skin side down. Cook until golden brown, 3–4 minutes; turn over, cooking for another minute or two. Place in oven and cook until breast is firm at the thickest point and the juices run clear when pierced with a knife next to the wing bone, about 15 minutes.

When the chicken is fully cooked remove from oven and place on a serving platter. In the same pan, bring chicken stock to a boil, scraping up any browned bits. Continue cooking at high heat until sauce is reduced to about 1/2 cup. Remove from heat and whisk in lemon juice, butter, and remaining chopped basil. Add garlic confit, if using, at this point. Check seasoning. Spoon the sauce over the chicken breasts, scatter the optional roasted cherry tomatoes around, and serve.

Recipe:

- 1 small zucchini
- 4 oz plain goat cheese
- 3 tablespoons chopped fresh basil
- 2 tablespoons panko bread crumbs
- 4 chicken breasts with skin and drumette attached (aka airline breasts)
- 2 tablespoons canola oil, for sautéing
- salt

For the Sauce (optional):
- 3/4 cup dark chicken stock
- 1 teaspoon lemon juice
- 1 tablespoon butter
- 1/4 cup Garlic Confit (optional)
- salt
Chef Jeff has been working at Ohana for the last two years. He started cooking at an early age, in third grade, to help out around the house. He was baking cakes for his dad, and helping his older brother cook dinner from notes left by their mother, who would return from work to find a warm meal ready. Through high school and college (where he earned a degree in Visual Arts), Jeff worked at Onteora Park in Tannersville, for a member who showed him how to cook and serve dinner parties with taste and grace. At the same time, he was also waiting tables for a German restaurant in Big Indian.

These work experiences all led to a study of the culinary arts at the CIA in Hyde Park. After graduation, he was invited to teach Front of the House. Three years later, Jeff moved on to work at a variety of area establishments for over 40 years, serving breakfast, lunch, and dinner.

Chef Jeff opened his own business, The DAM Cafe & Deli, in Saugerties in 2007 and served his soups and special Thursday hot lunches, along with the standard deli fare, while also catering weddings, school staff meetings, and community events. Now, his hands are in crepes.

Chef Jeff’s artistic background and culinary experiences blend well together, as color and presentation are important elements in both worlds.

Ohana Cafe is located at 117 Partition Street in Saugerties. For more information, visit ohanacafeny.com or call 845 217 5750.

### Savory Crepe Filling with Chicken, Portabella Mushroom and Spinach

**Chef Jeff**  
**Ohana Cafe, Saugerties**

**Crepe Filling (enough for 8 crepes):**

- 2 Tbsp. olive oil
- 1 pound sliced portabella mushrooms
- 2 cups cooked shredded chicken
- 1 pound spinach
- 4 Tbsp. butter
- 4 Tbsp. flour
- 2 cups milk
- 1 cup chicken stock
- 1/2 cup shredded parmesan
- salt & pepper to taste

Heat oil in pan, add mushrooms and spinach and cook until mushrooms release their juices. Add chicken and remove from heat.

In a saucepan, melt butter and whisk in flour to make a roux. Cook for one minute, then whisk in milk and chicken stock. Cook until it thickens, about 2 minutes. Add parmesan cheese and season with salt and pepper. Save one cup of sauce for later. Add remainder of sauce to mushroom mixture.

Fill crepes by placing the filling in the center of the crepe, then fold two opposite sides of the crepe inwards. Plate your crepe, ladle extra sauce over the top and garnish with green onion. Can be made ahead: reheat in a 350 degree oven for about 20 minutes.
“I got my first job in a restaurant just down the road in Tannersville,” says Christie Flanagan. Now, over 20 years later, Christie is back on the Mountaintop, whipping up her new takes on classic German food as Executive Chef at Jägerberg Beer Hall & Alpine Tavern in Hunter.

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

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

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

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

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

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

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

Jägerberg Beer Hall & Alpine Tavern just celebrated their third year of serving the Mountaintop. They’re located at 7722 Main Street in Hunter, just across the road from the entrance to Hunter Mountain. Per New York State guidelines, they’re currently operating at 50% capacity for dine-in, so reservations are highly recommended. Take-out is also available during business hours. You can make reservations and order online at jagerberghall.com or by calling 518 628 5188.
Watercress & Lentil Salad
Chef Christie Flanagan
Jägerberg Beer Hall & Alpine Tavern, Hunter
This is a hearty salad for cold winter months. Feel free to add other types of fresh or dried fruit or nuts that you have available.

Salad:
1 cup uncooked black Beluga lentils
1 bunch baby watercress, torn into pieces
1/2 cup cooked smoked bacon, chopped
1/2 cup smoked fresh mozzarella, cut into small pieces
1/4 cup mixed candied nuts
1/4 dried apricots, chopped
1/4 cup dried cranberries

Maple Vinaigrette:
2 T brown sugar
1/4 cup french mustard
1/2 cup maple syrup
1/4 cup apple cider vinegar
1/4 cup olive oil
Salt & pepper to taste

Bring 3 1/2 cups of salted water to a boil. Add lentils and cook until al dente. Drain and cool to room temperature. Put bacon, cheese, nuts and dried fruit in a salad bowl. Mix in lentils, then watercress. Add dressing and toss. Serve immediately.

Irish Coffee
Joe Sheridan’s Original Recipe
Courtesy of Windham Wine & Liquors, Windham
Irish Coffee had its beginning at the time of the first Pan-American flights, at the end of World War II. Shannon International Airport, outside of Limerick, Ireland, became one of the last stops for re-fueling. It was here that the barkeep, Joe Sheridan, invented the now famous drink. He mixed coffee, brown sugar and fine whisky, then topped it with whipped cream and served it in a glass. Up until then, whisky had been served with hot tea. Delighted travelers spread the recipe all over the world. And so it is that Irish Coffee finds new fans to this day.

1 shot of Irish Blended Whisky
2 teaspoons brown sugar
Strong, hot, freshly-brewed coffee
Lightly whipped cream

Put brown sugar and Irish whisky into a coffee glass (or wine glass with extra thick walls). Add hot, strong coffee, filling the glass up to 1/3 inch (1cm) from the top. (We suggest pouring the coffee over a spoon into the glass to lead off the heat). While the coffee settles, lightly whip the cream so that it is aerated but not thick. Pour the cream over the back of the spoon, held just above the coffee. If the cream is not aerated, it will not float. Please serve without a spoon or straw. The cream mustache is the desired effect when drinking Irish Coffee!
Strozzapreti with Spinach Sauce and Sauteed Mushrooms
Chef Radha Tabak, personal chef radhatabak.com

Here is a lovely light spinach sauce for pasta. It’s silky green, made without cream, and the mushrooms add a wonderful flavor and contrast. For all the kids and grown-ups out there that don’t like to eat their greens, this pasta may very well convert them.

Serves 6-8

**Sauce:**

- 3 tablespoons unsalted butter
- 3/4 cup (French) shallots, chopped finely
- 2 cloves garlic, chopped finely
- 1/2 cup basil leaves, chopped or 1 1/2 tsp dried basil
- 1 pound (450 g) baby spinach leaves
- 1-1/2 cups milk
- 3/4 cup Parmigiano-Reggiano cheese, grated
- salt and pepper to taste

**Mushrooms:**

- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1/2 cup (French) shallots, halved and thin sliced
- 1 large clove garlic, chopped finely
- 1 pound (450 g) cremini, shiitake or wild mushrooms
- 1 teaspoon fresh thyme, chopped finely
- salt and pepper to taste

**To Finish:**

- 1 tablespoon lemon juice
- 1 1/2 pounds (675 g) strozzapreti pasta*
- Parmigiano-Reggiano, grated to pass around

*Any type of short or curly pasta works very well with this sauce, e.g., penne, fusilli, farfalle, gemelli.

**Sauce:**
- Melt the butter in a medium saucepan and sauté the shallots and garlic until soft. Add the spinach and basil and sauté until tender. Add the milk and bring to a boil. Simmer for a few minutes, then remove from heat. When cool, blend and return to the saucepan. Add the cheese and simmer gently until the cheese has melted. Add salt and pepper to taste.

**Mushrooms:**
- Heat the butter and oil in a large non-stick frying pan and sauté shallots, garlic and thyme until shallots have softened. Add mushrooms and sauté over medium-high heat stirring frequently until mushrooms are light golden and liquid has evaporated. Season with salt and pepper to taste.

**To Finish:**
- cook the pasta until al dente. Drain, then add the spinach sauce and lemon juice. And mix well. Cook over medium heat for a few minutes while stirring for sauce to thicken slightly. Serve in individual bowls. Top with mushrooms and pass the cheese.
Amy's Take-Away
uncommonly delicious soups!

Amy Jackson of Amy’s Take-Away
Bringing A Community Together through Culinary Diversity

By Sarah Taft

I
first met Amy Jackson almost 20 years ago, and while the
details of that meeting remain hazy, I have some very distinct
memory impressions of that day: a beautiful ball of energy came
whooshing into my office. Her gorgeous, ear-to-ear smile lured
me in, and when we started talking about cooking, I was en-
chanted. We bonded quickly over our shared love of cookbooks
as bed- and leisure-time reading, and since that time have eagerly
shared our adventures in cooking.

Amy opened Amy’s Take-Away in Lanesville about 15 years
ago, on a picturesque spot of land on Route 214 in Lanesville, be-
tween Hunter and Phoenicia. Her storefront is the former H.D.
Lane General Store, which she lovingly restored to carry a small
piece of Greene County’s history into the present day. It is from
here that Amy fulfills what she strongly believes is her mission in
life: to combine her love of cooking and healthy eating with three
basic life principles that she holds dear—social justice, equity, and
creativity.

A native New Yorker and former professional actress, Amy
has lived, gardened, cooked, and been active in food politics in
California, New Orleans, Houston, and now, upstate New York.
“I feel like where I am now, I know who I am and there’s this deep
connection to who I was as a child and a young adult,” she says.

Cooking and healthy eating was always a part of her life.
“My father was a gardener,” she says, “and my mother was, for
lack of a better term, a ‘health nut.’ She was a good cook, too, so I
had a great environment to learn.”

While her parents created the environment perfect for the
type of cooking she’s now known for, she learned everything
on her own. “I’m a self-taught cook, and I still have a childlike
delight of all these processes that I remember from learning how
to cook,” she says. “Just this morning, I was re-reading an old
Jacques Pepin cookbook, and I was just delighted, remembering
the thrill I had when I was starting out and learning all of these
things for the first time. I didn’t go to culinary school, and there
are things you learn there that I didn’t learn. I still use my cook-
books, and now the Internet, for a lot of my recipes.”

Amy also developed a passion in her early years for social
justice issues, which led to a concern for farmers and people
who are not getting enough good, healthy food. “I was living in
Houston at the time,” she remembers, “and I was so distressed to
learn that one in five children were going to bed hungry in the
city.” That led to getting involved with Urban Harvest, a Houston
organization that offers community garden programming, farmers
markets, gardening classes, and youth education.
A commitment to her community has always been a part of Amy’s world view, and it was this commitment—along with her community rallying around her—that helped her weather the pandemic. “I lost all of my catering jobs, and it was devastating,” she said. “So one of the first things I did was to start cooking for the food pantry. Then a woman in my book club got wind that I was struggling and started enlisting everyone to order meals from me. It really helped me through.”

In Amy’s world view, community also includes the natural world: one of the ways she cares for the natural world is to make sure that absolutely nothing goes to waste in her kitchen. “I’m always looking for ways to save the beautiful bounty of vegetables that I get from local farmers each year.” In addition to composting, saving scraps for stock, and preserving, she created her signature “Farm Fresh Frozen Asset Soups,” available year-round by the quart.

These soups are made with the same love and care as everything else Amy does. “I joke with people—but I’m really being serious—that I don’t take shortcuts, I take long cuts,” she laughs. “A lot of care goes into the construction of my soups: I make sure to layer all of the ingredients in the container, so that each serving gets the same amount of soup components, then I ladle the stock over everything.”

“I cringe at this word, but it really is what I do, I curate my menus and soups each week. Each soup has its own special crouton or pairing.”

It’s precisely that attention to detail has made her food extremely popular with locals, weekenders, and tourists alike. “I had a young woman the other day who drove here all the way from Catskill, because she found out that I make vegan food.”

And she has a wide variety of soups to choose from, for meat-eaters, vegetarians, and vegans alike. “My runaway best seller soup, believe it or not, is the Ukrainian Borscht. My most popular vegan soup is the wild mushroom, cranberry bean and kale.”

But it’s not just soup! “I think soup is a meal, but I realize that some people need more, so I try to provide that.” Each week she creates special menus, based on holidays or special occasions. A recent February menu that celebrated four holidays—Lunar New Year, President’s Day, Valentine’s Day, and Mardi Gras—included a Taiwanese Beef Noodle Soup, a NOLA Gumbo with Shrimp and Andouille Sausage, a Wild Mushroom Lasagna with Wilted Spinach, and George Washington’s Mother’s Gingerbread. For March, she’ll be making Jose Garces’ Fanesca (recipe on facing page), an Ecuadorean Lenten Soup; a Matzoh Ball Soup for Passover; and a Persian dish to celebrate Nowruz, also known as Persian or Iranian New Year. “My new passion is Persian cooking,” she says. “I’m exploring all of the possibilities now, and it’s really wonderful.”

“I feel like food can really bring us all together,” she says. “If we eat the food of people that we think of as ‘the other,’ we can better understand each other, and where we’re all coming from.” That’s the mission of Amy’s Take-Away: to serve healthy, authentic, uncommonly delicious food that connects us to the soul and flavors of cuisine from all over the world.

Amy’s Take-Away is located at 1571 Route 214 in Lanesville. Give her a call at 845 688 9759 or visit her website at amystakeaway.com. Menus for each week are available on her website, and the storefront is open for pickup Saturdays and Sundays from 12 to 6 pm, or by chance or appointment. She is considering catering for 2021, but only for small events.
Fanesca (Ecuadorean Lenten Soup)
Recipe by Chef Jose Garces
Courtesy of coctione.com

Celebrity “Iron Chef” and restaurateur Jose Garces’ version of this classic chowder served throughout Ecuador during the Easter season is a slightly lighter and more gourmet take on the traditional dish. This is the recipe that Amy uses for just one of the soups that she’ll offer during Lent … with so many delicious ingredients, you won’t feel like you’re giving up much!

Put the salt cod in a deep dish or a bowl, pour in enough milk to completely immerse the fish, cover tightly with plastic wrap, and soak in the refrigerator for 24 hours. Drain and rinse fish, then flake it with a fork or your fingers.

To soak the beans, combine the lima, kidney and cannellini beans in a large pot or bowl, cover with cold water by 2 to 3 inches and let it soak overnight at room temperature. Drain when you’re ready to make the stew.

To make the stew, melt the butter in a stockpot over medium heat and add the onion. Cook until translucent, about 10 minutes. Add garlic and cook for 2 to 3 minutes more.

Stir in achiote paste, cumin and oregano and cook, stirring frequently, until very fragrant, about 5 minutes. Add the stock, milk, drained soaked beans and simmer, uncovered, until beans are just tender, 1 1/2 to 2 hours.

Stir in rice, zucchini, yellow squash and salt cod and simmer for 20 minutes more.

Season to taste with salt and pepper. Add black cod, fava beans, peas and corn and cook just until black cod is cooked through (firm and opaque), 3 to 5 minutes.

To serve, ladle the fanesca into eight bowls and garnish each with a little cabbage, parsley, and cilantro, a few jalapeños and fried plantains, a wedge or two of hardboiled egg, and a few slices of avocado. Drizzle each with olive oil. Alternatively, offer all of the garnishes in little bowls to be added to taste at the table, along with the aji.
Among the first garden flowers to bloom in our climate are snowdrops, *Galanthus nivalis*, white flowers whose bent heads are touched with green on the inner petals. Snowdrops are native to a broad swath of mainland Europe, from the Pyrenees borderlands between Spain and France, eastward to Ukraine. The French call this flower by the common name *Perce-neige*, meaning “pierce-snow,” an apt description of the way it emerges in earliest spring, often piercing up through a crust of snow. The Greek writer Theophrastus, who in the fourth century B.C.E. in his book *Historia plantarum, Enquiry into plants*, described the snowdrop as a “white violet,” remarked that in mild climates it might appear at the beginning of winter, but in areas with colder winters would come up later, toward spring.

Beloved in the British Isles, the snowdrop is not, however, native to Britain. Most likely, it was introduced there in the sixteenth century, because that’s when references to it first appear in British literature. Since then, the British must have cultivated it with great enthusiasm; it still grows in expansive drifts in old abbey and churchyard grounds, as well as in private gardens from great estates to humble cottages.

A well-behaved plant that multiplies by bulb offsets, the snowdrop will slowly develop into clumps. Its flowers and foliage disappear in late spring when bigger, showier blooms take over, but there is something about the tinge of green on its petals, shyer but more verdant than the red tulips and yellow daffodils to come, that offers an especially enticing promise of warmer days ahead.

The quickest and surest way to establish snowdrops is to dig up a large clump after the flowers fade but while the leaves are still green, separate the bulbs, and replant a few wherever they are wanted. Those not fortunate enough to know a fellow gardener willing to share a supply of snowdrops “in the green” can buy bulbs. Because these bulbs tend to languish when out of the soil, it’s best to order an ample supply and plant them immediately upon arrival; that way, you’ll have the best chance of starting a thriving population.

Snowdrops have inspired poets, most notably the English poet Walter de la Mare. In a stanza from his 1929 poem “The Snowdrop,” he wrote:

Beneath these ice-pure sepals lay  
A triplet of green-pencilled snow,  
Which in the chill-aired gloom of day  
Stirred softly to and fro.
NOW OPEN BY APPOINTMENT!

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

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

Catskill Mountain Foundation's Piano Performance Museum
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Delaware & Ulster Rail Road
43510 State Highway 28
Arkville, NY 12406
durr.org
800 225 4132

The Delaware & Ulster Rail Road has big plans to welcome you back in 2021! Even with snow in the air ... we are working on our tracks! Next year we want to be able to announce: “All Aboard ... Next Stop Highmount/Belleayre!” The Delaware & Ulster Railroad is embarking on a major project to restore our tracks to Highmount and Belleayre Ski Resort. What will it take for us to restore our tracks to Highmount? 7,000 environmentally friendly cross ties, treated with “Copper Naphthenate”; 28,000 new rail spikes; 2,000 tons of stone ballast; and lots of hard work and dedication by the team at the Delaware & Ulster Railroad. Join us for our new events season in 2021!
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HOTELS/EVENTS

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Photo by Fran Driscoll, francisxdriscoll.com
Catskill Mountain Foundation’s Mountain Cinema
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We show top Hollywood, foreign, and independent films at the Doctorow Center for the Arts in Hunter, just a mile west of Hunter Mountain and a short drive from Windham Mountain. Available for rental for private showings: call Steve at 518 263 2072 for rates and more information.

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

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Since 1969, the Catskill Center has led the effort to protect the more than 700,000 acres of the Catskill Park and Catskill Forest Preserve. Their mission is to protect and foster the environmental, cultural, and economic well-being of the Catskill Region.

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

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Center! The Catskill Interpretive Center is your gateway to Catskills, where you can learn about the vast outdoor recreational opportunities in the area as well as discover Catskills communities and rich cultural and natural history. The Catskill Interpretive Center is now open for phone consultations and for drive-up information.
A Film Documenting the Residency at the Catskill Mountain Foundation January, 2021

MARCH 13, 2021 @ 7:30PM

This event is free, but registration is requested and donations are encouraged. Please visit www.catskillmtn.org to register

The film documents the residency of Artistic Director/Choreographer Zvi Gotheiner, dancers, and excerpts of works previously created or polished at the Catskill Mountain Foundation.
Kim Bach is an artist and painter who resides in Hudson, New York. She is the niece of famed Utah artist Lee Deffebach. A recipient of a residency at Yaddo in Saratoga Springs, NY, Kim studied at the California College of Arts and Crafts and received an MA from Long Island University, Brooklyn. Her early works were shown at the Christensen Heller Gallery in Oakland, CA and at Henri Gallery in Washington DC. Currently, she is represented by McDaris Fine Arts in Hudson, NY. For more information, visit her website at kimbachartist.com

“Some of the most striking examples of New York School nonobjective abstraction were those in which artists such as de Kooning and Robert Motherwell tore up paintings and made collages with them. Kim Bach ... uses this method to considerable effect. In this age of simplistic figuratism, it’s good to see nonobjective abstraction of the caliber of Bach’s collaged paintings.”
"Puerto Rican Pup," oil bar and charcoal on paper, 2015, 40" w x 34" h
"The Three Graces," oil bar, charcoal and pencil on Stonehenge paper, 2015, 44"w x 30"h
“Pomegranate pear,” Oil on canvas, 2002, 55"w x 78"h
“Battlefield,” Oil on canvas, 2002, 78”w x 62”h
Ready for the spring and summer outdoor activities? This is the time of the year that we start to shake off cabin fever and start to get outside more often. March is also 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 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 Catskill adventure.

Thanks to Covid-19, the annual day of advocacy for the Catskill Park looked different, but still, dozens of groups were able to advocate for the Catskill Park and continue to do so!

Catskill Park Day
Organized annually by the Catskill Park Coalition, which is co-chaired by the Catskill Center, Catskill Park Day is an opportunity for supporters of the Catskills to have their voice heard in Albany and to make a difference in the support and funding that the Park receives. Unlike past years where advocacy took place in Albany, this year was virtual advocacy day due to Covid-19.

The annual Catskill Park Day event has generated historic funding for the region and for the Catskill Park. In years past, this support has helped lead to the development of the Catskills Visitor Center, inclusion of new public land in the Catskill Park and many other significant improvements in the infrastructure, management and operation of the Catskill Park.

For more information, call the Catskill Center at 845 586 2611, email them at cccd@catskillcenter.org, or visit them at catskillcenter.org/catskillparkday.

Trail Safety in March
March is a month where 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, 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 backcountry information (dec.ny.gov/outdoor/108207.html). While this information is regularly updated, it may not
#RecreateResponsibly in the Catskills

As the Catskills get busier, it can be confusing to navigate this “new normal” in terms of how to recreate responsibly in the era of COVID-19.

The #RecreateResponsibly guidelines give some sound advice on how to get outdoors right now.

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

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

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

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

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

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

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

We all have a shared responsibility to care for these places and ensure they remain for future generations to enjoy.

Lead by example and join the Catskill Center and the Catskills Visitor Center in learning how to #RecreateResponsibly at recreateresponsibly.org.

Visit the Catskill Park’s Visitor Center
The Congressman Maurice D. Hinchey Catskills Visitor Center (CVC), located in Mount Tremper, NY at 5096 Route 28 is the official visitor center for the Catskill Park. Operated and managed by the Catskill Center, staff are available at the CVC with information, maps and all the advice needed to plan a Catskill adventure. A walk-up service window at the building is now every day except for Wednesdays, from 10 am to 3 pm. Visitors who wear a mask and follow social distancing protocols can get their Catskill questions answered in person, receive tourism literature and make purchases at the CVC’s shop. The CVC building, including the restrooms inside, are not yet open to the public, but a port-a-john is available in the parking area.

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

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

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

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

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

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

To support the work of the Catskill Center, become a member online through their website at 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. 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 catskill-center.org.
The MOUNTAIN CINEMA
in Hunter IS OPEN!*

*Subject to change based on guidance from New York State regarding containment of COVID-19
Please visit catskillmtn.org for updates

RESERVE THE THEATER FOR A PRIVATE VIEWING!
Call Steve at 518 263 2072 for more information

DOCTOROW CENTER
FOR THE ARTS
7971 Main Street
Village of Hunter

SCHEDULE SUBJECT TO CHANGE
We hope to be able to remain open,
but PLEASE visit catskillmtn.org or
call 518 263 4702 in advance.
Shows open on Friday & run through Sunday.

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

View each week’s schedule and view trailers
for our films online at www.catskillmtn.org

The movie theater at the Orpheum Film & Performing Arts Center in Tannersville
will be closed until further notice.

YOUR SAFETY IS OUR TOP PRIORITY

To ensure the safety of our patrons and staff,
we have instituted the following procedures:

• Masks Are Required Except when Seated to Drink or Eat
  • You Must Wait to Be Seated
• The Theaters will be sanitized between showings:
  do not enter the theater until escorted.
• We strongly encourage you to purchase your tickets in advance.
  Please visit www.catskillmtn.org and click on the film
  you’d like to see to choose your showing and reserve your seat!

www.catskillmtn.org • 518 263 4702
The Catskill Mountain Foundation presents

**NO STRINGS Marionette Company**

The Snowmaiden

Mythical figures, animals and humans from one of Russia’s most beloved folk tales populate this production. While Father Frost spreads Winter’s cold throughout the land, he comes across a most amazing sight. A perfect little maiden sculpted entirely of snow and ice! A breath of life from Mother Spring awakens the frozen figure and the girl’s kind fun-filled nature delights everyone she meets. Dreams come true for a childless couple who embrace the Snowmaiden as their own daughter with a love as deep and wide as Old Mother Russia herself. But can love sustain this child of winter upon the arrival of Spring?

On YouTube: Saturday, March 6 @ 2pm

Tickets: $5

Tickets available at catskillmtn.org

*This event is made possible in part through the support of the Jarvis and Constance Doctorow Family Foundation, Greene County Council on the Arts, d/b/a/ CREATE, and Stewarts Shops.*
FOR CLASSICAL MUSIC LOVERS

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

A Night at the Theater, London, at the Turn of the 18th Century
Labyrinth Baroque Ensemble
Richard Kolb (Music Director) and Tracy Cowart (Stage Director)
Saturday, September 4, 2021 @ 7:30pm
The ensemble brings to life the ravishing beauty and wry wit of 17th and 18th century chamber music on period instruments.

Thanksgiving Weekend Chamber Music Concert
Arranged and Conducted by Robert Manno
November 2021

FOR FAMILIES AND KIDS

Virtual performances in each season of 2021.

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

Enchantment Theatre from Philadelphia
Three stories from the Brothers Grimm

FOR DANCE LOVERS

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

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

Guggenheim Museum Works & Process Dance Residencies
Directed by Duke Dang
Six Two-Week Residencies from January through May, 2021
Works & Process, the performing arts series at the Guggenheim, will incubate six new dance commissions shaping a more inclusive and representative world. These projects will be developed as part of a series of bubble residencies, a model pioneered by Works & Process, where artists can safely gather, create, work and perform. Each residency will feature a digital program that will allow audiences to go behind the scenes to gain insight into the creative process.

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

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

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

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

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

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

WEEKLY CERAMICS

CLASSES

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

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

CERAMICS WORKSHOPS

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

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

DELICIOUS DISHES
Instructor: Susan Beecher
July 2 to July 4

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

COILING AND SLAB CONSTRUCTION: AN UNORTHODOX APPROACH TO TRADITIONAL TECHNIQUES  FULL
Instructor: Jeff Shapiro
June 17 to June 22

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

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

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

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

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

MOSAICS

MAGNIFICENT MOSAICS
Instructor: Cynthia Fisher
July 23 to 25

PAINTING

CHINESE BRUSH PAINTING
Instructor: Linda Schultz
June 26 to 27

FIBER ARTS

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

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

If a course is marked as FULL, you may call us at 518-263-2001 to be placed on the wait list.
PLEASE DONATE TO THE CATSKILL MOUNTAIN FOUNDATION!

Your support matters and makes everything we do possible!

EACH YEAR, THE CATSKILL MOUNTAIN FOUNDATION

• Presents and hosts **more than 20 performances and lectures**.

• Offers **free or subsidized arts programs** that are enjoyed by hundreds of local children.

• Offers works of **over 40 regional artists**, along with the **a hand-curated collection of over 4,000 books**.

• Hosts **arts residencies** bringing many artists to our community for extended stays.

• Is the **home of the Piano Performance Museum**, a rare collection of historic playable pianos.

• Runs a **dozen studio arts programs**, with students from around the U.S.

• Shows **more than 100 films** on our four screens in Hunter and Tannersville.

• Publishes the monthly **Guide magazine**, distributed throughout the Catskill Region and at New York State Thruway rest stops.

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

Please accept my donation of: $__________

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

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

☐ 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 _________________________________________

You may be able to double your contribution if you work for or are retired from a company that has a matching gift program.

To make your match, simply obtain a form from your company’s Matching Gift Coordinator and send it along with your contribution.

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

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

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

CATSKILL MOUNTAIN FOUNDATION, INC.

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ARTISTS
CHILDREN
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Find Your Way to HOME...
in Greene County, New York!

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

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