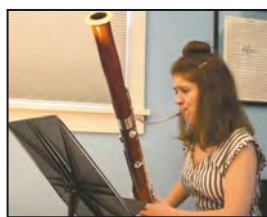


Thank you,
Mr. Krupa, for
HVRHS concert
Letters, Page A9



Summer
nights
Compass
Page A10

Compass Special
Community
Food Issue

The Lakeville Journal

40 PAGES IN 2 SECTIONS VOLUME 123 NUMBER 47

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THURSDAY, JULY 2, 2020 \$1.25

Covering The News In Connecticut's Northwest Corner And Its Environs Since 1897



PHOTOS BY PETE PUTZEL AND TOM BROWN

A look back at Fourth of July celebrations

Of course it's not the same, but in a year when two of the major summertime fireworks displays have been postponed until October, we decided to at least offer some thrilling photos of past pyrotechnics. For more photos from our recent archives, and some photos of July 4 celebrations, turn to Page A4.

Absentee ballot details for primary vote on Aug. 11

By Leila Hawken

SHARON — Preparing for the primary election on Tuesday, Aug. 11, Sharon Town Clerk Linda Amerighi reviewed the voting process for voters who wish to vote by mail.

Of critical importance, she said, is that voters know the return address is in Rhode Island. She warned not to chuck those envelopes simply because they come from out of state. It's not a scam, she said.

Her report was heard by the

Sharon selectmen at their regular meeting on Tuesday, June 23.

An Executive Order from Gov. Ned Lamont in response to concerns surrounding the COVID-19 outbreak broadened the use of the absentee ballot procedure.

Accordingly, Amerighi said, the office of the secretary of the state this week began mailing applications for absentee ballots to all registered, eligible Republicans and Democrats in the state.

See ABSENTEE, Page A7

Slight rise in county COVID-19 cases

By Cynthia Hochswender

For the most part, reported cases of COVID-19 have been steadily decreasing in recent weeks in the Tri-state area. However, in the past few days there have been slight increases in Dutchess and Litchfield counties. Berkshire County's infection and death rates remain consistently low, as they have since the beginning of the pandemic.

On Monday, June 29, there was a slight increase statewide in Connecticut, with the total number of reported cases at

46,303, an increase of 97 from the previous day.

The data is not archived for each town, but in general the death rate in Litchfield County has remained at 116 confirmed and 20 probable deaths for more than a week. It had been increasing by about one death per day before that.

There was only a single patient hospitalized with the coronavirus on June 29.

The county as a whole reported 1,419 confirmed cases on June 29, with an additional

See COVID, Page A7

Fresh, free food provided by USDA to Region One



Volunteers helped unload boxes of fresh produce and bread for families in need on Saturday, June 27, in the oval in front of Housatonic Valley Regional High School.

By Patrick L. Sullivan

FALLS VILLAGE — Despite some logistical difficulties, volunteers were able to distribute hundreds of boxes of produce (and bread) at Housatonic Valley Regional High School on Saturday morning, June 27.

Volunteers from the Housatonic FFA chapter, Scout Troop 22 and community groups, plus Region One staff and state Rep. Maria Horn (D-64), gave boxes of food to people who started lining up along Warren Turnpike around 6 a.m. — which is when the truck was expected to arrive.

The truck turned up at 9:42 a.m. It was quickly unloaded and the distribution began.

Each box contained a bag of baking potatoes, a bag of apples,

See FOOD, Page A7

Loose plans unveiled for schools to open in fall

By Patrick L. Sullivan

FALLS VILLAGE — Plans to reopen Connecticut's public schools in the fall were announced on Friday, June 26, by Gov. Ned Lamont and state Commissioner of Education Miguel Cardona.

The highlights: Schools will open statewide, with all students attending every day. No opening date has been specified.

School buses will be able to run at close to capacity, with

students and drivers required to wear masks or other face coverings.

Schools will use "cohorting strategies" to keep the same groups of students together as much as possible.

Safety measures within schools include physical distancing, frequent hand-washing, face coverings worn by everyone in the building, and frequent cleaning and disinfecting of heavily

See SCHOOLS, Page A7

Plastic bag tax returns to Connecticut grocery stores

The Connecticut plastic bag law went back into effect on Tuesday, June 30.

During the early months of the COVID-19 quarantine, the state had suspended the bag rule. Shoppers were asked to use store-provided bags and not bring their own.

At the end of June, the state once again began charging a 10 cent fee to stores for every

store-provided bag for their groceries. The 10 cents is collected by the stores and then given to the state Department of Revenue Services.

The state Department of Revenue Services says that reusable bags are not a "significant significant source of infection for COVID-19," but adds that "it is important to clean and disinfect all surfaces commonly touched by people. Most reusable bags can be easily cleaned between uses through laundering, hand washing, or wiping with a disinfecting wipe."

— Cynthia Hochswender

Three governors request travelers self-quarantine

By Cynthia Hochswender

In time for the summer travel and holiday season, the governors of New York, New Jersey and Connecticut have issued an advisory that anyone traveling into the three states from a high risk area of the United States should self-quarantine for 14 days.

There is no enforcement mechanism; the governors are offering an advisory and noting that the three states

have managed to keep their infection rates low and they want to continue to protect residents of their states.

In a news release sent out on Wednesday, June 24, Gov. Ned Lamont said, "This step to inform travelers from states with hot spots to self-isolate is meant to protect our residents and maintain our incredible public health progress."

See TRAVEL, Page A7

A safety reminder for pedestrians and cyclists

By Mary John

With the arrival of warmer temperatures, many people are out strolling or cycling along the roads. Although these are popular options for social distancing outdoors, they can also be dangerous. Here are some tips and reminders for safe outdoor activity on and along the roads.

Make sure you are walking on the left side of the road facing traffic. It is dangerous to walk

with your back to incoming cars, especially on narrow and curvy area roads.

Be sure to stay as far to the side of the road as possible, and try not to walk side-by-side in large groups. Some cars come very quickly around turns, which can be a hazard if there are people walking in the middle of the road.

While vehicles should always be mindful of the speed limit, pedestrians should also be wary

See SAFETY, Page A7



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NW CORNER FARMS

Hawthorne Valley Farm Ghent	Millerton Farmers Market	Sheffield Farmers Market	Ridgway Farm Cornwall	Husky Meadows Farm Norfolk
Copake Hillsdale Farmers Market Sharon	Rock Steady Farm Millerton	Moon in the Pond Farm Sheffield	Friend's Farm Market East Canaan	Lost Ruby Farm Norfolk
Amenia Farmers Market	Weatogue Farm Salisbury	Salisbury Farmers Market Falls Village	Lone Silo Farm Canaan	Zinke Homegrown North Canaan
Whippoowill Farm Salisbury	Calf and Clover Creamery Cornwall Bridge	Howling Flats Farm North Canaan	Birdseye & Tanner Brooks Farm West Cornwall	
Q Farms Sharon	Kent Farmers Market	Marble Valley Farm Kent	Adamah Falls Village	Beavertides Farm Falls Village

Our farmers and markets are working hard to meet us where we are. Connect to plantinseeds.org to find them.

plantinseeds.org

In The Journal this week

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FIREWORKS..... A4	OPINION..... A9
OUR TOWNS..... A5	COMPASS..... A10
OBITUARIES..... A6	CLASSIFIEDS..... A11-12

Three-day forecast

Friday..... Thunderstorms, high 84°/low 60°
 Saturday..... Thunderstorms, 80°/60°
 Sunday..... Cloudy, 84°/60°

POLICE BLOTTER: TROOP B

The following information was provided by the Connecticut State Police at Troop B. All suspects are considered innocent until proven guilty in a court of law.

Interfering with an officer

On June 17 at approximately 3:30 p.m. Kevin Reynolds, 24, of Salisbury turned himself in on an active arrest warrant. He was charged with interfering with an officer and breach of peace in the second degree. The warrant was based on an incident that occurred on March 17 in Salisbury. He is scheduled to appear in Torrington Superior Court on July 6.

Traveled off the road

On June 17 at approximately 5 p.m. on Canaan Road in Salisbury a 1993 BMW R100R driven by Peter Oliver, 74, of Salisbury lost control and traveled off the road onto an embankment. Oliver was transported to Sharon

Hospital for minor injuries. He was issued a written warning for failure to maintain the lane.

Rear-ended

On June 18 at approximately 6:30 p.m. on Canaan Road in North Canaan a 2013 Jeep Wrangler driven by Warren Philip Eichman, 19, of North Canaan collided with the rear of a 2016 International 400 series truck driven by William Mingrone, 54, of Milford, Conn., that had slowed to make a turn into a driveway. No injuries were reported. Eichman was issued an infraction for following too closely.

The Lakeville Journal will publish the outcome of police charges. Contact us by mail at P.O. Box 1688, Lakeville, CT 06039. Attn: Police Blotter, or send an email, with "police blotter" in the subject line, to cynthiah@lakevillejournal.com

Mass celebrated this weekend

The Archdiocese of Hartford will open churches for weekend Mass beginning July 4.

The Parish of Saint Kateri will have weekend Masses at Saint Bridget (Cornwall Bridge) and Saint Bernard (Sharon).

- Saturday vigil 4 p.m., Saint Bridget (outdoors, weather permitting, bring your own chair), indoors during inclement weather.

- Sunday 8 a.m., Saint Bernard

- Sunday 10 a.m., Saint Bridget (outdoors, weather permitting, bring your own chair), indoors during inclement weather.

Prud'homme show until July 15

CORNWALL — Erica Child Prud'homme's retrospective exhibition has been extended and will remain on view at the Cornwall Library until July 15.

Opening on March 7 and forced to close shortly thereafter due to the pandemic, the show features oil paintings, watercolors, pastels and pencil drawings by this Cornwall artist created over the last 20 years of her remarkable career.

"My work has always been driven by my love of the natural world, its forms, its colors and the light," she said.

"I'm seduced by repetitive patterns: waves receding to the

\$40K awarded to HVRHS visual arts student

KENT — Shirleen Santiago of Kent received the Contemporary Visual Arts Scholarship (CVAS) award at the Housatonic Valley Regional High School graduation ceremony held at Lime Rock Park on Sunday, June 21. The \$40,000 scholarship is given annually to a senior who plans to pursue a four-year degree in fine art. The CVAS is facilitated by the Foundation for Contemporary Arts in New York City.

Santiago will attend Hartford Art School for one year before transferring to the Savannah College of Art and Design.

horizon, scales on a fish, and the grains in wood. I'm inspired by California's hills, the seacoast of Maine and Cornwall's quieter and greener terrain."

For additional information, go to the library's website at www.cornwalllibrary.org, and scroll down to Events/Programs. To schedule a visit, email director@cornwalllibrary.org or call the library at 860-672-6874.

Don't Miss This Week's Special Inserts! Sales and more!

Check them out inside.

- CVS
- Ocean State Job Lot

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FAMILY & FRIENDS

Area students noted for academic accomplishments

Thomas Armstrong of Sharon was named to the dean's list at Southern Connecticut State University in New Haven, Conn.

Grace Scout Beddingfield of Sharon was named to the dean's list at Clemson University in Clemson, S.C.

Paris Beddingfield of Sharon was named to the dean's list at Gettysburg College in Gettysburg, Pa.

Nick Barnello of Sharon was named to the dean's list at the University of Rhode Island in Kingston, R.I.

Ann Bosio of North Canaan was named to the dean's list at Dean College in Franklin, Mass.

Winslow Bullard of Kent was named to the dean's list at the College of Charleston in Charleston, S.C.

Kyle Cafeo of Kent was named to the dean's list at the College of Charleston in Charleston, S.C.

Sean Caiati of Falls Village was named to dean's list at Nichols College in Dudley, Mass.

Chloe Dakers of North Canaan was named to the dean's list at Springfield College in Springfield, Mass.

Justin Dean of Falls Village was named to the dean's list at Southern Connecticut State University in New Haven, Conn.

Jason Diamond of Salisbury was named to the dean's list at Becker College in Worcester, Mass.

Brooke Dodge of Falls Village was named to the dean's list at the University of Rhode Island

in Kingston, R.I.

Morgyn Gasperini of North Canaan was named to the dean's list at Eastern Connecticut State University in Willimantic, Conn.

Alexis Ghi of North Canaan was named to the dean's list at Norwich University in Northfield, Vt.

Karl Grannen of North Canaan was named to the dean's list at Southern Connecticut State University in New Haven, Conn.

Benjamin Hill of North Canaan was named to the dean's list at Northwestern Connecticut Community College in Winsted, Conn.

Mairead Hodgkins of Falls Village was named to the dean's list at the University of New Hampshire in Durham, N.H.

Shelby Jacquier of North Canaan was named to the dean's list at Cazenovia College in Cazenovia, N.Y.

Madeline Kabasakalian of Kent was named to the dean's list at Plymouth State University in Plymouth, N.H.

Matthew Kreta of Sharon was named to the dean's list at The College of Saint Rose in Albany, N.Y.

Melissa Mallem of Kent was named to the dean's list at Northwestern Connecticut Community College in Winsted, Conn.

Eric Marczewski of Kent was named to the dean's list at the College of Charleston in Charleston, S.C.

Hannah McGuire of North Canaan was named to the dean's list at the University of New

2020 graduation announcements

Mairead Hodgkins of Falls Village graduated from the University of New Hampshire in Durham, N.H.

Cammiel Hussey of Sharon graduated from The Westover School in Middlebury, Conn.

Hannah McGuire of North Canaan graduated from the University of New Hampshire in Durham, N.H.

Emily O'Connor of Salisbury graduated from the University of New Hampshire in Durham, N.H.

Leah Parker of Salisbury graduated from the Univer-

sity of New Hampshire in Durham, N.H.

Zachary Schullery of Kent graduated from the College of the Holy Cross in Worcester, Mass.

Samuel Scofield of Kent graduated from Colby College in Waterville, Maine.

Celia Thomas-Kirby of Salisbury graduated from Western Governors University in Salt Lake City, Utah.

Riley Alexander Simmons of North Canaan graduated from Clarkson University in Potsdam, N.Y.

Hampshire in Durham, N.H.

Olivia McCarthy of North Canaan was named to the dean's list at the University of New Hampshire in Durham, N.H.

Lusanna Munson of Falls Village was named to the dean's list at Northwestern Connecticut Community College in Winsted, Conn.

Zachary Ongley of Sharon was named to the dean's list at Coastal Carolina University in Conway, S.C.

Leah Parker of Salisbury was named to the dean's list at the University of New Hampshire in Durham, N.H.

Elsie Pryor of Cornwall was

named to the dean's list at the University of Vermont in Burlington, Vt.

Maxwell Segalla of Salisbury was named to the dean's list at the University of Vermont in Burlington, Vt.

Miles Scharte of Salisbury was named to the dean's list at Miami University in Oxford, Ohio.

Daniel Soderstrom of Kent was named to the dean's list at the University of Rhode Island in Kingston, R.I.

Trisha Worthington of Kent was named to the dean's list at Worcester Polytechnic Institute in Worcester, Mass.

Monument open to Kent veterans

KENT — Previous criteria for Kent veterans to be inscribed on the veterans monument specified that residents at the time of enlistment who entered the military service during peace time were not eligible to have their names listed.

However, the Kent Veterans Committee approved that the stone in front of the monument reads: "To Honor all Kent Veterans who defended our country during peace and war."

The Veterans Committee is presently and continually looking to identify other veterans who entered the military from Kent from Dec. 7, 1941, to the present. A copy of their DD-214

is needed, or other evidence that they served.

Starting the search in fall 2019, the Veterans Committee have identified a Vietnam veteran, a Persian Gulf veteran and six peacetime veterans who entered the military from Kent. They will now have their names inscribed on the monuments.

Contact the following committee members if you are an eligible veteran or know someone who qualifies: chairman Andy Ocif, 860-927-3318, secretary Charlotte Lindsey or Dick Lindsey, 860-927-3724, Tom Page, 860-927-4092, Bill or Patti Case, 860-927-4084 or Mike VanValkenburg, 860-927-3086.

LEGAL NOTICES

NOTICE TO CREDITORS ESTATE OF EUGENE RAYMOND ROBINSON Late of Salisbury (14-00133)

The Hon. Diane S. Blick, Judge of the Court of Probate, District of Litchfield Hills Probate Court, by decree dated, June 16, 2020, ordered that all claims must be presented to the fiduciary at the address below.

Failure to promptly present any such claim may result in the loss of rights to recover on such claim.

The fiduciary is:
 Joanne M. Robinson
 70 East Main Street
 PO Box 147
 Salisbury, CT 06068

Megan Williams
 Assistant Clerk
 07-02-20

TAX COLLECTOR TOWN OF SALISBURY CT LEGAL NOTICE

The taxpayers of the Town of Salisbury are hereby notified that I have received the Warrant and the Rate Bill to collect taxes on the Grand List of October 1, 2019 with a levy of 11.60 Mills. Said taxes become due on July 1, 2020. If said Real Estate and Personal Property tax is over \$100.00, it is payable in four installments due: July 1, 2020, October 1, 2020, January 1, 2021, April 1, 2021. Motor Vehicle tax shall be paid in one installment due: July 1, 2020. Payments must be received or postmarked by August 3, 2020. If said Real Estate, Personal Property and Motor Vehicle taxes are not paid on or before August 3, 2020 interest at the rate of 1.5% (18 annually). The minimum interest charge is \$2.00. Taxes can be paid by mail addressed to: Tax Collector, PO Box 338, Salisbury CT 06068. WPCA Sewer use fees for the year July 1, 2020 are also due and payable on August 3, 2020.

Taxpayers who have applied for and have had applications approved for deferment may pay without interest through October 1, 2020. On October 2 interest will accrue at the rate of 1.5% per month (18% annually) retroactive to July 1, 2020. Therefore, interest in the month of October will be 6% (1.5% for each month of July through October)

Due to COVID-19 pandemic the Town Hall is not open to the public There is a drop box in the vestibule of the Town Hall open 9am-4pm. Other

payment options : Online at officialpayments.com jurisdiction code 1759 (there is a fee for this service) or by mail. NO CASH will be accepted this year. Please check salisburyct.us for additional information.

FAILURE TO RECEIVE A BILL DOES NOT INVALIDATE THE TAX OR THE INTEREST so please contact the Tax Collectors Office 860 435-5189 if you do not receive a bill. Dated this 17th day of June 2020.

Jean F. Bell, CCMC
 Tax Collector
 Salisbury CT 06068
 06-25-20
 07-02-20
 07-23-20

Town of Canaan/ Falls Village Notice to pay Taxes

Pursuant to Sec. 12-145 of the Connecticut statutes, the undersigned Tax Collector of the Town of Canaan gives notice that she will be ready to receive Motor Vehicle taxes and the first installment of Real Estate and Personal Property taxes due July 1, 2020. Canaan (Falls Village) Town Hall, PO Box 47, 108 Main Street, Falls Village, CT 06031.

Due to COVID 19, the Office is NOT open to the public. There is a secure dropbox located on the side of building to the left as you look from street. Check canaanfallsvillage.org for updates. Normal Office Hours: Monday 9-12, 1-3 & Wednesdays 9-12.

Payments must be received or postmarked by August 3, 2020 to avoid interest.

Any unpaid balance after August 3, 2020 will be charged a temporary reduced rate of interest at 0.25% per month from July 1-September 30, 2020.

On Oct. 1, 2020 interest will revert back to Statutory % and will be charged from July 1, 2020 at the rate of 1.5% for each month elapsing from the due date of the delinquent tax to the date of payment, with a minimum interest charge of \$2.00. Sec. 12-146

Failure to receive a tax bill does not relieve the taxpayer of his/her responsibility for the payment of taxes or delinquent charges. Sec. 12-130. Dated at Canaan, Connecticut this 8th day in June, 2020.

Rebecca Juchert-Derungs
 Tax Collector, CCMC
 06-25-20
 07-02-20
 07-23-20

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 Hawley Lincoln
 Memorial Funeral Services
 Heidi Reineke-Kelsey
 Herrington's
 Hotchkiss Library of Sharon
 Houlihan Lawrence Real Estate
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 Hussey Painting
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 Jacob's Garage
 Jam Food Shop
 John Harney: William Pitt
 Sotheby's Real Estate
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 JP Gifford
 Kelly Beckwith
 Kenny Funeral Home
 Kent Greenhouse
 Klebe Fuel Co.
 Klemm Real Estate
 LaBonne's Market
 Laigle Floor Covering & Design
 Lakeville Automotive
 Lakeville Interiors
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 Lakeville Wine & Spirits
 Laurelbrook Natural Resources
 Lime Rock Park
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 LMG Services
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 Merritt Bookstore
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 Moore & More Printing
 Moose On The Loose
 Nelson Overhead Door
 Newkirk-Palmer Funeral Home
 Noble Horizons
 North Canaan
 Congregational Church
 North East Community Center
 North East Muffler, Inc.
 Northeast Building Supply
 Northwest Auto
 Northwest Corner Classic Cars
 Oakhurst Diner
 Ober Gallery
 Oblong Books & Music
 Ocean State Job Lot
 On The Run
 Page Lumber Millwork
 & Building Supply
 Paley's Farm Market
 Palmer Horse Logging
 Paramount
 Professional Roofing
 Paul Gunser
 Paula Redmond Real Estate
 Peck & Peck Funeral Home
 Perotti & Sons, Inc.
 Perotti Tree Surgeons
 Petpourri
 Picante's South West
 Mexican Grill
 PK Contracting
 Plantin' Seeds
 Promised Land Baptist
 Railway Cafe
 Raynard & Peirce Realty
 Rick's Wine & Spirits
 Roaring Oak Florists
 Robinson Leech Real Estate
 Rose Hill Kitchen & Bath
 Ruth Wright
 Salisbury Bank
 Salisbury Primary Care
 Salisbury VNA
 Salisbury Wines
 Scott Doyle Inc
 Scoville Memorial Library
 Segalla's Sand & Gravel
 Segalla's Turnkey Housing
 Sharon Auto Body
 Sharon Congregational Church
 Sharon Country Inn
 Sharon Farm Market
 Sharon Hospital
 Board of Directors
 Sharon Lawn & Landscape
 Sharon Optical
 Sharon Package Store
 Sharon Playhouse
 Sharon United Methodist
 Shear Illusions
 Sheldon Masonry & Concrete
 Smithfield Presbyterian Church
 St. John's Episcopal Church
 St. Kateri Tekakwitha Parish
 St. Martin Of Tours Parish
 St. Thomas Episcopal Church
 Stagecoach Tavern
 Starbuck Inn
 Station Place
 Stone & Tile Consulting
 Studio Lakeville
 T-Shirt Farm
 The Chapel of All Saints
 The Farm Store
 at Willow Brook
 The Hotchkiss School
 The Inn at Pine Plains
 The Salisbury Forum
 The Two of Us Productions
 The White Hart Inn
 The Woodland
 Thurston Rowe Funeral Home
 Toomey Tree Care
 Torrington Savings Bank
 Townscape Of Millerton
 Tractor Supply
 Tri-State Chamber
 of Commerce
 Trinity Episcopal Church
 Tristate Landscaping
 Trotta's Liquors
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Fireworks

A time to remember: the Fourth of July in the Northwest Corner

This summer's traditional fireworks displays have been postponed until early October.

The Salisbury Rotary Club hosts the fireworks on the Fourth of July weekend at Lime Rock Park. The town of North Canaan ends its weeks-long Railroad Days festivities with fireworks over the center of town in late July.

Both are now scheduled for Indigenous Peoples weekend (also known as Columbus Day).

The sounds and sights and smells of a good fireworks display can't be captured in a newspaper photo but as a reminder of good times past and still to come, The Lakeville Journal dug through its archives to find some favorite fireworks photos from past years.

And for those who think the only way to spend the Fourth of July is at the Grove in Salisbury, listening to a reading of the Declaration of Independence, go to the website of the Salisbury Association (www.salisburyasso-

[ciation.org](http://www.salisburyasso-)) for a link to a video of Lou Bucceri, dressed in Revolutionary-era garb as Heman Allen, who lived in Salisbury.

His famous brother, Ethan Allen, "was one of the partners who built the Salisbury Furnace that made cannons for American forces during the Revolutionary War," Bucceri said.

"Heman Allen was a Salisbury resident and militia officer who died in town as a result of injuries suffered in the pivotal Battle of Bennington."

There will also be a link to a video of the Salisbury Band playing beloved American tunes.

The Lakeville Journal wishes all our community members a safe and joyful Fourth of July weekend.

Cynthia Hochswender
Executive Editor,
The Lakeville Journal
Janet Manko
Editor in chief and publisher,
The Lakeville Journal Co.



PHOTOS BY PATRICK L. SULLIVAN, MARK NIEDHAMMER AND SKIP BARBER

In previous years Fourth of July weekend for full-time and summer residents often meant enjoying water recreation and live music at The Grove in Salisbury, as well as fireworks hosted by the Salisbury Rotary Club at Lime Rock Park.



PHOTOS BY TOM BROWN AND CAROLINE NELSON

Fireworks at Lime Rock Park and as part of North Canaan's weeks-long Railroad Days are normally summer traditions.




Although the annual July 4th event at the Town Grove is canceled, enjoy a **Virtual July 4th Celebration**



Reading of the Declaration of Independence by Lou Bucceri, as Heman Allen in period costume
and
Music by the Salisbury Band

Go to www.salisburyassociation.org



July & August Events at the Hotchkiss Library of Sharon

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Our Towns

Safely behind a mask at a meeting

During the COVID-19 pandemic, area towns created a balance between closing their town halls to the public and serving that same public — but by appointment. Providing creative solutions to residents' needs has made the whole system work.

Boards and commissions have met remotely online, mostly on Zoom, and that has worked. Town officials can meet from home and the Zoom meetings even attract viewers who might not ordinarily come out of an evening to attend a meeting in person. People enjoy "seeing" each other at home, through the novelty of Zoom or other online systems.

From a reporter's perspective, I can attend any number of such meetings by walking from my living room to the northern end of the dining room table. Travel time is negligible.

Like emerging after a winter snowfall, town halls are starting to crack their doors open, slowly, to the public.

REPORTER'S NOTEBOOK

LEILA HAWKEN

In North Canaan, the Planning and Zoning Commission held its regular meeting in the Town Hall meeting room, accommodating a limited number of visitors and inviting the public and reporters to attend by Zoom.

Last week in Sharon, the selectmen chose to meet together in a well-spaced setting with all precautions taken to ensure public safety. They hope to continue with their meeting-in-person protocol. I applaud their efforts in taking small, safe steps toward normalcy.

Each town knows its situation best. One by one, folks will emerge to greet one another as before, but until then, there is Zoom and variations on the theme of opening up.



PHOTO BY LEILA HAWKEN

Towns are slowly beginning to host meetings in person, instead of online. The Sharon selectmen invited a limited number of people to attend their meeting last week.

Smaller plan for affordable housing presented in Falls Village

By Patrick L. Sullivan

FALLS VILLAGE — The Planning and Zoning Commission accepted an application from the Falls Village Housing Trust for an affordable housing development on River Road at a combination in-person meeting (at the Senior Center) and on Zoom, on Thursday, June 25.

The application contains a smaller version of a previous proposal for the site. The new plan calls for 16 units containing 29 bedrooms in five buildings. The previous version was 28 units, 50 bedrooms and eight buildings.

There are four different building types; each building has garage and driveway parking.

The plan calls for a septic system for each building and two wells.

The next step is a public hearing. The commission did not set a date for the public hearing.

The proposal will be available on the town website.

The combination of an in-person meeting (with appropriate social distancing) and the online Zoom format was not entirely successful, with echoes and feedback making it difficult to hear what anyone was saying.

Special town meeting in Sharon July 16

By Leila Hawken

SHARON — Taking another step toward achieving re-opening, the Sharon Board of Selectmen at their meeting on Tuesday, June 23, scheduled a live and in-person town meeting for Thursday, July 16, beginning at 6:30 p.m. at Town Hall.

On the agenda to be considered and voted upon will be the town's 2019 financial report; to approve retroactively, to July 1, various expenditures that have been approved by the Board of Finance; to adopt the five-year capital improvement plan; and to adopt a revision to the Highway Construction Ordinance.

The selectmen discussed the wisdom of holding a public meeting at Town Hall, even in the large meeting room on the second floor.

The June 23 selectmen's meeting marked the board's first in-person indoor meeting since Town Hall closed in response to the COVID-19 outbreak. They had met outdoors in the parking lot at their previous meetings, and online.

"We want to get to the next level," First Selectman Brent Colley said, adding that the town is taking small steps to provide greater access to Town Hall. Colley said he wants all town

employees to be tested for the presence of antibodies. The town is observing all Centers for Disease Control protocols.

For the July 16 town meeting in the large upstairs meeting room, chairs will be distanced one from another and the wearing of masks will be required, Colley said.

Lakeville's lake is, for the most part, very healthy

By Patrick L. Sullivan

LAKEVILLE — Larry Mariscano of Aquatic Ecosystem Research told members of the Lake Wononscopomuc Association in Lakeville that the lake is in "great shape," with excellent water clarity.

Mariscano made a presentation to the association's annual meeting on Zoom on Saturday, June 20.

He presented data that compared lake conditions in 2019 to a survey of 60 Connecticut lakes completed in the 1990s.

In most categories the lake hasn't changed much in the interim, he said.

He was particularly enthusiastic about "transparency," or water clarity.

He said the minimum measured transparency (between 3.5 and 4 meters) "is a really good day at Candlewood Lake, and that's your worst day."

He said conditions are such that some potentially dangerous cyanobacteria ("blue-green algae") do develop in the lake, and will occasionally rise to the surface and get blown into inlets and coves. Cyanobacteria is toxic, he said, and presents a danger to small animals, such as dogs.

But the state standard for dangerous conditions is 20,000 cells

per milliliter, he said. "You're at 2,000 or less."

He recommended the lake association continue "doing what you've been doing — be proactive."

Mariscano's biggest concern was the impact of deicing materials entering the lake via stormwater runoff.

Mary Silks noted that the town's Inland Wetlands and Conservation Commission has been looking at its regulations, including stormwater runoff, but the review has stalled for the moment because of the prohibition on public meetings during the COVID-19 pandemic.

Bill Littauer reported that 17 homeowners signed up for weed harvesting this year, and that the operators of the two harvesters have said that 2020 is the worst year for milfoil in some time.

Audubon scavenger hunt aims to get families outside

By Hunter O. Lyle

SHARON — Sharon Audubon is giving people a reason to enjoy the outdoors by hosting a regionwide summer scavenger hunt.

In early June, after consulting with the parks and recreation directors in the area towns about alternative programs to the ones that have been canceled this summer, Sharon Parks and Recreation Director Matthew Andrulis Mette reached out to Wendy Miller, the education program manager at Sharon Audubon.

His idea was to get families to both enjoy and learn about the environment around them. The idea became a four-week hunt for nature-based items.

"We want to get people outside," Miller said. "We want them outside and exploring and getting some fresh air and not being stuck inside looking at a screen all summer."

She said Andrulis Mette's scavenger hunt idea dovetailed nicely with Audubon's own goals.

Starting Sunday, July 5, fam-

ilies in all six of the Region One towns, as well as Warren, Goshen, Litchfield, Morris, Burlington and Harwinton, can get lists each week from their parks and recreation director. To register at any time for the four weeks of hunts, send Andrulis Mette an email at sharon.rec.ctr@snet.net.

The lists will have a new theme each week, with the first week's list, for example, focused on birds in the region such as the American Robin. There will be four lists that have items that can be found in any town, and then an additional bonus fifth list that is focused on finding items and information at the Sharon Audubon.

After Aug. 3, the parks and recreation departments and Audubon will compile the data and compare them, announcing the results, such as who found the most items or who found the rarest item, over a Zoom call with participants from the 12 towns. The aim of the scavenger hunt is to offer family fun rather than competition, but there will be awards and prizes, including merchandise from the Audubon Center's gift shop.

State highway project to begin in North Canaan in July

By Leila Hawken

NORTH CANAAN — After 20 years of planning and waiting, the state highway project to reconfigure the intersection of Routes 44 and 7 in North Canaan and extend sidewalks will get underway in early July, according to First Selectman Charles Perotti, who met with state Department of Transportation officials on Wednesday, June 24.

"It's finally going to happen," Perotti said on Thursday, June 25.

The tentative date for the start of work is Monday, July 6, sub-

ject to change. NJR Construction of Torrington was awarded the state contract for the roadwork. The early stages of construction will not disrupt traffic, Perotti said. The project will start with drainage work.

When the Housatonic Railroad Company begins work on the track crossing, traffic will suffer some disruption, but that is further on in the project, Perotti said.

The selectmen will hear an update on the project at their next meeting on Monday, July 6, to be convened remotely via Zoom.

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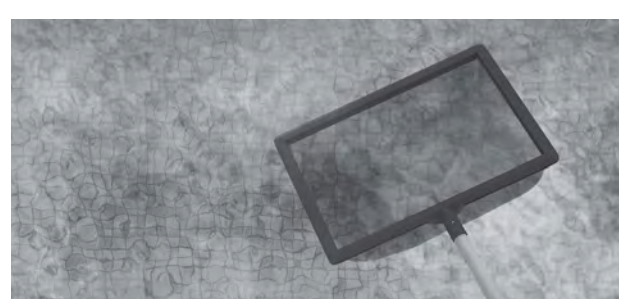
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OBITUARIES

John D. Perry

CORNWALL — John D. Perry, age 83, died June 17, 2020, of natural causes after living with Parkinson's disease for over 20 years.

John was born May 6, 1937, in Isleworth, London, England, to Herbert Perry and Phyllis Ivy Perry.

John excelled in school and sports. He served in the British Army from 1956-58.

After completing his undergraduate degree in history, John went on to complete a master's degree in business management in the United States, and stayed here to make a life.

John married Sybil McGiveran in 1966, and together they raised three sons. He built a career as a business consultant, specializing in strategic planning and implementation.

John loved his family, poetry, the outdoors, and was concerned about politics and the state of the world.

He was a voracious reader and seeker of knowledge. His quest for learning never waned.

Writing poetry was a lifelong interest, and once he moved to the Sharon area, he joined the Oliver Wolcott Poetry Group. He also was a man who ate with gusto and who loved marmalade, but not chocolate.

He was involved with the Re-

ligious Society of Friends (Quakers) for most of his adult life. He began attending meetings for worship in 1971 and became a member in 1976.

John participated in many roles on the local and state levels and was an active volunteer in the Alternatives to Violence Project. He was enriched by opportunities for deepening his connection with God and caring for others.

John is survived by his wife of 54 years, Sybil Perry; his two sons, Ted Perry and daughter-in-law Jennifer, and David Perry and daughter-in-law Chandra Dorsey; his grandson, Griffin Perry; two brothers, Roland Perry and sister-in-law Clare and Colin Perry and sister-in-law Julie; and numerous nieces and nephews and all their children.

John was preceded in death by his parents; and his son, Philip.

A memorial service will be planned at Powell House for a time when public gatherings may be safely held. Gifts may be made in John's memory to the Powell House conference and retreat center, 524 Pitt Hall Road, Old Chatham, NY 12136, or to the Alternatives to Violence Project (AVP-USA).

Arrangements are under the care of the Kenny Funeral Home in Sharon.



AMESVILLE — S. Peter Law, a longtime resident of Rowayton, Conn., passed away peacefully in his sleep on Friday, June 26, 2020, at the age of 93 at the home of his daughter and son-in-law, Jennifer Law and Alan Lovejoy of Amesville, with whom he had lived since 2015.

He was befriended by many and spent his final years sitting on the porch and watching the chickens and clouds, drinking martinis and eating ice cream, including his last day.

Peter was an insurance executive, an avid tennis player, a husband, father and grandfather, a community advocate and a good and loyal friend.

Peter, the son of Louis Law and May (McIver) Law, was born in Rome, Italy, on March 30, 1927, and, though a British citizen until his 20s, was raised in Great Neck, N.Y., along with his older siblings, John and Margaret. Peter attended the Choate School and later Princeton University with a hiatus in the British Royal Navy in 1945. He met his future wife, Anne Paul, in New York City, and they were married on Oct. 2, 1954.

After a stint in Hartford, where Peter got his start in insurance, Anne and Peter moved to Rowayton in 1959, and Peter worked in New York for the rest of his career. Their stucco home on Jacob Street, a former barn that was converted in 1919, was the focus of their life for more than half a century. Anne and Peter raised four children there,

beginning with Stephanie in 1955, and followed by Jennifer in 1957, Hilary in 1961 and Anthony in 1964.

Peter worked in risk management for over four decades. His time at Aramco afforded him several eye-opening trips to Saudi Arabia. At USI, a large conglomerate, he devised the then-novel solution to self-insuring workers' compensation coverage by creating a captive insurance company in Bermuda, the first of its kind for casualty insurance.

He later lent the same expertise to the national board of Planned Parenthood, founding and serving for many years on the board of their Bermuda captive, PPIC, allowing them to self-insure their numerous local facilities. It was this work for which he felt the most proud. He worked for many years at Schlumberger, and retired from there in 1994.

Peter was a volunteer in a number of community-based projects and organizations. He helped lead the fight against Continental Can moving its headquarters to the former Thomas School site on Highland Avenue, which led to a position as a city commissioner (street lights and trash collection), and to serving as a long-time board member of the Norwalk Land Trust. He served on the board of Roton Point, where he played tennis at every opportunity. He was a volunteer at the Norwalk Maritime Center for 18 years. And for 48 (!) years he played

the role of the Prophet Isaiah ("Comfort ye, Comfort ye my people saith your God ...") in the annual Rowayton Christmas Pageant.

Peter's passions were tennis and progressive politics. He was a devoted player at Bayley Beach, Roton Point and the Rowayton Paddle Tennis courts (of which he was a founder) in winter, even attending the year-end USTA National Championships at the Senior 4.0 level, the dream of many club players. He was a daily reader of the New York Times, and a frequent watcher of the PBS NewsHour. He also contributed to practically any charity that asked him, over 100 per year.

Peter is survived by his four

children; seven grandchildren, Eric, Jeremy, Hannah, Molly, Hazel, Eleanor and Oliver; his brother-in-law and sister-in-law, Jonathan and Gayle Paul; his niece and nephews, David and Peter Kemp, John Law and Victoria Paul Nelson; and his godson, Jeff Hamill.

Peter's life will be celebrated with bagpipes and a gathering of friends and family at a future date when it is safe to do so.

For those interested, donations may be made in Peter's memory to Planned Parenthood at www.plannedparenthood.org or The Norwalk Land Trust at www.norwalklandtrust.org.

Condolences may be sent to the Law Family, 18 Sugar Hill Road, Falls Village, CT 06031.

S. Peter Law



Worship Services

Week of July 5, 2020

Services are canceled or being held online. Call ahead or visit websites for updates.

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Unitarian Fellowship of NW CT
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Jack William Richmond

WEST CORNWALL — Jack William Richmond, 88, of New York City died June 24, 2020, at Noble Horizons.

Jack was born in Mineola, N.Y., on Sept. 13, 1931, the first born of Minnie (Silberlicht) and Saul Richmond.

After serving as a second lieutenant in the U.S. Air Force, Jack chose not to pursue a career in the family business, at Richmond Hardware, and at 25 moved to Istanbul. He tutored adolescent Turks in English and discovered the joys of linguistics. He returned to New York and became an ESL instructor at Columbia University, where he earned his M.A.

Jack was a fine sailor, great cook and an aficionado of the Broadway musical. As a professor, he would teach American idiomatic English through the lyrics of a Broadway show. He would treat the entire class to a buffet dinner in his apartment and then take them to the show on Broadway. After each show, he arranged to have his students meet the stars backstage. Legends like Ethel Merman, Mary Martin, Carol Channing and Gwen Verdon were enchanted to be part of the process.

Jack Richmond was the extended family's official Pied Piper, taking a dozen preteen nieces, nephews and cousins to the Barnum and Bailey Circus. He introduced his brothers, their dates and spouses to the the-

ater, French food and Bordeaux wines. He opened the door to everything that was fun in the world. Generosity of spirit fails to capture what it was like to be in his light; he would have never wanted you to be in his shadow.

Jack will live on as family and friends think of him when seeing a show, sailing calm waters, cooking a special meal, tasting a fine Bordeaux or humming a Broadway show tune; connecting those joyful experiences with the very unique moment they shared with Jack.

Jack William Richmond is survived by his devoted brothers and their spouses, Burt and his wife, Diane Fitzgerald, Alan and his wife, Portia Morrison, of Chicago and Paul and Jan Richmond of Bradenton, Fla.; his nieces and nephew, Allyson Masters, Melanie Richmond, and her husband, Mitch Hayne, Bruce and Kathy Richmond, Wendi Richmond-Brown and Matthew Brown and Anne Richmond; and his loving, dedicated spouse, together with Jack for 38 years, Kevin T. Wilson of New York City.

Following COVID-19 protocols, committal is private.

Memorial contributions may be made in Jack's memory to the following: NYU, Langone Medical Center-Fresco Institute for Parkinson's and Movement Disorder in New York City; and Noble Horizons.



SPORTS

Old-fashioned baseball, where you can still hear the players talking

For sports fans starved for high-quality baseball in this summer of the coronavirus, there is now a nearby option.

Thursday, June 25, marked the debut of the Great Falls Gators in the Connecticut Twilight League. The team was formed by Willy Yahn, a graduate of Housatonic Valley Regional High School and a Baltimore Orioles prospect.

I am a product of the Housatonic baseball program, where Yahn is rightly spoken of with a kind of reverence uncharacteristic of brash high school athletes. I went to the game, at Dunkin' Donuts Park in Hartford, to see how baseball had changed in the pandemic.

Around 50 mask-wearing fans were scattered among the empty seats. Soon after the game started I noticed an acoustic difference. In the quiet stadium, the players could be heard calling out to one another on the field, or howling with displeasure after a bad call. A few rows behind me, a play-by-play announcer called the game for a livestream.

Balls and strikes were called from second base, as the home plate umpire (normally positioned behind the catcher), peered down at the strike zone from behind the pitcher's mound.

The players, it seemed, had not yet internalized this new reality. It did not take long for infield dirt to blanket home plate, and the catcher turned around to ask for help that was not there, before grudgingly dusting off the plate with his palm.

The outfield seats were roped off, as were the seats on the third

BASEBALL

NOTEBOOK

SHANE SHAMPFLE

base side of the stadium, so spectators watched from the first base side. I sat behind home plate, finding it impossible to pass up the opportunity to kick back in the most sought-after seats in the park at no charge.

The Gators' opponent, the Terryville Black Sox, scored three runs in the first inning, but their bats fell silent after that.

The Gators only managed one hit until the bottom of the fourth inning, when third baseman Caleb Shpur, of the Housatonic Class of 2019, belted a solo home run into the left field bleachers to give the Gators their first run. The ball rattled around in the empty seats. Shpur's home run was the last time the team's offense registered a pulse, as they were held scoreless in the next two innings.

Yahn, having flown out to centerfield and grounded out to shortstop, struck out after a long at bat to end the sixth inning. As the Gators prepared to take the field, the umpire sauntered over to their dugout. It was nearing 5:30 p.m. and another game was due to begin. Left fielder Matt Perotti pleaded with the umpire.

"That clock is three minutes fast," he exclaimed, pointing to the scoreboard. But it was no use. The umpire declared the game finished after six innings.

The Gators will play their second game of the season on June 30 at Glastonbury High School.

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Senior Workout with Studio Lakeville's Leslie Eckstein:
Weekly on Wednesdays, 1-1:30pm

Chair Yoga: Weekly on Fridays, 10-10:30am through July 31

Read the Pulitzer Prize-Winning novel, Less, with Hotchkiss School Instructor Carita Gardiner, Weekly on Tuesdays, July 7-23, 10:30-11:30am

Mary O'Neill, Ph.D. Practicing Life During Covid: A Stoic Approach, Weekly on Thursdays July 9-30, 10:30-11:30am

Four-time Pulitzer Peace Prize Nominee, Emmy Award-Winning Global Humanitarian, David Ives, July 10, 11:00am

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ABSENTEE

Continued from Page A1

The order of mailing will be to the larger cities first and then the smaller towns after that — so there may be a little wait involved before the application envelopes reach Sharon, Amerighi warned.

Registered voters who are members of either the Democratic or Republican party can expect to receive an application for an absentee ballot in the mail.

Once the application is completed, residents can either use the envelope provided and mail it to Amerighi at Town Hall, or there will be a drop-off box at Town Hall. The town clerk's office will verify the application and see that an official absentee ballot is mailed to the voter. The voter then completes the ballot and submits it to Town Hall, either by mail or using

the drop-off box. Ballots will be counted on Aug. 11, Amerighi said.

"It's a safe voting process," Amerighi assured.

She asked that residents closely watch their mail for the absentee application envelopes.

All registered voters may still vote in person for the primary at Town Hall on Aug. 11. Polls will be open between 6 a.m. and 8 p.m.

There will be no provision to allow for same-day registration for the primary. Unaffiliated voters may join a political party up to Aug. 11 and participate in the primary.

However, the deadline has passed for members of other political parties to switch parties in order to vote in the primary.

SCHOOLS

Continued from Page A1

used areas.

Schools will be required to offer distance learning for students who are not coming to school for medical or other reasons.

Region One Interim Superintendent Lisa Carter noted in her June 26 email summary of the plan (from which the above is derived) that as of June 26 it was "unclear what will be required of teachers in terms of attendance."

In a phone interview June 26 Carter also noted that more specifics were due from the state on Monday, June 29.

She said the state plan emphasized that flexibility was going to be the watchword moving forward, and said Region One faculty and staff had already demonstrated their willingness and ability to adapt to rapidly changing circumstances.

Carter's June 26 email update states that superintendents have

a July 24 deadline for submitting reopening plans to the state education department.

"I will be meeting with the Reopening Task Force soon to organize the completion of this plan and will share progress with all of you as we complete this work," she wrote.

Carter continued: "Both the Governor and the Commissioner have made it clear that flexibility remains at the forefront of dealing with the changing nature of the pandemic and that things may change if community spread becomes an issue. Thus, our planning will have to include three parts, one that allows for all students to return in the fall, a hybrid plan that would provide for more restricted attendance at school and finally, a distance learning plan if schools have to close should the pandemic become unmanageable again."

TRAVEL

Continued from Page A1

Gov. Andrew Cuomo of New York said, "In New York we went from the highest number of cases to some of the lowest rates in the country — no one else had to bend the curve as much as we did and now we have to make sure that the rate continues to drop in our entire region."

"We've worked very hard to get the viral transmission rate down and we don't want to see it go up again because people are traveling into the state and bringing it with them."

The self-quarantine advisory went into effect at midnight on June 24. To find which states are on the travel advisory, go to www.portal.ct.gov/Coronavirus/Covid-19-Knowledge-Base/Travel-In-or-Out-of-CT.

States included on the list are those that have "a new daily positive test rate higher than 10 per 100,000 residents or a state with a 10% or higher positivity rate over a 7-day rolling average," according to the website.

On June 29, the list of states included Alabama, Arkansas, Arizona, Florida, North Carolina, South Carolina, Texas and Utah.

COVID

Continued from Page A1

63 probable cases.

In the six Northwest Corner towns, on June 29 there were still no reported cases in Canaan/Falls Village; five cases in Cornwall; seven confirmed and one probable case in Kent; five confirmed and one probable case in North Canaan; 12 confirmed cases in Salisbury; and 20 confirmed cases in Sharon.

The statistics for Sharon are not supposed to include out-of-town residents who are at either Sharon Hospital or Sharon Health Care, which the state had designated a COVID-19 recovery center.

There is less detailed information available for New York state but at 9 a.m. on June 29, the website listed 4,198 cases in Dutchess County. The number of people taking the COVID-19 test had spiked on June 24, with the state reporting that 595 people were tested on June 23 (with eight positive test results) and 1,245 people getting tested the next day (with 18 positive test results).

The number dropped slightly on Friday, June 26, with 958 people getting tested (three positive results) and it increased again on

Saturday with 1,099 people getting tested (12 positive results). On Sunday, June 28, 828 people took the test (seven positive results).

Massachusetts data showed that there had been a total of 44 deaths in Berkshire County caused by COVID-19 as of June 28. Statewide, COVID-19 deaths reached their lowest point since May, with nine new deaths reported. Berkshire County reported a total of 594 cases as of June 28.

Information is provided by each state in different formats.

Data is available for Connecticut online at www.portal.ct.gov/Coronavirus/COVID-19-Data-Tracker; click on the box that says Daily Data Report.

In New York, updated numbers can be found at www.coronavirus.health.ny.gov/home; click on COVID-19 Tracker for a county-by-county breakdown.

For Massachusetts data, go to www.mass.gov/info-details/covid-19-response-reporting and click on COVID-19 Dashboard.

For a look at statistics nationwide, go to www.cdc.gov/covid-data-tracker/#cases.

FOOD

Continued from Page A1

a bag of carrots and celery, lettuce, cucumbers and a loaf of bread.

The food came via a federal Department of Agriculture program called Farmers to Families, and from the Friendly Hands Food Bank in Torrington.

A little before 9 a.m., Region One School District Business Manager Sam Herrick and Horn updated the assembled 40-plus volunteers, and asked them to be patient while the difficulties with the truck were sorted out.

The volunteers then went down the line of waiting cars, informing their occupants of the situation.

Once the first pallets were unloaded, the distribution went

quickly.

There were 1,340 boxes of food in total, and all but about 200 were given to the waiting people and sent to food pantries, and other not-for-profit community organizations. Interim Region One Superintendent Lisa Carter said the remainder would be distributed as part of the ongoing school meal program on Monday, June 29.

Almost all of the volunteers stayed on in spite of the substantial delay. And the people waiting in a line of cars that stretched north along Warren Turnpike past the tennis courts mostly stayed put too.

And nobody lost their temper.

SAFETY

Continued from Page A1

of their surroundings.

If you are out walking on the roads, make sure that you are wearing brightly colored clothing, especially at night. Even better, bring along a flashlight to make sure that passing vehicles can see you from far away.

The same goes for cyclists. It makes it much easier for vehicles to see you if you are wearing bright or reflective clothing. According to state law, all bicycles must have a front light that can be seen from 500 feet away, as well as a rear red light and reflective material on the sides of the bike that can be seen from 600 feet.

If you are cycling, ride in the same direction as traffic. Drivers are required by state law to keep at least 3 feet of space between cyclists and their vehicle, but cyclists should still stay as far to the right as is safe.

Do not speed up when being passed by a vehicle or another bicyclist, and try to ride in a single file.

As with pedestrians, it's unwise and unlawful to ride any more than two abreast when cycling.

While state law allows bicyclists to ride on sidewalks (although some municipalities prohibit it), it would be safer for both pedestrians and cyclists if the cyclists stayed on the road. The sidewalks in this area are narrow, and there is typically only enough width for one or two pedestrians.

For more information on Connecticut safety laws and regulations, go to www.portal.ct.gov/DOT/Commissions/Share-the-Road-CT/Share-the-Road-CT or www.watchformect.org.

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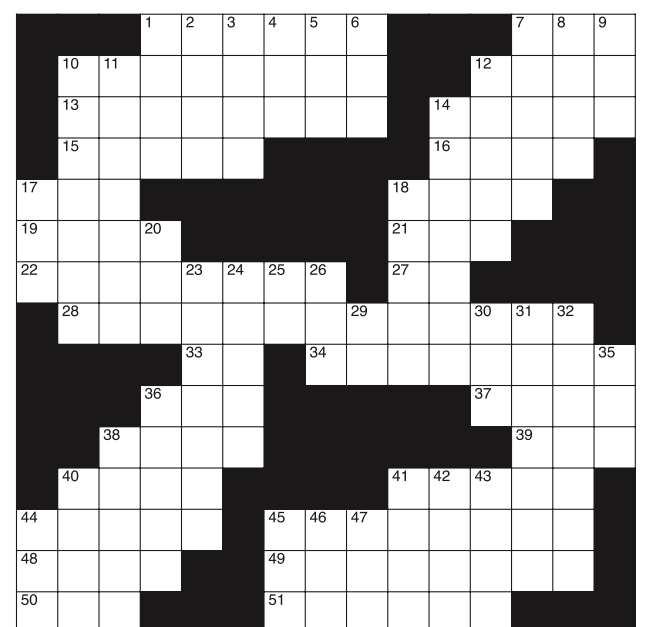
Brain Teasers

CLUES ACROSS

1. African nation
7. ___ fi (slang)
10. Not arranged according to size
12. A demand for a show of hands in a card game
13. Having a play of lustrous rainbowlike colors
14. Panama has one
15. Taking legal action
16. Top of the body
17. Part of (abbr.)
18. Soul and calypso song
19. Murres
21. Irish river
22. Accepts as true
27. The Bay State
28. 1950s Hollywood icon
33. Blood type
34. In a way, became lost
36. Large primate
37. A spongelike cake leavened with yeast
38. Mama __, folk singer
39. Visual metaphor (computers)
40. Trim by cutting
41. Small group of people
44. Pulitzer-winning scientist
45. Unique S. American mammal
48. Energy, style and enthusiasm
49. One who works for you
50. Snake-like fish
51. Consumers

CLUES DOWN

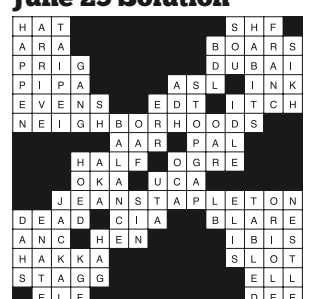
1. Cylindrical sacs
2. Extinct North Germanic language
3. Late rocker Allman
4. Word element meaning ear
5. Amino acid (abbr.)
6. Promotions
7. Actress Lathan
8. Clothed
9. Unwell
10. Loosen
11. Cephalopod mollusks
12. ___ at Obdurate: Harmful papal bull
14. Musical composition
17. Irish bar
18. Greek island
20. Afflict
23. Goes by
24. Ambience
25. Video game manufacturer
26. Surplus Marketing Administration



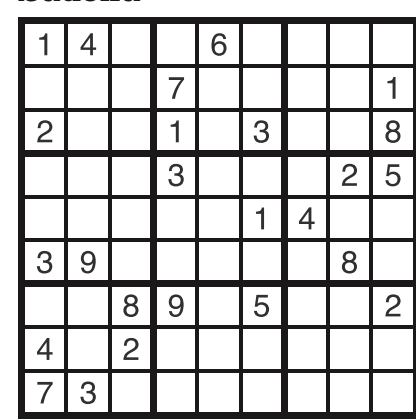
29. Football position
30. Electronic musical style (abbr.)
31. Furniture with open shelves
32. Clouds of gas in outer space
35. Indian midwife
36. Packers' signal caller
38. Secret political clique
40. Cry weakly
41. Gomer __, marine
42. Academic Bill of Rights
43. Negatives
44. Hip hop icon Kool Moe __

Look for the solution in next week's issue.

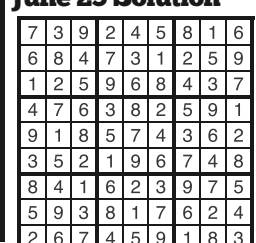
June 25 Solution



Sudoku



June 25 Solution



Level: Intermediate

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Snowflakes fall on the Times and the paper melts

Some of the students who spent their college years learning to oppose freedom of speech that isn't their own have graduated and are now promoting their heresy in other institutions, most notably the press.

And sadly, they have been successful at The New York Times, of all places.

Grumbling about the way the boss runs the paper is as old as journalism itself, but in my 60-plus years as both an underling and a boss, I can't recall those in charge caving the way top executives of The New York Times did in the case of the Cotton op-ed.

With so much happening in the worst year in my lifetime since we were losing World War II in 1942, the Times' defense and subsequent denunciation of its publication of an opinion piece by Sen. Tom Cotton hardly ranks up there with the news surrounding the twin plagues of COVID-19 and racism, but for those who love journalism, it's very troubling.

The column by the Arkansas Republican wildly overstated the role rioters were playing in demonstrations, claiming they "plunged many American cities into a state of anarchy" but Cotton's call for sending in the U.S. Army to quell the rioters — and the demonstrators — is the kind of contrary, controversial view made for the op-ed page.

Cotton is a prominent member of the Senate majority. Major media, including the Times, have reported that he has been under consideration for secretary of defense and CIA director and he is considered a presidential hopeful for 2024, so publicizing his thinking on a matter of national security is actually a public service. We're still paying the price for electing a president whose views on important things were largely unknown.

But this doesn't matter to the former undergraduates who first gained attention from Amherst to UCLA as they attempted and often succeeded in silencing speakers whose views they considered unworthy of being heard because they were at variance with their own.

They were usually, but not

IF YOU ASK ME

DICK AHLES

always, views from the right, which "frightened" or "threatened" these sensitive young people, prompting some of their critics to derisively, though not inaccurately, describe them as "snowflakes."

And now some of these bright, if not totally educated, snowflakes have settled into newsrooms where they are practicing what they learned in school.

Bari Weiss, a member of the Times Opinion department, covered the successful efforts by snowflakes in blocking people like John Bolton from speaking on campuses like Oberlin as a reporter for the Times and Wall Street Journal. After the Cotton uproar, she wrote that the culture wars at some of our best colleges mattered because "the people who graduated from these campuses would rise to power inside key institutions and transform them."

"What I am shocked by is the speed," Bari added. "I thought it would take a few years, not a few weeks." She didn't consider how effective the snowflakes had become in making certain their voices, if not others, would be heard and how good they were at convincing their elders that hearing the other side can sometimes legitimize "dangerous" ideas.

It wasn't that long ago that the great Times editor A.M. Rosenthal would "bellow, 'take out the goddam editorializing'" at any reporter who strayed from journalism's mandate of keeping the news columns free from the writer's personal views, according to a recent Politico report headlined, "The New York Times Used to Be a Model of Diverse Opinion. What Happened?" Those were the days.

In 1941, the Times printed an excerpt from Hitler's "Mein Kampf" because it thought its readers would be better served

by knowing their potential enemy. In 1970, the paper invented the modern op-ed page as a place to offer opinions that didn't always conform with those espoused on the editorial page, to open up the paper to different ideas. In recent years, the page has published opinion pieces by a Taliban leader, by Vladimir Putin and by the Turkish dictator, Tayyip Erdogan, yet the Times' publisher decided it was the opinion of Senator Cotton that was objectionable because it didn't meet the paper's standards. We're still waiting to hear those standards articulated.

I never wanted to become a journalistic dinosaur, but I guess I have, given my inability to reject the words of Justice Oliver Wendell Holmes I first read and revered in college so long ago:

"Not free thought for those who agree with you but freedom for the thought that we hate."

Simsbury resident Dick Ahles is a retired journalist. Email him at rahles1@outlook.com.



Qualified immunity has become a big obstacle to good police/community relations

Along with chokeholds, no-knock entries and other violent police tactics, there is growing consensus among both protesters and groups across the political spectrum that "qualified immunity" must be ended or rethought. As it stands, qualified immunity protects local law enforcement from being sued and prevents citizens whose constitutional rights have been violated by law enforcement from having their day in court.

Ironically, the idea that public officials can be sued for violating the rights of citizens began with the Civil Rights Act, passed in 1871 to protect recently freed slaves from the Ku Klux Klan. Congress's wording in the Act was clear: Every state official who causes a "deprivation of any rights" guaranteed by the Constitution and laws "shall

be liable to the party injured." Although Klan violence didn't end, hundreds of Klansmen were fined or imprisoned for violence under the Act.

Nearly a century later, in 1967, the Supreme Court introduced "qualified immunity" for those officials who could show they had acted in good faith. Although intended as a modest exception to prevent frivolous lawsuits and financial liability, the case that had risen to the highest Court was prompted by black clergymen who had sued for a violation of their civil rights after being arrested for peacefully using a whites-only waiting room in a bus terminal. Thus, qualified immunity resulting from the "good faith" of an official became a new obstacle to those pushing for racial equality.

Qualified immunity was greatly expanded by the U.S.

ON REFLECTION

CAROL ASCHER

Supreme Court in a very different legal situation. A suit against Nixon and two aides had been filed by a whistleblower in the U.S. Air Force who had been fired after uncovering \$2 billion in concealed cost overruns. Deciding that the subjective state of an official was too difficult to determine, in 1982, in *Harlow v. Fitzgerald* the Supreme Court eliminated the "good faith" argument. Instead, government officials would be shielded from liability for civil damages insofar as their conduct did not violate any clearly established statutory or constitutional rights knowable by a reasonable person.

In 2009, the Supreme Court upped the ante, ruling that lower courts didn't even need to consider whether a cop had used excessive force unless the same conduct in the same context had been shown in a previous case to be unlawful and unworthy of immunity. What this meant was that victims of brutality by police officers had to find an identical case where police officers had been held accountable. Since two cases are rarely exactly the same, qualified immunity has enabled public officials, and especially law enforcement, to get away with egregious conduct. At the same time it has created a legal Catch-22: Where a precedent doesn't exist, the question of whether the police have broken a law remains undecided, which in turn ensures that the precedent doesn't get set.

Over the past 15 years, the doctrine of qualified immunity has been increasingly applied to cases involving police use of excessive or deadly force. Not

surprisingly, victims have generally not received their day in court. Moreover, of the 30 most relevant cases traveling up to the highest Court, the Supreme Court has only twice denied immunity.

Some argue that reforming qualified immunity would lead to a surge in suits against law enforcement, with the police bankrupted by law suits, or that it would inhibit the police in performing their duty. But taxpayers, through their police departments, not individual police, pay for such lawsuits. Moreover, so long as qualified immunity reinforces the cycle of violence between police and minority communities, law enforcement will be deprived of the public trust they need to do their jobs safely and effectively.

Prompted by weeks of national and international protest, both the Democrats and the Republicans have offered police reform bills. The Republican bill, already voted down, would have increased reporting on the use of force and no-knock warrants, provided incentives for chokehold bans and made lynching a federal crime, but left qualified immunity untouched. The Democratic bill, still to be voted on as of this writing, would ban both chokeholds and no-knock warrants, and would make police more accountable by restricting the use of qualified immunity.

The question is whether, amidst our current legislative rancor, Congress will manage to change a law that licensed police to commit brutality and violence, while rendering citizens, particularly from minority communities, powerless to defend their own rights.

Carol Ascher, who lives in Sharon, has published seven books of fiction and nonfiction, as well as many essays and stories. She is trained as a spiritual director.

I am definitely living my best dog life now

My name is Elsie and I am a 4-year-old Labrador Retriever. I realize that this may sound callous and tone deaf, but I am living the dream. This is a golden age for canine companions or, for the unenlightened, pets. I know I'm lucky. I've heard some loose talk about the terrible fate of animals left behind during Hurricane Katrina. My people are with me 24/7 and from what I can tell their whole life revolves around me. She says that she would never leave without her dog and I believe her. Of course, he chimes in that I like him best, which puts me in a very awkward position, but I'm pretty sure that he wouldn't leave without me either.

Recently, I had a terrible health scare. Although, to be honest, the only reason I'm aware of this is that everyone keeps hugging and patting me

and offering congratulations for still being alive. I heard that he cried like a baby during the whole ordeal, which is pathetic. Then I think of Katrina and I'm OK with it. But he does need to man-up.

To be clear, I'm not saying that everything's perfect. Listening to them repeat the same things over and over again, sometimes it's just too much. So, for the record: Yes, I am a good girl. I know I'm pretty. I do want a treat. Asked and answered. Who do I like best? Who do you think I like best? The person who's feeding me. After all, I am a Lab. I can't help myself, that's just the way it is.

And while I'm venting, why has the most popular dog in America never won at Westminster? Never! How is that possible? Maybe if I fit in a handbag I'd have a better shot. I'd like to see one of those dogs swim out

NEWS OF VERY NARROW INTEREST

BY ELSIE AS TOLD TO M.A. DUCA

in frigid water to retrieve a stick. OK, end of rant.

Let's face it, I've got it pretty good. He thinks I like being kissed on my head and nose every night before the final walk and, truth be told, I kind of look forward to it. She has me outside gardening with her all day. And, I must admit, that I do enjoy the attention of the people who stop by.

Of course, some day this pan-

To be clear, I'm not saying that everything's perfect. Listening to them repeat the same things over and over again, sometimes it's just too much.

dem will be over and people will be out and about again. Even my people. I know this is selfish but I'm not looking forward to it. The best I can do is be grateful that I was fortunate to have lived during a time when it really was all about me living my best dog life.

M. A. Duca is a resident of Twin Lakes narrowly focused on everyday life. Elsie is, of course, his canine companion.



There will be corn

PHOTO BY JANET MANKO

Realtor® at Large

When purchasing a house, a new issue to look for is the presence of high levels of sodium and chloride in the well water. The State of Connecticut has established levels for each and readings above these levels have adverse health effects and are additionally corrosive on the plumbing. The higher levels can come from a variety of sources, salt applied to the roads in the winter, the discharge of water softeners, fertilizers, etc. The solution is relatively simple, a single source reverse osmosis treatment unit can cost \$1,300+/-, while a whole house system is considerably more expensive. To find out more on this issue, visit: portal.ct.gov/-/media/Departments-and-Agencies/DPH/dph/environmental_health/private_wells/Sodium-Chloride-FS-sept-2018-update.pdf



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ART: CYNTHIA HOCHSWENDER

The Warmth of Summer Nights in Old New England

When you first move to rural Connecticut, it has a magical mystique that makes you feel like you've been transported to one of the scenic old New England books of Robert McCloskey (remember "Blueberries for Sal," with the plinking of the freshly picked berries in a metal bucket?).

Certainly, that's how I felt when I first moved up here, about 25 years ago. And I'm pretty sure that others share the sentiment, that desire to be in a place where people are decent and kind and wear worn-out khaki pants and ancient cashmere sweaters and slightly soiled bucket hats.

Of course, that wistful nostalgia for a life we've read about collides to some degree with our need for modern amenities such as mixed baby greens sold at tidy grocery stores and high-speed internet and mobile phone service.

Inevitably, life changes and goes on and all that quaint rural adorableness becomes more of a dream and less of a daily reality.

When KK Kozik and her husband and young children moved from New York



KK Kozik's evocative paintings in the Summer Nights collection include "Overlook," above. The works all seem to glow with heat and memories.

City to Sharon, Conn., they bought my old funky house on the Sharon town Green. They fixed it up beautifully, making it clean and modern and finally banishing the old wallpaper from the 1950s that had outlived its days of being charming.

She and her husband, Scott, fixed up our perforated old garage and turned it into a bright and shiny art studio, and they fixed

up the dilapidated, weed encrusted icehouse out back and turned it into a mini art gallery, called the ICEHOUSE Project Space.

Since then, Kozik has featured area artists, doing small shows in the tiny space. For now, of course, the gallery is on a COVID-induced hiatus.

But Kozik has continued to paint. She recently sent out images by email of some of her new work, in a collection called Summer Nights.

The paintings themselves practically glow with summer warmth and memories, of swimming in cold ponds on hot summer nights, of getting out of cars at scenic overlooks and looking down onto the lights of buildings far below, of a neighbor's house when the sun is down and the lights are out and the crickets are making a racket.

The paintings are like the Jungian collective unconscious. They are iconically summer night-ish. No matter who you are, they will

spark an internal memory — a nice one.

The memories they sparked were especially moving for me, as these paintings were for the most part created in a place that I still secretly consider to be "my house," even though I was in it for only a relatively short period.

The essay that Kozik sent out with the paintings makes me realize, though, that it's not a sense of territorial possessiveness that makes me think it's "my house." There's something mystical that comes with living in an old house on a New England town Green that sinks into you and travels with you when you leave.

When I read Kozik's essay, I felt that she had transcribed my own life experience in that house. She even referenced that mythic Robert McCloskey world.

If you want to see the images and read the essay, and be transported, email her at kk2kozik@gmail.com and ask her to share her Summer Nights email with you (and the price list, because the paintings are of course available for purchase). Or go to her website at www.kkozik.com/icehouse-project-space. Kozik's work is also in a group show at Bernay Fine Art in Great Barrington, Mass., called "Contemporary Landscapes."

FILM: HUNTER O. LYLE

The men and women who save our lives

There are many things homeowners in the area need to learn, from where to buy groceries to how to register their children for school.

The need for those, for the most part, obvious. The need for firefighters and ambulance crews is less obvious — until it's an emergency. Then area residents learn very quickly that when they call 911, their calls for aid are answered by well-trained volunteers who live in their own and in nearby towns.

Award-winning documentary filmmaker Anne Makepeace lives in Lakeville, Conn., and over the years has become increasingly aware of the importance of these EMS volunteers — and the struggles they face to raise funds to pay for training and equipment and the equally great struggle to recruit new members.

Makepeace made "Neighbors Helping Neighbors" to help the fire and ambulance volunteers to raise funds and entice new volunteers — especially younger ones.

"These volunteer departments are aging out," she said. "The average age, for example, of the Salisbury Volunteer Ambulance Squad is around 50.

"We're not going to have volunteer ambulance or hose companies

if young people don't join."

The cost to hire professional fire and ambulance companies for the area towns would be staggering.

Over the course of a year-and-a-half of shooting, Makepeace and her crew (which includes Salisbury native Ben Willis) shadowed first responders from several Northwest Corner towns.

"I learned about the selfless generosity of the first responders," Makepeace said. "I learned that the members of these fire companies and ambulance squads are often like family to each other. I learned about the culture within these volunteer departments.

"And it humbled me." "Neighbors Helping Neighbors" will be shown at 8 p.m. on Sunday, July 12, at the Sharon Playhouse in Sharon, Conn.

Viewers will watch from their cars with sound on FM radio. Registration is required; for your free vehicle ticket, go to the Sharon Playhouse, www.sharonplayhouse.org. Gates will open at 8 p.m. Introductory remarks will begin at 8:30 p.m., followed at dark by the 15-minute film and a Q&A with the filmmakers and first responders.

After July 12, a link to free streaming will be posted at www.makepeaceproductions.com.

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No matter what level you choose for your donation, what you will get is continued coverage of town government and other events in the Tri-state region. And of course, our gratitude — but no other tangible benefits. Contributions are not tax deductible, as the company is not a nonprofit 501(c)3 at this time.

Checks may be made out to The Lakeville Journal Co. LLC, and mailed to P.O. Box 1688, Lakeville, CT 06039. If you would like to use a credit card, please go to www.tricornernews.com/membership.

Call or email us with questions at 860-435-9873 and by email at publisher@lakevillejournal.com and cynthiah@lakevillejournal.com.

CENTER FOR PERFORMING ARTS OPENS ON JULY 7

The Center for Performing Arts at Rhinebeck will offer outdoor theater productions beginning with William Shakespeare's "A Midsummer Night's Dream," from July 7 to 18.

Performances will be from Tuesday through Saturday at 7 p.m. There is no intermission. Tickets are \$20 and are sold online only (go to www.centerforperformingarts.org; no cash or checks will be accepted at the theater).

The center's next performance will be "A Chorus Line," opening July 24.

The shows will be presented on the center's new outdoor stage. Seating is general admission, with each party able to select their area on a first-come, first-choose basis on the lawn, which has been treated for ticks and other pests. Patrons are asked to follow social distance guidelines; and to bring their own blankets or folding chairs. No canopies or umbrellas are allowed.

BERKSHIRE JEWISH FILM FESTIVAL IS JULY 6 - AUG. 10

Films from around the world examining Jewish history, heritage and culture will be available online on six consecutive Mondays at 4 and 8 p.m. from July 6 through Aug. 10

through the Berkshire Jewish Film Festival, one of the longest running film festivals in the United States, now in its 34th season.

Because of the COVID-19 quarantine, films will be shown online this year.

Access to the complete program, the schedule of films with trailers, the online box office and the e-newsletter can be found at www.berkshirejewishfilmfestival.org.

This year ticket prices have been lowered to \$5 per film with the option of an additional donation online or by mail to Knesset Israel/BJFF, 16 Colt Road, Pittsfield, MA 01201. Information is also available at 413-445-4872, ext 25.

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EXECUTIVE DIRECTOR POSITION AVAILABLE AT PROMINENT LOCAL YOUTH SERVICE ORGANIZATION: HYSB, a Falls Village non-profit that provides free mental health counseling and youth programs that reduce stress and build confidence, is seeking a fulltime executive director. Successful candidates will have a Bachelor's Degree with minimum of 3 years' experience in a management position. As chief executive officer, this individual must possess critical competencies in four broad categories: commitment to results, management skills, ability to motivate both internally and externally, and a demonstrated interest in and knowledge of the needs of youth and their families. Salary is competitive. A fuller job description is available at hysb.org/hysb-is-hiring-a-new-executive-director. Please email cover letter and resume to: hysbsearch356@gmail.com. No calls please.

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COMPASS

Your Guide to the Tri-State Region

July 2, 2020



Special Community Food Edition



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*Don't you miss gathering to support local nonprofits while enjoying communal refreshment?
Look inside to find the recipes for some of your favorite fundraising food and drink.*



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COMPASS

Special
Community
Food Edition

July 2, 2020

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The Lakeville Journal Company LLC

Finding a way to keep connected, through food

Pancake breakfasts: They're not just fun, they also bring our communities together. All demographics, all ethnicities, part-timers, weekenders, old and young, everyone loves a pancake breakfast at the firehouse or a wine tasting in a tent in a beautiful backyard on a summer evening or the opportunity to indulge in desserts while feeling virtuous because you're supporting a good cause.

In this COVID-19 year, many fundraising meals and wine tastings have been canceled, depriving area nonprofits of money they need to continue to feed people in need, answer ambulance calls, put out fires, build starter houses to keep young families in the region.

Cooking these meals yourself is not the same thing. But in this special issue, we've compiled recipes for some iconic fundraising foods, to remind

you of what you're missing and to give you a chance to try them out at home. Perhaps you'll decide you'd really rather have someone else do the cooking, and you'll return to the church supper or school pasta dinner with renewed vigor once things return to something like normal.

Or perhaps you'll find that you really like cooking some of these foods. If that's the case, sign up to be a cooking volunteer! New chefs and helpers are always welcome.

The recipes in this issue are in no way a complete look at all the fundraising meals held in the Tri-state region; it's a small taste, so to speak, of what's available all year long (usually). Whether or not you see your favorite annual food fundraiser in this issue, keep in mind that donations are needed and welcome. We've put contact information next to the

recipes we have, but there are many more organizations that need your support. Don't worry if you can only afford to donate the \$10 or \$20 you might have spent on takeout chicken pot pie or a ham dinner. Remember that if that church or fire company or ambulance squad appreciated your money when they had to provide a meal in exchange, they'll appreciate it even more when the donation is free and clear.

Perhaps, soon, we will be able to gather once again and share a meal at a communal table, seated on plastic folding chairs. If not, we look forward to seeing you next year as we wait in line for some bacon and scrambled eggs or a steaming hot bowl of chili.

We hope you enjoy this issue, which was written in part by our staff and in part by our featured nonprofits.

— Cynthia Hochswender



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Salisbury Visiting Nurse Association

The mission of Salisbury Visiting Nurse Association is to provide comprehensive, compassionate health care and hospice care at home and in the community.

“The Salisbury Visiting Nurse Association is by your side and always available to help members of our community deal with the consequences of this pandemic.

“Please support SVNA to ensure that our nurses, therapists and home health aides can continue to provide vital home care and hospice services to our friends and neighbors in the Northwest Corner of Connecticut.

“To make a donation, go to www.salisburyvna.org/giving/donate; or mail your donation to SVNA, 30A Salmon Kill Road, Salisbury, CT 06039.”

HARRY HALL'S REFRESHING SUMMER SALAD

Harry Hall lived for many years in Sharon, Conn., and was a well-known figure around town. The former head of the water commission, he was also famously the organizer of a weekly bridge game at the community center. Although he died in May 2019 at the age of 92, his presence remains, as do some of his excellent cooking instructions.

His family felt that he would want to dedicate this, one of his favorite recipes, to the Salisbury Visiting Nurse Association.

There are no measurements in this recipe; let your tastes and the size of your platter be your guide.

“The summer salad I like to make starts with a platter, not a bowl.

“The first layer is finely chopped fresh parsley. The second layer is less finely chopped fresh basil. The third layer is finely chopped sweet white onions (preferably Vidalia onions). The fourth layer is very thinly sliced cucumber. The fifth layer is slightly thicker slices of tomato.

“The topping consists of, in this order, a light dusting of sucrose [note: you can use sugar here], followed by Lowry's Seasoned Salt [note: you can use a few grinds of good pepper and some nice salt, or perhaps add some celery salt], followed by a drizzle of good olive oil and, last, a drizzle of red wine vinegar. Put it in the 'fridge to get it cold.

“Before serving, lift and turn over the layers so they become mixed. The

idea is to let the seasonings and sugar drain to the bottom. There the vinegar takes the 'heat' out of the onion. The juices from the herbs meld with the onion and the seasoning.

“Everyone's taste is different. I usually add more salt to the tomatoes. How much vinegar and how much olive oil to use one learns by doing. I like a residue of juices left over, after the vegetables are gone. Dipping bread into the juices may be fattening, but I find it marvelously delicious. Of course that depends upon how heavy-handed one is with the drizzling.

“There are often juices left over. I put them in small pitcher and put it in the 'fridge. I then use them before I start drizzling oil and vinegar the next day.

“This salad and fresh corn make August and September my favorite months.”

SVNA MEMORIAL DAY ICE CREAM CONE



PHOTO SUBMITTED

SVNA board members (left to right) Nancy Stoer, Susan Knight and Leslie Allyn offered ice cream at a Memorial Day celebration.

Every year on Memorial Day, SVNA volunteers and board members scoop ice cream for children and adults and serve it in a tent in the center of town.

Ingredients

Your favorite ice cream
Waffle cones
Hot fudge sauce
Summer berries
Homemade whipped cream

Preparation

Drizzle sauce inside your cone. Add a few berries, then layer on some ice cream and add more sauce. Top with whipped cream and a couple of berries.

Enjoy!

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Sharon Audubon Center

These are recipes that Sharon Audubon Education Program Manager Wendy S. Miller has made for the annual MapleFest Maple Bake Sale. All include the real maple syrup made each February and March at the Audubon Center. Fresh maple syrup is for sale at the center, call 860-364-0520 and leave your order and a message for Bethany at ext. 115.

“We were not able to hold our MapleFest and Bake Sale this year, so hopefully we can still sell some of our delicious maple syrup for people to use in these amazing recipes,” Miller said.

In addition to the annual maple syrup sales, the center also hosts a Raptors and Riesling fundraiser that was canceled this year.

“Summer camps have also been canceled, which is a big part of our yearly revenue,” Miller said. “At this point, we don’t know where things will stand in the fall when it comes to planning our annual family community event, Audubon Kid’s Day.

“We rely on donations now more than ever with the loss of program revenue. We are still doing some virtual school programs, continuing with the American Kestrel banding project, and taking animals into our Wildlife Rehabilitation Clinic.”

To make a donation, call 860-364-0520 and leave a message at ext. 115 or ext. 120; or send a check made out to Sharon Audubon Center to 325 Cornwall Bridge Road, Sharon, CT 06069.



PHOTO COURTESY
SHARON AUDUBON

Guests at a Sharon Audubon Raptors and Riesling fundraiser had a chance to meet one of the resident raptors, held in this photo by Audubon’s Sunny Kellner.

“
As part of Audubon Connecticut, a state office of the National Audubon Society, our mission is to protect birds and the places they need, today and tomorrow.”

MAPLE CREAM PIE

Ingredients

6 eggs
6 tablespoons flour
3 cups maple syrup
1 ½ cups heavy cream
2 9-inch pie shells, partially baked
Whipped cream
Chopped toasted walnuts

Preparation

Preheat oven to 350 degrees. Beat the eggs, and gradually add the flour. While beating, slowly pour in the syrup and cream. Pour this into the pie shells.

Bake the pies for 40 minutes, then let them cool to room temperature (they can be refrigerated).

Serve topped with whipped cream and chopped toasted walnuts.

MAPLE PECAN TARTS

Makes 12 tarts

Ingredients

1 cup butter, softened
6 ounces cream cheese, softened
2 cups all-purpose flour
4 large eggs

Filling

1 cup packed brown sugar
¾ cup maple syrup
⅔ cup butter, melted
2 teaspoons vanilla extract
Dash salt
3 cups pecan halves

Preparation

In a large bowl, cream the butter and cream cheese until smooth. Gradually beat in the flour. Shape the dough into a disc and wrap in plastic wrap. Refrigerate for two hours or until the dough is firm enough to handle easily.

Divide the dough into 12 portions. Roll each portion into a ¼-inch-thick circle; transfer to 12 ungreased 4-inch fluted tart pans with removable bottoms. Trim the dough even with the edges of the pans, then place the pans in a 15-by-10-by-1-inch baking pan. Refrigerate for 20 minutes.

Preheat the oven to 375 degrees.

In a large bowl, whisk the first six filling ingredients. Pour into tart shells; arrange the pecans over the tops. Bake for 25 to 30 minutes or until the centers are just set (the mixture will jiggle slightly). Cool on wire racks. Serve with vanilla ice cream. Refrigerate the leftovers.

MAPLE BACON CUPCAKES

Ingredients

1 pound bacon
4 ½ tablespoons butter
at room temperature
1 egg
5 tablespoons brown sugar
4 tablespoons maple syrup
1 ¼ cups self-rising flour
1 teaspoon baking soda
½ teaspoon baking powder
Tiny pinch salt
¼ cup milk

Preparation

Cook the bacon. Reserve the drippings and put them in the refrigerator so they will solidify.

Mince ¼ cup of the cooked bacon.

Beat the butter and solidified bacon fat until light and creamy. Add the brown sugar and maple syrup and beat well. Add the egg and beat until incorporated.

Sift the flour, salt, baking soda and baking powder together. Add some of the flour and mix it in, then add some of the milk; continue to alternate the dry and wet ingredients, ending with the dry. Mix until just combined.

Fold in the bacon.

Taste and add more maple syrup, flour or milk if needed for desired taste. Scoop into cupcake papers in a cupcake pan.

Bake at 350 degrees for 18 to 22 minutes or until a toothpick inserted in the center comes out clean.

Cupcake frosting

4 tablespoons butter
2 tablespoons maple syrup
1 cup powdered sugar

Beat the syrup and butter until combined. Add the sugar, a bit at a time. Whip at high speed until combined. Pipe or spread onto cupcakes. Top with additional bacon pieces and drizzle on some maple syrup.

Kent Affordable Housing

“Kent Affordable Housing provides homes to about 60 people in families with modest incomes,” said Virginia Bush Suttman, who is president of the organization’s Board of Directors.

“With the pandemic shutdown some tenants are struggling to pay their rents because their income has been curtailed. Those rents are crucial to the maintenance of these homes, and we have established a rent supplement fund to help those residents not fall behind.

“Instead of our annual fundraising pie sale — which we’ve had for 14 years — this year we are responding to The Lakeville Journal’s request for recipes that have been featured at our benefits.

“We’re hoping that you might send

contributions to help our tenants. Donations can be sent to KAH, P.O. Box 265, Kent, CT 06757, or online through PayPal. Go to www.kentaffordablehousing.org/you-can-help for more information.

“Spanakopita is traditional, and over the years sometimes did not make actually make it to the sales, because friends of the baker bought them before we opened. Cranberry Crumble is simple and uses ingredients one can keep on hand for when a sweet treat is needed for sudden visitors — when they are possible again.

“More information about our development and support of affordable housing can be found at www.kentaffordablehousing.org.”

“
Kent Affordable Housing is a volunteer community effort to expand housing opportunities for families, workers and retirees in Kent.

SPANAKOPITA

*Recipe by Barbara Psarakis
(who is proud of her Greek connections)*

Ingredients

2 tablespoons of olive oil
3 chopped scallions
1 package of chopped spinach, defrosted
1 tablespoon chopped parsley
1 teaspoon of chopped (or dried) mint
Salt and pepper to taste (remember that feta is salty)
¾ cup each of cottage or ricotta cheese, grated mozzarella cheese and crumbled feta cheese
1 egg, beaten
Unbaked 8-inch pie crust

Preparation

Brown the scallions in the oil, then add spinach, parsley, mint and salt and pepper, and cook over low heat for 10 minutes. Remove from heat and stir in cheeses and egg. Pour into the pie shell and bake at 375 degrees for 30 minutes.

CRANBERRY CRUMBLE

*Recipe by Virginia Suttman
(more of a strategy than a recipe)*

You can put the crumble in a pie crust, or use small, individual baking dishes. If you don’t devour them at the first serving, you can freeze the rest for other celebrations.

For the crumble for one 8-inch pie or six 4-to-5-inch baking dishes

With a pastry cutter or two forks mash together 6 tablespoons butter; ½ cup each of flour, sugar and quick oats; ½ teaspoon each cinnamon and salt.

For each serving

Cover the bottom of the crust or dish with a layer of dried cranberries. Pile on an apple peeled and cut into ¼-inch to ½-inch pieces (use firm and juicy ones like Granny Smith or Gala).

Optional: sprinkle 1 tablespoon of brandy, cassis or other fruit liqueur or apple juice over the fruit in each serving.

Top with the crumble and sprinkle on a bit more cinnamon for color.

Bake at 350 degrees for 30 minutes.

If desired, add a dollop of ice cream, yogurt or crème fraiche for serving.



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Hotchkiss Library of Sharon, Conn.

We are an association library that serves the town of Sharon. Any and all donations made online will support our services and programming.

The Hotchkiss Library of Sharon, Conn., has already published its own cookbook, "Sharon Cooks," put together by the Friends of the Hotchkiss Library group in 2017.

"It was compiled and edited by Linda Beech," said the library's executive director, Gretchen Hachmeister. "This recipe, 'Granny Jill's Jamaican Cheese Straws,' was submitted by Belinda Morrow. This is surely the favorite recipe that volunteers turn to for an appetizer to bring to a library event.

"They are often made without the hot sauce, but either way they are very tasty. We await the arrival of a plate of these cheese straws, as the staff sets up for our many programs and receptions.

They are very often prepared by Skip and Lyn Mattoon."

The Hotchkiss Library of Sharon is doing online book talks this summer, to replace its annual summer book signing and used book sale.

"The Hotchkiss Library of Sharon, opened in 1893, was designed by renowned architect Bruce Price," Hachmeister said. "We are an association library that serves the town of Sharon. Due to the cancellation of our major fundraising events for the remainder of this year, any and all donations made at www.hotchkisslibrary.org will support our services and programming, as we reimagine what the library can be and do."

GRANNY JILL'S JAMAICAN CHEESE STRAWS

Ingredients

2 cups extra sharp cheddar cheese, grated
 ½ cup butter
 6 teaspoons ice water
 1 cup flour
 2 teaspoons dry mustard
 ½ teaspoon hot pepper sauce

Preparation

In a mixer, cream together the cheddar cheese and butter. Add ice water and blend.

In a separate bowl, mix the flour with the mustard and hot pepper sauce. Combine these ingredients with the cheddar mixture.

Roll the dough into a ball, then chill in the refrigerator for about 10 minutes.

Roll the chilled dough out onto a floured board until it is ¼ inch thick. Cut the dough into strips about 3 inches long and ¼ inch to ½ inch wide, then chill again for 10 minutes.

Preheat the oven to 400 degrees.

Place the cheese straws on an ungreased cookie sheet so they are not touching. Bake for 10 to 15 minutes.

Yields three cookie sheets of cheese straws.

Smithfield Presbyterian Church, N.Y.

Our congregation is small, but growing, and we offer radical hospitality to all who might be interested in worshipping with us or joining our church family.

The Smithfield Presbyterian Church in Amenia, N.Y., was formed in the mid 1700s but its age hasn't prevented the church and its parishioners from keeping up with the times: When COVID-19 put a temporary halt to in-church services, the Rev. Douglas Grandgeorge began offering Sunday worship online.

There is no online alternative to a good old church supper, however. The recipe below for the creamed potatoes might bring back some gustatory memories.

Lakeville Journal reporter/editor Leila Hawken offered some thoughts on the annual fundraising dinner.

"The traditional Strawberry and Ham Supper to benefit the Helpers' Society at Smithfield Church in Amenia

dates back to at least 1900, when the \$2 supper (\$1 for children) gave the Helpers' Society sufficient funds to support the social needs of The City, as Smithfield was then called," she said.

"The scalloped potatoes are still made the same way by church members, and always win high praise.

"This year the coronavirus caused the event to be canceled. Donations to help the Helpers' Society recoup this year's loss can be sent to The Smithfield Church, 656 Smithfield Valley Road, Amenia, NY 12501 or online at www.thsmithfieldchurch.org."

As for the ham that accompanies the potatoes, Hawken said, "we poke cloves in the hams and bake them at 300 degrees for four hours. Tender deliciousness is the result."

CREAMED POTATOES AU GRATIN

Ingredients

10 pounds of potatoes
 1 ½ quarts of whole milk
 ⅔ cup flour
 ¾ cup butter
 1 pound grated white cheddar cheese
 Salt and pepper to taste

Preparation

Peel and dice the potatoes, then cook until just tender. Layer them in one or more large baking dishes. There should be at least two layers of potatoes.

Preheat the oven to 350 degrees.

Heat the butter in a skillet, then add the flour and cook, stirring, for about a minute. Slowly add in the milk, stirring well after each addition. Add half the cheese. Season to taste with salt and pepper.

Pour over the potatoes and put the rest of the grated cheese on top.

Bake for about 15 minutes, until the top is golden brown.

The Cranford Club

“

In more than a century the club has helped improve life in North Canaan in myriad ways.

The Cranford Club in North Canaan, Conn., is an old-fashioned group formed by women in the town in the 1800s just to help out where help is needed. The group has fundraisers and sometimes organizes informational talks and events.

The club was first organized in November 1897 and became part of the Connecticut Federation of Women's Clubs and the General Federation of Women's Clubs.

In more than a century the club has helped improve life in town in myriad ways. Most recently, club members helped set up the railroad history center at the refurbished Union Station Depot and the town's own

Canaan History Center in the former law offices of Catherine Roraback.

Anyone who would like to donate funds on behalf of the Cranford Club is invited to send money to the History Center, "to provide a climate controlled room to preserve the many wonderful papers and books."

Send checks to The History Center, P.O. Box 145, North Canaan, CT 06018.

Club member Bunny McGuire said, "This is the recipe we used this year for the Community Dinner at the Bitterman Center.

"There is no charge for this dinner, and everyone is invited."



PHOTO BY CYNTHIA HOCHSWENDER

The members of the Cranford Club helped set up the railway museum at the Union Station Depot in North Canaan last year.

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Ingredients

30 pounds ground beef
40 eggs, beaten
15 packages onion soup mix
10 cups ketchup
6 to 7 cups water
18 cups Saltine crackers, crushed

Preparation

Combine all the ingredients, adding the beef and crackers last.

Put the mixture in four 15-by-20-inch and one 13-by-15-inch pans.

Bake at 350 degrees for approximately 2 hours; the internal temperature should be 170 to 175 degrees.

Serve with ketchup, mashed potatoes and peas.

Christ Church Episcopal in Sharon

“
We are called to be one with God and each other
by living the Gospel with love and compassion.

Cathy Casey shared this recipe for apple crisp “that our mother used for many years at Sharon’s Christ Church Episcopal chicken barbecue dinners in the 1970s and 80s.

“I remember our mother stressing over the barbecue for months ahead of time. It got so big they had to move it out of the church in Sharon and hold it outside at Sharon Center School.

“Somehow I remember this recipe being passed from another relative and parishioner, Marion Kinsman. I believe the dinner was to fund a scholarship program the church gave to parish students going to college.

“The chicken barbecues have since been dissolved and now the church focuses on a Car Show in the fall. Funds are used for those in need of assistance in the Sharon community. The dessert is served occasionally at community dinners the church holds.

“Another favorite church dinner was Madge Dent’s Hamburger Pie. She and her husband, Cyril, were longtime residents of Sharon and members of the parish.

“Cyril worked at the Shagroy market in Salisbury [now known as LaBonne’s] in the produce department.

“Madge was a marvelous cook and shared many special recipes with the church. She made this every time we had a potluck dinner.

“She was also very talented as a baker. She made the Simnel cake for the annual Mothering Sunday, which happens on the fourth Sunday of Lent. A friend went yearly to a purveyor of dried fruits in Brooklyn to get the ingredients for her Christmas cakes.

“Another notable recipe was Bill Riley’s Cheeseburger Soup, which he brought to many potluck dinners. The tradition is carried on by his good friends Rick and Barbara Ives to this day. Bill was our local plumber, at Riley Plumbing, for many decades.

“His recipe for this soup was published in ‘The Riley Family Cookbook’ because it was so good.

“Bill passed away in April but left us with this legacy.”

APPLE CRISP

Ingredients

8 to 10 peeled, cored
and sliced baking apples
 $\frac{2}{3}$ cup melted butter
2 lightly beaten eggs
2 cups sugar
2 cups all-purpose flour
 $\frac{1}{2}$ teaspoon salt
2 teaspoons baking powder
1 teaspoon each cinnamon and
nutmeg

Preparation

Preheat the oven to 350 degrees.

Grease a 13-by-9-by-2-inch pan. Layer the apple slices in the pan and pour the eggs over them.

Combine the dry ingredients with the butter until they come together to about the size of small peas. Layer the crumbs over the apples. Bake for 45 minutes.

MADGE DENT’S HAMBURGER PIE

Crust ingredients

2 cups flour
1 teaspoon salt
 $\frac{2}{3}$ cup shortening
such as Crisco or coconut oil
6 tablespoons of water

Combine the ingredients until they just come together (do not over mix). Chill and roll out half of this recipe to fit a 9-inch pie pan. Use the remainder for the top (keep in the refrigerator until you’re ready to roll it out).

Filling ingredients

2 pounds hamburger
 $\frac{1}{2}$ cup celery
2 tablespoons tomato puree
Salt and pepper
1 medium onion
1 cup chopped mushrooms

A pinch of dried tarragon
 $\frac{1}{3}$ cup water
2 tablespoons flour

Preparation

Preheat the oven to 350 degrees.

Sauté the chopped mushrooms, celery and onions. Add the other ingredients except the flour.

Heat through, then add flour.

Cool the mixture before filling the crust. Roll out the top crust and wet the edges, then seal the upper and lower crusts together.

Make two or three cuts in the center top to let steam escape.

Bake for 1 $\frac{1}{4}$ hours.

BILL RILEY’S CHEESEBURGER SOUP

Serves 6 to 8

Ingredients

1 pound ground beef
2 medium potatoes, peeled and cubed
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{4}$ cup chopped onion
2 tablespoons chopped green pepper
1 tablespoon beef bouillon
 $\frac{1}{2}$ teaspoon salt
1 $\frac{1}{2}$ cups water
2 $\frac{1}{2}$ cups milk
3 tablespoons flour
1 cup shredded cheddar cheese

Preparation

Brown the beef in a 3-quart saucepan; drain the fat off. Stir in the potatoes, celery, onion, peppers, bouillon, salt and 1 $\frac{1}{2}$ cups water. Cover and cook until tender, about 20 minutes.

Blend $\frac{1}{2}$ cup milk with flour and add to saucepan along with the remaining milk. Cook and stir until thickened and bubbly, stirring out lumps.

Add cheese; heat and stir until the cheese melts.

Cornwall Food and Fuel Fund

“
The Cornwall Food and Fuel Fund has fed many families in need through the years and has been particularly active during the COVID-19 crisis.”

Alice Sarkissian developed this Armenian-inspired pancake recipe that she and Dave Cadwell served at their Cadwell's Corner restaurant in West Cornwall (next to the Covered Bridge) from 1987 to 1997. The cardamom and cinnamon give them a deliciously sweet scent and taste; buttermilk makes them light and moist, although regular whole milk will work too.

Dave asked that this recipe be dedicated to the Cornwall Food

and Fuel Fund, which has fed many families in need through the years and has been particularly active during the COVID-19 crisis.

To donate, send a check to Town of Cornwall Food and Fuel Fund, Town of Cornwall, Attn: Finance Officer, P.O. Box 97, Cornwall CT 06753; or contact Barbara Herbst, Finance Officer, Town of Cornwall. For assistance, contact Heather Dinneen at 860-672-2603 or at cornwallsocialservices@gmail.com.



PHOTO BY CYNTHIA HOCHSWENDER

These fluffy and flavorful pancakes don't need a topping but ... isn't everything better with maple syrup, whipped cream and berries anyway?

CINNAMON AND CARDAMOM PANCAKES

Ingredients

3 cups flour
1 cup sugar
1 tablespoon baking soda
1 teaspoon baking powder
½ teaspoon salt
2 to 3 tablespoons cinnamon
1 teaspoon ground cardamom
1 quart buttermilk (you can use whole milk instead)
1 tablespoon vanilla extract
1 stick of butter
1 cup shortening such as coconut oil, canola oil or Crisco
3 eggs

Preparation

Melt the butter and shortening and let them cool for a few minutes while you combine the dry ingredients. Add the vanilla extract to the wet ingredients and then combine them with the dry ingredients. Lightly beat the eggs and then mix them in with the dry ingredients.

Heat a griddle until it's warm (350 degrees), enough to make water sizzle, but not burning hot.

Serve with maple syrup or with whipped cream and berries (or both).

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Kent Boy Scouts

In Scouting, boys and girls start with their best right now selves and grow into their very best future selves.

Boy Scout Troop 11 in Kent, Conn., hosts one fundraiser annually, the St. Patrick's Day Dinner.

Due to COVID-19 this fundraiser was canceled and it's unlikely the troop will hold any fundraisers in this

calendar year. Donations can be sent payable to Kent Troop 11, c/o Melissa Roth-Cherniske, 397 Kent Cornwall Road, Kent, CT 06757.

The Irish soda bread is always a hit at the March dinner.

IRISH SODA BREAD

Ingredients

4 cups of all purpose flour
 ¼ cup white sugar
 3 teaspoons baking powder
 1 teaspoon salt
 1 teaspoon baking soda
 ½ stick butter (4 tablespoons), softened
 2 cups of currants or raisins
 1 large egg, lightly beaten
 1 ¾ cups buttermilk
 2 tablespoons caraway seeds (optional)

Preparation

Preheat the oven to 375 degrees. Grease two 8-inch round cake pans. Combine the dry ingredients in a large bowl. Add the butter to the dry ingredients and cut them with

a pastry blender or a food processor until crumbly. Mix in the currants. Beat the egg and buttermilk and caraway seeds if you use them; blend them into the dry ingredients.

Turn the dough out onto a floured surface and knead it until smooth (about 2 to 3 minutes). Add more flour as needed if the dough is too wet to handle.

Divide the dough in half and shape it into rounds. Press the dough into the greased cake pans. Cut crosses into the top, a half inch deep.

Bake for 30 to 35 minutes or until golden brown on top.



PHOTO BY MELISSA ROTH CHERNISKE

At a recent Boy Scout St. Patrick's Day dinner were, from left to right, Nate Winter, Lynn Harrington, Aiden Cherniske, Leo Luning, Tyler Fredritz, on the line serving Via Messina, at right in photo.



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Pine Plains United Methodist Church

We are a church with a heart for mission, which can be found from our Sunday School penny collections through the teddy bear ministry, our thrift store, hosting the community food locker and more!

Ruth Cohn of the Pine Plains, N.Y., United Methodist Church said that, in normal times, the UMC hosts Fourth Friday fundraising dinners.

“They are come as you are, pay what you wish,” she said. “There is always a specific mission that the money goes to. We place a basket on each table with information about the mission for people to read. The idea was to create a place where people could come and eat, bring the family and

not spend a fortune. We also wanted people to feel comfortable enough to stay and visit with each other.

“Each month we had a different theme for the meal. We have done vegetarian, international, comfort food, breakfast for dinner, and soup/salad to name a few. Our vegetarian meals were very popular.”

This is one of Cohn’s favorite recipe contributions.

KOREAN WONTONS

Ingredients

1 pound ground beef
2 cups cabbage, chopped
1 cup onion, chopped
½ cup carrot, chopped
1 egg
1 ½ teaspoons soy sauce
1 teaspoon salt
1 teaspoon fresh garlic or garlic powder
1 teaspoon pepper
1 ½ cup bread crumbs
2 teaspoons sesame oil

Preparation

I use my food processor to chop the cabbage, onion and carrot. Mix all the ingredients in a large bowl.

Use a package of wonton wrappers; you’ll need about 60. Place

approximately one tablespoon of filling in the middle of each skin. Wet the skin around the edges with water and fold over to make a triangle. Crimp the edges to seal them. Continue filling the wrappers until you run out of filling.

I use my electric skillet to fry the egg rolls but you can use a heavy, deep skillet over high heat. Fill the skillet with enough oil to cover the wontons and heat to 350. I use peanut oil, but canola oil will do. Fry the wontons until they’re golden brown on both sides. Remove and place on paper towels to drain.

These are best fresh. Making them for the dinner, I kept them warm in a slow cooker. They can be made and frozen for later use.

MOM’S APPLESAUCE PANCAKES

Ingredients

2 cups pancake mix or Bisquick
(use a pancake mix that calls for eggs and oil)
1 teaspoon ground cinnamon
2 eggs
1 cup applesauce
1 teaspoon lemon juice
½ cup milk

Preparation

Stir pancake mix and cinnamon together in a large bowl. Make a well in the center of the mix and add eggs, applesauce, lemon juice and milk. Stir until smooth.

Heat a lightly oiled griddle over medium high heat. Pour approximately ¼ cup of batter for each pancake on the griddle and brown on both sides.



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Sharon, Conn., Woman's Club

“*Founded in 1910, the purpose of the Club was to stimulate and encourage all efforts toward intellectual and social betterment in the home and in the community.*”

“In years past the Sharon Woman’s Club Chili Dinner fundraiser has been able to make generous contributions to our community nonprofits including the Sharon Ambulance, the Sharon Fire Department, Chore Service, Sharon Day Care, Sharon Community Foundation, Audubon Sharon, Hotchkiss Library, Little Rascals, Sharon Historical Society, Sharon Park and Rec, SVNA, SVNA Hospice, WHDD Radio, Women’s Support Services, Equus Effect and the

Scouts,” said President BZ Coords. “With the uncertainty of future group dining events due to COVID-19, we worry that we will not be able to sustain the level of support we contribute to these vital community services, and will need to find alternative means of raising funds.”
For information or to make a contribution, send a letter to the Sharon Woman’s Club, P.O. Box 283, Sharon CT 06069.

MIMI HOLST-GRUBBE’S ORANGE CHIFFON CAKE

This recipe has been a favorite at the Sharon Woman’s Club Chili Dinner, held the last Saturday in February. It was made by a beloved club member, Mimi Holst-Grubbe, who has since passed.

Ingredients

- 2 ¼ cups cake flour
- 1 ½ cups sugar
- 3 teaspoons baking powder
- 1 teaspoon of salt
- ½ cup canola oil
- 5 egg yolks
- ¾ cup orange juice
- 3 tablespoons grated orange rind
- 1 cup egg whites (seven to eight)
- ½ teaspoon cream of tartar

Preparation

Preheat the oven to 325 degrees. Note: The original recipe does not have information on baking pans, but you should be able to use a 9-inch pan. Be sure to grease and flour it before you add the batter.

Sift together the dry ingredients. Make a well and add the oil, egg yolks and orange juice and rind. Beat until smooth.

In a large and very clean mixing bowl, beat the egg whites and cream of tartar until very, very stiff.

Pour the egg yolk mixture gradually over the beaten whites and fold in gently.

Pour into the greased cake pan.

Bake at 325 for 55 minutes and then at 350 for 10 to 15 minutes.

When done, invert the cake onto a cooling rack. Wait until it is fully cooled before trying to loosen the sides with a spatula.

Orange frosting

Blend together 3 cups of sifted confectioners sugar, ⅓ cup soft butter, 3 or more teaspoons of orange juice and grated orange rind.

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Noble Horizons has taken great inspiration from local farmers and the farm-to-table movement. Residents are growing herbs and vegetables on the Noble campus and like all farm-to-table enthusiasts, are looking forward to a full summer of tending, harvesting, preparing and savoring what they grow. Some of last year’s bounty is pictured below.



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Animal Farm Foundation

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Founded in the 1980s on the belief that all individuals deserve equality, compassion, and justice, Animal Farm Foundation (AFF) in Bangall, N.Y., see lower photo at right, brings dogs and people together to end discrimination.

AFF creates positive change for dogs, people and communities through our service dog program, PAWS jail program; and by funding the training of K9 detection dogs.

When you give to Animal Farm,

your funds go to train dogs for people with disabilities, help to end the drug crisis through our detection dog program, increase pet-owner accessible housing, or one of the many other ways our grantees create change.

Your donation helps our staff provide educational materials for shelters and those who work to end breed-specific legislation.

Learn more at www.animalfarmfoundation.org.

SHAVED BRUSSELS SPROUT SALAD

Serves six

Ingredients

1 tablespoon cider vinegar
1 tablespoon Dijon mustard
2 teaspoons honey
1 small garlic clove, minced
2 tablespoons olive oil
1 pound Brussels sprouts, halved and thinly sliced
1 small red onion, halved and thinly sliced
½ cup dried cherries, chopped
⅓ cup chopped pecans, toasted

Preparation

Whisk together the first four ingredients; gradually whisk in oil until blended.

Place Brussels sprouts, onion and cherries in a large bowl; toss with dressing. Refrigerate, covered, for at least one hour. Stir in pecans just before serving.

CARROT DOG TREAT

Ingredients

½ cup carrot purée (see below)
⅓ cup whole wheat flour
⅓ cup oat flour
⅓ cup all-purpose flour
1 pinch cinnamon

Preparation

Preheat the oven to 400 degrees. Purée two carrots with ⅓ cup water; it doesn't have to be super smooth.

In a large bowl, combine the flours and cinnamon. Add the carrot purée and stir to combine with a large spoon, then use your hands to make a smooth dough. If it's too sticky,

add more all-purpose flour; if it's too crumbly, add more water.

Roll out the dough onto floured parchment paper until it's about a half inch thick. Cut the dough into shapes with cookie cutters. Transfer the cookies onto a baking tray lined with parchment paper. Knead together the leftover dough, roll it out again, cut out cookies until you've used all the dough.

Bake the biscuits for about 15 minutes until crispy. Let them cool off completely before giving them to your dog, or storing them in an airtight container.



PHOTO BY STEPHEN POTTER



PHOTO COURTESY ANIMAL FARM FOUNDATION

Crescendo

“Crescendo is dedicated to the performance of music with cultural significance that is of high quality, is emotionally alive and personally meaningful for its audiences and musicians.”

Crescendo's founding artistic director, Christine Gevert, said that the group's "‘Virtual’ Vocal Ensemble singers have been recording four to eight voice Renaissance motets and hymns for 12 weeks now," in the absence of doing live concerts, see top photo at left. "Each week this music is offered as prelude and during the online service for our home base and concert venue, Trinity Church's Sunday services.

"We are currently looking into developing a virtual season, which might span a whole year, with performance, talks and interviews and

coaching and education."

This recipe was created for Crescendo by award-winning, best-selling Connecticut cookbook authors Bruce Weinstein and Mark Scarbrough (www.bruceandmark.com); their newest title is "The Instant Pot Bible").

"We always hold a reception after the concerts," Weinstein said.

"This gives Christine a chance to meet and greet and personally thank donors."

To learn more about Crescendo and to see the virtual performances, go to www.worldclassmusic.org.

CHOCOLATE ALMOND CRESCENDI

Makes 36 bar cookies

Ingredients

2 sticks (16 tablespoons) cool unsalted butter, cut into chunks, plus additional for the pan
¾ cup packed dark brown sugar
1 ¾ cups plus 2 tablespoons all-purpose flour
12 ounces semisweet chocolate, chopped, or semisweet chocolate chips
½ cup light corn syrup
2 teaspoons vanilla extract
2 ½ cups roughly chopped roasted salted almonds

Preparation

Position the rack in the center of the oven and heat the oven to 350 degrees. Generously butter a 9-by-13 inch baking pan, or spray it with nonstick baking spray; set aside.

Beat 1 ½ sticks (12 tablespoons) butter and dark brown sugar in a large bowl until the sugar dissolves and the mixture becomes quite fluffy, about 3 minutes. Add the flour and beat just until a crumbly dough forms. Press this dough into the bottom of the prepared pan, making sure there are no cracks or gaps without pressing down too hard.

Bake until lightly browned at the edges, about 15 minutes. Transfer to a

wire rack while you make the filling. (Maintain the oven's temperature.)

Melt the remaining half stick (4 tablespoons) butter, the chocolate and the corn syrup in a medium saucepan set over very low heat, stirring constantly just until all the chocolate has melted and the mixture is smooth. Stir in the vanilla.

Pour the chocolate mixture over the crust in the pan, spreading it gently but evenly to the edges. Dot the top with the almonds; press them into the chocolate with a flat spatula, not to submerge them but to make sure they're held by the chocolate.

Bake until the topping is bubbling and almost set, about another 15 minutes.

To cool: Transfer the pan to a wire rack and cool completely, about 2 hours. Run a small knife around the edge of the pan as it cools to make sure the chocolate is not sticking to the pan.

To unmold: When the chocolate on top has set and cooled, invert the pan over a large cutting board and gently knock the whole sheet of bar cookies out of the pan. Remove the pan, then reinvert the sheet of bar cookies, using a second large baking sheet. Cut into squares.

Salisbury Winter Sports Association

The Salisbury Winter Sports Association (SWSA) was able to hold the annual ski jumps in Salisbury, Conn., just a month or so before the COVID-19 quarantine. However, other fundraising events such as the summer clam bake have been canceled.

SWSA uses funds raised each year to train young ski jumpers and send them to competitions across the East Coast. To learn more, go to www.jumpfest.org.

Each winter, SWSA partners with The White Hart in Salisbury for a chicken pot pie fundraiser.

The recipe, below, is giant and can be reduced to one chicken, and about one third of each of the other ingredients; but pot pies are very much done to the taste of the chef, so feel free to tinker.

The cooking notes here (from renowned chef Annie Wayte) are like a

master class in a simple, soul-satisfying kitchen classic. Wayte is chef and a partner of The White Hart inn in Salisbury.

“I grew up on pot pies of all descriptions — rabbit, guinea fowl, veal and fish to name a few,” she said. “The key to making any pot pie delicious, as my late grandmother would always demand, is a good stock. And the beauty of all these pies is you have the ingredients on hand and nothing goes to waste. A whole chicken is gently simmered in water with a few carrots, onions and garlic. All the better if you add a few simple hard herbs such as thyme, bay, rosemary or sage. Forty minutes later not only do you have cooked chicken meat ready to be pulled from the carcass for the pie filling but you have the foundation of the pot pie: a humble and delicious

chicken stock.

“The same goes with other proteins: Take a whole rabbit or veal shanks or even a whole fish, or a lobster gently poached in water until the flesh is cooked and a stock is made.

“My grandmother also taught me to add a rasher of bacon for flavor to the stock while the chicken simmers in the pot. A no-brainer really!

“At The White Hart we thicken our chicken stock with flour and butter and add the cooked shredded chicken, diced ham, mushrooms and carrots before

covering with an all-butter puff pastry.

“My mother had her own version, adding a layer of cooked and sliced potatoes seasoned generously with salt, pepper and butter before placing the pastry lid on top. I always loved this idea too and you never know, perhaps next year we’ll do that for the SWSA pot pie night!

“One more tip: When making a pot pie be sure to slit a hole in the pastry top with a sharp knife before baking to allow steam to escape, thus preventing your pastry from becoming soggy.”

“The mission of the Salisbury Winter Sports Association is to acquaint our nearby communities, especially the children, with Nordic ski-jumping, cross-country and Alpine skiing, and to teach the skills necessary for their enjoyment and lifelong pursuit.”

CHICKEN POT PIE

Makes 32 servings

Ingredients

- 7 whole chickens
- 3 onions, quartered
- 3 carrots, halved lengthwise
- 3 stalks celery, halved
- 3 rashers of bacon
- 3 bay leaves
- 1 tablespoon black peppercorns
- 3 stalks of fresh tarragon
- 4 leek whites
- 4 quarts cremini mushrooms, cleaned and quartered
- 2 pounds smoked ham, diced
- 2 ½ cups heavy cream
- 3 bunches parsley, cleaned, picked, chopped

Preparation

Open and pat the chickens dry with paper towels. Season lightly inside and out with salt. Place in a large baking container such as a Dutch oven and cover with cold water. Add peppercorns, bacon, bay leaves, tarragon, onions, carrots and celery.

Bring to a simmer and skim off the scum. Reduce to a very light simmer and place parchment paper on top. Cook very slowly until the chicken can be picked. Remove the birds from the pot and leave to cool to room temperature.

Pick all the meat into bite-size chunks. Remove the carrots and place in a cooler until cold. Pass the stock through a strainer or chinois and reduce to about 5 ½ quarts.

Sweat off the leeks in a little chicken fat and season, then sweat them for 5 to 6 minutes more and remove them from the pan. Sweat the mushrooms in a little fat until cooked, and then remove from the pan.

Add the chicken fat or some butter to the cooking pan and melt. Stir in an equivalent amount of flour and make a roux, then add the chicken stock. Whisk until you have a velouté, and cook for an additional 10 to 12 minutes.

Add the chicken pieces to the sauce, then the leeks and mushrooms. Dice the cooked carrots and add them in, then add the ham and chopped parsley. Add the cream, and season to taste.

Chill the mix down quickly.

Fill pots with 12.5 ounces each, making sure to stir the mix first and giving an even mix of the ingredients. Place pastry on top, and bake at 375 degrees for 15 to 20 minutes.



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Kent Land Trust

KLT works to protect northwest Connecticut's natural beauty and resources through direct ownership of land, stewardship of conservation easements on privately owned properties, and assistance to landowners interested in responsible and sustainable land management practices.

The Kent Land Trust (KLT) was founded in 1989 by a small group of residents dedicated to conserving the town's natural places and scenic beauty. It now stewards more than 2,600 acres of farm and forest land, some of which is owned and some protected through conservation easement.

Ten of the KLT nature preserves have trail systems; look for maps on the town website at www.townofkentct.com and at www.kentlandtrust.org (where you can also find information about making a donation).

The Kent Land Trust hosts an

annual Memorial Day picnic each year following the town parade. It's free to the community, a thank-you to the town and a great time to see friends and neighbors at the beginning of summer.

At the end of summer KLT has its major fundraiser: a cocktail party featuring a spectacular Kent setting. Funds raised enable the land trust to maintain the properties it protects, including the public trails.

The lobster sliders are a perennial and popular item at the cocktail party, which is known for the delicious bites crafted by Anne Gallagher Catering from locally farmed products.

LAND TRUST LOBSTER SLIDERS

This recipe, served at our cocktail party fundraiser, is adapted from a recipe at www.afamilyfeast.com.

Ingredients

The meat from a 1-pound cooked lobster, cut into bite-sized bits
 1/3 cup mayonnaise
 2 teaspoons fresh lemon juice
 1/4 cup finely chopped celery
 1 teaspoon chopped fresh parsley
 2 teaspoons of the green tops from a scallion, minced fine
 1 dash of hot sauce
 Pinch of coarse salt
 A few grinds of black pepper
 Small slider rolls
 2 tablespoons melted butter

Preparation

Put the cooked lobster meat in a large bowl. In a separate, smaller bowl combine the mayonnaise, lemon juice, celery, parsley, scallion, hot sauce and salt and pepper. Season it to taste, then mix in the cooked lobster meat.

Brush the insides of both sides of each roll with butter, then toast them in a medium fry pan over medium heat until browned.

Divide the lobster salad onto the rolls and serve.

You can garnish it with lettuce, chives, a sprinkling of paprika or some thin slivers of fresh lemon rind.

MEMORIAL DAY BARBECUE PULLED PORK

The Kent Land Trust's famous barbecue pulled pork is prepared with care by our own Kent heroes at the Davis IGA. This recipe is adapted from one presented at www.foodnetwork.com by Ree Drummond, The Pioneer Woman.

Ingredients

1/4 cup brown sugar
 1 tablespoon chile powder
 1 tablespoon paprika

2 teaspoons pureed fresh garlic
 2 teaspoons coarse salt
 1 teaspoon ground black pepper
 1 teaspoon cayenne pepper
 1 pork shoulder
 4 onions, cut into halves
 1 bottle of barbecue sauce
 Rolls or slaw for serving (or both)

Preparation

Stir together the brown sugar, chile powder, paprika, garlic powder, salt, black pepper and cayenne in a small bowl. Rub the mixture all over the pork shoulder. Wrap the pork in plastic wrap and refrigerate for several hours or overnight.

Preheat the oven to 300 degrees.

Place the pork in a large pot on a bed of the onion halves. Roast until fork-tender and falling apart, about seven hours. Remove the pork from the pot and set it on a cutting board. Slice some of the onion.

Place the pot on the stove over medium-high heat and add 1/2 to 1 cup of hot water. Scrape the pan to loosen up the bits and cook for 5 minutes to reduce. Pour in the barbecue sauce and stir to heat.

Shred the meat with two forks, add the sliced onions to the pork and then toss in the barbecue sauce until it's coated to your liking. Serve on rolls, or on a plate with slaw or a salad.



PHOTO SUBMITTED



All Saints of America Orthodox Christian Church

“
Our community is a friendly mix of ethnicities,
of both cradle Orthodox and converts, and our services
are in English. Guests are always welcome.”

All-Saints of America Orthodox Christian Church in the Twin Lakes section of Salisbury, Conn., participates every year in the Fall Festival fundraiser for the churches in town, with international foods including Greek baklava and spanakopita and French gougères.

“These are best sellers at our Fall Festival food booth,” said Hope Mongeau. “We have published a cookbook that has these and many other favorite recipes from family

and friends. The cookbook can be purchased for \$10 including postage. Call me at 860-435-9632 if you’re interested.

“Proceeds from our fundraisers, including the cookbook, go to local charities and into our general fund to help with expenses. To donate go to our website at www.allsaintsofamerica.us or mail to All Saints of America, P.O. Box 45, Salisbury, CT 06068.”

HOPE’S BAKLAVA

Ingredients

1 ½ pounds of shelled,
chopped walnuts
1 cup sugar
1 ½ teaspoons cinnamon
1 pound of phyllo pastry sheets
1 pound unsalted butter, melted

For the syrup

(make this ahead and refrigerate it)
3 cups sugar
2 ½ cups water

Preparation

Bring the sugar and water to a boil and let them simmer for 15 minutes. Refrigerate.

Finely chop the walnuts (in a food processor, if possible) and then combine them with the sugar and cinnamon.

Butter a large baking pan and line it with seven or eight phyllo sheets, using a brush to cover each sheet evenly with melted butter.

Spread nut mixture over the top phyllo sheet, covering the entire surface. Add two more phyllo sheets and brush them with butter, then cover the surface with nuts. Continue doing this until you run out of nut mixture. Save about 10 sheets of phyllo for the top layer. Pour the remaining melted butter over the top.

Bake at 325 degrees for about 30 minutes or until golden. Remove from the oven and pour the cold syrup over the hot baklava.

Refrigerate the baklava before serving. You can also freeze it.

GOUGERES (CHEESE PUFFS)

These are a savory, eggy version of cream puffs. This recipe does not “double” well; it’s better to make two batches if you want twice as many puffs.

Ingredients

1 cup water
½ cup butter (one stick)
½ teaspoon salt
¼ teaspoon freshly ground pepper
1 cup flour
4 eggs
3 ounces shredded
Swiss or cheddar cheese

Preparation

Preheat the oven to 375 degrees. Butter a baking sheet.

In a large saucepan, combine the water with the butter and salt and pepper. Bring to a boil.

Add the flour all at once and beat it in with a wooden spoon until the mixture leaves the sides of the pan and does not separate (this should take about a minute).

Remove from heat and continue to beat-and-stir the mixture for about two more minutes, to cool it.

Add the eggs one at a time, beating with the wooden spoon after each addition until the mixture has a satiny sheen. Stir in the cheese.

Use a tablespoon to scoop out the mixture and drop in dollops onto the baking sheet to form individual puffs. Bake for about 30 to 40 minutes, until they are puffed and golden.

Serve warm or cold.



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D. M. Hunt Library, Falls Village, Conn.

“The heart and soul of the library is the warmth and hometown feeling everyone receives upon entering its doors. The library has a long and proud tradition of exceptional service to the Town of Falls Village.”

The Friends of the David M. Hunt Library in Falls Village, Conn., were not able to hold the Midwinter's Night in the Village fundraiser at the library in February.

This popular event includes home-baked goods and performances of music and poetry.

“It has always provided a welcome respite from a cold New England winter,” said Friends member Zoe Fedorjaczenko. “Ticket prices were

\$25 and the event raised much-needed funds for the library's operational budget.

“We welcome donations, particularly during these difficult times. Donations can be made at www.huntlibrary.org or by mailing a check to David M. Hunt Library, P.O. Box 217, Falls Village, CT 06031.”

The library, which is located at 63 Main St., was able to reopen on June 23. The phone number is 860-824-7424.

AKKE'S CILANTRO DIP

This recipe is *always* served at library events and is *always* the first appetizer to disappear. Everyone knows now to get it before it's all gone.

Made by Assistant Librarian Akke de Vlas Jasmine (who brings it in a cute pie carrier and then bakes it in our toaster oven or microwave), this dip is especially enjoyed at Hunt ArtWall receptions.

Ingredients

One block of cream cheese, softened
Fresh cilantro
Half a jar of salsa (Akke uses the Tostitos brand)
Enough cheddar cheese to cover
A bag of Scoops corn chips

Preparation

Spread softened cream cheese in a glass pie pan or quiche pan. Cover with cilantro leaves. Cover the cilantro with the half jar of salsa. Cover salsa with the shredded cheddar. Bake at 350 degrees for 3 or 4 minutes, just to melt the cheddar. Serve with Scoops.

NIBBLERS

This recipe from Library Director Erica Joncyk is a favorite at ArtWall receptions and at the Music Mountain Food Tent, which features emerging artists and is the first concert of the season in May. Joncyk credits longtime volunteer Ruth Martin with creating this recipe many years ago.

Tables at the Food Tent are filled with a selection of small bites and desserts and it's all free (as is the concert).

Ingredients

6 English muffins, split
1 ½ cups grated cheddar cheese
½ cup chopped onion
½ cup mayonnaise
½ cup chopped black olives

Preparation

Put the oven on “low broil.” Put the English muffins in a shallow 11-by-15-inch baking dish, or on a baking sheet lined with foil. Mix the other ingredients together until they are thoroughly blended, then distribute on the tops of the muffins. Put them under the broiler until the cheese bubbles, about 7 minutes. Remove them from the oven and let them sit for 5 minutes. Cut each muffin half into quarters and serve.



PHOTO BY SERGEI FEDORJACZENKO

The D. M. Hunt Library's Midwinter's Night bread board.

MELT-IN-YOUR-MOUTH CHOCOLATE PEANUT BUTTER SQUARES

Every year, the library holds a fundraiser around Valentine's Day in February.

It began as Chocolate in the Village, morphed into Chocolate & Chili in the Village and then became LOaVEs in the Stacks and finally A Midwinter's Night in the Village.

But a constant is these Melt in Your Mouth (Truly) Chocolate Peanut Butter Squares from Jennifer Law.

Ingredients

2 sticks of butter (½ cup each)
1 cup peanut butter
1 pound confectioners' sugar (one box)
½ box graham crackers
12 ounces of semi-sweet chocolate chips or chunks (2 cups)

Preparation

Crush the graham crackers and combine them with the confectioners' sugar.

Melt the butter. Add the peanut butter and combine with a whisk. Remove from heat.

Combine the butter/peanut butter mixture with the graham cracker/sugar mixture. Press into a 9-by-13-inch pan, making it very dense.

Melt the chocolate in a double boiler. Spread the chocolate on top of the peanut butter and graham cracker mix.

Allow the chocolate to cool, but cut the squares before the chocolate hardens completely.

St. Martin of Tours

“

Like Martin, we live in what Pope Francis has called the “change of an age”, which invites us to discover and create new ways of communicating and sharing.

Jeanne Wardell shared this recipe, dedicated to St. Martin of Tours (formerly St. Mary's) in Lakeville. The churches traditionally do food fundraisers on the Fall Festival weekend in October.

Wardell said, “This is a recipe I prepare on

holidays for my family. These quiches are very popular and disappear in the blink of an eye.”

For more information on St. Mary's and the other churches in the St. Martin of Tours Parish, go to www.stmartinof toursct.org.

SOUTH CAROLINA APPLE SAUSAGE QUICHE

Ingredients

¾ pound sausage
2 apples, such as red delicious, peeled and cored and chopped up
4 eggs
½ pound of sharp cheddar cheese
2 tablespoons unsalted butter
2 cups light cream
½ medium onion, peeled and chopped
9-inch pie shell, lightly pre-baked

Preparation

Put the pie shell on a baking sheet

lined with aluminum foil. Preheat the oven to 350 degrees.

Mix the eggs, cream, butter and cheese and pour them into the pie shell.

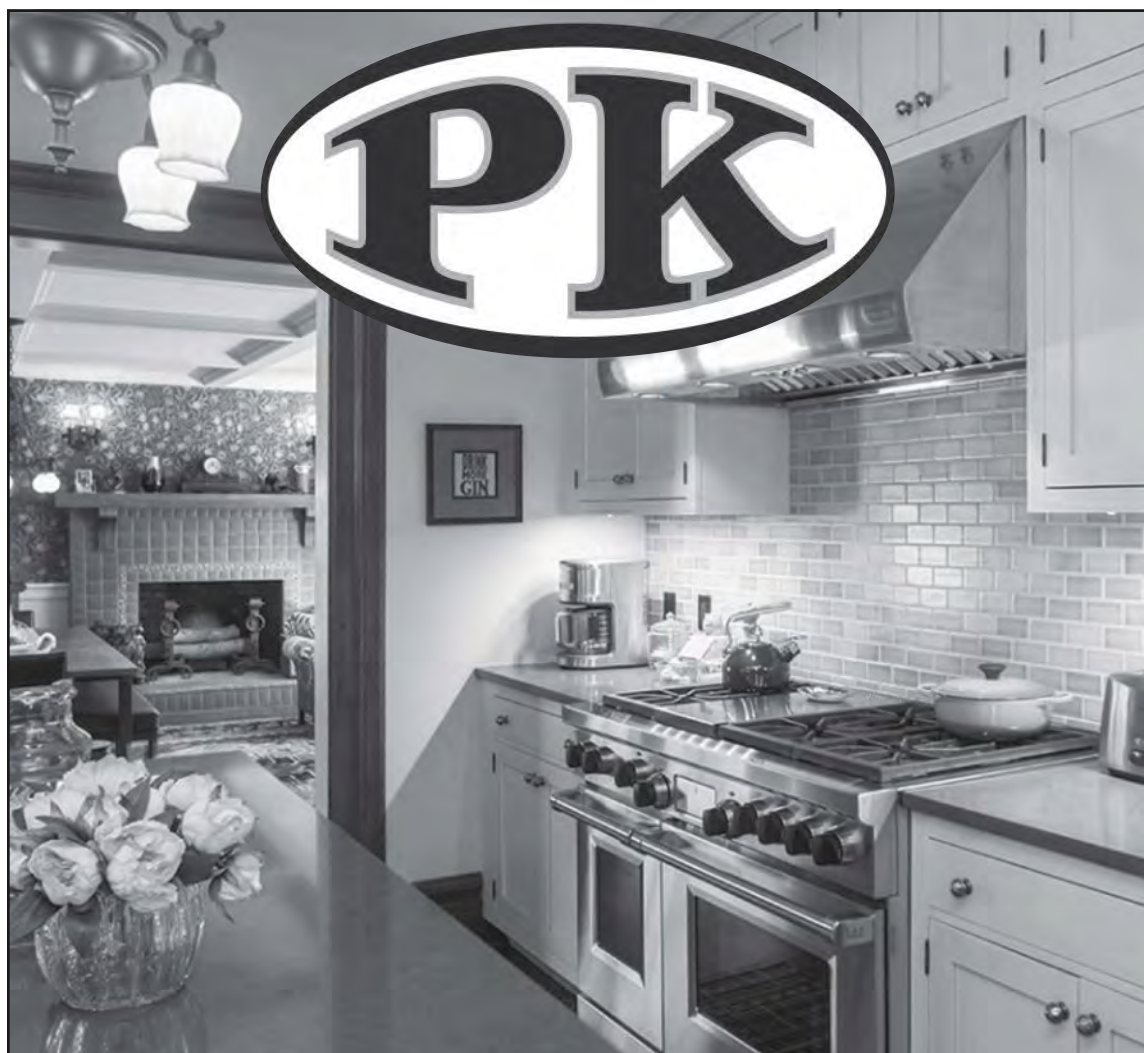
Cook the sausage slightly and then add it to egg mixture in the pie shell, along with the apples and onion.

Bake for 45 minutes, until the center is almost but not completely set. Allow to cool, then slice and serve.



PHOTO BY CYNTHIA HOCHSWENDER

The Church of St. Mary in Lakeville, Conn.



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Little Guild in Cornwall, Conn.



The mission of the Little Guild is to rescue, love, and heal homeless dogs and cats and help them find the forever homes they deserve.

This was the official dog cookie of the Great Country Mutt Show last June in Cornwall, Conn., to benefit the Little Guild animal shelter (this year's show was canceled). To find out about

plans for next year's show, go to www.littleguild.org.

These cookies are fit and delicious for human consumption but dogs love them, too.

LITTLE GUILD COOKIES

Ingredients

2 ½ cups whole wheat flour
 ½ cup dry milk or dry soy milk powder
 ½ teaspoon salt
 ½ teaspoon garlic powder
 1 teaspoon brown sugar
 6 tablespoons broth (any kind: chicken, beef, fish, vegetable)
 ½ stick butter, melted
 1 egg, beaten
 Up to ½ cup ice water
 ½ cup wheat germ
 Optional: grated Parmesan cheese, parsley (for sweet kisses), dried cranberries, shredded cheese, minced garlic (fleas hate this)

Preparation

Knead/mix all the ingredients together until smooth and pliable; it can be fairly stiff.

Preheat the oven to 350 degrees.

Roll out the dough to a half-inch thickness on a floured surface. Cut with cookie cutters — any shape will do (bone shapes are great). Bake on a cookie sheet lined with parchment paper for 25 to 30 minutes.

This recipe makes a lot, but never enough.



PHOTO BY TOM BROWN

The Great Country Mutt Show raises funds for the Little Guild animal shelter.

ShowTown



Showtown's emphasis has been on bringing mind-enriching and affordable shows from other areas to our community teaming with local venues to stage them on a pop-up basis.

Zeina Mehio and her husband, Lloyd Barood, started ShowTown in Lakeville, Conn., last year.

"It is a nonprofit aimed at providing entertainment, cultural, educational and culinary events in the Northwest Corner primarily during the off-season," Mehio said.

Tax-deductible donations can be sent to ShowTown at www.showtown.org/donations.

"I learned this recipe from my grandmother, Fatima, who taught it to my mom, Oumayma, in Lebanon where we are from," Mehio said.

LENTIL AND CHARD SOUP

Ingredients

1 cup of brown lentils, rinsed with water
 1 bunch of Swiss chard stems and leaves, cleaned and chopped (4 cups chopped)
 7 cups water
 ¾ cup of extra virgin olive oil
 3 large onions, chopped
 12 garlic cloves
 1 bunch of coriander leaves, chopped
 2 teaspoons dried mint
 1 cup of lemon juice (6 to 8 lemons)
 4 medium potatoes, cubed
 2 teaspoons cumin
 Salt and pepper

Preparation

In a large pot, cover the lentils and Swiss chard with the water and bring to boil over medium heat.

In a separate pan, stir fry the onions in the olive oil until golden. Add the garlic, coriander and dried mint.

When the lentils are almost cooked (about 15 minutes) add the stir fried mix and the cumin, lemon juice and potatoes. Add salt and pepper according to taste.

Serve hot with roasted pita bread.

St. Andrew's Parish



St Andrew's Parish is a vibrant Episcopal community in the Anglican tradition which gathers in beauty and in grace to celebrate and share God's gifts to all of God's people.

These two recipes are favorites from the collection of the Rev. Roger White, who is now retired from St. Andrew's Episcopal Church in Kent, Conn.

The congregation has been meeting for worship and other events online. This year the church will not be able

to do events such as the annual tag sale and the Concerts in the Knave (so far). To find out more about the parish, founded in the early 1800s and now settled in a lovely stone edifice in the center of town, go to www.standrewskentct.org.

SYMPHONY NUMBER 94 CAKE

(also known as the Sauerkraut Surprise Cake)

Note: The sauerkraut may be rinsed before you add it, but unfinished sauerkraut adds a special tang. The first 15 minutes of the baking may produce an unsettling aroma of fine cocoa and brined cabbage.

The Rev. White was reputed to serve this cake "with a chuckle to unsuspecting parishioners." It is, despite its unusual ingredient, a delicious cake.

Ingredients

¼ pound of unsalted butter
1 ½ cups sugar
3 eggs
1 teaspoon vanilla extract
2 cups sifted flour
1 teaspoon each of baking powder and baking soda
¼ teaspoon salt

½ cup Dutch process cocoa
1 cup water
8 ounces of canned sauerkraut, drained but not rinsed, and chopped.

Preparation

Preheat the oven to 350 degrees. Grease a 9-by-13-inch baking pan.

Cream the butter and sugar until light. Add the eggs one at a time, and then add the vanilla.

Sift together the dry ingredients and then add them to the butter mixture, alternating with the water. Fold in the sauerkraut.

Bake for 35 to 40 minutes until a toothpick inserted in the center of the cake comes out clean.

EASY FROSTING

Ingredients

6 ounces of semi-sweet chocolate chips
4 tablespoons unsalted butter
½ cup sour cream
1 teaspoon vanilla
¼ teaspoon salt
1 pound confectioners' sugar

Preparation

In a double boiler, melt the chips and the butter. Turn off the heat and mix in the sour cream, vanilla and salt. Whisking or stirring constantly, add the sugar gradually until a frosting-like consistency emerges. Spread at once over the cooling cake.



PHOTO BY LANS CHRISTENSEN

The annual St. Andrew's tag sale provides treasures for shoppers and funds for the church.

THE REV. ROGER WHITE'S EAST COAST CHICKEN SALAD

Ingredients

2 cups black-eyed peas, rinsed
1 cup red kidney beans, rinsed
1 red bell pepper, diced
1 medium red onion, diced
1 pound of boneless chicken breasts, grilled and cubed
1 orange, juiced
4 limes, juiced
2 tablespoons molasses
2 tablespoons chipotle peppers in adobo sauce
1 tablespoons ground cumin
2 tablespoons tomato puree
¼ cup fresh cilantro, chopped

Preparation

Mix vegetables and chicken in a large bowl.

In a blender, combine the fruit juices, molasses, chipotle peppers, cumin, tomato puree and cilantro and blend thoroughly.

Combine it with the chicken and vegetables, toss well and refrigerate overnight.

Bring to room temperature before serving.

Habitat for Humanity

“Habitat for Humanity of Northwest Connecticut works in partnership with families priced out of the housing market to build and renovate decent, affordable housing. The houses then are sold to those partners with a no-interest mortgage.

“Habitat for Humanity of Northwest Connecticut is about to commence limited construction activities at its current build in Lime Rock, and will be looking to start site work on the next build in North Canaan,” reported Bob Whelan, the nonprofit’s executive director.

As is the case with all our area groups, Habitat’s major fundraisers (the giant tag sale in August and the gala in October) are unlikely to happen.

However, Habitat’s This ‘n’ That resale shop in North Canaan is opening on a limited basis (Friday, Saturday and

Sunday from 10 a.m. to 4 p.m.). There is also an online shop at www.this-n-that-from-habitat.constantcontactsites.com/store.

“We are still working to create more affordable housing for the area, but are definitely behind the eight ball this year in fundraising. We’re offering Habitat face masks produced locally by Stadium System for a donation of \$50 or more.

“Please see the Habitat website at www.habitatnwct.org for more information.”

Whelan shared these two summery recipes, dedicated to Habitat of course.

DRY RUB FOR BRISKET, PORK, CHICKEN AND SALMON

This recipe is especially good to use with meats prepared in a smoker.

Ingredients

1/3 cup Diamond Crystal kosher salt (don’t substitute another kind of salt)
 2 tablespoons fresh ground pepper
 2 tablespoons light brown sugar
 3 tablespoons paprika
 2 tablespoons chili powder
 1 teaspoon ground sage
 1 teaspoon thyme
 1/2 teaspoon allspice

2 teaspoons ground fennel
 1 teaspoon ground coriander
 1 teaspoon ground basil
 2 teaspoons garlic powder or chopped fresh garlic

Preparation

Sprinkle the rub on top of the meat with a fork; it liquefies quickly and sticks. Cook the meat according to your recipe.

BLUE MARGARITA

Ingredients

1 ounce high-quality tequila blanco (reposado, or anejo, if preferred for more vanilla or oak)
 1 ounce high-quality mezcal (Banhez, Del Maguey Vida or Chichicapa)
 1/2 ounce Blue Curacao
 1/2 ounce simple syrup (equal parts water and sugar, melted and simmered for a few minutes, then refrigerated)

Strong dash of lime juice
 Salted rim as desired
 Lime slice

Preparation

Shake the liquid ingredients (with ice) and pour either neat, over crushed ice or over cubes.

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United Church of Christ in Cornwall

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We seek to be a caring church community dedicated to the nurture and sharing of each other's faith and spiritual growth and committed to serving the local and world-wide community in love.

Like the town of Cornwall, the UCC church prides itself on being open, inclusive and supportive of everyone in the community.

“Since its inception, the national UCC has been known for continuing the tradition of bold stands begun by its predecessor bodies: abolition; civil rights for African-Americans, for women, for the differently abled, and for gays, lesbians, bisexual and transgendered persons.”

Susan Saccardi, a famous local baker from Cornwall, Conn., was

catering breakfast fundraisers for the Cornwall UCC until the COVID-19 quarantine. Although she is no longer making scrumptious foods for breakfast, she does sell her baked products at a roadside stand. Look for the sign that says Susie's Sweets on Warren Hill Road in Cornwall. If you can't make it there, or to the UCC meals when they begin again, try this recipe for whole wheat banana bread. And if you'd like to learn more about the church, go to the website at www.uccincornwall.org.

WHOLE WHEAT BANANA BREAD

*Recipe by King Arthur Flour
Makes one loaf, 18 slices*

Ingredients

2 cups very ripe banana, mashed (about 4 or 5 medium bananas)
½ cup vegetable oil
1 cup sugar
2 large eggs
3 tablespoons milk
1 teaspoon vanilla extract
1 cup whole wheat flour (the King Arthur products, of course, are recommended)
1 cup unbleached all-purpose flour (again, King Arthur is recommended)
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
½ cup chopped walnuts

Preparation

Preheat the oven to 350 degrees. Lightly grease a 9-by-5-inch loaf pan.

In a large bowl, mash the bananas and then add the oil, sugar, eggs, milk and vanilla, stirring to combine.

Mix in the flours, baking soda, baking powder, salt and chopped walnuts. Scrape the bottom and sides of the bowl to thoroughly combine the ingredients.

Scoop the batter into the prepared pan. Mix together the sugar and cinnamon, and sprinkle over the batter.

Bake the bread for about 60 to 75 minutes, until a cake tester or toothpick inserted into the center comes out clean. If the bread appears to be browning too quickly, tent it with aluminum foil for the final 15 to 20 minutes of baking.

Remove the bread from the oven. Cool it in the pan for 10 minutes, then turn out of the pan onto a rack to cool completely.

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Region One School District

“The vision for our regional schools is to be strong learning communities. We must focus on continuous improvement and creativity throughout our organization and resist the temptation to accept the status quo.”

In the Region One School District in Connecticut, which includes six elementary schools in six towns and a regional high school, each class starts a savings account that travels with the students up to eighth grade. That money is used to pay for a class trip.

This year, the students in grade eight were not only not able to take their trip, students in the lower grades were not able to hold car washes and spaghetti suppers and other events to raise money for their upcoming trips.

The schools also raise funds for art programs and after-school enrichment programs. All will be short of funds this year and will benefit from donations.

Donations can be made to each

individual school; call the main office to find out how to go about it. The six schools are Cornwall Consolidated, Lee H. Kellogg (in Falls Village), Kent Center, North Canaan Elementary, Salisbury Central and Sharon Center.

This recipe was sent in by Lia Wolgemuth, whose children attend Salisbury Central School. She said she originally found the recipe online at www.allrecipes.com/recipe/24021/glazed-lemon-bread/.

“I’ve altered it a little bit, but it’s pretty basic,” she said.

Salisbury Central School also has an active after-school program called EXTRAS; to donate to that, go to www.extrasprogram.org.

GLAZED LEMON BREAD

Lia Wolgemuth said, “I often make quick breads for school since they can be made in advance, freeze well and are easy to take out right before the event.”

Ingredients

- ¼ cup butter, softened
- ¾ cup white sugar
- 2 eggs
- 2 teaspoons grated lemon peel
(double for more lemon zing)
- Dash of lemon extract (optional)
- 2 cups all-purpose flour
- 1 teaspoon salt
- 2 ½ teaspoons baking powder
- ¾ to 1 cup milk

Glaze

- (double it for an extra-lemony coating):*
- 2 tablespoons white sugar
 - 2 teaspoons fresh lemon juice
 - Dash of lemon extract (optional)

Preparation

Preheat the oven to 350 degrees. Lightly grease a 9-by-5 inch loaf pan.

In a large bowl, cream together the butter, sugar, eggs, lemon peel and lemon extract, if using, until light and fluffy.

Blend in the flour, salt and baking powder. Mix in milk: Start with ¾ cup of milk and add a little more milk or water until it reaches a smooth batter consistency.

Pour into the prepared loaf pan. Bake for 45 minutes or until a toothpick inserted into the center of the loaf comes out clean.

For the glaze: In a small bowl, dissolve the sugar in the lemon juice and lemon extract, if using. Brush the loaf with the glaze and bake for 5 more minutes.



PHOTO BY LIA WOLGEMUTH

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PHOTOS COURTESY CAMP SLOANE YMCA

Camp Sloane YMCA

Our camp motto is ‘others’ and we promote that idea in every aspect of camp. It is an important part of our program that every camper and staff member puts others first to enrich the experience of everyone here at camp.

Camp Sloane YMCA in Lakeville has been operating for more than 90 years on the shores of Long Pond. This year, for the first time in memory, the day and residential camps will be closed because of COVID-19.

Paul “Bear” Bryant, the executive director/CEO of the camp, offered two beloved dessert recipes that welcome campers to the summer seasons in normal times.

“Oreo Cookie Pie is the most favorite dessert served during camp,” he said. “When it arrives, you can

hear the chants of O-C-P! O-C-P! emanating from the dining hall, even at the far reaches of the camp property.

“Opening Day Chocolate Chip Cookies are served during opening day check in. They are a favorite of families and campers — and camp staff, who regularly sneak a few during opening day.”

To learn more about Camp Sloane, and to make a donation, go to www.campsloane.org.

OREO COOKIE PIE (O-C-P!)

Courtesy Kielty Food Service Company

Ingredients

1 package of instant chocolate pudding
2 cups of whole milk (or whatever the pudding instructions call for)
Oreo cookies, crumbled
Whipped cream
Chocolate sauce

Preparation

Make the pudding according to the directions on the box.

Cover the bottom of a 9-inch glass pie plate with half of the cookie crumbles. Let the pudding set in the refrigerator.

Cover with whipped cream. Sprinkle the remaining cookie crumbles on top. Serve with chocolate sauce.

WORLD FAMOUS OPENING DAY COOKIES

Ingredients

1 pound white sugar
1 pound brown sugar
1 pound butter, softened
1 tablespoon baking soda
1 tablespoon vanilla extract
1 tablespoon salt
4 eggs
1 ¾ pounds flour
4 cups chocolate chips

Preparation

This is an industrial-sized mix and can be divided by four for the home cook.

Preheat the oven to 325 degrees. Line

two baking sheets with parchment paper (or grease them with butter).

Combine the sugars and butter with an electric mixer and then add the baking soda, vanilla extract and salt. Add the eggs one at a time. Add the flour a little at a time to the butter and sugar mixture, and when they are well combined stir in the chocolate chips.

Bake at 325 degrees for 5 to 8 minutes; be sure not to overbake them. They should be soft and lightly brown around the edges.

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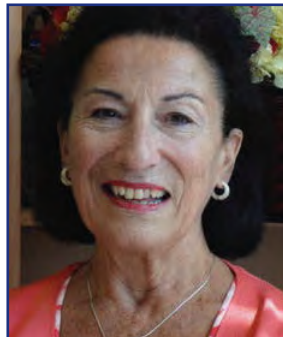
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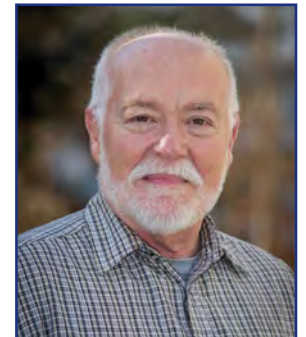
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