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GUIDE
MARCH 2022
COMPLIMENTARY
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he Main Street Community Center and the Windham Arts Alliance are excited to announce a new art show called The Art of Hand Pulled Prints at the Community Center. This show brings together three well known artists from our community: Amy Silberkleit, Carol Slutzky-Tenerowicz and Nancy Campbell. These three artists and their beautiful pieces will share the traditional processes used to make prints. Join the artists to learn about the skill involved in these various forms of printmaking at three scheduled demonstrations during the months of March and April.

Amy Silberkleit will present a lithography demonstration on March 26 and 27 from 1:00 pm to 3:00 pm. She will bring her press, stones and print, and will answer questions. Join Amy to learn more about lithography and watch Amy at work. She will even print her lithographs right before your eyes.

Nancy Campbell will demonstrate White Line Wood Block printmaking on March 19 from 1:00 pm to 3:00 pm.

Carol Slutzky-Tenerowicz will demonstrate the basics of Linocut printmaking, a Relief print technique, on April 9 from 1:00 pm to 3:00 pm.

Carol explains, “Printmaking allows an artist to make more than one copy of their work. Every print is considered an original because it is hand printed from an artist created matrix, be it on limestone, linoleum, copper, zinc, wood, glass, or even a potato. A matrix is the surface that holds the artists’ drawing or design. Each print is made by hand inking the matrix, placing a substrate, usually high-quality printmaking paper, on the matrix and running it through a hand operated printing press or rubbing the back of the paper with a barren or hard object like a rock or wooden spoon. The pressure transfers the ink to the paper. Then the paper is gently hand pulled off the matrix to reveal the print.”

Amy Silberkleit adds, “Printmaking allows me to make multiples of my drawings. This gives me the opportunity to do two very different things. First, I can print an edition of nearly identical images, hand-pulled from a single drawing. Second, I can use different techniques to enhance the work, such as adding color, printing on different papers and layering. This changes the mood, focus and depth of the original image.” Amy is a Lithographer who draws on blocks of limestone that have a fine-grained surface. Many of her stones were quarried in Bavaria in the 19th century and shipped to the U.S. for commercial lithography. She says, “The artist who produces the image is intimately involved with the process of transferring that image to paper.”
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Hunter Mountain
Carol Slutzky-Tenerowicz, a native of Hunter, NY, returned to her home town in the Northern Catskills after earning her BFA in Painting and Printmaking from Colorado State University and a Post Graduate year studying printmaking at the Pennsylvania Academy of Fine Arts. She continues to study at the Woodstock School of Art. Her primary sources of inspiration come from her home in the Catskills and the Italian countryside. Locally known as a landscape painter, in recent years she has returned to spending more of her time working as a printmaker, her first love as an artistic medium. These techniques allow her to use her skills in drawing. Whenever you see Carol around town, she always has a pencil and a sketch book handy. Although she has worked in a wide spectrum of printmaking techniques, she now works mostly in Lithography, Linocut, Whiteline Woodcut, Moku Hanga [Japanese Woodcut], Monotype, and Solar Etched Intaglio. Join Carol at the Main Street Community Center to learn the difference between these techniques.

Nancy Campbell, a near-lifelong resident of Saugerties, has been painting landscapes of Saugerties, the Catskills, and farther afield in the hills surrounding Rome, sometimes known as the Roman Campagna. Relatively new to various printmaking processes, she has recently discovered great enjoyment in the creation of “white line woodblock” prints. This process is sometimes known as Provincetown Prints, after the pioneers of the technique. In the early 20th century, they sought a way to produce fine art prints made by hand without use of a press, using simple, nontoxic materials and transparent watercolor. Campbell has also experimented with monotype, probably the most painterly of all printmaking media. In monotype each image is unique, first painted on to an acrylic support, and using a press, transferred onto paper. Silk aquatint print, also on display, is another nontoxic method of printmaking. Here the artist creates an image on a black silk covered support as matrix, using acrylic paint and gloss medium as a “resist.” The areas on the silk covered board that have been covered with acrylic/gloss, become the whitest or lightest areas of the printed image and the areas not covered, or covered lightly with acrylic, become the mid tones or darkest parts of the image. The inks used in silk-aquatint are soy based and water soluble.

Nancy is currently serving as vice-president of the Board of Directors of the Woodstock School of Art, where she was Executive Director from 2010-15.

This is an exciting event and we hope you can join the artists, enjoy the beautiful artwork and learn more about both print making and what else the Main Street Community Center has to offer. Both the Main Street Community Center and the Windham Arts Alliance are not for profit 501(c)3 serving the Mountaintop Communities. Visit the Main Street Community Center website at mainstreetcommunitycenter.org for up-to-date information and to register for demonstrations or other workshops.
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Miniatures of any sort tend to grab people’s attention. Doll houses that you fill with your adopted family, electric trains passing through small towns, toy cars racing and crashing, Legos, birds, small dogs, babies. All over the world, there are collectors of miniatures of everything imaginable—the list is too long to name them all.

Here at the Catskill Mountain Foundation Piano Performance Museum we have our own miniatures, an unusual collection of miniature pianos that mimic our larger collection of instrumental pianos.

Walk into the museum and you will see, in two adjoining glass cases and other cabinets, our collection of miniature pianos. Some pass by unseeing, as they are looking at our beautiful collection of 33 antique and rare pianos; and then, they, after the tour of the museum are busy putting on coats, talking of the collection, making donations, and out they go.

But most do see the cases, especially the children, mesmerized by these tiny instruments, just the right size for their doll-houses.

This is a collection of piano miniatures in all shapes and materials. One can find tiny orchestral groups, comic characters, and, of course, pianos: pianos in wood, crystal, porcelain, and glass; pianos with clocks in them. Many are music boxes, ones that play that familiar tinkly melody when wound and opened, some are jewelry boxes, some, cigarette cases. We have over 400 miniatures to view, making us a large collector, and these are of excellent quality and worth seeing.

We are fortunate to have them.

Most of our beautiful collection is the result of the generosity of one person, Nancy Estrin, of Chicago. This collection belonged to her mother, Diane Estrin, amassed over a long period of time and she wanted others to appreciate the time and effort it took so her memory would be appreciated.

When her mother passed, Nancy wondered what should she do with them? She could have sold them to another collector, but she wanted her mother remembered. What could be better than to place them in a museum of pianos? There are only a few museums dedicated solely to the piano, and we are a very good one. People from all over the U.S. and from other countries have come to see and hear them played, unique in that they are not behind velvet ropes but are restored to playing condition, something that is rare to find elsewhere.

The miniatures are a welcome addition to our wonderful collection of pianos. Come visit and see the unusual and clever workmanship in them.

The Catskill Mountain Foundation’s Piano Performance Museum is located in the Doctorow Center for the Arts, 7971 Main Street in Tannersville. It is open by appointment only, Friday and Saturday from 11 am to 3 pm. Please email ppm@catskillmtn.org or call 518 263 2063 to request an appointment.
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Music from the Sole: I Didn’t Come to Stay

Works & Process LaunchPAD “Process as Destination” at Catskill Mountain Foundation

Tap, percussive dance, samba, house, and live music come together in Music From The Sole’s I Didn’t Come to Stay, commissioned by Works & Process. The work will continue to be developed at the Catskill Mountain Foundation ahead of its world premiere at Works & Process at the Guggenheim on April 11 and 12 and subsequent presentation at Jacob’s Pillow this summer. In the work, Brazilian tap dancer and choreographer Leonardo Sandoval and bassist and composer Gregory Richardson lead eight dancers and a five-piece band in a new performance that explores tap’s lineage and connections to other Afrodiasporic forms. Together the pair embrace shared roots across the diaspora and reflect on racial and cultural identity, while also celebrating the joy, strength, depth, and virtuosity of Black dance and music.

The company will be in residence at the Orpheum Film & Performing Arts Center through March 12. The community is invited to a Show & Tell at the Orpheum on March 12 at 2 pm.

The project was first supported by Works & Process in a 2020 summer bubble residency in the Hudson Valley at Kaatsbaan Cultural Park and subsequently in a residency in the Berkshires at Jacob’s Pillow in 2021. Additional residency support provided by The Yard in Martha’s Vineyard and Chelsea Factory in New York. We are proud to provide a Catskill Mountain home for the production.

I Didn’t Come to Stay is a Works & Process at the Guggenheim commission and National Dance Project Production Grantee.

Works & Process, the performing arts series at the Guggenheim, recognizes that performing artists continue to face vulnerabilities including unstable income, lack of access to rehearsal space, and limited opportunities for prolonged collaborations outside of requisite productions and finished premieres. Its recently announced program, entitled LaunchPAD, weaves together a constellation of at least eight residency partners throughout the Hudson Valley and Long Island that will collectively and cohesively support New York performing artists. This region-wide network of sequenced and made-to-measure fully funded residencies and public showings includes a dance residencies at the Catskill Mountain Foundation’s Orpheum Film & Performing Arts Center in the village of Tannersville, New York.

The Orpheum Film & Performing Arts Center is located at 6050 Main Street in Tannersville. Tickets for the Show & Tell are $15 and are available at catskillmtn.org.
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Baklava
Aba’s Falafel, Rhinebeck, NY

To make the nut mixture: Process (pulse) the nuts to small even sized pieces. Combine with sugar, cinnamon, and cardamom.

To make the syrup: Bring all ingredients to a boil, then reduce to medium low heat and let simmer for 7 minutes and slightly thickened.

To assemble and bake the Baklava:

Lightly grease pan and set the oven to 350°F.

Place a sheet of phyllo dough into the pan, brush the phyllo sheet with melted butter. Repeat 7 more times until it is 8 sheets thick, each sheet being “painted” with the butter.

Spoon on a thin layer of the nut mixture. Cover with two more sheets of phyllo, brushing each one with butter. Continue to repeat the nut mixture and two buttered sheets of phyllo until the nut mixture is all used up. The top layer should be 8 phyllo sheets thick, each sheet being individually buttered.

Score (almost to bottom) using a sharp knife. Bake at 350°F for 30-35 minutes or until lightly golden brown, and edges appear slightly crisp.

Spoon the warm syrup over the hot baklava and let cool for at least 4 hours.

Nut mixture:
1 pound chopped nuts (walnuts, pecans, pistachios)
1/3 cup sugar
1/2 teaspoon ground cinnamon
1 teaspoon ground cardamom

Syrup:
1 cup water
1 cup sugar
1/2 cup date syrup
2 tablespoons lemon juice
1/2 teaspoon rose water

For the Baklava:
16 sheets of phyllo dough
1 cup vegan butter, melted

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For pea mousse: Place peas, garlic, basil and Parmigiano Reggiano, salt and pepper in a food processor and puree. With the processor running slowly add 1/2 cup olive oil and continue to blend for an additional minute. Adjust seasoning if necessary.

For crostini, brush both sides with olive oil. Place on a tray and bake in oven until golden and crispy. Approx 15 minutes. Watch carefully because they can easily overcook and burn. Allow to cool.

Place a heaped teaspoon of pesto on bread and top with a small basil leaf and serve.

1 (10 ounce) package frozen petite peas, thawed
1 garlic clove, chopped
1/2 cup fresh basil, chopped (plus additional small leaves for garnish)
1/2 cup Parmigiano Reggiano, grated
1 teaspoon, salt
1/4 teaspoon, ground black pepper
1/2 cup extra virgin olive oil, plus extra for crostini
1 baguette, sliced 1/4 inch thick (day old bread)

Heat oven 350F

Chef Radha Tabak

Crostini with Fresh Pea and Basil Pesto

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Salmon in Creamy Dill Sauce
Chef Brian Gribbon, High Falls Café, High Falls, NY

Heat sauce pan with a teaspoon of olive oil and sauté shallots over medium heat. Add dill and white wine and continue to sauté until reduced by half. Add a pinch of salt & pepper. Add heavy cream and continue to sauté until reduced by half or desired thickness is achieved. In separate sauté pan on high, heat another teaspoon of olive oil. Season salmon filet with salt and pepper and place in pan, reduce heat to medium, cover and sauté for approximately 7 minutes. Flip fish and cover, sauté for an additional 5 minutes or until golden brown on both sides. Place rice on plate, then a layer of vegetable, top with fish and smother with sauce.

4-6 oz salmon filet
1 Tbsp. Chopped Shallot
1 tsp. fresh or 1/2 tsp. dry dill
1/4 cup white wine
1 cup heavy cream
Olive oil
Salt & pepper
Vegetable of choice (green beans or asparagus are great)
Serve over rice of choice
Cider-Glazed Pork Chops with Sage and Apples
Chef Bryan Calvert, Binnekill Tavern, Margaretville, NY

4 (10—12-ounce) bone-in pork chops, about 1-inch thick
Fine sea salt and freshly ground black pepper
2 tablespoons extra virgin olive oil
1 tablespoon unsalted butter
1 shallot, peeled and thinly sliced
2 apples, peeled, cored and diced
1 garlic clove, finely chopped
1 tablespoon apple cider vinegar
2 cups fresh apple cider
2 tablespoon chopped fresh sage
1 tablespoon chopped fresh chives

Preheat the oven to 350°F.

Pat the pork chops dry with paper towels. Season them all over with salt and pepper.

In a large skillet, heat 2 tablespoons of olive oil over high heat. When the oil is hot, add the pork chops to the pan leaving 2 inches between them. (Cook in batches, if necessary.) Sear on both sides until golden brown, 2 to 3 minutes per side.

Transfer the pork chops to a roasting rack and place the rack in the oven with a baking sheet underneath to catch the drippings. Roast until the internal temperature of the chops reaches 165°F, about 10 minutes. (If you don’t have a roasting rack, roast the chops on a baking sheet and flip after 5 minutes). Let the pork chops rest for 5 minutes.

While the pork roasts, make the cider glaze in the same skillet used to sear the chops. Wipe out any excess oil. Melt the butter over medium-low heat. Add the shallots and apples and cook until the shallots are translucent and tender, about 3 minutes. Stir in the garlic and cook another minute, don’t brown. Add the cider vinegar and reduce until almost dry, about 1 minute, then add the cider, sage, and ¼ teaspoon salt. Cook until the glaze is shiny and thick enough to coat the pork chops, about 10 minutes. Put the pork chops on a plate or serving platter and pour the apples and glaze over them. Sprinkle with chives and serve.

Tips for Cooking Meat
from Chef Bryan Calvert

I cringe when I see cooks unwrap fish and meat from a plastic wrapped styrofoam package and put it right into a hot pan. There is a reason why fishmongers and butchers wrap items in wax or butcher paper ... not plastic. It keeps the meat dry and prevents condensation. Dry meat sears better and tastes better. They take on flavor better. I can’t imagine the moisture on an item that has been living in a package for a few days tasting good. Moisture can cause steam and toughen up the proteins. When I get back from the market, I remove ingredients from the packaging and store in a way that helps them develop flavor and retain it. Dry off meat and fish with a paper towel and wrap them in butcher or parchment paper, then place them in a glass dish covered sealed with a lid. If I’m freezing the item I dry it, marinate in an aromatic marinade and freeze in an airtight glass container labeled with the date and contents. The freezing and storing process enhances the effect of the marinade. The coating helps prevent freezer burn and picking up that freezer taste.

When you’re buying meat go to a reputable butcher or the butcher case at the supermarket. A quick conversation is also a good way to learn about where the items come from and how fresh they are. As you get to know your butcher and fishmonger, showing an interest in their expertise can not only educate you, but also is a nice way to develop a relationship with a link of your food chain. From a conversation and a smile, don’t be surprised if you get better cuts of meat, fresher fish and a complimentary pound or two ... all helpful ways to be successful in your cooking.
Hunter Mountain Brewery
7267 Route 23A
Hunter, NY 12442
HMBCatskills.com
518 263 3300

Over 15 home brewed beers on tap including seasonal ales, IPAs, porters, stouts, lagers and more. Available for in house and take out in our 64 oz growlers or canned four packs. Weekly specials include taco Tuesdays, sushi Thursdays, and prime rib Fridays. Stop in for the best views and brews on the mountain top. Hours of operation: Monday through Thursday 2 to 8 pm, Friday-Saturday 12 to 10 pm, Sunday 12 to 9 pm.

Jägerberg Beer Hall & Alpine Tavern
7722 Main Street, Route 23A
Hunter, NY 12442
jagerberghall.com

Jägerberg Beer Hall & Alpine tavern serves updated versions of your favorite German and alpine classics. Located on Main Street in Hunter, directly across from Hunter Mountain Ski resort, Jägerberg is the perfect location for après 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. Open Friday through Monday with Saturday lunch from 11 am to 3 pm, Saturday dinner from 4 to 9 pm and Sunday brunch from 11 am to 4 pm. Reserve a table on our website jagerberghall.com.
**Tres Leche Cake**
Laurie Merwin, Chef de Cuisine at Tito Bandito’s, Pine Hill, NY

| 1 1/2 cup flour | 1 tsp vanilla |
| 1/2 tsp baking powder | 2 cups whole milk |
| 1/2 cup butter | 1 14oz can sweetened condensed milk |
| 1 cup sugar | 1 12oz can evaporated milk |

Preheat oven to 350°F. Grease and flour a 13”x9” pan.

Sift together flour and baking powder, set aside.

Cream butter and sugar until fluffy. Add eggs and vanilla mix well. Add flour mixture until well blended.

Bake for 30 minutes. Remove from oven and pierce several times with a fork. Let cool.

Combine whole milk, evaporated milk and sweetened condensed milk and pour over cooled cake.

For the topping: combine 1 1/2 cup heavy cream, 1 cup sugar and 1 tsp vanilla, and whip until thick. Spread over cake.

Keep cake refrigerated & ENJOY

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**Namaste Indian Restaurant**
3112 Route 9W
Saugerties, NY 12477
namasteindianny.com
845 247 3590

Experience delicious, fresh Indian cuisine in a family-owned and operated restaurant, the only Indian restaurant in the town of Saugerties. Check out our all-you-can-eat lunch buffet. There is something for everyone, from vegetarian and non-vegetarian appetizers and entrees, to a selection of tandoori, rice dishes, breads, desserts, and a kid’s menu. Enjoy it all with a refreshing mango lassi. We use the highest quality fresh ingredients in our unique and flavorful recipes. We offer free delivery up to three miles from the restaurant with a minimum of $30. Open Tuesday through Sunday for lunch and dinner.

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**CHEESE LOUISE**
940 Rt 28 Kingston, NY 845-853-8207
cheselouise-ny.com

- local & international cheeses
- organic coffee
- fresh soups
- smoked fish & caviar
- olive oil & balsamic vinegar
- all-natural & nitrate free salams & sausages
- gifts
- chocolate

**Rosalino’s**

A small town diner, serving breakfast and lunch.
Open for dinner every Wednesday, featuring a changing menu every week.

HOURS: Wednesday 7am-2pm, 4pm-7pm for dinner
Thursday 7am-2pm • Friday 7am-3pm
Saturday 7am-3pm • Sunday 7am-2pm
Closed Monday and Tuesday
85 Main Street • Andes, NY 13731, US
845-676-4500 • www.rosalinosdiner.com

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Jessie’s Harvest House
5819 Main Street
Tannersville, NY 12485
jessiesharvesthouse.com
518 589 5445

Jessie’s Harvest House Restaurant and Lodge is a welcoming & cozy place to gather, featuring a delicious menu of American-style cuisine and elevated comfort foods, with locally-sourced ingredients, a friendly tavern, and rustic country lodging. Family-owned & family-run, we love to share all the freshest foods our area has to offer! Indoor and Igloo dining available.
The Nest Egg
84 Main Street
Phoenicia, NY 12464
thenesteggcountrystore.com
nesteggshop.com
845 688 5851
An old-fashioned country store in the heart of the Catskill Mountains, offering relaxed shopping and mountain hospitality. You’ll find lots of specialty and artisan crafted foods here, from local maple syrup, honey, jams, jellies and preserves, to nostalgic candies and gourmet chocolate, to gourmet peanut butter, and more! The Nest Egg is also your source for mountain clothing and souvenirs, including Minnetonka Moccasins, t-shirts & sweatshirts, local area books and hiking maps, candles, soaps, incense, jewelry, toys, puzzles, games and souvenirs. Our home-made delicious fudge is worth the trip! Owner Robin Kirk’s family has owned The Nest Egg since 1968.

Ohana Café
117 Partition Street
Saugerties, NY 12477
ohanacafeny.com
845 217 5750
Ohana Cafe is a unique jewel in the heart of Saugerties, specializing in crepes. We use all local ingredients and make our dishes to order with Hawaiian influenced dishes and unique flavors & combinations to awaken your senses. Ohana means family in Hawaiian and we hope everyone who
Carne Asada

Pancho Villa’s Mexican Restaurant, Tannersville, NY

Carne asada literally translates to “grilled meat.” That grilled meat cut can be anything from sirloin steak to tenderloin to skirt steak or flank steak ... though we prefer flank steak.

For the Marinade: A simple mixture of olive oil and lime juice makes the steak extra juicy, with that punch of lime acidity. Feel free to tweak! If you want it sweeter, add an orange. If you want it more spicy, add paprika and oregano or top with grilled jalapeños.

Marinate: Marinate your steak for 1-4 hours in the fridge.

Grill: Once your steak has marinated, heat a grill on medium-high heat. Add the steak and cook for approximately 5-7 minutes each side, for a flank steak. That'll get you a good char on the outside but maintain a medium-rare inside. Depending on the thickness of your meat and personal preference, feel free to adjust this cook time.

Rest: Let rest for a few minutes before cutting into it.

Ways to serve
You can eat carne asada on its own, but we prefer to serve ours with a cheese enchilada, rice, beans, pico de gallo and guacamole. We also offer carne asada in tacos, quesadillas, burritos and nachos.
comes to dine with us leaves feeling like they are a part of our “Ohana.” Open Tuesday through Sunday until 3 pm for dine-in, takeout, or online ordering. So if you haven’t tried us come on by and say Aloha!

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.

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
peekamooserestaurant.com
845 254 6500

Devin and Marybeth Mills hail from some of New York City’s finest restaurants: The Hudson River Club, Picholine, Le Bernardin, Guastavino’s, Atlantic Grill, Remi Restaurant, and the famed Gramercy Tavern. Seeking to move closer to

Irish Coffee
Joe Sheridan’s Original Recipe
Courtesy Windham Wine & Liquors, Windham, NY

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!
March Cocktail Special: “The Rose Bud”

Ohana, Saugerties, NY

This month’s cocktail special is to honor the many women-owned businesses in Saugerties. Ohana Café will be hosting a meet the women of Saugerties art exhibition this month, as well as a meet & greet where the women of our community can share stories & some laughs with each other. If interested in more information follow us @ohanacafeny or email ohanacafeny@gmail.com

2oz Sake
1 blended sugar cube
4oz organic loose leaf rose bud tea
1 oz homemade Elderberry syrup
2 oz sparkling champagne
And make it stand out with a fun foam!

Top Three Tips for Making the Perfect Crêpe

from Ohana

1. Make sure your measurements are precise to ensure the proper thickness of batter. Crêpes should be paper thin.

2. Let your batter sit at room temp for about 20min.

3. Practice getting down the perfect wrist movement to create a uniform circle and correct thickness. Crêpes should be paper thin! Personally I look at it as a sort of dance, have fun with it and let your wrist flow to create a thin circular motion. It takes practice so don’t get discouraged!
Pika's Farm Table
876 Neighborhood Road
Lake Katrine, NY
pikasfarmtable.com
845 383 1199
We aspire to be your source for homemade healthy and delicious foods made with farm fresh ingredients. We did all the food shopping and cooking for you. We know every farmer and supplier we source from. Every recipe has been tested to meet our standard of quality, and every batch has been tasted by us personally to ensure deliciousness. We offer pick up at our kitchen Monday through Friday from 8:30 am to 4:00 pm (please call ahead before pick up), pick up at the Troy, Pleasantville and Pakatakan Farmer’s Markets, and online ordering always with standard UPS shipping on Wednesdays to your door.

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, Jessie’s Harvest House Braised Lamb Shank
Chef Phil DeFalco,
Jessie’s Harvest House, Hunter, NY
Preheat oven to 350°F (175°C). Wash and pat dry lamb shanks with paper towel.
Heat 1 tablespoon of oil in a heavy based pot over medium-high heat. Sear two shanks in the hot oil until browned on all sides. Repeat with remaining shanks and oil and transfer to plate to rest.
In the pan juices, sauté the carrots, shallots and fennel until softened (about 3 minutes). Add the garlic and cook for another minute.
Return the shanks back into the pot; season with a pinch of salt and pepper. Add flour, toss well and cook over the stove for 4-5 minutes to brown the flour. Add tomato puree and brown for 2-5 minutes, then add wine, stock, marinara and herbs. Bring to a simmer on the stove (very important).
Cover, transfer to oven and cook for 2 1/2 hours, or until the meat is fall-apart tender (adjust the heat if needed so that the liquid is at a simmer).
Enjoy!

Rosalino’s Diner
85 Main Street
Andes, NY 13731
rosalinosdiner.com
845 676 4500
A small town diner serving breakfast and lunch. On Wednesdays the Diner serves dinner, with a changing menu each week. Closed Monday and Tuesday. You’ll find all of your diner favorites here: there’s pancakes, french toast, waffles, eggs any style, omelets, egg sandwiches, oatmeal, bagels, and more for breakfast; burgers, wraps, hot and cold sandwiches, and salads for lunch. Ice cream parlor serving shakes, sundaes, ice cream sodas and traditional egg creams. Kid’s menu, and vegetarian options available.

Tito Bandito’s
Taco & Tequila Bar
302 Main Street
Pine Hill, NY 12465
titobanditos.com
845 254 3113
Tito Bandito’s, located in the center of Pine Hill, is the spot to enjoy modern Mexican cuisine and hand-crafted cocktails. Our menu features traditional and inventive tacos, quesadillas, burritos, and much more. The bar serves local

Linguini Arrabiata
Chef Michele Ragussis
This recipe uses half a stick of spicy soppressata but you can swap that out for guanciale, which is the traditional way, or use bacon, or pancetta. If you want to make it vegetarian friendly I suggest using mushrooms and sautéing them well with the onion and garlic.

2 cloves garlic. sliced thin
1 half large onion or whole small onion, sliced thin
2-3 tablespoons olive oil
1 bunch parsley, chopped
1/2 stick soppressata, diced
1 28 oz. can San Marzano or other good whole or crushed tomatoes
1 tsp. chili flakes
1 tsp. black pepper
1 block Pecorino cheese

Chop onion, garlic, and sopressata. Add to a sauté pan with the olive oil. Sauté for about 5 minutes.

Add strained and chopped tomatoes to the pan. Add 1 tsp. chili flakes and 1 tsp. black pepper. Let simmer.

Cook pasta in boiling water for 10 minutes until al dente. Michele’s pasta tip: always heavily salt your pasta water. For a seven quart pot of water, I would use a 1/3 cup of Kosher salt.

Drain pasta and add to sauté pan. Simmer for 2-3 minutes. Top pasta with the parsley and Pecorino cheese. Drizzle with olive oil and serve.
### Brisket Melt
**Andrew Spielberg, Gracie’s Luncheonette, Leeds, NY**

1. First, prepare the white BBQ sauce and the pickled jalapeños (recipes below). Set aside.

2. Preheat an electric griddle or large frying pan over low heat. Lightly butter the bread and place two slices on the griddle. Top each piece of bread with half of the sliced brisket, two slices of smoked cheddar cheese, and the pickled jalapeños. Top each with the second slice of bread and griddle until the cheese is melted, bread is golden brown, and the sandwich is hot throughout. Remove from the heat and open the sandwich to add as much white bbq sauce as you like.

**White BBQ Sauce**
- 12 oz. smoked brisket*, sliced
- 4 slices smoked cheddar cheese
- 4 slices white bread
- Pickled Jalapeños, recipe below, to taste
- Butter, for toasting bread

*We use our house cured and smoked brisket at Gracie’s, but if you don’t have the means to smoke your own, you can find some great options at your local grocery store (or even order online: check out www.goldbelly.com for tons of smoked meats from some of the most well known BBQ joints!)

**Recipe**
- 8 oz. mayonnaise
- 1 1/2 tsp. apple cider vinegar
- 3/4 tsp. lemon juice
- 1 tsp. hot sauce
- 3/4 tsp. Worcestershire sauce
- 1 Tbsp. sugar
- 1/2 tsp. garlic powder
- 1/2 tsp. onion powder — 1/2 tsp.
- 1-2 drops liquid smoke
- Salt & pepper, to taste

Combine all ingredients in a small mixing bowl.

**Pickled Jalapeños**

You can use store bought pickled jalapeños of course, but it’s pretty quick and easy to make them yourself too!

- About 20 jalapeño peppers, sliced, stems discarded
- 2 1/2 cups white vinegar
- 1/2 cup water
- 1 1/2 cups sugar
- 1/4 cup salt
- 1/2 small onion, sliced
- 4 cloves garlic

**Recipe**
- 2 tablespoons peppercorns
- 1 tablespoon mustard seeds

Combine all of the ingredients (except for the jalapeños) in a medium sauce pot and bring to a simmer. Let steep for about 20 minutes over low heat. Strain the liquid and discard the solids.

In a glass or heat proof container, combine the sliced jalapeños with the warm pickle brine. Allow to cool and reserve in the refrigerator.

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### Top Three Tips for Making the Perfect Grilled Cheese
**from Andrew Spielberg, Gracie’s Luncheonette**

1. For the classic sticky, gooey, stretchy melt use low moisture cheese. A high moisture cheese will at worst break leaving you with a greasy mess and at best it’ll let your bread slide around as it drips out of the sandwich while you eat it.

2. Spread whole (not clarified or ghee) room temperature salted butter evenly on one side of each slice of bread. Whole butter because milk solids taste great after they caramelize, room temperature so that it can be spread evenly across the bread’s surface and salted because it brings out flavor.

3. Cook the melt over medium-low heat so that the cheese has plenty of time to melt and the buttered bread can slowly crisp and caramelize.
and Mexican beer on tap, specialty margaritas, and an extensive tequila list. Check out our specials and events online. Fun and casual. Indoor and outdoor seating. Take-out. Open Friday through Sunday for dinner, Saturday and Sunday lunch and dinner.

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. Please see our inventory online.

Willa’s
111 Water Street
Catskill, NY 12414
willasbakery.com
518 697 3714
Willa’s is a neighborhood breakfast and lunch spot—plus brunch on weekends!—in Catskill, NY. Our food, including a rotating selection of baked goods, is made from scratch and served with care and pride. From our pickles, coleslaw, and ricotta to our donuts and cinnamon buns ... it’s all done in house. As much as possible, we use seasonal ingredients from local farms and vendors - part of our commitment to supporting our community and offering the best possible products. Open Wednesday through Sunday, 8 am to 2:30 pm.

Spanakopita
Cheese Louise, Kingston, NY
Preheat the oven to 375°F.

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.
Kimchi Fried Rice  
Nutritious, Delicious and Local.  
Madalyn Warren, East Branch Farms, Roxbury, NY

Fried rice can be as simple as a fried egg and spoonful of kimchi. There are hundreds if not thousands of fried rice recipes in cookbooks and online, so who needs to reference another one? A ‘sense’ is an ingredient in this simple recipe.

The story of my family’s kitchen starts with the fact that we spend the bulk of our time as produce handlers. Growing produce in the field is an immense collaboration with the earth, employing primitive and modern technology to grow our ingredients. With succession planting and a culinary appreciation for all stages of the plant’s life, we harvest with care and deliver cases of produce to the kitchen for chopping and whacking with knives. The chopped vegetables enter their next phase of life in a tank mixed with juicy ingredients of the kimchi sauce where the world of the unseen microbes create an environment we wait for, in which time, is both a process and an ingredient. The recipes we use are the definition of slow food and something I’m constantly reminded of in the kitchen by my mother is, to have a ‘sense’ when preparing food.

Sourcing ingredients, your best bet is local and that can start in your own fridge and pantry. Look at what you already have, then decide what to buy at the farmers market, farmstand or local grocer. March produce is lean, so get creative and also make a note to freeze, dehydrate, pickle or ferment more for next winter. Any vegetable can go into your fried rice so long as you don’t overcook it. Kimchi is flavorful and still retains the garlic, ginger, red pepper pow, to make your fried rice very tasty.

Chop the veggies into matchstick size, we leave the skins on for maximum nutrition, you will want at least 2-3 cups of veggies chopped. Squeeze out liquid from the kimchi and add a heavy drizzle of sesame oil and pinch of sesame seeds mixed into the dried kimchi. You should have about 1/4 cup of sauce includes some of the squeezed out kimchi juice, soy sauce, maple syrup, black pepper.

Par boil or steam potatoes, sweet potatoes and carrots.

In a pan or wok on the stove, heat it up and drizzle olive oil, lightly covering the pan, now pay attention this is a fast cook with high heat.

Add the onions and garlic and cook for a couple minutes.

Add all your veggies into the pan, add pinch of salt and black pepper. Cook all together for 2-3 minutes. It’s important to keep the pan hot, so don’t overload the pan, but don’t be dainty either, have a sense.

Now add rice and mix another 2-3 minutes. At this time you can add sauce and mix. Last ingredient is the kimchi, mix in and serve.

Delaware County soils lack selenium, so we make sure to get plenty of dried seaweed onto the table. Dried seaweed laver can be cut into squares and with a spoonful of fried rice, make a tight pouch and eat it!

| 1 red onion | A few cloves of garlic | Black pepper |
| 1 medium-sized potato | 3 cups day-old rice* | Sea salt |
| 1 medium-sized sweet potato | 1 cup aged kimchi | Eggs (optional) |
| 1 carrot | Pinch of sesame seeds | |
| Handful of kale | Sesame oil | |
| Fermented leeks | Olive oil | |

*Leftover rice is easier to work with as it is drier, but fresh rice can work just fine with a wok or a big enough pan to keep the rice from glomming up and getting mushy.
Top Three Tips for Cakes
from Agnes Devereux, Agnes Devereux Catering, Staasburg, NY
agnesdevereuxcatering.com

1. **Precision is so important** in baking and the best tool in your baking arsenal is a small kitchen scale.

2. **Ingredients are key.**
   - Use good butter and dairy products. I use Cabot unsalted butter and Hudson Valley Fresh milk and cream and Hawthorne Valley Buttermilk.
   - Buy farm eggs. They have more flavor and add rich color.
   - I never use Cake Flour it’s bleached and bromated and none of those things are delicious or good for you. King Arthur All Purpose Unbleached Flour is my go-to for almost all my baking. I love The Hudson Valley Farm Hub’s locally milled flour.

3. **Get an oven thermometer.** It’s a shame to buy all the good ingredients, follow a recipe to the letter, use the correct size pan and then have the cake sink or come out undercooked or burnt because the oven temperature was incorrect.

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Tips for Working with Chocolate
from Fruition Chocolate Works, Shokan, NY

1. **Chocolate is fun!** Who doesn’t love the way it melts in your mouth and the way it drizzles as you pour it?

2. **Working with chocolate requires patience.** It’s fickle, and can come out of temper. You need the right set of circumstances to get it to have that perfect crystallization and tempered chocolate shine and snap.

3. **Learn the best techniques for working with chocolate.** Chocolate is a romantic idea, but working with it professionally requires a lot of technique and quality equipment to support you in your endeavors.
March, spring is not far away, and it’s time for gardeners to decide what to plant. Home grown vegetables harvested straight from the garden are more flavorful than store-bought vegetables, and gardeners can do even better by growing varieties known to be exceptionally tasty. Many heirloom vegetables are in this category, because they were bred to please the people who ate them, not to tolerate pesticides, withstand shipping and resist a withering stay on a grocery store shelf. Typically, heirloom vegetables do not ripen all at once. This is a problem for commercial farming operations harvest a whole crop at once with machines. But it’s great for the home gardener who wants to harvest a few veggies at a time over a long period.

Although it can be hard to find seed for many heirloom vegetables, efforts have been made in recent years to rediscover them and make them available to home gardeners. The Slow Food Foundation for Biodiversity has compiled a list, the Ark of Taste, of flavorful heirloom foods from all over the world—not just vegetables, but indigenous and traditional foods of all kinds, from seafood to birch syrup. Some vegetables on their list which are well suited to our area include:

**Algonquian squash,** with a rich, sweet flavor and a dense texture that’s great for pies. It was grown by the Abenaki people, whose territory stretched from what is now Massachusetts northward into Quebec;

**The Green Mountain potato,** developed in the 1840s at the University of Vermont for its resistance to potato blight. Its buttery, flaky quality is exceptional for baked potatoes and fries;

**The True Red Cranberry Bean,** a round, flavorful bean with a deep burgundy color. It was grown by the Abenaki people in what is now Maine.

Of course, many heirloom varieties from Europe will grow well in Greene County. From France comes: the Bleu de Solaise leek, cold-hardy and meltingly delicious; the Petit Gris de Rennes melon, sweet and intensely fragrant; and the large, white Tarbais bean traditionally used in cassoulet for its creamy texture and ability to soak up the flavors of its cassoulet companions, garlic, onions, carrots, celery, herbs, duck legs and Toulouse pork sausages.

The “Ark of Taste” list is online at www.fondazioneslowfood.com/en/nazioni-arca/united-states-en/. Search boxes allow you to browse by type of food (vegetables, fruit, spices, honey, etc.) or by region. Seeds of Ark of Taste and other heirloom vegetables are often available from Fedco Seeds (fedcoseeds.com), Baker Creek Heirloom Seeds (rareseeds.com), and the Seed Savers Exchange (seedsavers.org).

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**A Greene County Garden in March**

*By Margaret Donsbach Tomlinson*

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*Tarbais beans, onion and garlic*
The Catskill Mountain Foundation’s Piano Performance Museum is the home of the Steven E. Greenstein Piano Collection, a one-of-a-kind collection of historic pianos and musical artifacts. A destination unlike any other in the United States, the Piano Performance Museum offers a unique glimpse into the development of pianos in Europe and America over the past four centuries. Open on Fridays and Saturdays by appointment only. Email ppm@catskillmtn.org or call 518 263 2063 to make an appointment for your visit.

Delaware & Ulster Railroad
43510 State Highway 28
Arkville, NY 12406
durr.org
800 225 4132
Even with that cold north wind blowing ... we are getting ready for Spring! Last year we installed 5,000 new environmentally-friendly cross ties, used 20,000 spikes, regauged 6 miles of tracks, and dropped 2,000 tons of ballast ... all done with a lot of hard work and determination by the track crew at the Delaware & Ulster Railroad! Next summer, we want to hear those train whistles back in the East Branch Valley!
New York Zipline Adventures
Located at Hunter Mountain
Route 23A
Hunter, NY 12442
ZiplineNewYork.com
518 263 4388
New York Zipline Adventures offers incredible outdoor adventure tours ranging from ‘mild’ family-oriented outings to a ‘wild’ adventurous experience and everything in between. Soar up to 600’ above the forest floor at almost 50 MPH on the Skyrider Tour - one of the longest and highest zipline tours in North America, or experience the forest canopy like never before via multiple ziplines and rope bridges on the family friendly Mid Mountain Canopy Tour. Just 2 hours from NYC.

Thorpe's GMC
5964 Main Street
Tannersville, NY 12485
thorpesgmcinc.com
518 589 7142
Thorpe’s unmatched service and diverse GMC inventory have set them apart as the preferred dealer in Tannersville. With a full-service team of sales and service professionals, visit them today to discover why they have the best reputation in the area. They offer one of the largest GMC inventories in New York, and their trained sales staff will help you every step of the way.
The Central Catskills Chamber of Commerce works to advance the economic and community vitality of the many hamlets, villages and towns in our region and promote and foster events, programs and initiatives that will support its members. Collaboration and innovation will inspire community enhancement and quality of life opportunities for all who live, work and visit our communities.

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

Phoenix Web Collective
7947 Main Street
Hunter, NY 12442
phoenixwebcollective.com
518 628 5101

Gardens by Trista
176 Polen Hill Road
Gilboa, NY 12076
gardensbytrista.com
607 588 6762

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The Emerson Resort & Spa
5340 Route 28
Mt. Tremper, NY 12457
emersonresort.com
845 688 2828
The Emerson Resort & Spa is a hidden treasure surrounded by the splendor of the Catskill Mountains. With spacious accommodations in the contemporary Inn and log cabin style Lodge, Emerson guests enjoy our nature-inspired Spa, contemporary cuisine in our signature restaurant Woodnotes Grille, shopping in The Shops at Emerson and the World’s Largest Kaleidoscope. The Emerson is an idyllic location for intimate weddings and family reunions. Dogs are welcome.

Greenville Arms
11135 State Route 32
Greenville, NY 12083
518 966 5219
greenvillearms.com
Originally built in 1889, our historically registered Inn is situated on six acres of gardens, lawns, and woodlands. The Queen Anne Revival-style main house, renovated Carriage House, and recently constructed Cottage building are host to 16 guest rooms open year-round to guests. Every guest room is uniquely decorated with a blend of antiques and modern amenities. A hot, cooked-to-order breakfast is included with each room.

The Catskill Mountain Foundation’s Mountain Cinema
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Hunter, NY 12442
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Top films just a mile west of Hunter Mountain and a short drive from Windham Mountain. Also available for rental.

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MARCH 2022 • GUIDE 37
Danté DiGiovanni
518 947 8442
dantedigiobusiness@gmail.com
dantesjourneys.com
On Instagram: @dantesjourneys
Dante is a local freelance photographer based in Upstate NY, whose work has appeared in the Guide. Dante specializes in photography and video work both for branding and for weddings. Recent branding work includes Ben’s Insect Repellent brand and Union + Post in Windham. Dante can also be the person to help capture your special day. From start to finish he’ll be there to capture every moment for you to remember.

Francis X. Driscoll
Photography
Images of the Northern Catskills
francisxdriscoll.com
518 589 5600
A frequent contributor to the Guide magazine, Francis X. Driscoll is an award-winning nature photographer whose work involves total immersion in a setting so that he might capture that rare glimpse. His primary subject is the Catskill Forest Preserve. He shares his craft with others by leading hikes, conducting workshops and giving private instruction.
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Specializing in Windham Mountain and the surrounding area for over 35 years. Visit our web site at brainardridge.com for a variety of listings both on and off the mountain: Homes, Townhomes, Rentals and Land. Whatever your needs we are here for you. Call us today!

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

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clients have the best experience. If you are looking to sell, purchase, or rent in the serene Catskill region, contact Windstar Realty Group.

The Congressman Maurice D. Hinchey Catskill Interpretive Center is your gateway to Catskills, where you can learn about the vast outdoor recreational opportunities in the area as well as discover the rich cultural and natural history of the Region.

Briars & Brambles Books is your go-to Indie Bookstore in the heart of the Catskill Mountains. Briars & Brambles Books is a dream come true for owner & part-time Windham resident, Jen Schwartz. Jen has combined her love of books with her experience as a long-time library volunteer and past library board president to create an inviting, knowledgeable and professional atmosphere. Jen’s hand-picked team includes: a rare-book aficionado, a former teacher with her own line of children’s decor, and a college student with remarkable curiosity. The Briars & Brambles team understands that being a bookseller involves so much more than simply “selling books” and is committed to providing unparalleled personal attention.
Catskill Mountain Foundation Gift Shop
6042 Main Street
Tannersville, NY 12485
kaatart.square.site
518 589 7500

Operated by the Catskill Mountain Foundation and located next door to the Orpheum Film & Performing Arts Center, our shop features a curated selection of books and gifts from around the Region and around the world. Open Friday through Sunday and holiday Mondays from 11 am to 6 pm.

CVS
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Woodstock, NY 12498
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Pharmacy, photo finishing, health and beauty products, fragrances, snacks, drinks, newspapers and magazines, and more. Your go-to stop if you’ve forgotten that extra important something on your trip. For any special occasion, they carry cards, candy, decorations, and a wide variety of reasonably-priced gifts.

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Roxbury General
53587 State Hwy 30
Roxbury, NY 12474
roxburygeneral.com
607 326 6118

Roxbury General purveys primar-ily regionally sourced, carefully curated merchandise to the entire community—visitors and residents—in its store, and online to those who wish to purchase Catskill-themed goods at a distance. General merchandise includes casual seasonal clothing, local crafts, home goods, toys, jewelry, stationery, handbags, art, books, gift baskets, and novelties, and small practical items.

The Shops at Emerson
5340 Route 28
Mt. Tremper, NY 12457
emersonresort.com
845 688 2828

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

Catskill Center for Conservation & Development
43355 Route 28
Arkville, NY 12406
catskillcenter.org
845 586 2611

Since 1969, the Catskill Center has led the effort to protect and foster the environmental, cultural, and economic well-being of the Catskill Region.

Greene County Economic Development Corporation
411 Main Street
Catskill, NY 12414
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Your gateway to establishing your business in any of the towns in the Catskill Mountains and Hudson Valley. Their team connects entrepreneurs, developers, site selectors, and corporate leadership with resources, municipalities, and investment incentives for job-creating businesses.
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Mt. Tremper, NY 12457
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Welcome to a harmonious blend of nature, balance and restoration. It is our pleasure to introduce you to spa therapies inspired by the earth’s elements and the tranquility of the Catskills. The Emerson Spa provides a serene experience that combines our natural surroundings with the deep relaxation effects of stone therapy and custom design treatments to suit the health, lifestyle and desire of every guest. Please call for a reservation.
CREATE Council on the Arts is pleased to present “CREATE: Winter Worlds” Member’s Show featuring original artwork created by CREATE Members and emerging artists. This exhibition will run through March 13, 2022, at CREATE’s Catskill Gallery, 398 Main Street in Catskill, NY, and can also be viewed online at CREATEcouncil.org/create-members-show-2022/

This Member’s Show is a one-of-a-kind exhibition showcasing original paintings, prints, photographs, sculptures, and ceramics. A wide array of artwork will be exhibited representing artists in the region. The collected works displayed burst with creativity and each artist’s unique voice and expression. Nearly 60 works are on display in the CREATE Gallery on two floors in their building on Main Street in Catskill.

Participating artists include Debbie Auer-Breithaupt, Keith Batten, William Barnds, Casey Beal, Augustus Castanis, Ramah Commenday, Chris DeMarco, Tasha Depp, Nancy De Flon, Bruce Lhuillier, Kate Masters, Eva Melas, Tom McGill, Agam Neiman, Alyson Pou, Terry Preisner, Sandra Pysher, Karen Rhodes, Carol Slutzky-Tenerowicz, Beth Schneck, Sharon St. Clair, Ryan Tracy, Sheila Trautman, Georgia VanZutphen, and Joy Wolf.

A closing reception is tentatively scheduled to be held at the CREATE Gallery on March 12, 2022, from 4-6 pm. The CREATE Gallery is located at 398 Main Street in Catskill, NY, and is open Friday through Sunday 11am through 6pm. Masks are required.

For more information about “CREATE: Winter Worlds” or CREATE Council on the Arts, email membership@CREATEcouncil.org, call 518 943 3400, or visit CREATEcouncil.org.

CREATE Council on the Arts is a nonprofit, arts service organization whose mission is to support and advance the arts and cultural community by broadening and enriching creative resources and economic growth in the region. CREATE serves as the New York State Council on the Arts (NYSCA) regrant agency for Greene, Columbia, and Schoharie Counties. CREATE also works with the Greene County Legislature managing the grantees for the County Initiative Program (CIP) and will be developing a CIP program in Columbia County in 2022. Since 1975, CREATE has provided information and essential services to artists, arts organizations, cultural and educational institutions, civic groups, community agencies and the public and continues to grow its outreach as a regional arts council.
IMAGES OF THE NORTHERN CATSKILLS

By Francis X. Driscoll

For more information about my work, visit www.francisxdriscoll.com
Welcome back to Catskill Kids Creative Writing Club!

Last month Bobcub took us on a journey in reverse over 350,000,000 years to a time when the Catskill region was a tropical sea teeming with ancient life! Then we sped up the clock to the last Ice Age when glaciers over a mile high carved out the mountains, lakes and waterfalls that we love to explore today.

As writers and artists, we do that—zipping around in our imagination, traveling through time and space, we can watch the world evolve. But sometimes our imagination takes a sharp turn from reality into fantasy, fable or even a ghost story. One key to writing a good story is finding the right setting: a cellar with a tunnel leading who knows where. The trunk of an ancient tree that houses a kingdom of insects, squirrels and invisible creatures. How about an abandoned zoo?

There was a time not so long ago when lions, tigers, rhinos, kangaroos and camels roamed the Catskills. Don’t believe me? Google Catskill Game Farm and learn about Ronald Lindeman. Often what we love to do in life starts in childhood. For Ronald, who studied zoology with his dad back in Germany, it was collecting and conserving* animals from around the planet. He started the Catskill Game Farm where from 1933 until 2006, visitors could walk among exotic animals and birds, and even feed some of the less ferocious ones by hand.

*Conserving = saving and protecting something like clean air, water, land or creatures

Then in 2006 when the park closed, its beasts and birds beloved by millions of visitors, were sold off. And even today their stables, pens and fenced in acres are empty, and the Game Farm, once alive with grunting, growling, squealing, roars—the flutter of wings overhead or the trumpeting trunk of an elephant in the distance—is silent and spooky. Now that’s a great setting for a story!

WHAT IF?

What if back in 2021 when this abandoned zoo was still open to the public, you and a friend rode your bikes along its trails and explored it spooky buildings. And what if you were trapped inside one? What might you hear? Is it a lion, leftover from when the park was open, lurking in the shadows? Or maybe its trapped spirit? Is it a ghostly creature, or something breathing down your neck—as always, it’s up to you!

Writer’s Challenge:
Read the start of the story below, then finish it to create your own Catskill Encounter—who or what will you meet? Will it be spooky, dangerous, funny, or a little bit of all three?

Artist’s Challenge:
Google images of the Catskill Game Farm back when exotic animals roamed its hills. Then create your own Game Farm: is it ghostly or ghoulish and inhabited by monsters of your own making? Maybe it’s populated by legendary creatures such as local gnomes or Big Foot—it’s up to you!
CATSKILL ENCOUNTER

Creaking on rusty hinges, the door slams shut.

I squint into the shadows, cast by the light from a narrow window above the rafters. “Not funny, Zak!” I shout. But recalling him speeding off on his dirt bike when I turned back to find my phone, I realize I am alone in the abandoned stable.

I pound on the door: “Hey, anybody out there?” Because of a loud ringing my ears, I can’t hear my own voice and feel a glimmer of fear rising within me. I am sorry that I came back on own—and for getting angry at Zak when he refused to come with me.

“You’re just afraid,” I had shouted over my shoulder as I rode back under the sign Wild Equines* of the World painted with the heads of a zebra and a prehistoric horse. “Go ahead, go home, Zak. Who needs you anyway?”

Now trapped and alone, I know I made a big mistake.

Suddenly the walls around me shake and chitter. The doors to the stalls behind me creak open and shut, open and shut. I freeze, for a moment too afraid to turn around when something nudges my right shoulder. As I turned my head slowly to the right, it nudges harder on my left side.

With nowhere to run, I know I must act. Taking a deep breath, I brace myself for the encounter. I spin around, ready to face, and if I must, fight whatever has snuck up behind me...

---

Big thanks to Catskill Kid, Blaike Stephen, for sharing their creative time and energy. Blaike is 8 years old, loves to read, write, draw and play piano. Here’s their comic book style story about a bobcat’s surprise!

**Writer to writer** here are some points from Blaike’s story that stand out for me. I admire the way…

1. … Blaike begins with a long shot* in panel 1 and then zooms in. This draws in my eye and interest!

2. … the characters’ eyes express emotion, especially bobcat who has no words to tell his feelings. Have you ever seen a silent movie? If not, do—you’ll see how actors like bobcat express their emotion with their eyes. I especially like Panel 3 where Bobcat’s eyes tell us he is confused about the kid being here in the forest. After all, he is high up on the mountain, and maybe he has never seen one of his species before.

3. … Blaike turns the tables. Instead of the kid running away, bobcat runs back to the safety of the cave.

Now there’s a great opportunity for Blaike as a storyteller: Maybe bobcat has led the kid here on purpose! What’s going in that cave? Maybe on the next page of his story, the bobcat makes a sound to get his attention: meows, purrs, snarls or yowls! Curious, the kid peeks into the cave or climbs a nearby tree to safely observe the bobcats. Maybe there’s a real problem: maybe the bobcat’s mom (or brother or sister) has been injured and the kid must help. Maybe there’s a fantasy problem: there’s a bobcat party going on, and the kid steps into the cave and transforms into… hmm, anything! It’s up to Blaike—where does your imagination take you?!

---

Do you want to share your creativity with other young writers and artists? Send your original stories and pictures to info@catskillkids.com along with a parent or caregiver giving their permission to share them!

**E. Merwin** is an award-winning author of fantasy, fables and verifiable ghost stories, including Nightmarish New York, her most recent of ten spooky titles written for Bearport Publishing and its popular series for young readers. View her creative writing at https://emerwin.com/bookshelf-I
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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.
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.

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

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

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

Hours: By Appointment Only, Fridays & Saturdays 11am-3pm.
Please email ppm@catskillmtn.org or call 518 263 2063 to request an appointment

The CMF Piano Performance Museum is funded in part by the Jarvis and Constance Doctorow Family Foundation
ONLINE REGISTRATION IS NOW OPEN!
www.sugarmaples.org | www.catskillmtn.org
On Instagram: @Sugarmaples.center

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

CERAMICS WEEKLY CLASSES

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

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

CERAMICS WORKSHOPS

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

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

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

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

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

MINIMALIST FORMING AND ATMOSPHERICS AT CONE 2
Instructor: Tom Jaszczak
July 1 to July 5 (5 days)
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MELT IT PERFECT BUT JUST FOR YOU: GLAZE AND MATERIALS TECHNOLOGY FOR THE CERAMICIST
Instructor: Dr. William Carty, PhD
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DELICIOUS DISHES & APPENDAGES
Instructor: Susan Beecher
July 8 to July 12 (5 days)
CER-07 Course Fee $475 + $60 Lab Fee

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

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

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

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

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

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

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

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

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

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

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

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

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

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

FIBER ARTS

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

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

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

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

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

Register TODAY at sugarmaples.org
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 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 Catskill adventure.

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 and last were virtual advocacy days 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.

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

Trail Safety in March
March is a month when 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 un forgiving 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 any 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 reflect current, specific conditions. Regularly updated trail conditions are posted by the Catskills Visitor Center atcatskillsvisitorcenter.org.

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.

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

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

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

Nonprofit Groups Commend State-of-the-State Focus on Adirondack, Catskill Park Protection
A coalition of outdoor nonprofits, including ADK and the Catskill Center, applauded Governor Kathy Hochul for proposals in her State-of-the-State address that will not only benefit the Adirondack and Catskill Parks, but New Yorkers across the state.

#RecreateResponsibly in the Catskills
The #RecreateResponsibly guidelines give some sound advice on how to get outdoors right now. When you choose to recreate responsibly, you are doing your part to keep yourself and others safe and healthy.

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

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

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

Practice Physical Distancing:
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.
“We thank Governor Hochul for acknowledging the important role that the Forest Preserve plays in the lives of New Yorkers, and we hope to see this proposal turned into action as part of a $500 million Environmental Protection Fund (EPF) in the budget,” said Michael Barrett, ADK Executive Director.

“Furthermore, we applaud the governor’s attention to our need for clean air, water, and green jobs by proposing the $4 billion Bond Act. These investments will not only improve the wellbeing of Adirondack communities, but New Yorkers across the state.”

Last year, the Catskill Center, ADK, and 24 other organizations and municipalities urged the governor to include funding for critically needed services in the Forest Preserve and the Adirondack and Catskill Parks, including trail work, recreational infrastructure, and educational outreach. On January 5, the governor responded by proposing that the EPF be used to support investments into these very efforts.

“After years of advocacy, we are thrilled to see Governor Hochul include support for the Catskill and Adirondack Forest Preserves in her State-of-the-State proposals,” said Jeff Senterman, Executive Director of the Catskill Center. “We look forward to continued work with Governor Hochul and the state Department of Environmental Conservation (DEC) to ensure the Catskill Forest Preserve is protected, managed, and resourced appropriately.”

The groups also applauded Governor Hochul for proposing funding for upgrading water infrastructure. They urge that $1 billion in new funds be included for clean water infrastructure in her Executive Budget proposal, as clean water is essential to the health of communities in the Adirondacks, Catskills, and across New York state.

“Visit the Catskill Park’s Visitor Center
Located at 5092 Route 28 in Mount Tremper, NY, the Congressman Maurice
D. Hinchey Catskills Visitor Center (CVC) is the official visitor center for the Catskill Park. Operated and managed by the Catskill Center, staff are available at the CVC with information, maps and all the advice needed to plan a Catskill adventure. The CVC is open every day, except for Tuesdays, from 9:30am to 4pm. Visitors can get their Catskill questions answered in person, receive tourism literature, and make purchases at the CVC’s shop that includes hiking maps, regional books, and much more. CVC staff are also available to answer questions about the Catskills and the Catskill Park via email at info@catskillcenter.org or phone at 845 688 3369.

In addition to tourism services, there are 1.5 miles of trails on the CVC’s grounds, including the 0.5 mile ADA accessible Interpretive Loop Trail, which are open to the public daily. The 80-foot tall Upper Esopus Fire Tower is also open daily to visitors, offering unrivaled views of the surrounding mountains and Esopus Creek valley. Picnic tables are available on site for those who wish to enjoy a picnic lunch.

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

Catskill Park Advisory Committee
The Catskill Park Advisory Committee (CPAC) was established to facilitate communication within the Park. Consisting of representatives from local governments and organizations, it is 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.

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.
CALENDAR OF EVENTS

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

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

THROUGH MARCH 13
Betsey Regan: Dark Retrospective
Dark Retrospective, a solo exhibition by long-time Woodstock artist Betsey Regan, features a selection of mixed media paintings completed during the 2020-2021 pandemic shutdown. Themes include the objectification of women, masked society, and the American Pioneers, with the concept of constraint as the prevailing theme.
Location: Woodstock Artists Association & Museum, 28 Tinker Street, Woodstock
Hours: Thursday-Sunday, 12 pm-5 pm
More Info: woodstockart.org

FOCUS: Art and Social Justice
The exhibition includes work by a selection of Hudson Valley artists who address themes of political or social justice. Juror Nina Stritzler Levine of Bard College selected the 11 artists whose work is on view. To inform her process, Stritzler Levine uses the work of Hannah Arendt as a touchstone and guide. Exhibiting artists include: Nic Abramson, Joan Barker, Samantha Brinkley, Dorothy Brodhead, Barbara Esmark, Dan Goldman, Diane King, Norm Magnusson, Barbara Masterson, Jason Mones, and Suprina Troche.
Location: Woodstock Artists Association & Museum, 28 Tinker Street, Woodstock
Hours: Friday-Sunday, 12 pm-5 pm
More Info: woodstockart.org

Scout: Area Artists Under 25
A show of contemporary art by college age artists from the Hudson Valley.
Location: Woodstock Artists Association & Museum, 28 Tinker Street, Woodstock
Hours: Friday-Sunday, 12 pm-5 pm
More Info: woodstockart.org

Small Works: Winter 2022
WAAM presents two types of Small Works exhibitions - open and juried. Small Works: Winter 2022 is a juried exhibition comprised of works by artist members and represents the aesthetic judgement and curatorial eye of the selected juror, Laura Vookles, Chair, Curatorial Department, Hudson River Museum.
Location: Woodstock Artists Association & Museum, 28 Tinker Street, Woodstock
Hours: Friday-Sunday, 12pm-5pm
More Info: woodstockart.org

THROUGH MARCH 28
The TMI Project Free Write
Every Monday night through March, join TMI Project for The TMI Project Free Write, a FREE weekly drop-in workshop series to partake in our expertly-crafted free-writing exercises. Each workshop will be facilitated by trained TMI Project workshop leaders and will focus on free-writing and sharing work. Regular attendance is not mandatory; participants can drop in whenever they’re able to.
Location: On Zoom; link is on website
Cost: FREE, with a suggested donation of $20/session
Hours: Every Monday, 7 pm-9 pm
More Info: tmiproject.org

THROUGH MARCH 31
Online Meditation with Bushel
Coming together in stillness, silence, and meditation can help us keep grounded, connected, and nourished. Bushel is hosting online meditation sessions that include guided meditation, group interaction, and support. New sitters and seasoned sitters are welcome. Meditation sessions are free and open to all, but donations are welcome to support this program.
Location: Join via Zoom
Hours: Monday-Friday, 6:30-7:00 am
More Info & Zoom Link: bushelcollective.org/meditation-calendar/

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

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

MARCH 1-4
Magic on Main—An Intimate Parlor Experience
Join Magician Sean Doolan for Magic on Main—An Intimate Parlor Experience, a magic show in his private library located in a historic building on Main Street in Windham. Sean will weave his very personal story of transitioning from a trial lawyer to a magician in interactive, mind-blowing magical routines. In this parlor show, Sean will demonstrate the limitations of the human mind through techniques he learned as a student of the ancient art of sleight of hand, and a lifetime as a trial lawyer.
Location: 5428 NY Route 23 (Main Street), Windham
Tickets: $15/person
Hours: Shows at 2, 5 and 8 pm
More Info: magiconmainwindham.com

THROUGH MAY 18
Large-Scale Abstract Paintings from the Permanent Collection
The exhibition features nine large-scale abstract paintings from the 1950s through the early 1980s, drawn primarily from the WAAM collection. Inspired by Large Scale Modern Paintings at MoMA in 1947 and Epic Abstraction at The Met Fifth Avenue in 2018, the show looks to the revolutionary spirit in America that emerged after World War II and materialized as Abstract Expressionism in Modern art. Curated by Nicole Goldberg, Executive Director.
Location: Woodstock Artists Association & Museum, 28 Tinker Street, Woodstock
Hours: Thursday-Sunday, 12pm-5pm
More Info: woodstockart.org

Richard Crist (1909-1985), North Passage, n.d., oil on canvas, 43-1/2 x 50 inches.
MARCH 4
First Friday—Clam Bake at Diamond Mills
Chef Marcos offers a unique version of a New England Clam Bake that is sure to appeal to seafarers and landlubbers alike! While keeping true to the traditional seafood offerings, Chef has also prepared a menu with appetizing BBQ and Vegetarian options. What better way to segue into Spring than with a Clam Bake overlooking the Falls at The Tavern at Diamond Mills.
Location: The Tavern at Diamond Mills, 25 South Partition Street, Saugerties
Hours: 5-9 pm
More Info: diamondmillshotel.com

MARCH 5
HVP: Underground Figures
Guest Conductor Dr. Anne Lundy. A program celebrating Harriet Tubman and featuring all female composers, soloists, visual artists and conductor, culminating in the HVP premiere of Florence Price’s Symphony #1.
Location: Bardavon, 35 Market Street, Poughkeepsie
Admission: Regular adult tickets start at $40. Members, seniors and children receive discounts
Hours: 8:00 pm
Vaccine requirements: Ticket holders must show proof of vaccination and government issued ID on show days.
More Info: bardavon.org

MARCH 6
Frankie Valli & the Four Seasons
Frankie Valli came to fame in 1962 as the lead singer of the Four Seasons. Thanks to the volcanic success of the Tony-winning musical Jersey Boys, which chronicles the life and times of Frankie and his legendary group, such classic songs as “Big Girls Don’t Cry” and “Walk Like a Man” are all the rage all over again.
Location: Bardavon, 35 Market Street, Poughkeepsie
Admission: Tickets start at $79
Hours: 7 pm
More Info: bardavon.org

Sunday Silents Presents: The Silent Laurel & Hardy program with Ray Faiola
A program of some of the team’s best silent shorts, with live accompaniment by Marta Waterman.
Location: The Rosendale Theater, 408 Main Street, Rosendale
Admission: $6
Hours: 2 pm
More Info: rosendaletheater.org

MARCH 12
“CREATE: Winter Worlds” Member’s Show Closing Reception
This Members show is a one-of-a-kind exhibition showcasing original artworks of paintings, prints, photographs, sculptures, and ceramics. A wide array of artwork will be exhibited representing artists in the region. The collected works displayed burst with creativity and each artist’s unique voice and expression. Nearly 60 works are on display in our CREATE Gallery.
Location: CREATE Gallery, 398 Main Street, Catskill
Hours: 4-6 pm
More Info and Registration: createcouncil.org
NOTE: This event is dependent upon the COVID numbers in early March. Please call or visit the website for updates. Masks are required.

Rain Gardens and Biodiversity with Carolle Huber
One way to increase your biodiversity and help with downstream flooding is to install a rain garden, a concave area planted heavily with native plants, that collects and cleans the rainwater from your downspouts before returning it to the ground. Carolle Huber will discuss site assessment, soil analysis, design guidelines, construction and plant selection.
Location: FREE Webinar
Hours: 10-11:30 am
More Info and Registration: mtarboretum.org

MARCH 15
The Psychedelic Furs Benefit Night
For John Ashton
The Psychedelic Furs are a British band founded in London in February 1977, one of many acts spawned from the British post-punk scene. Their music went through several phases, over the years, from an initially austere art rock sound, to later touching on new wave and hard rock. Former Psychedelic Furs guitarist John Ashton has been a resident of Woodstock since 1992. Proceeds from this show will help John cover the costs of his cancer treatments.
Location: Bearsville Theater, 291 Tinker Street, Woodstock
Hours: 8 pm
More Info: bearsvilletheater.com
MARCH 16
The Irish Tenors w/ Hudson Valley Philharmonic
The Irish Tenors have been the acknowledged Celtic music kings since they burst upon the scene during a 1998 PBS special. With ten best-selling CD’s to their credit, the Irish Tenors rekindled the love of all things Irish in America, and opened the door for countless Irish music groups to hit the United States. The Tenors will be accompanied by the Hudson Valley Philharmonic, the region’s renowned professional symphony orchestra.
Location: UPAC, 601 Broadway, Kingston
Admission: Tickets start at $51
Hours: 7:30 pm
More Info: bardavon.org

MARCH 18
Film: “A League of Their Own”
A look at the first women’s professional baseball league focuses on the rivalry between sisters on the same team. A League of Their Own is a beloved comedy, which not only celebrates women in baseball but continues to serve as an inspiration to women today. Mini concerts with Juan Cardona, Jr. on the Mighty Wurlitzer Organ take place 30 minutes before each film and are made possible by the New York Theatre Organ Society (NYTOS). Plus costume contests, photo booth, and more before the film!
Location: Bardavon, 35 Market Street, Poughkeepsie
Admission: $6 General Admission
Hours: 7:30 pm
Vaccine requirements: Ticket holders must show proof of vaccination and government issued ID on show days.
More Info: bardavon.org

Start Making Sense: A Talking Heads Tribute
The musicians in this 7-10 piece Talking Heads Tribute take pride in faithfully recreating the music of Talking Heads entire career. Together they bring much of the Heads unique live show to the stage, with front man Jon Braun as a spotlight on David Byrne, giving you a “once in a lifetime” experience. Prepare yourself for a rockin’, funkin’, danceable celebration of the new-wave art punk you loved from the 80’s!
Location: Bearsville Theater, 291 Tinker Street, Woodstock
Admission: Advance Ticket General Admission is $25, Day of Show General Admission is $30
Hours: 8 pm
More Info: bearsvilletheater.com

MARCH 19
Amor Towles
Mr. Towles will give a talk on his works (with a focus on The Lincoln Highway), his writing, his career, and his inspirations.
Location: Bardavon, 35 Market Street, Poughkeepsie
Admission: Tickets are FREE! Available in-person ONLY at Bardavon Box Office or Adriance Memorial Library. Limited to 2 tickets per person
Hours: 2:30 pm
Vaccine requirements: Ticket holders must show proof of vaccination and government issued ID on show days.
More Info: bardavon.org

Academy of Fortepiano Performance
International Fortepiano Salon:
Guest Host Bart van Oort
Join us online for our 9th International Fortepiano Salon, featuring guest host Bart van Oort, fortepianist and pianist in Historical Performance Practice at the Royal Conservatory in The Hague.
Location: Streaming live on Facebook and YouTube
Admission: FREE, but registration is requested
Hours: 2 pm
More Info and Registration: catskillmtn.org

Celebrating Aging Series: Fast-Forward
A story that shows how successful aging is possible when intergenerational family members communicate from the heart and plan for the process ahead. The documentary follows four millennials and their parents as they travel through time to meet their future selves. Wearing a MIT-produced “aging empathy suit” and working with professional make-up artists, these ‘bootcampers’ grapple with the realizations, conversations and mindset required to age successfully. Post-screening filmmaker discussion features Michael Eric Hurtig, director/producer.
Location: The Rosendale Theater, 408 Main Street, Rosendale
Admission: $10
Hours: 2 pm
More Info: rosendaletheater.org

MARCH 20
Sunday Salon:
Indians in the Landscape: Painting Over Indigenous Sovereignty in the 19th Century
A lecture with Dr. Scott Manning Stevens, a citizen of the Akwesasne Mohawk nation. Dr. Stevens is on the faculty at Syracuse University and is a current fellow at Harvard’s Radcliffe Institute for Advanced Study. His expertise is in Museum Studies, Native American Cultures of the Northeast, Native American Literatures, and Visual Culture.
Location: Thomas Cole National Historic Site, 218 Spring Street, Catskill
Tickets: Sunday Salons are free, with a suggested donation of $12.
Hours: 2 pm
Vaccination Requirements: All visitors must provide proof of vaccination status and wear a face covering when indoors.
More Info: thomascole.org

Celtic Woman: Postcards from Ireland
Grammy nominated global music sensation Celtic Woman is thrilled to return in 2022 with a brand-new show Postcards from Ireland. Postcards from Ireland celebrates the rich musical and cultural heritage of Ireland; taking audiences on a journey of story and song from across the Emerald Isle.
Location: UPAC, 601 Broadway, Kingston
Admission: Tickets start at $48
Hours: 3 pm
More Info: bardavon.org

MARCH 26
Met Live HD: Don Carlos (G. Verdi)
For the first time in company history, the Met presents the original five-act French version of Verdi’s epic opera of doomed love among royalty, set against the backdrop of the Spanish Inquisition. Verdi’s masterpiece receives a monumental new staging by Sir David McVicar that marks his 11th Met production, placing him among the most prolific and popular directors in recent Met memory.
Location: Bardavon, 35 Market Street, Poughkeepsie
Admission: Regular adult tickets start at $28. Members, and children receive discounts
Hours: 12:00 pm
Vaccine requirements: Ticket holders must show proof of vaccination and government issued ID on show days.
More Info: bardavon.org

MARCH 27
The Wailin’ Jennys
Starting as a happy accident for a one-time performance almost 20 years ago, The Wailin’ Jennys have grown into one of today’s most beloved international folk acts. Founding members Ruth Moody and Nicky Mehta along with New York-based Heather Masse continue to create some of the most exciting music on the folk-roots scene, stepping up their musical game with each critically lauded recording and thrilling audiences with their renowned live performances.
Location: Bardavon, 35 Market Street, Poughkeepsie
Admission: Tickets start at $36
Hours: 7:00 pm
Vaccine requirements: Ticket holders must show proof of vaccination and government issued ID on show days.
More Info: bardavon.org
Seeking Delivery Driver for the Catskill Mountain Region Guide for Hunter, Windham and surrounding region

***All candidates must provide proof of COVID vaccination prior to employment***

Part-time, reliable delivery driver needed for monthly magazine deliveries.

**Job Type:**
1-2 days per month.
Retirees and Veterans encouraged!

**Duties/Responsibilities:**
Deliver boxes of magazines on and off the mountaintop to businesses specified

**Requirements:**
- A clean driving record/license
- Friendly demeanor
- COVID vaccination required
- Keen sense of direction
- Ability to lift up to 35 pounds at a time
- Ability to navigate your way around the area

**Age restrictions:**
Delivery drivers need to be at least 26 years old

If interested please forward resume to:
morseh@catskillmtn.org

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**The MOUNTAIN CINEMA in Hunter IS OPEN!***

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

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

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

**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!

**RESERVE THE THEATER FOR A PRIVATE VIEWING!**
Call 518 263 2001 for more information

www.catskillmtn.org
518 263 4702

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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.

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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’VE MISSED YOU AND LOOK FORWARD TO SEEING YOU SOON!

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

IN-PERSON PERFORMANCES HAVE RESUMED! visit catskillmtn.org for details
You Can Work from Anywhere... Why Not a Place You Love?

Start Your Online Business in Greene County, NY

Living and working in Greene County, NY is not only Affordable, Beautiful, and Commutable – it’s also a wonderful chance to establish an online business and bring your product or service to an unlimited customer base. People can now conduct business from virtually anywhere - using computers and/or mobile devices - and many entrepreneurs are choosing to base themselves in communities that provide them with abundant options to achieve both business success and work/life balance.

Get Started Today - Download our FREE ebook and learn:

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- How to formalize your business plan to obtain financing in Greene County, NY

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