



The Gardiner Gazette

A call to community



Summer 2020 - Issue #47

Free! Please take one

New Life for the Village Market

by Carol O'Biso

The Gardiner Gazette is excited to report that the shuttered Village Market & Eatery at 125 Main Street in Gardiner was recently acquired by Julian's Recipe, LLC®; a Brooklyn-based food company that focuses on artisan frozen breads and waffles, waffle sandwiches, and interesting food solutions for many different parts of the food industry.

By the time you are reading this, the revamped market should be near stage one of opening, though at the time of this writing, the new name had yet to be decided.

The founder of Julian's Recipe,

Gardiner resident Alexander Dzieluszycki, says, "My parents came from Europe and brought recipes you can't always find in cookbooks. Things had to be fresh and delicious, with a little twist that made them special. It's what inspired me to cook for others. My son, Julian, has joyously inherited this love of cooking and he has become my muse and greatest critic, and that's how Julian's Recipe® was born."

Alex will be a partner in the new business and provide



Chefs Danielle Goodreau and James Frank (with their dog PupPup) will be the culinary team. Photo: Alan Rothman

Market, continued [page 14](#)

Also in this issue

Teen Foundation [p. 2](#)

From Town Hall, [p. 3](#)

Increased Farm Sales, [p. 4](#)

Gardiner Mask Makers, [p. 5](#)

Backyard Poultry, [p. 6](#)

Virtual Beer Tastings, [p. 7](#)

Wineries Innovate, [p. 8](#)

EV Charging Station, [p. 10](#)

Gardiner Day, [p. 16](#)

Woodland Pond: Not a Single Case of Covid-19

by Joan Hollister

Last summer, months before any of us were aware of the Covid 19 virus and all the changes that it would bring to our daily lives, I moved into a cottage at Woodland Pond.

This was a major change for me, since I had been living in the same house in Gardiner for over 46 years. I found Woodland Pond to be a wonderful, welcoming place, and it is a location from which I could easily continue to see my friends in the Gardiner area, without the burden of taking care of an older home that increasingly needed more time and attention than I was giving it.

According to Sarah Hull, resident services director at Woodland Pond, interactivity is a key reason why Woodland Pond is a thriving Continuing Care Retirement Community (CCRC). Since its inception almost eleven years ago, the residents and staff of Woodland Pond have consciously created a caring community that was never insular.

An important component of everyday life here had always been regular interaction with the greater New Paltz area. Visitors had always been welcomed and they had made



Hikers at Woodland Pond.. Photo courtesy Joan Hollister.

Woodland, continued [page 12](#)

A Foundation with a Focus on Teens

by Oliver ten Broeke

Gardiner Residents Elise Gold and Mathew Swerdloff founded the Maya Gold Foundation in the months following October 2015, when their daughter, Maya, took her own life. "We both had careers in education and human services," Mathew explains, "and we both had been in leadership roles, so it was natural for us to form an organization that would serve the community.

"When we decided to form the Foundation, the real purpose was to offer support, programming, activities, and opportu-

nities for teens who might be lost or struggling, or feeling challenged or alone." The official mission statement of the Foundation is to empower youth to access their inner wisdom and realize their dreams.

Soon after forming the organization, with the help of family friends and those who loved Maya, a second, more personal mission made itself clear to Elise, Mathew, and the board members: "It was Maya's dream to go to Nepal in her senior year of

high school and work at an orphanage to reduce human sexual trafficking."

"That was something that was really important to her, and she'd done a lot of research and planning for it. The whole Nepal program, which came about later, was designed by us. As Maya's parents, we wanted to have her dream be realized in a way that's not only nurturing and fulfilling for kids, but also helps reduce human sexual trafficking in Nepal."

Hannah Goichman, previous President of the Youth Action Team, a branch of the Foundation exclusively

composed of and managed by adolescents, says, "We worked with the Himalayan Children's Charity, which, while not exactly an orphanage, takes in children who don't have homes or who can't live in their homes. We travelled into the foothills of the Himalayas and worked with a school there. We acknowledged that we were learning so much from the people we interacted with."

Goichman, a friend of Maya's, explains the spiritual significance the trip had for her. "Being in Nepal was definitely the closest I've ever felt to her. It made everything we did there so much more meaningful."

Teens, continued [page 11](#)



The teens and chaperones that were planning to go to Nepal in April (this trip was cancelled), although the majority of them are planning to go next spring. Photo courtesy the Maya Gold foundation.

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An Update from Town Supervisor Marybeth Majestic



Three months after closing Town Hall, we are very carefully reopening. By appointment, you can meet with staff in our lobby to accommodate your needs. Masks required.

The Town Board continues to move forward on pending issues, including closely monitoring our 2020 "Covid Budget," which is reviewed and tweaked monthly. It helps us identify anticipated shortfalls in revenues

and track our expenses more closely than before.

Despite Covid, our wonderful residents, who are our greatest resource, have delivered meals, cared for neighbors and also continued their pre-Covid efforts on behalf of the Town, via the internet. For example, the Environmental Conservation Commission and the Open Space Commission have continued their collaboration with the NYS DEC to develop a Natural Resources Inventory. Please check the website for the video that demonstrates the results and value of their work.

Since many people are home with more time on their hands than before, we are asking for your help.

In addition to volunteering to serve on a committee or commission there are several community opportunities to advance current initiatives in Gardiner. Using our own Climate Smart Task Force as an example of community "self-organizing," we are hoping the community will consider a similar approach to organizing around three other important needs:

- **The Comprehensive Master Plan:** Over the past four years, we have relied on the comprehensive plan to guide decisions, and we have cataloged the accomplishments resulting from the 2004 plan. We need an updated comprehensive plan so that we can pursue funding resources and implement improvements.

- **Emergency Planning:** The Town of Gardiner has an Emergency Management Plan that is about 20 years

old. Since then, all manner of climate and health-related dangers have evolved. We need to update the plan to meet modern needs, like the current pandemic, as well as resiliency planning.

- **Economic Planning:** We also need an economic plan to attract new and innovative businesses while protecting the qualities of our community and enabling residents to make the most of their home investment. We need to build on Gardiner's unique assets to create economic opportunity. Innovation in this realm is almost limitless.

Toward this end, we are hopeful that there may be sufficient interest and talent within the community to pursue these initiatives. We welcome any and all input. Please reach out to me at 845 255-9675 x 101 or supervisor.tog@gmail.com. □

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Quarantine, Gardiner Style

COVID-19 has brought out the best and worst in people worldwide, and the *Gazette* is aware that the pandemic and the mandatory “NY Pause” that followed have been very hard on local businesses and individuals alike. However, many wonderful innovations and inspiring or amusing stories have emerged from it as well, and in some cases, the virus even seems to have had a small silver lining. We hope you enjoy reading these stories.

Local Farms See Boost In Sales

by Carrie Wasser

When the coronavirus hit in mid-March, it wasn't entirely clear how Gardiner's farms would fare. Farmers' markets seemed at risk of shutting down completely due to safety concerns, and widespread economic peril meant customers might completely abandon local food.

But according to a handful of Gardiner farmers reached by the *Gazette*, that worry was quickly replaced by relief—even surprise. Farmers reported a notable increase in sales this past spring, whether they were selling at farmers' markets, at their farm stand, or signing up customers online.

“We experienced an enormous increase in sales starting mid-March,” said Becky Fullam of Old Ford Farm, which operates a self-service store on Old Ford Road that sells the farm's raw cow's milk, pastured meats and eggs, vegetables, and other locally grown items.

“It's always felt that our farm store was considered to be more of a specialty shop rather than a grocery store,” she continued. “But the pandemic has done for us what years of educational efforts was never able to accomplish: people actually started using the farm store to source their food. Customers who used to buy one or two items started buying many more. Customers who used to

come once in a while started consistently coming every week.”

Becky and her husband, Joe, asked their customers to shop at the store one at a time, to ensure social distancing, and they offered to pack orders for at-risk individuals. But otherwise their daily farm life continued on as usual.

Also during the spring, Leslie Lewis and Anthony Post saw a 40-person increase in sign-ups for their Second Wind Community-Sponsored Agriculture (CSA), an organic vegetable CSA they operate at Four Winds Farm on Marabac Road. In addition, they had to start a 50-person waitlist. Leslie said new members were motivated to sign up out of a desire for more food security, concerns about going to the grocery store, and having more time to pick up vegetables each week due to cancelled vacations and working from home.

Last year customers selected their vegetables from boxes when they came to the farm to pick up their weekly share, but this year pre-bagged shares are being handed to each customer for a grab-and-go, contact-free pick-up.



A Second Wind CSA customer picks up his weekly share from farmers Leslie Lewis and Anthony Post. Photo: Carrie Wasser

“It's been a wild transition, with an increased need for labor, but it's working out,” Leslie said.

Over at Kiernan Farm on Bruynswick Road, which raises grass-fed beef and pastured pork, Marty Kier-

nan said there was a “big uptick” in customers at the Westchester County farmers' markets where he primarily sells his meats.

For a few weeks, the market in Nyack required that vendors

Farms, continued [page 14](#)

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Maggie Marguerite Photography

Gardiner's Own Mask Makers

by L.A. McMahon

FAMILY MASK FACTORY: In Gardiner, there are families that have lived, worked, married, and brought their children up here for generations. Gardiner resident Barbara Thorpe suggested that we track down Judy DePuy, the matriarch of one of these. During the early months of the pandemic, Judy was asked a pivotal question by her daughter, Jennifer; "Mom, you sew. Why don't you make some of these masks for people?"

Judy came up with a three-layer, quilted prototype and gathered the hard-to-get supplies (100% cotton fabric, elastic, thread). Working by herself, it took 45 minutes to complete ONE. So her daughters, Denise and Jennifer, and at one point, Judy's four-year-old great granddaughter, Kolby, manned an assembly line, which could complete one mask every 15 minutes. Judy's husband, Bud DePuy, cut wire

for the nose pieces.

Judy said, "For the six weeks we did it, we had so much fun! Doing this work really brought our family closer than ever." 879 masks were made, and people picked them up from Judy's mailbox.

My mind exploded. Let's do the math: 879 masks at 15 minutes per mask is 13,185 minutes or 219.75 hours. What's even more amazing is the love this multi-generational family poured into the endeavor. Early on, they considered that men, women and children might have preferences about pattern or color, so they did their best to not only supply them with free, life-preserving masks, but also to make them in colors and patterns people said they preferred. Word-of-mouth spread, and a varied group of first responders



Judy DePuy and her great granddaughter Kolby making masks. Photo courtesy Judy DePuy

from the area, and as far afield as Albany and New York City, benefitted from the masks pulled out of the DePuy's mailbox. The family's mask factory is officially closed, but the generous spirit and love that opened it in the first place, remains.

MASK MAKERS OF THE GUNKS: Gardiner resident Nancy Cass tells us that Mask Makers of the Gunks arrived early—before Covid-19 affected any New Paltz or Gardiner residents. New York City was supplied with the basic essentials to cope with the coming onslaught, but local hospitals were left to ration what they had. Nurses, doctors, kitchen staff, nurses' aides, hospital maintenance teams, nursing home attendants, day care staff, and other front-line workers were left to the good graces of communities like Gardiner, Wallkill, New Paltz, Highland and Modena.

In March, Christine Kelley, co-owner of Freefall Sangria, posted a message to the "Gardiner, NY" Face-book page about the need for Personal Protective Equipment (PPE) for our area hospitals, thereby provoking a deter-

mined cast of hobbyists to dust off their sewing machines.

Not only did crafters get involved, local businesses jumped in. The back porch at Sharron Paddock's Yoga Body Wellness became "Command Central," a curbside pick-up and delivery site for supplies and completed masks. Skydive the Ranch donated cords and ties and produced the first video tutorial on making the masks. T&A HVAC, All County HVAC, Rycor HVAC, and Majestic's Hardware donated filters. Residents donated bolts of fabric and other supplies.

The Hudson Valley Wine Shop, Ireland Corners General Store, and Majestic's Hardware allowed the group to display masks for residents to "purchase" for a donation. This raised over \$3,000, which was donated to the New Paltz Community Foundation, an organization that has been assisting local residents in need of meals.

Ultimately, many were donated to the Gardiner Fire Department as well as going to nursing staff at Vassar Brothers Hospital, Westchester Medical Center, Elleville Hospital, and other essential workers. □

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Poultry Raising on the Rise

by L.A. McMahon

At the end of 2019, Gardiner residents blithely walked into supermarkets and bought, for the most part, what they came for. Then Covid-19 hit and things changed. There were shortages of paper products, eggs, butter, bread, and other things, and we were told to stay home.

Nationally, reactions ran the gamut from heroism to hoarding to looting and back, but for some reason, in Gardiner, many residents responded with a more sustainable solution: backyard poultry.

There are many upsides to raising poultry. First, baby chickens, ducks, geese, guinea fowl, and turkeys are adorable, soft, and fluffy, and eventually they give fresh eggs. A small flock can keep a family in daily eggs with leftovers for sale or gifting.

But there are definite downsides that were never considered. After our third bird funeral, I stopped crying every time I lost one. Over the years eagles, hawks, foxes, fisher cats, and most recently, bears, have feasted on my birds to (I imagine) their great satisfaction.

Also, poultry can sometimes carry harmful germs that make people sick. These germs can cause a variety of illnesses in

people, ranging from minor skin infections to serious illnesses that may cause death. Just what we needed, yet another reason to wash our hands, right? Well, one of the best ways to protect yourself from getting sick from backyard poultry is to wash your hands thoroughly right after touching them, or anything to do with where they live and roam.

Aside from hand washing, the Center for Disease Control (CDC) has guidelines to prevent poultry-related infection. Some of these may be challenging:

- Don't kiss poultry or snuggle them and then touch your face or mouth. (This one is easy as I've never had a bird willing to kiss me, but it may be a hardship for those with affectionate birds.)
- Don't let poultry inside the house, especially in areas where food or drinks are prepared, served, or stored. (Only dead chickens allowed in the kitchen, and definitely no geese in the bed—there's only room for the dogs.)
- Don't eat or drink in areas where poultry live or roam.



(Coop-side soirees, even socially-distant ones, are out.)

- Set aside a pair of shoes to wear while taking care of poultry and keep those shoes outside of the house. (Alert to Gardiner inventors: I googled “outdoor shoe garage” and came up empty.)
- Stay outdoors when cleaning any equipment or materials used to raise or care for poultry. (May be a challenge during our winter, but OK.)

The CDC also has some recommended tips for collecting and handling eggs, because eggshells may become contaminated with Salmonella and other germs from poultry droppings or from the area where they are laid. These guidelines may be easier to follow:

- Keep a clean coop. The cleaner the coop, the cleaner the eggs.

• Collect eggs often. The longer they sit, the dirtier they get. Throw away cracked eggs; bacteria on the shell can more easily enter a cracked shell.

• Don't wash warm, fresh eggs in water that is even 10 degrees colder than the temperature of the egg. Doing so can pull bacteria into the egg. Eggs with dirt and debris can be cleaned carefully with fine sandpaper, a brush, or a cloth.

• Refrigerate eggs after collection to maintain freshness and slow bacterial growth.

• As with all raw animal products, it is safest to cook eggs to an internal temperature of 160°F (71°C) or hotter to kill potentially harmful organisms.

Increasing sustainability and implementing at least some of these tips may give backyard poultry raisers a welcome feeling of control in an increasingly dangerous world. □

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Virtual Tasting: Real Beer

by Jennifer Bruntl

Beer tastings via Zoom! And, due to a clever program design by James Walsh and Joe Dolan of Yard Owl Brewery, rest assured that you actually get to drink the beer.

The two had been doing beer tasting talks for the guests of Mohonk Mountain House for a couple of years, so when live tastings were no longer an option and everyone else in the world seemed to be hopping on Zoom to continue working, the two thought, "Why not?"

I attended one of these tastings last month, and it was both informative and fun. You sign up for the tasting online and, on a Friday, you pick up your four beers at Yard Owl (19 Osprey Lane, Gardiner).

On Saturday, the day of the tasting, you are sent a Zoom

meeting link and voila! All you have to do is log on to the meeting (the one I attended was at 7:00 pm) and you are "at the tasting." Not only do James and Joe give some cool beer info and tell interesting stories but they also encourage questions and interaction among their guests. They are good friends and have great chemistry together which comes through, even on a computer screen.

They are able to finish each other's sentences and have a light and playful vibe that puts everyone at ease. Both are well versed in beer and brewing, and James especially has a lot of knowledge to offer regarding the brewing process and the particular ingredients that go into each beer to create the final product.



Joe Dolan (top) and James Walsh at a virtual tasting. Photo:

By the end of the tasting, most of us were talking and laughing together. The fact that we had all been drinking probably didn't hurt the friendliness factor! But really, after the tasting I felt as if I had been to a little party, which was a much needed social event in a time of lock down.

By the time this issue of *The Gazette* goes to print, James and Joe will have done three Zoom tastings. When asked about future tastings, Joe

replied, "We plan on continuing virtual beer tastings and look forward to getting back together with people in person. There may be something to this format beyond the shutdown, however. We want to reach out to local businesses and maybe it takes on a podcast type vibe."

Sounds as if there are more interesting things yet to come at Yard Owl! To find more information about upcoming events, search Yard Owl Craft Brewery on Facebook. □



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Wineries, Breweries, Distilleries, and Cideries Innovate to Survive

by José Moreno-Lacalle

Governor Cuomo signed his “New York on Pause” executive order on March 20, declaring therein that certain businesses were deemed “essential” and could remain open for business, albeit with restrictions. Those essential businesses included wineries, distilleries, breweries, liquor stores, along with delis and supermarkets.

Unfortunately, being “allowed” to remain open when everyone else has been told to stay home presented some challenges.

Normally, at this time of the year, wineries have their tasting rooms open, sometimes year-round, and many hold events, offer music entertainment, host weddings, and so on. All of these draw customers to the tasting room and contribute to the winery's bottom line.

Wine clubs are another important source of revenue. Club members are offered special discounts and can participate in sales and special events. Much of this is also true for local distilleries and breweries. However,

small farm businesses of the kind that exist throughout New York State have been economically damaged by the restrictions that have been imposed because they have had to close their tasting rooms and cancel all the events that they typically host. All that kept them from going out of business was that they were deemed essential by the governor.

The Wine Spectator, in an article published on March 25, wrote about the adverse effects on wineries in the Finger Lakes and Long Island, omitting any mention of the Hudson River Region. But then, the wine production of the Hudson Region is miniscule by comparison with that of the other two regions.

Gardiner is itself home to two wineries, a distillery, a brewery, a cidery, and a wine shop so it represents a microcosm of what has happened in the region. Still, the wineries' stories are particu-



Staff members at Robibero Family Winery ready for curbside pickup.
Photo: José Moreno-Lacalle

larly interesting, in good part because what has happened to their sales is a clear reflection of the type of clientele each winery caters to.

An important innovation by wineries all around the state was to offer “virtual wine tastings” on line, either on their own Web pages or on Facebook. The concept is that drinkers who have the wine to be tasted can share notes and thoughts about the wine with others via a Zoom or other media online.

Robibero Family Winery on Albany Post Road, was established in 2007. Its winemaker, Cristop Brown, has made some award-winning wines. It has long offered events, music, and parties, such as its annual Chili Cookout.

In other words, it has catered to people who not only want good wine, but a good time. The consequence of the lockdown, however, has been drastic, with overall sales down 80 percent in May or more. They have also had to lay off six tasting room and events staff, though they hope to rehire them as

business returns to normal. 70 percent of their business during this period has been curbside pickup, while about 10 percent of their Case Club 460 members have continued to buy. They have reached out to the public on social media such as Facebook, offered virtual tastings on their page, and sent out mailings to past buyers.

As of June 12 they are now open for outdoor tasting with whole bottles for sale at the stairs to the veranda. Picnic tables are available for small groups, but virus safety guidelines must be strictly observed. They have also opened the veranda for tastings, again with proper social distancing.

Whitecliff Vineyard on McKinstry Road in Gardiner, has been in business for twenty years and is very well-established. We interviewed Yancey Migliore, who is the co-owner with her husband Michael. Their business model is focused entirely on wine tastings without added entertainment or events. They do

Wineries, continued [page 9](#)



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Wineries, from page 8

provide picnic tables for visitors and sell snacks in the tasting room. They also offer a number of award-winning wines by their winemaker, Brad Martz.

According to Yancey, their overall sales are down by about 13 percent overall, bearing in mind that March and April tend to be slow anyway, although this March actually saw a real pickup in business.

They haven't had to lay off any staff because they were able to obtain a Paycheck Protection Program (PPP) loan from the government.

Their wine club sales have actually picked up, no doubt helped by the offer of free delivery locally. Wholesale business with restaurants has died, understandably, but business with wine stores is doing very

well, so they're regularly making deliveries to shops in the region. Curbside pickup was especially successful because they announced that they were open seven days a week for pickup.

Whitecliff is now open for outdoor tastings by appointment only, but requires strict compliance with the rules for social distancing and wearing masks until seated at spaced tables outside. Only whole bottles will be sold for now. "It's unlike anything we've done before," said Tristan Migliore, the winery manager.

Fabian Lopez, of Tuthilltown Distillery, which has a tasting room and offers tours of the distillery, answered our questions by e-mail. He told us that, at first, business dropped off by 100 percent, but with the governor's ex-

ecutive order allowing spirits sales for curbside or shipping/delivery, they were able to generate roughly 40 percent of their regular monthly sales in May. May was the first full month of online and phone sales. They launched online sales on April 10th as they needed time to update and ensure compliance with their web store. Were it not for the executive order, this Covid situation would have had a much more detrimental impact to their business and the craft distilling industry as a whole.

Wine shops, on the other hand, are doing a booming business. Consider Hudson Valley Wine Market, on Main Street in Gardiner. The owner, Leonard Giannotti, said that while March sales were a bit better than average, April and May have surpassed December sales—

the Christmas and New Year season—which are the benchmark for the business. People are buying more spirits than wine for now. He has had to lay off full-time staff but has one part-timer come in for half a day twice a week.

Yard Owl Craft Brewery, at 19 Osprey Lane, in Gardiner, continued to brew beer after the lockdown. However, the tasting room was shut down, and retail sales went down the proverbial tubes. Being creative, they too began offering virtual tastings. (See *Virtual Tasting: Real Beer*, Page 7.)

Michele and James, the owners of both the Brewery and Mudd Puddle Coffee, promptly went into emergency mode and created a Website for online sales. Now customers can

Wineries, continued [page15](#)



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Gardiner's EV Charging Station

by Jennifer Bruntl

The Town of Gardiner and the Climate Smart Gardiner Taskforce are thrilled to announce the installation of a Level 2 Electric Vehicle (EV) charging station in the Gardiner Library parking lot, adjacent to both the municipal lot and an entrance to the Wallkill Valley Rail Trail. It is also a short walk to village shops and restaurants.

Level 2 chargers allow you to charge your electric car in just a few hours, while Level 1 chargers are typically installed in homes, where a vehicle can be left to charge overnight.

Marybeth Majestic, Town of Gardiner Supervisor, said, "It has been a long time coming, but has been well worth the wait. Gardiner now has the only EV charging station adjacent to the Rail Trail, which is something we are very proud of."

The station was acquired through a grant written by the Climate

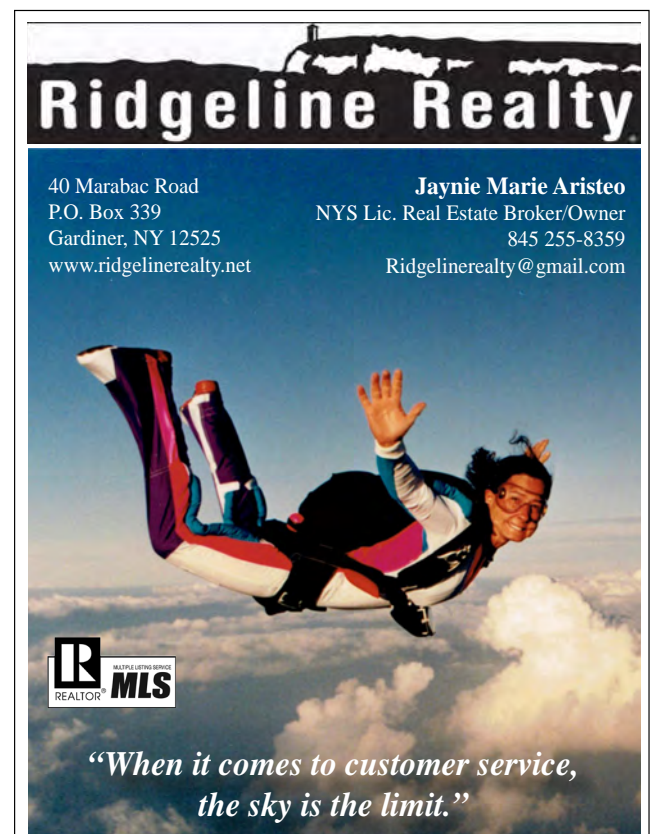
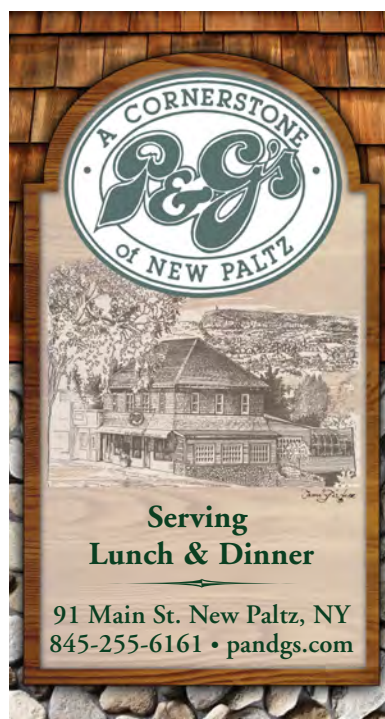
Smart Taskforce. Funded in part by the NYS Department of Environmental Conservation, the station is free to users for two years, with the cost of the electricity being underwritten by local area businesses SkyDive the Ranch, Gardiner Liquid Mercantile, and Cafe Mio, as well as Climate Smart Gardiner.

"We hope that the station will attract more visitors to Gardiner businesses," said Holly Shader, member of the Climate Smart Gardiner Taskforce. "EV drivers who may otherwise drive through Gardiner on their way to Minnewaska State Park or Mohonk Preserve will now have a reason to stop."

We hope that as our businesses gradually begin to reopen, visitors can enjoy a meal, walk around the town or enjoy the views on the rail trail while charging their vehicle. □



The Gardiner EV charging station. Photo: Marybeth Majestic



Teens, from page 2

Apart from the trip to Nepal, the Maya Gold Foundation is deeply involved in the New Paltz, Gardiner, and surrounding areas. Putting together events for teens, parents, and everyone, the Foundation opens up communication and fosters a strong, supportive, loving community.

Mathew notes that the Foundation organizes three core functions yearly, which vary in terms of content and modality. "The first one is a series of community programs, which we offer once in the fall and once in the spring. We've done everything from live theater, to a concert, to a movie screening, to poetry workshops. Most recently, we had a program over Zoom which was a workshop on mindfulness and stress reduction." Mathew notes that these programs are always free to attend.

In addition to its programs, the Foundation invests in the community in the form of Thrive Grants. These small financial grants go to local organizations offering programs that help teens connect with each other and the community. The Foundation also bestows a biannual Community Service Award—a \$500 gift to teens doing service work that aligns with the Foundation's mission.

Current Youth Action Team President Hannah Spilhaus says, "I think the Foundation really helps with getting teens involved in the community, and getting people active in participating in their programs. It really creates awareness for things like mental illness, and gets people talking about it. The Foundation definitely makes people comfortable voicing what they've been through,

and how they've dealt with it."

Youth Action Team member Dylan Keessen asserts, "Everyone is really accepting. They all really understand the struggle that can be everyday teen life. Everyone's also really, truly smart, and great at planning things. I feel like I've really connected with people through it, and it makes me feel confident that I'm actually benefitting society, even if it's on a relatively small scale."

For those interested in learning more about the Maya Gold Foundation, and how it accomplishes its mission, visit mayagoldfoundation.org, check out

the social media presences on Facebook, Instagram, and Youtube, and keep your eyes on local news.

For the more adventurous and service-oriented: in August, the Foundation will be opening up applications for the 2021 Heart of Gold Trip to Nepal.

If you're interested in joining a board or committee in service of the Foundation and its mission, there will be an Open House this September—for more information, email info@mayagoldfoundation.org. □

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Woodland, from page 1

significant contributions. Likewise, Woodland Pond residents have participated in activities and events in and around New Paltz. As of March, 2020, this aspect of Woodland Pond has changed drastically. As a CCRC, Woodland Pond has independent living residents, as well as those who need assistance or skilled nursing.

Although all the residents are considered high risk with regard to the current virus, technically, New York State's nursing home regulations only apply to the health center, not the independent living areas.

During the first week of March, the state implemented a no visitors policy for the health center. As more became known about the seriousness of the Covid 19 situation, in addition to advocating social distancing and wearing masks, management of Woodland Pond decided to shut down the dining room and forbid all visitors to Woodland Pond, including to independent living.

This meant that, although I have my own semi-detached home, I could no longer invite friends over, and the many residents with family members in the area could no longer allow them to visit. Perhaps the residents who felt the impact of the new regulations the most were couples who were prevented from visiting each other if one lived in the health center and the other in independent living.

In order to protect everyone from the virus, over the next couple of weeks, more restrictive policies were implemented. The group activities and bus trips to concerts and plays were discontinued. There were no more exercise classes, no more chorus rehearsals, no more card

games, no more play readers nor book group discussions. For a couple of weeks there were movies with all the chairs placed over six feet apart and the swimming pool was open. Then the movies were stopped and the pool was closed.

But life did not come to a standstill: the exercise classes were soon broadcast over our inhouse channel. Over the same channel, residents have volunteered to interview each other, and read short stories, poetry and inspirational passages. There have also been broadcasts of musical performances and special birthday celebrations.

As the weather improved, more residents have taken advantage of the wonderful opportunities we have to walk outdoors around the Woodland Pond property and the adjacent Millbrook Preserve. Our residents' council and a few other committees continued meeting over Zoom.

Staff have assisted residents who needed help with technology to help maintain good communication with family members, including the couples who were no longer allowed to visit in person.

I have been particularly impressed by the high level of communication that management has strived to maintain with residents throughout this time. It has been clear to me that they really did want to know what residents needed and how we all felt.

A longtime resident who has several children in the area, Joan Kleinegris, sings the praises of how Woodland Pond has handled this current pandemic. When asked

what she particularly values, she stated emphatically, "I feel safe here."

She pointed out that since her health situation places her at particularly high risk, safety is of the utmost importance. In turn, her children are grateful that their mother is in a safe environment. Joan copes by staying in close contact with her children with frequent telephone calls, texting and semi-weekly zoom sessions. And she uses facetime with her grandchildren. What she misses the most is that she cannot touch her family members.

Back in March, the management team at Woodland Pond implemented policies quickly to protect all the residents, and so far, their cau-

tion has paid off. At this point, not one resident of Woodland Pond has tested positive for the Covid 19 virus.

According to Michelle Gramoglia, President and CEO, the decision to shut down was obvious. There was no question that action was necessary. What she is finding much harder, is how to proceed with re-opening. Balancing residents' desires to get back to "normal", with the need to continue to protect all of us who are at risk is proving challenging. While the steps that are being taken to re-open are not at the pace many of us would like, the attitude amongst most of the residents is that the health of our Woodland Pond community is important and that it is up to all of us to do our part to insure our continued success to protect our neighbors. □

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Gardiner residents Ken and Pat Wendler tell us that they completed sixteen 1,000 piece jigsaw puzzles during their quarantine!! They were working on their 17th when they wrote, and had more in their future! □



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Farms, from page 4

only deliver pre-orders to customers, so that's what Marty did. The two other markets where he sells, in Pleasantville and Larchmont, simply changed their on-site market protocols to ensure social distancing and other safety measures.

Marty said the dramatic increase in his meat sales was influenced by word-of-mouth referrals and concerns about coronavirus shut-downs at meat plants across the nation. "During this whole COVID-19 thing we've done financially ok—we did not take a beating," he said.

Close to Kiernan Farm, the family-run Whitecliff Vineyard, which grows the grapes for its own award-winning wines, had to initially shut down its tasting room and switch to pickups only. Their story is covered in the article on Wineries and Breweries, on page 8.

And over at Tantillo's on Route 208, Jeannine Ridgeway reported that the physical layout of the farm stand had to be changed before the farm's legendary ice cream stand opened on May 2nd.

According to Jeannine, who owns the ice cream stand, bakery, and farm market at Tantillo's, people are now asked to stand in a single line for ice cream and stay six feet apart.

There are outdoor tables but no sun umbrellas. "It's not that we're mean, we just don't want people sitting there too long eating ice cream," she said.

The playground is closed, and people are discouraged from gathering in large groups. As of this writing, the vegetable portion of the farm stand at Tantillo's had not opened yet, but Jeannine said the items there would be pre-packaged—for example, two zucchinis would already be in a bag, already weighed, for a customer to pick up.

Despite all the restrictions, "We are extremely busy this year—and very grateful," Jeannine said. "The customers are all really respectful and don't mind waiting the extra time because everyone understands what needs to be done. Everyone understands that we're all in this together." □

Market, from page 1

marketing support, while acclaimed chefs, husband and wife team Danielle Goodreau and James Frank, will assume control of the operation. They plan to open in stages with simple, delicious, and affordable fare as they work to build out the balance of the facility in the weeks ahead.

Danielle and James excel in a myriad of cooking styles given their combined work history both abroad and throughout the United States. They are installing quality coffee systems, and will offer home-made ice cream, Belgian Frites (fries), and a long list of grab-and-go items to look forward to; great affordable alternatives expanding the options already available in Gardiner!



They will also be adding a country market with all the staples that one needs in a pinch. The new venue is expected to provide something for everyone, adding new value in Gardiner and filling a prime retail void that has been vacant for too long.

It is hoped that bringing a new market and cafe to Gardiner will encourage visitors and locals to spend more time in the hamlet.

To assist with the revamp and reconfiguration of the premises, the Julian's Recipe team has engaged the services of Allen Ross Architecture, LLC, architects with offices in New Paltz and Greenwich, CT. □



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Wineries from page 9

order beer, pickled vegetables, and coffee. Orders placed by 3:00 pm would be available by 4:00 pm every day. They also started a beer club. Even though it was a successful innovation, sales were still down 80% up to mid-May, but it kept the business going. In fact, people buying the coffee reported doubling their consumption of it.

Kettleborough Cider House, 277 State Route NY-208, was founded and is run by Tim Dressel, of Dressel Farms. The Cider House is a seasonal operation, and closes down after Thanksgiving and usually reopens in early May.

This year, however, they weren't able to open until

June 12. Sales dropped off by 80 to 90 percent during that period, although online sales cushioned the drop. Typically they sell cider on tap and by the glass, which is very appealing to local consumers. Tourists usually buy bottles to take home, but they're not appearing in large numbers yet.

It should be pointed out that during the lockdown, the majority of customers for these businesses were locals who supported local firms.

Tourists are a major source of revenue, especially during the summer and fall seasons, but they are noticeably absent now and that is an important factor in the decline of sales since reopening began on June 12. □



Customers picking up at Robibero Winery. Photo: José Moreno-Lacalle



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Gardiner Day Cancelled for the First Time

by The Gardiner Day Committee

Due to the unprecedented impact of the Covid-19 Pandemic, the Gardiner Day Committee has voted unanimously to cancel Gardiner Day this year. It was scheduled for Saturday, September 12, 2020. Instead, we have shifted our focus to supporting the community in these times of need. We have also voted unanimously to donate \$1,000 to Helping Hands Food Pantry, and \$500 to the Washbourne House, from our past fundraising efforts.

We hope to have some socially-

distanced community events organized for September, but the certainty of our plans will depend on how the pandemic is affecting our community as the end of Summer approaches.

Please follow us on Facebook at Gardiner Day New York for all the latest updates. Thank you for your support and understanding. □

At right, a bounce house and a hayride from previous Gardiner Days. Photos courtesy the Gardiner Day Committee



About This Publication

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