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CNY Memorial Stair Climb

By Daniel Baldwin

Friday, September 11th, marked the 14-year anniversary of the day that the U.S. nation was attacked. A day where thousands of emergency service workers and citizens died as a result of the horrific terrorist attacks.

The city of Utica took the time to remember and honor those people by hosting its first annual CNY Memorial Stair Climb. More than 250 firefighters, police officers, military members, and local residents entered inside the NYS Office Building in downtown Utica and walked up 110 stories, which was equivalent to the World Trade Center's 110 stories. All the firefighters and police officers wore their uniforms, while the other residents. who did not work for the police or fire department, wore gym shorts and athletic

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apparel. But everyone, who

participated in the climb,

wore a tag that showed a

picture and name of a per-

son who died on this tragic

Residents, who did not par-

ticipate in the climb, had the

chance to see other people

walk up the stairs through a

T.V. screen, which was placed

women completed their walk

inside the building, they then

went up on the stage, locat-

ed outside the building, and

When the servicemen/

outside the building.

day.

hung their tag on a memorial board.

All who were in the climb, had the same mindset, which was to always remember 9/11 and never forget.

"The thoughts are always with our brothers who passed away and went up into those towers that day," Westmoreland firefighter Dave Hartwelo said. "That never leaves our mind."

Jeff Burkhart, director for the CNY Memorial Stair Climb said that this stair climb was also a time for servicemen/women to come together as one.

"This event is a solemn one," Burkhart said, "but also a celebration of brotherhood and the lives that we moralize here today. It is a good time for the firefighters, EMS, and police to meld together and become one big group."

After the ceremony, Sickenberger Lane on Varick St. in Utica hosted a benefit event called the Brotherhood Bash. The bash was open to the public with a \$5.00 cover charge along with all of the climbers and emergency service workers who attended this event.





were fighting against Adolph

names such as North Africa,

Sicily and Italy and military

leaders as General Patton,

Eisenhower, Field Marshall

Erwin Rommel the highly re-

spected and feared German

Why are we attempting to

recall names of the world

stage of history before and

Prior to the Second World

terest in the aforementioned

States, Franklin D Roosevelt.

President Roosevelt was in

office during the Great De-

pression of the 1930's. His

plan to save the U.S. by pull-

ing the country out of the

depressions was applauded

by most of the U.S. Citizens

He introduced several gov-

ernment funded work plans

building bridges, libraries and roads. Yes, his government

spending plans put American

men back to work. The plan

basically failed. The jobs cre-

ated would cease when the

Government funds stopped.

Now lets go back a few

years to the era of the 1st

World War. The 1st world war was to be the war to

end all wars. We learned

the hard way a few years'

later when rumors were

reaching our country about

a German leader Adolph

Hitler was building a huge

military machine – obviously

a machine too large for de-

fense purpose. The II world

During the 1st world war

ries were not equipped to

armaments that our military

the United States facto-

manufacture most of the

war was brewing.

required.

such as the C.C.C. camps,

– not all, but most.

leaders during the 2nd

World War, "to set the

War – most Americans

basically had little or no in-

names with one exception

- President of the United

Montgomery as well as

field marshall.

after the war''?

Hitler's armies. We were

introduced to country

Hello Again,

We received several thought provoking poems composed by Joe Mento of St. Johnsville. The following poem "The Kind Words" we feel came from down deep where Joe Mento's heart lives.

THOSE KIND WORDS

The kind words that were spoken, Came my way when my heart was broken. They tried to take the pain away, With a hug that came my way. I was told what they would do. To try to help me make it through. As the days grow into years, The memories only bring on tears. I hope each day and dream at night. That things for me will turn out right. A better life I'll have someday, When its time to go my way. By J.M.

If either the writer of "Those kind words" or readers are searching for an answer to hope, may I suggest a verse in the Holy Bible found in John 3:16.

For God so loved the world, that he gave his only begotten Son, that whosoever believeth in him should not perish, but have everlasting life.

Evenings during the Second World War, my brother and I sat with our father listening to the voices of Winston Churchill, Franklin Delano Roosevelt and even the screams of Adolf Hitler over the radio.

Dad would explain where the allied armies of the USA – England and France So we kept the factories of England and other countries busy manufacturing our military equipment and supplies.

Possibly a product of Good Luck when the 1st world war ended, America had thousands of factories. Most of those factories, while not being overworked, had manufacturing equipment.

Due somewhat to the I st world war effort U.S. companies failed to develop world trade.

In the 1930's the U.S. sank into a great depression. Over 25% of the working population did not have a source of steady income – no jobs.

Now lets jump again into the 1930s the Great Depression and Franklin D Roosevelt's plans. Roosevelt went on a great spending spree with government money to create employment. In a small way, it seemed it might work. It didn't.

President Roosevelt was given great credit for saving the country. His plan did not work. The 2nd world war in Europe came along. The United States with all of its factories became the "Arsenal of Democracy" American ship yards and factories produced 2,261 major warships, 66,055 landing crafts. 297.000 air crafts. 86,000 tanks and 2 million trucks – we supplied, sold to nearly all of the countries of the world.

Our factories were having a boom time. My father, like most men who were too old to become members of the military, became factory workers. My dad earned over \$110.00 per week. It was the best paying job of his lifetime.

Plainly speaking the lessons we learned during the 1st World War connected to the fact that we had thousands of our own factories capable of producing war weapons and our factories were 3000 miles away from Hitler's and Japan's war machines created unbelievable opportunities for manufacturing business in the United States.

During the depression years, we couldn't rub two nickels together. After the 2nd World War – because Broad

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we were the military manufacturing source for the world, we became the richest nation on earth.

Now listen up – can we afford to lose our U.S.A. factories to countries such as Mexico, China, and Japan? If a major war breaks out, who will manufacture our war machines? If we don't have the factories, it won't be the United States.

B

A reader's suggestion: "If you can't say something good about a person, then don't say anything at all."

Hello Again says:That is great advice. However, to a writer, does that mean he should not tell the truth?

Remember your best friend could be your neighbor.Take time to be his friend first.

The one who will never let you down is your Father in Heaven. If you haven't met him yet, visit with your family or friends in church on Sunday.

September 25, 2015 • 5

The little red bike saw you waving. He was born in Canada. I think he can trace his happy heart back to Ireland. When we ramble by and you wave I can hear his heart say God bless you with a fine Irish brogue.

Fred Lee

	,		
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Waxing 101: -What to know before waxing your car

Waxing a car is a great way to maintain its exterior. Including waxing as part of your routine vehicle maintenance can protect the car or truck from some natural hazards, including sun damage, pollen and the dirt and grime that can accumulate on a car over time.

Motorists unfamiliar with waxing may be intimidated by the sheer volume of waxes on the shelves at their local automotive supply stores, which will no doubt offer an array of both liquid and paste waxes as well as many spray waxes. When testing waxes in 2013, Consumer Reports found that liquid and paste waxes were relatively equal with regard to their effectiveness, while spray waxes were very convenient though not very durable

Waxing a vehicle is no small task, and drivers should learn as much as they can about car wax and the different types of waxes before attempting the job themselves.

The differences between waxes

In their study of liquid, paste and spray waxes, Consumer Reports found that paste waxes were easier to apply than liquid waxes, but that the overall performance of paste waxes fell short of liquid waxes. Liquid waxes were very durable and provided the gloss many motorists look for when waxing their vehicles. But liquid waxes were difficult to apply evenly, something first timers should consider when choosing a wax. Spray waxes were convenient and easy to use, and many can be wiped off without drying. But Consumer Reports found spray waxes were not as durable as liquid or paste waxes, so they may need to be applied more frequently.

Because waxing is done to





A fresh coat of wax can protect cars and trucks from the elements, including fallen leaves.

protect a car and improve its appearance, it's important that drivers waxing their vehicles for the first time test the wax on an area of their vehicles that is not easily seen to the naked eye. This affords some room for error as you learn the waxing ropes while also allowing you to test out different waxes until you find the right fit.

There are some additional tricks drivers can employ when waxing their vehicles that can make the job easier

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and the wax that much more effective.

• Wash first, then wax. Make sure you give your car or truck a good wash before you apply any wax. Allow the car to dry completely before applying any wax.

• Avoid sunlight. Consumer Reports notes that sunlight can soften paint and make it susceptible to scratching, so avoid washing and waxing your car in direct sunlight.

• Use microfiber towels. Microfiber towels were found to be more effective than cloth rags at removing residue. In addition, cloth rags can trap dirt and scratch finishes, so opt for lamb's wool mitts instead.

• Go from top to bottom. The bottom of a vehicle is more susceptible to grime, so work your way down when waxing so you are not contaminating your towels. A contaminated towel increases the risk of scratching your vehicle's exterior.

When waxing your vehicle, the right wax and technique can make all the difference.

Gardening with efficiency and ease



By Joseph Parzych

With the economy as it is, gardening is a viable option much like the Victory Gardens during WWII. But is it worth the bother of it all? Most certainly. Anyone can garden with efficiency and ease. You need only follow my foolproof plan. It does not have to be followed exactly. I usually begin by digging up the garden with my backhoe. You don't need to do that. My wife used to ask my brother to roto-till a plot for her garden. I also have a farm tractor equipped with a plow, but I like to dig up the soil with my backhoe in the spring or stack the garden loam in the fall, layer it with leaves and then level it in the spring. I like doing it that way. It fluffs up the soil and saves money. Well, maybe it doesn't save money, but it does justify owning a backhoe.

To garden successfully, you need also to develop the right mind-set. There is nothing like poring over seed catalogues to develop a positive attitude. There's never a bit of negativity, nor even so much as a hint of failure, there. The bountiful display of fruit and vegetables in glorious color is certain to inspire the worst pessimist.

A common mistake is reading gardening articles. No. Wait! Not mine. I'm talking about the other guys. They dwell too much on detail, with long lists of things that must be done NOW. They dredge up a depressing list of plagues, pests, and pitfalls that are enough to make a body cut up their garden tools for firewood and head out to the supermarket for vegetables, stopping on the way at a tavern for a bracer to lift the spirits.

Nowhere do these so-called "experts" mention the rejuvenating power of puttering amidst the greenery of the garden, nor the satisfaction of hacking down overgrown weeds, while observing the marvels of creation. And I can tell you I get some marvels. When volunteers from the previous year's garden come up, I let them grow, mostly because I can never tell for sure if the sprouting plants are ones I planted, volunteers, or weeds.

After a few years, my volunteers got crossed with several varieties of squash, pumpkins, gourds, and maybe morning glories to mutate into stranger and stranger varieties that would make Luther Burbank take note. One year, I ended up with weird squash-like globs, pale yellow with streaks of green. I took a load down to the Survival Center. I don't know if anyone survived them, but the folks running the place did not beg me to bring more. When I mentioned that I still had enough to feed the French Foreign Legion, the lady at the desk said something about having a big enough dumpster bill already and gave a little sniff at my basket of mutant squash. She apparently has some sort of squash allergy; I could tell.

While I often have an ample yield of mutants, gardeners shouldn't concern themselves about yield. That's farming, which my father cured me of at a very early age, and for which I thank him. We had frosts, wet spells and dry spells, disease, bugs, wood chucks, rabbits and deer. If we were lucky and escaped all that-- after hoeing and weeding all summer-- whatever we chose to plant for market turned out to be selling for three cents a peck.

Each year, it seems, I read about farmers dumping loads of produce on a major highway to protest low prices. They seem to think that, somehow, motorists are at fault. In a way, farmers are right. Engine exhaust contains nitric oxide, an ingredient of fertilizer, though I doubt motorists are deliberating blowing fertilizer out their exhausts just to create surplus crops.

Personally, I feel farmers are entirely justified in dumping those tons of surplus produce onto major highways. What else can they do? If they plow them under, they'll just multiply and mutate into more and more weird volunteers. All that aside, it's not to say that a gardener can't enjoy growing crops.

There's an easier way-- using my method of divine guidance. Observe Mother Nature at work—or more accurately—not at work. There in the Bible is the parable about the master who admonishes his servant to refrain from pulling weeds for fear of uprooting the good plants. Therein, lies the secret. It is such excellent advice that I'm going to frame and hang it by my lounge chair.

Not only is leaving the weeds alone much easier than all that hoeing and weeding, it results in a more favorable cost/ benefit ratio. Doing the absolute minimum results in the highest ratio; giving the greatest harvest for the least effort. Of course, you'll have a garden choked with weeds, but that isn't all bad either. It can be interesting to witness the grim battle of good and evil—plants versus weeds. Recent studies have shown that weeds produce insect repellents which could protect your plants. And at year's end, when the garden is turned under, the weeds help replenish the soil with nutrients.Try to think positive.

You may hoe a bit, or occasionally pull a few weeds, in the role of benevolent being. Then, when the weeds grow so thick as to hamper strolling through the garden, you have but to fire up the lawn mower to go down the rows creating a fine lawn for the plants to loll upon while you return the mowed weeds to the soil as nutrients. A hidden squash or cucumber may fall victim to the mower, spraying out in a plume of pulp and seeds with a resounding "thr-r-rp", but I charge that off to "thinning".

Nowhere is there anything in the good book against power mowing, though I'd receive some dark looks from my wife, who had forbidden me to set foot in her section of the garden when she practiced the art of gardening. She was a traditionalist, bent on all that drudgery of hoeing and weeding, rather than using my Luther Burbank scientific approach.

One year, our living room rug began to look a bit tired. To me it still looked like a sun-dappled forest floor. My brotherin-law said it looked like chopped broccoli. My wife agreed. And up it went. I use the discarded rug to lay strips between the rows. Like Burbank, I pursue gardening research relentlessly for innovating ways of efficiency.

I found that seedlings planted in plastic foam cups do far better than plants in peat pots. That I tend to forget to water the peat pots may be a factor while the neglected foam cups retain moisture. One year I planted tomato seeds in five gallon plastic buckets. I lugged them in and out of the house until past the danger of late spring frost, talking to them, admiring them, and congratulating myself, incessantly, while my wife rolled her eyes to heaven imploring the very being I sought to emulate. All summer I carried on as my wife clung to sanity.

That fall, I announced, "With all these plants bearing so nicely, we'll have but to reach out right here in our own kitchen to pick a ripe tomato at arm's length."

Actually, all the plants had all died but one. But, it was a tough one. Anyway, my enthusiasm failed to catch on, and I wondered about my wife's vitamin B intake.

Then, one Indian summer day, I left my remaining tomato plant out to bask in the sun, and neglected to bring it in for the night. The temperature dropped. By morning my tomato plant slumped like overcooked spinach. My wife somehow seemed unmoved by this tragedy. Nevertheless, I didn't let it discourage me from gardening. Failure, I often pointed out to her, is invaluable because it gives contrast to your successes, however few. Nonetheless, I find there are few failures, if examined closely enough. There's always the weather to blame. I don't consider my garden a failure if it doesn't produce enough at year's end to feed a sick chicken. At least I won't have littered the highways with surplus produce, nor long to throw myself under the wheels of a passing truck in despair.

I used to stroll over to my wife's garden, before she passed on, to sample some of her vegetables when she was busy elsewhere. Now I go out to sit on the chopped broccoli rug between the rows to contemplate new avenues of scientific efficiency. ■

"A weed is but an unloved flower." -Ella Wheeler Wilcox







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Cherry trees



from recipes printed in

Japanese newspapers.

We had a cherry tree on

blossoms but bore a bounti-

ful crop of delicious cherries,

our lawn at home. It not

only produced beautiful

as well. My mother loved

that tree. But, one year, the

tree became so laden with

away. My father, who was

skilled at grafting, lifted the

branch back into position

and tied it securely so that

again. For some reason, he

seal the wound, but applied a poultice of cow manure,

haps he figured the manure

healing. He figured wrong. It

killed the tree, much to my

mother's dismay. My father

planted another tree, but

that died, too, causing my

mother renewed sorrow.

When I began earning

money enough to buy a

tree, and had a car with

which to bring it home, I

would supply nutrients to

the branch to promote

didn't use grafting wax to

wrapping it up with cloth

secured with twine. Per-

it could grow together,

fruit that a large branch split

By Joseph Parzych

I was 17 when I served in the Army, first as a staff car driver in Washington, D.C. but shipped out to California before Cherry blossom time. I traveled on to occupied |apan where | joined the 11th Airborne, when my immature brain lead me to believe that jumping out of airplanes would be great fun. On the northern island of Hokkaido where I was stationed, the cherry trees blossomed a bit later because of the northern latitude, but when the trees blossomed, delicate pink petals drifted down to blanket the earth. Army trucks, passing by, sent huge clouds of enchanting pink petals swirling up to fill the air with a captivating display of color.

Food was chronically scarce in Japan, but I never saw anyone picking any of the tiny cherries, leading me to believe that the trees were planted strictly as ornamental, since the starving Japanese people were reduced to eating grass prepared

Guess Who?

I am a singer/songwriter born on September 23, 1949 in New Jersey. My songs celebrate everyday people and relate to the masses. I have won 20 Grammy Awards throughout my career.

would like to say that I acted or failed to act to spare my mother from further sorrow. But, I was young and foolish with other things on my mind, and I never bought her another cherry tree. Years later, I did plant a couple of Bing cherry trees on my lawn when I built a house, but that too, died, perhaps by the same curse that doomed the trees planted by my father.

My daughter, Deborah, who loved trees and flowers, successfully planted all manner of them in her spacious back yard, successfully growing several cherry trees that bore bountifully, much to the delight of squirrels who ate most of them. She had a decidedly green thumb when it came to flowers and cherry trees, as opposed to the black thumb I inherited from my father.

Deborah died about 9 years ago, along with her flowers when her husband gleefully mowed all the flowers down with a weed-whacker. ■

Answer: Bruce Springsteen

Get your home fall- and winter-ready

-with 5 simple projects



(MS) — If boots, a warm hat and a tuned-up snow blower are the only items on your winter preparation list, your home maintenance plan may need a makeover. These simple home maintenance projects can help lower your energy bills, prevent more costly repairs and/or increase the lifespan of your home.

I. Heating & Ventilation – Examine your fireplace and chimney system to ensure that no soot or creosote has collected. Any cracks or voids could potentially cause a fire. Before you

turn the furnace or boiler on, replace the air filter and hire a professional to inspect the unit more thoroughly. These steps will improve the efficiency and life of your furnace and will ensure stable indoor air quality.

2. Seal Windows and Doors — If not properly sealed, windows and doors can be a major culprit for heat loss. To keep the warm air inside, inspect the weather-stripping around your home's windows and doors for leaks, rot or decay. Repair or replace structural framing, and caulk inside and out, if

necessary.

3. Insulate well — One of the easiest and most effective defenses against heat loss is proper insulation. Prevent cold drafts from entering and the loss of heated air through basement headers, which, when left exposed, can make your furnace work harder. Look for a moisture-resistant product offering high thermal performance, such as Roxul Comfortbatt insulation. This type of mineral wool insulation makes installation simple. All that's needed is a serrated blade or bread knife. Cut the batt to fit the cavity and press into place. The insulation will help improve energy efficiency as soon as it's in place and provide savings over the lifetime of your home. Comfortbatt can also be used to top or replace old attic insulation. Aim for an R-50 or a depth of 16 inches.

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Tips for homeowners -on their first renovation projects



Home renovations are typically exciting, as homeowners get to see the visions of their dream homes come to light right before their very eyes. Turning an outdated bathroom into a modern oasis or an empty basement into the ultimate man cave strengthens the sense of attachment homeowners have with their homes.

But few home renovation projects go from start to finish without experiencing a few bumps in the road along the way. Such bumps can be difficult to handle for homeowners working on their first renovation projects, but there are many ways for novices to navigate the sometimes murky waters of home improvement projects and come out relatively unscathed on the other end, where a newly renovated home awaits.

• Plan well and know what to expect. When working with contractors, get all agreements in writing and spell out exactly what you desire in a home renovation. Photo references can help guide contractors and architects. Ask for the full

5 simple projects from previous.....

overgrown trees and shrubs to prevent ice-laden branches from thrashing against electrical wires and your home's exterior. Drain/shut off any exterior faucets and sprinkler systems to prevent freezing. Ensure rain or snow drains away from the house to avoid foundation problems.

5. Roof and Gutters — Inspect your roof for shingles that are warped, damaged or even missing to prevent a future leak. Use roofing cement and a caulking gun to seal

picture of what can be expected with the work, from demolition to the punch list. Knowing what lies ahead can keep you grounded throughout the project.

• Discuss work each day and set payment schedules. Make payments contingent on work completed. This can help keep contractors on schedule. Paying for all work upfront leaves homeowners at a disadvantage, as it does not provide incentive for workers to be timely and efficient. Check in with workers to get daily progress reports.

Establish a contingency plan.

• Have reasonable expectations. A renovation project may exceed its budget and take longer than initially expected. Understanding that these potential setbacks might be part of the process will make it easier to handle them when the foreman speaks to you about any

> joints where water could penetrate, such as around the chimney, skylights or vent pipes. Make sure that your gutters and downspouts are securely fastened. Downspouts should extend at least five feet away from the home to prevent flooding.

When it comes to preventative maintenance, a little time and effort can save thousands in energy costs and repair bills over the lifetime of your home.

issues that arise.

• Accept the mess. Construction work is messy. There's no way to maintain a pristine house when contractors are entering and exiting all day. Dust is bound to be generated, and tools can fill up rooms. A home in disarray can be stressful, but continue to visualize the end result and the mess won't bother you so much.

• Establish a contingency plan. Bathrooms and kitchen renovations are typically the most disruptive home improvement projects. Going without a kitchen can make it difficult to enjoy meals at home, while a bathroom remodel may require you to navigate water shutoffs. If your project is scheduled to take several months, establish a contingency plan to deal with the consequences of your renovation project. Speak with family members about using some of their home amenities, and prepare and freeze meals in advance so you can reheat them later on when you don't have access to your stove.

• Plan your escape. Sometimes the constant work and mess of construction is too much to bear. Afford yourself time away by visiting relatives or staying at a hotel. Even a single night away can provide the relief you need.

A home that is undergoing a remodel can be a less than comfortable environment. But homeowners who have never before lived through a renovation project can take several steps to make the process go as smoothly as possible.

The Green Onion Pub

-a safe haven for those saying "Cheers" to craft beer

By Carly Proulx

Having just inhaled one very large piece of pizza at Slice Pizzeria in Utica I walked across the street to The Green Onion Pub. It was 4 o clock on a Friday, and the pub at 2018 Genesee St. had just opened its doors. I thought about getting a cup of delicious artisan coffee to help digest the cheesy goodness from Cafe Domenico across from the pub and grinding beans between Slice and The Other Side; a non-forprofit organization that is dedicated to providing space for informative community based events. Nevertheless I knew I only had room for one heavenly beverage. This beverage is cold, and not how I take my coffee. If you guessed craft beer you are a like minded trendy indeed. My friend Matt was with me, and as I was \$10 in his debt he agreed a slice and a couple of brews to cleanse the pallet was a fair way to square up.

Behind the bar was Colin Hubbell, part owner of TGOP, and alongside his dad Chris part owner of Hop & Goblet; a craft beer and specialty grocery store selling home-brew supplies located in the same plaza as Slice, just a stones throw from the pub. The 12 beers on tap here normally consist of a variety of local and out of state craft brews. These 12 taps are constantly switched up to maintain the demand for fresh new brews based upon whatever elicits the beer lover owners, staff, and customers intrigue.Though today was slightly different. There was still a selection of 12 different beers to choose from, only they were all from Ballast Point Brewery out of San Diego, Ca. Total tap takeover was the word. I happen to work at a craft beer pub myself, however, this was a beer event I hadn't yet heard of. My mouth watered when I saw the Habanero Sculpin, an India pale ale with added habanero peppers as as one of many exciting options on the menu. The man next to me, seemingly a regular with hisTGOP green tee told me the habanero spice worked really well. I love anything involving heat and spice and so declined the sample Col-



in offered me, going straight for the pint. Low and behold it's now one of my favorite beers. Without a doubt expect an eclectic selection, something sure to lure your curious lips up to a pint glass or bottle of something never before sipped, but not to worry, the one draft staple you can always count on is the ceremonial Utica Club.

The bar stools were all being occupied by thirsty enthusiasts, and so Matt and I helped ourselves to one of the empty and roomy dark wood booths nearest the Pac-Man machine that sat against the wall opposite the bar. It felt as if this place had been here long before I was born, as if it was the one place in all of Central NY that hadn't changed with these exponentially advancing technological times. There was this instantaneous feeling of comfort, yet the inspiring sort as we sat there watching the locals and regulars interact, all with their quenched thirsts, pats on the back, and familiar smiles. How refreshing that these eves were anywhere but their phones. Whenever anyone new strolled in Colin would greet them by name. I thought to myself "This is why people open a pub. This is why people frequent. This is how a pub should be."They had a common kinship. Their love of beer and a nice quiet corner of the world to drink, relax. and unwind."They" might be 25, or 65, but whatever kind of day or whatever kind of life they were temporarily staving off didn't so much matter. For now they were among friends. Perhaps all this had something to do with how this bar first came to be

Colin Hubbell, Nick Domenico, and Mark Motto go way back with their roots in South side Utica. They would first befriend one another at Hughes and Jones elementary schools. Colin lived up the street from Mark in South Utica, and a bit later Colin and Nick played together on the championship little league team Friendly's. Eventually they'd all part ways for college, and other real world endeavors. However these childhood friends would remain such, never losing touch. All three having had Saranac Brewery in their backyards and at their fingertips developed a desire and standard for good beer early on. Their matured pallets would eventually turn passion six years ago in 2009 when they decided to share and spread the craft word from their old stomping grounds. Both Colin and Nick moved back and now live nearby TGOP taking turns behind the bar. Colin opens the pub a few nights a week, and come 2am Nick closes it down.While Mark now lives in Syracuse he remains mainly behind the scenes, yet still involved. Whether you're looking like hell or a high roller, are a neighborhood bohemian or an out of town professional the early evening crowd of business men, retirees, and other locals offers anyone enticed an opportunity for intellectually stimulating conversation, witty banter, and beer talk.

Chris Krawczyk, a regular I ran into told me he used to live around the corner from TGOP before moving thirty minutes away out on Cayuta lake. He admitted that back then the deciding factor of buying his old house in the

South side, walking distance from TGOP was having discovered what would be his new neighborhood bar. Now a bit farther out he still manages to drop in, and if in need of a good sobering up before the drive home Chris has made plenty of friends in the area who unquestioning offer their couches for him to sleep it off. After 9pm brings in a whole new crowd. Some might call them hipsters, the nearby college kids or mom's basement bound scarf and ninety degree winter hat wearing amateurs, but I just refer to them as night owls. I happen to like craft beer a heck of a lot, and unashamedly confess I did my TGOP "research" on two separate occasions. I'd heard through the grapevine that there was quite literally a day crowd, and a night crowd. But it's not strictly hipster-centric, and though you'll find there's a lot of youngsters who don't sleep until closing time with the few surrounding schools in the area of TGOP attracting a plethora of students and those working late nights in the restaurant and bar industry, there is a handful of dull dressing adults I know who move to this same beat. You're bound to see an increase in unnecessary wardrobe items, but as these are the hours where the craft jukebox gets its fair play who really cares? Nick Domenico is responsible for the tastey music selection. just as Colin is the kingpin of beers, and in my opinion should be held accountable. No seriously, someone should award this guy best jukebox music selector!

Though livelier, more crowded, and a bit drunker I got to hear the tunes of



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ADK Bloody Mary Tonic

A secret has escaped from the Adirondacks. From Tupper lake comes ADK Bloody Mary Tonic. Christine Marquis has been bartending for 20 years and has used her secret recipe for 10 years at the Trail's End Tavern.

Last summer, after some publications highlighted the Bloody Mary mix, Christine Marquis started out canning 12 cases of the tonic a week. She used old fashioned jars and the sweet, salty, sour, and savory ball started rolling from there

ADK Bloody Mary Tonic mix contains your typical Bloody Mary ingredients; Worcestershire sauce, horseradish, lemon juice (for tartness), salt and pepper, and a mix of secret spices added to a vegetable juice base which gives ADK Bloody Mary Tonic more depth of flavor. ADK Bloody Mary Tonic is available in two versions; Regular and Xtra Hott. The Regular ADK Bloody Mary Tonic is Christine's tried and true recipe. The bold blend of blend of sweet, salty, sour, and savory flavors makes the perfect Bloody Mary. The Xtra Hott kicks the original recipe up a notch and adds spicy to the mix. In 2016 Christine is adding a 3rd flavor; Sriracha!

ADK Bloody Mary Tonic is currently available at over 70 locations. Christine said, "It's selling like crazy." The tonic

is manufactured in New Haven, Connecticut to Christine's exacting standards. Her first order was 280 cases and her 2nd order (about a month and a half ago) was 6 Pallets. That is 500 cases!

Christine did 7 different events this summer promoting ADK Bloody Mary Tonic. She even went to Sturgis motorcycle rally. She set up on Main Street there and introduced South Dakota to ADK Bloody Mary Tonic. Locally ADK Bloody Mary Tonic was a sponsor of Utica Music and Arts Fest.

Christine said, "People like a Bloody Mary. It's like a treat but most people don't go and buy the 11 or 12 ingredients necessary to make it." She added "ADK Bloody Mary Tonic is the freshest bloody mary mix on the market. It's like craft beer. It's craft Bloody Mary."

The Bloody Mary has been called "the world's most complex cocktail." Let ADK Bloody Mary Tonic simplify things for you. To add ADK Bloody Mary Tonic to your secret bartending repertoire find a retailer near you, ask your local stores to carry it, go to: www. adkbloodymarytonic.com or follow them on Facebook:

ADK Bloody Mary Tonic. ■



Brewery Ommegang

By AI Dorantes

Down in Cooperstown, when you pass under the arch that connects the farm buildings of Brewery Ommegang it is as if you have passed into Belgium. Brewery Ommegang, located at 656 County Highway 33 in Cooperstown New York, was built in 1997 and at the time was the first farmstead brewery built in the US in more than 100 years.

Duvel Moortgat was an original investor in Brewery Ommegang. In 2002, the Belgian company bought out the other investors and founded a stateside sales

handle both Ommegang and their other brands. This move gave them an American arm; Brewery Ommegang and Duvel USA use the same sales team. In 2014 Duvel purchased Boulevard Brewing Company in Kansas City, Missouri. Then in 2015 they purchased Firestone Walker Brewing Company in California. Boulevard contract brews Ommegang's Nirvana IPA. Nirvana, Ommegang's firstever American-style India Pale Ale is only available in NY, NJ, & CT. Ommegang is not as well equipped up for brewing hop-forward beer

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organization Duvel USA to

plus packaging 6 packs is not available in Cooperstown so the Duvel partnership is paying off.

Brewery Ommegang brews 8 beers year round; Witte (a traditional Belgian style wheat ale), Rare Vos (Amber Belgian Cafe Ale), Hennepin (farmhouse Saison), Abbey Ale (Dubbel ale), Three Philosophers (quadruple ale and Leifman's Kriek combined for the perfect taste), Gnomegang (Blonde Ale), Hop House (Belgian style pale ale) and Nirvana IPA (a dryhopped American-style IPA). Brewery Ommegang also produces 4 seasonal plus a variety of limited editions (4-8 per year). They do not make a pumpkin beer but they do make a harvest ale, Grains of Truth, a grain forward beer celebrating the harvest season. One of Brewery Ommegang's

limited editions is Triskel Hennepin, a Hennepin-base with Triskel hops to showcase the flavor.

Through a partnership with HBO, Brewery Ommegang has released a series of beers based on the hit HBO series, Game of Thrones. The beers, inspired by the critically acclaimed show, are crafted by Innovation Manager Mike McManus in collaboration with HBO to match with elements of the show. Iron Throne Blonde Ale (a crisp taste with a touch of spice and hops), Take the Black Stout (aromas of dark chocolate, caramel malt and hops with a touch of fruitiness), Fire and Blood Red Ale (ripe fruit, raisins, malt with slight spice), Valar Morghulis Dubbel Ale (caramel, toffee, ripe fruits and burnt sugar with a hint of clove), and Three-Eyed Raven Dark Saison (a

The Green Onion Pub from previous....

Thin Lizzy, David Bowie, The band, Elvis Costello, The Kinks, and Frank Zapa within the first hour I was there. And to think if I'd somehow gotten bored with listening to all of my favorite bands play on one of the only non-digital jukebox's left in a 500 mi. radius, the soothing sound of the saxophone from a few smooth jazz songs were there to relieve my self pitying grievances.TGOP isn't a place you go to forget your troubles or the world, unless that's what you want. It's not a place to be distracted by frat boys and sorority girls on the prowl and get so hammered you puke behind Pac-Man, though I'd bet a beer or two that at least once this has occurred. It's not a place to impress people either, unless you truly are impressive. It's a place you go to discuss the world and all its spinning around you, engage others, and ultimately just be yourself.

TGOP is bringing something very much needed to the

deep dark brown brew that looks like a dark beer but is reminiscent of a saison accented by herbal and spicy hops) make a perfect drink for Game of Thrones fans and beer connoisseurs alike. Iron Throne Blonde Ale and Take the Back Stout return to retail this fall.

Brewery Ommegang is a tourist destination. They give tours of the brewery every hour from I I am to 6pm during the summer and from 12pm to 5pm during the off season. They also host events at the brewery including a summer concerts series, an annual beer festival called Belgium Comes to Cooperstown (tickets go on sale/sell out on April 1), and a variety of community-related event. Brewery Ommegang sees 65,000 -70,000 visitors a year; 35,000 for the concert series alone.

To accommodate all their visitors, Brewery Ommegang built a café and visitor's center in 2011. The cafe is located in the visitor's center at the brewery and is open 12-5 pm daily for lunch and 6-9 pm Friday and Saturday nights for dinner. Reservations are only required for dinner and are not accepted for daily lunch hours. The lunch and dinner menus changes seasonally and they use as many locally grown, raised, and produced products as possible. Each offering is paired with a suggested beer accompaniment.

For a facsimile trip to Belgium just drive down Otsego County Highway 33 and visit Brewery Ommegang. Their traditional Belgian ales will delight your tastes. For more information visit: ommegang.com 🗖

community, something that is getting harder and harder to find as the world throws us more and more bones of convenience, and it just so happens to serve the best of the best in the beer world. Thanks to the informative suggestions by the bartender Jamie I started the 2nd phase of my research off with a bold, red imperial IPA called ReDANKulous by Founders, and ended it with a Sour Bikini beer by Evil Twin brewing. If that made zero sense to you it's time to put on some pants and get to TGOP! As there's much too good to be true to choose from it's reassuring to get some feedback when feeling torn. The only thing that really matters here is good beer. If you appreciate it, like to drink it, and aren't a completely ignorant pin head then TGOP is the place for you. And so cheers to the Onion, it's founding fathers, welcoming staff, and the bright and creative minds who choose to establish it!

EDITOR

Henneberg Brewing Co.

By AI Dorantes

In my travels I heard about this guy who did everything at his brewery. Everything. He was supposed to be a regular MacGyver. I found my way to Henneberg Brewing Co. They are located at 2001 Delphi Road in New Woodstock, New York.

Henneberg Brewing Co. is located at a former chicken farm. An apropos setting; Henneberg means, "chicken farmer on the hill."The taproom is where they processed and packaged eggs. Inside I met owner and brewer John Henneberg.

John grows his own hop plants. In his small hop yard he currently grows: Chinook, Centennial, and Northern Brewer hops. These hops are used in his Farm House Pale Ale and Caz Common. Henneberg even acquired the cedar poles for the hop yard from the cedar swamp on his property. He also grows pumpkins that will be used in the pumpkin IPA, lavender for wheat beer, and mint for mint chocolate porter. John said, "I make the mint chocolate porter and it's gone"

John takes his "Beer Grown Here" philosophy to the next level. He also grows and malts his own barley. There are over 220 breweries in New York State and less than 5% malt their own barley. John sprouts the barley and then dries it in a barley malting kiln that, you guessed it, he built himself.

The one man show at Henneberg Brewing Co. uses a 1.25 barrel brew system and he ferments 91/2 barrels a week. It all started when John bought a brewing kit 8 or 9 years ago. The first half dozen batches were perfect and it's been going ever since.

Henneberg's Farmhouse Pale Ale is an American Pale Ale that is brewed with a selection of malt that John baked special for this beer to provide a nice malty flavor. Dry hopping adds a citrusy hop aroma and flavor. The pale ale is crisp and clean. Cazenovia Common a.k.a Caz Common is a California Common style beer that has a nice dark color with a slight maltiness and an excellent hop flavor. The characteristic woody and earthy notes are typical of Northern Brewer hops. A slight hint of chocolate helps make this beer delicious and drinkable. Henneberg also offers; Big Cock IPA, Country Pumpkin IPA, Gallagher's Irish Style Stout, Mint Chocolate Porter, and more. Henneberg Brewing Co beers are available in kegs but bottles are coming October 15. Bottles will only be available at the taproom for the time being.



Beautiful handmade tap handles are just a part of the charm at Henneberg Brewing Co.

Brewing Co. tap handle at a bar you know that John has touched it and put his soul into

Henneberg Brewing Co. got its Farm Brewery license in 2013 and opened the tasting room in 2014. They celebrated the first anniversary of the tasting room on 9/12 with a party. The tap room is open Friday through Sunday from 12 noon until 6pm.

Henneberg Brewing Co. is the result of hard work. John Henneberg is the head cook, bottle washer, janitor, plumber, electrician and taste tester. He is also a very good brewer. For more information go to: www.hennebergbrewing.com or stop by the tap room.

Cooperstown Brewing Company

By AI Dorantes

No one ties brewing together with America's Pastime like Cooperstown Brewing Company. Located at 110 River Street, Milford, New York Cooperstown Brewing Company is knocking it out of the park with their baseball themed beers. Cooperstown Brewing Company brews premium ales, porters, and stouts using the finest English barley malts, West Coast hops, and English Ringwood Yeast.

In 2014 Northern Eagle Beverage bought Cooperstown Brewing Company. They are the first beverage distributor to own a brewery. CBC had been dormant since the fall of 2013 and the purchase saved the brewery from an uncertain future. The purchase included all the Cooperstown Brewing Company's property, recipes and brands, including top-sellers Old Slugger, Benchwarmer Porter, Back Yard IPA, Pride of Milford and Nine Man Ale.

Cooperstown Brewing Company used a Peter Austin system to brew their beers. The 20 barrel brewing

system was built by Peter Austin Partners, Ltd from Ringwood England. The system is internationally known for its use of authentic, traditional brewing methods that make a consistent ale day in and day out.

Cooperstown Brewing Company is still using the same recipes they used on day I. While old is new again they are still innovating. One of the new products is Pride of Milford, an English old ale, that is 7% alcohol. It is "high test" and they plan on bottling it soon, hopefully in October. Another product Cooperstown Brewing Company is fine tuning is an American Amber.

CBC's baseball themed beers have always been popular and the old recipes have undergone a rebranding but they are still the same premium ales. Their flagship, Old Slugger, was the first beer brewed at CBC in July of 1995. Their English-style pale ale is brewed with four different barley malts, including two-row English pale malt and crystal malt, balanced with Mt. Hood, Cascade and Fuggle



On my visit, John had just kegged the Caz Common

and Alcoholic root beer. The

alcoholic root beer is made

alcohol and then root beer

spices and flavor is added.

The first small batch was

gone in 4 hours. The 2nd

batch of 41 gallons won't

John Henneberg showed

me countless things that he

built with his own two hands.

even the bar in the taproom.

At the taproom bar John

some parts. He grabbed

a screwdriver and started

workings of a tap. As he

each one is different. cut

from the trees out back.

If you see a Henneberg

tinkered he explained that

overhauling the inner

opened a box and took out

On my tour of the brewery

stick around long.

with a very pale ale 5%

hops, and fermented in open vessels by Ringwood yeast (150 year old yeast strain brought over from England).

Cooperstown Brewing Company's Induction Ale continues to be a summer seasonal hit. The brew celebrates the induction of the nearby Baseball Hall of Fame with collector edition bottles.

Cooperstown Brewing Company has the perfect lineup. They have history and tradition with their Peter Austin style of brewing, they have great flavors and great beers and they have a strong future with Northern Eagle Distribution. For more information go to: www.cooperstownbrewing. com or follow them on Facebook: Cooperstown Brewing Company



Enjoy a flight of beer at Henneberg Brewing Co.







Villa Verona Vineyards

By AI Dorantes

Villa Verona Vineyards is betting it all on red, red wine that is. Only 1.7 miles from Turning Stone Casino you will find Oneida County's first winery. A quick visit to their tasting room at 4914 State Route 365, Verona, New York and you will see how Villa Verona Vineyard is all in with their wines.

Mary Jo Beach is originally from Rome. She made homemade wine for 4 or 5 years and won some awards with her house wines. Mary Jo wanted a change of careers, something different and when she noticed that Oneida County was the only county in

New York State without a winery the light bulb went off. She applied for and received a grant for \$10,000 to start the winery. With the funds she bought the necessary tanks for the wine. Then she found a location. Mary Jo specifically searched for a place on Route 365. Mary Jo wanted to be in the heart of tourism in Central New York. That meant the casino and hotels and being centrally located between Utica and Syracuse. She found the perfect location just west of Turning Stone Casino.

She started the process in 2013, jumped through a lot of hoops (there is a great







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4861 State Highway 28, Cooperstown 607-643-3016 • councilrockbrewery.com deal of planning make the facility December 19, 2014. Currently Villa Verona is in the process of building another

Villa Verona Vineyards tanks and aging barrels. One of Mary

lo's goals, besides making great

required to

integrate for

all the various

agencies), and

building. This

expansion will

allow them to move their wine making

equipment

opened on

wine, is to get local farmers to tap into growing grapes. Growing grapes for wine making in New York State is a great potential revenue stream for farmers around Central New York. Additionally there are a number of grants available for farmers who want to grow grapes.

Marcy Discount Beverage



Featuring 8 different wines from sweet to dry along with wine slushies Villa Verona has a wine for everyone. Wine maker Lloyd Ploof, Mary Jo's fiancé and chemist, handles all the wine making for Villa Verona. New in the tank is a Pino Grigio. Mary lo said, "Everybody has been asking for it." Continued on page 17



Third generation of Martels guarantees customer service is job one at Marcy Discount Beverarge.

Where do you go to find the best selection of beer around? Marcy Discount Beverage, of course! Located at 9270 River Road Marcy, New York is your one stop shop for beer and soda. Stop in Monday through Saturday 9am to 9pm and Sunday I I am to 5pm for the largest selection of craft, import, and domestic beers in the Mohawk Valley. The Martel Family started Marcy Discount Beverage began in November of 1974. The beverage center had been going strong ever since.

Today Marcy Discount Beverage carries approximately 700 varieties of beer and soda. If you

want a six pack, case, a keg (available in half, quarter and 1/6 kegs - mostly craft breweries use the 1/6), or just a single bottle Marcy Discount Beverage should be your destination. Customer service is big at MDB. They still carry out, whether it is a case or a keg they will carry it to your car for you. Craig Martel, Sales Manager, explained that customer feedback is the greatest tool they have. It allows MDB to gauge and anticipate customer needs. Speaking of needs; if a customer needs something that is not already on the shelves of Marcy Discount Beverage then they will use their local contacts

and affiliations to get what customers want.

Craig Martel said, "As the expression goes if you do something you love, you never work a day in your life, I love interacting with our customers."

Craig Martel explained that Marcy Discount Beverage always had a big following for craft beer. People are looking for something different. From stouts to porters to ales to lagers the shelves at MDB are stocked with choices. With beers ranging in different alcohol contents and styles people are discovering new flavor profiles. Craig Martel said, 'Currently I'm on a nitro oatmeal kick.

Cont. on page 17



By AI Dorantes

At 830 Varick Street in Utica, New York sits the Saranac brewery. Their copper kettles have been steadily producing top quality beer since the new brewhouse was built during WWII.

When a company celebrates 127 years in business, you can be sure it has some history. Here are some brief highlights of Saranac's history. In 1888 F.X. Matt reorganized the brewery to form the West End Brewing Co. It began with 12 employees and produced 4,000 barrels of beer a year. 1920 Prohibition is called for under the 18th Amendment, the brewery produces Utica Club soft drinks and other non-alcoholic products to stay in business. 1933 Prohibition is recalled and Utica Club was one of the first beers available after prohibition. 1951 saw the company passed on to F.X.'s son, Walter Matt. F.X. Matt, age 91, passed away in 1958. In 1965 the brewery opens its doors to the public via its Tour Center. Tours are still offered today. Innovation struck in 1979, the Matt's original Beer Ball is introduced; a new packaging concept that was a disposable plastic ball that held the equivalent of 55 twelveounce beers. F.X. Matt II was promoted to president in 1980 and soon thereafter renamed the brewery the F.X. Matt Brewing Co in recognition of his father. In 1984 the company continued down the innovation path and is one of the first breweries to produce a more authentic, full-flavored, specialty beer at the inception of the "craft" beer category, a product called Saranac. In 1985 the company announced that it will begin shipping beer to the Mid-Atlantic states, primarily the company's newest brand, Saranac. In 1986 the company began contract brewing for many of the East Coast's most successful brands: New Amsterdam Amber Beer, Pete's Wicked, Brooklyn Lager, Newman's Albany Amber and Dock Street Amber. In 1990 F.X., Nick and Fred refocus the business placing an emphasis on Saranac and successfully leading the brewery into new areas of expansion within the craft beer market. 1996 Saranac Trailmix, a mix of 4 types of beer in one package, is introduced - another first to market. 1999 the brewery created Saranac Thursdays, a weekly concert series hosted at the brewery. 50% of the proceeds are donated to United Way. In 2008 Saranac Pale Ale wins an International Award at the World Beer Cup. Sometimes history includes bad news. In Late 2008 The brewery's packaging facility suffered a fire. With quite a bit of determination and commitment to their brewery they had their bottling and canning back up and running in less than a year. In 2010 Saranac decided to purchase the Flying Bison Brewing Company of Buffalo, New York. In 2011 growth and success paid off, Saranac is ranked as the 6th largest craft brewing company in the U.S. based on beer sales volume. In 2012 Saranac launched one of the first White IPAs to market (a Belgian White aggressively hopped like an IPA). In 2013 the brewery turned 125 years old! To make sure we maintain the momentum of our family

brewery, Nick Matt's son, Nick R. Matt joined

the company from Proctor & Gamble to manage branding and marketing. A 2 barrel pilot brewing facility is installed in February 2013 for innovation and testing of new and unique flavors. April 2013 saw the first packages celebrating the 125th anniversary are bottled; Saranac 12 beers of summer.

The Saranac brewery's 500 barrel brew house makes a staggering 1,000 kegs of beer per brewing. Saranac brews 3 or 4 times a day 5 days a week. Nick O. Matt said, "Quality is king. The consumer expects the same quality every time. It is important for Saranac to deliver quality day in and day out and year in and year out." A laboratory and 5 good people ensure quality with science. Fred Matt added, "Great ingredients and top of the line equipment and good people and you'll have great beer."

At Saranac the big kettles are not the only thing brewing beer. Scott Greier, the pilot brewer, is responsible for the 2 barrel pilot system where new flavor profiles are tested and perfected. Nick R. Matt explained, there have been 3 separate tours of craft beer at Saranac that spanned 3 separate generations across 3 different centuries. FX made IPAs in the late I 800's. In the WWII era there was a proliferation of Utica Club but they still made porters and stouts. FXII introduced the Saranac brand. Nick R. Matt said, "Nobody has spent as much time or has as much expertise as we do."

The Matts explained that, like any business, there is a balancing act. One of their big balancing acts is between on-premise sales and off-premise sales. "Consumers are in a trial mindset on-premise (at bars and restaurants), so if we can get them to try there, then we have a good chance of winning when they get to the off-premise space (e.g. grocery stores) where there is a limited SKU selection," Nick R. Matt said, "We want a Saranac product available for everyone."

Fred Matt said, "IPA's sell more than everything else nationally. Our Legacy IPA comes from a 1911 recipe. Legacy is the fastest growing beer in NYS." He explained 1 in 4 purchases are IPA's in New York State and nationally. By 2020 it could be 50% of the category. He added, "Hops clean the pallet. That's why beer is always refreshing"

Nick R. Matt explained that craft beer creates more interest in beer. More interest in beer creates more consumers. More consumers makes more profit. A rising tide lifts all boats. Fred Matt added, "We've always had to compete. We've innovated and created great products."

Nick O. Matt said, "At Saranac we are conscious that our beers are drinkable."

During Prohibition, the company stayed afloat by producing soft drinks under the label Utica Club, and also made Ginger Ale and non-alcoholic malt tonics. This tradition continues today with their Saranac 1888 Root Beer, Diet Root Beer, Ginger Beer, Orange Cream, Shirley Temple, and Black Cherry Cream. The soft drinks are handcrafted in small batches in the brewery.

Saranac Thursdays, a Mohawk Valley staple since 1999, has shown a 20% increase

in attendance this year. Saranac Thursdays average 2,500 attendees. The Matts attributed this to the great weather this summer. With proceeds going to charity the weekly summer concerts brings the community together.

The Utica Club and Saranac brands are growing and the future is bright. Saranac plans a soft drink expansion and a new winter beer, West End Winter IPA, is right around the corner. Fred Matt said proudly, "The best beer in the world is made right here in Utica."

Whether it is a traditional Saranac, one of their seasonal brews, a High Peaks brew with their bold flavors, one of their one-offs like Disruption Nitro, a Utica Club, or even a Saranac Root Beer, our hometown brewery,

Saranac, has a beverage for you. Nick O. Matt said, "Consistency with quality; we pride ourselves on that." For more information go to: www.saranac.com ■



The copper kettle at Saranac, "The best beer in the world is made right here in Utica." says Fred Matt, President and CEO of Saranac (L) with Nick Matt, COO and Chairman of the Board and Nick R. Matt, Brand manager (R).





Barkeater Craft Brewery

- size doesn't matter in beer making

By AI Dorantes

When every brewery is talking about the size of their kettles Barkeater Craft

Brewery, 5411 Shady Avenue, Lowville, New York, is getting the job done with a half barrel system. The small brewery is Lewis County is a real life metaphor that size doesn't matter.

Barkeater's owner, Dean Richards.

explained that the brewery got its name, Barkeater from a Mohican reference to Algonquians (indigenous Native American's from the area) due to their tendency to eat tree bark for nutrients when things got tough in the



winter. Self-reliant, Dean is a self taught home brewer that is making beer that he would want to drink and sharing it with the public.

Barkeater's half barrel brew house might be small. They brew the equivalent of a keg of beer each with each run. That means they are brewing 3 times daily to fill one fermentor. They have 7 fermentors so they are brewing twice a week. They have to brew that often just to meet the demand of their tap room. Dean is currently sourcing a 7 barrel system that he hopes to have operational by early 2016. The new system will allow Barkeater to expand and get their draft beer further distribution.

Dean joked that brewery tours at Barkeater take 45 seconds, if you have the





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Xavier Cordova with Barkeater's half barrel brew system time.

Currently 98% of the beer brewed by Barkeater is sold on premises. They are constantly changing because the type they are brewing changes as they experiment, try new things, and return to tried and true recipes. Dean said, "Because we're small we're not stuck with I type of beer. We brew on our terms. There's not a single beer that we have brewed that we don't love."

Barkeater has brewed over 30 different styles of beer. Some of the beers are seasonal and some are limited runs. A short list of

Cooperstown Distillery

by AI Dorantes

The Cooperstown Distillery, located at I I Railroad Ave, Cooperstown, New York is making small batch, hand crafted spirits in their micro-distillery. When you are a business operating in Cooperstown you are linked to baseball and tourism whether you like it or not. Cooperstown Distillery's founder Gene Marra embraced that philosophy completely.

The distillery is close to the famous National Baseball Hall of Fame and they welcome thousands of travelers, baseball fans, and alcohol aficionados every year. Cooperstown Distillery has a full-service tasting room with an expansive bar area

their offerings: Gunwhale Pale Ale (american pale ale), Tug (cooper ale using hops 100% local grown), Renee's Rye (a Rye stout with a spicy dry finish), Scarlet Pumpkin ale (based on red ale recipe with subtle pumpkin flavor was just kegged), Sinzabuckwud (which means, "from the wood" which is Algonquian for maple syrup is a Belgian strong dark beer with maple tones), and dean's favorite is Barkeater's India black rye, BLKRVR (a black IPA).

Xavier Cordova, Dean's right hand man and Siebel Institute trained brewer joined Barkeater after a stint at Ranger Creek, a brewery & distillery in his native Texas, and then a term at Saranac. Xavier's wife is a flight surgeon at Fort Drum. The couple moved to Lowville to shorten Xavier's commute to and from Saranac. Xavier adds a wealth of knowledge and experience to Barkeater and his methodology will bring consistency and innovation to the brewery.

Xavier explained that one of the new flavors coming soon is a Dutch beer called Koyt. Koyt is made with oat malt. The medieval style beer is very drinkable. Another new style for Barkeater is a Gose. Gose is made from at least 50% malted wheat. The resulting brew often has a salty, lemony, sour flavor and is popular among beer connoisseurs.

The taproom at Barkeater is an integral part of their business. Barkeater gets a lot of street traffic; they are on the busiest street in Lowville and that is not by accident. Dean explained that the vibe of tap room is key to their success. He is proud of the space. It is decorated with Dean's artwork and he built the bar and tables. The taproom is not open late. They are open Wednesday - Saturday 3pm to 9pm. Dean explained that Barkeater's taproom gets a high number of military visitors from Fort Drum as well as a great deal of professionals; law enforcement, teachers, doctors, and such. 50% of his customers are brand new on the weekend and those travelers can hear live music every Thursday night while they enjoy flight, pints, and growlers.

Dean Richards said, "The quality of the beer is far better than the size of the system. We're growing our reputation on quality." For more information about the small brewery pumping out big time taste go to: www. barkeaterbrewing.com or follow them on Facebook: BarkEaterCraftBrewery

offering free tastings and daily tours.

Gene Marra fell in love with Cooperstown around 2005 and moved there in 2011 after an extensive career in the food and beverage industry. He owned and managed fairly large bars, made wine, and had a vineyard and winery which he sold in 1997. Gene always had an interest in the alcoholic beverage business so the distillery was a natural progression especially with the favorable legislation for micro/craft distilling.

Gene Marra said, "From day I it was always implicit that the model of Cooperstown was paramount to the business plan.

Council Rock Brewery

By AI Dorantes

Council Rock Brewery, located at 4861 State Highway 28 in Cooperstown, New York is named after Council Rock in Otsego Lake, a Native American meeting place.

Roger Davidson home brewed for 3 years. He got pretty good at it. At first he made small batches and those turned to larger batches. Roger started making 15 gallon batches. He said, "You just can't drink that much." That is when he decided to open a brewery. It took 3 years to put the project together; the business plan, sourcing equipment, and the location. Roger developed 20 good recipes as a home brewer which became a good base for Council Rock Brewing.

Council Rock Brewery opened in may 2012. They are admittedly small. Council Rock Brewery brews 2 days a week. Roger Davidson explained that they like brewing German style beers; styles from Germany circa 1800. Consistency is important to brewing great beer. Roger said, "Beer is part art, part science, and part process." Roger uses yeast a minimum number of times. That keeps viability high.

When asked to choose which of his beers was his favorite Roger was hard pressed to choose. He said, "The last one that I brewed is my favorite."

Council Rock Brewery has no televisions.

Roger Davidson explained that there is a movement for pubs without televisions. It fosters conversation. He said, "It is way better."

Council Rock's assistant brewer Chris Leo explained how he came to be at the brewery. He helped build the bar with best friend and wood artist Luke Janiszewski. They brought and installed the bar. Roger had just lost his chef. Chris took over in the kitchen. After a period in the kitchen he started as a brewing apprentice. Now he is one of the brewers at Council Rock. He said, "My favorite beer is the one I made that day"

Council Rock Brewery has a record high 12 beers available on tap. Golden Rod Ale (a light and refreshing ale), Sleeping Lion Red Ale (copper colored and double hopped), Full Nelson (an amber ale with hints of tropical fruit) and Sunken Island Scotch Ale (named after a great fishing spot in Otsego Lake and smooth and strong at 9% alcohol by volume) are just a few of their offerings. They use local ingredients as often as possible. In fact, Farmer's Harvest uses hops harvested from the Farmers' Museum. The pie pumpkins they use in their pumpkin ale are locally grown, then roasted, and incorporated into the beer. Roger Davidson explained that they cannot make pumpkin until the pumpkins are ripe so the pumpkin ale will not appear until the end of September.



Roger Davidson at home behind the taps at Council Rock Brewery

Roger Davidson explained that the future of Council Rock Brewery, the secret, will be staying small. He said, "We have enough seats and if we keep those people happy we'll do ok. Most of the beer we sell, we sell as pints right here. Our goal is to stay small and slowly increase with some distribution. We're going to maximize each stage of our business."

Stop on down to Council Rock Brewery, the meeting place, and try one of their newest favorite beers. For more information go to: www. councilrockbrewery.com or follow them on Facebook: Council Rock Brewery

Villa Verona from page 14



Villa Verona has a great line up of wines to choose from.

Their wines include: Riesling Semi Dry (fruity and aromatic), Vignoles (floral aroma and fruity flavors of citrus, pineapple and apricot), Cayuga White (a crisp and refreshing white wine with a touch of sweetness and soft fruit flavors), Chardonnay Unoaked (provides a hint of citrus, grapefruit and delicious melon flavors - light and crisp), Pinot Noir (bouquet of ripe cherries, black raspberries and violets), Cabernet Sauvignon (full bodied with dark fruit flavors), BFF (both fun & fruity), and 50

Shades of Red (50 Shades of Red is a romantic exotic wine that blends 5 different types of red grapes).

Villa Verona's tasting room hosts local visitors and tourists. The tasting room can accommodate 60 people with an additional 1,000 square foot deck so there is plenty of room. Busses are welcome at Villa Verona. The tasting room has all Villa Verona's wines for you to taste and sample. They also have cheese plates (all local cheeses), jams, salsas, dips, slushie mix, and more.

They also feature local artisans, hand painted glasses, local craft beer and slushes with wine. Regular, live entertainment on the weekends keeps visitors entertained while they sip and taste the wines. By the end of fall, after the tanks are moved to their new wine making facility, Villa Verona will open a bistro in the tasting room. They will then be able to offer sandwiches, humus, unique or d'oeuvers, and more.

Villa Verona offers "Wine & Dine" which is a dinner paired with wine. The 5 course meal is created by Patrick from A Movable Feast. The Wine & Dine dinners showcase Villa Verona's wines and illustrate how to pair the wine with succulent foods.

With daily wine tastings and a great selection to try, Mary Jo and Villa Verona Vineyards are a sure bet for wine lovers everywhere. For more information go to: www. villaveronavineyard.com or follow them on Facebook: Villa Verona Vineyard

Marcy Beverage from page 14

Sour beers are picking up in popularity and IPA's are growing fast. Alcoholic root beer is a hot product. Marcy Discount Beverage has all this and more.

You can return your empties to Marcy Discount Beverage and if you are looking to build a kegerator or get parts for one then you are in luck. MDB stocks kegerator parts.

Craig Martel explained that Marcy Discount Beverage is still a family run business. Brent Martel Jr. and Craig Martel are the 3rd generation. For 41 years Marcy Discount Beverage has been family owned. The Martels are hands on; they drive their own truck, stock shelves and floor, and more. The family run business employs 11 people.

Marcy Discount Beverage will keep evolving. They will bring you the best domestic and craft breweries products with tastings and samplings in their party tent. Coming soon to Marcy Discount Beverage is holiday themed "Griswold" Christmas beer as well as an elf series of beers (as the bad elf names go up the alcohol content goes up).

If you like beer or are just thirsty then stop by Marcy Discount Beverage. They have the selection to guide you in choosing the right brew for you. For more information go to: www.marcybeverage. com or follow them on Facebook: Marcy Discount Beverage ■

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5th Annual Saranac Hop Harvest

By Pat Malin

BRIDGEWATER, NY -- F.X. Matt Brewing Company of Utica might be 127 years old, but the vision that goes into brewing quality beer is certainly not confined to the old-fashioned 20th century.

The 19th century? Well, that's another matter.

Thanks to a unique arrangement with Wrobel Farms in Bridgewater and with the helping hands of local volunteers, Matt Brewery is able to fuse its historic past with the 21st century in creating a special "hoppy" beer for autumn.

It happened on Sunday, Aug. 30 as Wrobel Farms hosted its fifth annual Saranac Hop Harvest.

From 1888 through the early 1900s, the Matt family used readily-available hops from local farms to brew Utica Club and other award-winning beers. Farms in central New York, predominantly in Madison, Otsego and Oneida counties, were actually the nation's breadbasket when it came to producing hops.

One source of hops was historic Wrobel Farms, which is still in business on Route 8 in southern Oneida County, about 20 miles from the brewery. It was founded in the 1870s and originally owned by the Shaul family.

With a nod to its past, Matt Brewery decided to team up with Wrobel -- a longtime acquaintance of CEO Nick Matt and his nephew, company president Fred Matt, to purchase newly-cultivated local hops. They entered into an initial agreement seven years ago, said Jim Wrobel, whose grandfather did business with F.X. Matt himself early in the 20th century.

"It's a good continuity (with the Matts)," Wrobel said.

Though the entire industry in New York State died out in the early 20th century due to a massive fungus infection and then the prohibition era, the hops continued to grow wild on Wrobel Farms even as Wrobel, who



Steve Miller, a hops expert with Cornell Cooperative Extension of Madison County, participated in his first Saranac hops harvest at Wrobel Farms.

inherited the farm from his father in 1982, turned to more lucrative crops such as corn, hay and garlic for his livelihood.

In exchange for their labor-the time-consuming effort of separating the small, fragrant greenish-yellow hop blossoms from their cones (they resemble tiny pine cones), the 300 volunteers who turned out were treated to a free lunch of hot dogs, hamburgers, salads and chips supplied by Dean's Concessions of Taberg, topped off with Saranac beer or soda.

"I can remember visiting farms every Sunday with my grandfather (F.X.) to pick out and buy the hops for the week," said Nick Matt."I have fond memories of going out to the hop fields and my grandfather showing me how to choose quality hops."

Wrobel has witnessed the rapid growth of micro breweries and the home farm movement in central New York that has been aided by state grants and tax incentives. In 2011, he hit upon the idea of organizing a festival around hops picking time. Like grapes, the hops grow perennially, start climbing the vines in spring and mature in late summer.

Though it's a fun time for the volunteers, the hops fest is still serious business for the brewery and farm.

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Wrobel's family and trusted friends do the arduous work of cutting the bines (or vines) from the 18-foot high trellis using long-handled saws.

Some 400 bines were cut from the trellis that day. The bines are placed on wooden trays and carried to the tents, where volunteers work cheerfully at tables. The volunteers strip the cones from the vines and empty them into plastic buckets.

The tables are marked with the names of the specific heirloom variety, such as cas-



Tim Cardot cuts down the hops bines from an 18-foot high trellis at Wrobel Farms during the Saranac hops harvest on Aug. 30.

cade, magnum, Mt. Hood and brewer's gold. It is important to distinguish the varieties because of the flavors and aromas they impart to the beer.

Wrobel's crew then takes the filled buckets to another area where Matt brewmaster Jim Kuhr and an assistant, Scott Grenier, load the hops into 10-pound mesh bags, label the variety and toss them into the back of a truck.

"I think we'll have 1,000 pounds," said Kuhr, adding that the mesh allows the hops to breathe. The hops will be stored and dried

Madison County Hop Fest

-20th Anniversary

By Dyann Nashton

Last weekend marked the 20th anniversary of the Madison County Hop Fest, sponsored by the Madison County Historical Society in Oneida. Madison County boasts a 200-year hops heritage beginning when James Coolidge planted the first commercial hop yard in Bouckville, NY. By 1880, Madison, Oneida and Otsego counties were producing 80 percent of the nation's hops. for at least one or two days at a kiln near Morrisville, formed into pellets and placed into airtight, easy to store containers to be processed eventually at Matt Brewery.

In the first year of the hops fest in 2011, volunteers picked 180 pounds of hops for Saranac's first-ever New York State Wet Hops IPA (India Pale Ale). Wrobel Farms' supply is a mere drop in the bucket for a brewery that buys 500,000 pounds of hops a year. It also makes the local hops more expensive than ones the brewery buys from large farms on the west coast (Oregon and Washington), along with suppliers in England and Germany.

Nevertheless, Matt feels the local touch resonates with consumers. "We want to show off our local hops and how special they are," he said.

Wet hops are well-suited to producing an IPA. "Historically, beers that were were made in England and sent to India were very hoppy," he pointed out. Hoppy refers to both the bitter and citrusy after-taste.

"IPAs are still a very popular beer," Matt said. "They have more taste. The hops clear your palate and make it easier to drink."

Wrobel Farms could use machines for the harvest as do most large commercial farms, but considering his hops take up a small part of his 50 acres, the go-slow handpicked method works well. "It's more gentle and there's less waste," said Wrobel.

Steve Miller is a hops expert who works for Cornell Cooperative Extension of Madison County.

He got a hands-on look at the festivities at Wrobel Farms for the first time.

"There were 40,000 acres devoted to hops in New York State in the 19th century," Miller said. Despite dying out at the turn of the 20th century, the hops industry is slowly returning and becoming productive. Since the resurgence started roughly five years ago, there are now 100 hops farms and 300 acres in the state.

Come late October or early November, Matt Brewery will release its new, limited edition Farm to Tap IPA to the volunteers during guess what -- another free party -this time at the brewery itself!

Diners at a Paired Beer Dinner last Friday at Ye Olde Landmark Tavern in Bouckville were the first to taste the Hop Trail Ale brewed for the Hop Fest weekend. In honor of the 20th Anniversary of the Madison County Hop Fest, Empire Brewing Company brewed a Hop Trail Ale with heritage hops from Madison County properties.

Among those attending were people involved in making the heritage brew possible: The Fishers, primaries in the Northeast Hop Alliance (NeHA), facilitated the collection of county hops; Tim Butler, Master Brewer with Empire Brewing spoke on the elements of the brew, the quest to use local products in its making, and Empire's pride in being chosen to create the anniversary brew.

See photos on page 23

Empire Brewing Company

By AI Dorantes

Established in 1994 Empire Brewing Company is an award-winning brewer of handcrafted ales and lagers. Located at 120 Walton Street, Syracuse, New York, Empire Brewing offers both great beer and great food.

Using world class barley malts and hops plus consistency combined with a proprietary yeast strain equals great beer. Their house yeast is a cultivated by brewing with it. They are at 970+ batches with 98% viability. Empire currently runs a 7 barrel system (14 kegs) and can take you from grain to glass 10 -14 days (for your typical standard ale). Beers like Empire's Roasted Pumpkin Ale are labor intensive. Empire takes 250 pounds of pumpkins from Critz Farm in Cazenovia.The pumpkins are seeded, cut into pieces and roasted in their ovens until caramelized and added into the mash. The beer is infused with the roasted pumpkin flavor. It is then lightly spiced with 5 traditional pumpkin pie spices: cinnamon, nutmeg, ginger, allspice, and clove.

Tim Butler, director of brewing operations, said, "We like to add interesting ingredients to balanced beer. It maintains the integrity of the brew." Tim is a self taught home brewer who worked at 2 other Syracuse breweries where he received on the job training. Tim has been at Empire for 8 years where he helps make beers like: Empire Amber Ale (an English/ American hybrid made with English malts and American hops - clean and refined, with just the right balance between malt sweetness and hop bitterness), Empire Cream Ale (is carbonated with nitrogen and has an extremely smooth mouthfeel and a crisp hop flavor) Empire American IPA (hopped heavily w/ 6 kettle additions of Falconers Flight hops and has a citrus aroma), White Aphrodisiac (White "Aphro" is a Belgian style unfiltered Wit Ale brewed with wheat malt, lemon peel, ginger, and lavender), and more.

Empire Farmstead Brewery is due to open in 2016. The site will be developed for educational and beer production purposes.



Assistant Brewer, Nat Teneyke, fills kegs at Empire Brewing Co.

Empire also plans to grow hops, lavender, vegetables, herbs, and fruits for use in their brewing. The new production facility in Cazinovia will be located on route 13 and will feature a 60 barrel system that will consume 5000 pounds of grain with each brewing. The new brew house will produce 120 kegs of beer at a time. The new facility will feature a bottling line.

Tim Butler explained that Empire has been working on the new facility for 4 years. locally sourced ingredients. They are using vegetables and herbs grown in their garden, hops grown by their brewer, and locally raised grass-fed Angus beef. Their food is moderately priced and eclectic. Empire also offers cocktails and a large selection of wines. The atmosphere is casual and festive. Sunday features a brunch and the first Sunday of the month showcases "Los Bloncos" a Syracuse band described as, "Roots, Zydeco, Funk & Roll Guaranteed to fill a hole



Empire Brewing Co.

They just broke ground. Tim said, "Now it's going down!"

With 14 varieties of their beer on tap at all times Empire Brewing Company is a contemporary downtown bar and grill with a brewery on the premises, or vice versa. Empire endeavors to provide customers with the best food and libation available by utilizing fresh

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Empire Brewing Company is firmly based in sustainability and the idea of locally sourced. You can taste it in their beer and in their food. For more information go to: www. empirebrew.com or follow them on Facebook: Empire Brewing Company



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Butternuts Beer and Ale

By AI Dorantes

Nothing is better during the dog days of summer than cracking open a nice cold can of beer. The brewery, on a 120 acre converted dairy farm in the Butternut Valley, was established in 2005. They brew Americanstyle farmhouse ales with German, English

and Belgian influences. Using water from their own springs Butternuts' beer is made with natural ingredients. For a taste visit their brewery and taproom located at 4021 State Highway 51, Garrattsville, New York.

Owner and brewer Chuck Williamson has been in the brewing business for

20 years. Chuck is from Queens, NY originally. He explained that the idea was to have a farmhouse brewery. 9/11 was a catalyst. He was working in Red Hook and decided to get out, do something different. He took the opportunity.

Butternuts brews on a 14 barrel system. It is single



infusion mashing system with a direct fire boil in the tradition of a Peter Austin System. With names like Moo Thunder Stout (malty, roasty aroma and a dry finish), Porkslap Pale Ale (brewed with 2 row North American barley and English crystal malt has a good ale flavor and a crisp mild finish), Heinnieweisse (brewed with Bavarian yeast and a 67% wheat grist has a rich, fully fresh palate), and Snapperhead IPA (Our India Pale Ale packs typical IPA punch with a better balance between dryness and drinkability) and cans to match the quirky names, it is easy to see why they are so popular.

Butternuts is filling cans, kegs, growlers, & pints. Chuck is looking forward to new products including a Country Gold Saison. 2016 will see the release of a Butternuts Amber Lager, Red IPA, Imperial IPA (seasonally) all in cans with new marketing probably in the 2nd Quarter of 2016. Chuck said, "I may go in different directions with names; some funny, some straight forward."

90% of Butternuts' beer is packaged in the cans that they're known for. This trend started in 2005 and is progressive for a microbrewery. The rest of the beer is packaged in



Porkslap Pale Ale coming down the line.

kegs which are just really big cans. They fill 30 liter kegs to ship to the UK. Butternuts sees distribution in twelve states. They are focused on wholesale sales and their product does not stay in their cold room very long.

Rick Graham, head packager, explained that their 5 head filler can do 30 cans per minute on their canning line. He said, "We try to time it so our

product isn't sitting for weeks'

EDITOR

Butternuts Beer and Ale has beer making in the can. For more information check out their retro website www. butternutsbeerandale. com. Chuck said, "The flash on it is becoming so retro it's almost "in" again." Follow them on Facebook. Butternuts Beer & Ale.

BBG's-Beers, Bites & Games

Beers, Bites and Games - the popular BBG's bar, snack and game emporium at 4951 Commercial Drive in Yorkville; coowned by Chris Carleo and Donna Vivero. A 3,500-squarefoot open space that includes a restaurant seating area on one side and a gaming floor on the other. "You can watch your friends or kids from any place in the building," Donna says

The back of the building also boasts a 20-foot long L-shaped bar. The back wall of the bar--with 18 beer taps--is also the cooler wall, which allows the beer and lines to be housed inside the cooler, Chris says. "This gives us the ideal temperature for the beer," she adds. There's also a VIP section above the bar that overlooks the entire space

Specialties of the fun bar include the signature dishes Buffalo Chicken Meatballs and Croissant Bread pudding, among many other tasty bites, a rotating selection of craft beers and 12-foot TV screens with HD projectors. "That's the best way to catch the SU games and Sunday Ticket," Donna says.

This month marks the second anniversary of the business. Chris and Donna like to spotlight microbreweries and local products."Craft beer has been huge in New York City and has been taking off in Upstate," Donna says.

BBG's will ne showcasing the craft beers of the area with tastings and broadening the entertainment and sports options."We want to have more league play and rotate more live entertainment and events," Chris says.

"It's a Chucky Cheese for adults, but still great for the whole family," Chris concludes.



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Pail Shop Vineyards



By AI Dorantes

What do you do if you have a 30 acre horse field and 15 years to burn? Why, you turn it into a vineyard of course. That is exactly what Brad Carso and his wife Lynn Johnson-Carso did when he created Pail Shop Vineyards. The vineyard is located at 126 Goose Street in Fly Creek, New York (2 miles from Cooperstown) and produces unique, handcrafted wines.

Today, Pail Shop Vineyards grows cold climate grape varietals and crafts wines that reflect the rocky soil of their hillside vineyard. Pail Shop Vineyards is named after a pail shop down the street that literally made wooden pails in the 1800's. They opened in October of 2014 and have been producing their hand crafted wines ever since. While Pail Shop Vineyards is working on marketing their wines more broadly their tasting

room is open every day for tasting their selection of wines.

Owner Brad Carso explained that some of the vines in the vineyard are 15 years old. Pail Shop Vineyards has a small amount of Concord grapes but their main crop is made up of Traminette, a Gewurstaminer hybrid, and Marquette a hybrid of Pinot Nior; wine grapes specifically bred for hardiness. And those grapes need to be hardy. The temperature here is 10 degrees colder than the Finger Lakes region. Because of our notoriously tough winters you will not see typical wines like Chardonnay or Merlot at Pail Shop Vineyards. Fortunately for wine makers in cold climates, Cornell University and University of Minnesota are developing cold weather grape hybrids like Traminette and

Marquette. Carso said, "People will start to hear more and more about Traminette and Marquette. They are both great winemaking grapes."

Carso explained that wine is made in the fall at Pail Shop Vineyards and their process is a standard process; first they press the grapes, the juice is put into tanks where it ferments and ages, and then it is eventually bottled. It takes approximately I year to go from grape to bottle. Pail Shop Vineyards uses a cold fermentation because it captures the fruit flavor that is part of their flavor profile. Their 6 varieties of wine are bottled and corked by hand with a traditional cork.

Pail Shop Vineyards focuses on making fruity, easy drinking wines. Their wines; Marquette-Noiret (dry red wine with notes of plum and black pepper), Seven Mills (a crisp, clean and citrusy dry white wine), Traminette (a refreshing white wine sweetened with Traminette juice saved during harvest), Painted Pail White (a sweet white wine with a honevsuckle aroma. and flavor), Painted Pail Red (a fruity table wine like grape jam in a glass - this is a great base for Sangria), and Rose (this atypical rose is well rounded) are the result of a great deal of hard work and patience. Brad Carso said, "Making wine will teach you patience, that's for sure." Pail Shop Vineyards is making an ice wine this year. Ice wine is wine made from grapes that have been frozen while still on the vine. The freezing process concentrates the sugars and results in a sweet wine that is often served for dessert. Pail Shop Vineyards' ice wine should be ready for 2016.

He went on to say that they have a constant battle with tank space. "The juice never fits in the tanks just right. You never have enough small tanks for the leftover juice." As a wine maker there are test trials, tests of different yeasts, different grapes, and more. Like most art, there is a lot of trial and error.

Brad Carso explained that Pail Shop Vineyards is anti-wine snob. "We make respectable wines. As long as someone has an open mind about small New York wineries, there is a lot to like about Pail Shop Vineyards." He also said, "We'd like to make Cooperstown a great wine making place and with

to foster relationships. Their grain comes from a malt house in Dryden and their hops are from Munnsville (they use 12-13 different kinds!). 85% of their ingredients are sourced from New York State.

The guys at FCCB put their all into making top notch craft beers that represent their passion for the Fulton Chain Lake area. Their beers include; Adventure Canoe (American IPA), Appropriate Amount Ale (American Brown Ale with a tasty chocolate start with a New York State maple syrup finish), FireSide (American Amber Ale with the smell of the Adirondack park in a beer), Lake Hopper (Imperial IPA featuring 8 different hops to represent the 8 Fulton Chain Lakes), Stealth Buddha (Strong Scotch Ale), 1798 (extra bitter English Pale Ale), Golden Beach (a Light Summer Ale), Pumpkin Ale (American Amber Ale will be ready soon).

Their full tasting room offers flights, pints, and growlers. FCCB uses an ecogrowler.

The ecogrowler (see photo on page 23) uses a unique, proprietary, laminated structure to create a pouch like container. The growler stretches into rigidity.

Continued on page 22

the grapes we have here that's possible." For more

information go to: www. pailshopvineyards.com



www.adirondackdistilling.com

Fulton Chain Craft Brewery

By AI Dorantes

Herkimer County's newest and only brewery, Fulton Chain Craft Brewery, is located in downtown Old Forge. The taproom is located at 127 North Street, Old Forge, New York. Rich Mathy, co-owner and Justin Staskiewicz, co-owner/brewer started FCCB Memorial Day of 2014. They admit that they caught a lot of lucky breaks and got a tremendous amount of help. On October 26, 2014 they started renovation of their taproom and they opened the taproom over July 4th weekend in 2015.

Many of FCCB's processes are computer aided. After the beer comes out of their boil kettle it goes through plate chiller to get to 55 degrees almost instantly then into the fermentor. Justin explained that the computer helps a great deal. "It allows me to focus on some other tasks and then the computer will alert me when it's ready"

Fulton Chain Craft Brewery's beers are unfiltered. They are a small production company. "We don't do anything to affect the beer," Staskiewicz said. He added, "It's the pure form of beer. It's the freshest beer you can get. The day we carbonate is the same day you can drink it." FCCB has tried

Middle Ages Brewing Company



By AI Dorantes

Middle Ages Brewing got its name years ago. Isaac Rubenstein,Vice President, explained that his parents were Monty Python fans. Years ago when his dad, Marc, turned 40 he received a birthday card. "Welcome to middle ages," the card read with people dressed in period garb doing modern things. Mom, Mary, said, "That's it!" and the name was chosen. Middle Ages just had an anniversary on August 2 with a party in the

park.

Middle Ages was started by Isaac's parents and has been family owned and family run since 1995. They have had 20 years of slow growth; 15% growth annually. They have a low employee turnover rate. About a dozen employees covering administration, retail brewing, and sales. Isaac said, "Everybody feels like family."

Middle Ages uses an English style brew system with an open fermenter designed by Peter Austin, godfather of craft brewing. All beers made at Middle Ages are ales and are all made with open fermentation. Middle Ages been using their initial pitch of yeast since start. It is a unique thing. It is considered a house yeast now.

They bottle about once a week. Their keg beer is "fined" or filtered to make it clear. Middle Ages produces cask beer. Cask beer is not fined or filtered. It is put into the keg, sealed up and is naturally carbonated. Middle Ages makes about 22-23 different types of beers. Some are limited editions or seasonal. Their Syracuse pale ale is their best selling beer. It is available everywhere in and around Syracuse. It is very accessible, very drinkable, and not very hoppy.

This is middle ages first year for pumpkin ale. It will be available at the end of September. The pumpkin beer is based on brown ale and has a malty flavor along with the pumpkin taste.

Jess Reaves, head brewer, said, "The best beer in history is being brewed right now. Tech is so advanced that we have so much control."

Isaac said, "Late Night IPA is my favorite beer right now."

Isaac explained that Middle Ages has a major expansion planned. They are adding an additional 9000 square feet. The whole block used to be

Continued on page 23

a 7 barrel system to brew their beers. Their Good Natured

Blonde Ale and their American Brown Ale are just two of

their year round offerings. They have a Solstine Oat Stout

that is available only on nitro. 95% of Good Nature's beer is

sold as draft on premises throughout 16 different counties.

Fulton Chain from previous.....

a Sealtest ice cream factory. The expansion's additional space will be cold storage along with the addition of some production.

Pints and flights are available for consumption at the Middle Ages' taproom while growlers, bottles and kegs are available to go. Isaac explained that they see a lot of growler sales in taproom.

Eileen Roark, taproom customer said, "I drove all the way from Connecticut for Middle Ages."

Middle Ages Brewing Company might be named after the middle ages but they are not stuck in them. For more information go to: www.middleagesbrewing. com or follow them on Facebook: Middle Ages Brewing Company ■

Good Nature Farm Brewing and Taproom

By AI Dorantes

New York State's first farm brewery, Good nature Brewing and Tap Room, can be found at 8 Broad St, Hamilton, NY 13346. Good Nature is a small, independently owned microbrewery & Tap Room. They handcraft all-natural ales brewed with local ingredients, collaborating with local farmers, artists, & small businesses to celebrate all that our region has to offer. Good Nature is Madison County's first brewery in 200 years according to the Madison County Historical Society. Good Nature's philosophy of brewing "Farm to Glass" beers and sourcing locally as much as possible means

their ales are completely unfiltered and contain no artificial additives or adjuncts. They are as fresh as it gets.

Governor Andrew Cuomo signed The farm Brewing Law in 2012 and it was put into effect January 1, 2013. It was designed to increase demand for locally grown products to further increase economic impact and create new businesses surrounding the brewing industry.

Following the Farm Brewery license beer must be made primarily from locally grown farm products. The schedule for the license is as follows: Until the end of 2018, at least 20% of the hops and 20% of all other ingredients must be grown in New York State. The law changes to no less than 60% of the hops and 60% of all other ingredients must be grown in New York State from January I, 2018 to December 31, 2023, and then again From January I, 2024, no less than 90% of the hops and 90% of all other ingredients must be grown in New York State.

The beer manufactured under these guidelines is designated as "New York State labeled beer." The legislation was modeled after the 1976 "Farm Winery Act," which spurred the growth of wine production in this state, including the creation of 261 farm wineries and tripling the number of wineries. With a farm brewery license brewers do not need an additional permit to serve beer by the glass. Beer by the glass has the highest return for brewers in terms of sales. Farm brewers can also make and serve cider by the glass. Farm breweries are allowed to have five satellite locations where they sell their beer.

As a Farm Brewery, Good Nature is committed to sourcing the ingredients in their beers from New York State Farmers. Good Nature goes a step further by sourcing as locally as possible and working directly with their neighboring farms to source the freshest ingredients possible.

Good Nature Brewing uses



the contents of the pouch as a CO2 barrier. Its functionality, cost, and ecofriendly design was a smart choice for Fulton Chain Craft Brewery.

FCCB has munchies. On holidays and special occasions they grill up burgers and hotdogs. FCCB invites you to bring your own food and picnic in their tasting room or on their beautiful deck. Their homemade soda and water are free for designated drivers.

Rich and Justin carefully picked the location of their brewery and taproom. Old Forge has a great tourist population and great locals. With 30,000 weekenders a summer and over 14,000 snowmobile passes issued, their homework is paying off. FCCB's taproom is open from 11 am to 11 pm. Most breweries close earlier than that. Their trivia night is growing. They have 17 teams and growing.

Fulton Chain Craft Brewery is a dream come true for two friends in the heart of the Adirondacks. Rich Mathy said, "I met Justin at Golden Beach (on Raquet Lake) in 1998. Now I own a business in a place where people work all year to spend one week. It doesn't get better than this." For more information go to: www. fccbrewery.com or follow them on Facebook: Fulton Chain Craft Brewery



Cooperstown Distillery from page 16

No other town would work." He seized the opportunity to marry baseball and alcohol.

Cooperstown Distillery's award winning products include: Bean Ball Bourbon (gets its namesake from the dangerous Beanball pitch -smooth 90 proof with notes of caramel, butterscotch, and smoked toffee finish), Abner Doubleday Double Play Vodka (award winning white wheat vodka in the patented baseball decanter), Classic American Whiskey (handmade whiskey aged 10 months in used American oak bourbon barrels - also in a baseball decanter), Glimmerglass Vodka (made from 100% New York State White Wheat, distilled 6 times, it is mellow without the traditional vodka "burn"), Fenimore Gin (featuring New York State lilac this award winning gin is distilled



with 15 botanicals), Sam Smith's Boatyard Rum (amber rum made from 100% non-GMO sugar cane molasses and aged in their bonded warehouse).

A new product they were packaging is a 90 proof clear called "Cooper's Clear." It is a young, clear whiskey similar to a moonshine. Gene Marra explained the future of Cooperstown Distillery. He said that the business model was built on the patented baseball decanter bottle from day I. From its inception Cooperstown Distillery intended on being a global, international player in the retail spirit world. They have the only baseball decanter on the market and getting it and their bourbon and whiskey into global market is the goal for 2016. Marra said, "We have a great story and a great product; we

have it all!"

Cooperstown Distillery is throwing the alcohol world curveballs. Their hand crafted, award winning spirits are ahead in the count. For more information go to: www.cooperstowndistillery. com or follow them on Facebook: Cooperstown Distillery

20th Anniversary Madison County HOPS FEST





Enjoying the weekend's craft beer sampling were Sara Renfrew and Matt Martino, of Syracuse, pictured, who donned their felt hops headpieces. The pair have been enjoying the Hop Fest for the past five years and said they bought their first hops plants from the festival. Today, they grow hops and brew their own beer.



Also on hand, were Hops Fest royalty, (from left) Hop Fest 2008 Queen Sydney Loftus, executive director of the Madison County Historical Society, Hop Fest 2005 King Norm Dann and Queen Dot Willsey, creators of the Hop Fest.



Good Nature from page 22 _____

They do limited scale bottling. Good Natured Blonde & American Brown Ale are available in bottle

Carrie Blackmore said, "We are seeing positive growth. Before the farm brewing law there were only 16 acres of hops and no malt houses and now there are over 200 acres of hops and several malt houses in New York State."

Good Nature Brewing has expansion plans. The plan includes a new brewery, tasting room and outdoor beer garden. An existing building will be renovated for use as warehouse and office space. The expansion project will immediately create an additional 16 full-time jobs as well as a number of part-time, temporary, and seasonal positions ranging from production, packaging and warehouse, to lab work, research, and sales and marketing. A Beer Institute study indicates that a single new brewery job supports 45 other jobs.

Good Nature focuses on both wholesale and retail sales

with each making up 50% of their revenue. Interestingly, their tap room makes up 1/3 of their volume. The tap room has 19 taps. 2 of the taps are nitro plus they have 2 cask engines. Cask ale is unfiltered and unpasteurized beer which is conditioned and served from a cask without additional nitrogen or carbon dioxide carbonation. Cask ales are served with a hand pump. With cask engines you are literally pulling beer.

Good Nature rotates the beers on tap in their taproom. They have something hoppy, something dark, and then it switches. They have 5 or 6 full time beer tenders who will fill growlers, glasses, and flights. The beer tenders are Good Nature ambassadors

Carrie Blackmore said about the taproom, "We want everybody to come to the taproom; students, locals, tourists"

The Good Nature Taproom has a mug club. There are 50

spots available per year. Members get a special mug which gets them 20 ounces of beer for the price of a pint. Among a wide range of benefits members get a free mug of new releases.

Ken Herold, mug club member, said, "The taproom is a community hang out. Craft beer, craft music and craft friends."

The Good Nature Taproom has live music once a week. Every other Thursday is jazz; cask and Jazz. It has a big professor following the local collages.

Carrie Blackmore said, "It's a fun time to be in this world; the world of craft brewing." For more information about Good Nature Farm Brewing and Taproom go to: www. goodnaturebrewing.com or follow them on Facebook: Good Nature Brewing ■

Hops on deck at Harvest Moon Cidery



Matthew Critz and son Patrick sampling their award winning Heritage Hops cider behind the bar of Harvest Moon Cidery.

By Carly Proulx

Tis the season for the Critz Farm's family in Cazenovia, NY to deliver the fruits of their farms long labor. Stretching 325 acres the farm sits a few miles south of scenic route 20 in Madison county. Protected through the NYS Farmland Protection Program is most of the land on Critz farms, forever sworn to be development free, and obtainable for agricultural needs only. The farm, both functional and family friendly has received the NYS Agrotourism business of the

year award. And on this farm there lies a special place called Harvest Moon Cidery, where eventually they reap what they sow, and what they sow is all kinds of apple seeds.

Matthew and Juanita Critz bought the farm, and the home that guarded it back in 1985.

After graduating from the College of Environmental Science and Forestry (ESF) in Syracuse Matthew got his start at a big family farm in the ADK which planted and sold Christmas trees.

Nearby at ESF he'd grow fond of, and recognize Cazenovia as an agriculturally inclined terrain. Matthew wanted to farm for himself. and wife Juanita was right there with him. First things first if you're going to be a tree farm you've got to plant trees. Next thing you know somebody is asking for pumpkins, and you're planting pumpkins. You turn around and somebody else mentions hayrides. And before you know it everybody is hungry, craving apples, apple cider, and cider doughnuts. "We're farmers at heart," confesses Matthew, and so was left with little choice when it came to expanding the farm and utilizing the acreage to give the people what they want. It just so happened people liked the hard stuff as much if not more than the sweet.

In 2005 Critz farms would plant their first apple trees, and begin their first harvest in 2007. If you know anything about making good cider, than you know it takes more than a few tries to get it right. Using different apple blends and yeast combinations it took about thee years of trial and error before they were ready to

graduate from the "green room'' to the stage of the Harvest Moon Cidery (HMC) in 2011. In order to keep up their supply the sweet cider is pressed on the Mill's very own antique four screw press. Acquiring the 48'' × 48'' Boomer & Boschert in 2006, handmade in Syracuse NY circa the 1890's Critz farms has made a stalwart effort in mimicking the cider making process of a 100 years ago. They've since maintained its vital organs with renovations, using extreme care to restore it tooth and nail to its old authentic self. The motion of this contraption can be seen, as well as the orchestra of sounds by the belts and gears heard on site by visitors passing through. From farm to table, or rather from orchard to press it's quite something to behold the apples being pressed as they were pressed long ago, on an antique rack and cloth press.

Matthew tells me he follows a six month aging process to achieve the preferred flavor profiles for the hard cider, and that the cider is made in small batches to ensure a satisfactory product to follow and aging process. Now up to 11 different ciders on tap HMC, after years of planning, executing, and reinventing, according to many a taste bud, and many an international wine competition they've nailed it. "It's half art, and half science." Matt divulges. Keeping the business in the family didn't take much persuasion on Matthews part, as his youngest son Patrick was passed down the farmer gene, and is a main asset to the farm and its upkeep. And believe you me a farmers work is never done, especially when you open your doors to thousands. Though there wasn't a cider I didn't like, my favorite one was a hoppy cider. For all you hops lovers out there HMC is one of the first to age a cider with Hops, presenting their award winning Heritage Hops cider. It's hard to believe no one thought of this sooner, as the combination is perfection. You can purchase both bottles and growlers at the cidery, take them home or drink them while digesting the gorgeous view right there on the cidery's patio, along with sampling or

the pressing, fermentation,

buying it by the glass in the HMC tasting room.

Speaking of hops did I mention HMC is putting in their very own hop yard? If you haven't guessed why it's because you don't have beer on the brain. That's right folks, very soon HMC will be brewing their own craft beer with 70% of the malt coming from the barley being grown right here on the farm, and providing a great alternate crop for their up and coming 4 acre hop yard. The plan is to brew beers that will highlight what is being grown at Critz farms, accent the positive, and you betcha there is a plentiful bounty for these spot lights to shine down on. Critz farms is open in the Fall, and early Spring for private tastings, tours, and farm special events such as their annual Blueberry Jam, and Fall Celebration. You can find out more information at www.harvestmooncidery. com, as Critz farms has a good listening ear to stay keen on what people want. Proof is in the brew, and if their beer is made with as much TLC and gusto as their cider I can imagine the results are well worth the wait!

Sammy and Annie Foods the Store and Cafe by Al Dorantes

When a store and cafe is named after its owner's grandfather and grandmother you know its roots are firmly planted in tradition and family. That is just what Christopher Giruzzi did. Chris named his business after his grandmother and grandfather who passed away 30 and 27 years ago respectively. Chris is using their recipes and serving fresh cooked meals and Italian cookies and "pusties." Sammy and Annie Foods the Store and Cafe is open Monday through Friday from 8am-4pm. From 8am until 11am they serve breakfast and from 11am until 2pm lunch is served.

It all began in the spring of 2007. Chris submitted one of his recipes to the Food Network's Ultimate Recipe Showdown. The recipe made it to the semi finals. Chris thought, "Maybe I should be in the food business." Chris started with green chili starter, red chili starter, tomato sauce, green tomato pickles, and fennel citrus bbq sauce. He has added riggies starter, Bolognese starter, and a spicy sweet bbq all made at his state inspected kitchen facility in Barneveld.

Cookies are a big part of Sammy and Annie Foods Store & Cafe's business. In 2014 one day's orders alone was for 63 lbs of Christmas cookies. That's a lot of cookies for a 2nd year shop. Last year saw a significant increase in cookie sales for Sammy and Annie Foods Store & Café from Christmas of year 1 to year 2. They offer 14-16 different cookies at Christmas time. The list opens around thanksgiving give or take a few days and they cut off a week before Christmas. The cookies are always fresh never frozen; this ensures quality. Sammy and Annie Foods Store & Cafe has 10 types of cookies plus chocolate and vanilla "pusties" for you to choose from during the regular season.

Sammy and Annie Foods Store & Cafe is not just pastries.

Chris explained, "We have locally sourced goods from local farms. We're like a farmers market that is open all year long." They have milk, maple syrup, honey, cheese, butter, and meats from local producers. Additionally, breakfast and lunch are made with these local products. When you order scrambled eggs you will be getting farm fresh eggs from MAWS farm in Newport. The butter they use in their recipes comes from Kriemhild Dairy in Hamilton and the milk is from Stoltzfus Family Dairy.

All the farmers market type goods in the store started with consignment with a monthly fee for shelf space. In April of 2015 Chris began switching to a wholesale approach. Now Chris is taking the risk to keep all the different local products on the shelves. Sammy and Annie Foods Store & Cafe is seeing a great deal of traffic from farmers market customers because they stock the same types of products.

The coming months will see Sammy and Annie Foods the Store and Cafe increase their handmade pasta offerings. They are also pleased to announce that their bake-at-home pizzas are back. The big, 13×18 " sheet pizzas are available in plain, garlic & tomato pie and are a quick dinner option for the family on the go or even just a late night snack.

Sammy and Annie Foods the Store and Cafe is 100% accessible. There is a handicapped spot right outside the front door and they offer parking in their exclusive parking lot. This is good because Chris suffers from Osteogenesis Imperfecta. Osteogenesis Imperfecta is a genetic bone disorder characterized by fragile bones that break easily. It is also known as "brittle bone disease." Osteogenesis Imperfecta has not stopped Chris. He is a culinary powerhouse.



Grilled to order Turkey Burger with a side of Italian Potato Salad.

Chris explained that Sammy and Annie Foods the Store and Cafe goes through all the trials and tribulations of running a business. One of the most important things for them is their consistent branding. Chris' mom and coworker, Annette Giruzzi said, "He's the brains and I'm the brawn."

What started with pickled green tomatoes has expanded into a full-fledged cafe. Chris has many ideas so keep an eye out for the Sammy and Annie Foods logo popping up on various products in the future. Stop in to Sammy and Annie Foods the Store and Cafe at 717 Bleecker Street in Utica. For more information go to: www.sammyandanniefoods.com or follow them on Facebook: Sammy and Annie Foods the Store and Cafe

How to fend off a fruit fly invasion



TERRO® Fruit Fly traps can help homeowners eliminate potentially problematic fruit fly infestations in a matter of days.

(MS) — Homeowners who have dealt with insect infestations know that even the smallest critters can make for formidable foes. A single insect might not seem like a substantial problem, but such uninvited guests have a tendency to multiply, quickly becoming a problem for less proactive homeowners.

Such is the case with fruit flies. Though small in stature, fruit flies can prove a pesky, food-contaminating nuisance. As their name implies, fruit flies are attracted to ripening fruits, which serve as a food source and a breeding ground. Fruit flies also breed around garbage disposals, drains and garbage cans while facilitating the transmission of bacteria that can prove harmful to human health. Fortunately, homeown-

ers can employ a combination of strategies to fend off fruit fly infestations before they take root.

• Locate and eliminate potential breeding grounds. Fruit flies are seen swarming around trash cans and areas where food has been left out. According to TERRO®, an industry leader in DIY pest control products, fruit fly populations tend to be greatest during the summer and fall months, when they infest fruits during the harvest season. Pay particular attention to trash containers during these times of year, discarding trash more frequently if necessary and making sure all trash can lids are tightly closed. In addition, place ripened fruits and vegetables in the refrigerator during these times of year.



multiply. Fermenting fruit or moist organic debris is necessary to complete the fruit fly life cycle.TERRO® Fruit Fly Traps, which last 30 days, employ a non-toxic, food-based liquid lure to attract and trap fruit flies. Once inside, fruit flies cannot escape, eliminating their chance to breed and multiply. Before placing traps, pay attention to where fruit flies tend to be most problematic and place the apple-shaped traps in those areas.

"The key to successful elimination of fruit flies is to locate their breeding source and place the TERRO® Fruit Fly Trap nearby," says TERRO® Director of Research Stew Clark."Look for fruit fly sources in areas where unrefrigerated fruits and vegetables are stored, near garbage cans and recycling bins."

Once you identify potential breeding grounds, activate the apple-shaped trap by pulling the leaf-like lid from its base and pouring the liquid lure into the vapor chamber. Keep the lid open while the trap is in use, and you should notice a significant decrease in the number of fruit flies within a few days.

• Keep a clean home. Clean homes, and tidy kitchens in particular, are less likely to be overcome with fruit fly infestations. After cooking meals, be sure to clean all surfaces with which food has come in contact. Clean any spilled drinks, since sweet and sticky beverages like soda and wine lure fruit flies. It's also important to keep cleaning materials, such as mops and drains, clean, since fruit flies can continue to breed in soiled mops and dirty drains.

Though small in stature, fruit flies can prove harmful to human health, spreading bacteria while also serving as a pesky nuisance. But while many might

5 signs your home insulation is not working



(MS) — Some insulations can lose performance over time, sustain damage or simply no longer meet updated building codes. It's an issue that can be costly, because if your home's insulation isn't doing its job, you could be wasting money and resources

You don't have to be a trained professional to know you have a problem. Here

are several signs that your insulation is lacking:

I. Energy bills — High energy bills are the biggest red flag, especially relative to the size, age or condition of the home. If you have a run-away energy bill, your insulation may need to be upgraded. This can be the case, even in a newer home.

2. Drafts — Do you need to put on a sweater even with the heat on, or does your air conditioner run incessantly without making enough of a difference? That's a sign of a deficiency in your building envelope.

3. Inconsistent temperatures — Is it warm in one room, but cold in another? Are your walls or interior closets cold to the touch? It's possible that while your whole home may not need attention, certain rooms may need to be addressed.

4. Condition of insulating materials — Consider the age of your insulation. Would it stand up to today's building codes? Is it in good shape or is it crumbly? If your insulation has degraded or isn't performing, it's time for an upgrade. But be careful, as certain types of older insulation, such as Vermiculite insulation, may contain asbestos. If you're unsure, do not disturb it and hire a professional to conduct testing and/or removal. This should not be a do-it-yourself job.

5. You detect pests and/or moisture — Insulation and your building envelope

can be compromised by the presence of pests. Moisture is an even bigger obstacle to optimal thermal performance, as some types of insulation can sag or collapse when damp, leaving voids and causing air to flow in and out of the building envelope.

While some solutions may be more complicated. requiring the opening of the existing wall cavities, others can be addressed more easily. The best way to improve thermal performance and increase energy efficiency is to upgrade attic insulation. Laying Comfortbatt insulation over existing material to achieve a minimum depth of 16 inches, or an R-value of R50, is a simple DIY project that can generate immediate results. To fully assess your home and explore remediation solutions, consider hiring a professional home energy auditor to evaluate your home's energy performance. Even in a new home, the results may be surprising.

see fruit flies as an inevitable side effect of warmer weather, these uninvited guests can be quickly and easily eliminated. More information about TERRO® Fruit Fly Traps is available at www.terro.com.







www.villageflorals.net • Cyndi Lacelle



3 Main Street, Whitesboro, NY 13492 EMAIL: mikesfloorstore@gmail.com Why pay more come to Mike's Floor Store



www.thehearthshopcny.com

Mike's Floor Store

-become a part of their flooring family

By AI Dorantes

Mike's Floor Store, located at 3 Main Street in Whitesboro is your one stop shopping spot for all your flooring needs. Owner Michael SanFilippo said with a chuckle, "Anything to do with flooring we have it."

Mike's Floor Store is locally-owned and operated by Michael SanFilippo. Mike has over 28 years of experience as an owner and installer in the flooring industry. He was taught his trade many years ago by his father, Salvatore SanFilippo, who owned MAD Installers. Mike has been in the flooring business since 1987. He bought into his first store in 1991. In 2011 Mike's Floor Store opened. The new store was like a fresh start for Mike. At the helm of his

own ship, all the decisions were his. He explained that he loves the hustle. He said, "I pride myself on being honest and fair. I might not always be the least expensive but I make sure to

give you the most for your money.'' Mike thrives on honesty

and treating people right. Mike will even install if you bought the material elsewhere. He is not afraid of that situation. The installers at Mike's Floor Store work to Mike's standards and those standards are set very high. With a hometown feel, Mike's Floor Store is a place where customers come first. Mike prides himself on high standards, quality installations, and an extensive product line.

These things combine to offer customers a myriad of choices to make your home or business beautiful. Mike's Floor Store can help you if you need assistance with design, choosing colors, or products. Loretta Meola, a longstanding member of the Mike's Floor Store team, has years of experience and can assist you in making the perfect choice for your home or business.

Mike's Floor Store can cater to all your hardwood, vinyl, carpets, ceramics, and other floor covering needs. Whether it is planks, sheets, or tiles, Mike has you covered with a wide variety of patterns and styles many of which are scratch-resistant and easy to maintain. With high-quality products, at discount prices,



sourced directly from the manufacturer, Mike's Floor Store can pass on savings to the customer. Mike's Floor Store sells top-quality brands and is a registered Tarkett, Mohawk Carpet, Shaw Industries Inc. Carpet, Kraus USA, and Alloc Laminate distributors. Mike explained that LVT (Luxury Vinyl Tiles) are a hot trend at the moment.

What exactly is LVT? The flooring world has always used vinyl tiles. LVT employs 3D printing technology to add depth and realism,

durability, with a high performance wearlayer to a vinyl tile product. LVT offers the option of a less permanent floor than wood or ceramic tile, especially with the growing popularity of floating floors. LVT can also be purchased as plank or tiles with high end realistic 3D visuals that can be grouted which resembles tile. This type of LVT mimics ceramic and stone without the use of backer board and thinset. LVT is one of the fastest growing market segments with double digit growth in 2014.

Mike's Floor Store does more than flooring. They are expertly trained in design and remodeling and can help you choose the right products and service optimizing your budget. Once you

visit Mike's showroom you are not just another customer; you become a part of their flooring family.

Mike believes in family. He treats his whole community like family and he gives back. Mike's Floor Store makes a lot of donations back to Whitesboro. He donated

and installed carpet and linoleum in the children's fire prevention smoke house. Mike said, "If we could keep everything local, the box stores have enough, we'd all be better off."

Stop into Mike's Floor Store and find out how they can help with all your floor covering needs. From design to the final installation Mike SanFilippo has you covered. For more information go to www. mikesfloorstore.com

How to create extra space for guests



Invest in a sofa bed and you will always have an extra spot for overnight quests to use.

Homeowners who enjoy entertaining frequently sometimes host overnight guests. While many hosts and hostesses have spare bedrooms for overnight or long-term guests, many others do not. But those among the latter group willing to get a little creative can find more places for overnight guests to rest their heads.

• Sofa: Living room or den sofas can double as bedding for overnight guests. As a short-term solution, a night will make guests more comfortable. If your living room or family room has a door that can be closed, this will help create more privacy for guests.

• Convertible bed: Marketed frequently under the brand name Murphy Bed, convertible beds can incorporate sleeping options into rooms with limited space. This furniture essentially is a bed that folds vertically or horizontally into a frame.

When closed, the bed can look like a decorative storage closet or armoire. Some convertible beds come with bookcase accessories to expand storage space and also make the piece look like a more cohesive unit. Designers also have experimented with these beds, and some transform from a desk or even from a low-lying bookshelf or bench into a bed.

• Sofa bed or chair: Sofa beds and chairs have a foldout bed nestled beneath their cushions. Depending on the size of the couch, a twin, full or queen-sized bed may be housed within. Sofa beds vary in regard to their comfort levels, so prospective hosts should investigate their options to ensure guests have the most comfortable sleeping situations possible. A bed in a couch can turn an office or living space into a guest sanctuary in a matter of minutes. In addition, some sofa beds also have extra space built within for storing blankets and pillows. Many popular furniture retailers

offer couch brands that can be equipped with a bed. And if space is especially tight, consider a convertible chair that has a twin-sized bed tucked away.

• Bunk beds: Bunk beds may seem like child's play, but they make great use of vertical space. Share a kid's room with your son or daughter and let the guest take your own bedroom.

Otherwise, equip a home office with bunk beds and have two more sleeping spaces available.

Accommodating guests when you don't have a guest bedroom can take some creativity, but those willing to think outside the box can find options that don't compromise guests' comfort.



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or two on the couch can be comfortable enough. Be sure to cover the sofa with freshly laundered sheets and provide those amenities one would expect in a guest space. Access to a television, a reading lamp, a fan for some white noise and a table on which to place a phone or alarm clock are helpful to have. Such items

Consider moisture issues

(MS) — By Scott McGillivray

We insulate our homes primarily to keep them warm in the winter and cool in the summer. As a result, most of us evaluate insulation based on its thermal properties, which is definitely important to consider. However, there is another aspect of wall and ceiling insulation that should be considered before making a final decision, and that's moisture. If you choose the wrong insulation, moisture can seriously damage the long-term performance of the insulation, drastically reducing the benefits it offers to your home.

Although wall and ceiling cavities may be out of sight after a home is built, they are very important spaces in residential construction and remodeling projects. They play a critical role in managing the interior temperature, noise level, air-flow and mold levels. It is important that the insulation in the walls and ceilings works just as well years after installation as it does the day after the project is completed. This means that the insulation needs to stay consistent over time — any sagging, compressing or rotting will compromise the safety and comfort of your home.

To combat these potential problems, look for insulation that does not absorb water,

but repels it. Stone wool insulation, like that produced by Roxul, is a good choice. Water-resistance is important year-round, but especially in summer, when humidity levels rise, and in spring and fall, when rain and moisture levels can increase dramatically. It's vital that your insulation won't compress or sag within the wall or ceiling cavity, because when insulation materials compress and sag, they leave gaps, compromising the thermal performance of the wall. Cold, heat and sound can pass through much more easily, creating a living space that's less comfortable and more expensive to heat and cool.

Another important consideration when choosing insulation is mold resistance. Materials that resist mold growth, like stone wool, are essential to the health of your home and family. Because mold feeds on organic matter, selecting an insulation that is composed of nonorganic matter is ideal to prevent rot.

Keeping moisture and mold at bay with a quality insulation will contribute to a safer indoor environment and provide energy savings and comfort benefits that can last for the lifetime of a home.

Scott McGillivray is the award-winning TV host, a full-time real estate investor, contractor, author, and educator. Follow him on Twitter @smcgillivray.

History in Your Backyard

Approximately 2 miles north of Jordanville, NY on route 167, along a sweeping curve in the road you will find a squat stone monument that marks the location of the settlement that was known as Andrustown and the massacre that destroyed the town. Most people have never heard of Andrustown let alone of the massacre that wiped it off the map. Andrustown was located in the highlands about eight miles south of the Mohawk River near the headwaters of what is now Fulmer Creek. During the French and Indian War when Palatine Village (Herkimer) was destroyed, Andrustown went unscathed because it was off the beaten path. During the Revolutionary War, Andrustown was not as fortunate.

Andrustown was established in 1739 when a surgeon in the British



Army purchased 20,000 acres of land in the hills several miles south of Little Falls. His name was Henderson and the farming community that developed there was appropriately called Hendersontown. Because most of the families that settled there were Palatines, the English name was gradually corrupted in German to: Andrea's Town, Andreastown, Andriestown, or Andrustown.

Andrustown was not a village where homes were concentrated in one area. The settlement was instead made up of widely-separated farmsteads that were located in the valleys and on hillsides at the headwaters of what is now Fulmer Creek. By 1776 Andrustown was tied religiously, culturally, and economically to German Flatts. The minister from Fort Herkimer Church traveled the winding road into the

hills to bring the word of God to such families as Grimm (Crim), Stauring (Staring) Osterhout, Frank, Moyer (Hoyer, Hawyer), Bell, and Lepper. These farm families lived in comfortable frame houses and stored grain in spacious barns and

sheds. Andrustown men served in the militia that stopped the British and Iroquois at Oriskany in August 1777. The fields produced wheat, hay, and livestock, some of which was destined for



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the Continental Army.

tlements on the north side of the Mohawk River left the citizens of Andrustown with a feeling of apprehension. They knew it was only a matter of time before they were attacked. In an effort to avoid an attack they moved down into the valley where



Fort Herkimer provided protection from Tory and Indian raiding parties. From time to time they

returned to their farms to plant and harvest crops, sometimes with a military escort. On July 18, 1778 there was no escort for the handful of residents working the fields.

At the time Joseph Brant, who command-

ed a large raiding party in the area, ordered a troop of Tories and Indians to destroy Andrustown.

Adam Bell, son of Frederick Bell, Jr. recounted the massacre when he was 80 years old. Bell who was born in Andrustown in 1773 retold the event to Jeptha R. Simms in 1852. The startling events of the day in Bell's words, "In July, 1778, Stauring, Leppard, Hawyer and the two Bells, father and son, went to Andreastown to secure some hay, prepared to stay several days. At this time Fred Bell, Sen., was an old man and a widower, but

the wife of the younger Bell, with the wives of Stauring and Hawyer joined the party to cook for them, and render such aid as they could. With the workers were two boys, one a son of Stauring, then in his teens, and Richard, a son of Fred Bell Jun., some eight years of age. Just after breakfast on the morning of the 18th,

g of the 18th, when the men were engaged in their pursuit, a party of Indians with several Tories, one of whom, some say Capt. Caldwell, led them, appeared suddenly in the settlement. The

Bells, father and son, chanced to be near their dwelling, and as the Indians approached it, the latter who had

IN MEMORY OF THE BRAVE PATRIOTS WHO SUFFERED AND DIED IN THE MASSAORE OF ANDRUSTOWN IN THIS VICINITY ON JULY 18,1778 THIS TABLET IS ERECTED BY THE DESCENDANTS OF THE SEVEN FAMILIES FORMING THE FIRST SETTLEMENT BELL, CRIM, FRANK, HOYER, LEPPER, OSTERHOUT, STAURING, UNDER THE AUSPICES OF HERDERSON CHAPTER THORE THE AUSPICES OF HERDERSON CHAPTER THORE THE AUSPICES OF HERDERSON CHAPTER

> often said he would not be taken alive, ran into the house and was shot through a window while in the act of taking down his gun from a pair of brackets. His father, who was arrested near the door, was ordered to catch a grey horse, owned by the Bells, which was in a field near and told that his life should be spared if he got it; but as he was climbing a fence into the field, he was shot down and there scalped—the enemy, no doubt, fearing to trust him any distance from them.

The firing at Bell's seasonably alarmed the three men at work

some distance off, and they fled and escaped to Fort Herkimer. The enemy arrived at Stauring's dwelling too soon after the firing for any of the inmates to escape, but young Stauring in attempting to do so, was shot down at a little distance from the house and killed, while the Bell boy was made a prisoner. The women were preparing to make bread when the surprise came, and young Stauring had been providing oven-wood. No indignity was offered the women, if we except their being divested of several articles of clothing, ere they fled from this terrible scene. This war party as was subsequently learned, was sent thither by Brant , who was then in the vicinity of the Little lakes only a few miles distance, with a large force; being instructed by him before it left

camp, not to kill or capture any women at that place; and having secured what plunder they could, such as eatables, clothing, guns and three reeking scalps, the destructives reduced all the dwellings in the settlement to ashes, and with their little prisoner—who was compelled to witness the conflagration of his birth place, in which was the body of his father, they soon retired.

A party of soldiers from Fort Herkimer, accompanied by several citizens of that locality, went to Andreastown the day after the misfortunes and buried the remains of the elder Bell and young Stauring. The bones of Frederick Bell, Jun., were taken from the ashes and buried some time after."

Frontiersmen of New York – Simms – 1883

The fields of Andrustown were eventually planted, farmed, and harvested again after the war. The community of Andrustown was gone forever though. Only a couple of historic markers note the location.

September 25, 2015 • 29

Tours By Design offers national parks travel presentation

HINCKLEY - The public is invited to a free Travel Presentation on October 13 to hear about an upcoming National Parks Tour.

Local tour company, Tours By Design, is working with Mayflower Tours of Illinois to present the program. The two companies are promoting a nine-day fly-and-drive tour to Yellowstone National Park, Mt. Rushmore and Grand Teton National Park.

The free Presentation begins at 5:30pm on Tuesday, October 13 at the Utica Elks Lodge, 1315 Champlin Avenue, Utica. Light refreshments and special offers are available to those attending the travel show. The program is free but please RSVP by calling Carol Hamlin Buczek at 831-3052 or I-877-454-0927 between 9am and 5pm weekdays.

Buczek is the President and Owner of Tours By Design. "2016 marks the 100th anniversary of the National Park Service so it's a great time to plan this trip. Also Mayflower Tours is celebrating the Centennial by making a donation to Tourism Cares and its works with the National Parks for

each National Park traveler in 2016" says Buczek.

The nine-day tour package includes an open-air jeep tour through Custer State Park to view the herds of American bison; Black Hills touring including Crazy Horse Memorial; the amazing inspirational lighting ceremony at Mt. Rushmore National Memorial; a tour of historic Deadwood, South Dakota including legendary Boot Hill Cemetery; awe-inspiring Devils Tower National Monument; Buffalo Bill Historical Center in Cody; 2 nights in Yellowstone National Park; Snake River float trip through Grand Teton National Park; 2 nights in Jackson Hole; and Salt Lake City touring. Round trip air from Syracuse is optional or travelers can make their own flight arrangement.

Buczek encourages anyone interested to attend the travel show as savings up to \$100.00 per person are offered to those in attendance. "I also want those travelers who are signed up on one of our public tours that day to know that they will still be eligible for the discount even though they won't be able to attend the presentation," says Buczek.

Around the Neighborhood



"Their tour director on the bus on October 13 will have details for those travelers so they don't miss out on the savings." 🔳

Independence Party Endorses Chris Farber for Herkimer County Sheriff

HERKIMER, NY, -- The Independence Party of New York State has endorsed Herkimer County Sheriff Chris Farber. The Independence Party is the third largest political party in New York state, as well as in Herkimer County

"The Independence Party proudly endorses Sheriff Chris Farber as he seeks his fourth consecutive term as Herkimer County



"He is an outstanding Sheriff and represents what a Sheriff should be; fair, honest and trustworthy. His experience overseeing the Herkimer County Sheriff's Department, as well as his business and judicial experience are an asset." "Proudly, we endorse Sheriff Chris Farber

Sheriff'' state Chairman Frank MacKay said.

as Herkimer County Sheriff", said state Inde-

pendence Party Vice Chairman Tom Connolly. "He cares deeply about his community. Not only has he lived and worked in Herkimer County his whole life, he has always been an active member in that community. He believes in giving back to the community that supports him. He exemplifies what a true leader should be."

"It is an honor to have the support, once

Larry and Edye Bonnani of Ransom Hill Garlic Farm were displaying their award winning garlic... blue ribbons in both 2014 and 2015 NYS FAIR,

at the Mohawk Valley Garlic

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again, of the Independence Party", Farber said. "I will continue to work as hard as I have in the past. I run the Sheriff's Department as if it was a business. I have met payroll as a small business owner, made tough decisions as a town judge for 20 years, and lead the county's law enforcement agency as Sheriff; it would be a privilege and an honor to continue to do so."





Nicollette of Natural Stone Jewelry by Nicollette was one of the many vendors at the Mohawk Vallev Garlic and Herb Festival on September 12th in Little Falls. She was displaying her hand made jewelry. A portion of every sale is donated to the Northeast Kidney Foundation. Find her on Facebook: facebook. com/jewelrybynicollette.



The Greater Utica Chamber of Commerce held its annual Business Expo on Wednesday, September 16th at the Utica Aud. On hand were David Duerr and Theresa Rockwell from Empower Federal Credit Union. The Aud was filled with many local businesses displaying their wares and services. A great annual event to showcase our area businesses.

m Gir

Farm Girl Vinegars was sampling and selling their many artisan blends of their cider vinegar. Here owner and inspiration for the Farm Girl brand, Laurie Schmitt of Sunnycrest Orchards in Sharon Springs takes a few seconds to pose for us. Her stand was bustling with customers all day long. Be sure to visit them on Facebook: facebook.com/Sunnycrest-Orchards-Farm-Market-and-Greenhouses



EDITOR magazine was also on hand for the annual Business Expo held Wednesday, September 16th at the Utica Aud. Pictured here are two of our sales representatives Matt Stanley, (L) and Fred Mang.

The Utica Music and Arts Fest was in full swing over the weekend of September 11-12 with hundreds of great musical acts in town performing live in many local venues across our great area. The Owner and creator of ADK Bloody Mary Tonic, Christine Marquis-Day (R), and Mary Fontana were on hand at 315 Bar BQ and Brew with their fabulous bloody Mary mix. Find her on Facebook: facebook.com/ADK-**BLOODYMARYTONIC**

"Peckulating" Chickens

By Terry Berkson

The hens I finally found in late spring have been laying

prolifically. I was feeding them mash but they were scattering it around the coop and yard so I switched



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Call Charity at the EDITOR office today! 219 N Prospect Street • Herkimer 315.985.9133 email: editor.leepub@amail.com to pellets that for the most part stay in the feed pail. Good egg production continued but I noticed that feathers were missing from the necks, breasts and rear ends of some of the birds. It wasn't Romeo the rooster. He's been a gentle sweetheart. The girls seemed to be pulling each others feathers out----not all of them, just a few. One in particular was missing more feathers than the others. I assumed she was at the bottom of the proverbial pecking order. I didn't think the feather pulling was due to a lack of protein because the feed I was using had a high protein content. Also, allowed to free range, the birds had access to worms, bugs and greens that aid in providing them with a well balanced diet.

The feather pulling continued and I began to think that maybe it had something to do with the pecking instinct. When feeding them mash my chickens were doing a lot more pecking. I would

Does the thought of roaming through an old mansion in the dark in search of ghosts tickle your fancy?



Then join us on October 3rd for our 5th annual **Night of Shadows Paranormal Investigation** at the Farnam Mansion with the NY Shadow Chasers

The event starts at **6pm** with a book signing with paranormal authors, psychic readings, and Gothic jewelry boutique. The paranormal investigation starts at **7pm** and carries on until around midnight. The latest in high-tech equipment will be supplied (at no extra charge) by the Shadow Chasers, or feel free to bring your own.

Adult admission to the investigation is only \$35.00/person with proceeds to benefit the Livestrong Foundation and the Farnam Mansion Restoration Project.

This event will be limited to 20 people,

so order your tickets in advance before they are sold out. Event location: Farnam Mansion, 302 Main Street (corner of Stone), Oneida, NY 13421 **Website: http://collinwoodinn.webs.com** guess that it takes at least ten pecks of laying mash to consume the equivalent of one laying pellet. The birds were eating the same amount of food but doing a lot less pecking to satisfy their hunger. My theory was that they were taking excess pecking energy out on each other. When I bounced the idea off of my wife Alice, she looked at me sideways. I tried using mash again but the result wasn't dramatic enough to confirm my theory.

I took a look on Youtube where there was an English lady holding a half bald chicken and touting some blue liquid in a spray bottle that she warned "Don't be down wind of the spray when you use it." I was sure that she meant that the stuff stinks. The use of pine tar applied to the plucked area was also recommended but I couldn't find it in town or even at stores down in the Mohawk Valley. A smell that chickens don't like was possibly the answer. So, what foul smelling chemical did I have around the farm to use? Everyone knows that smell is a skunk's main defense. Sometimes when we pass a flattened skunk on the road Alice says that the remains smell like coffee. I have to agree. So, it follows that most animals would be repelled by something that smelled like coffee. There was a can of extra strong demitasse coffee that I pictured sitting in the kitchen closet. Alice loves the jet black brew, sipped out of these little doll house cups, after an Italian meal. Whenever she goes down to the city she brings back a can of her special coffee that she rarely offers to me. No problem, I don't often drink the stuff because the strong caffeine keeps me up at night. I didn't think she'd notice if I borrowed a few scoops but unfortunately the can was almost empty. Pressured by the pecking problem I mixed most of the remaining black grounds into a small jar of petroleum jelly so that when applied it would stick to my chickens. Then I went out to the coop and one by one caught the birds that had feathers missing and covered the bald spots with my caffeinated concoction. The mixture seemed to



work because for the next few days I didn't notice any newly plucked areas. When my repellent wore off and I had to catch the birds for another application, the round-up proved to be much more difficult than I expected. Before I greased like The Road Runner with me in hot pursuit. I finally had to give up on catching her. By the time I caught and greased all the others I was exhausted. At night, when she was roosting in the coop was when I got hold of the one that got



them, the girls would be waltzing around the yard. Now they were doing a jitterbug and it was much more difficult to bag them. When Alice saw me chasing after one she commented, "You're slowing down. You did a lot better rounding them up the first time."

I couldn't tell her what I was thinking but I was pretty sure the birds had absorbed the strong caffeine from her beloved coffee that I had mixed into the repellent. Now, the chickens seemed supercharged on high test--especially the hen with the most feathers missing which revealed more exposed skin. She was scooting around away. I was just about out of the stimulating salve but I wasn't about to pilfer any more of Alice's after-a-goodmeal demitasse. One thing I knew, the coffee for my next mixture would definitely be decaf.

When I entered the kitchen the other night Alice was just turning away from the closet that held the nearly empty can of her coveted coffee. "What are you making for supper?" I asked.

She thought for a moment and then to my alarm answered, "I think I'll make some chicken cacciatore!"

BOOMERANG

By Joan O. Scharf

After renting for two seasons, Harriet and George Trembley bought their dream condo winter residence in Delray Beach, Florida, and Harriet, even more than George was thrilled with the decision.

Married thirty-five, she felt like a bride selecting all new furnishings. Harriet thrived on neatness and orderliness. Her motto was the old cliché,"A place for everything and everything in its place." She delighted in choosing an elegant shell pattern dinnerware set in shades of blue and she stacked them in the cupboard with pleasure. None of the rims were chipped. The new glasses lined up perfectly on the shelf and they all matched, with not an odd sized super hero jelly jar glass among them. The guest room linens had a palm tree motif, and the thick cream-colored towels along with an expensive bathroom shower curtain were carefully picked out to coordinate.

She and George deliberated over paint samples, and each piece of furniture was carefully evaluated for the perfect look. By the end of the season, the condo was essentially complete, and they left their lovely winter place with some reluctance, to return home to upstate New York for the summer.

It was a warm September day in the suburbs of Syracuse, and Harriet smiled to herself as she reached for the clothespins holding the sheet. She loved the smell of clean wind dried clothes. It was one thing she would miss in condo living, but she was already dreaming of the meticulously decorated place awaiting them in Delray Beach.

"Hey, Mom. What's up?"

"Wally! You startled me. I almost dropped Dad's shirt. Any luck today?"

Wally frowned and sat down on the back porch steps. "Naw, I went to three places this afternoon and nobody's hiring."

Harriet looked at her son from behind the striped pillowcases she was unpinning. Medium build, sandy hair, and reasonably good looking, but not overly ambitious, she thought ruefully. Wally had problems keeping a steady girlfriend or steady employment, and it had taken him six years to muddle through college. He's been downsized or let go from his third job since graduating, and recently gave up his apartment to come home to roost.

"Where's Dad? I need to talk to him."

Harriet picked up the basket of clean laundry to bring inside. "I think he's down in the basement trying to rewire the desk lamp."

They were seated at the dinner table when Wally said, "Mom, I've been talking to Dad. There aren't any jobs for me around here. I think I'd have a better chance in Florida. You and Dad got that condo down there, so how about I use it until I get myself established. Dad said it's OK with him if it's OK with you."

Harriet found it difficult to swallow the carrots in her mouth. She looked at George, conveniently occupied with cutting his meat.

"My car will get me to Florida," Wally said, "and I figure I've got enough money for gas. You do have some furniture and stuff in the place, don't you?" He looked at them hopefully.

Harriet hesitated, as visions of the beautifully appoint-

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A night out is always something to look forward to. If you're a guy you put some jeans on with your best T-shirt, maybe throw some gel in your hair and you're good to go. Not so much if you're a girl. There's the outfit that you change 5 times, just to end up in the original pick. Then you spend some serious time on your makeup, and of course the endless choices of shoes to wear! And by the time you get all of that figured out what to do with the hair?! Naturally there are several choices. Sleek and casual is always easy. You can achieve this look with a big round brush and blow dryer, or you can use a flat iron using Sleek Perfection by Goldwell. Its a weightless thermal spray that gets misted over each section before ironing and leaves the hair sleek and shiny.

Straight and bouncy is my personal favorite. Its the best for my thick and course hair.

The best way to achieve this look is to use a mousse before you blow dry to give it lift. Use a big round brush to smooth strands and give the hair a nice bend on the ends for bounce and use a light hairspray to hold the style. My favorite products for this are KMS Add Volume Mousse and Goldwell Magic Finish for a shiny hold.

Beach waves are very popular right now.There are multiple ways to get this look.The easiest way to do it at home is to take a curling iron that's best for your hair length



sections of hair and keeping the iron closed, wrap the hair around the iron starting at the root. Doing this actually curls the hair 2 ways at the same time. It takes the shape of the iron as well as twisting in your hand as you wrap which makes the curls last much longer. After the whole head is wound use KMS Hairplay Playable Texture to separate the waves and add definition and shine.

Curly is always a favorite. This look can be dressed up or dressed down, pinned up or left down and I think is the most versatile style for any occasion. Again you would take the right size curling iron for your length (1 3/4" used) starting in the back of the head taking small sections and winding the hair in the iron using a working spray. KMS 2 in 1 spray is perfect for this style as you can use it as you curl and then after you're done to set the curls as a finishing spray.

The products you use in every day styling are very important. Every product mentioned have thermal protection in them which helps to keep your hair from getting damaged from heat styling, blow dryers included. They also have fantastic "memory" which helps make the style last through the night. Goldwell and KMS, along with other professional brands, should always be purchased from your salon so you know the product is guaranteed and so you can get tips from your stylist on how to use them.









www.facebook.com/pages/Amanda-Comstock-at-Julie-Diehl-Salon



condo skated in a slide show through her head. Reluctantly she said, "Yes, it's furnished. And maybe you would have a better chance of finding a job there. Dad and I will be coming down right after Christmas."

"No sweat! I'll have a job going way before that."

By the weekend he was on his way with his car, his clothes and three hundred dollars he borrowed from them to tide himself over.

In the ensuing month, to Harriet's great relief, Wally did find steady employment as a salesman in one of the new large electronics box stores. From phone calls they were able to learn that he liked his job, the condo, and the causal Florida life style.

Harriet tucked her black bathing suit into an already over stuffed suitcase. They



planned to start out on the drive to Delray Beach tomorrow, and she could hardly wait. Everything was organized and ready to go.

When they arrived two days later, Wally was there in the condo, shoeless and shirtless, to happily greet them. "Hey, parents! Glad you could join me. How was the trip?"

It took only a few minutes after they entered for Harriet to notice the lanai sliders were wide open to the hot sunshine with the air conditioner running. She also saw the damp towel draped over the pale blue chair, and the stain on the living room carpet as she pulled her suitcase toward the bedroom.

It was less than a week before Harriet sat down to have a chat with her husband. "George, I think we should say something to Wally."

"Say something? What do you mean?"

"You know...about getting a place of his own. He's had a job for over four months now."

George moved uncomfortably in his chair and said, "It's crossed my mind, but what can we say to him? After all, he's our son."

"Yes, but he' also twenty eight years old, hasn't paid a cent of rent, or mentioned the three hundred dollars we loaned him. I'm going to talk to him about it, all right?"

George shrugged. "Go

ahead if you think it'll do any good.''

That evening, Wally was changing his shirt to go out when Harriet stood by the bedroom door. "Wally, Dad and I have been talking, and we need to have a serious discussion with you."

"Yeah? What about?" Wally combed gel into his hair in front of the mirror.

"It's about taking responsibility. You're nearing thirty you know, and..."

Wally broke in. "Mom, I know. I know. I'm not getting younger. Actually, I've been thinking along these same lines myself lately, and I've decided to make a change. I'm doing it Monday. I'll let you know details then." Giving her a quick kiss on the cheek, he was out the door.

Harriet stared after him in surprise. As she returned to the kitchen, she said, "I must say, George, that was a lot easier than I thought. He's letting us know Monday where he's going."

As she dried the dishes while listening to the evening news, she said, "George, did you notice that two of these glasses are cracked? We'll have to replace them."

Monday morning after Wally left for work, George said, "Now Harriet, don't push the boy. He told us he'd let us know today, so let him do it in his own time."

Dinner that evening was a short quiet affair. Wally appeared preoccupied, excusing himself before dessert to leave home, saying, "Don't go anywhere folks. I'll be back soon to talk to you."

As Harriet busied herself about the kitchen, she thought the dishtowels looked dingy. She wondered if Wally had been using them to wash his car, and now that he was leaving, she made a mental note to buy fresh new ones. Yellow would blend nicely.

They were in the living room watching television, when Wally knocked on the door and stuck his head inside. He had a big grin on his face.

"Hey there, parents! I have a surprise for you." He opened the door wider. A tall skinny blond girl in shorts and a faded Zombie tee shirt stood beside him, clinging to his arm. Wally said, "I'd like you to meet Connie."

Harriet and George sat rooted to the sofa.

"Mom, you mentioned I needed more responsibility. I agree. Ever since I met Connie at work, it's been in the back of my mind. Today's her birthday, so I gave her a ring. We're engaged! Oh, and one other thing. Her parents are moving back to Oklahoma in a few days, and I am taking responsibility. I'm having her move in here with me."

Connie smiled and thrust out her left hand, fluttering her blue tipped fingers toward them. "Do you wanna see it? It's really cool." ■



Cider Making Process

-Fly Creek Cider Mill & Orchard, Inc.



Rack-and-cloth method, Laying up the "cheese" at the Fly Creek Cider Mill.

Follow in the footsteps of the many folks who have witnessed the making of fresh, sweet cider at the Fly Creek Cider Mill. Take a self-guiding tour of the Mill's production area in the Cider Gallery on the second level. The Gallery houses the exhibit Power, Process and Popularity that depicts the entire process, portraying the unique equipment that powers the Mill and offering information about apples and cider. The Gallery overlooks the original cider-making equipment that the Mill still uses to produce some 20,000 gallons of cider each fall. The actual process

takes place on weekends at non-scheduled times dependent on cider sales. On busy fall weekends the Mill runs continuously from ten until two. At other times a video demonstrates the cider making process.

The cider making starts with the harvest of hand-picked New York State Apple Country® Apples. The apples are stored at 38 degrees Fahrenheit before pressing. As needed the apples are sent through the apple washer located in the Mill's old ice house where they are scrubbed with nine

rows of brushes and heavy jets of fresh, clean water. Grinding is the next step performed by the power of the Mill's 1924 Waterloo Boy two-cylinder engine. The engine was purchased directly from the factory that later became the John Deere Corporation. The Waterloo Boy runs a flat belt that turns a line shaft delivering power to the grinder. Once ground, the apple mash, called pomace, is transferred to the 1889 Boomer & Boschert water-hydraulic press. Layers of pomace are placed in nylon cloths between plastic racks in a formation called a "cheese." After the "cheese" is complete the entire pressing tray is rotated under the press. Pressure is applied by a two-cylinder water pump that is powered by the Lestner Water Turbine located in the basement of the Mill. The spinning turbine runs another flat belt to transfer power to the press's water-hydraulic pump creating pressure on the "cheese." The resulting sweet cider is pressed out of the pomace and held in a storage tank for the next step: assuring cider safety. The Mill's newest piece of technology is an ultraviolet light processing machine called "Cidersure." The Cidersure process guarantees cider safety by shining high intensity ultraviolet light through a very thin stream of cider. The light eliminates the possibility of any harmful contaminates in the fresh juice. The cider is then pumped into two storage tanks ready to be tasted and purchased by Mill visitors.

High School Footballs is better than College or the NFL



Frankfort Knight fans showing their support at a recent game.

By Daniel Baldwin

High school football is back in Central New York. Teenage football players both new and old are wearing their pads and jerseys and hopping back on the turf for a Friday night football showdown.

"As a (high school) football player you want to stay healthy, win the division and

the 2014 New York State Section III Class D champion Dolgeville Blue Devils. You got the Herkimer make the playoffs," Frankfort

resident and former Frank-

fort Knights running back

for parents, relatives, and

friends to cheer on their

player/sons who are cur-

"I got three grandsons

coming up to play football,"

The season is also the time

rently playing on the football

Justin Vallone said.

roster.

Magicians who finished with a 9-1 overall record last year and almost won the Section III Class D title, but lost to the Jugglers in the finals. Then there's the Whitesboro Warriors another playoff contending team who finished 7-2 overall last year.

Frankfort resident Michael

Makohen said. "I got one

out here playing (for the

the little ones playing Pop

The Central New York

region is made up of a lot

of good high school football

teams. You got the defend-

ing 2014 New York State

Notre Dame Jugglers, and

Warner now."

Frankfort Knights), and I got

A lot of sport fans throughout Central New York and the U.S. love watching NFL

and college football games, but there are others who love high school football way more that the NFL and/or college football.

"I like high school football more than the NFL," Frankfort resident Paul Balumbo said.

Continued on page 37



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A quick detour to the rescue

-Father doesn't *always* know best

By Joseph Parzych

My father had a heart attack when our barn burned

Important life lesson for children ages 2-7!

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BARNES&NOBLE

down and couldn't go back to work at the Keith Paper Mill. My mother was able to

Herkimer's own Al Dorantes writes a funny tale of two Black Angus bulls who explore the myth that The Grass is Greener on the Other Side...

THE ADVENTURES OF

get a job in the rag room which had to be the hardest job in the mill. My father was overbearing and had always kept control of the money. Though my mother now supported the family she handed her pay over to him. He then doled it out to her when she needed to buy something; he had his hand out for the change when she returned.

One day, my father picked her up at the Keith after she'd put in a hard day at the mill while he was home loafing all day.

adva

* GUARA

TUDAY

"What's for supper?" he asked. I could see her clench her teeth and her hands tightened into fists. But she didn't belt him. She had a better plan. He drove to the First

National Store, handed her some of her money and told her to find something good for supper—something he'd like, of course.

She marched into the store. I followed. I don't think she even noticed me. She was on a mission. She zipped out the side door of the First National, in the

TOMOTIVE

rear door of the Rendezvous Cafe, slapped money on the bar, the bar tender poured her a shot, she tossed it down and was back in the store in

After doing the shopping, she returned to the car. She put the change into my father's outstretched hand and he pocketed it, not realizing he'd just bought her a drink. On the ride home, she sat relaxed, palms lying flat on her lap, trying her best to suppress a smug smile. A sniff of the cork was enough to give her a buzz, a shot of whiskey on an empty stomach made her quite mellow.

My father never did figure it out. He was convinced someone was supplying her with narcotics."I pick her up from work, stone sober; then, before we get home she's half-loaded," he said. "She's got to be taking some kind of dope." ■

The author's Mother, Mary, posing at her demanding job in the rag room. She used the huge rigid knife sticking up behind her to cut rags, which were mill ends from textile and clothing factories. The large items needed to be cut into small pieces. It was important to watch for any pieces of rubber sewn into the fabric since it raised havoc when the cotton cloth was pulped and drawn up on rollers to make into paper. She had to work at a ferocious pace, which posed a constant danger to her as she bled easily, and did not coagulate blood well. The razor sharp scythe-like blade was always a looming threat

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Pablo Picasso - Paris, France 1904 Photo by Ricard Canals i Llambí

"The purpose of art is washing the dust of daily life off our souls."

Pablo Picasso





September 25, 2015 • 37

Q&A: What a stock market 'correction' means to you

NEW YORK (AP) _ The stock market's steep decline this month has pushed the Dow Jones industrial average, the Standard & Poor's 500 index and the Nasdaq composite into what is known as ``correction'' territory.

EDITOR

Here are some common questions asked about corrections and what they mean to average investors:

WHAT IS A STOCK MARKET CORRECTION?

A ``correction'' is a Wall Street term for when an index like the Dow industrials or the Nasdaq _ or an individual stock _ falls 10 percent from its most-recent high.The Dow fell 588.40 points Monday to 15,871.35, which is 13.3 percent below its record close of 18,312 set on May 19. A correction is not the same as a bear market, which is defined as when a stock index or individual stock falls 20 percent from its most-recent peak.



IS THE ENTIRE STOCK MARKET IN A CORRECTION?

For the most part, yes. The U.S. stock market's three major indexes, the Dow, S&P 500 and Nasdaq, are all in correction territory now. The S&P 500, the index that investors pay the most attention to, is in a correction, down 11.2 percent from its recent high. That's significant.

While the indexes are in correction, not every member of those indexes is in correction. In fact, even with Monday's sell-off, two members of the S&P 500 hit

new highs.

WHEN WAS THE LAST TIME WE HAD A CORRECTION?

The U.S. stock market entered into its last correction in October 2011, but the market's downturn started in late July 2011.That correction was caused by a combination of factors, one being the U.S. government near breach of its debt ceiling and subsequent credit-rating downgrade from Standard & Poor's, as well as fears about Greece's financial condition.

ARE CORRECTIONS A NORMAL THING FOR THE MARKET?





High School Football continued from page 33

"The NFL are a bunch of babies as far as I'm concerned."

In a recent poll, on the USA Today sports website, American voters, who participated in this survey, had to choose high school football, college, or the NFL as their favorite level of football. As a result, more than 75 percent of these voters chose high school over college and the NFL. The other two levels of football did not get past the 20 percent mark (NFL: 6.52 percent/College: 15.22 percent).

Despite its popularity, high school football does have its disadvantages. The high school stadiums tend to be small and dimly lit and concussions and other field-related injuries are on the rise at this level of competition, which is making it tougher for teenagers and their parents to decide whether or not they should join or try a different less risky sport. According to headcasecompany.com, high school football accounts for 47 percent of all reported sports concussions, with 33 percent of concussions occurring during practice.

Despite these issues, high school football also has many advantages for both the players and fans. Players and coaches have the chance to play and coach in their own hometown or county, and unlike college or the NFL, they typically do not have to drive more than 50 miles to play a home or an away game.

There are a few villages and cities, throughout New York State and the rest of the U.S., that have at least one college that runs a college football team, however there are many more cities and villages that do not have a college campus in their area, which means no local college sports programs. Those villages rely on high school football and other sports as their form of entertainment.

"It's (high school football) something that's from the home and from the heart," Mike Irons of Frankfort said. "We're (fans) attached to this. If you're watching football on T.V., you're not attached to it. They want to path towards becoming a professional.

"They're (high school football players) realizing that it (football) is what gives these kids their leg up and ambition," Carlesimo said. "That's where it starts. This is where you build that momentum for the life ahead."





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How would YOU use an extra \$100??

\$100 Contest Winner

You could be the next lucky reader



This issue's lucky reader was Leo Callari of Utica! Leo shared with me that he picks up his copy faithfully at the Fitness Mill and that he and his wife, Maria, both really enjoy reading EDITOR magazine. He said that the articles are very interesting and that there is always a great mix of local advertisements that he and Maria like to look over.

I arranged to take Leo's photograph on Friday the I 8th and was told when I arrived that they were celebrating their 50th wedding anniversary! Congratulations to Leo and Maria Callari on their 50th! We wish you both many more wonderful years together.

Leo shared that when he and his bride took their honeymoon, they went to Covehaven, Pa where they enjoyed a full week in an all inclusive resort for a total cost of \$300! We all shared a chuckle on how far they would get today with that same

amount of money.

When asked how they were spending this milestone anniversary, Maria said they were spending time with their life long friends, Mary and Joe who were also honeymooning in Covehaven fifty years ago! Leo said, 'Tomorrow night will be spent going out with our family and this, (pointing to the \$100 bill on their dining room table) will come in very handy!'

It has been such a pleasure meeting our contest winners over the past several months. Everyone has just been so supportive and wonderful to talk with. Keep those entires coming. Our next clue can be found right here on this page in the accompanying advertisement about our contest.

Good luck to you all and to answer Leo's question.... "Can we enter again even if we won?" The answer is YES, you can!!! ■





Lifelong friends, Joe and Mary with our winning couple, Maria and Leo (far right). Two wonderful couples celebrating their 50th wedding anniversaries! Congratulations to you all.



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