

The Gardiner Gazette A call to community



Summer 2013 - Issue #19
Free! Please take one

Cicadas: A Very Personal Tale

by David Warg

As most of us know, the Cicadas come every 17 years and after about thirty days they are gone. As a resident here in Gardiner I heard the noises of the Cicadas and like most of us thought, "Boy they are annoying." I began wondering just how many there were out there.

On the night of June 6th, I took my camera and my four year old daughter, Emily, out to see if I could see them. I soon realized they were all over and began taking pic-

continued page 6...

Back Where We Started: Sidewalks Return To Gardiner

by Laurie Willow



In the late 19th and early 20th Centuries, Gardiner had sidewalks. For the full story of Gardiner's new sidewalks (and more pictures), see News From Town Hall, page 7.

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Beer Here. More Coming.

by Ray Smith



"You can't be a real country unless you have a beer and an airline - it helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer." -- Frank Zappa

Visitors to the Cupcake Festival in May were excited to see the hand lettered notice shown in the image at left on the back of a barn on the Wright's Farm property, and when I visited Yard Owl Craft Brewery recently, the two partners, Kristop Brown and James Walsh, were busy bottling and packing cases of Farm House Ale, the most popular of the three beers they are now producing in Gardiner. Clearly Gardiner now qualifies, according to Frank Zappa, as a real town.

continued page 4 ...

A Love Affair With Cows **Brings Raw Milk To Gardiner**

by Anne Allbright Smith

"Jersey cows give the richest milk and have the sweetest personalities. They are like dogsthey love attention." So explains Becky Fullam who, with husband Joe and 15-month-old son Sam, run Old Ford Farm, the only farm in Gardiner that sells raw milk.

cows, figuring they would just produce milk for their own family and a few friends. There was no electrical power or well, so they milked their cows by hand on the driveway and took the equipment home for



Becky, Sam and Joe Fullam and friends. Photo: Anne Allbright Smith

Becky and Joe's venture began in 2008 when they were in college and negotiating with Penny and David Rossetter for the use of part of their land to establish a farm. The Rossetters have loved having the farm, have been very supportive and, as Joe remarked, "have been extremely good landlords who have left the farming decisions to the farmers."

The Fullams began with two

cleaning. Obtaining electrical power was tricky due to the layout of the property, requiring months of work and easements from neighbors. Until that finally happened, neighbor Carmine Castaldo gave them permission to run a hose and extension cord from his house. The well was installed a year later.

As time went on Becky and Joe decided to expand their

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operation and build a certifiable milk house. The milk house was equipped with a sink and hot water heater, and they no longer had to transport the equipment home for cleaning! A bulk milk cooler replaced cooling the milk in ice water. Finally, a dishwasher was added to sanitize the jars prior to sale.

Although they sell vegetables and meat also, the business took off because of the milk. Their customers recognized the incomparable taste and nutrition of pure, grass-fed unpasteurized milk (with the cream floating on top!)

With the onset of hurricanes Irene and Lee, and the two months of rain that followed, the Fullams wondered if they should scrap the dairy operation. The pasture was so saturated the cows' hooves turned all of the sod into muck. Their feet were constantly coated in mud and they had no green pasture on which to lie down. Becky and Joe decided a barn was well overdue; they converted a 40 foot trailer into a tie-stall barn by cutting out one long wall and building stalls.

Today the farm has five cows and two heifers. (A heifer is a female who hasn't given birth yet, after which she be-

comes a cow.) There are about 60 to 70 regular customers, with other sporadic ones. The cows are grass-fed, eating fresh pasture in the summer and hay in the winter. Last year was the first summer that their pasture could support all of their animals without supplementing with hay. The soil was poor when they arrived, but it was slowly improved by frequent mowing, application of chicken manure (they raise 300 laying hens, along with 500 meat chickens and 100 turkeys each year), and rotational grazing (confining the cows to a small slice of pasture and moving them daily). Now the grass sustains their whole operation during the grazing season. In fact, the land can now support more cows.

Becky and Joe are licensed to sell raw milk and a state inspector comes once per month to take samples. New York authorizes the selling of raw milk only on farms, not at farmers markets or retail stores. About half of the states in the U.S. do not have a licensing procedure and therefore cannot sell raw milk at all legally.

So those who appreciate raw milk are very lucky to have determined farmers like the Fullams. For more information, email Becky and Joe at oldfordfarm@ live.com. Are they in it for the long term? You bet. □

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Children's Librarian Has Many Skills To Offer

by Barbara Sides

When Amy Laber, Children's Librarian at the Gardiner Library, decided to pursue a degree in Music Therapy, she arrived at SUNY New Paltz armed with a degree in Psychology and a beautiful singing voice. She could also play guitar and has since picked up the banjo, autoharp, ukulele and mountain dulcimer. Her first encounter at the college was with the late Professor Mary Boyle, founder of the Music Therapy Program. Professor Boyle encouraged Amy to pursue the degree which propelled her to move to the area from her home in Connecticut. "I love Mary. She changed my life and was one of my very favorite teachers. She made me feel. "I can do it!" and I did," Amy adds.

As an Early Childhood Music Specialist, Amy has taught Mu-

Amy Laber during a hoop dance session. Photo courtesy Amy Laber.

sical Munchkins classes and freelanced in libraries, day care centers and has taught private classes. In 2006, Amy was certified in ally teaching classes there including a combined yoga and music program for children. Amy was chosen for the Children's Librarian position in October. Understandably, the children and their parents have given her an enthusiastic welcome. Music

Ashtanga yoga and current-

ly has students ranging in

age from three to 90. She's

been utilizing the Gardiner

Library since 2003, eventu-

brings a whole new dimension to the children's program, Amy explains. "Children absorb information through play and music. It's a natural way of learning that helps in the development of their self-esteem."

Currently, Amy is in the process of being certified in hoop dance (a form of dance combining creative movement and prop manipulation with hoops) and plans to teach a class for adults this summer at the library. Meanwhile, at any given time, you may catch Amy performing at The Falcon, The Town Crier and The Bearsville Theater, hear her on several CD's she's recorded, take a yoga class with her at Ignite Fitness, or watch her combine all these abilities as she conducts a Children's Story Hour at the Gardiner Library.

For Amy's performance schedule, go to davidandamymusic. com. For Amy's programming at the Gardiner Library, go to gardinerlibrary.org. You can also check out Amy's music on CD at the library. And stay tuned for the hoop class!

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A Point Of Clarification



Apparently some readers misinterpreted an article in the last *Gardiner Gazette* to say that Suzie Eckhardt owns the Village Market and Bakery (*Suzie's Restaurant*, Issue #18, Spring 2013).

In fact, John Riley and Karen Schneck (pictured above) own

and operate the Village Market. They lease the space from Suzie Eckhardt and another co-owner of the building. Suzie Eckhardt also owns 128 Main Street, across the street from the Market and is looking for a restaurant tenant for it. □



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Excellence by Design

Beer, from page 1

James and Kristop of Yard Owl Brewery met originally in New Jersey and found they had compatible backgrounds for their new venture. James and his wife, Michelle, own the Mudd Puddle in New Paltz. Kristop is the winemaker at Robibero Family Vineyards and Glorie Farm Winery. They decided to combine forces and open Gardiner's first brewery.



It took about two years to complete all the steps required to open. Among other things, their brewery had to pass New York State Agriculture and Markets inspection and various state permits had to be obtained, along with federal approval of their labels.

James said, "I had roughed out a label but then we got Jeremy

Dawkins to design our label, which is striking. But it took us three attempts to get federal label approval. It had to do with the wording and placement of required information on the label."

I asked James about the origin of the name. "We live in the woods with lots of owls around . . . barred owls, so it just struck me," he said.

For now, Yard Owl is bottling only in 22 ounce bottles at their brewery on Albany Post Road, but has plans for casks and kegs next. Their offerings are:

Dubbel Ringer Ale, a ruby hued Belgian style ale, brewed with Belgian hops and sugars. 7.5% alcohol by volume.

Farm House Ale, brewed with hops from Alsace and a touch of wheat. A rustic table beer with a spicy aroma and a full body. 6.5% alcohol by volume.

Fire Pit Golden Ale, a cold conditioned golden ale with a crisp noble hop aroma and clean finish. 6% alcohol by volume.

Kristop is particularly adept at blending ingredients for the desired result; he has been a winemaker for ten years, and a couple of years ago, James spent time in the brewing program at the University of California, Davis, and went back last May for additional courses.

Yard Owl's products are featured locally at Bacchus, Jar'd Wine Pub and Rock & Rye, all in New Paltz, and the Mountain Brauhaus in Gardiner. The beer is also retailed by K & E Discount Beverages in New Paltz.

James and Kristop continue to perfect their products but longer range they envision perhaps a rustic barn at their brewery with an attached tasting room.



Colin Boylan, below, left, is the fifth generation of the Wright family to own and work at Wright's Farm in Gardiner, founded in 1904. He and his sister, Samantha, are the partners behind Gardiner Brewing. Colin elaborated, "I made less than great beers in Vermont but the process was still fun and made me want to keep doing it and learn how to make better beer.

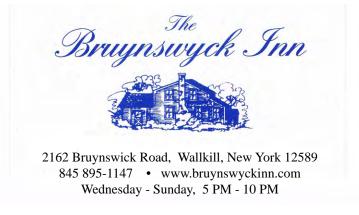
"We plan to use local ingredients, not just from my family's farm, but from whoever is local and has good stuff. The idea is to craft high quality beers that showcase quality ingredients. Think of the chef who serves tomato slices with just a pinch of salt and basil. Simple, high quality and fresh."

To that end, Gardiner Brewing is already growing 220 hop plants harvestable this year and another 400 that can be harvested in three years.

Every beer contains four basic ingredients: malt, water, yeast and hops. The differences in beer tastes depend on how these four ingredients are prepared, how and when they are combined plus whatever else the brewer chooses to add to achieve a particular body and taste. Barley is the usual grain ingredient of beer but before it can be used to make beer it has to

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Beer, from page 4

be malted. This can take a week or more, and requires carefully sprouting and drying the grain seeds before the sprout is too large. There is a need for both precision and "feel."

Colin says, "We have grains that grow in New York State, but malt houses that are out of state. I'm trying to figure out if we can get someone to start a malt house in the area. I know

there's some interest over in Orange County. But the only malt house I know of in New York State was started about a month ago in the Finger Lakes region. They tend to be in Pennsylvania or New England."

Right now, Colin is retrofitting the barn and exploring the licensing process which can take six months to longer than a year. But Colin is hopeful he'll have a license

in a year and can be selling beer three months after that -probably only in growlers initially.

Colin doesn't simply want to imitate a beer he likes. He explained, "I want to use what I have available and if it's not available, figure out how to grow it and see what we can make. To me a local beer should be made out of something in the region. Try

to do what you can with what you have where you are. Some people tend to sacrifice quality for local, I don't think you can do that. We want to make high quality beer out of what can grow in this area." Once in production, they plan to work in small batches while learning the ingredients. "We want to get it right before we get any bigger."





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Grapes, Apples And Prohibition

by Anne Allbright Smith

The Hudson Valley is associated with apples, but in the 19th Century it was associated with grapes. What brought about the change? Prohibition!

Brotherhood Winery in Washingtonville is the oldest continuously operated and licensed winery in the country. Why? Because it was allowed to produce sacramental wine during Prohibition. Benmarl Winery in Marlboro lays claim, however, to being the oldest vineyard, "vineyard" referring to the actual growing of grapes. In the 1870s through the 1920s the Hudson Valley was the source for all grapes—table and wine—for Philadelphia, Boston and New York.

The first apples were grown in 1910, but by 1918, as Yancy Migliore of Whitecliff Vineyard and Winery puts it, "Prohibition put the nail in the coffin for grapes" and apples took over the 12,000 acres previously utilized for the growing of grapes.

Tuthilltown was the first distillery to make whiskey in New York



Yancy and Mike Migliore host a wine tasting at Whitecliff. Photo: Anne Smith

since Prohibition, negotiating the change of laws to allow small scale craft distillation. Now, they are producing their own indigenous apple vodka.

Ever wonder why American beer had the reputation of being bland? During Prohibition people who grew hops-which give beer its taste—pulled them up since there was no legitimate use for them. Beer was then made from rice instead. Prohibition affected agriculture, economy and cultural tastes.

"Now," Yancy proclaims, "The Hudson Valley is a hotbed of craft drink production." Hops are now being grown (See Beer Here. More Coming, page 1) and Dressel Farms is producing hard cider. The days of Prohibition are indeed over!

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Cicadas, from page 1



Photos: David Warg. Visit our facebook page for more.

tures. I was amazed how many of them there were, but also a Who would have thought that bit disappointed that it was watching cadas I was seeing.

Later that evening I walked out into the woods by myself We were also able to get some seeing the Cicadas alive, climb- happy to share with readers. \Box

ing the trees from the ground up. As I sat out in the woods on a rock and realized there were far more than I thought. I started taking pictures and just watching them. The more I sat there, the more appeared. I could hear them collectively walking in the leaves around me and dropping from the trees. I had my family join me out in the woods and we all sat around watching and taking pictures of them.

I guess we sat and watched them until about 8pm and I even was able to get my wife and 14 year old boy Jeremy out for a bit to look around. At first they were unimpressed, but soon were having fun watching them too!

hundreds, mostly just the shells of the Ci-thousands of bugs in the woods could turn into a family fun night but that is what happened.

around dusk and slowly I was very nice pictures which we are

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The Gardiner Gazette, Spring 2013

News From Town Hall

by Laurie Willow

Sidewalks: Changing The Face of Gardiner

As we navigate the Hamlet today, the building of the sidewalks led by Paul Colucci is all but done. It is to our great advantage that Mr. Colucci was awarded the bid to build the sidewalks, as he is a lifelong resident and demonstrates the he personally cares about every ongoing detail.

The concept of sidewalks was first discussed in 2004 when



Photo: Anne A. Smith

the Town Board agreed that then Councilwoman Nadine Lemmon could apply for a grant to build them. That first grant was denied. Then a small Federal Grant called

the Transportation Enhancement Grant was awarded to build the sidewalk from the Rail Trail to the Town Hall. In 2008, Nadine Lemmon again oversaw the town's application for another Transportation Enhancement Grant and met with great luck as the D.O.T. (NY State Dept of Transportation) had just been given Federal stimulus money. The D.O.T. called the town to say, "You can have it if you are ready to go," meaning if there were no issues with the Right of Way. Most of the landowners on Main Street had already donated their property to create the right of way for Phase One, so the town began the process of supplying more and more information to the local unit of the D.O.T., which was reviewing engineering plans.

What took nine years you may ask? For one thing, the Federal Highway red tape was endless. Our sidewalks had to undergo the same review process, rules and minute scrutiny applied to the building of the Tappan Zee Bridge. In the end however, the Hamlet of Gardiner will be prettier and safer, and of the \$1.5 million dollar cost,

continued page 14 ...





Left: Post card of Main Street (looking east) with unpaved roads and wooden sidewalks. Probably early 20th Century. Note the empty lot on the left where the Post Office is today. Right: The new sidewalks from the same vantage point. Historic Photos: Gardiner Library Collection. Contemporary Photo: Kit DeFevre. To examine these pictures in greater detail visit our facebook page.





Left: 1910 image of 157 Main Street (looking east), then tree-lined, with concrete sidewalks. Right: The new sidewalks. (157 Main Street is now purple.) Contemporary Photo: Kit DeFevre.

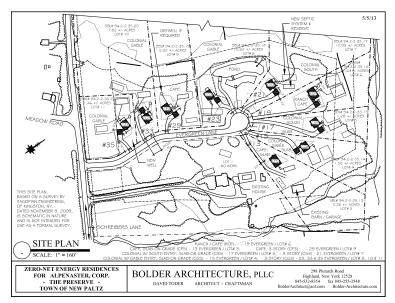
New Paltz Houses Generate More Energy Than They Use

by Carol O'Biso

The concept of zero net energy buildings is not new. The first Passivhaus buildings—residences using a rigorous standard for energy efficiency that results in ultra-low energy usage-were Germany in constructed in 1990; in California, the fifth largest county prison in the US with a capacity of 4,000 inmates has been creeping towards zero net energy consumption for the past decade; and the 2007 U.S. Energy Independence and Security Act requires that all new Federal buildings and major Federal building renovations meet incremental targets leading to zero net energy consumption by 2030.

Until recently, environmentally conscious individuals could have a zero net energy home customdesigned and built. Now, New Paltz is joining a small group of progressive centers building entire zero net energy communities; the Esopusbased company Greenhill Contracting, Inc., is building The Preserve at Mountain Vista, a nine-home, zero net energy community off Shreiber Lane. The homes, ranging from 2,050 2,350 square feet and from \$399,900 to \$429,900, are being sold by Gardiner Real Estate Broker Wendie Reid. Green Acres, in the Village of New Paltz, a previous zero net community by the same company, already has seven occupied homes with more in the planning stage.

Those new to the zero net concept should note that there is a difference be-

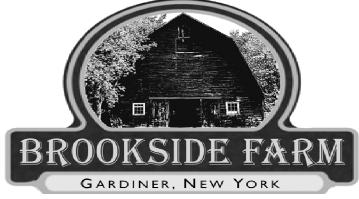


A site plan of The Preserve. Image courtesy Wendie Reid.

tween green building—also known as sustainable architecture-and zero net energy structures. Green buildings tend to be "green" in a broader range of ways than zero net structures. They are often built with recycled, locally produced and sustainably harvested materials, use measures to control

storm water runoff and soil erosion, are landscaped with native plants, and so on. The main focus of zero net buildings, though, is to actually produce a surplus of energy over the course of the year. This is done by using superior insulation, triple-pane windows and heat recovery and

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Zero Net, from page 8

structure that is much more air tight in order to avoid heat and cooling loss. The homes in The Preserve are made of Insulating Concrete Forms (ICFs)-steel reinforced concrete sandwiched between layers of foam-and the resulting "thermal envelope" is so tight that they make very efficient use of the energy they produce. As changes to New York State Building Codes incorporate more and more energy efficiency requirements into all new buildings, a baseline comparison with standard construction becomes more difficult. Nevertheless, standard green buildings can generally be expected to be 20% more energyefficient than current NY State Code baselines, while we should expect 70-80% more efficiency from zero net structures.

Dayle Zatlin, Assistant Director of Communications at the New York State Energy Research and Development Authority (NYSERDA), says that NY-SERDA encourages all efforts to build homes that are more energy-efficient than the state requires, but their official definition of zero net energy is, in part, "a home that produces as much electricity as it draws from the electric grid, resulting in monthly utility bills that net to zero over a year's time, with the electricity exported to the grid being purchased from the homeowner by the utility."

She acknowledges, however, that the concept of zero net is complicated, and that NYSERDA typically refers to homes as being "designed to be" zero net. "The fact is," Ms. Zatlin says, "a zero net building, regardless of how perfectly it is designed and built, cannot be judged in isolation of its occupants." The homes in the Preserve,

for example are designed to be zero net at temperatures of 70 degrees in winter and 68 in summer. If occupied by a family that likes more extreme temperatures and hour-long showers, it might not net out to zero. That same house, if later sold to "more conscientious users" could do very well.

Life without an oil or electric bill certainly sounds like nirvana, and the US government clearly thinks so; homes in The Preserve qualify for up to \$23,500 in Federal tax credits. As a model for the future though, zero net homes are not without issues; to get to zero net the solar panels can't be shaded by trees or other structures. Though a 71-story zero net energy office building did open in China in 2009, it is unquestionably easier and more economical to achieve the zero net goal with suburban homes and office complexes rather than with dense, multi-story urban buildings. Regulatory bodies will have to take care not to derail one good thing (the move towards denser town centers coupled with the preservation of open space at greater distances) with another good thing (more and more suburban zero net buildings).

Right now though, zero net energy is the right answer to a good many questions. The US Green Building Council, a global leader in the green building movement, is currently offering an educational course entitled, The Problem with Net-Zero Buildings (and the Case for Net-Zero Neighborhoods). It's good to see our local region at the forefront of what seems to be the wave of the future. For more general information visit www.zerohomes.org. For information about the developments in New Paltz contact Wendie Reid Realty at 845 255-5634. \square ← Back Comment ➡







Gardiner Residents Included in New Book On World War II

by Anne Allbright Smith

"It was just sunset, which is the most dangerous time because it's very hard to adjust to the darkness. All eyes were on the water. I was on the poop deck with the 5 inch gun, and that's when we heard that there was a torpedo coming."

---from Marooned for 46 Days

Those are the words of former Gardiner resident Al Becker, one of thirty-five residents at the Woodland Pond Continuing Care Retirement Community in New Paltz who have contributed their war stories for Wartimes Remembered: World War II and Korea, a unique collection released in late May. It also includes the stories of four other former Gardiner residents: Rob Greene, Mida Kaelin, Trina Greene and Maggie MacDowell.

These are all unusual stories told from a point in time that is rapidly receding from memory. Some of the veterans are communicating their stories to their families for the first time. Wartimes Remembered: World War II and Korea is now available on amazon.com (\$9.95) or from the Gardiner or Elting Libraries. To whet the appetite, additional excerpts from the stories of the Gardiner contributors are included here:

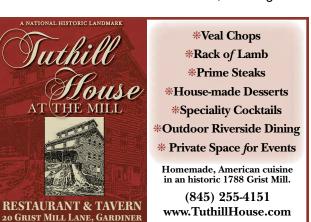
"As we glided over the sleeping city of San Francisco the Norden bombsight guided us over the target. A buzzer rang. I pushed a button, and watched as a stream of bombs fell and exploded below. You could see where they landed and flashed in a line. It was hard to believe we were not actually in the air."

Rob Greene, My Vicarious War

"The Japanese were not wasteful so they used human fecal material to fertilize their fields. Most of it was collected in Tokyo in large wooden buckets and placed in a row on long narrow carts to be hauled out of the city. They were a common sight on the streets of Tokyo and the soldiers dubbed them 'Honey Buckets'."

---Mida Kaelin, An Army Nurse's Memories of World War II

"In front of me [in Life Magazine] were spread out the smoking cities of Europe and children dressed in knee socks, sweaters, winter overcoats and sturdy school shoes (or barefoot) in winter, climbing over enor-





Ray and Anne Smith, residents of Gardiner and Woodland Pond, reading the book to a 97 year old fellow resident who is one of the authors but visually impaired. Photo: Gretchen Daum.

mous piles of rubble. Many of these schoolchildren no longer had a home to return to, or parents. This was the thought that brought a sense of abysmal loneliness and lost-ness to my heart."

> ---Trina Greene, When We Were Very Young

"Conditions became especially bad when a reward of six million Chinese dollars was placed on the head of each American captured, dead or alive. We had to depend upon small farmers and restaurants for our food, and most of the time it became so dangerous that we had to enter towns in small, heavily armed groups. Fifty percent of the hostile troops in the area were puppet troops (Jap trained Chinese) so half the time we never knew whom to trust."

---Maggie MacDowell, My Brother Robert $\ \Box$

← Back Comment ➡





Just A Bite ...

Organic Fast Food At Brookside Farm? A Revelation!

by Carol O'Biso

There are plenty of places in Gardiner where we can buy certified, organic, pastured beef, free-range chickens and other good, wholesome things to bring home and cook. Now we have-in the recently opened Side Shack at Brookside Farm a place where someone will take that wonderful, organic beef and flip us a burger, make us some fries or hand us a hot dog (also Brooksides' own organic beef, turned into hot dogs by a certified organic butcher). The Side Shack is the brain child of Brookside's owners, Sharon and Drew Sycoff, and soon after Sharon started handing me tastes I realized I wouldn't be able to pick just one "bite" to write about.

First came a subtly and deliciously dill-flavored egg salad sandwich made from some of the 700 eggs their chickens produce daily. Then there was the barbecued chicken sandwich with The Side Shack's barbecue sauce. I have had pulled chicken before and usually find it dry and tasteless. That was not a problem at the Side Shack. The pulled chicken was every bit as moist and flavorful as pulled pork. And the secret to why the barbecue sauce is so good is apparently Sharon's father; Sharon is originally from South Carolina and her dad is an expert at making Carolina-style barbecue sauce. (He's arriving shortly to make more gallons of it before the Side Shack runs out of their current batch.)

I was convinced that the barbecued chicken sandwich was going to be "the bite," when Sharon slid my burger onto a bun and added some special

"Shack Sauce"—that great barbecue sauce mixed with a little mayonnaise and other flavorings. The hamburger, crispy on the outside, juicy on the inside and full of robust beefy flavor, quickly started inching up on the pulled chicken for first place. (I am going to pause here to say that I was not actually finishing all of these things I was being handed, OK?) I thought we were done and that my battle would be between these two contenders when Sharon said, "Oh! The brisket." How could I say no to brisket? It cooks in their ovens at 250 degrees for a very long time and is then shredded and served with the Carolina barbecue sauce. One heaped forkful of that moist, succulent beef and I gave up on trying to pick one thing.

Finally, we moved on to the organic soft serve ice cream. That's right—a wonderful swirling cone of vanilla ice cream by Blue Marble Ice Cream in Brooklyn. They have vanilla and chocolate—and vanilla soft serve doesn't get better ...

Organic meats are never cheap but the Side Shack's prices are not out of line: burgers are \$8; the barbecued chicken sandwich is \$7; the Shack Burger (Monterrey Jack cheese and that wonderful barbecue sauce) is \$8.50; and adding a fried egg to any of these adds a dollar. Fries are \$3. The Side Shack, at 1278 Albany Post



The Side Shack at Brookside Farm. Photo: Carol O'Biso

Road (845 895-7433), has picnic tables where you can sit and enjoy and is open Thursday and Friday from 3:00 to 8:00 and Saturday and Sunday from 12:00 to 8:00. They will close for the season some time in Octo-

ber and reopen in April. The Sycoff's next project is a play-ground for children, "from young children to old," so between the good food, the entertainment for the kids and the lovely people, Brookside Farm should become a destination in Gardiner.

← Back Comment ➡



The Gardiner Day Committee: A Varied Role In Town

by Jewell Turner

This year, Gardiner Day in Majestic Park will take place on Saturday, September 14. Throughout the year the Gardiner Day Committee, currently made up of 20 members, organizes various fund-raising events such as dances, a plant sale, a spaghetti dinner and so on. These events,

of course, keep Gardiner Day going, but they also do much more. This year the Gardiner Day Committee was, among other things, able to give \$5,000 to the Parks and Recreation Committee to fund the building of a kitchen in the pole barn

GARDINER DAY
LEVEN

Left to right: Kathy Basile, Jewell Turner, Barbara Meszaros, Carol Lohrman, Jackie Wild, Linda Hansen, Susan Hansen and Judy Bacon of the Gardiner Day Committee. (Not pictured, Cindy Dates, Kathy DeLano, Sharon DeMatteo, Jaynie Aristeo, Holly Ecker, Debra Green, Carol O'Byrne, Barbara Patterson, Diane Reynolds, Carl Zatz, Eileen Glenn and Stewart Glenn.) Photo courtesy the Gardiner Day Committee



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And, few people know that as a service to Gardiner residents, the Gardiner Day Committee also organizes and hosts community events unrelated to Gardiner Day. These include an Easter egg hunt in Majestic Park in the Spring, tree lighting and caroling through the town during

the winter holidays and, also in the spring, the annual Women Helping Women dance, the proceeds of which go to the Shelter for Battered Women. The Gardiner Day Committee is also responsible for the banners in Town, holiday wreaths and various additions to Majestic Park.

With so many irons in the fire, new ideas and new energy are always welcome. The Gardiner Day Committee is looking for new members to keep things going. If you're interested, contact me at 255-9675 Ext. 103. □

So You Think You Can Bake?

by Cindy Dates

Do you love to bake? Bake your favorite fruit pie and enter it in The Gardiner Day Pie Bake-off. Gardiner Day is September 14th. Pies are judged on appearance, taste and overall appeal, among other things. so visit our Facebook page for the entry form and guidelines, or call 845-332-0734.

Three judges are currently being selected, and while prizes for this year have yet



to be determined, last year's winner received a \$75 gift certificate to King Arthur Flour's online store. We look forward to tasting your luscious creations. See you at Gardiner Day!

Where's Parker?

by Barbara Sides

In 2011, *The Gazette* reported on the exemplary services of Parker's Auto Waxing (*Clean Machine*, Fall, 2011).

With the recent renovation of the Mobil Mart at Ireland Corners, Parker's Auto Waxing lost a home. Parker, however is going strong in a temporary facility on Route 208, just south of SP Industries (formerly Virtis), on the hill. He anticipates moving into a permanent facility next year.

"Please tell everyone that we haven't forgotten them. The service is still the same, we're still here," Parker quickly offered. You can reach him for an appointment at 399-4263. Your car will love you. □

English as a Second Language: Extended Benefits

by Ray Smith

Editor's Note: To protect the privacy of the individuals involved, all names have been changed. The new names were chosen by the children.

The other day, we assembled in chairs in the shade of a barn overhang at the farm where George and Brenda work. We were there to talk about the English as a second language (ESL) program at the Gardiner Library, where Brenda is tutored weekly for an hour by Marjorie, one of ten tutors trained by Ulster Literacy Association in an eighteen hour program to equip them to provide one-on-one ESL tutoring. Materials for the ESL program are provided by the Friends of the Library.

Originally from Mexico, George and Brenda live at the farm with their three children: George, a fourth grader; Katherine, a second grader; and Javier, a first grader. Having expected to speak to Brenda, I was intrigued to find that assembling for this interview took about five minutes: the children collected workbooks and pencils, jockeyed for chairs and sat, fidgeted and turned pages, many already completed. The children's workbooks, it turned out, had been a gift from Marjorie.

"Class is really good. Marjorie is a nice teacher and I consider her a friend," Brenda said, assessing the year and a half they've been working together. Marjorie, however, finds the arrangement rewarding enough that she feels she may get

the most out of the association. The children's expectation that they would be involved in their mother's interview was soon explained. The first time Marjorie picked Brenda up for her 6:30PM Tuesday night session at the library, the children were wary of this stranger taking their mother away. Over time though, it became apparent that they felt left out, so, though the ESL program itself is for adults, George and Katherine started coming along. (Young Javier said, "I stay behind with my dad and get a treat.") While Marjorie works for an hour with Brenda, her children explore the library's computers, books, DVDs and CDs.

Now, Brenda's husband George attends a group ESL session on Wednesday evenings at the Gardiner Library and the two children go along for that as well. Katherine proudly amplified, "I go on Wednesday with my daddy." The entire family has Gardiner Library cards and they visit at other times during the week as well. Katherine's favorite books are Fancy Nancy and Pinkaliscious. She has a Hello Kitty tote bag and-whether self-appointed or delegated-acts as custodian of all the family's books. When I visited, the bag was full. George showed me The Lightning Thief which he's now reading but said, "My favorite book is The Invention of Hugo Cabret. It's very long."

What had been an informal arrangement may now become more formal as Library Manager Nicole Lane has received a grant to fund a program for children who accompany ESL students to their classes.

Help Wanted

The Gardiner Gazette is seeking an Ad Sales Person to work on commission. Interested parties please contact Ray Smith at raydsmith@gmail.com or (845) 750-7119. Email contact preferred.





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Gardiner Recycles In Greenland ...And Back To Gardiner

by David Sides

The Hudson River Greenland Ash trees from Gardiner were Festival (HRGF) is a wonder- cut, chopped, sawed, ripped, ful and well-attended crosscultural experience held every June at Croton Point Park in Westchester County. When registration opened on April 1, the event was fully booked in five days! This year's activities included paddling to Bannerman's Island, "Eskimo" rolling instruction, paddle and harpoon carving, traditional Greenland games and races, and special presentations on wild and remote adventures in far-off lands. We were very fortunate to host over 100 people from around the world, including Inuit Noah Nochasek from Labrador and our friends Adam Hansen and his son Aningaag from Aasiaat, Greenland.

Back in 2012, The Gazette re- of all ages enjoyed the craft, ported that some dying White with many adults asking if

and planed into thin strips (Gardiner Recycles In Greenland, Spring, 2012). This rib stock was sent to Greenland for building traditional Inuit kayaks. Remember, Greenland has no trees!

Due to the scarcity of materials, Greenlanders tend to be extremely frugal and resourceful. Adam even used some of the extra rib stock to amuse his nieces, nephews, and son by crafting drums for them. Since Adam and son were attending HRGF this year, we thought it would be a nice surprise to add a Greenland drum workshop as part of the youth program. He was definitely touched. Youth



Adam Hansen demonstrating Inuit (Greenland) drums making. Photo courtesy Adam Hansen.

they could make a drum. So plans are underway to include a drum workshop open to all participants at the event next year. If you are interested in helping Greenlanders keep their traditions and culture alive or want more information on our events and organization, please go to hrgf.org and gajagusa.org on the web or contact Dave Sides at dsides@

hvc.rr.com. $\square \iff \underline{\textit{Back Comment}} \Longrightarrow$

Town Hall, from page 7

the Town paid only \$22,000, (about 1.5%). While some full grown trees had to be taken down, they will be replaced by four-inch saplings and other plantings.

Initially, when local developers knew there were going to be sidewalks, Main Street reiuvenation flourished. Several buildings were renovated, and new businesses were started. Unfortunately, some of the passion to rebuild Main Street has dissipated due to the recession and the extreme amount of time it took to actually build the sidewalks. Hopefully that passion to continue to create an exciting business community in the heart of the town will return once the Hamlet is proudly showing off its new face.

... continued page 15

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Town Hall, from page 14

A Water Monitoring System For The Hamlet:

At recent meetings of the Town Board, discussions ensued regarding the creation of a water monitoring system for the Hamlet. This system, by the use of transducers in wells, will supply data on the water table over time and seasons. The goal is to have at least ten transducers installed in various wells. The information that is collected will be invaluable to the development of the Hamlet in monitoring the use of water by existing businesses and homes.

Our underground water courses

vary with season, amount of rainfall, use, and other factors. By monitoring the water over time, it will be possible to supply information to people who may be applying to the Town Planning Board for a business in "downtown." In the past, applicants have had to conduct their own prohibitively costly water tests which were not required by the direct presence of a specific development code, but by a sentence in the zoning code which allows the Planning Board to exact specific information at its discretion.

With the new water monitoring system, all develop-

ment in the Hamlet will be fed by water information from one source, instead of by requests for some developers to conduct their own water tests. Development can then be controlled by a specific standard set by a central monitoring system and will depend on the amount of water available to support it.

Funds are being sought to implement the project.

Old Library Building

The Town Board has placed the old library building on the market for sale. Controversy remains over whether the building is an historic site worthy of preservation, or whether it is just an old building that no longer has a use for the town.

The Hess Farm

The Town of Gardiner and the Open Space Institute have secured in perpetuity the development rights of the Hess Farm, a 74-acre working farm on Sand Hill Road that has been in operation since the Civil War. This preservation of open space is the culmination of many hours of hard work by the Open Space Committee and many town residents on behalf of all the residents of Gardiner.





Left: McKinstry's Store (Now HiHo Home Market) with concrete sidewalks, probably 1920s. Right: The new sidewalks and HiHo today (photo: Kit Defever)



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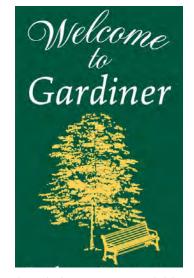
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We're Spending Our Money In The Hamlet! Please Join Us.

by The Gazette Editorial Committee

The sidewalks are a wonderful thing for our future, but there is no question that the businesses in the Hamlet that rely on walk-in customers took a financial hit during the "perfect storm" of events over the past few months. Sidewalk construction and temporary lack of parking caused customers to drive right on by, the incessant rain in June and early July kept tourists at home, and construction on the Wallkill bridge had many locals scrambling for alternate routes. Result? Our hard-working "downtown" businesses have had a rough summer so far.

The Gardiner Gazette Editorial Committee plans to help fix this by making a commitment to BUY STUFF IN GARDINER after the dust settles. Resources are not unlimited, of course, but if something's gotta give, it will be something else; for the



time being our expendable income, however small, is going to the Hamlet. We're each making a commitment to do something like:

- Buy a gift (or something frivolous for ourselves) at HiHo Home Market
- Buy flowers (or a gift) at Meadowscent

About This Newsletter

The Gardiner Gazette is a quarterly publication funded entirely by advertising and contributions. Dates are as follows:

Winter, Feb. 18 release (Submission deadline Jan. 10) Spring, May 6 release (Submission deadline Mar. 30) Summer, Aug. 18 release (Submission deadline Jul. 10) Fall, Oct. 25 release (Submission deadline Sept. 9)

Articles (usually between 350 and 450 words) are written by community members, not reporters. If you would like to submit an article for consideration, please contact us. Articles do not promote any particular person or point of view. Articles promoting businesses appear only in the Business as Usual column and are written by our editorial committee. To suggest a business to feature, please contact us.

- Pick up some wine etc.at the Hudson Valley Wine Market (formerly Enthusiastic Sprits)
- Eat in or take out delicious food from The Village Market, Pasquale's or Cafe Mio
- Buy some paint, hardware, gardening tools etc. from Majestic's Hardware
- Get a haircut at Cuts By Dawn
- Get a Massage at The Repair Shop
- Buy some cool clothes at Uptown Attic
- Get our bikes tuned up (or buy a new one!) at Lightsey Cycles

- Buy our produce at the Gardiner Farmers Market on Friday afternoons
- Give all our postal business to the Gardiner Post Office!

And that's just what we can think of off the top of our heads! Gardiner Day is coming too (September 14th) so plan to pass through the Hamlet and spend a few dollars. The businesses in town improve our lives immeasurably so, to quote a well known ad, "Just do it," OK? We'll see you there. $\square \iff Back Comment \implies$

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Located in one of Gardiner's prettiest neighborhoods with sweeping mountain views you will find this immaculate custom colonial. Entertain a crowd in the gourmet kitchen with loads of cabinets, pantry, oversized island with prep sink, breakfast counter and granite countertops that all open to a generous breakfast area. Lost of light and space to enjoy in the open floor plan boasting glistening hardwood floors. Enjoy the outdoors from the oversized deck, expansive front porch and large yard. Just a short walk to the rail trail and ten minutes to New Paltz, Minnewaska State Park and Mohonk Preserve. \$349,500

PRIVATE, YET CLOSE TO EVERYTHING

Nestled in a private wooded and landscaped setting within 5 minutes of the Poughkeepsie train station, Walkway Over the Hudson and NYS Thruway. A portion of this one-of-akind home was built in 1976 completely renovated in 06' followed by a large addition in 06'. The renovations included, new painted kitchen wood cabinets, granite counter tops, bamboo floor, windows, roof, central air, furnace and siding along with two upgraded baths with new tiles and a deep Jacuzzi Tub. Open your new French doors from the kitchen to the 14x14 screened in porch and grilling deck. Your second story loft has enough space for a sitting area along with a walk in closet that is also plumed for an additional bathroom. The dining area is complete with a stone fire place opening to the expansive living room with a remote controlled gas fireplace and cathedral wood ceilings. ground level walk in basement has enough space for storage plus a family room. This unique home is sure to please you. \$297,500





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ONE OF A KIND!

A well-proportioned front entry porch framed in stone creates a beautiful focal point . When you enter you are greeted with windows that beautifully open this home to its surroundings and expansive mountain views. The open layout of the main living space reinforces the homes casual, welcoming vibe. At the center, the great room serves as the hub where everyone can mingle and relax while viewing the courtyard, mountains or beautiful walled stone fireplace. A substantial island anchors the kitchen, with a Wolf cook top facing the great room so that you can talk with guests while preparing food. You will never be at a loss for counter space. The master suite occupies the homes right side and features such luxuries as dual walk-in custom designed closets, dual vanities, double headed shower, a private laundry room w/sitting area. Downstairs, 2 BR share a full bath, laundry room, entertainment room, and a door to the patio. Enjoy the outdoor shower and screen porch w/expansive deck. Radiant stained cement floors seamlessly flow throughout house. An unforgettable home that is stunning from every angle. \$1,190,000

A PLACE YOU WILL LOVE COMING HOME TO

Just minutes from Minnewaska State Park and all its trails where you can find a new trail every day or hike over to Mohonk. The home has character and style, although a two bedroom, the dormer upstairs has been modestly finished and used as BR. It is not heated and not included in the over all square feet. Enjoy the main floor living with urban style kitchen, beautiful wood floors in the living room and bedroom areas. The wood stove in the living room can heat house for your cold season or just take a chill out of the air in the spring and fall. The bathroom has been updated and is situated between the two bedrooms. Enjoy the outside with beautiful mature perennial gardens, extensive front deck and covered side deck. The owner has harvested 2-3 gallons of blackberries from their bush right outside the door. This is a beauty of a price and home!!! \$149,000



MAKE THIS HOME FOR THE HOLIDAYS!

Lovingly maintained by original owner, this 3/4 BR home is conveniently located just minutes. to NYS Thruway and New Paltz. Spacious living room is enhanced by large windows which afford a view at every angle! Kitchen is a user friendly "U" design w/lots of cabinets, pantry & dish station. Breakfast nook opens onto oversized deck w/Sunsetter awning. Multi tiered deck, with relaxing hot tub, leads onto patio w/lush plantings. The private 4.3 ac. are landscaped with beautiful perennials. Lower level offers family room, office or 4th bedroom and oversized laundry room. Newer updates include 2 full baths, roof, furnace and decking. \$255,000

PLENTY OF ROOM FOR THE WHOLE FAMILY!

Beautiful, meticulously cared for Colonial in small private subdivision. Conveniently located minutes to NYS Thruway or a short trip to the Mid-Hudson Bridge and MetroNorth make this a commuter's dream! Home has country appeal, large wrap around porch, and your own little apple orchard but with all the modern amenities including granite countertops, stainless appliances and an open floor plan. Kitchen flows directly into dining area which extends into family room with cozy wood burning fireplace. Perfect for entertaining! Master Bedroom suite with cathedral ceiling and large picture widows boasts walk-in closet and an irresistible light-filled master bath with gorgeous glass shower and Jacuzzi tub. \$365,000







