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OCTOBER 2022

ALL
ABOUT

Conservation Easements, History,
Perfect Pancakes, Nonprofits'
Cookbooks, 13 Cemeteries, and more

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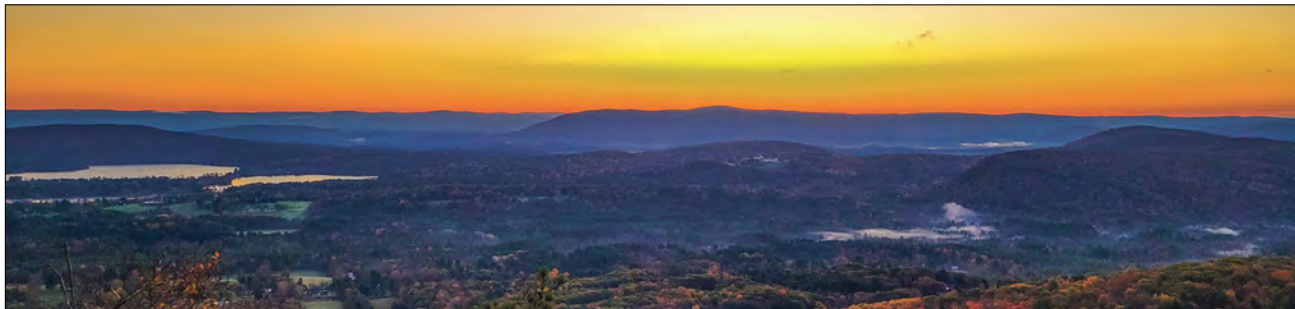


PHOTO BY JENNIFER KRONHOLM CLARK

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Discover Salisbury

Capturing the soul of a town is never an easy task, but that is just what The Lakeville Journal tries to do with the “Discover” series of publications we’ve been publishing since 2005. We’ve “discovered” multiple towns in both New York and Connecticut in that time, and are thrilled to be focusing on Salisbury once again.

We have been fortunate to have the help of our town historians at the Salisbury Association Historical Society, who researched stories that will enlighten our readers on different aspects of the fabric of the town. One of the ways to understand the town is to understand the people who preceded us here, and a good way to do that is to be aware of the 13 cemeteries found within its borders, which member Jean McMillen writes about. The Association has historical paintings that also illuminate former town residents, and one painting with a young Black girl included is explained by President Jeanette Weber in another

article. Member Lou Bucceri writes about the community at the top of Mt. Riga, which has a rich history. And John Landon of the Salisbury Association Land Trust describes the structure of land conservation easements.

Part of the town’s history is the 125th anniversary of the founding of The Lakeville Journal, as well, and there have been multiple events that celebrated that milestone during August and September this year. Look for photos of those, which show that the newspaper’s history is intertwined with that of the town

In addition to an acute awareness of town history, the current benefits to living in town are many. One is being able to take part in a Community Garden open to town residents, helpful to any who would like to grow their own vegetables and flowers but don’t have a way to do it at their own residences. And the wealth of literature found at the Salisbury/ Sharon Transfer Station’s swap shop

includes historical cookbooks put out by area nonprofit organizations as fundraisers. Cynthia Hochswender finds some recipes that will take you back in time, and may give you the inspiration to try some of what that generation shared at their tables. But if you would like a break from cooking at home for breakfast or lunch, Hochswender enlightens us to the unique charm of Twin Lakes’ O’Hara’s Landing Marina and Mary’s Café, where Mary Ouellette has been serving up classic fare for more than 40 years. There’s one more weekend this year that they will have their doors open, but will be ready to go next spring when the lakes thaw and welcome us in once again.

In the meantime, after taking in the history of the town and current opportunities to get to know the town better, find your own destinations in Salisbury and let us know your favorites.

— Janet Manko, *Editor*



PHOTO BY JANET MANKO

Community Garden organizer Deb Brinley Buckley picked a few sunflowers in September.



PHOTO BY CYNTHIA HOCHSWENDER

Mary’s Cafe pancakes, smothered in butter and syrup. Now, don’t you want some?

Conservation Easements

Every year the Salisbury Association Land Trust (SALT) is asked questions by landowners about how to conserve their property — whether it be a farm, forest, meadow, wildlife habitat, wetlands, mountain ridge or scenic vista. One way is to place their land under a conservation easement.

Currently SALT oversees 49

easements totaling 2,663 acres in Salisbury.

What is a conservation easement?

A conservation easement is a legal agreement between a landowner and a land trust to permanently restrict use of the land in order to protect its conservation values. The landowner continues to own and manage the land in accordance with the agreed

upon terms. The owner continues to pay property taxes. He or she may sell or pass on the conserved land, which retains the conservation easement forever. The land trust assumes long-term responsibility for monitoring the property annually and ensures that the conservation easement terms are observed.

Why conserve?

Landowners may choose to conserve their land for a wide variety of reasons, including to protect their land from development, to enhance wildlife habitat, to continue farming for generations, and to benefit the environment and our community. Once owners decide to protect some or all of their land with an easement, they work with the land trust to decide on the restrictions that are best for the land and the landowner.



PHOTO BY JOSEPH MEEHAN

Peter and Patty Findlay's farm on Prospect Mountain has seven easements totaling 187 acres.



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How does an easement work?

There are a several steps in the process after it is determined that there are conservation values worth protecting. These include having a survey to delineate the easement boundaries, deciding what rights the owner wishes to retain, tailoring the easement to meet those specific needs, documenting the conservation values and the current condition of the land, and obtaining an appraisal to determine the value of the relinquished development rights. This value may allow the landowner to claim an income tax deduction and estate tax benefits if the easement is donated or sold below market value. Once the easement is finalized, it creates a partnership with the land trust to ensure that all restrictions are followed to protect the land. The owner may



PHOTO BY JOSEPH MEEHAN

This easement is on 149 acres of land owned by Salisbury School at Housatonic River Road and Wildcat Hollow Road.

continue to use the land as long as the terms of the easement are met. A private conservation easement does not allow public access to the land. The land trust will visit the property roughly once per year to make sure the terms of the easement are met.

Is an easement permanent?
Though the story behind every

piece of land is different, landowners who choose a conservation easement have one thing in common: They love their land and want it to stay protected forever. It allows landowners to sell their land or pass it on to their heirs, without worrying about future development. It creates a legacy that will last forever.



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Historical Society celebrates and preserves Salisbury's history through the centuries. Enjoy guided walks of Historic Salisbury and Lakeville, listen to oral histories, and view our collections of portraits, historical artifacts, documents, and photos.

Land Trust conserves and preserves Salisbury's rural character, beautiful vistas, and natural resources through conservation easements and land ownership. Hike our trails and enjoy programs and exhibits on wildlife and the environment.



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BY JEANETTE WEBER

The Story of Jennie

Two of the portraits hanging in the Salisbury Association's Academy Building are those of John Churchill Coffing and his wife, Maria Birch Coffing. If you look closely at Maria Coffing's portrait, you will see a young Black girl looking around the corner of a door frame in the background.

This is Jane Elizabeth Winslow, who worked for the Coffings for over 40 years. What is so unusual about this painting is that very few portraits of this time period include the likeness of a person of color.

Jane Elizabeth Winslow, known as Jennie, was born circa 1825 to John and Elizabeth Winslow. In 1830, 5-year-old Jennie came to live with the Coffings after both of her parents died. The 1840 U.S. census lists a "free colored person between the ages of 10 and 23" in the household of John Churchill Coffing.

This was probably Jennie, as she appears by name on the 1850 census as a member of the household of Maria Birch Coffing and again on the 1860 census. John Coffing died in 1847, and Jennie continued to live with Maria and her family until Maria died in 1865. Jennie stayed on caretaking the Coffing house in Salisbury for another five or six years before moving to Massachusetts.

A search of vital records in Great Barrington shows that a Jane E. Winslow, age 47 of Salisbury, was married on Nov. 8, 1871, to Egbert Lee, age 71, in VanDeusenville, Mass. The marriage was recorded as her first and his second, as he was widowed. Egbert's death, recorded on Dec. 23, 1881, shows that he was born an enslaved person in Georgia. Jennie Winslow Lee is buried in the Salisbury Cemetery and her gravestone reads "Lee, Jane E. Winslow, wife of Edward (Egbert) d. April 15, 1872," just five months after she married.

This information was gathered from the Salisbury Association Historical Society's archives by Board President Jeanette Weber.



PHOTO SUBMITTED BY SALISBURY ASSOCIATION

This portrait, by the artist Edwin White in 1844, of Maria Birch Coffing and Jane Elizabeth Winslow is on display at the Salisbury Association Academy Building.

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The Magical Art of Making Perfect Pancakes

If I lived up in the Twin Lakes section of Salisbury, I might order something new off the menu at the restaurant at O'Hara's Landing Marina.

But I only go about once a year, and it's always the pancakes the draw me there, like a cartoon character whose nose leads her, floating through the air, following a visible and delicious cloud of scent.

Don't get me wrong, I'm perfectly capable of making a nice pile of pancakes any day of the week. But there is something about the cakes that chef Mary Ouellette cooks up at the marina that I can't quite capture on my own at home.

I don't like a thick, fluffy pancake, as are offered in many American eateries, the kind that stick to your teeth. I want a Swedish-style pancake, lacy and light, with a surface decoration like a beautiful Maori tattoo.

I finally got up the nerve (now that the busy summer season at the marina is over) to ask Mary to share her pancake wisdom with me.

"Do you use a lot of eggs?" I asked. It's a very eggy pancake. Creamy. Mmmm.

She laughed.

"It comes from a box," she said. "Gold Medal. But it's only sold to restaurants."

All great artists like to downplay their gifts, as Mary did with her pancakes. Because the fact is this: She's not following the package instructions. She's adding more water.

"It changes the whole texture," she said, adding, "I like them thin." (I do too.)

How much? Just enough. She can feel when it's thin and light enough to meet her standards. If you're trying this at home, you can keep adding milk until the batter is light enough to spread out like lace, but not so light that it can't hold its shape.

The temperature on the grill is also essential. It must be hot but not too hot. And as any experienced pancake



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maker knows, the grill gets hotter and hotter the longer you cook, so you have to continually adjust the heat. It's like playing a Stradivarius violin; you have to get a feel for it through years of practice.

Mary has been the cook at the marina restaurant (which is called Mary's Café) for 43 years (yes, that is not a typo! She said 43 years!), so if you love the pancakes at the marina restaurant, you can thank Mary.

You might also know her from the cook shack at the annual ski jump competition in Salisbury at Satre Hill (early February, every year).



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PHOTO BY CYNTHIA HOCHSWENDER

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PHOTO BY CYNTHIA HOCHSWENDER

... pancakes

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She was the Salisbury Winter Sports Association Official Chef for, umm, let's see: "Oh, at least 25 years." She gave up that gig a couple years ago.

If you want to see Salisbury as it was in the mid- 20th century, then you want to go to O'Hara's Landing Marina for a summer breakfast. You can sit outside on the porch if there's a table there (or bring a blanket and you can sit on the beach).

If you sit indoors, though, you really do travel back in time, thanks to decor that is unironically old and 1950s. Mary credits Michelle Haab, co-owner of the marina with her husband, David, for the interior design.

"The Haabs have been here about 47 years," Ouellette said. "Michelle is the one who collected all the stuff that's on the walls. She's been doing it little by little for at least the past 20 years.

"Everything is authentic," she

added. "It's all from the 1940s and 1950s."

The menu at the restaurant, Mary stressed, offers more than just pancakes. You can get all the diner classics: eggs, egg sandwiches, French toast, bacon and sausage.

The house specialty is Eggs O'Hara: "It's like an Egg McMuffin but it's on a roll and you get your choice of bacon or sausage."

That's a popular item — but not as popular as the pancakes.

At lunch, the menu is similarly Old School, with hot dogs, tuna fish sandwiches, grilled cheese and patty melts — which Mary describes as "a grilled cheese on rye with a hamburger on it."

When I noted that most people today call them hamburgers, she said, with a kind of audible shrug, "I've always said hamburger."

So there are hamburgers and I guess



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CONSTRUCTION AND DEVELOPMENT

cheese burgers on the menu too. And fries (always fries).

O'Hara's is a seasonal delight, which is part of what makes it a precious experience. As the sun rises later every day, the restaurant will open later — 7 a.m. on Saturdays and Sundays during the regular season, 7:30 a.m. as it gets into autumn. On Fridays, the restaurant is open from 9 a.m. to 3 p.m.

Everything will close Columbus Day weekend for the winter (call ahead to 860-824-7583, or stop by and see if Mary's posted information on the door). In theory, the 2023 season will begin in May "but I couldn't open until June this year; I couldn't get any help."

If you were ever there on a weekend in 2022 and saw a tall silver-haired gentleman bringing food to tables, it wasn't the usual kind of diner help. It was the contractor who is adding an



PHOTO BY CYNTHIA HOCHSWENDER

It can feel like a step back in time inside Mary's Cafe, but the view is vibrant and definitely of the moment.

addition to the building (large enough to handle the increasingly popular pontoon boats). Sometimes the Haabs' daughter helps out, on Saturdays.

Anyone who wants to learn the delicate art of making a perfect pancake should call Mary and offer to help out next summer. At some point, of course, Mary is going to want to retire.

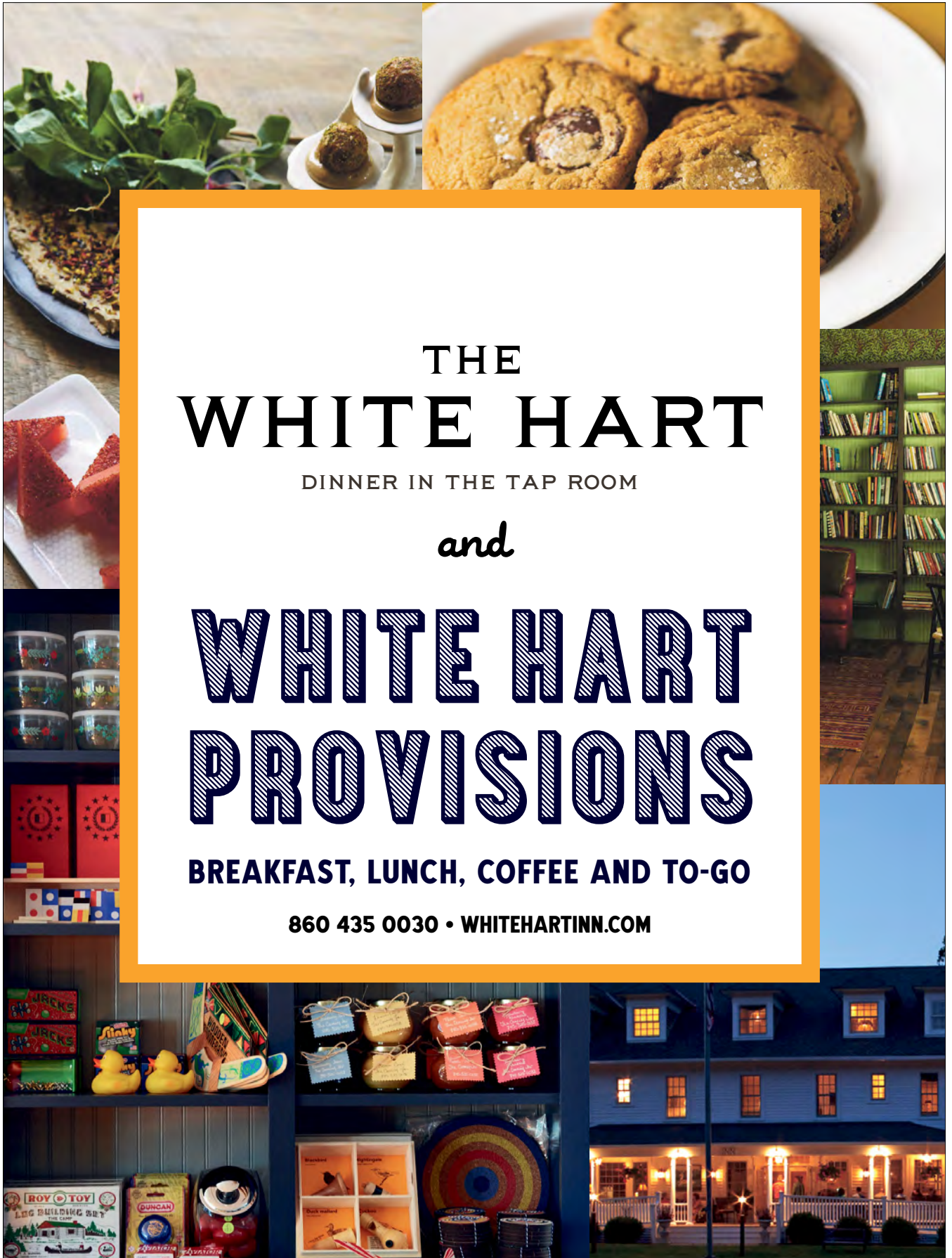
For now, she says she will keep cooking until "I physically can't do it, I guess. Right now I'm fine, but I've been doing it a long time. But every year I manage to get back and do it."

To learn more, go to www.oharaslanding.com. Or stop by the restaurant — but be prepared to wait, especially on a Sunday morning.

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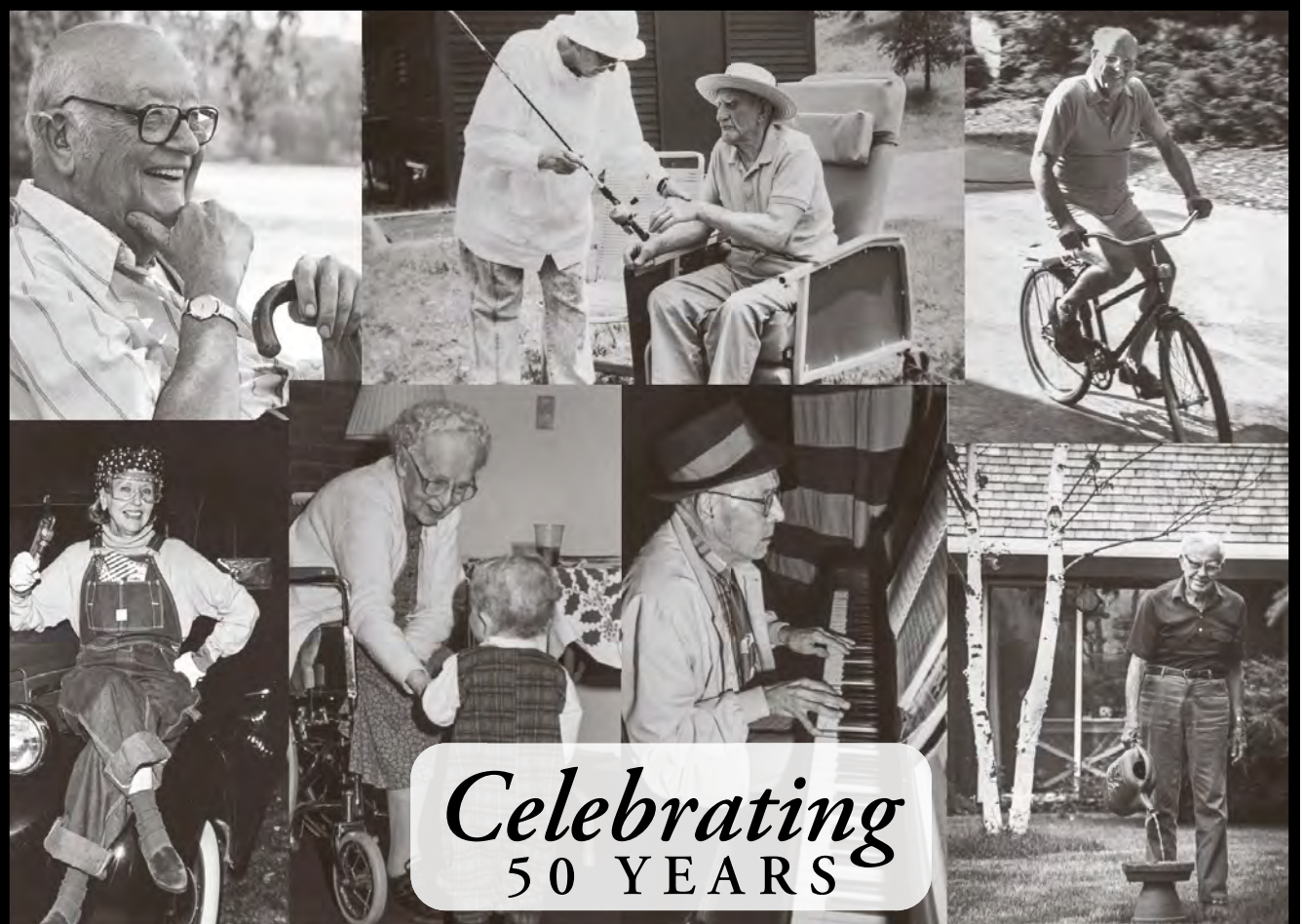
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A Garden for the Town

Salisbury is a town that values its natural surroundings, and a connection to the earth. An outgrowth of that commitment was the inauguration, in 2013, of the Hewat Community Garden, where residents who don't have the space for vegetable or flower gardens at their homes can have a place to grow seasonal plantings annually.

Besides space, there can be obstacles to making a secure fenced-in area at one's property. And there is something to be said for communal gardening — that is, sharing with others the joys and challenges of the way things grow year to year. Every year is a little different.

The summer of 2022 was defined by a severe lack of precipitation, which led to drought conditions. It's

hard enough to coax vegetable plants to thrive and produce in a normal year, but drought makes that all the more difficult. At least there was an abundance of full sun. And several inches of rain finally came at the beginning of September.

Community Garden organizer Deb Brinley Buckley was at the garden, which is off Salmon Kill Road on the Housatonic Child Care and Salisbury Family Services property, in early September (before the rain) and took the time to speak with this reporter. She was doing some watering, and noted how tough the drought had made it for all the gardeners this summer.

Yet the evidence was that the gardeners had given their individual plots enough attention so that

flowers and vegetables had a chance to grow. The sense of pride in each section was evident, with the designs clearly reflecting each gardener's passion. Sunflowers, marigolds, zinnias and more conjured all the colors of late summer, along with tomatoes, peppers, kale and even corn, just to mention a portion of the harvest.

Ten years of the Community Garden has meant constant improvements to the area, including a gazebo, a tall fence that is stronger than a home gardener would normally be able to have, easy access to watering, a shed, a mower and ongoing attention to soil quality.

The garden was designed by Lakeville landscape architect (and Lakeville Journal columnist)

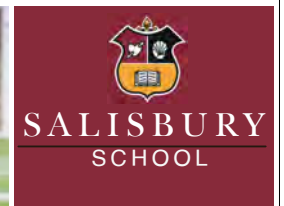
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Mac Gordon, who has kept a plot there himself most years. It is administrated by Salisbury Family Services, whose Director of Social Services Patrice McGrath said in a recent interview that they had hoped from the beginning to get all kinds of people working together there, and that has happened.

The excess produce goes to the Corner Food Pantry in Lakeville, she said, so nothing goes to waste. “And, the garden is on the Pollinator Path, thanks to Helen Baldwin planting two pollinator patches.”

The cost to join for a full season

is \$30 for a single plot and \$50 for a double. “But if someone can’t afford the fee, that should not be an obstacle to anyone. We work with those who need help, and all should know they can still participate,” McGrath said.

Anyone who would like to take part in the Hewat Community Garden next summer should contact McGrath around January of 2023 to make a reservation. She is at Salisbury Family Services, 860-435- 5187, or pmcgrath@salisburyct.us, or go to the website at www.salisburyfamilyservices.org.



PHOTOS BY JANET MANKO

Community Garden organizer Deb Brinley Buckley, at left in photo, was at the garden with her longtime friend, Jane Cioffi, who lives in North Carolina but grew up with Brinley Buckley in Connecticut, and was helping pick and water on Saturday, Sept. 3.



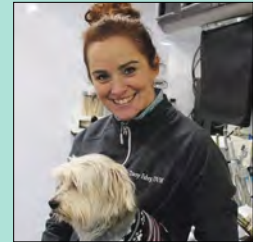
Some of the flowers and vegetables that made it to harvest despite the drought.



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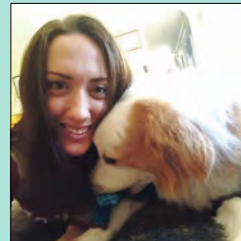
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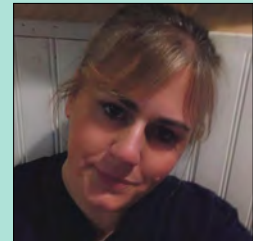
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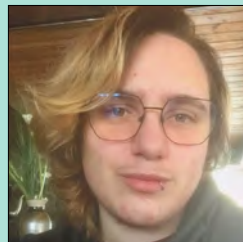
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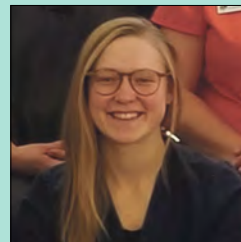
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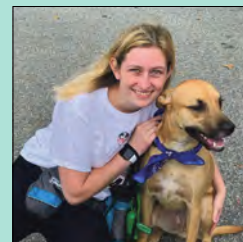
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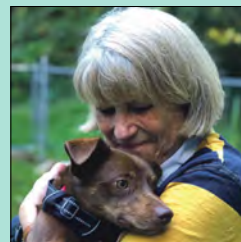
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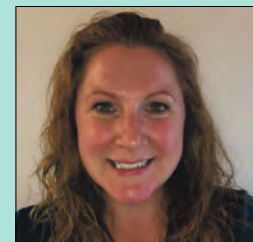
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BY JANET MANKO

LJ Celebrates 125 Years

The Lakeville Journal's 125th anniversary gave the newspaper, publisher of Discover Salisbury, the perfect reason to celebrate that milestone with multiple community events in August and September. They began with the opening of the exhibit at the Salisbury Association Academy building, "Life of a Community: The Lakeville Journal Celebrates 125 Years," on display from Aug. 13 to Oct. 1. Then, on Aug. 14, it was the Anniversary Day Street Fair, free and open to all on Academy Street, with live music, stilt walkers, food stalls, games, free cake and a community tent showcasing area nonprofit organizations.

The Moviehouse in Millerton curated a film series of four great American classics about newspapers and reporting, from Aug. 17 through Sept. 14, drawing enthusiastic audiences for viewing and pre-screening discussion. On Aug. 21, The Sharon Playhouse presented a Patio Cabaret, "What's in the Daily News?" featuring musical numbers, tap dancing and songs revolving around critics, reviews and current events.

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PHOTO BY SARAH MORRISON

A welcoming stiltwalker delighted all, but especially the children, at the Lakeville Journal Anniversary Day Street Fair on Aug. 14.

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... celebrating 125

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On Sept. 16, The Salisbury Forum held a panel discussion on “The Future of American Journalism,” with Brian Ross, investigative reporter and Lakeville Journal Foundation board member, as moderator. The panel included Martin Baron, former executive editor of The Washington Post; Lakeville Journal Editor John Coston; and Subrata De, executive vice president of VICE News. The video of the evening can be watched online now at www.salisburyforum.org. It’s worth the time spent.

The events concluded with the Newsprint Jubilee Gala Reception, at the Town Grove in Lakeville, where more than 400 people gathered to celebrate local journalism. The host committee was legion and welcoming, co-hosts Carol Kalikow and Jim Montanari tireless in creating an event to remember. Honorary Chairs Meryl Strep and Sam Waterston attended and spoke about the importance of



PHOTO BY SARAH MORRISON

Visitors to the Lakeville Journal Street Fair admired the artwork of Karen Lesage in her gallery on Academy Street in Salisbury.

local journalism.

They both received recognition awards of metal facsimiles of the first front page of The Lakeville Journal from Aug. 14, 1897. Strep said that The Lakeville Journal should last as long as the metal pages themselves.

All of the events happened due to the work of the Lakeville Journal Foundation board, especially the development committee headed by

Salisbury’s Dan Dwyer, and so many community members who lent their energy to the celebrations generously. Thanks to all of them and to all in the communities The Lakeville Journal covers who took part in the festivities. Such community building is part of the core mission of The Lakeville Journal, which will strive to continue to serve the needs of its readers on into its 126th year and beyond.

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PHOTOS BY SARAH MORRISON

The Lakeville Hose Company Ladies Auxiliary served up great food for the crowd at the Street Fair.



Compass Editor Alexander Wilburn, with the 125th T-shirt on, and Lakeville Journal Reporter Leila Hawken in pink greeted visitors to the Lakeville Journal table under the nonprofit tent at the Street Fair.



PHOTO BY LEILA HAWKEN

Richard Schlesinger, a veteran CBS News correspondent, left, and Sam Waterston, lead actor in “The Killing Fields,” a film about journalists covering the Khmer Rouge regime in Cambodia, discuss the movie Saturday, Sept. 10 at The Moviehouse before a showing to a sellout crowd.

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... celebrating 125

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PHOTO BY ANNE DAY

The Sharon Playhouse Newsies greeted attendees to the Newsprint Jubilee Gala on Sept. 17, above. Right, The Joint Chiefs band wowed the crowd at the gala with their song on small town life.



PHOTO BY PATRICK L. SULLIVAN

Brian Ross, left, moderated the Salisbury Forum discussion with Marty Baron, Subrata De and John Coston at The Hotchkiss School on Sept. 16.



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Salisbury's Baker's Dozen

Burial plots have been in existence since life began. They are not simply a cairn, tumulus, chambered barrow or single stone stuck into the ground: They are recorded history of a person's life written in stone. Salisbury has 13 burial plots. Five are town owned; the others are on private property. Each has an individual story to tell.

Let's begin with the Old Burying Ground, our oldest one. A burying ground means land near a church. The original Salisbury Meeting House was located on the site of the present Town Hall. That is why this burial plot is called a burying ground. All the other burial plots are called cemeteries, which are not near a church.

Originally, three-quarters of an acre was given to the town on May 29, 1750, by Robert Walker, one of the town proprietors. On Jan. 22, 1919, George Coffing Warner gave a parcel of his land immediately behind the burying ground as a memorial (and for no other purpose) for Salisbury soldiers who fought in "The Great War."

The oldest gravestone is of Dr. Wade Clark, Aug. 6, 1750. The last burial was of John Churchill Coffing on May 14, 1873, the large monument at the top of the hill. In 2012 the

Salisbury Association installed a bronze plaque listing 25 American Revolutionary soldiers. For Memorial Day, flags are placed on all veteran graves. In 2018, Dick Paddock proposed creating a clickable map of this site. John Harney Jr. used his drone for aerial shots. Summer interns for the Salisbury Association helped: Kirstyn Hoage did all the mapping and recording of epitaphs, and Toby Pouler used his computer skills to photograph and enhance each gravestone.

Next in age is Town Hill Cemetery, hidden in plain sight on The Hotchkiss School campus. This is where the town was supposed to be, high on a hill on a busy Indian trail. The town formally purchased this land on April 11, 1757.

The burial of Seth Cary, a carpenter who fell off a Bissell house under construction, occurred that same day. A sturdy boundary fence consisting of stone pillars and iron rails was paid for by Mrs. H. H. Gillette and Mr. C. H. Bissell. John Coffing of Salisbury Iron Co. supplied the rails. Both the Landon and Bissell families donated money for permanent upkeep. In 1943, the 42-acre plot was "quit claimed" to The Hotchkiss School. A portion of this burial site is reserved



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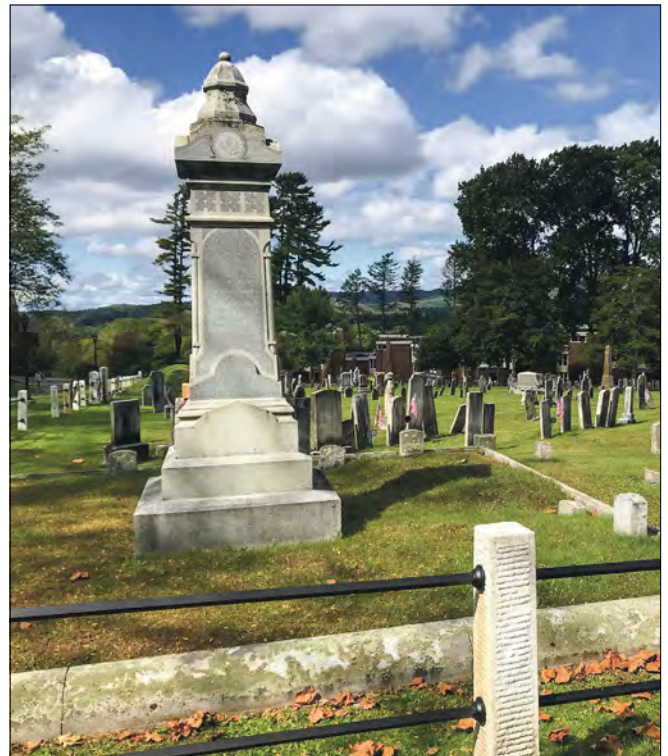


PHOTO BY JANET MANKO

The Town Hill Cemetery is hidden in plain sight on The Hotchkiss School campus. This is where the town was supposed to be, high on a hill on a busy Indian trail.

for Hotchkiss staff. A recent burial was for Stephen Bolmer, a respected Hotchkiss math teacher.

Chapinville (Taconic) Cemetery is near Windy Hill on Taconic Road. This 100-by-120-rod plot was deeded to Salisbury by John Weldon Sr. on Jan. 5, 1789, for 40 shillings. He died in 1809, aged 97, and had fought in the Colonial wars. There is a small truncated obelisk made by E. Marston raised to the memory of Elijah Frink. According to the former caretaker, people from Vermont came once a year to lay flowers on his grave — a fitting tribute to a beloved minister. These stones have been restored and cleaned.

Dutcher’s Bridge Cemetery is on Twin Lakes Road, one-third mile from Dutcher’s Bridge over the Housatonic



PHOTO BY JANET MANKO

The Old Burying Ground, behind Salisbury Town Hall on Main Street.

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PHOTO BY JANET MANKO

The Dutcher's Bridge cemetery on Twin Lakes Road, with a newly restored and painted fence.

... cemeteries

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River. This site was given to the town for the sum of \$2 by Capt. Ruloff Dutcher on Nov. 8, 1802, with the stipulation that the town fence in the property — though he retained the right to pasture his sheep and calves on the spot. This fence has recently been refurbished and painted. Hannah Wood's tombstone was carved and signed by A. Savage, a noted gravestone carver at the time.

Mount Riga Cemetery is found in the hamlet of Mount Riga. There are two sections: The old part is owned by the town, the new part is managed by the Mount Riga Corp. Veterans of several wars are buried here. The obelisk to Joseph Pettee (1781-1838), the first iron master of the Salisbury Iron Co., was also carved by A. Savage. The Salisbury Iron company was once owned by Ethan Allen of Fort Ticonderoga fame. The stones have recently been restored.

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BY LOU BUCCERI, SALISBURY ASSOCIATION HISTORICAL SOCIETY

Short History of the Mount Riga Community

There is a special summer community on the top of Mount Riga in Salisbury, to which families return year after year. Today, private summer cabins without electricity, wired phone service, or cable serve some 40 families. However, it once was a much larger community with a thriving industry. In the early 1800s, the Mount Riga community boasted a general store with four clerks, a school with as many as 110 students and a community ballroom in the iron master's house.

The community traces its origin to the iron-smelting industry. The location provided two key elements for iron making: forests for charcoal and fast-flowing streams for energy. Such was their value that it proved more practical and economical to bring ore up the long, steep mountain road in saddlebags and ox carts than to bring the charcoal down.

The first European inhabitants were colliers, men who cut wood and charred it to make charcoal for local iron furnaces and forges. Abner and Peter Woodin built the first forge at the outlet of South Pond in 1781. The



PHOTOS FROM SALISBURY ASSOCIATION HISTORICAL SOCIETY PHOTO ARCHIVES
Ken Suydam and family, 1896



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Ice fishing on Mount Riga, 1925: David Jones (on the left), mountain guide and camp cook. The other man is believed to be Anson Williams.

mountain lake was dammed for waterpower. A cold blast furnace was built and put into operation in 1810. Local lore has it that the Mount Riga furnace was the source for anchors on the legendary U.S. warship USS Constitution (Old Ironsides). The furnace stack, rebuilt multiple times, is only one of seven still standing from among the 40 blast furnaces that once lit the skies of the Upper Housatonic Valley.

The old growth forests were depleted by the 1850s, and the furnace went out of blast in 1856. Families moved off the mountain for new opportunities. Over time, much of the area was reclaimed by nature and later acquired by a group of local families who organized Mount Riga, Inc. They have a strong sense of conservation management to ensure preservation of this wilderness plateau which remains a hidden gem.

Over Labor Day weekend this year, the families gathered at the old furnace for an end-of-summer celebration of the 100th anniversary of incorporation. After Labor Day, the cabins are closed for winter, and families head down the mountain until their return the next summer.



Mame Conklin's camp on Mount Riga, 1898



Lotos Lodge and members of the Warner family

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Learning To Cook the Old-Fashioned Way

I'm a relative newcomer to this part of the world, having only arrived in 1993. Therefore, my collection of nonprofit community cookbooks comes mainly from the transfer station swap shop.

Mary Kirby, on the other hand, has been here long enough (and is of course a generous supporter of nonprofits) to have many such cookbooks, all of which she actually purchased.

I was sitting in my office one morning looking through my three community cookbooks when Mary walked in, and I began to read out the names of local cooks who had

contributed recipes; of course she knew most or all of them, which was fun. And then she offered to loan me three from her own collection.

Of course Mary and I both have the essential Salisbury cookbook, which was published by the Town Hill School (which is now part of Indian Mountain School). This collection — called “Favorite Recipes from Friends* (*Some Famous)” includes donated recipes from the collections of Mrs. Ronald Reagan, actor Paul Newman and the Princess of Wales, all of whom are adjacent to the Northwest Corner in various ways.

But the best reason to have the

Town Hill collection is that it is at the crux of the Famous Salisbury Tomato Pie War, which has been written about often enough in *The Lakeville Journal* that we can ignore it for the purposes of this article.

One of the delights of a New England community cookbook is the names of the contributing cooks. Some are exotic (Bedelia Falls, Knirps Wilson). Some evoke well-known locals who are no longer with us; it's a fun exercise in nostalgia and storytelling to go through one of these books with someone who's lived here

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... cooking

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for a long time and knows all the players.

Although there are recipes for all seasons (especially ones that use up Litchfield County's abundant corn, zucchini and tomatoes), this article will focus on a few that are timeless and not sensitive to the season.

You will notice that most of these recipes come from cooks who do not live in Salisbury and you will wonder why this article is in a special publication dedicated to discovering the joys (culinary and otherwise) of this jewel of a town.

The answer is that the best place to find your own nonprofit cookbooks is at the Salisbury/Sharon transfer station on Route 44, which has a phenomenally good swap shop where people leave clean, previously loved items.

I rarely buy books any more, I mostly find unexpected and wonderful fiction and nonfiction at the swap. You can of course find many fancy actual cookbooks from many eras. But the nonprofit fundraising cookbooks are a particular treasure that you only find occasionally, and that you have to know to look for (like hunting for wild mushrooms).

You can only access the swap shop if you have a transfer station sticker; but my friends from out of town often ask if they can come peruse the selection of swap shop delights with me, so you can probably befriend a Salisbury or Sharon resident and ask to be invited.

Often the recipes in these nonprofit very local cookbooks have a little story that goes along with them; this is the case with a recipe contributed by Mrs. Kirby's own husband, the late and very much beloved Ed Kirby — baseball coach, regional schools superintendent, historian and geologist. Appropriately, Ed's contribution to several cookbooks is something he calls the Geologist's Field Sandwich.



PHOTO BY CYNTHIA HOCHSWENDER

A re-creation of the Geologist's Field Sandwich, just as good now as it was when the late Ed Kirby first shared the recipe.

Geologist's Field Sandwich

Ingredients: Two large slices of soft rye bread, creamy peanut butter, red currant jelly, dry roasted unsalted peanuts, banana

"The Geologist's Field Sandwich is designed for the culinary inept and nongifted," Kirby says. "Its purpose is primarily the provision of a staple to be consumed between a hearty breakfast and the evening meal. No Precambrian, Paleozoic or Ice Age contaminants are included in this recipe.

"Thickly spread one slice of bread with peanut butter. Cover the peanut butter with a liberal amount of unsalted peanuts. Using a spreader, firmly implant the nuts in the peanut butter. Slice several vertical strips of banana and place them over the nuts. Spread a liberal layer of currant jelly over the second slice of bread.

"For those persons with at least a tad of culinary expertise, strips of crisp bacon may be applied over the jelly. Carefully flip the jellied bread over the first slice and press the two together firmly. Pack in a plastic sandwich bag and head for the hills.

"For best results, it is recommended that this sedimentary delicacy be

consumed on a high rock overlooking the scenic wonders of the Housatonic Valley, with a cold can of juice or soda, and a bit of semi-sweet chocolate. The energy for the rest of the day will be yours."

Many recipes in these books — even those published in the 1980s and 1990s — rely on grocery store prepared foods such as canned soup and packaged white bread. This is surprising to me, because I am most familiar with the modern Litchfield County cooks who, in my unscientific experience, are almost fanatical about using only locally grown, organic fresh produce.

Cream of mushroom soup appears in many recipes. A more exotic canned soup is cream of celery, which forms the backbone of a dish called "Fancy Chicken" from Madeleine L'Engle, the author of the beloved children's story "A Wrinkle in Time" and who for many years owned the general store in Goshen with her husband, the actor Hugh Franklin. Of this recipe (which is in the 1986 Town Hill School cookbook and which OF COURSE also includes cream of mushroom soup), she says, "Here is one of my favorite quick and easy party dishes!"

Fancy Chicken

Serves eight

Ingredients: Four chicken breasts, boned and cooked, two cans artichoke hearts, cut up, two cans water chestnuts, sliced, two cans cream of mushroom soup, one can cream of celery soup, lemon juice, Hellman's mayonnaise, curry powder

"Cut up baked chicken in small pieces and place in the bottom of a casserole. Add artichoke hearts and water chestnuts. Make a sauce out of the mushroom soup, celery soup, lemon juice and mayonnaise; season with enough curry powder to give it a little bit of zip. Bake for 30 minutes at 350 degrees and serve. This can be prepared the night before, refrigerated and baked the next day."

Another publishing celebrity from the Northwest Corner of Connecticut was Priscilla Buckley, older sister of the famous William F. and a resident since childhood of the Great Elm estate, along with her many brothers and sisters (and, in time, her many, many nieces and nephews). She was for most of her lifetime the managing editor of her brother's magazine, called National Review (she wrote a book about those years, called "Living it up With National Review").

No matter what your politics, you would have to have a heart of stone not to fall in love with Miss Buckley, who was tough as could be when she needed to be (I once commented that she was probably the only person on Earth who could force her famous younger brother to turn in his articles on time; she just giggled demurely) but

was generally unbelievably kind, sweet and friendly.

One time she came in to my office at The Lakeville Journal to work on an obituary for someone in her family; even though she was already at an advanced age, she was able to remember the name of every single one of her nieces and nephews and which town those young people lived in. This is a rare feat, even for people with only a half dozen or so nieces and nephews.

As anyone knows who comes from a large family, simple recipes that can inexpensively feed a lot of people are prized. Priscilla Buckley was known as Aunt Pitts. This is a recipe she describes as "Very easy" (true journalists don't waste words).

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... cooking

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Aunt Pitts' Casserole

Serves eight to 12

Ingredients: Two pounds hamburger, 2 pounds Velveeta cheese, 2 cups onions, chopped, two cans (5 cups) of tomatoes, one box of fettucini

“Brown the hamburger and onions. Slice the cheese in smallish slices. Cook noodles as directed on package. Use large casserole dish and layer ingredients, i.e., hamburger, cheese, tomatoes, noodles, hamburger, cheese, etc., saving a few slices of cheese. Cook in a warmed 350 degree oven for 90 minutes. Place remaining cheese on top for last 5 minutes. If more convenient, cook for first 45 minutes earlier in the day or the day before. Would be good with green peppers.”

I could continue on for pages and pages sharing some of the little gems from these wonderful cookbooks. But I will suggest that if you are able to gain access to the Salisbury/Sharon transfer station, keep an eye out for the Town Hill school cookbook, and also look out for one called “Favorite Recipes from the Northwest Corner,” a fundraising cookbook for the Noble Horizons Auxiliary in Salisbury. This is arguably the most sophisticated and modern of the fundraising cookbooks, and has several recipes for signature dishes from local restaurants (many of which are now closed).

Look for these covers when searching for nonprofit cookbooks at tag sales or the swap shop.

The best place to find your own nonprofit cookbooks is at the Salisbury transfer station on Route 44, which has a phenomenally good swap shop where people leave clean, previously loved items.



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Salisbury's Town Grove beach on Lake Wononscopomuc is a haven for those who like to swim, sail, fish and simply soak in the warm sun. The summer of 2022, while dry enough to create drought conditions, was a banner year for the lakes in town.



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Town Resources

www.salisburyct.us • Amesville – Lakeville – Lime Rock – Salisbury – Taconic

KEY TOWN SERVICES

Animal Control Officer	860-248-5637
Assessor (Mon., Wed. & Fri., 9-4)	860-435-5176
Building Official (Mon.-Fri., 8-3)	860-435-5177
Fire Marshal	860-435-5196
First Selectman (Mon.-Fri., 8:30-4)	860-435-5170
Litchfield Hills Probate District #24	www.litchfieldprobate.org
Recreation Director	860-435-5186
Registrars of Voters (Wed., 9-noon)	860-435-5175
Senior Services (Mon.-Thurs., 9-11 at Town Grove)	860-435-5191
Social Services (Mon., Tues., Thurs, 9:30-4:30 p.m. and Wed., 9:30-3 p.m.)	860-435-5187
Tax Collector (Mon., Wed. & Fri., 9-4)	860-435-5189
Town Clerk (Mon.-Fri., 9-12:30, 1:30-3:30)	860-435-5182
Town Grove Recreation Building	860-435-5185
Transfer Station (Mon., Tues., Thurs, Fri. & Sat., 8-4; Sun., 9-1)	860-435-5178
Zoning Administrator (Mon.-Fri., 8-noon)	860-435-5190

PUBLIC SAFETY

AND EMERGENCY SERVICES

For emergencies	911 Salisbury Volunteer Ambulance
Ambulance	860-435-0058 or www.salisburyambulance.org
Lakeville Hose Co.	860-435-9981
Resident State Trooper	860-435-2938
State Police Troop B, North Canaan	860-626-1820
Sanitarian (Torrington Area Health District)	860-489-0436 or www.tahd.org
Sharon Hospital	860-364-4000

OTHER SERVICES

Corner Food Pantry	860-435-9886
Housatonic Child Care Center	860-435-9694
Noble Horizons	860-435-9851
Salisbury Association	860-435-0566
Salisbury Family Services	860-435-5187
Salisbury Visiting Nurse Association	860-435-0816
Salisbury Historic District Commission	866-245-1276
	www.historicsalisburyct.org
Scoville Memorial Library	860-435-2838

PUBLIC SCHOOLS

AND COLLEGES

Explorations Charter School, Winsted	860-738-9070
Housatonic Valley Regional High School Falls Village	860-824-5123
Northwestern Connecticut Community College, Winsted	860-738-6300
Oliver Wolcott Technical School Torrington	860-496-5300
Salisbury Central School	860-435-9871

PRIVATE SCHOOLS

Indian Mountain School, Lakeville	860-435-0871
Salisbury School	860-435-5700
The Hotchkiss School, Lakeville	860-435-2591

RELIGIOUS

ORGANIZATIONS

All Saints of America Orthodox Church	860-824-1340
Congregational Church of Salisbury	860-435-2442

St. John's, Episcopal	860-435-9290
St. Mary's, Catholic	860-435-2659
Trinity Episcopal Church, Lime Rock	860-435-2627
Lakeville United Methodist	860-435-9496

ELECTED OFFICERS

First Selectman	Curtis Rand	860-435-5170
Representatives in Connecticut General Assembly	Sen. Craig Miner (30th District)	800-842-1421
	Rep. Maria Horn (64th District)	800-842-8267
Representative in Congress	Jahana Hayes (5th District)	Waterbury 860-223-8412 Washington 202-225-4476
United States Senators	Richard Blumenthal (Hartford)	860-258-6940 Washington 202-224-2823
	Chris Murphy (Hartford)	860-549-8463 Washington 202-224-4041
Governor	Ned Lamont	800-406-1527

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