



Heatstroke and kids in cars

Children should never be left alone in vehicles which can heat up to deadly temperatures in minutes and quickly kill a child. Last year, 30 children in the U.S. died from heatstroke in hot cars — including a baby in New York State. These deaths are even more tragic because they are preventable.

Diane Ward, CHN of Herkimer County Public Health, said, "Kids and hot cars are a deadly combination. In just 10 minutes, a car's temperature can rise by 10 degrees, and continues to climb and stay hot. That means on a 90-degree day, the temperature inside a car can quickly surpass 107 degrees – which is the internal body temperature at which children die from heatstroke.

"Adding to this dangerous situation is that children get overheated up to five times more quickly than adults," she said. "More than half of the heatstroke deaths in cars are children less than two years old. In fact, not counting crashes, heatstroke is the leading cause of motor vehicle deaths for children 14 and younger."

Ward urges everyone to follow simple preventive tips to reduce the number of children who die in hot cars because they are accidentally forgotten by parents and caregivers (53 percent); who get into cars to play and then become trapped inside (29 percent); and who are left in the car by an adult who was running errands, visiting or attending to other business and could not or did not want to take the child with them (18 percent).

• **Use reminders.** Keep a toy or large stuffed animal in your child's car seat. When you buckle in your child, move the animal/toy to the front seat. It will remind you that a child is in the car seat. Put your briefcase, cell phone or diaper bag in the backseat so you need to open the back door to get it and see that your child is waiting for you. Ask your childcare provider to call you if your child doesn't show up as expected, especially if there is a change of routine. Set the alarm on your phone as a reminder for drop off and pick up times. This is important if your routine changes, or you are tired or overwhelmed. Put a "sticky" note where you will see it — on your dash or another spot. Remind yourself where your children are and when to pick up or drop them off.

• Look before you lock. Always check the backseat and trunk or cargo area. Keep your keys and remoteaccess devices out of a child's reach. Don't let kids play with them. Teach kids to never play in or around cars. They can become trapped inside and die from heatstroke.

• Never leave a child alone in a car. There is no safe amount of time or any reason to leave a child behind. Cars heat up fast and stay hot. Even on a cooler or cloudy day, a child is at risk for heatstroke. Rolling down windows or parking in the shade will not safely cool down the car. A car can still reach deadly temperatures when it's only in the 60s. Always take kids with you. Use a drive-thru so you don't need to leave the car. And pay for gas at the pump.

If you see a child in a hot car, call 911 right away and follow instructions. Emergency personnel are trained to respond.

To learn more on hyperthermia and children in cars, visit the National Highway Traffic Administration website at www.safercar.gov/parents/InandAroundthe-Car/heatstroke.htm .

Good Housekeeping

Summer Squash with Herbs

Fresh mint, oregano and lemon accent tender summer squash.

2 tablespoons olive oil 1 small onion, finely chopped

3 small zucchini (about 6 ounces each), cut lengthwise in half, then crosswise into 1/2-inchthick pieces

3 small yellow summer squashes (about 6 ounces each), cut lengthwise in half, then crosswise into 1/2-inch-thick pieces

1 garlic clove, crushed with garlic press

1 teaspoon chopped fresh oregano

1/2 teaspoon salt 1/4 teaspoon coarsely

ground black pepper 2 tablespoons chopped

fresh mint 1 teaspoon grated fresh

lemon peel Fresh oregano sprigs

for garnish 1. In nonstick 12-inch skillet, heat oil over medium heat until hot. Add onion and cook 5 to 7 minutes or until onion is golden, stirring frequently.

2. Increase heat to medium-high. Add zucchini, yellow squash, garlic, chopped oregano, salt, pepper and 1 tablespoon mint; cook 10 minutes or until vegetables are tender and golden, stirring often.

3. Transfer vegetables to bowl and toss with lemon peel and remaining 1 tablespoon mint. Garnish with oregano sprigs. Makes 6 servings. * Each serving: About 75 calories, 5g total fat (1g saturated), 2g protein, 7g carbohydrate, 3g fiber, 0mg cholesterol, 200mg sodium.

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Country Preacher

by Pastor Dan West

In James 4:10 James writes that we are to "humble [our]selves" in the sight of the Lord. This word humble means to "feel insignificant".

Why would I make myself feel insignificant? I've been taught by my parents and the school system that I am number one, there is nothing I can't do. In my career and civil life I strive for power, for prominence, to be influential!

The answer to that question is in the second half of verse 10. When we submit ourselves to God and rec-

Community Views ~ A snapshot of all the best in our neighborhood

Starting Sept. 1, we will print readers' photos in the Original Valley Pennysaver. Monthly themes will allow you to show off your photography skills within your community.

The September focus is 'Summer Fun' so start snapping your best shots of barbecues, family picnics, beach fun, hiking or whatever gets your family and friends together during the summer.

High resolution photos may be emailed to Gabbie Albrecht at galbrecht@leepub.com with Community Views in the subject line.

Please note not all photos may make the paper so be sure to check our Facebook page!

Deadline for 'Summer Fun' submissions is Aug. 22, 2018.

Let the FUN begin!

Good Housekeeping

Mixed grill

1/2 cup orange marmalade

2 tablespoon lemon juice

1 tablespoon fresh rosemary, or 1 teaspoon dried rosemary leaves. chopped, crushed

3/4 teaspoon salt

6 fully cooked bratwurst, knockwurst or frankfurters

1 (3 1/2-pound) chicken, cut into quarters Tomato wedges, for gar-

nish small bowl, mix 1. In marmalade. orange lemon juice, rosemary and salt.

2. Cut a few slashes in each bratwurst to prevent them from bursting while cooking.

3. Place chicken quarters on grill over medium heat; cook until golden on both sides, about 10 minutes. Then to avoid charstand chicken ring, pieces upright, leaning one against the other. Rearrange pieces from time to time and cook until fork-tender and juices run clear when pierced with knife, about 25 minutes longer. During last 10 minutes of cooking, place bratwurst on same grill. Brush chicken quarters and bratwurst frequently with orange-marmalade mixture.

4. Garnish with tomato

wedges to serve. Makes 6 servings. * Each serving without

tomatoes: About 613 calories, 39g total fat (13g saturated), 41g protein, 30g carbohydrate, 162mg cholesterol, 875mg sodium.

For thousands of tripletested recipes, visit our website at www.goodhousekeeping.com/recip es/

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ognize Him as Lord and Master of our life, He will lift us up.

When the Lord lifts us up we know there is no corruption involved, no regrets, no toes stepped on that will come back and bite us in the future. He gives us His wisdom which is "...peaceable, gentle, easy to be asked for, full of mercy and goodness, without partiality and without hypocrisy." (James 3:17) His ways are so far above our ways. That's what I want for my life, how about you?



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The Brussels hustle

by Terry Berkson

For some reason when we went to buy seedlings for our vegetable garden a few days before Memorial Day, my wife Alice didn't want to buy Brussels sprouts. They happen to be one of my favorites, especially the way Alice prepares them, first boiling them in chicken broth and then pouring a bit of honey over them before serving. "I thought you liked Brussels sprouts," I said to my wife as we loaded tomatoes and broccoli into our basket.

"Picking them off the stalk in cold weather is too much trouble," she replied before wandering off to look for marigolds. I was disappointed but I

couldn't resist the temptation of sneaking the sprouts into the basket while she was gone. I knew she'd surely take them out when she returned, so, I took a label from a red romaine lettuce pot and switched it with the one that said Brussels sprouts. She didn't notice the difference as I wouldn't have in that early stage of growth. Back home, we planted our vegetables and as each day passed evidence of my deception became more and more obvious but the label I placed in the ground at the beginning of the row continued to make Alice think that red romaine was on its way.

I was eager to share the ruse with someone, so six-year when old Joseph, one of my three visiting grandsons, was inspecting the garden, and in way of bonding, I shared my secret with him. A real trooper, Joseph kept a tight lip right up until his parents ended their visit and returned the family to Tennessee.

The secret remains intact as is the rapidly growing "romaine lettuce." I haven't told anyone else about the switch but since Alice is always the first one to read a new story, I'm expecting some flack when she learns she's been hustled.

Sure enough, after an early reading of what I thought was nearly a finished draft, Alice called me in from the garden saying, "I want to talk to you."

"I'm not finished water-

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ing," I called in an attempt to postpone a confrontation. When I finally entered the house my wife while sitting at my desk said, "I want to talk to you about honesty."

"I know," I said while trying to look guilty.

"I have a confession to make."

"You have a confession to make?"

"Yes, it's about last year's Brussels sprouts," Alice said sheepishly.

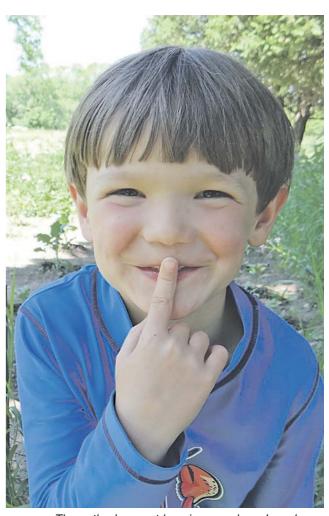
"What about last year's Brussels sprouts — besides the fact that they were very good?"

"Well, after I picked them I left them in the barn too long and they started turning brown so I threw them out."

"You threw them out! After all the watering and weeding and picking you threw them out?" "Actually I gave them to

the chickens. You were eating store bought Brussels sprouts all winter." "You could've told me," I

said hypocritically. "No," my wife said. "It was my secret. The only one I told was Joseph — before he left for Tennessee. He seemed to have a particular interest in the garden — so I told him."



The author's secret-keeping grandson Joseph. Photo by Terry Berkson

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Cherry Valley-Springfield CSD announces 4th quarter honor rolls

Following is the 4th quarter Honor Roll and Principal's List for the Cherry Valley-Springfield Central School District. **Principal's List** Grade 12 David Collins Hailey Diani Kaitlyn Ehlers Whitney Fink Skyler Girard Avalon Kubis Marcus Mosenson Jasmine Olsen Samantha Patterson Amanda Pressly Althea Jo Prime Bryana Reckeweg Samantha Rockwell Alexis Stasilli Megan Wilmot Grade 11 Rvan Burr Alexander Cronkhite Matthew Dawson Hailey Erway Michael McCallion Tyler Richards Noah Young Grade 10 Luke Bartlett Morgan Collins Rylee Dea Josephine Herzog Larry Kroon Luke Loveland Kendra McGovern Matthew Mosenson Austin Yerdon Grade 9 Marrisa Abbruzzese Brady Benson Caleb Carpenter Zoe Climenhaga Loial Davis Fralick Mia Horvath Jaelvn Jaquav Owen Johnson Allison Lennebacker

Sarah Lewis Andrew Oram **Rebecca** Phillips Dylan Smith Grade 8 Arianna Bresee- Kelsey Cendra Crawford Barry Ellis III Vanessa Erkson **Kyle** France Madison Hastings Dylan Huff Mariike Kroon Gabriel Oakley Joseph Pressly Brandon Preston Maeve Rauscher Madisyn Reyome Alvssa Rockwell Andrew Rockwell Jack Seeley Camilla Tabor Oskar Webster Sean Webster Grade 7 Julianna Abbruzzese Chase Benson Ariana Bosc Tranquility Cleveland **Trynity Dewey** Emma Goldsmith Jeremiah Hillhouse Xavier Jillson Jillian Johnson Emily Kroll Sydney Kukulech Cadence Lefevre Joleen Lusk Lydia Lusk Arianna Mosenson Katrina Rivera Lana Rockwell Jade Thalheimer Olivia Webster Madison Westerman Stephanie Whiteman Meredith Wilson Grade 6 Mina Aramini Kailey Barnes

Karis Brodie

Ava Calhoun Trevor Campagna Camden Decker Amelia Dubben Evelyn Gallup Sullivan Hopkins Max Horvath Morgan Huff Curtis Hurley Gabrielle Jicha Duane Lefevre Hope Morrison Kelan O'Leary Bryent Rockwell Colin Ross **Dalton Stocking**

Anjelia Sturtevant Mason Thalheimer Erin Williams **Honor Roll** Grade 12 Nathan Climenhaga Garret Fassett Zoey Horning Kathleen Jacoby Savannah Jicha Jennifer Kiltz Gabrielle Proper Jacob Wilson Grade 11 Makayla Gwinn Allison Hoke

Justin Riavez Zoe Smith Noah Young Grade 10 Natalie Davis Kyrah Decker Kelsey Girard Matthew Kroll Phillip Kubis Alana Latella-Devine Jeb Magruder Cierra Revnolds Felicia Van Buren Grade 9 Zoe Dewey

Ian Johnson

Luke Dubben Brittany Keator Lillian Lighthall Jesse Mance Abigail Peterson Miranda Snyder Jordan Sprague Chloe Thalheimer Grade 8 Brooke Cavaco Jesse Fink Cameran Flint Kalvin Grimm Landon Hamilton

CHERRY VALLEY 7

E Dolgeville Consignment Auction Annual Friday August 10th and Saturday August 11, 2018 **Proceeds to Benefit Little Falls Amish Schools** Dolgeville Athletic Field, 240 Lotville Road, Dolgeville, NY 13329

Directions: From Johnstown: Take 29 West to Lotville Rd on right. From Little Falls: Take Route 5 to 167 North to 29 East to Lotville Rd on left.



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Auction Saturday August 11, 9AM

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Whatchamacallits

From May 1 to Nov. 2, 1901, eight million people made their way to Buffalo, NY for the Pan-American Exposition. This Whatchamacallit is a souvenir of that time.

In 1897, the Pan-American Exposition Company began to organize the exposition, originally planning to host it in Niagara Falls. The location was moved to Buffalo after the dust settled from the Spanish-American War due to Buffalo being the eighth largest city in the U.S. at the time, thus being more accessible by train than Niagara Falls. Congress agreed to supply \$50,000 towards the event, which had cost seven million dollars in total. Tickets sold for 50 cents, equivalent to \$15 now.

The exposition attracted attendance through several means - technological innovations, improvements for the home and music. A popular way used to get people excited about the exposition was the song entitled "Put Me Off at Buffalo." However, electricity was one of the biggest draws.

transmission system allowed designers of the exposition to use power generated from Niagara Falls to light the

buildings and plots, in total 350 acres. At night, the views of these buildings were very awe-inspiring, although the electricity was not installed inside some of the buildings themselves. such as the

exposition's

hospital. A video of the lights can be viewed at www.youtube.com/ watch?v=t6WmPL98s4M.

Despite the wonders shown at the exposition, it is actually known for the assassination of President William

The alternating current power McKinley. While visiting the Temple of Music and greeting fair attendees on Sept. 6, an anarchist by the name of Leon Czolgosz fired two bullets.

One bullet grazed the President, but the other went into his abdomen, through his stomach. colon and kidney. The President died on Sept. 14 of gangrene and the bullet was never found.

It is conjectured, however, that if the attending doctor allowed the use of Thomas Edison's X-ray machine, on display at the exposition at the time, then the President might have survived. It is also thought that if the hospital at the exposition was equipped with electricity, then the doctors could have operated better.

Due to the assassination of President McKinley, President Theodore Roosevelt took to office and the Secret Service became full-time protectors for the president instead of a unit for the Treasury. Prior to this event, the President could refuse protection, which is what President McKinley did on the day of his visit to the Temple of Music.

It took about a year for the buildings to be dismantled at the end of the Pan-American Exposition. There was an effort to save The Electric Tower, viewed as the crowning feature of the exposition, but the money wasn't raised in time. The land is now commercial and residential areas of Buffalo, However, remnants still remain. One such remnant is "A Trip to the Moon," a dark ride which was later moved to Luna Park in Coney Island. Other remnants are the souvenirs, such as this brass-plated plate.

CHERRY VALLEY from 6

Allan Parker Mackenzie Templin Mary Beth Wait Adam Whiteman Emma Whiteman Grade 7 Ryan Barnes **Trevor Carley** Tyler Douglas Lillian Gallup Ivan Latella-Chicaiza **Riley Mance** Oren Prime Zachary Smoot Eleanor Van Spanje Grade 6 Declan Delaney Mathew Freer Markel Grimm Jacob Johnson Caitlyn Ray

by Dr. Leonard Perry, Horticulture Professor Emeritus, University of Vermont

Blossom end rot, early blight and powdery mildew are some of the common vegetable diseases that you might find in our region.

Blossom end rot begins as a water-soaked spot near the blossom end of the fruit. This spot (lesion) soon enlarges and turns dark, just as the green fruit is beginning to ripen. This lesion may become leathery and crack, with other diseases then taking hold.

Blossom end rot sounds like a disease caused by

3 Bedroom,

1 Full Bath,

an infection, but it is not. Rather, it is caused by a calcium deficiency, often associated with too little water or drought. It often occurs after rapid growth early in the season, followed by hot and dry weather, or conditions alternating between the two. This physiological "disease" is most common on the earliest to set fruits, plants put out early into cold soil, or plants spaced too close together. Blossom end rot is often

prevented by:
keeping soils uniformly moist, and deeply watered during drought (using mulches can help),

• avoiding root damage

not. by not cultivating too y a close to plants,

• using fertilizers in subsequent years early in the season that are high in phosphorus and low in nitrogen, and

Common vegetable diseases

• spraying plants early in the season, especially after heavy rains, with a dilute calcium chloride solution. Mix one level tablespoon of calcium chloride (as used in making pickles) into one gallon of water.

Another disease that attacks stems, leaves and fruit of tomatoes, but also those of potatoes and eggplant, is early blight. This disease is caused by either of two fungi, beginning as circular or irregularly shaped spots onequarter to one-half inch in diameter. If these spots have a yellow halo on the outside and concentric lines inside, they are likely from the Alternaria fungus. This fungus also can cause sunken, dark areas (cankers) in stems. Infected fruit have sunken, dark, leathery spots on the stem end. If the leaf spots are gray

with dark centers, they are likely from the Septoria leaf spot fungus. This fungus also may infect stems. Although fruit aren't attacked, they may be burned by the sun (sunscald) from infected leaves dropping off.

Ways to minimize or prevent early blight include:

• selecting resistant varieties,

• growing tomatoes in a different part of the garden each year,

• watering early in the morning if overhead watering, to allow leaves to dry during the day, and

• using a fungicide labeled for this disease. If using such a chemical, read and follow all label directions for best control, and for your safety and that of the environment.

Powdery mildew can attack many plants, but is most commonly seen on cucurbits such as squash and pumpkins. High humidity promotes this disease, but it does not require rain to spread, as do many diseases. In fact, rain may help to prevent the spread of the disease spores (microscopic structures which spread such diseases). Often the spores don't last over winter in the north, but blow in from southern areas. Once infected, a single leaf can produce tens of millions of spores.

Symptoms are a quite visible white spotting or growth on leaves, eventually causing them to turn yellow, then brown, and finally die. Methods to control this disease include:

 choosing resistant varieties,

• planting in areas with good air circulation, and

• using appropriate fungicides. Again, to use these properly, read and follow label directions.

More on these and other vegetable diseases and how to control them can be found online from the University of Massachusetts Extension (ag.umass.edu/vegetable/fact-sheets/diseases).

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by Keith Roach, M.D.

Hearing loss indeed

possible after surgery

cently had a hip replace-

ment. I am 84, with hear-

ing loss. My family says

my hearing is worse after

the operation. My daugh-

ter talked with several

seniors who experienced

the same thing. They

think it has to do with the

anesthesia. Fact or fic-

Answer: Possibly fact.

Hearing loss is a known

and rare occurrence after

surgery, and there are

several ways in which it

can happen. You men-

tioned anesthesia: Sever-

al anesthetic agents, es-

pecially nitrous oxide,

can cause temporary

hearing loss, but nitrous

oxide is not used as often

during surgery as it once

was. Changes in the fluid

pressure in the ear also

can cause both tempo-

rary and permanent

hearing loss. Finally, an-

tibiotics given around the

time of an operation can

Dear Dr. Roach: I re-

cently attended a free in-

troductory visit at my lo-

cal health spa. It's an in-

teresting process. There

is a circuit with 12 ma-

chines and 12 mats for

doing cardio. Each exercise is done for 30 sec-

onds, then you move to

the next station. The cir-

cuit is supposed to be

done twice at each ses-

sion, three times per

week. Can this really

work to help you lose

cause hearing loss.

tion? — D.W.

Dear Dr. Roach: I re-

To Your Good Health

weight and get fit? Need I say again, 30 seconds ... really? Your opinion please. — E.Y.M.

Answer: There are two questions, and the first is on fitness. There, the answer is a resounding yes. High-intensity interval training has been clearly proven to improve muscle and cardiovascular fitness. If you were to follow the program at the gym, working hard but not overdoing it, you certainly would find that your ability to do the exercises would improve, your stamina would increase, and you'd likely feel better and have more energy. A 24-minute workout (24 stations of 30 seconds each, done twice) is enough (and a LOT better than no workout at all).

Unfortunately, just doing the exercise will not make you lose much weight. Losing weight comes from better dietary habits, which can help you eat less food and still feel satisfied. The combination of increased exercise and a little less food, especially less low-quality ("junk") food, may help you lose a few pounds.

Losing weight shouldn't be the goal, in my opinion. Losing weight and keeping it off is tough to do, but by exercising regularly and eating well, you can dramatically improve overall health and well-being even without weight loss.

Dear Dr. Roach: I have an itchy-ear problem. It





ed I even wakes me up at night. I've tried Cortiion zone-10, hydrogen peroxide solution, ear baths and cotton swabs. Nothing seems to work for an- long. Can you help me?

> — G.P. **Answer:** Stop the hydrogen peroxide — it is very drying and can damage the sensitive skin in the ear. The hydrocortisone should work for

many common conditions, but if it hasn't, then your regular doctor, a dermatologist or ENT doctor should take a look in your ear and see what is going on. Seborrheic dermatitis and eczema are common conditions that can affect the skin in the ear.

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Calendar of events d 27 July 23-27

July 20, 21 and 27

Pierogi Sale. July 20, 21 and 27, 28. Fridays 11 a.m. - 1 p.m. Saturdays 9:30 a.m. - 2 p.m. St. Mary's Ukrainian Orthodox Church 324 Moore Ave., Herkimer. Traditional potato and cheese and potato and sauerkraut sell for \$8 per dozen. New York.

July 22

Old-time radio adventure podcast takes stage. 2 p.m. at The Shop, 590 East Main Street in Little Falls. Guests are welcome to attend this live stage reading of The Brass Lantern. Project information is also available at www.lift-theater. org and "LiFT Theater Company" on Facebook. Admission is free with a suggested donation of \$5.

Ends July 22

32nd Annual Ilion Days. July 14-22. Week long celebration includes parade, fireworks, races, garage sales and more. For schedule, information to participate in events, entry forms visit iliondoodah.com. For general info call 315.894.2308.

July 23 and Aug 22

Brookwood Point History & Garden Tours this summer. 6 p.m. Brookwood Point Garden. Cooperstown. NY. To RSVP or for more information about Otsego Land Trust, email OLT's Communications and Outreach Manager Becky Talbot at becky@otsegolandtrust. org or call 607.547.2236.

July 23

New York State Canals: Presentation by Dr. Duncan Hay, National Park Service. 7 p.m. Dish to Pass picnic at 6 p.m. Norway Community Center, 3114 Military Rd, Village of Norway, NY. Bring a dish to pass and your own place setting and join the Kuyahoora Valley Historical Society for their annual picnic and program. All welcome. Free. New York. **Christian Lake Bible Conference.** The Christian Lake Bible Conference at 355 Perkins Mill Rd., Stratford, NY. Speaking will be Ephraim Stoltzfus, former Amish, from New Holland, PA. He will be preaching from the Scriptures each evening at 7:30 p.m. Monday through Friday. Drive in's are welcome. For more information on conference activities, or for camping rules and regulations at Christian Lake, call 315.429.3515 or 315.429.3659.

July 25

Third Annual Car Show. 3 - 7 p.m. Parkside Drive-In, St. Johnsville. Presented by St. Johnsville Chamber of Commerce. If interested in putting in a car or a truck, contact: Carmen Licari at 518.727.6024 or Dawn Lamphere: 518.332.6956.

Wednesdays at Fort Klock. Kevin Richard-Morrow, Captain of the Mabee Farm Bateaux "DeSager", will discuss the Mohawk River's role in18th century commerce. For more information visit www.fortklockhistoric.org, call 518.568.7779 or find us on Facebook!.

Dan Duggan and Peggy Lynn Concert. 7 p.m. Bandstand. Route 20. Richfield Springs. For more information, call 315.858.0964.

July 27

Norway Historical Society Bake Sale. 9 a.m. - 3 p.m. (or until sold out). M&T Bank, 3078 Bridge Street, Newport, NY. Homemade pies, cakes and more for sale. Proceeds to be used toward restoration of historic 1831 Baptist Church in Norway, NY (currently home of Norway Historical Society).

Stone Soup Concert. For more information visit www.fortklockhistoric.org, call 518.568.7779 or find us on Facebook.

Aug 1

Jamie Notarthomas Concert. 7 p.m. Bandstand. Route 20. Richfield Springs. For more information, call 315.858.0964. Aug 7-9

Young Pioneers Program. For more information visit www.fortklockhistoric.org, call 518.568.7779 or find us on Facebook.

Aug 8

Small Town Big Band Concert. Aug. 8 18. 7 p.m. Bandstand. Route 20. Richfield Springs. For more information, call 315.858.0964.

Aug 11

Annual Blueberry Festival. 11 a.m. - 3 p.m. Fairfield Community Hall, Fairfield. Enjoy vendors (all day) Bob Morse Band (11 a.m. - 3 p.m.) Quilt show. Contact Linda at r4lin@ntcnet.com for more info.

Aug 15

Old Tyme Fiddlers Concert. 7 p.m. Bandstand. Route 20. Richfield Springs. For more information, call 315.858.0964.

Wednesdays at Fort Klock. Paul Supley will discuss drinking chocolate in the 18th Century, Sample his chocolate preparations. For more information visit www.fortklockhistoric.org, call 518.568.7779 or find us on Facebook!.

Aug 16

Workshop featuring Dr. Brad Ben**nett.** 11 a.m. - 2 p.m. Francesca's, 144 E. Main Street in Ilion. Presenter is Dr. Brad Bennett, Ph.D., licensed psychologist at Arc Herkimer and Clinton Therapy & Testing Center. The workshop is free and open to individuals, families, and professionals and lunch is included. To ensure that the venue accommodates registrants and for lunch reservations, Arc Herkimer is asking those interested to register by Friday, Aug. 10 at www.archerkimer.org under upcoming events. To register by phone, please contact Janet LaRock at 315.574.7780 or email: jlarock@archerkimer.org.

NOTE: Calendar items must be submitted by Tuesday prior to the publication date to be included in the Calendar of Events. Entries may be emailed to cfeditor@leepub.com

Old-time radio adventure podcast takes stage in Little Falls

LITTLE FALLS - When imaginative individuals work together, ideas are shared and new artistic creations are born. That's exactly what has happened with two Herkimer County Community College educators. Andrew Devitt and Matt Powers have teamed up to bring

First Annual

listeners an original tale of a city torn apart by corruption and crime, and the beacon of justice who is fighting it all – the Brass Lantern. The project merges classic radio drama with modern media podcast to broadcast the action-packed story, and a live reading will be

held on Sunday, July 22 at The Shop in Little Falls.

Last year, Powers began exploring the possibility to create a podcast with LiFT (Little Falls Theater) to rekindle traditional radio theater. "Radio drama began in the 1920s and became internationally

popular in the 1940s," explains Powers. "Entertainment has transformed throughout the decades with audio podcasts gaining momentum this past decade." As director of LiFT, Powers is no stranger to directing stage theater in front of live audiences: however.

producing a purely auditory experience was unfamiliar territory. "I was excited for a new challenge in an area of theater that is different from my norm. Relying on voice, music and sound effects alone to build a world means that the listeners really have to invest their imagination."

"When Matt Powers mentioned his interest in creating a podcast for LiFT, I told him I had just the thing. Something old reborn for something new," shares Andrew Devitt, creator and author of

"The Brass Lantern." Devitt had thought up a vigilante character more than twenty years ago. Devitt explains, "I first created the character two decades ago for a series of comic books, but it wasn't until podcasting brought back audio-plays as a viable medium that I realized the character's true home should be old time radio." When asked about his inspiration, Devitt explains, "The Brass Lantern is my love letter to the pulp magazine and radio heroes of the Great **OLD-TIME 10**

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OLD-TIME from 9

Depression. The best of them would pit a lone hero, often morally questionable, against a larger than life villain in plots so wild, so dizzying and so kinetic that you'd never have to invest in a bookmark.'

Once Devitt and Powers laid out a game plan, Powers began work on securing funding for the multi-episode podcast project. He says, "I approached the Mohawk Valley Center for the Arts and am thankful they agreed to serve as an umbrella agency, allowing me to seek two different grants from CNY Arts. I was pleased to have been awarded both grants so that we can make 'The Brass Lantern' podcast what it truly deserves to be."

The cast of characters is as intense as the story itself. Devitt brings to life the voice of Matthew Arnold (AKA the Brass Lantern), who is heir to the LuxArn fortune. Upon returning home from the war, Arnold takes up the role of Beacon City's protector - the Brass Lantern. The characters take us into a world where insurance companies own the police and the uninsured have no recourse. Matthew Arnold faces off against the wickedest man alive, John Countryman, who is portrayed by local author C.T. Avis. Joining Devitt and Avis on stage will be Laura Powers, Alix Stolzer, Dave Dellecese, Ginny Clapp and Blake



The cast of "The Brass Lantern," (left to right) Laura Powers, C.T. Avis, Alix Stolzer, Andrew Devitt and Matt Powers, will be lending their voices to a new style of radio drama to the stage in Little Falls. Photo courtesy of Laura Powers

Pitcher, who is also a local author. Mikey Wood, the illustrator who provides the project's cover art, is coming in from Pittsburgh, PA to take the stage as well. Wood will give voice to the Brass Lantern's predecessor, St. John Dare, in place of renowned storyteller and New York City theater artist Edgar Oliver, who offers his voice in the podcast. Local jazz musician Oscar Stivala will also provide his musical blazing guns, crime has

podcast.

With blinding light and

stylings for the original nowhere to hide. Guests are welcome to attend a live stage reading of "The Brass Lantern" on Sun**COUNTRY EDITOR**

day, July 22 at 2 p.m. at The Shop, located at 590 East Main St. in Little Falls. This old-time radio adventure podcast will come to life on stage with the voice actors behind the microphone. According to Powers, "We have taken an amazing original story styled for radio theater, repackaged it for a modern podcast and are now sharing it live with listeners. We invite all to join us!"

For more information, follow "The Brass Lantern" on Facebook and check out the "The Brass Lantern Podcast Live" Facebook event. Project information is also available at www.lifttheater.org and "LiFT Theater Company" on Facebook. Admission is free with a suggested donation of \$5.

The podcast series is currently in episode four with two more in production. Free episodes are available at www.lift-theater.org, Spreaker, iTunes, SoundCloud and YouTube. This project was made possible with funds from the Decentralization Program, a regrant program of the New York State Council on the Arts, with the support of Gov. Andrew Cuomo and the New York State Legislature, and administered by CNY Arts.

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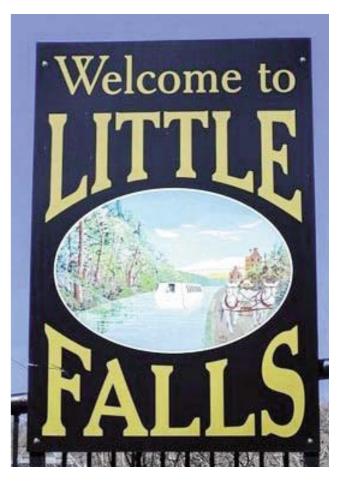
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Golf tournament to raise money for local scholarships

The 16th annual Herkimer Region College & Career Scholarship Foundation Golf Tournament will raise money to provide scholarships to students attending college following a vocational education in high school.

This year's golf tournament is scheduled for Monday, Aug. 6, at the Cedar Lake Club. Registration is at 9 a.m., and there will be a shotgun start at 10 a.m.

To date, the Herkimer Region College & Career Scholarship Foundation has provided more than 300 scholarships totaling \$168,500. Last year's golf tournament raised more than \$9,000.

Interested sponsors for this fundraiser, which will benefit students in the Herkimer BOCES region, are asked to contact Herkimer BOCES District Clerk Shawn Maxson at 315.867.2023 or smaxson@herkimer-boces.org.

The Herkimer Region College & Career Scholarship Foundation is a not-forprofit community scholarship foundation. A group of local citizens from many professions works voluntarily to generate scholarship funds for graduates of technical programs in the region.

These technical programs may be those in place at Herkimer BOCES or the technical programs of the 10 component school districts. The component school districts are: Central Valley, Dolgeville, Frankfort-Schuyler, Herkimer, Little Falls, Mount Markham, Owen D. Young, Poland, Richfield Springs and West Canada Valley.



The members of the winning team from the 15th annual tournament are (L-R) Jim Humphrey, Gary Tutty, Dick Keeler, and Garett Olds of the Central Valley Academy team. The team also won the event's Challenger's Cup. The tournament raised \$9,100 for scholarships for local students. Photo courtesy of Herkimer BOCES



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1- for all Adults) Wednesday, August 15 10 AM - 4 PM 7464 St.,

New York State Canals: Presentation by Dr. Duncan Hay

Dr. Duncan Hay of the National Park Service will offer a program on the New York State Canals on Monday, July 23 at 7 p.m. in the Town of Norway Community Center, 3114 Military Rd., Norway. The program will be preceded by a pot luck picnic at 6 p.m. Bring a dish to pass and your own place setting and join the Kuyahoora Valley Historical Society for their annual picnic and program.

All are welcome. The event is free to the public and is sponsored by the Kuyahoora Valley Historical Society.



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Donna's Day: Creative family fun

by Donna Erickson Plaster casting art at a sandy beach

Heading for the beach by the sea or a lake? Along with towels, sunscreen and flip-flops, bring along a carton of plaster of Paris, a paper cup and an empty quartsize can or plastic recycled food container to make a unique piece of natural art that will last – and decorate your yard or deck when you get back home.

You can even make a terrific creation in your own backvard sandbox if you don't live near the water. If your kids have made plaster handprints in school, they'll be familiar with the following and easy how-tos.

To make a mold in

damp sand:

sign at least 2 inches deep. If you are at an ocean beach, just be sure the tide won't be coming in for at least a couple of hours. You also can make a mold using toys such as a plastic fish or crab. Press the toy into the sand to make the shape, and then remove the toy. Any connecting areas in your design should be at least 2 inches wide to keep the final plaster project from breaking. To add interest, press some natural objects you collect on the beach into the base of the sand mold, such as shells, rocks, twigs and bark or driftwood.

Use your hands to

scoop out a free-form de-

Pour a cup or two of fresh or seawater into the disposable container. Add

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the powdered plaster according to directions on the box and stir with a stick. The mixture should

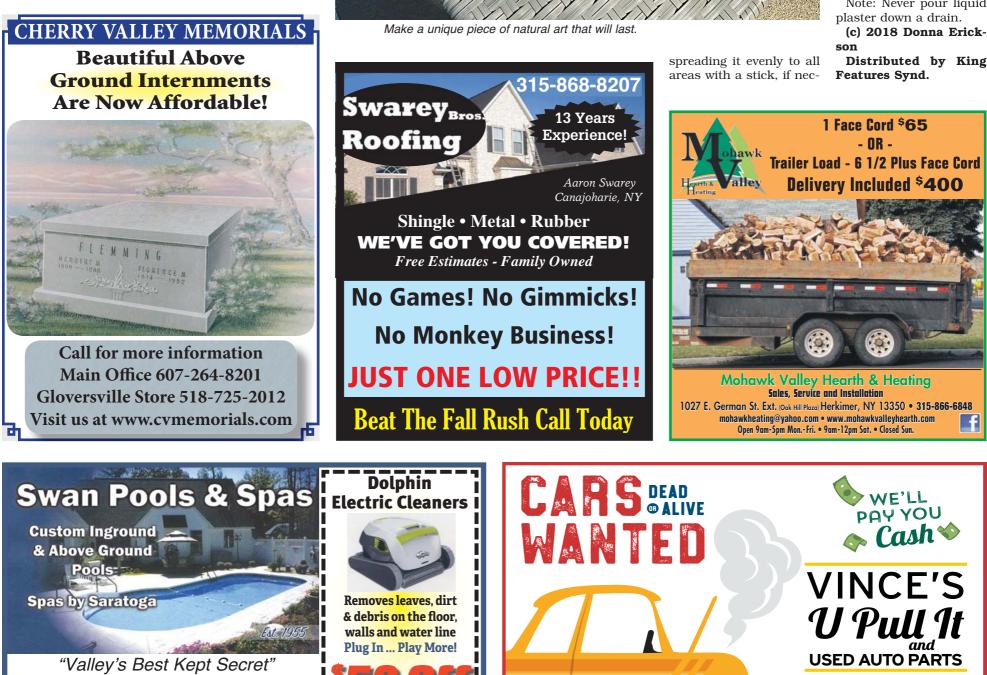
be smooth and thick like a milkshake. Don't overstir, however, as this causes the mixture to set

up too quickly and weakens the final product. Immediately pour the mix-



Take a picture of your pleased kids holding their creations before you head home. Wrap your art loosely with newspaper, and let it dry and harden completely. Glue on additional decorations, if you wish.

Note: Never pour liquid



With Coupon Expires July 31st, 2018

The Kitchen Diva

Soup in the summer?!

When I think of summer recipes, I seldom think of soup. However, a well-balanced soup is the perfect way to highlight all the sweet, crisp flavors of freshly picked summer corn. Soups are a perfect dish in the winter, but they're easily a seasonal recipe with the right ingredients. Using both the corn kernels and the corn cob in a soup is a great way to quickly and deeply infuse the broth with flavor, creating a spoonful of summer with each bite.



Corn on the cob is an essential part of a summer meal and provides many health benefits year-round. The average serving of corn on the cob has about a quarter of your daily requirement for thiamin, which helps maintain memory, as well as beta-cryptoxanthin, which aids in lung health. Corn is high in folic acid, which is needed by women who are taking oral contraceptives. It also is a good source of fiber and thiamine, and contains fair amounts of vitamin C, magnesium, niacin and potassium. One serving or one ear of corn has about 83 calories.

Here are some tips from the Utah State Extension Service for selecting and storing fresh corn:

• Look for corn with good green husk color, silk ends that are free from decay or worm injury, and stem ends

that are not too discolored or dried. Select ears that are well-covered with plump, not too mature kernels. Avoid ears with undeveloped kernels, ears with very large kernels and dark yellow kernels because they can be tough and not very sweet.

• Husk one side of the corn. Press a fingernail into one of the kernels to test the liquid. Ripe corn should have a milkylooking liquid; overripe corn will have either a clear liquid or none at all.

• It is important to pick corn and process it within 2-3 hours. The sugar in corn is quickly lost, so for optimum quality process it as soon after picking as possible. If you can't cook fresh corn immediately, store it in the refrigerator.

This recipe for Sweet Corn Soup with Spicy Guacamole is the perfect showcase for fresh corn and summer vegetables. Soup in the summertime? Yes, please!

Sweet Corn Soup with Spicy Gua-

camole

8 ears fresh sweet corn

2 tablespoons olive oil

2 chopped green onions, white and

green parts, roots discarded, 1/2 fresh, small serrano pepper,

chopped

2 jarred fire-roasted red peppers, chopped

2 cloves garlic, minced

3 1/2 cups reduced-sodium chicken or vegetable broth

1/2 medium tomato, diced

2 tablespoons snipped fresh cilantro

1 teaspoon minced lime peel

2 tablespoons lime juice

1/2 teaspoon coarse salt

1/4 teaspoon coarsely ground black pepper 1 large avocado, halved, seeded, peeled, and coarsely chopped

1/2 cup crumbled queso fresco cheese

1. Using a sharp knife, cut the corn kernels off the cobs (should have about 4 cups). Set aside 3/4 cup of the corn for the guacamole. Set aside three of the corn cobs; discard remaining cobs.

2. In a large skillet heat 1 tablespoon olive oil over medium heat. Add 2 tablespoons green onions, half the chopped serrano, half the chopped fire-roasted pepper and half of the garlic. Cook and stir for 4 to 5 minutes or until vegetables are tender. Remove from skillet and set aside.

3. Add $1 \frac{1}{2}$ cups of the broth and reserved corn cobs to the skillet. Bring to boiling; reduce heat. Cover and simmer for 5 minutes. Using tongs, remove corn cobs and discard; reserve broth in skillet.

4. Add the 3 1/4 cups corn kernels to broth in the skillet. Bring to boil: reduce heat. Cover and simmer 4 to 5 minutes or until corn is tender. Cool slightly.

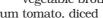
5. In a blender or food processor, combine cooked corn and pepper mixture. If using a blender, remove the center cap and cover the lid with a dish towel. Blend or process until almost smooth.

6. Return pureed mixture to the skillet. Slowly whisk in enough remaining broth to reach desired consistency; heat through. Keep soup warm while preparing guacamole

7. For guacamole, in a large skillet, heat remaining 1 tablespoon oil over medium-high heat. Add the 3/4 cup reserved corn kernels. Cook 8 to 10 minutes or until kernels are tender and lightly browned, stirring occasionally. Remove from heat and cool slightly.

8. In a medium bowl combine toasted corn, the remaining garlic, green onion and peppers, the tomato, cilantro, lime peel, lime juice, salt and black pepper. Add the avocado. Lightly toss to combine. Ladle soup into bowls. Top with guacamole and sprinkle with crumbled queso fresco cheese

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Open: 8am-6pm





by Terry and Kim Kovel Adirondack style

The Adirondack style started with a chair in 1903. Many wealthy folks from the East Coast wanted a cool place to live for the summer, so they started building homes in the Adirondack mountain area. Thomas Lee was vacationing in Adirondack town of Westport, NY, and he wanted comfortable outdoor chairs for his house. He made the chair from 11 pieces of wood and finally decided on the reclining chair with wide armrests now known as the Adirondack or Westport chair. Lee had a local carpenter friend named Harry Bunnell, who made the chairs to sell. Bunnell patented the design in 1905. Lee never received any of the profits.

The houses in the Adirondacks led to other pieces of furniture that were made of local wood, twigs and carving as decoration. The style was very much like Western or Rustic style today. It originally was all handmade of local wood by nearby carpenters. Sometimes there was added paint, or cutout and applied figures like stars or animal profiles. Pieces are heavy-looking and since they are made of logs, they are heavy to move.

An Adirondack bookcase on chest was in a Skinner auction and sold for \$6,150. It had carved diagonal lines on the trim around the two lower cabinet doors, two upper glass doors, plus a decorated center on each cabinet door and some applied burl decoration. Inside are three drawers and two shelves. It's definitely homemade and one of a kind.

g: Can these be sold? I have a pair of Royal Purple nylons, with back seam, in their

original box. It reads "10 1/2 style 704/4 nutria 1/4" on the end of the box. Are they of value, or should I just give them away?

A: Collectors of vintage clothing are interested in vintage stockings. Royal Purple was a trademark of Sears & Roebuck. Silk stockings were fashionable until nylon was invented. Nylon stockings were introduced at the 1939 New York World's Fair and were first sold in 1940. Stockings went out of fashion when pantyhose became popular in the 1960s. Royal Purple stockings have sold online for \$6 to \$35 a pair. The empty box has sold for \$4.50.

Current Prices

• Sugar bowl, turquoise-blue milk glass, relief grapevines with bunches of grapes, footed, dome lid, grape cluster finial, 1920s, 6 inches, \$60.

• Bronze bookends, big rig truck, molded, protruding from arched plaque, flared rounded base, hammered, 1930s, 6 x 6 inches, \$405.

• Sand pail, Kewpie Beach, Kewpie Castle, Scootles Tourist, tin lithograph, Rose O'Neill, 1937, 3 x 3 inches, \$800.

• Friendship Quilt, red and white pinwheels, 450 embroidered names, made by women of a church in Iowa, c. 1910, 76 x 92 inches, \$2,550.

TIP: Acorn by Georg Jensen, Audubon by Tiffany & Co. and Francis I by Reed & Barton still are very popular sterling-silver flatware patterns wanted by new brides.

For more collecting news, tips and resources, visit www.Kovels.com

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This is a bookshelf and cabinet made for a house furnished in Adirondack or Rustic style. It is 86 inches high and 46 inches wide. The chest is signed "DZ JR" in the wood. Its price is \$6,150.

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GIANT

FORT

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Announcements

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VENDORS/CRAFTERS WANTED: Living History Weekend, Mohawk NY, September 15th, no fees. For application contact Carol email pvercz@twcny.rr.com

CHICKEN BBQ: Christ Episcopal Church, Main St., Herkimer.July 19th,4-6pm or all sold. Includes Chicken, Potatoes, ColeSlaw, Roll, Dessert, \$10.00.Take-outs.

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HERKIMER – East Herkimer resident Ken Pokorny brought his 1964 Ford Custom to the recent Herkimer-Fulton-Hamilton-Otsego BOCES Cruise-In Bike Night & Chicken BBQ and enjoyed the variety of vehicles, the setting, the food and the fact that it supports student activities.

"It's a good event," he said. "It's for a good cause."

The annual Herkimer BOCES Cruise-In Bike Night & Chicken BBQ on June 14 raised more than \$3,200 to help students in the Herkimer BOCES chapter of SkillsUSA attend regional, state and potentially national conferences. At the conferences, students can put to use the career and technical education skills they learn at BOCES by competing against peers from other schools.

SkillsUSA, which is a national organization for students who are enrolled in technical or trade programs, aims to help students develop leadership abilities through participation in educational, occupational, civic, recreational and social activities.

Bill and Chris Schwerdt, of Frankfort, brought a 1956 Chevrolet pickup truck to the cruise-in and said they enjoy the event and that it supports SkillsUSA students.

"It's a good thing," Bill Schwerdt said. George and Rebecca Dieffenbacher, of Salisbury, attended the cruise-in with their 1930 Ford Model T Coupe. When George asked for more details about the SkillsUSA events the cruise-in supports, he celebrated when he found out that many of the competitions allow students to practice their trade industry skills.

"It's always good to be able to support students," he said, noting that he worked in trades for about 30 years. "We need tradesmen."

The cruise-in brings out various type of cars and motorcycles, George Dieffenbacher said.

"You get the old cars and the really new ones," he said. "We come every year. We wouldn't miss it. We enjoy it."



George and Rebecca Dieffenbacher, of Salisbury, pose with their 1930 Ford Model T Coupe during the Herkimer-Fulton-Hamilton-Otsego BOCES Cruise-In Bike Night & Chicken BBQ on June 14 at Herkimer BOCES. The event raised more than \$3,200 for the Herkimer BOCES chapter of SkillsUSA.

Photo courtesy of Herkimer BOCES



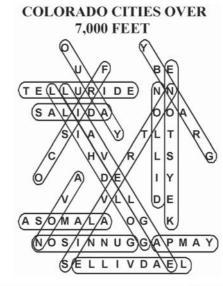
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Bill and Chris Schwerdt, of Frankfort, pose with their 1956 Chevrolet pickup truck during the Herkimer-Fulton-Hamilton-Otsego BOCES Cruise-In Bike Night & Chicken BBQ.



— Weekly SUDOKU —											
Answer											
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3	4	9	7	8	5	1	6	2			
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- King Crossword -

Answers

Solution time: 25 mins.												
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Stickelers Answer

1-b, 2-e, 3-c, 4-a, 5-d



Overcome wedding weather obstacles

Summer approaches with the promise of warm temperatures. Weather is one reason why summer is such a popular season to tie the knot. But just because sunny skies and rising mercury are par for the course, that does not mean Mother Nature won't invite herself to the festivities — and attempt to upstage happy couples in the process.



Some feel it's good luck for couples to get rain on their wedding days, but many couples would trade in a little of that luck for clear skies. However, weather can be fickle, and couples who build contingency plans into their wedding festivities are much more likely to overcome inclement weather than couples without such plans.

• Have solutions for sun and heat. Couples don't want their wedding guests or bridal party members passing out due to heat exhaustion. Make sure to offer shade if the ceremony or reception is outside. Stock the area with cold bottles of water or a chilled lemonade stand. Have fans and umbrellas available just in case guests need a way to protect themselves from the sun.

• Strong storms. Over the course of hot and humid days, storm clouds can develop and roll in. Afternoon thunderstorms are quite common on sum-

mer days. Accommodate for sudden downpours by hosting early luncheon receptions or ensure there is a plan B that includes a covered area. Couples can stash spare shoes or even rain slickers in a car to keep their wedding attire protected against rain as they dash between venues or take photos.

• Embrace the rain. Vivid skies with lightning or overcast days can make for unique and striking wedding photography. Couples needn't look at the downside of rain, but rather they should see the opportunities for one-of-a-kind memories.

• Keep a generator on standby. Storms may knock out power. Some reception halls or banquet facilities may have their own backup power, but be sure to ad-

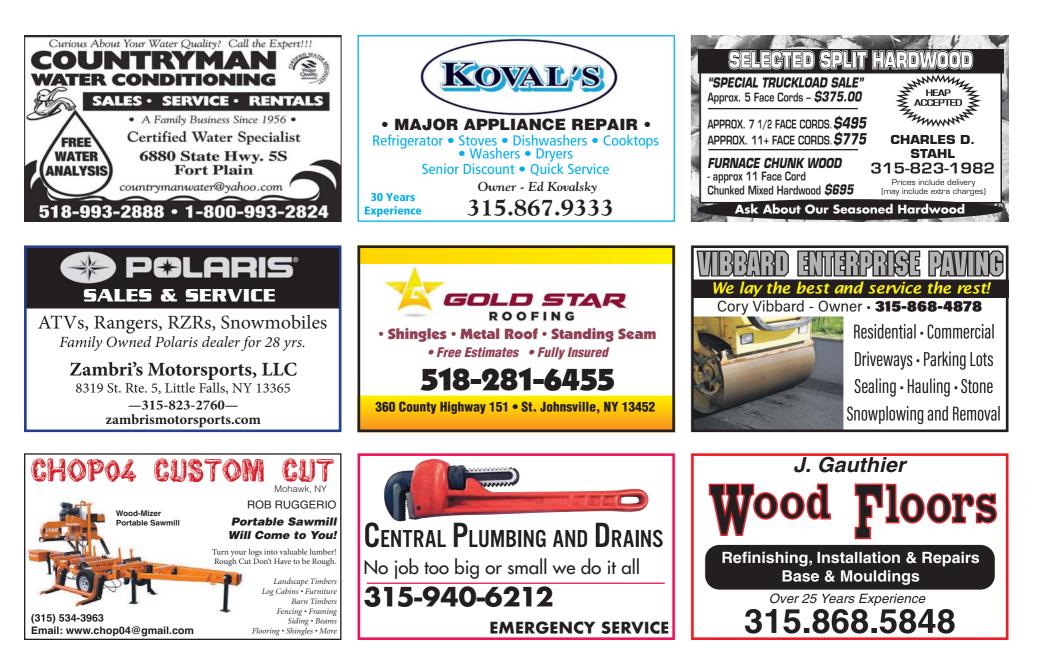


Some feel it's good luck for couples to get rain on their wedding days, but many couples would trade in a little of that luck for clear skies.

dress how power outages are handled. If need be, bring in a portable generator to keep the reception room cooled by fans.

• Plan for wind. Coastal outdoor weddings present beautiful backdrops for weddings. But being near the shore may mean accepting windy conditions. Tie down tents and use weights to keep wedding programs or other papers from catching a current. The bride and her wedding party should opt for free-flowing tresses so they needn't worry about intricate updos coming undone.

• Maintain a sense of humor. It's impossible to predict wedding day weather, but staying calm, going with the flow and laughing at things they can't control can help couples make memories that last a lifetime.



Herkimer BOCES board re-elects president, vice-president

HERKIMER - Herkimer-Fulton-Hamilton-Otsego BOCES Board of Education President Daniel LaLonde and Vice President Thomas Shypski were recently re-elected to their sixth consecutive one-year terms in the positions. Herkimer BOCES board members reelected LaLonde and Shypski during the board's annual reorganization meeting on July 5.

LaLonde has been serving on the Herkimer BOCES Board of Education since 2004 including four years as vice president and the past five years as board president. He was elected to the Ilion Board of Education in 1999 - serving part of his time as board president. He served on the Central Valley board

since its inception, and did not run for re-election this year. He retired from the Ilion Fire Department after a careerending injury in 1992.

Shypski, who also serves on the Richfield Springs Board of Education, was elected to the Herkimer BOCES Board of Education in 2009. Shypski has a business management/economics degree from Albany State, worked most of his career in agribusiness on the family Cullen Pumpkin Farm just outside of Richfield and is now retired from his position as water superintendent for the village of Richfield Springs. During the July 5 reorganization meeting, newly elected board member Mike Clements, of Frankfort-Schuyler, was

sworn in. Shypski and board member William Miller were also re-elected to the board. Miller, who also is the current New York State School Boards Association president, has served on the Herkimer BOCES Board of Education since 2002. The board members were voted on by Herkimer BOCES component district school boards on April 18. and were elected to three-year terms from July 1, 2018, through June 30, 2021.Additionally, the reorganization meeting included setting the schedule of meetings for the 2018-19 school year. The board's meetings will all take place at 5:30 p.m. on the following Thursdays (with one exception noted below): • Aug. 9

- Sept. 6 • Oct. 11
- Nov. 14 (a Wednesday)
- Dec. 13
- Jan. 17
- Feb. 14
- March 14
- April 25
- May 16
- June 13

The board also scheduled its 2019-20 reorganization meeting for July 11, 2019; the career and technical education open house for a date to be finalized in March 2019 and the Herkimer BOCES Annual Meeting for April 4, 2019.

Standing water is a common sight at many homes during summer. Rainstorms may not last as long in summer as they do during other times of year, but the water they leave behind can still be harmful.

According to the United States Environmental Protection Agency, standing water is a breeding ground for various microorganisms. When those microor-

ganisms become airborne, they can be inhaled by men, women and children, potentially triggering allergic reactions.

In addition, the Centers for Disease Control and Prevention notes that studies have indicated that female mosquitoes like to lay their eggs in water that collects or is stored in manmade containers. If it rains and water covers mosquito eggs, the eggs can hatch and

Did you know?

become adults in roughly one week. The CDC advises men and women to protect themselves from mosquitoes by walking their properties once per week, turning over, scrubbing and covering any containers that hold or may hold water.

Vases, pet water bowls, flowerpot saucers, buckets, and pool covers are just a handful of the items that can make attractive places for mosquitoes to lay their eggs.

2018 Natural Homes: Nests, Burrows, Caves & Trees exhibition entries sought

OLD FORGE - View, a multi-media arts center, seeks artists working in all mediums for the 2018 "Natural Homes: Nests, Burrows, Caves & Trees" exhibition. Artists are encouraged to creatively interpret the theme of natural homes and will have the chance to receive over \$1,000 in awards.

This year's juror is Jean Stephens, a Rochester, NY native. Stephens reArts and a Master's degree in Art Education from Rochester Institute of Technology. Stephens's paintings have been selected for national juried exhibitions and are included in private and corporate collections.

All entries must be made online through OnlineJuriedShows.com. For full prospectus and to enter, visit www.online-

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> The deadline to apply is Sept. 22, 2018.

View is located at 3273 State Route 28 in Old Forge. For more information visit ViewArts.org or call 315.369.6411.

FERRIS







Chow Line: USDA warns: Wash your hands properly to prevent foodborne illness

by Tracy Turner

Q: My husband gets frustrated with me because I'm always reminding him to wash his hands multiple times when cooking. He says washing before he cooks is enough. Which one of us is right?

A: In this case, you are right.

In fact, the U.S. Department of Agriculture sent out a warning recently urging people to wash their hands throughout the food preparation process, not just at the beginning of cooking.

And when you wash your hands, the USDA is urging people to take their time and wash their hands properly.

This warning comes as a new USDA study in collaboration with North Carolina State University and RTI International, a North Carolina-based nonprofit research institute, found that people are failing to properly wash their hands 97 percent of the time when they are cooking, and instead are rushing through the process. The study was conducted in six test kitchen facilities. It found that most people failed to wash their hands for the recommended 20 seconds, and most did not dry their hands with a clean towel. Many, instead, wiped their hands on their clothes or other objects.

Rushed handwashing can lead to cross-contamination of food and other surfaces, resulting in foodborne illness.

For example, the study found that 48 percent of participants spread bacteria from raw meat on their hands onto spice containers; 11 percent spread bacteria to refrigerator handles; and 5 percent of the time, bacteria was spread to salads.

One way to avoid cross-contamination is to always follow handwashing recommendations as advised by the Centers for Disease Control and Prevention:

• Wet your hands with clean, running water.

• Apply soap and lather to your hands by rubbing

them together with the soap. Be sure to lather the backs of your hands, between your fingers and under your nails.

 \bullet Scrub your hands for at least 20 seconds — the amount of time it takes to hum the "Happy Birthday" song from beginning to end twice.

• Rinse your hands well under clean, running water.

• Dry your hands using a clean towel, or air dry them. If soap and water are not available, you might alternatively use an alcohol-based hand sanitizer that is at least 60 percent alcohol, CDC says. However, it is important to note that while these sanitizers can reduce the number of pathogens on your hands in many situations, they don't remove all types of pathogens.

Chow Line is a service of the College of Food, Agricultural, and Environmental Sciences and its outreach and research arms, OSU Extension and the Ohio Agricultural Research and Development Center.



COUNTRY EDITOR

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