

May 13, 2016 EDITOR



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**EDITOR** May 13, 2016















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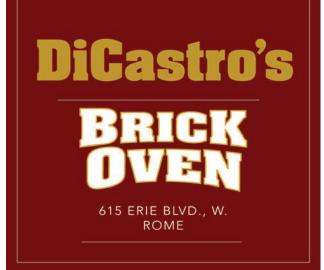
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## Camp Sacandaga

By Al Dorantes

"Hello Muddah, hello Fadduh, Here I am at Camp Sacandaga, Camp is very entertaining and they say we'll have some fun if it stops raining." We all remember, "a letter from camp," the Grammy winning song from 1963 that reminded us all of the great times we had at summer camp. Camp Sacandaga is your new destination for that old time outlook.

Camp Sacandaga's history began back in 1933. The Civilian Conservation Corps (CCC) opened Camp S90. The CCC was a public work relief program that operated from 1933 to 1942 in the United States for unemployed, unmarried men from relief families as part of the New Deal. On February 12, 1945, at the Army Depot in Scotia, the buildings and facilities of the Speculator CCC were turned over to the 4-H committee, which comprised of Fulton, Herkimer, Montgomery, Oneida and Warren Counties.

In November 1967 the Board of Directors of the 4-H Camp Sacandaga, representing the 4-H Division of Fulton, Herkimer, Montgomery, Oneida and Warren Counties, decided to purchase

the 4.4 acres of land under the buildings they owned plus an additional area of about 5 acres.

From 1945 until 2004 4-H ran Camp Sacandaga. In 2004 Camp Sacandaga closed. In 2010 Donald and Caroline Naysmith of Charlotte, North Carolina and Whitaker Lake, Speculator, New York, acquired the former 4H camp and saw



Gates of the historic Camp Sacandaga

it as an opportunity to save an important part of Lake Pleasant, NY history and at the same time provide a facility for great camping experiences. From 2010-2013 The Navsmiths completed an extensive repair and restoration of the historic facility. In 2014 Camp Tekoa, a Christian camp focused on ministering to individuals with special needs, girls, boys and families opened for the 2014 camping season. The Naysmiths purchased 20 acres of property across from camp on Page Street. 2015 saw Camp Tekoa close at the end of the season. In 2016 Camp Sacandaga is purchased from the Naysmith family with a three year "lease to own." New camp director, Jim Tavaras, is opening the doors of the bunkhouses to all interested campers ages 8 - 14. He is building Camp Sacandaga around 3 principles: respect, responsibility, kindness.

Tavaras explained that camp-

ers can go out and explore and have fun on Camp Sacandaga's 16 acres surrounded by the Jessup River and forests. Kids will have experiences and connect back to nature. Cell phones are verboten at Camp Sacandaga. Children gain independence in a safe environment where they are always supervised yet have more freedom for kids to be kids.

Camp Sacandaga is set up for as many as 105 campers per session. In its inaugural summer under Tavaras, he is starting with 50 kids per session and a total of 4 sessions. 11 bunk houses adorn the co-ed camp with girls on one side, boys on the other, and senior camp staff in the middle.

While described as a throwback the old school sleep away camp, Camp Sacandaga has one foot firmly planted in tradition with one foot in the present. Campers can register online and even complete their required health form online. Jim Tavaras and his staff recognize and will accommodate kids with allergies.

A normal day in the life of camp at Camp Sacandaga starts with reveille followed by a morning activities (like a polar bear swim or hiking). Then the flag is raised and there is breakfast followed by camp cleanup and cabin cleanup. Next is another session of classes such as; swimming, canoeing, archery, survival, hiking, drama, arts & crafts. Lunch is followed by rest hour (rest and decompression) and a 3rd class. Campers enjoy free time with all kinds of stuff going on. An afternoon activity for the entire camp precedes dinner. After dinner there is an evening program featuring vespers (a skit), then it is off to bed for the younger

to pass dishes with "please and thank you's." and general manners. Because family do not eat together as often as they probably should sometimes dinner time is as new an experience for campers as exploring the woods and nature.

Jim Tavares said, "The takeaways from camp at the end of the week are; kids stay away from parents, learn independence, make friends. If we do that we have success."

Month

\$495, which Tavaras explained was under the regional average price, gives campers the chance for an old fashioned sleep away camp experience. There are opportunities for scholarships and payment plans so that every child has an chance to experience Camp Sacandaga. Sessions begin the week after



The infirmary and welcome center at Camp Sacandaga.

kids while the older kids are allowed to stay up one half hour later.

In Camp Sacandaga's traditional kitchen and dining hall campers eat family style. All campers sit and eat at the same time and kids are taught how

Fourth of July. Tavares hopes to bring kids from Amsterdam to Fonda and from Warrensberg, Saratoga, Utica, and beyond. For more information go to: www.campsacandaga.org or follow them on Facebook: Camp Sacandaga **E** 













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6 • May 13, 2016

## **Choosing Your Physical Therapist**

By By Becky Noble, PTA

Choosing Your Physical Therapist is one of the most important decisions you will ever make. . .

North American

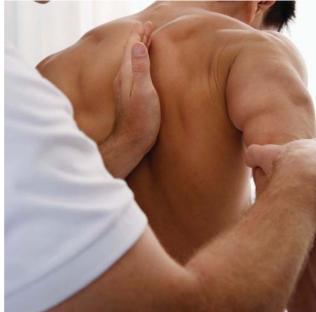
Imagine you are at your first physical therapy follow up session and someone walks up to you with no introduction, tells you to lie on a table and hands you some exercises on a sheet of paper. They never put their hands on you to assess any muscles or joints, they just walk away. Now that is not an example of hands on care.

There is something to say about the importance of hands on care in the physical therapy field. Hands on care or "manual therapy" is defined as the skilled passive movement of joints, and it also emphasizes the efficacy of human touch.

The act of hands on care can bring patients an emotional balance and even better health. Here at Function Better, Physical Therapy we utilize hands on care because it is the primary language of compassion, and it is also a way of spreading compassion in our facilities. With this use of manual therapy, compassion is literally at our fingertips.

At Function Better, Physical Therapy we believe that hands on care builds cooperative relationships, signals safety and trust, and most importantly it's soothing! Another point is that while performing these manual or hands on techniques we as practitioners are able to discuss things with our patients like activities of daily living, job situations and even life situations that may be important in their recovery.

Hands on care allows for a very valuable experience for our patients. According to a current patient at Function Better, Physical Therapy, "It really makes a difference when you are actually hands on with your patients. You build a closer relationship." When



applying manual therapy to patients, we have had much more success and much quicker success than just using modalities and exercises alone. The patient that stated the above quote started with us at Function Better, Physical Therapy for a frozen shoulder. She then went on vacation where she attended another facility in her area. This patient stated that she was given a hot pack,

some exercises to perform and was left to her own accord at her sessions. When she returned to us she was not where she should be on her timeline of recovery. After spending a few sessions with us again using manual therapy treatments, she was back on track and is doing great.

This experience of hands on care at Function Better, Physical Therapy can leave patients feeling confident in achieving positive outcomes with their therapy. It can also validate the patient's complaints of pain or dysfunction.

There are so many physical therapy facilities in this world that apply some heat on you, give you ultrasound and/or electrical stimulation, hand you a sheet of exercises and walk away. This is not a valuable or validating experience, and this is not how we practice at Function Better, Physical Therapy. Although modalities have a place and time in treatment, hands on care is the most effective "hands down!"

At Function Better, Physical Therapy we spend the time to evaluate why a muscle or joint is not functioning properly. With our practice of hands on care or manual therapy, we are able, as Physical Therapists and Physical Therapist Assistants, to assess the end feel of joints and functioning of muscles. We are also able to use our hands to perform manual methods to muscles and joints that are not functioning properly without the use of a device or machine. In our facilities we use our hands to apply proper pressure on muscle tissues and joints to decrease muscle spasms, muscle tension and joint dysfunctions.

Function Better, PT invites you to come experience our hands on facilities if you are in need of our services. You will definitely leave functioning better, and feeling valued and validated!

Becky can be reached at becky@functionbetter.com or by calling 315.280.0776

Dr. Joe Martin is a Board Certified Orthopedic Clinical Specialist and the founder of 6 outpatient physical therapy clinics throughout central NY. He can be reached at 315.525.6860 or by email joe1@functionbetter.com

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## "He that Plants Trees Loves others besides Himself"



Aaron Vaber from Sauquoit, NY getting tree planting help.

## By Troy Bishopp

Hamilton, NY-English Clergyman and writer, Thomas Fuller, inspired this belief in 1660 which is also a timely sentiment for our climate-changing environment. There was definitely some love to share as over 230 residents from Madison, Oneida and surrounding counties bought saplings from this year's Madison County Soil and Water Conservation District's 30th anniversary tree sale.

And why not? The love from the shade of a young, healthy tree is equivalent to ten room-size air conditioners operating 20 hours a day. Healthy, mature trees add an average of 10 percent to a property's value and one acre of forest absorbs six tons of carbon dioxide while pumping out four tons of oxygen to meet the annual needs of 18 people.

Trees also stabilize riparian areas and top soil with an added benefit of being a carbon sink, and provide food for wildlife while sustaining a community with local lumber, fruit and maple syrup. They also make great places for kids to play.

According to Madison County SWCD tree sale coor-



Waterville resident and music teacher, Patrick Moshetti with 2 year old son, Mason, getting ready to plant some apple and conifer trees.

dinators Joann Burke and Patty Casler, the top selling tree varieties this year were the spruces, fruit trees and strawberries/blueberry plants. Using the new National Tree Benefit Calculator (treebenefits.com/calculator), our spruce trees will intercept 1,258 gallons of storm water runoff in a year, will conserve 60kwh of electricity for cooling, reduce consumption of oil or natural gas by 19 therms, will reduce atmospheric carbon by 209 pounds and will raise the property value by \$11 a year for a total yearly benefit of \$65 per tree.

The success and 30 year legacy of this annual program comes from a four month planning process

headed by district staff in a joint venture with generations of residents. This family affair of conservation inspires a community and works in partnership to create a sustainable environment for Madison County and beyond.

To order next year's love, look for tree sale forms in 2017 on-line at www.madcoswcd.com. For more information on your local conservation partner's initiatives contact the Madison County SWCD office at (315) 824-9849. **E** 

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## A Box Full of Treasures: Letters Home from a Young Soldier

By Richard M. Barrett

It was a seemingly mundane, yet unavoidable, chore that many baby boomers are having to face these days following the deaths of their parents, relatives and friends – going through their personal effects and deciding what stays and what goes.

Long-time Village of

Herkimer resident, attorney and former judge, Philip D. O'Donnell, Jr., had that task recently after his aunt passed away in 2015. What began as routine sorting of old clothing and dusty bric-a-brac suddenly morphed into one of the more hair-raising, jaw dropping, and ultimately, heart wrenching moments in his life, when he discovered a well-worn

old cigar box crammed with hand-written letters and faded photographs.

As he carefully opened each yellowed envelope and delicately unfolded each letter, he suddenly discovered he was holding in his hands actual pieces of the world's history. These were hand-written letters home from a machine gunner serving in France with the American Expeditionary Forces (AEF) during WWI. The United States was part of the Allied Forces, which also included Britain, France, Russia and Italy, fighting the Central Powers, consisting of Germany, Austria-Hungary, the Ottoman Empire, and Bulgaria, in November of 1918. Many of the letters were written on official American Red Cross and YMCA letterhead in handsome cursive penmanship, utilizing the language, expressions and lexicon of the day.

The young soldier's name was Edward A. Stewart and he lived in New York City with his parents and his sister at the time of his enlistment. The letters were addressed to his mother Frances, and his father James, who resided at 624 W. 52nd Street. He lovingly referred to them as Mamma and Pappa. Frances proudly saved the letters and photographs in the cigar box and treasured them

Eddie in his youth.

After both parents were deceased, Eddie's sister Marie, who is O'Donnell's grandmother, discovered the box full of remembrances and kept it for more than 85 years, until her death in 2003 at age 103. At that point, Helen Fagan, who is Marie's daughter and O'Donnell's aunt, took possession of

Helen Fagan died last year, and it is not known whether she ever went through the letters and knew their contents, but according to O'Donnell, if she had, she never shared that information with the family while she was

The now nearly 100-year old letters trace young Pvt. Edward Stewart's journey from New York City to basic training at Ft. Hancock, Georgia, and then his deployment to England by sea. He eventually reaches Moranville, Meuse, located in the Lorraine region of France, serving in Company B, 317th M.G. Battalion as a machine gunner.

The letters from abroad begin positively enough, announcing his safe arrival by ship and offering glimpses into his military life. All indications were he was doing as well as a man could under the circumstances, and daily life was fairly routine.

A letter written on November 7, 1918 included much of the same, but also news of then circulating scuttlebutt that operations could soon cease, an armistice would be signed, and he was looking forward to the day he would possibly be coming home.

Then came even more encouraging news on the home front: the Armistice was signed on November 10 and "The "War to End All Wars" was over. After all was said and done, more than 17 million lives were lost and nearly 20 million were wounded.

Reassured by the news, Eddie's family was overjoyed at his impending homecoming. But a few days later, they would learn the cruel, punishing reality. Their son didn't make it.

In a tragic twist of fate and just plain bad luck and timing, Pvt. Stewart was among the final Allied casualties. He was part of a fighting group in the Meuse-Argonne offensive, still advancing against the Germans in the final hours of the war, under orders from Gen. John J. Pershing.

Word of the armistice finally reached the forward



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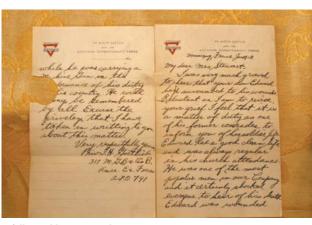
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## SERVING the COMMUNITY for 50 YEARS

Page 9 • North American Quarry

Month

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A fellow soldier's remembrance.

command on November 10, 1918 at approximately 5 am that all operations were to cease at 11 am.

But it was too late.

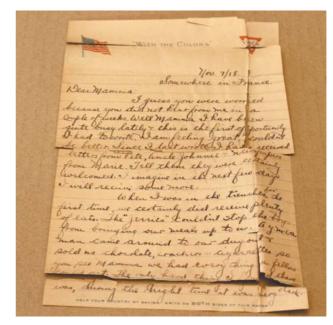
According to fellow soldier Ralph Humphries'

written account to Eddie's mother, Pvt. Stewart was seriously injured on November 10, 1918 at about 4:30 am, and was transported first to a field hospital and then later to a base hospital where he died later that day.

"Can you imagine the anguish his family felt when they received that heartbreaking piece of news?" asked O'Donnell.

"He was literally minutes away from returning home safely. The fact that he died on the very day

"He was
literally
minutes away
from returning
home safely."



Last letter home.

father from his fellow comrades-in-arms that provide profound reassurances the young man she raised was a courageous, patriotic native son who was a popular, well-liked, natural born leader.
Stewart was buried in a cemetery in France for three years before his family and the military brought his remains home. A small replica American flag with a 48-star field that was found in the box may possibly be from his original grave site. He is now buried in a

cemetery in Manhattan.

"It's important that we never lose sight of the immense sacrifices young men and women like Eddie, and their families, have made for our country, and continue to make so we can enjoy our everyday freedoms," O'Donnell said. "I hope people take a moment to reflect on that as they celebrate Memorial Day this year." **E** 



Eddie in uniform.

the Armistice was signed makes his story even sadder and more tragic."

In that same letter, Humphries describes in grim detail the extent of Stewart's injuries, explaining he was hit by an explosive that left two gaping wounds to his right hip and another to the center of his back.

The trove also includes highly inspirational, supportive, and thoughtfully written letters to Eddie's mother and

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## **Sporting Clays Tournament**

-to Benefit the CNY Veteran's Outreach Center



Month 2009 • North American Quarry News

By AI Dorantes

On Sunday May 29, 2016 Vernon National Shooting Preserve, 3291 Burns Rd, Vernon Center, New York, and the Central New York Veteran's Outreach Center (CNYVOC) will partner to hold the 8th Annual Veterans Benefit 100-Bird Sporting Clays Tournament. Over the past 7 years this benefit has made donations to the Wounded Warrior Project, the Fort Drum therapy pool, and the Rome Veterans Center. Vernon National Shooting Preserve has made it a priority to keep the proceeds of this benefit locally and with that purpose CNYVOC will be this year's recipient. CNYVOC (cnyvoc.org) is an outreach group that seeks to enrich the quality of veteran's lives and services in Utica and the surrounding Central New York area. CNYVOC provides charitable, educational, social service, and housing services to

veterans in need.

"The best part is that the money raised at the event stays local."

This tournament is both fun and competitive with attendance by over 100 entrants each year. Vernon National Shooting Preserve offers a fully automated course with 17 stations, throwing targets for both the novice and expert shooter. Available for the event will be equipment and golf cart rentals with 100% of the rental fees donated. Ammunition will also be available for purchase at the event. The day is topped off with a Chicken BBQ, raffles, and trophies awarded by Lewis Class.

Vernon National's Ron

We had an ice cream churn at our

farm, but no ice and very little cream.

Floyd, a farm boy, who lived with his un-

cle at a nearby dairy farm, had access to

both. One day when he was visiting, he spotted the ice cream churn and asked

brother and skimmed some cream off of

the milk in the cooler while his crabby

uncle was safely off at a tavern getting drunk. Floyd and my brother got back

to our farm with the cream and a block

of ice from Uncle's ice house. My sisters

cooked up a mixture of cream and eggs,

flavored with vanilla, and poured the

mixture into the churn. The boys sur-

SAVAGE ARMS CORPORATION

what it was. We told him, and he got excited. He went back home with my

Acee, said, "Our members as a whole are great. It's really heartening to see everybody come out to help veterans. The best part is that the money raised at the event stays local." Acee also said that they get great volunteer support from their members. In its 8th year the Sporting Clays Tournament to Benefit the CNY Veteran's Outreach Center is a great event that can be enjoyed by everybody; from novice shooter to experienced gunner.

The tournament draws shooting enthusiasts from all over Central New York. Acee said that they usually get a squad from Fort Drum. Turn out from other gun clubs is tremendous and Vernon National really appreciates their participation. He added, "The tournament happens because of the hard work of Vernon National's volunteers.'

Cost is \$100/adult, \$75/ youth (16 and under). Cost of the event includes 100 targets, continental breakfast, and chicken BBQ. The chicken BBQ is available at \$20 for spectators. There will also be side games available on the course. On-site registration and check-in begins at 8 am, with opening ceremonies at 9 am, and a shotgun start at 10 am. For planning purposes Vernon National encourages all to pre-register online at www.winscoreonline.com. For registration questions and help contact: Caryn Foote: 315-723-8563 or cmf727@ vahoo.com (Subject: VETS REG).

For donations to the event or general information contact: Ron: 315-796-4587 or Darcy 315-272-6211, Club Phone: 315-829-2529: Club email: jason@vernonnational. com.

Please join Vernon National to honor and celebrate those who have served to protect our freedom! **E** 

rounded the canister with cracked ice, added rock salt, and began churning.

It was a hot summer day, and I doubted

turn into ice cream; but miraculously, it

the warm cream mixture would ever

A little salt brine made its way into

the mixture, giving the ice cream an

ished off the ice cream and hid away the

churn in the corner of a shed before our father got home. He seemed opposed to

anything that made life easier or more

made the forbidden ice cream treat all

the more desirable and immensely mem-

pleasurable, other than beer, which

inimitable flavor. We hurriedly pol-

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Friday - May 13, 2016

- -MVCAA's 50th Anniversary Gala 6pm 10pm Open bar, dinner, dancing and the presentation of the Community Champions Award. Contact information: 315-736-3011 Hart's Hill Inn, 135 Clinton St., Whitesboro
- -Colgate Day Join us as Colgate University celebrate their lucky "13" Day! The entire Bookstore will be on sale! Colgate Bookstore, 13 Oak Dr., Hamilton
- -Rummage Sale 9am 1pm

Also Sat. May 14 9am – 1pm Bag Sale Sat. 11:30 am Oriskany Waterbury Memorial Presbyterian Church, 1117 Utica St., Oriskany

- Friday Night Cruise-In 6pm - 8pm

Sponsored by Tappet Twirlers Automobile Club of Rome. Food and ice cream sodas available. A DJ will be playing classic oldies. Sponsor award selection for favorite vehicle of the night. Suggested donation of \$1 or bring a canned good. All proceeds to benefit Rome Rescue Mission. Contact Information, visit tappettwirlers.com St. John's Church, E. Dominick St., Rome

-Cocktails and Canvas 6pm - 8pm \$45.00

Paint a scene from the historic Herkimer Home site. Step-by-step instructions and all supplies included. A fundraiser to support Herkimer Home programming. Contact Information: 315-823-0398, Karen.sheckells@ parks.ny.gov Herkimer Home State Historic Site, 200 Highway 169, Little Falls

- -St. Francis de Sales Spring Dreams Auction 6pm - 10pm Food, drinks, entertainment, themed gift baskets, silent auction table, 50/50 raffle, and live auction. Francesca's Banquet Hall, 144 East Main St., Ilion
- -Mohawk Valley Blue Grass Association Talent Show 7pm - 9pm \$5.00 An evening of Blue Grass and Folk Music, Remsen Arts Center, 9627 Main St., Remsen

Saturday - May 14, 2016

-George Wesley & His Small Axe Orchestra 8pm Wesley has written and performed his own infectious music for more than four decades creating many memorable songs influenced by the blend of rock'n roll and Caribbean sounds. Admission: \$12, \$10 for Unity Hall Foundation members. Contact information: 315-520-8231 Unity Hall, 101 Vanderkemp Ave., Barneveld

## -March for Babies 10am

March of Dimes March for Babies to fight for healthier mom and babies. Contact information: www.mccny. com Masonic Care Community, 2150 Bleecker St., Utica

- -New Hartford Marching Band Bottle Drive Thank you for supporting the New Hartford Marching Spartans!! Drop off your deposit bottles and cans at New Hartford High School Parking Lot, 33 Oxford Rd. New Hartford
- -Keyboard Conversations with Jeffrey Siegel 8pm - **10pm** This collection of well-loved masterpieces from yesteryear - music from the drawing room and the concert hall – will include the works of Chopin. Gershwin, Liszt, Brahms, Grieg and others. Min Price: \$37.50 Max Price: \$42.50 Contact information: 315-797-0055 Munson-Williams-Proctor Arts Institute 310 Genesee St., Utica
- -Urban Fiction: Destiny T. Henry Book Signing 11am - 4pm Author Destiny T. Henry will have copies

of latest urban fiction "A Hustler'z Love", available for purchase. Contact information: 315-735-2279. Utica Public Library, 303 Genesee St., Utica

- Building Stones Fair Trade Shoppe 10am to 4pm This month our shop is featuring organically grown garments from Maggie's Organics, of Denver, CO. We also offer unique handmade items from 37 countries. We offer gift certificates, accept credit cards and are handicapped accessible. For more information, call 315-853-2933, visit our website at Stone Presbyterian Church or like us on Facebook at http://www. facebook.com/stonepres. Stone Presbyterian Church

8 So. Park Row, Clinton, with the entrance to our shop in the basement on Williams Street.

- -Woodspirit Carving 10:30am 12pm Take a little walk in the woods to find a piece of seasoned wood that appeals to you. Learn how to peal it with a draw-shave, then use a jack knife to carve a wood spirit into it with guidance from your instructor for technique, motifs and safety. We'll discuss knife sharpening, use of various carving tools and finishing. Bring a sharp wood carving or jack-knife Materials \$10. Keeping Clean with Human Power: Kids love this workshop. Everyone gets to try plunging clothes in an old fashioned washing machine then squeezing them through an old fashioned wringer. We'll also present hand-washing techniques that are good for our clothes, us and the environment. Shawangunk Nature Preserve, 255 Shawangunk Road, Cold Brook 315/826-7405 shawangunk@ntcnet.com http://www.shawangunknaturepreserve.com
- -"From Good Luck Farm" with H. Russel Eastman 1pm - 2pm Eastman will discuss and sign copies of his book, which tells the story of growing up in the early 20th Century on a dairy farm near Waterville and details the life of the Eastman family. The author will share his personal memories, insight regarding historic events, and little known facts about George Eastman, founder of Eastman Kodak and one of the author's ancestors. Contact information: 315-735-3642 Oneida County Historical Society, 1608 Genesee St.,

-Bottle Drive 9am - 1pm

To benefit Team Tucker and Making Strides Against Breast Cancer. Hart's Hill Inn, 135 Clinton St., Whites-

- -Paris Hill Garden Club Plant Sale 9am 12pm Perennials hostas, bulbs, herbs, herbal jellies & more. Paris Hill Fire House Station, Old Route 12, Paris
- -Spring Fling Craft/Vendor Fair 9am 3pm FREE New this year is Kid's Power Wheels Derby. Bring your own Powerwheels car. Contact information: 315-717-7997, www.jennsplaza.net Herkimer County Fair Grounds, 135 Cemetery St., Frankfort
- -Utica City School District Fine Arts Festival 11am - 4pm Carvical style display of treats, face painting, craft table, and variety of fair themed activities in first floor cafeteria. Hand crafted gifts created by Proctor High School students available for purchase. Student artwork from 13 schools in Utica City School District on display. Musical performances throughout the day by Proctor High School Moose Ensemble and Choir. Proctor High School, 1203 Hilton Ave., Utica. Use Arcuri entrance event in main gym
- -Spring Salad Smorgasbord 11:30 am 1:30pm \$8.50 Salad luncheon, plant sale, and bake sale. Clinton United Methodist Church, 105 Utica St., Clin-
- -Bark for Life 12pm 3pm The American Cancer Society's Bark for Life is a walk for dogs and their owners to fight back against cancer. Bark for Life is away to pay tribute to our favorite canines and raise funds and awareness to create a world with less cancer and more birthdays. Mohawk Valley Community College 1101 Sherman Dr., Utica

-Star Gazing with Mohawk Valley Astronomical

Society 8:45pm Night time telescopes will be on the basketball court from dusk to midnight. Sherrillbrook Park, Route 12, New Hartford

-Variety Show to Benefit Parkinson Awareness 7pm Variety show with music, John "The Barber" Seymour, Skits by the PIPS, Former Side Street Sisters, and more. Refreshments and basket raffles. \$5.00 adults, \$1.00 children Contact information: 315-866-5615, mareals@hotmail.com, 90 Morgan St., Ilion

Sunday- May 15, 2016

-Central New York Roller Derby Double Header 5pm - 9pm Additional dates: June 11 5pm - 9pm, July 30 5pm - 9pm, Aug. 27 5pm - 9pm. The first game will feature the Wonder Brawlers vs Western Mass Destruction. The second game starts at 7 pm and will feature the CNY All Stars vs Capital City Derby Dolls. Min price: \$5 Max price: \$10 Contact information: email pr@cnyrollerderby.com. John F. Kennedy Civic Arena, 500 West Embargo St., Rome

-Spring Ham Dinner 12pm - 2pm Cost: \$12, \$8 for children ages 5-12, free for children 4 and younger. Take outs available. Basket raffle. Proceeds to benefit Uarda Temple No 24 Daughters of the Nile General Fund. Utica Masonic Hall, 251 Genesee St., Utica

-Chicken Barbecue 12pm – 3pm

Cost: \$9 adults, \$6 children 11 and younger. Fundraiser for youth summer camperships. New Hartford First United Methodist Church, 105 Genesee St., New Hartford

- -Chicken Barbecue 1pm 2pm \$10.00 Take outs only. A fund raiser for The Mohawk Homestead. For tickets call 315-866-6465. The Mohawk Homestead, 62 East Main St., Mohawk
- -New Hartford Historical May Program 2pm FREE A 21st Century Railroad program presented by Bill Moll, a train dispatcher at CSX. Willowvale Fire House, 3459 Oneida St., Chadwicks
- -Pasta Bar Buffet 11am 1:30pm 3 Pastas, 3 sauces, meatballs, mini salad bar, dessert, beverages, and more. 50/50 raffle. Tickets: adults \$10.00, Kids (6-12) \$8.00 Contact information: 315-337-5470, rfluhart5145@ hotmail.com Church of the Annunciation Parish Hall Clarey Ave., Clark Mills

Monday - May 16, 2016

-Farmer's Market 3pm - 7pm Dunham Public Library, 76 Main St., Whitesboro





North American Quarry News • Page

## Community Calendar 2016

Monday - May 16

-The Battle of Chancellorsville 7pm – 8pm FREE The History Club presents Dr. James Pula from Purdue University who will speak on the pivotal May 1863 battle of Chancellorsville. Considered General Robert E. Lee's greatest victory during the Civil War, it also proved fateful, for it was in this battle that Lee's right hand man, General Thomas "Stone-

wall" Jackson was fatally wounded. New York Mills Community Center, 320 Main St., New York Mills

-Mohawk Valley Christian Women's Club "Homeward Bound" Luncheon 11:30 am -1:30pm

Monthly meeting luncheon with special feature "A Time for Me Day Spa with Amy Casale.' Speaker is Linda Fanton from Wellsville who will speak on

"Empty Nest Reversal." Musical selections will be performed by Tacie & Tony Languein. \$12.50 each. Free child care by reservation. Please bring child's lunch. Contact. information: Duayna 315-865-8810, Della 315-733-1638, Ann 315-733-2085, ajbord5@gmail.com

### Thursday - May 19

ton St., Whitesboro

Hart's Hill Inn, 135 Clin-

-Building Stones Fair Trade Shoppe 10am to 6:30 pm This month our shop is featuring organically grown garments from Maggie's Organics, of Denver, CO. We also offer unique handmade items from 37 countries. We offer gift certificates, accept credit cards and are handicapped accessible. For more information, call 315-853-2933, visit our website at Stone Presbyterian Church or like us on Facebook at http://www.facebook. com/stonepres. Stone Presbyterian Church 8 So. Park Row, Clinton with the entrance to our shop in the basement on Williams Street.

-Relay for Life Garage Sale 9am - 5pm Additional times: May 20: 9am – 5pm, May 21 9am – 12pm To benefit Team Rays of Hope. Becky's House, 1230 Mummery St., Utica

-Spring Rummage Sale 9am - 3pm New Hartford Presbyterian Church, 45 Genesee St., New Hartford

-Chicken and Biscuit Dinner 4:30 pm - 6pm Cost: \$10 adults, \$5 children ages 5 0-12, free for children 4 and younger. Take outs available. Westmoreland United Methodist Church, 7286 West Main St., Westmoreland

## Friday-May 20

- Friday Night Cruise-In 6pm – 8pm Sponsored by Tappet Twirlers Automobile Club of Rome. Food and ice cream sodas available. A DJ will be playing classic oldies. Sponsor award selection for favorite vehicle of the night. Suggested donation of \$1 or bring a canned good. All proceeds to benefit Rome Rescue Mission. Contact Information, visit tappettwirlers.com. St John's Church, E. Domi-

-Fundraiser for the **New Hartford Public** 

nick St., Rome

## **By AI Dorantes**

Just before the last Monday in May American flags seem to multiply and appear everywhere. In television commercials for sofa sales and in used car ads in the newspaper. Cookout supplies and beer cans all sport American flags promoting the unofficial official start of

**Memorial Day 2016** 

 $\star\star\star\star\star\star$ 

NEVER FORGET

Sometimes in all the glitz of advertising we forget exactly why we are celebrating. We stock up on hotdogs, 70 million hot dogs will be consumed over Memorial Day weekend, and 87% of America will grill hamburgers. Meanwhile VFW's, American Legions, and other groups are placing small flags on the graves and monuments of fallen soldiers.

Memorial Day started after the Civil War. It was initially called, Decoration Day and was supposed to be a day to remember the Union and Confederate soldiers who

died in the war. As time passed, Decoration Day gradually became known as Memorial Day. In 1967 Federal Law officially changed the name of the holiday to Memorial Day.

In 1971 Congress passed the Uniform Monday Holiday Act. This brilliant piece of legislature moved the dates of four holidays from their original dates to specific Mondays (Washington's birthday moved from 2/22 to the third Monday in February, Memorial Day moved from 5/30 to the last Monday in May, Columbus Day from 10/12 to the second Monday in October, Veterans Day from 11/11 to the fourth Monday in October (returned to 11/11 in 1978). The law was enacted to increase the number of three day weekends for federal employees.

The VFW (and other groups) would prefer if Memorial Day was observed on its original date. In a 2002 Memorial Day Address the VFW said, "Changing the date

to merely create threeday weekends has undermined the very meaning of the day. No doubt, this has contributed a lot to the general public's nonchalant observance of Memorial Day."

In small towns and big cities across the United States, the flags have already been placed on the graves and monuments. On Monday at the time specified by committee leaders, Boy Scout and Girl Scout troops, firemen, police, veterans, and more will line up for a parade. There will fancy cars, fire trucks and maybe even an Army Jeep. They'll march down main streets and wave to the throngs of people. Candy and lollipops will be given to children.

It's here in the park that the real tribute happens. The band will quiet and their songs will become more somber. The fire truck's sirens will stop and kids will hush. One of the parade organizers will tap on the microphone and will introduce the MC. The MC will say some kind words and will then introduce the guest speaker. The speaker will expound on the virtues of service and sacrifice. They will talk about honor and pride and values that built and shaped America. Veterans will stand and salute. At the end, taps will play and the somber notes will echo in our hearts.

This Memorial Day, and in the days after, take a moment and decorate your mental memorial to our fallen soldiers. Without their dedication. honor, and sacrifice, America would surely be a different place. **E** 

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Are you looking for a job that is fast paced and do you enjoy being on the move? Do you enjoy helping people and making a difference? Do you love to clean? We are currently looking for 1 to 2 full-time Cleaning Technicians. Please submit resume with cover letter and references to emilyscleaning 123@gmail.com

## Library

Story times at 10:30am and 2 pm as well as Harry Potter themed crafts. Barnes and Noble, 4811 Commercial Dr., New Hartford

-Garage Sale Fundraiser 9am - 3pm Additional times Sat. May 21 9am - 3pm, Min price: \$14, Max price: \$16, Proceeds to benefit the Madison County Historical Society's Restoration Fund. **Contact Information:** 315-363-4136, sydney@ mchs1900.org Madison County Historical Society, 435 Main St., Oneida

## Saturday - May 21

-Support our Stanley 3pm - 7pm There will be a silent auction, beer and wine tasting, lottery tree, wine pull, and basket raffle. Refreshments and live entertainment. Admission: \$7.00. The Stanley Theater, 259 Genesee St. -Elephant & Piggie Party - The Thank You Book 10:30am Join us as we celebrate the magic of Mo Willems' beloved series, Elephant & Piggie. The soon-to-be published "Thank You Book" will be the last book in the

series, and we are throwing a party to celebrate all the epic adventures of Elephant & Piggie! There will be cupcakes, crafts, and prizes. This event is free and open to children of all ages. The Colgate Bookstore proudly supports the joys of reading by donating 13% of all children's book sales from this event to the Hamilton Public Library. Colgate Bookstore, 13 Oak Dr., Hamilton

Continued on page 14

Month

EDITOR May 13, 2016 • 13

## **Mr. Ding-A-Ling**



The children just love to hear that old familiar sound! "Mommy, here comes Mr. Dlng-A-Ling, HURRY!"

## By AI Dorantes

The music coming from the passing ice cream trucks is like a more powerful version of the magical tunes that poured from the Pied Piper's pipe. It not only has the uncanny ability to draw children from far distances but it also has the magical power to transport people into the past. How many of us hear the calliope-like music and in our minds, we're 5 or 7 years old running toward the ice cream truck with the pocket change that grandma materialized even though times were tough? How many of us hear the ice cream truck playing "Pop Goes the Weasel" or "The Circus Song" and we remember taking our own children to grab a frozen treat, little feet toddling along in a hurried rush to get some ice cream on a stick?

In our area most of those magical memories come courtesy of Mr. Ding-A-Ling Ice Cream. Headquartered at 324 Old Niskayuna Road in Latham, New York, Mr. Ding-A-Ling was started by Brian Collis in 1975 with one truck. The operation has grown to 68 trucks spanning from Plattsburgh and Massina in the north to Newberg and Suffern in the south and from Burlington, Vermont on the east all the way to Binghamton on the west.

Brian Collis explained that he ran the one truck

until 1981 when he bought 2 more trucks. That became his business plan. He buys 2 trucks every year. He had always been "into" ice cream. He collected the weekly reader type publications from Good Humor. There was a 1967 article about a girl driving an ice cream truck that really inspired him. He also reminisced that when he first started Mr. Ding-A-Ling gas was 29 cents and ice cream cost only 20 cents.

He started driving in Colonie with a warehouse in Rotterdam. In 1997 Brian built their current

"...the music is the magic!"

building which houses not only the huge freezer that stockpiles the ice cream inventory but also has a 2 bay garage and mechanic to maintain and repair the fleet of ice cream trucks.

The 68 trucks are operated by independent contractors who rent the trucks from Mr. Ding-A-Ling. A delivery truck leaves the Latham headquarters and delivers fresh Blue Bunny Ice Cream to 4 drivers each day. Brian Collis said, "There are a lot of aspects to ice cream besides keeping it cold. There are incentives, kickbacks, and promotions to keep track

of as well as the trucks and the drivers." Blue Bunny makes a special line for ice cream trucks. There are 14 items not sold in stores that are exclusively for trucks. Brian said that he still has the first truck that he started with. It runs daily in Albany.

Brian expanded the brand into the Utica area around 1992. The Mr. Ding-A-Ling trucks roamed the streets of the Mohawk Valley serving ice cream to happy children. Eventually Mr. Ding-A-Ling sold the trucks to Hector Morales. Hector had been a driver for Mr. Ding-A-Ling from 1992 to 2003. He was manager of the Utica branch until 2012 when he bought the trucks. Hector has changed the names to, "Gloria's" but still gets his ice cream from Mr. Ding-A-Ling

One of the funny side effects of the ice cream truck is all the phone calls. People call and complain about the music. They complain about the volume and the song choice. They even complain about hidden messages in the music. Brian Collis explained that the trucks have up to 32 different songs so the drivers have many different options of songs. Drivers pick and choose songs for each neighborhood. He said, "The one that starts, "hello!" gets the most hate mail.'

What these complainers don't understand is that the music is the magic. It is the preamble to purchasing a cool summer memory for a couple bucks. The next time you get a chance, take a listen in your neighborhood. Listen for "The Enter-tainer" or "It's a Small World" to make its way to your ears, announcing that it is ice cream time! Go buy yourself a Bomb Pop, Sponge Bob, or an ice cream sandwich and buy your way back in time. For more information go to: www.mrdingaling. net **E** 

66

My love for ice cream emerged at an early age – and has never left! -Ginger Rogers

## **Nicky Doodles**

-A dandy good place to

By Carly Proulx

Serving over 50 soft serve, 30 hard serve, and 28 specialty sundaes Nicky Doodles has been family owned and operated since 1998. With four locations the buzz for this ice cream joint has certainly caught on and stayed strong over the years, and the extensive food and ice cream menu is just one reason to put them on your top five list of places to check out and chow down this summer.

Owner Tim Twomey started out nearly twenty years ago with a paint store nearby where he lived in Rome. The original plan was to lease the building, but that was before he decided on converting it into an ice cream shop, before he would so much as anticipate his future in America's other favorite pastime. Prior to opening for business in 98' Twomey had lived in the Rochester area, bearing witness to the boom of the ice cream business in Western New York he subsequently noticed a serious absence of hot dairy spots when he moved out to Rome. "Come rain or shine" Twomey tells me Nicky Doodles opens the 2nd Saturday of March every year, and stays open until the Sunday before Halloween. No exceptions, and no questions asked.

With a menu chock full of quality product, and always enough staff to provide satisfactory customer service it's no big secret as to the colossal success of Nicky Doodles. However there was one secret my curiosity couldn't help but uncover, and so inquired the origin of the name Nicky Doodles. I found out that Twomey's youngest son Nickolas was given the nickname Nicky Doodles as a young boy by one of the neighbors. It seemed only right that the store's namesake should currently be running the original and busiest of the Nicky Doodles locations out on 1159 Erie Blvd West in Rome, now in its 18th year. Going on its 7th year Twomey's eldest son Tim helps keep it all in the family, running the one out on 4971 State Rt 365 in Verona. Run by Twomey's son in law Joe is the one on 51 N Genesee St. in Utica, celebrating its 5th year, and just recently they've opened up a fourth location in the New Hartford Shopping Center that bears strong resemblance to its Utica brother, well equipped with outdoor seating.

As their prices are more than affordable, and their portions are more bang for your buck Nicky Doodles is really dependent upon volume; one thing they certainly aren't lacking. On a hot summer day the locals and out of towner's alike line up, extending into one long Nicky Doodles mouth watering appendage to the end of the sidewalk and the start of the street. They've all come for the same thing screaming "You scream, I scream, we all scream-" well, you know the rest. And there's no shortage of it, or your pick of flavors for that matter at Nicky Doodles. I might even go so far as to say their cone runneth over with choices, and so best of luck narrowing it down! Waffle cone or waffle bowl, Cappuccino Crunch or Cookie Dough, Apricot or Orange Pineapple, Turtle Sundae or Raspberry Rendezvous? The decision struggle is real folks. I mean really real.

Did I mention their ice cream is made with 12% butter fat? Translation: They're supplying us the real good stuff known as custard. They use Hershey's Super Premium hard ice cream, and if you're not in the mood for any one of their 28 sinful sundaes there is always swapping out for an Ice cream soda, Ice cream float, Flurry, Shake or Smoothie. If the deliciousness of custard is too much delicious for your pallet or your waist line there is always the option of the fat & sugar free yogurt, a Raspberry Sorbet, or Italian ice. Nicky Doodles knows everyone needs a little variety in life, but I'm warning you: don't get overwhelmed, and just embrace it. After you've spent up to 20 minutes trying to determine which would be the perfect flavor mate to swirl with soft serve vanilla then I'd tell you to relax. It's all ice cream. You can't go wrong. It's all good stuff.

The food menu parallels the ice cream menu on the variety spectrum with over 15 different sandwich options such as the Chicken Pita or Steak and Peppers, along with 7 different deep fried items like the fried Mac & Cheese or fried Scallops, over 7 different Burger options, Buffalo Chicken salad, homemade macaroni and potato salads, as well as a Kid's meal menu.

Continued on page 14



## Community Calendar 2016

-Women of Rotary of Greater Utica Garage/ Bake Sale Plus Returnable Cans and Bottle Drive 9am - 4pm Sale includes gently used clothes, jewelry, collectibles, toys, house wares, and more! Proceeds benefit local charities. Contact information: 315-735-6086 Willowvale Fire Department 3459 Oneida St., Chadwicks

North American Quarry News • Page

Month

### -Reseed Plant Walk and Picnic 10am-12:30 pm

Join us for a plant identification walk and picnic with ReSeed members Matt Perry, Tim Johnston & Natalie Parent from Spring Farm CARES. We'll be discovering indigenous plants in the Alpine woodlands and meadows in Shawangunk and learn ways to restore and preserve land using native plantings.

255 Shawangunk Road, Cold Brook. 315/826-7405 shawangunk@ntcnet.com http://www.shawangunknaturepreserve.com

### -Zen Retreat Led by Reiho Ellen 9am - 1pm

Come spend a day of silent meditation in the sheltered gazebo of Red Pine Retreat Center where you can enjoy the calming sounds of pine breezes to help achieve some time with peace of mind. Registration is required. Call 315-896-4748 for information & reservation. Donations accepted. Shawangunk Nature Preserve, 255 Shawangunk Road, Cold Brook, N.Y. 13324

315/826-7405 shawangunk@ntcnet.com

http://www.shawangunknaturepreserve.com

### -3rd Annual Spring **Garage Vendor Sale** and Chicken BBQ 9am - 4pm More than 90 vendors, raffles, entertainment, and door prizes. Oneida County 40/8 Chateau, 5163 Judd Rd.,

### -Oneida County Public Market 9am - 1pm

Whitesboro

Union Station, 321 Main St., Utica

-Militia Muster in the Mohawk Valley 10am

- 4pm Additional time: Sunday, May 22 10am -4pm Various Vignettes taking place includes inspections, roll call and training in the manual of arms. A variety of demonstrations including chocolate making, leather working, weaving, trading, coopering, & blacksmiths. Children's activities include musket drills and 18th century writing. Guest lectures at 1pm. Contact information: 315-823-0398, Karen. Sheckells@parks.ny.gov Herkimer Home State Historic Site, 200 Highway 169. Little Falls

### -St. John's Prize Auction 11am - 3pm

Prizes donated from local businesses. Also raffles and food. St. John's Episcopal Church, 135 Main St., Whitesboro

### -The Psychic Highway: How the Erie Canal Changed America 1pm

 2pm From the author of Folklore and Legends of Rochester; and other titles, comes "The Psychic Highway: How the Erie Canal Changed America." Michael Keene's new ground breaking book uncovers how the Erie Canal opened up vital passageways that led to the advent of the major social, political, and religious movements that swept through upstate New York during the 19th century. Within the books pages, Keene delves into the Canals inspiration, evolution, and impact on American life and how the Canal bridged the gap of communications and travel, setting the stage for history altering events.

Oneida County Historical Society, 1608 Genesee St., Utica

-UUVA Garden Fair **10am-12:30pm** Add some new life to your gardens this spring! A variety of locally grown perennials and professionally raised vegetable seedlings, annual bedding plants and hanging flower baskets will be for sale at the Upper Unadilla Valley Association's (UUVA) annual Plant and Garden Fair on Saturday, May 21, in the Town of Winfield Park on Route 20. The sale will feature dozens of perennial varieties donated by local gardeners at prices ranging from \$2 to \$5 per pot. None will be sold before 10 a.m.. Sirko's Greenhouse of Leonardsville will offer a selection of annual bedding plants and hanging flower baskets,  $\bar{as}$  well as some vegetable seedlings

## Sunday - May 22

### -American String Quartet 2:30 pm - 4:30 pm

Presented by The Chamber Music Society of Utica. Featuring guest cellist Alan Stepansky. Program includes quartets by Ravel and Tsontakis, and Schubert's String Quartet in C. D. 956 Tickets available at the door. Cost: \$20.00 adults, \$10.00 students with ID. Munson-Williams-Proctor Arts Institute Theater, 310 Genesee St., Utica

### -Traditional Irish Music Session 3pm - 5pm

Open to musicians of all levels who play acoustic instruments common to Irish music. Contact information: 315-864-3051 Woodland Hop Farm and Fermentation, 6002 Trenton Rd., Utica

-Around the World in Song with the Mohawk **Valley Choral Society** 3pm - 4:30 pm Directed by Mark Bunce. Take a vocal journey through the musical traditions of various nations and cultures. Tickets: \$12.00 in advance, \$15.00 at door. Tickets can be reserved by calling 315-823-1615 or at www. mvchoral.org

Central Valley Academy, 111 Frederick St., Ilion

## Monday – May 23

## -Sangertown Square Art Exhibit 6pm - 8pm

Featuring art from several local high schools. The community can vote for their top three pieces of work. The top three are eligible for gift cards from Sangertown. Sangertown Square, 8555 Seneca Turnpike, New Hartford

## Tuesday – May 24 -Works in Progress Reception 5pm - 7pm

This free Open Studio Reception provides an opportunity for local residents and supporters of the organization to meet current artists-in-residence, view their artwork in progress and learn

If none of that appeals to you than I suggest you go with a grilled cheese, hot ham, or a good ole Hofmann hot dog. Or heck, carpe-diem, and go chili dog just because you can. Making your meal a combo is yet another choice you're faced with, along with the option of substituting your sides. But don't sweat the small stuff. You'll make up your mind eventually, and whatever you decide on is sure not to disappoint.

Nicky Doodles Super Premium Ice Cream Cakes are a big hit for birthdays, and their outdoor under the umbrella picnic table set up is the perfect stop in and cool down spot on one of those typically summer in Central NY days.

Keep in mind there's plenty of inside seating for those of us who barely tolerate humidity. This is the kind of place you want to take the family, and really anyone you can rope into tagging along because let's face it, eating ice cream is a social thing, and one thing most everyone can agree on. Share the goodness at Nicky Doodles, a place where family consistently takes pride in quality product and quality service, working hard right alongside their employees. Here there is always something keeping them busy during the open season because the secret is out folks, Nicky Doodles is just a dandy good place to be. E



Sculpture Space, 12 Gates St., Utica

### Thursday - May 26

-Building Stones Fair Trade Shoppe 10am to 6:30 pm This month our shop is featuring organically grown garments from Maggie's Organics, of Denver, CO. We also offer unique handmade items from 37 countries. We offer gift certificates, accept credit cards and are handicapped accessible. For more information, call 315-853-2933, visit our website at Stone Presbyterian Church or like us on Facebook at http://www.facebook. com/stonepres. Stone Presbyterian Church, 8 So. Park Row, Clinton, with the entrance to our shop in the basement on Williams Street.

-Utica Dance Spring Concerts 7pm Additional times: May 27 7pm, May 28 - 2pm & 7pm Min. Price: \$10.00, Max Price \$12.00 Featuring the Pre-Professional Division in ballet, jazz/tap and modern. Thurs - Ballet, Fri – jazz/tap/modern, Sat. 2 pm ballet, Sat. 7 pm iazz/tap/modern Contact information: 315-765-0712, hello@uticadance.com

## Friday - May 27

## -Annual Spring Bazaar 6pm - 11pm

Additional dates: Sat. May 28 11am – 10pm

Sun. May 29 12pm -8pm Featuring Hawkins Amusement rides, food, fish fry, clams, beer and wine, games, prizes, raffles, fried dough, homemade desserts and more. St. Paul's Church, 16 Park Ave., Whitesboro

## Saturday – May 28

-Bird & Butterfly Walk with Ornithologist Matt Perry 8am At this very popular annual event vou'll learn how to identify some of the diverse birds that inhabit shawangunk and discover the amazing variety of songs and calls they make. Call ahead to confirm this date, as it is tentative depending on Matt's commitment to the Peregrine Falcon nesting

in Utica.

Shawangunk Nature Preserve, 255 Shawangunk Road, Cold Brook. 315/826-7405 shawangunk@ntcnet.com

http://www.shawangunknaturepreserve.com

### -Foraging Walk with Hillary Joy Pitoniak, **Botanist and Certified** Herbalist 10am – 12pm

Take a walk around our beautiful grounds to see what kind of edible and medicinal plants Mother Nature has to offer us! Shawangunk Nature Preserve, 255 Shawangunk Road, Cold Brook, N.Y. 13324 315/826-7405 shawangunk@ntcnet.com

http://www.shawangunknaturepreserve.com

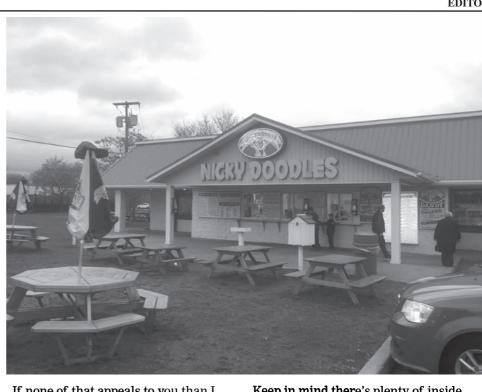
## -Oneida County Public Market 9am – 1pm

Union Station, 321 Main St., Utica

## -Bake Sale 10am - 4pm

To support Make Strides Against Breast Cancer, Team Tucker. Variety of baked goods, cookies. breads, cakes, mini pies, candy, even something for the family pet. North Utica Wal-Mart, Horatio St.

Continued on page 52



May 13, 2016 • **15** 

## **Ice Cream and Steam Trains**



By Joe Parzych

Rib Wallner died Feb 17th. Most people know him as Robert, but in earlier days, he went by the nickname of "Rib". The first time I met Rib was when he came to our farm, piled all the kids into his car and took us to the Log Cabin on Barton Road for ice cream cones. It's hard not to like a guy

like that.

The ice cream stand was sided with slabs and stood next to a railroad crossing where we got the second treat--- a steam train that went howling by, whistle blowing and wheels churning. Life couldn't get much better than that. Rib seemed as excited to see the train as we were, maybe more so. He worked as a clerk

in a little grocery store at the time, but it wasn't long before he went to work for the Boston and Maine Railroad where he worked for 30 years, or more. The excitement of seeing the train may have inspired him to apply.

Railroading became a big part of Rib's life. He worked for the B & M as an oiler on a steam crane. An oiler is supposed to do iust that, oil and grease the machinery. But he was also an apprentice as a crane operator. The operator, for whatever reason, never so much as let Rib pull a lever during the many years that he worked as oiler. Undaunted, he studied books on operating and got his crane operating license, despite never having been allowed to operate.

The chief function of the crane was to clear train wreckage from railroad tracks. When a wreck occurred, the crew worked around the clock until the tracks were cleared, the railcars righted, and the trucks put back under the cars. Sometimes the work went on for days.

One morning, Rib came to work to find the crane operator crushed to death in the crane's machinery. The B & M needed the crane, badly, that day. Rib's boss implored him to try to operate the mammoth piece of complicated machinery. By then, I believe the steam engine had been replaced with a Diesel engine.

Rib started up the crane and began pulling levers. He drew a diagram of the levers and listed each function as he pulled a particular lever. By the end of the day, he'd trained himself as a crane operator. After many grueling years of working long stints on the wrecking crew, Rib retired after a marathon session of days and days without sleep.

"I looked out into the kitchen and asked Ruthie (his wife) what those little fellows were doing there. When I realized I was seeing things, I said I guess it's time to retire.'

Retirement lasted another 30 years. Robert and his wife Ruth enjoyed traveling all over the U.S., camping and fishing along the way. He had a lifetime free pass to ride trains but Robert liked to poke along the road by car and stop whenever something interested them. **E** 

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## Elvis Rocks Roselawn with An Angel's Help

By AI Dorantes

On Sunday, April 24, 2016 "Elvis" rocked the Roselawn Banquet Facility in New York Mills for a good cause. The Elvis Memories Show, coordinated by Donna-Ray Dellano used classic rock and roll and oldies to raise money for Lainey's Army Animal Rescue.

The enthusiastic crowd was entertained through dinner by Nick LoLombardo. Donna-Ray and the Donettes took the stage and performed hits like Sam Cooke's Cupid, the Marvelettes's Please Mr. Postman, and more. Big Al Amadeo took over the show as "Elvis" entertaining attendees with all Elvis hits.

With the help of countless local businesses and supporters the Elvis Memories Show was a success. They collected almost \$2000 and the Army had a few hundred more from pre-raffle sales. The winner of the 50/50 raffle, Sandy Silverstein, kindly donated her share of the raffle back to Lainey's Army.

One of the highlights of



the Elvis Memories show was the debut of Donna-Ray's song, With an Angel's Help. The song was inspired by Lainey, the 4 year old Australian Shepherd who was starved, abused, and neglected in Camden, New York and by Kim Strong, the founder of Lainey's Army, the group of animal advocates that fight for animal rights in Lainey's memory. Donna-Ray had a limited run of CD's pressed for the event and the brisk sales helped

make the event a success. Donna-Ray performed the song to the cheers of the crowd

You can download Donna-Ray's song, With an Angel's Help here: http://cdbaby.com/ cd/donnaray2. Each download adds up and helps Lainey's Army Animal Rescue more than you could imagine. To support Lainey's Army follow them on Facebook: Laineys Army E



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## **Green Acres Drive In, Dolgeville, NY**

-Served with Old Time Hospitality

By Lisa Lauritsen

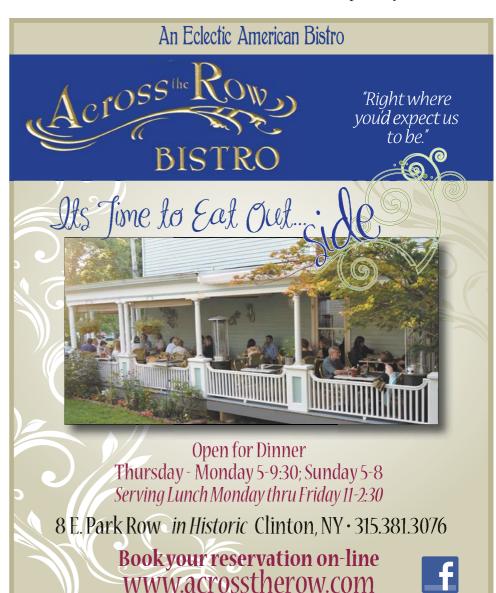
Green Acres is a nostalgic sixty year old ice cream and burger joint that harkens back to a time when fast food also meant quality. It reminds me of a place my grandparents took me as a kid after sports games; win or lose; or any occasion to spend quality time together in the balmy summer twilight just to chat. It's hard for me to imagine the wholeness of my childhood without the simple happiness of those often unplanned but anticipated outings. Unfortunately places like Green Acres have become rare; that beloved ice cream place I knew as a kid has since become an awkward looking insurance agency, so I was beyond thrilled to discover Green Acres last summer when scouting out local swimming holes with a friend. While the days of car servers on skates may be bygone, a menu full of quick quality comfort food served with small town hospitality remain, at least they do

Green Acres is located along a popular scenic byway in Dolgeville, Route 29 W; making it a convenient stop for tourists. Catering to a variety of customers keeps owners Peter and Ruth Jaikon on their toes when it comes balancing tradition and innovation. Luckily they've integrated modern updates with such finesse that no one bats an eve when someone calls for a veggie burger with their famed homemade Mexican sauce, which, by the way, should be sold by the vat. Turkey burgers, seasonal salads and fresh fruit fit seamlessly into their age old repertoire and satisfy just as well as their delicious meat options.

What I love more than anything else about Green Acres is their ice cream and at the expense of causing you upset; if they could find some clever way to combine their famous Mexican sauce in a sundae I'd be first in line to try it. For those of you looking for something creative,

but more conventional than my personal dream of a Mexican hot sauce sundae, I understand, and I'd recommend any of the ones listed on their menu including The Hot Caramel Apple, The Peanut Butter and Jelly, and my absolute favorite The Samoa, inspired by the best girl scout cookie ever made, only it's a sundae, and once you've had it you may just stop there; it's soft vanilla ice cream topped with heaps of toasted coconut, warm caramel, and the perfect amount of fudge drizzle; it is reserved for nights when we shamelessly eschew dinner all together and go straight for dessert. And, the best part of it all is knowing all this deliciousness is produced by Byrne Dairy which employs local upstate New York dairy farms. Their hard ice creams are made by Perry's and include flavors like Panda Paws and Peanut Butter

Open Spring: 11am - 9pm 7 days, Mid June: 11am - 10pm 7 days.



## **Our Cover Story**

## By AI Dorantes

Nothing triggers our nostalgia like an old fashioned diner. Whether it is the chrome, the patterned formica counters, or vinyl covered booths there is something about a diner that can bring you right back to a specific time in your life. What parent hasn't watched their kids spin the stool tops at the counter? Riverside Diner, located at 9663 River Road in Marcy, New York, has all the prerequisite diner trappings that can flip the switches in your memory banks. They are also making new memories with their ice cream.

The building Riverside Diner resides in started out many years ago as a dairy before eventually becoming the diner it is today. Owner Mike Killino has been slinging hash there for 9 years after many years in the food business.

Riverside Diner is an old fashioned diner, you can get breakfast all day. Their extensive menu has customers coming back for more. Mike said, "I deal with 85% repeat, everyday custom-ers." Mike Killino explained customers are #1 at Riverside Diner and they go out of their way for customers. Killino related a story about how he stays open a little late one day a week so that a customer can stop and grab dinner. Diner staples like burgers, melts, and a Friday fish fry are complimented with seasonal goodies like traditional Italian



## **Riverside Diner**

-and great ice cream too!



Christmas cookies. Last holiday season riverside diner cranked out 70,000 Christmas cookies.

Riverside Diner started serving ice cream last

year. Adding ice cream

was always part of the

plan for Mike Killino.

They serve Perry's ice

cream. The high quality frozen treat is available in

32 + flavors of soft serve. There are also lactose

free and fat free, no sugar

Sundaes are a big time

match the variety or size.

Sundaes will set you back

item at Riverside Diner

but the price does not

only \$5.15! Brownie or

Banana or even pancake

sundaes, you will be hard

pressed not to find a sun-

dae your sweet tooth will

appreciate. Mike Killino

toasted coconut are favor-

said that cannoli and

ites at Riverside Diner.

added options too.

kles, and toppings to your ice cream. Mike added one exception to the list; no gummi bears. "We have everything except gummi bears. I don't believe in it. It's too weird. Cold

add candy, cereals, sprin-

While you are grabbing a cone or sundae, out back you can also get some traditional diner food.

gummi bears are just cold

gelatinous blobs.'



Riverside Diner will whip up tasty treats things like: French fries, onion rings, Hoffman's hotdog, or even a 1/2 pound Angus burgers.

Do yourself a flavor; pile the family into the old family truckster, cruise down River Road until you spot the Riverside diner. Pull in and have a sundae. You can even get a frozen treat for your dog

at Riverside Diner. They have extended hours in the diner during the summer to accommodate all the ice cream fans For more information call (310) 797-7709. **E** 

Choosing a cover photo from the great shots I got of the "kids of Riverside Diner" was nearly impossible!

Needless to say, I decided to include a few to accompany the story.

In the photo to the left you see three very satisfied customers. Pictured here are Mike and Ginelle Killino's daughter, far left, Brooke, son, Landon and Mike's sister Jenalle's daughter, Aria.

My advice to you is not to inquire why or whither, but just enjoy the ice cream while it's on your plate. -Thornton Wilder



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Giambotta

**EDITOR** 

## **Maxwells Chocolates and Ice Cream**

By AI Dorantes

Quarry

Month 2009 •

Located at 14 Utica Street in picturesque Hamilton, New York, is

Maxwells Chocolates and Ice Cream. The throw back shop is like stepping back in time to a simpler era when every town had

a candy shop and every candy shop had a counter where you could get a sundae, a milk shake, or a float.

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After the Great Fire of 1895, which distorted much of downtown Hamilton, Mr. M. F. Maxwell re-constructed the Hotel Maxwell building. A marvelously modern establishment at the time, the new Hotel Maxwell consisted of 20 guest rooms and suites, a luxurious office, a reading room, a restaurant, and a guest dining room (the current shop is in what was the hotel dining room). The hotel was remarkable for being outfitted with the brand new invention of electricity. It also had hot water on demand, plumbing, heat, and even an electric bell system. All of these features were the epitome of high technology of the era. Mr. Maxwell is remembered as the store was named in honor. Customers still come into the shop asking where they can check into the hotel. While they are usually disappointed to hear that it only a fond

Pat Drahos, owner of Maxwells Chocolates and Ice Cream.

memory the candy and ice cream usually sweetens their disposition.

The Maxwell building has been a location for offices and various different small businesses. In the 1980's, Edward K. Vantine used it for offices and rented the upper floors as apartments. In 2001, in an effort to revitalize the downtown Hamilton area with the help of the Hamilton Initiative, the space was renovated into what is currently Maxwells old-fashioned candy shoppe.

Scott Powell and Phil Scholl officially opened Maxwells Chocolates and Ice Cream to the public on

March 8, 2002. Pat Drahos, a former gym teacher, purchased the store in 2005 and has loved running the business ever since. The store welcomes kids and adults to "take a step back in time." The old fashioned candy store offers candy in bulk. Pat said with a chuckle, "The old fashioned penny candy; it's not a penny anymore."

Pat also said, "It took me a long time to get used to the quiet times as opposed to the noise of my previous job of teaching physical education."

Maxwells Chocolates and Ice Cream serves Edv's Ice Cream & Purity Ice Cream (from Ithaca, NY). They use Fojo coffee beans for their coffee. Pat said that they try to push local.

She explained that Colgate students are great customers. The guys buy mostly milk shakes while the girls tend to buy the higher end candy. Locals, though, are all over the board; from penny candy to milk shakes and sundaes. They buy it all. During the summer families walking or riding bikes pop in to grab ice cream to sit and eat outside or to take to the park.

At Maxwells Chocolates and Ice Cream you can get any kind of sundae; from hot fudge to marsh-

mallow to a banana split. You name it. Ice cream cones and sundaes are filled with nice, big, fat scoops of ice cream. Pat said, the ultimate milk shake (chocolate, cookie dough, and cookies-'n'cream ice-cream) is the most popular. It gets ordered the most. The muddy polar bear sundae features chocolate covered gummi bears. Pat said. "We cater to kids." she also warned, "You have to remember the ice cream. Too many toppings and the ice cream gets lost."



Traveling back in time is easier than people think. You just need a really neat place rooted in tradition and history that serves up quality products. Maxwells Chocolates and Ice Cream is that kind of place. For more information go to: www.maxwellschocolates.com or follow them on Facebook: Maxwell's Chocolates and Ice Cream E

## Did you know?

Digging into a delicious ice cream sundae can be heavenly on a warm day. But such decadence sometimes comes with a price, most often in the form of a painful ice cream headache. Ice cream headaches occur when the cold ice cream moves across the roof of the mouth and back of the throat. Scientists are not quite certain what causes ice cream headaches, but some suggest that it involves cold ice cream temporarily altering blood flow. This constriction and expansion of blood vessels can cause pain. Once the body adapts to the change in temperature, the pain should subside. Eating ice cream slowly can help prevent ice cream headaches.





May 13, 2016 • 19

## **B&F Milk Center**

By Jessica Arsenault Rivenburg

B&F Milk Center, located at 38 Roosevelt Drive in Whitesboro has made a name for itself by reliably serving the community for more than 60 years.

Opened by a duo by the names of Britt and Fedor around 1953, B&F started out as a convenience store, selling milk, eggs, cheese, bread and the like. In 1987, Dave and Anne Armstrong and Walt and Claire Furman bought the business and turned part of it into an ice cream stand.

"At the time there wasn't anything like it around," said Claire Furman, who is currently the sole proprietor. "We thought we'd try a little adventure."

Their 'adventure' paid off. Now, nearly 30 years later, B&F has built a reputation for itself and become a much-loved establishment in Whitesboro. Furman offers 24 flavors of soft ice cream, mixed in-house, along with a selection of Hershey brand hard ice cream, including non-fat and no-sugar-added varieties and even a non-dairy frozen treat. Like most ice cream huts, B&F offers ice cream treats like root beer floats, sundaes, frozen bananas, slushies, flurries, and milk shakes, which are a crowd favorite.

We have Milkshake Thursdays, when they're \$2.75," Furman said. "And it's proved really popular. We've



The window at B&F Milk Center, Whitesboro. A great local place to grab those ice cream treats for the whole family!

tried other specials that never really took off, but our milkshakes, they're really good and people love them."

In 2004, B&F sustained damage from a fire. Furman rebuilt and expanded, but now wishes she had perhaps expanded more. "We're still a little cramped in here,"

she said. "I wouldn't mind more space."

But cramped or not, B&F seems to have the right recipe to keep customers coming back. "I think it's because people know we're good and have a quality product," Furman said. "The place is clean, my employees are well-trained and always very pleasant.'

19 • North American Quarry News

B&F Milk Center is open for ice cream daily, now through the beginning of October, 12-9 pm, weather permitting. Follow them on Facebook: B&F Milk Center and Ice Cream E





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## The Ice Cream Station

- "Life's short - Fat ice cream"

By Jessica Arsenault Rivenburg

So says a sign on the wall of The Ice Cream Station, a relative newcomer to the local ice cream scene.

Ilion resident Wendy Mc-Cutcheon and her sister opened The Ice Cream Station in 2006 on upper Otsego Street, where they rented space. Looking for a location they could own, the pair bought the former GPO Credit Union building in Colonial Plaza and moved shop the very next year, in 2007. Mc-Cutcheon bought out her sister about four years ago and is now entering her eleventh season in business.

"It's amazing that it's already been 11 years," McCutcheon said. "I remember there were moms who came in pregnant when we first opened and now they come in with their 10-year-old kids!"

A real ice cream enthusiast herself, McCutcheon serves up 26 flavors of Kemp's and Perry's hard ice cream, 11 soft serve flavors, milkshakes, floats and flurries, and also 17 creative specialty sundaes you won't find anywhere else. When Pigs Fly, for example, features softserve vanilla ice cream drizzled with caramel and sprinkled with bacon bits, topped with whipped cream and a dash of

cracked black pepper. **OMG** Chocolate serves up chocolate ice cream covered in hot fudge, mini chocolate chips, whipped cream and a sprinkle of cocoa powder. Or try Deep Blue Sea with vanilla soft-serve swirled with Blue Goo 'waves' graham cracker crumb 'sand' and Swedish Fish.

And all the brownies, cookies, pralines and cakes used in sundaes and as toppings? Mc-Cutcheon makes them all herself

"I like everything about ice cream," she said with a laugh. "I certainly eat it every day!'

Still, after 10, soon to be 11. years in the business. McCutcheon says she's ready to move on.

"I really do enjoy it," she said. "But I feel like it's time to try something new.'

The Ice Cream Station, building and business, are currently for sale with an asking price of \$149,900. "My hope is that someone local buys it and keeps it going," McCutcheon intimated. "The local support has always been really good."

And McCutcheon has always returned the favor, making The Ice Cream Station an active supporter of many community events and causes.

To catch McCutcheon and enjoy a one-of-a-kind sundae during what may be her last season, visit The Ice Cream Station seven days a week 2-9 pm

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## **Woody's Ice Cream Place**

HERKIMER - From the bright purple picnic tables to the super thick milkshakes and old fashioned, custard-style softserve, Woody's has been a well-known staple of summer life in Herkimer for 36 years.

Woody's started out in 1980 as a Mister Shake on South Caroline Street. Current owner Jim Woodrick and a friend from his Remington Arms job opened up shop. They grew quickly, opening multiple locations and running an ice cream truck.

In 1990 the partners decided to part ways and each took sole ownership of a couple locations. Woodrick, better known as Woody, ended up closing a location in Ilion and focusing on the Herkimer shop, which he ended up moving to its current location in the former Rite Aid plaza, off Mohawk Street, in 2005.

During the winter of 1996, a storm blew down and damaged the ice cream shop's signs. Since he had to get new



signs anyway, Woodrick decided to change the name from Mister Shake to Woodv's.

"People always used to refer to it as 'Woody's place," Woodrick said. 'They'd say, 'Let's go down to Woody's place. So it made sense to just call it Woody's.'

Now a Herkimer firefighter, Woody's ice cream shop, in all its forms and locations, has proved a very large part of Woodrick's life. Woodrick met his wife at Mister Shake while she was employed there. They've now been married 27 years and raised four daughters, all of whom have spent time working

at Woody's.

"It's a big part of our family," Woodrick said of the shop. "We've consumed a lot of ice cream in our life," he added with a laugh.

Woody's serves 28 flavors of Turkey Hill ice cream, a fairly recent switch from Mercer - a change made to maintain top product quality, Woodrick said. For soft serve, Woody's deviates from the usual recipe and sells old-fashioned custard style soft-serve, which is thicker and creamier than the average softserve

The shop has also always been known for

continued on next page.

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room for their homemade desserts!"

A. Crissey~"Black Stallion Catered my sisters wedding and everyone loved it! Sal was great to work with and worked with our specifications, we had GF and vegetarian guests, and it turned out better than we imagined. From the appetizers to the main course, everything was fantastic! Thank you for helping my sisters big day go on without a hitch.



See full menus on our website www.theblackstallionny.com



**EDITOR** May 13, 2016 • 21

## **Burrstone Ice Cream Parlor**

By Jessica Arsenault Rivenburg



it is my life. It was the natural decision for me to take it over.'

As sole owner, doing business locally is important to Getti. He uses Turkey Hill ice cream, which comes from Queensboro Farms in Canastota, and Hoffman hotdogs, out of Syracuse.

"I try to stay local as much as I can," he said. "I think that's important. Plus they're quality products.'

In addition to six softserve flavors, 10 hard flavors and the usual array of sundaes, shakes, floats and flurries, Burrstone Ice Cream boasts a menu of hotdogs and hamburgers, and new this year: Loaded cheese fries.

Still, ice cream remains the bread and butter of Burrstone, who is famed for two crowd-favorite soft-serve frozen yogurt flavors, pistachio and black raspberry.

"Those are my most popular flavors," Getti said. "They're unique and everyone loves them.'

Burrstone Ice Cream Parlor, located at 1731 Burrstone Road, is open 11:30 am - 10 pm every day, weather permitting, with a season that runs from mid-March to mid-September.

"April, May and June are our busiest time,' Getti said. "That's when everyone has cabin fever and is anxious to get out and do summertime things like eat ice cream."E

21 • North American Quarry News

Month

2009

Jeff Getti, owner of Burrstone Ice Cream Parlor, has been serving frozen treats his entire

adult life, and before.

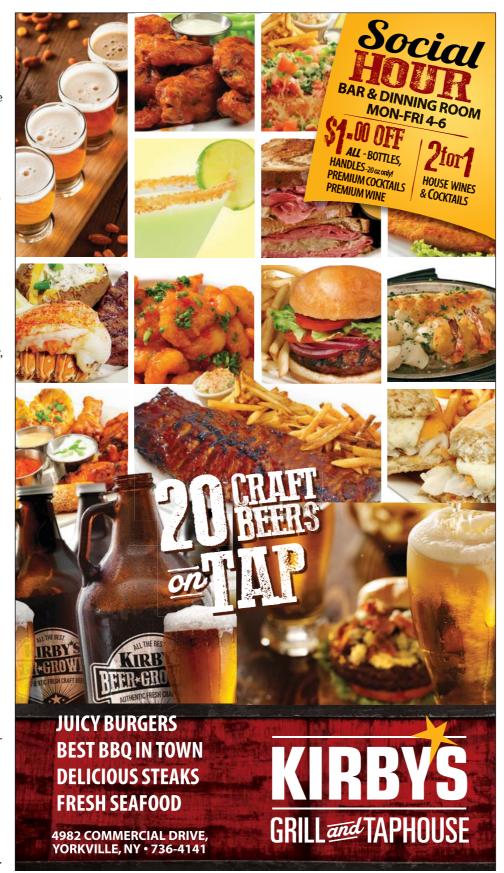
Burrstone Ice Cream Parlor got its start as a Dairy Isle franchise in the 1960s. Getti said he's not exactly sure when and how the franchise ended and became its current incarnation.

Getti began his career at Burrstone Ice Cream Parlor as a teenager in the late 1980s, helping out his uncle, who owned the ice cream shop at the time. When his uncle passed away, Getti took over the business. That was 12 years ago now.

"I've been around it my whole life," Getti, now 43, said. "And in the summer,

## Did you know?

While many cyclists focus on safety and strictly adhere to the rules of the road, some cyclists engage in behavior that may go against the flow of traffic or is downright dangerous. The League of American Bicyclists reminds riders that whether in a car or on a bike, the rules and rights remain the same. It's necessary to obey traffic signals and stop signs. Also, ride with traffic and use the right-most lane headed in the direction you are going. To prevent injuries, make your intentions clear to others by signalling when making a turn. Try to ride in a straight line and avoid swerving in between parked cars. With these practices in mind, everyone can safely share the road and ride responsibly.





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**№** 22 • May 13, 2016 EDITOR

## Inspecting Your New Home with Sage Home Service

By AI Dorantes

You've done your research. You've checked comps, looked at the neighborhood demographics, and thoroughly vetted the school district. You're about to buy a new home. Before you open your wallet for what will likely be the largest investment of your life, get a home inspection. Enter Sage Home Service. Located at 101 High Street, Whitesboro, New York, Sage Home Services, LLC offers over 30 years of experience in the construction field. From building homes to remodeling homes, Sage knows where to look for potential issues. Whether you are dealing with insurance surveys, construction defect inspections, vacancy inspections and evaluations, 11th hour inspections of new homes for warranty issues, or other inspection issues Sage's full service inspections have all your bases covered.

Sage Home Services is licensed by the state of New



York to perform home inspections for residential and commercial properties. Whether you are buying or selling, get the facts about your property including roofing, structure, foundation, heating and air conditioning, and more. With Sage experience makes the difference. Owner Garth Livermore puts the culmination of 30 years experience in the construction field to work for you. Sage uses a 17 component process to inspect properties. Protect your biggest investment before you fall into a potential money pit.

When you put Sage Home Services to work the process starts with a phone call. Then they will come out to inspect the property. The inspection starts the second Garth pulls into your driveway. He checks the grading of the property, what the roof looks like, the general condition of the exterior, and the general layout of the building on the property.

The first place Garth will go in the house is the attic. There he will be able to determine if there are any leaks. He will check the chimney, insulation, and ventilation (including mechanical ventilation like exhaust fans). After checking off the attic, Garth will move about the house. He will check the windows, walls, light switches, electrical outlets (including GFI receptacles), and run the water to check for leaks. Basically he opens every door, drawer, and cabinet and turns everything on. He will even check all the floor coverings.

After the entire house has been inspected Garth will then sit down with the customer and presents the report. Garth goes over what he found (or did not find) without a candy coating. It's straight forward without opinion; a simple evaluation of the structure and its mechanicals.



Buyers want peace of mind and for the most part they are appreciative. Garth feels he owes it to his customers to be thorough and point stuff out. Issues of impact are anything more than a "honey do list." Those bad conditions will lead to bargaining chips for buyers. Afterwards Sage will return for a quick inspection after the seller repairs any agreed upon fixes.

You call a professional home inspector because you want to protect the big investment you are about to make. Put your trust in years of experience by calling Sage Home Services. For more information go to: www.sagehomeservicesllc.com/home.html or call (315) 507-5817 **E** 

## How to graft a favorite plant

Plants can be propagated in various ways, including grafting. Grafting involves slicing off a piece from one plant and connecting it to another to create a new plant. Grafting can be an interesting hobby, and even novice gardeners can become skilled at grafting.

Grafting is actually botanical surgery. The grafted parts eventually grow together to form a single grafted plant, which will produce leaves, a stem, flowers or fruit on top known as a scion. The bottom part of the graft is known as the

rootstock.

Production of grafted plants requires time, and grafting involves more than just propagating plants from seeds or cuttings. But the benefits of grafting include the propensity for grafted plants to flower or bear fruit more quickly than traditional plants. Grafting also can help a plant thrive, by selecting a root system adapted to a particular climate. Grafting is particularly advantageous when one wants to produce a plant that is an exact duplicate of the parent plant. Planting

from seeds can produce inconsistent results.

If grafting seems like something you want to try, consider the following tips.

- Seek help from experienced grafters. Many grafters work at nurseries or in the research field. If they're too busy to work with you, you can likely find a video online that can show you the proper techniques.
- Invest in a quality, sharp knife. According to horticulture expert *continued on page 32*



May 13, 2016 • 23

## Fly Rods Aren't Found in the Lawn Care Department

It's an older bike. Not an old Pan Head or Shovel. nothing cool. Just a 15 year old Sportster. But it looks like it's 30 years old as it sits in the drive way, rust popping through chrome, chipped black paint covered in dust and a yellow layer of spring pollen. A speedometer that doesn't work, no air cleaner cover, and fogged and faded orange turn signals. My pack hangs on a crude but functional sissy bar, my waders and a fly box crammed inside, and a fly rod tube strapped to it with a couple mismatched bungee cords. The exhaust is missing the heat shields. in reality the only reason the waders are rolled up in the pack. I'd hate to burn a hole in my waders as I sat at a traffic light waiting for the green, while contemplating the minutes the red light was stealing from my allotted fishing time budget. Forget the strange looks I'd get from the cars around me, if it would save me time getting ready at stream side, it'd be worth

As I tighten my old blue metal flake helmet, one that makes me think of the old circus acts, nut



Grass will always be there, the fish, they move around.

jobs getting shot out of cannons, I look at the lawn. Yeah, yeah. It needs to be mowed. But it's early. It's still soaked in dew from the night before. It needs time to dry before I fire up my least favorite thing in the world second only to a job. The mower. So there's no better way to wait for the lawn to dry than to go strip a stream-

The bike chugs along and I remember when I used to really be into riding these things, when I built them, when I had a nice bike, how everyone would always pour over the idea that when

they rode it cleared their minds. They were free. Bull. I never felt that way. Riding, I've got nothing to do but think. My mind far from clear. I think about how long I've got to chuck streamers and chase fins with the 7wt before I've run out of time to get the damn lawn cut. I pass through the old air base that we now call an "Industrial Park" and pass by acres upon acres of short, manicured. green and sprawling grass and think to myself what a waste of time. All that time spent burning gas and making laps, for something that's just

tomorrow. Something that its sole purpose is to grow. All that time in the seat, your ears ringing at the end of the day...Wasting valuable fishing time. I was suddenly glad my lawn was the size of my living room.

During the 20 minute ride I've got plenty of time to think about all the things that keep me off the water lately. It's been a tough season on me so far. The past four years working on the road I fished so much that I never thought what it would be like to ever go back to a normal job where I couldn't fish new waters 5 days a week. This year, coming back home and working a normal job, midnight shifts, the boy's ball games, kids doctors' appointments, school stuff, it's all a bit over whelming. As I picture the ugly lawn mower waiting for me back at the house again I pitch the bike over to the right hard through a corner and twist on the throttle. The water's close. Closer if I speed up.

At the water there's a back pack, an empty rod tube, and an old blue metal flake helmet sitting on the rocks as I wade out under the old stone bridge and into the sunlight below the dam. I forget about the lawn. What was meant to be an hour or so swinging the 7wt has become nearly four hours of the graceful bend and flex of a fly rod, of the strip of the line, the jerk and pause of the streamer.

and a missed strike, and four hours later I'm back on the bike heading for a lawn that my wife says needs to be cut. But for nearly 4 hours it was forgotten. I stop once more before making it home to cast into a hole on a creek that almost never lets me down. For another twenty minutes I forget about the lawn. What does it matter? It's still growing. It'll always be there. The fish, they move around.

The Smallmouth fights hard and we shake hands at the end. The fish congratulates me on winning the fight, but as a last jab as not to be totally defeated, it winks at me, and asks, "So how's that lawn mowing coming along?" He breaks free from my grasp, splashes creek water in my face with the kick of a tale and I can hear him laughing under water as he disappears back under the cutout bank where there's no lawn to be mowed. Ever.

I think I'd be better off just living in the middle of a field. Fields, you know, don't need to be mowed. They're fields. If that Scottish guy that sells the fertilizer on TV ever shows up on my lawn and tells me to "Feed your grass man. Feed it!" I'm punching him in the nose. Then I'm handing him a fly rod and we're going fishing.

Mark Usyk of JP Ross Fly Rods and Company writes the weekly Streamer Junkie Blog for www.jprossflyrods.com Month

JP Ross is an advocate for clean water and preservation of local wild Trout Habitat.

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**EDITOR** EDITOR

## TROUT

## **Trout Power**

By Mark Usyk

"To change the world by honoring clean water, not by its clarity, but by the wild fish that live in it." This is the mission statement of Trout

Power. Founded by JP Ross Fly Rods owner Jordan Ross, Trout Power has been going at conservation by means of science through creel studies since the first event in 2012 aimed at discovering and addressing the issues of why New York States West Canada Creek doesn't hold anything but stocked Trout, yet its tributaries have populations of wild reproducing fish.

Over three years and three events on the West Canada, fish were caught, the species, their locations and measurements recorded, and temperature probes where placed in the river in various locations to record what the erratic flows, the flows caused by not one but four impoundments along the river were doing to wa-

ter temperatures and conditions. JP and I were schoolmates as far back as the first grade, but the first event is where our paths crossed some twenty years later and I've stood by his side ever since. Trout Power on the West Canada Creek is now in the stages of the state and political arena, the politics of those controlling the dams being the stage now for conservation and change. But with his research compiled he arrives with more information than others before him.

To JP, being an avid fly fisherman and building fly rods for the last twenty years isn't enough. He's built a thriving rod business and a good name to be sure. Dedicated to the craft would be one way to describe him, but it falls short of his true visions. It's the conservation, the protection of wild fish and their delicate eco-systems that he has in his sights today. JP and his wife Bobbi Jo just recently added a baby boy to their family, and they'd like to know the wild fish will still be



A wild ADK Brookie

there when it comes his time to enjoy them, that he'll have a chance to be a steward to the wild fish.

This year Trout Power is back out in the field, but the efforts are being taken north into the Adirondacks, into a different theater. Within the park's over six million acres lies over ten-thousand lakes and more than thirty-thousand miles of rivers and streams. Twenty Years ago many of the Adirondack waters suffered from high acidity, leaving few aquatic bugs and even fewer Trout. The South Inlet of Raquette Lake near the historic Great Camp, Camp Sagamore, was one of those water sheds affected. But today it's the scene of a spectacular Adirondack comeback story. Left alone, the water cleansed itself, and the bugs and the wild Brook Trout returned. But it's not just a time to celebrate. It's also the time to protect it.



The South Inlet is one of those small streams that its population of wild Brookies could easily be decimated by only a couple careless anglers who fill stringers on outings to the water. With the information such as trail maps, area descriptions, and Google Earth available to angler's fingertips these days online, what was once a lesser known stream is now becoming a little more known, and now seems to be the time to do something





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May 13, 2016 • 25

## **Staging Your Home for Sale with Jay Groah**

**By AI Dorantes** 

Staging a home for sale in 2016 is more than just baking some chocolate chip cookies and saying a little prayer. It takes planning and expertise and nobody in the area is better at the staging game that Jay Groah. You either stage and sell or you can sit on a property.

Staging has become an important part of the realtor's repertoire. With most buyers forming an opinion about a home within the first 7-10 seconds of arriving, all homes have to be on point. 81% of buyers found that it was easier to visualize the property as a future home and buyers are more willing to walk through a home when the home was staged as opposed to empty. Staging will positively impact the value of the home if it is decorated to the buyer's tastes and buyers are more willing to overlook other property faults if a property is properly staged. Sellers who spent \$500 on staging recovered over 343% of the cost when they sold their home.

Jay Groah took us behind the scenes as he staged a home. This particular home felt way too 1991. Jay took over with a budget of approximately \$7,000 of owner's money. Jay and his team painted, changed light switches, changed out some light fixtures, brought in furniture and accoutrements, and made the place look completely different. The sellers were



19 Lennon Place, Whitesboro.

## TROUT cont.

before it's too late.

Trout Power's goal is to accurately study and record the fish and the conditions of the South Inlet only a little over ten miles out of the thirty-thousand some odd miles in the Adirondacks. It sounds like a small feat when you hear those numbers, but it'll be work none the less to get the job done. Father's Day weekend of 2016 is this year's event. Anglers will stay for four days and enjoy the hospitality of the famous Camp Sagamore, once owned by the Vanderbilt family, and carry out a study that will compile the necessary

information to obtain a catch and release only special regulations label by the New York State Department of Environmental Conservation.

Anglers and participants will spread out over the ten plus miles of stream, and record the fish they catch, noting lengths, coloring, markings, and general health and condition. Anglers will be trained on Friday with approved protocols and procedures for fin clipping. Fin clips will be sent to the New York State Museum, in cooperation with Cornell University who will take DNA samples from

the fish. These studies will help to identify the condition of the wild fish population, and whether or not a heritage strain of Brook Trout lives within these waters. In the end, working with the NYS DEC, Trout Unlimited, and the New York State Museum, and most importantly local support, the goal of a catch and release special regulation label is hoped to be won.

I've fished this stream myself for the past two years, this will be my third. The first time JP took me to it I couldn't help but feel an immediate connection to the

place. When JP told me what he was thinking, conservation and preservation, there was no doubt in my mind that this task needed to be tackled. These small Brook Trout are tough. You'd think being an average of around eight inches, and a trophy in these Adirondack waters being over eleven inches, that I'd carry a fly box full of tiny dry flies and nymphs to seek out these fish in the tea colored waters. No, like I said, they're tough and mean, and I generally hunt for them with a small streamer on the end of my 3wt

line. They're warriors and survivors for sure.

They've been there since the ice age cleared out, they've beaten the harshest of Adirondack winters, and they've somehow managed to beat the acid rain brought on by man's industry. But if we don't act now to protect them, just a few men could be all that it takes to finally defeat them. Catch and Release is a responsible start. This is merely ten or so miles of water shed. But we can hope that for every project like this that others are inspired to step up and that the conser-

vation rolls on, that it continues through others on their waters wherever they may be. Conservation through inspiration seems like it could be a good formula. Fly Fishermen seem like a good group to be inspired, if for no other reason than that they are so connected, so addicted to their fishing and lifestyle, and if the fish are someday gone, their fly rods will stand lonely in a corner collecting dust, and their lives will be less because of it. They have everything to lose.

25 • North American Quarry News

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Staging continued



asking \$359,000 and they'll get it. Jay explained that the goal of staging is to make the property the hottest property in the buyer's price point.

23 Narla Lane, New Hartford

Groah explained that every project is different based on the

budget. Sellers can go as simple as free, Feng shuiing the furniture to all out changes with a big budget. Groah said, "Staging

takes your home and turns it back into a house. A house is a commodity. A sellable thing'

Jay Groah explained that today's buyers are dimp's (dual income professionals). They want a finished home with a modern feeling. They want a turn-key home that does not need much work and that's where staging comes into play. Buyers are not willing to over pay for location any

longer; that's why staging is so important.

Changing out your thermostat is one of the cheap and easy staging fixes that Jay Groah suggested any seller can do and most buyers appreciate. Changing out the old fashioned analog thermostats to a digital, programmable, smart phone connected thermostat will have great dividends for any seller looking to stage their home . . .

When selling your home is a priority put staging at the top of your list. Your budget can be as simple as free or range to intense. For more information go to: www. thejaygroahgroup.kwrealty.com or follow them on Facebook: The Jay Groah Group, Realtors E

## Why Survey your new property

By AI Dorantes

Everybody knows their address. And more than likely they will know the address of the new home they are buying. But do they really know where their house is? Do you know where your house is situated on a compass heading? Do you know the topography of your property? Does your patio and back yard go all the way back to the little stream that cuts across your property or does your neighbor own that? All these questions and more are reasons why you should hire a licensed, professional surveyor to determine where and what exactly are the boundaries of your property.

Emrich Land Surveying, owned and operated by Michael J. Emrich, PLS located at 26 Pine Street in Ilion, New York said, "Surveying your property is a smart thing to do to protect your biggest investment; you know exactly what you own." He added, with a survey you avoid problems. You don't want to put up a fence or build an addition and find out that your new construction is actually on your neighbor's property.

If you are selling a property you may have to provide your buyer with an up-to-date survey of your property in order to give your buyer confidence in the purchase, allow your buyer to register the transaction at the county clerk's office, enable your buyer to make mortgage arrangements, verify the size and extent of the property, and avoid later legal disputes arising from inadequate or inaccurate property descriptions.

If you are buying property you need to know what you're getting. Only a map of the survey made by a licensed land surveyor can define what you've purchased. Your surveyor will undertake the necessary research, survey the property, and prepare a survey map that will reveal whether other people are entitled to partial use of your property through easements for utilities or rights-of-way. Whether fences, trees, buildings, gardens, embankments, driveways, walkways, swimming pools, house additions, and other property

improvements actually lay on your property. Whether your deed describes your property accurately.

Your survey gives you a form of protection in addition to clarifying what you've bought, since it will reveal any encroachments or other irregularities that might be the cause of later legal disputes. In addition, your surveyor can mark the exact corners of your site with survey pins.

If you are building fencing or adding on you need to protect your investment by making sure you are building on your own property. A mis-located fence, driveway, or carport can cause legal problems and extra construction costs. Before you build, let a licensed land surveyor determine your property boundaries, replacing missing stakes if necessary. Allowing a surveyor to mark the location of your building on site before construction begins will also ensure that you meet setback requirements and other restrictions

Continued on next page



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EDITOR May 13, 2016 • 27

## "I'll Meet You in the Mud"



Team Grit n Grace:
Dan Barnes, Elizabeth
Fish, Sarah Law, Jackie
Pop and Kenny Fish,
gather at the summit for
a needed break from the
mud.

### By Troy Bishopp

Deansboro, NY – Rain finally arrived after a 13 day hiatus to stimulate thirsty crops and also lift the spirits of wouldbe mudders participating in this year's 4th Annual Daniel Barden Highland Mudfest. The recent moisture combined with a picturesque, sunny, sixty-degree race day provided wave after wave of runners, the ingredients to make a

memorable journey for charity, based on the premise of nurturing and growing Daniel's kind spirit, sense of adventure, humility and generosity.

The Mudfest was established in 2012 after the Sandy Hook Elementary School tragedy in Newtown Connecticut that year. Daniel Barden, the event's namesake, was one of the first graders killed in the incident. A daughter of event

## Why survey continued...

enforced by the municipality in their zoning laws. Failure to comply with zoning by-laws could result in the loss of a future sale if the purchasers have an up-to-date survey done. Mortgage lenders generally do not advance money until zoning law infringements are cleared up.

If you are refinancing or obtaining a mortgage, a mortgage company, whether it be a bank, trust company or others, usually requires a survey before they will lend money. Why is this a necessity and why are you often asked for an up-to-date survey? Do the lot size, building set backs, pool and fence locations meet with local zoning laws? The mortgage company will require the survey to protect their investment. They will want to be sure that the land and buildings on which they are lending money are as described in the documents which accompany the transaction. They also wish to know that if they have to foreclose there will be no problems in re-selling the property.

Why a professional land surveyor? According to New York State law, only surveys and maps that are made by licensed and registered New York Land Surveyors are legal. Only registered Land Surveyors have completed the academic requirements and practical training before licensing. Only registered Land Surveyors are required to maintain the necessary theoretical, practical, and ethical standards set by legislation.

What will it cost? Depending on the nature and extent of the work, anywhere from a few hundred to several thousand dollars. Fees for surveys are determined on an individual basis, depending mainly on the amount of time required for the research and the survey. Prior to engaging your surveyor, you may wish to inquire of the likely estimate of the fees that the survey will entail, along with the expected completion date.

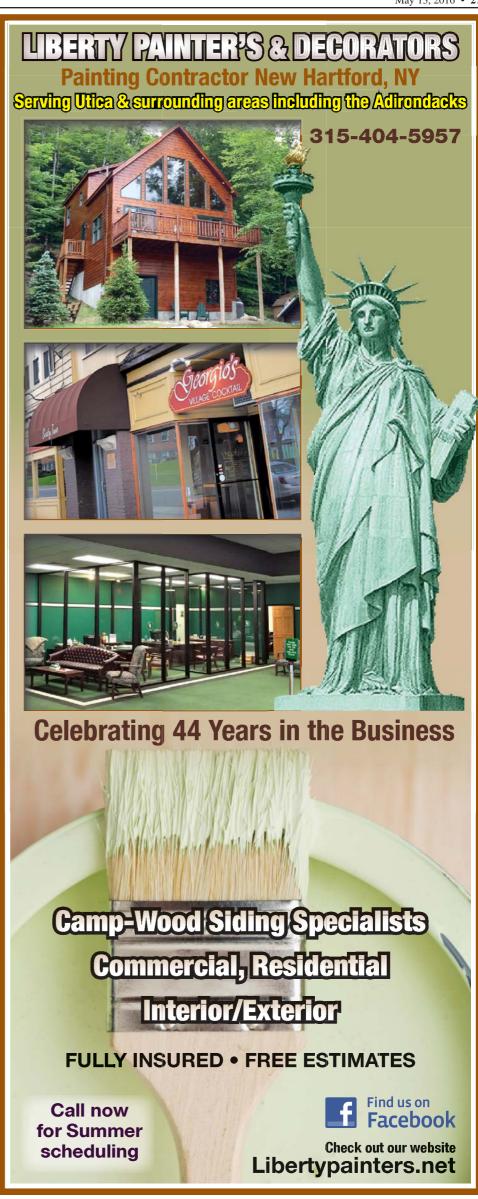
Typically your house and land represent your largest assets. If you are contemplating purchasing property, you should know as much as possible about the piece of land in which you are going to invest. Obtaining a survey may be the most important thing you do before you close the deal on any purchase. Without a survey, you do not know the extent of your property, as only a licensed surveyor can provide you with this information. Without the survey, there is too much you do not know

and you are risking both friendly neighbors and your investment.

It pays to know the boundaries of your land. A small distance can make a big difference. The erection of a fence can be the source of expensive litigation and ill will between neighbors. Your licensed land surveyor can help you avoid disputes.

Bryn Davis PLS, said, "The best thing about surveying is that every job is different. Some days you're an archaeologist and historian, some days you're a cartographer, all of which are advancing with technology. Surveying takes you to all different places and allows you to meet and assist new people."

Surveying first can eliminate a headache in the future. It assures where your property is. In cases of dispute, your surveyor is an expert witness in court and assumes full professional responsibility for the accuracy of your survey. The cost of the survey as a percentage of your total investment is a small and reasonable price to pay for peace of mind. For more information about surveying your property call Emrich Land Surveying at (315) 866-6069 **E** 



27 • North American Quarry News • Month

## Mud continued...

co-organizer, Karin Williams LaBanca, was inside the elementary school that day. She escaped physically unharmed but the personal scars compelled the William's family and their legions of friends, volunteers and sponsors to hold an annual gathering for all ages to inspire humanity and compassion among people.

This year's installment brought over 1,100 kilt-wearing mudders (400 from Connecticut), to the hills and valleys of MKJ Farm with many experiencing race director, Dan William's, devious obstacles for the first time. With bagpipes wailing, drones flying overhead documenting the mud pits and thousands of spectators cheering, colorful named teams like the Muddy Mermaids, Mudley Crew, the Hamilton Mudknights, 50 Shades of Mud, Mudder She Wrote and the Newtown Cannonballers embarked into the treacherous sea of

chocolatey mud.

Fraught with muddy features, rope swings, monkey bars, culvert pipes and 20% slopes, folks traversed a five-mile run, a 5K event and a half-mile obstacle course for children. The courses contained a challenging assortment of 22 natural and man-made obstacles with names like: The belly dancer, gravity cavity, the cliffs of moor, the leg smasher, the spin cycle, the horizontal mamba, the Irish ninja warrior and culminating with

a portentous log walk over the frigid waters of Paul Bunyan's Cabin just before the finish line.

A constant out-pouring of "Ricky-Bobbys", highfives, emotion and praise followed the runners all the way to the end of the "Boilermaker's Dirty Little Brother" where medallions and wristbands were given out for finishing. New this year for mitigating runner's muddy persona, was an on-demand hot water washing station provided by Buell Fuels and Center State Propane. Runners enjoyed food from local favorites, Ray Brother's Barbeque and Michael's Fine Foods Catering while sipping on beverages provided by PepsiCo and Saranac Brewery. The after-party featured music from popular favorites: Showtime, Grit-n-Grace, Simple Props, Alternate Universe and Third Stone

Daniel Barden's Grandfather, Martin Giblyn, attended his first mudfest and emotionally said, "This is unbelievable how people have come together to honor my grandson's short legacy and pay it forward. It's truly inspirational". Dan Williams, the unrelenting race ambassador, gave thanks to his wife, Melissa and sons, Dylan and Gabe for their undying support as well as his immediate family, all the runners, sponsors, spectators and volunteers. "It's the best day of the year for me to see what can be accomplished when we have a common goal to celebrate life and strive to make this world a better place".

With the help from runners and major sponsors; PepsiCo, Saranac Brew-



Chris and Sarah Dineen from New Windsor, Ny share a muddy hug and glance in support of the Daniel Barden legacy.

ery, NY Sash, K-Rock, Clinton Tractor Company, Wheelock Disposal Service, Save of the Day Foundation, New York Central Mutual Fire Insurance Company and other local companies, the "butterfly effect"

tral NY) will participate in a 10-day, 80-mile canoe leadership experience through the Adirondacks in July. The youngsters selected, name a charity that affects them in some way, and the Mudfest donates \$4000.00 equally to



Corey Glazier with son Austin from Waterville, NY help each other through a muddy obstacle with glee!

of funding will go to 14 charities.

Proceeds benefit Odyssey Adventure scholarships, which are made possible through a partnership with the Clark Foundation in Cooperstown, NY. Sixteen eighth graders, (half from Connecticut, half from Centhe charities they name.

To support the work and vision of Dan and Melissa Williams, Dave and Jessica Poyer and Frank and Karin LaBanca, visit www.bardenmudfest.org or www.whatwoulddanieldo.com **E** 





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Mikhail Polkhovskiy is a full time New York State Licensed Realtor. He is committed to providing professional and personal service to all of his clients. He works alongside his broker Carol Scampone out of their office which is located on Burrstone Road, New Hartford. Carol Scampone is a very well known Real Estate Broker who has been in the industry for over 30 years. Both are members of the Mohawk Valley Association of Realtors who follow a strict code of ethics.

His love and appreciation for all things in Central New York is clearly evident in the way that he conducts himself personally and professionally. Mikhail graduated from Whitesboro High School and graduated from college with a Business Management Degree.

Mikhail understands that buying a home may be one of the biggest challenges that individuals may have to deal with at least once in their lifetime. That's why he has perfected this rather difficult process to help his first time home buyers. Mikhail will provide local information on utilities, zoning, schools and objective information on each property that you may have any interest on.

Selling a home usually requires dozens of forms, reports, disclosures, and other technical documents. Mikhail will be there and guide you during this process. He will do a Comparative Market Analysis on your home. This analysis will help you price your home fairly with the benefits of getting the top dollar and having your home sold within a reasonable time. Advertising is not the only aspect of selling a home. With a passion for new technologies, Mikhail is able to afford his clients the benefits that come with ever evolving technologies. Mikhail is the first and only Real Estate Agent in the Mohawk Valley to incorporate arial photography and video production

for the homes he lists on the market. He also uses social media and other modern methods to share new listings and suggestions to home buying.

No matter what side of the fence you are on, Mikhail will be there for vour emotional moments. He understands that a home is much more than four walls and a roof. With Mikhail being there as a third party, he will be there to keep you focused on the issues that are most important to you. In addition, he has the negotiation skills to craft you a purchase or sale agreement, which will allow

you the flexibility to take it to the next step. He is up-to date on new laws and regulations which change periodically. **North American Quarry News** 

Mikhail is available to serve all your Real Estate needs throughout the Mohawk Valley. He may be reached at Scampone Real Estate office located on 1711 Burrstone Rd New Hartford, NY 13413, by calling/text his cellphone at 315-272-7623 or by email at: mikhailpolk@gmail.com | Face-Book Page: www.face-book.com/realtor315 **E** 

## **Matt Brewing Turns Back the Clock and Refashions Utica Club Beer**

By Pat Malin

It's back to the future for FX Matt Brewing Company, which is reviving two long-cherished traditions.

First, its 1888 Tavern is now open to the public. Second, it's dusting off and restoring its iconic Utica Club brand. In connection with the latter effort, the brewery will soon replace the 77-year-old Utica Club sign atop the landmark brewery off Edwards Street in west Utica with a modern design.

Nick Matt, CEO of the family brewery, accompanied by Oneida County Executive Anthony Picente Jr. and Utica Mayor Rob Palmieri, announced the changes during a press conference at the 1888 Tavern last month. In case you haven't guessed, FX Matt started West End Brewing Company 128 years ago.

Despite its moniker, the 1888 Tavern, noted for its brass rail and wood paneling, has only been in existence since 1962. From the beginning, the tavern has been reserved for people who completed the brewery tour. In recent years, it was also opened to local business groups such as the Utica Chamber of Commerce and Boilermaker Road Race committee for meetings and occasional private social gatherings.

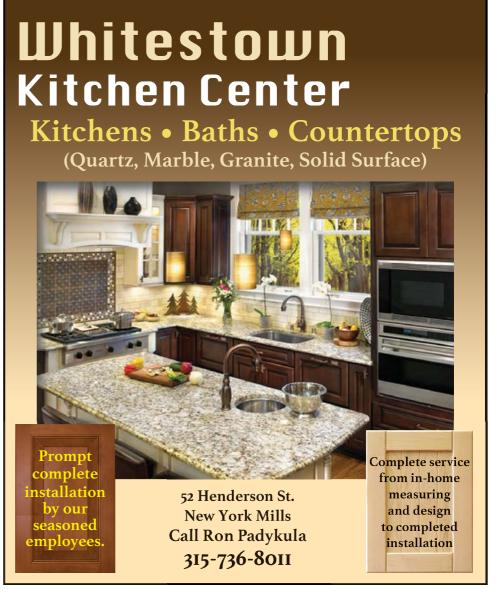
Thanks to a recently-revised state law known as the Craft Act of 2014, a licensed brewery can now sell any beer or beverage brewed in New York State (including wine and hard cider) for public consumption on its

premises. Ironically under that legislation, Matt Brewing, the oldest brewery in the state and second-oldest family-owned brewery in the U.S. (behind Yuengling of Pennsylvania), had been left behind in recent years as new craft breweries and wineries began sprouting up like hops.

The 1888 Tavern had been eclipsed by many new places opening only blocks away in Utica's Brewery District to appease patrons with a thirst for local quality brews, wine and vodka.

Utica Club, a pale lager, was introduced on April 7, 1933 by the West End Brewing Company, the same day that President Franklin Roosevelt signed a bill ending Prohibition. *Continued on page 40* 





**30** • May 13, 2016

66

If you go anywhere, even paradise, you will miss your home. -Malala Yousafzai









## By Garth Livermore

OK, here we go! First of all, a little bit about me.

I have a lifetime of experience building and remodeling homes and businesses, as a carpenter and later as a superintendent and consultant for construction defect and architectural forensics. I am a NYS Licensed Home Inspector, and a Building Analyst Pro, certified by the Building Performance Institute. I currently work as an Energy Auditor in the Mohawk Valley.

My plan is to write about how we can keep our homes healthy and comfortable. And give to you, my readers', projects to weatherize your home that aren't going to break the bank. After a relatively mild winter, oh, except that nasty little blast at the beginning of April, most of us gave a sigh of relief over our reduced energy costs for the winter. Well, let us not be lulled into a false sense of security. It IS Upstate NY. Winter WILL be back. And it WILL get brutally cold,





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snowy and windy.

So I would like to talk about air sealing. The emphasis has always been on insulation. But, quite frankly, insulation without air sealing is like driving a car down the highway in the winter with the heat blasting, but with the windows down. OK, maybe not quite that drastic, but it illustrates my point.

The Energy Industry has developed standards and practices, to help greatly reduce energy consumption, but more importantly, to save greenbacks. I don't know about you, but I HATE sending my hard earned money to Big Energy every month!

A relatively inexpensive, but very effective method of air sealing is to use a 2 part spray foam to insulate and air seal the rim joist in the basement. The rim joist is the board on its edge that sits on top of the flat plate at the top of the foundation that the floor joist connects to. It is also where the greatest amount of air infiltration takes place in a typical home. Exfiltration, air being pushed out of the home, typically occurs at the highest point of your living space.

By foam sealing the rim joist, you are stopping any air infiltration, reducing air exfiltration, and adding approximately an R-7 per inch value to this area of your home. I usually apply 1"-2" of this high density, closed cell foam to the rim joist, and find that a 200 board foot kit will usually take care of a 1200 square foot home. Cost of the kit is less than 300 bucks if you do it yourself. But it will pay itself off in a couple of years, AND make your home less drafty and more comfortable. This also applies to cooling in the summer.

Helpful hint: remember to wear a long sleeved shirt, a hat, goggles, and gloves. This stuff does NOT come off, especially from arm hair (I know this as a fact, but that's a story for another day).

Insulation is probably the last thing you want to think about now, with summer right around the corner. But believe me, do this now and in the fall when your neighbors are running around like crazy with a can of foam in each hand, trying to stuff insulation into every crevasse they can find, you will have already made your preparations, and can concentrate on other fun activities. Like; getting rid of those leaves, changing the oil on your snow blower, making sure you have a shovel, and the like.

See you next time.

G-man

May 13, 2016 • 31

## **Art Exhibit at 4 Elements Studio**

By AI Dorantes

With spring afoot in the Mohawk Valley art is popping up like daffodils. 4 Elements Studio's newest open-studio exhibit begins on May 21, 2016 and runs until August 28 from 1 - 5 pm. The show will feature two local artist's work and the gallery is also unavailing brand new work from 4 Elements resident artists and many locals, 20 artists all together.

4 Elements Studio is located on Broadway, in the Westminster Building, in Utica, New York 13502. The studio is owned and operated by Upstate NY Ceramic Artist Vartan Poghosian.

4 elements is a community art space, offering many art classes and affordable studio spaces to local artists. 4 Elements Gallery is open on Saturdays and Sundays 1-5 pm, where they showcase local

Things are busier than ever at 4 Elements. With 11 artists using studio space and more classes than ever, Vartan Poghosian has taken a tiny step back and become even more involved with 4 Elements's organization and administration. This has allowed for growth and the addition of more classes taught by artists including yoga fusion and a new drumming class, Healing Rhythms. Healing Rhythms is a therapeutic drumming session designed for a wide range of ages. Main goals include but are not limited to: interpersonal connectivity, brain strengthening techniques and of course, FUN. The first Healing Rhythms class takes place May 5 from 6-7pm.

Vartan Poghosian explained that the collaborative project was inspired by "scapes." Landscapes, cityscapes, seascapes, skyscapes and dreamscapes have all influenced the art in this showcase. The two artists are showcasing together in 2 rooms at 4 elements studio. Vartan has created 10 pieces of ceramic art specifically for this exhibition. His ceramic "scapes" will be complimented by paintings from Victor Lenuzza, a local artist, working in oils and acrylics. Victor will have over 20 paintings on display during the show.

The gallery will also be open with art from new local resident artists on display. The gallery show also opens on May 21 from 1-5 pm and continues until August 28. The gallery display will be



Victor Lenuzza with one of his scapes.

on hand throughout the year.

Vartan Pagosian said "I love the vibe of being associated with different types of artists. It's vibrant and I learn so much. It's like a dance with paint and color.'

Increase your "scapes's" horizons and attend 4 elements studio's open exhibit. For more information go to: www.4elementsonline.com/shop.html or follow them on Facebook: 4 Elements Studio E



Vartan Pagosian creating a ceramic scape.

Creativity is allowing yourself to make mistakes. Art is knowing which ones to keep. -Scott Adams





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32 • May 13, 2016 EDI



North American Quarry News • Page

## What Would Your Mother Say????

## **Buying a New House**

By S.D. Shapiro

In the fast paced 21st century we've traded common sense for the ability to quickly look up information on the internet. We've forgotten our manners and civility. How do we get back to our roots? Can we get back? Food for thought . . .





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Cafe/Store Hours: Mon-Sat 7:00am-6:00pm Sundays; 7:00am-5:00pm Your new house will come with many new things; a sense of pride, new space, a new mortgage book, and new neighbors.

One of the first things you will notice after buying a new house is the dent in your wallet. Even the most savvy shopper will admit that buying a house is the biggest investment they will make. After you have signed on the dotted line your wallet will really take a dent. But you have traded having a lighter wallet for equity and the opportunity to fix everything that goes wrong. From leaky pipes to a new roof to remodeling a kitchen

or bath, these repair and remodel costs are all now your problem, er, equity.

New neighbors are usually part of the new house equation. New neighbors come in many forms; from the yard working, gardening type that you can always borrow a tool from to the nosey neighbor who's 20/20 vision and field glasses are better surveillance than a high resolution camera system.

Your new house could come complete with curb appeal and a brand new elderly lady. She will need help, "only for a minute, dear," and will deliver the tastiest key lime pies on exactly the same date every year. On Halloween she will spoil your kids with full-sized candy bars and she will become a surrogate grandmother.

If you are really lucky one of your new neighbors will be like Wilson from the 90's TV show, Home Improvement. If you are lucky to have a fence and a neighbor who stays hidden behind it count your blessings.

Your new house may

also come with horrible neighbors. You might have accidentally bought a house next door to a rock and roll drummer who only practices after midnight. Or your new neighbor might live in a shoe and have so many kids she doesn't know what to do. With a gaggle of little ones jumping on trampolines and hanging from monkey bars your new address might just be a stop on the way to the looney bin.

Teenage neighbors might be cause for consternation too. Coming home at all hours with their imported cars with improved exhausts or rumbling by in souped up 4x4's can make even the most prime real estate a liability.

On the off chance that your new neighbors are sweet or awesome and you cannot find the crazy, annoying ones then shine the light of self reflection upon yourself; you might be the crazy annoying one.

The new house will take some time getting used to. Even after you unpack all your stuff and get settled in, your new abode will throw you curveballs. Initially, you'll bump into door frames and walls on your way to the bathroom



in the middle of the night but you will quickly acclimate. You will stub your toe on the coffee table. The coffee table is not new. You have had it for years. It is its location in the new space that is off. Until your subconscious mind maps the new space consider turning on the lights.

When it comes down to your new house you should embrace the newness. It is what you wanted. Stop and think, "What would my mother say?" She would say, "Your house; your responsibility. But, you should really think about mopping that kitchen floor." **E** 

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## Grafting from page 22

and teacher Dr. Malcolm Manners, grafting requires very sharp cuts. The knife needs to be razor sharp for it to be effective. Dull knives and cuts can sabotage your grafting efforts.

• Do test cuts first. Before you decide to work on a plant, select a trial stem to practice on. This can give you a better feel for making smooth, precise cuts.

• Purchase high-quality rootstock plants. The rootstock plant is the plant that provides a root system and base. Rootstock is bred to have certain qualities, whether it's to put more plant energy into producing flowers or fruit or to be more durable.

• Choose compatible plants. Not every scion can be grafted on every rootstock. You likely will need a related species or genus for success. Speak with a horticulturist if you need assistance.

• Work quickly so that grafts do not dry out. As you become more experienced, this will be easier to do.

Grafting is a technique that can produce true plants and may help generate new but similar species. Plant lovers may want to give it a try and see if grafting is for them.





## **Brimfield View Golf Driving Range**

### By Al Dorantes

You will find Brimfield View Golf Driving Range at 8300 Brimfield Street in Clinton, New York. The former dairy farm, purchased by owner John Hughes's father in 1918 is approximately 1 mile from State Route 12. Brimfield View is a short distance from Hamilton College and within minutes of Clinton, New Hartford, Sauquoit, Westmoreland and Utica, offering spectacular views and a top notch driving range experience.

Owner John Hughes explained that his father ran the dairy farm for years and that he himself had milked cows for 30 years. He sold the cows in 2008. The cows had been pastured where the range is currently. He asked, "What are we going to do with the pasture?' His wife and co-owner, Patricia, said, "We ought to put in a golf driving range." They opened the driving range in 2009 and



are excited about their 8th season.

John Hughes did some grading, some excavation, added black top walkways, and added grass tees but the farm remains virtually the same as it had been. Except for those pesky white balls.

With over three-hundred and fifty yards of beautiful manicured green to practice your golf swings you are sure to enjoy their driving range. Brimfield View is open daily from 7 am until dusk. The driving range at Brimfield View

is measured for 330 yard and has target greens, nets, yardage markers and flags and bells for golfers to aim for. There are 16 mat tees and about the same number of grass tees giving golfers a variety of surfaces to practice from. Brimfield View is self service.

A Small Bucket (50 Golf Balls) costs \$5, a Large Bucket (100 Golf Balls) \$10, and there is an Everyday Special, 5 tokens (5 buckets of balls) for a \$20 bill. You only have to feed your money into the token machine, receive your token, and retrieve

## Come swing a few at the View

your balls and you will be driving the long ball in no time.

If you are having trouble reaching all the way out to 300 yards then Broomfield View can help you with lessons. Dan Murphy, PGA Golf Instructor, has been providing golf instruction and club fitting to numerous men. women, and juniors, with levels of expertise ranging from novice to tour professionals. Dan brings over twenty years of teaching experience working at some of the country's top rated golf schools: the Stratton Golf School in Stratton Vermont, The Lyford Scottsdale Golf School in Scottsdale Arizona. Compusport Golf Training Academy in Primm, Nevada, The Cranwell Golf Digest School in Le-



nox Massachusetts, The Scottsdale Golf School in Scottsdale Arizona, And the PGA Tour Academy in Scottsdale Arizona. He is a Titleist Performance Institute certified professional in the areas of fitness, junior golf, and biomechanics. He is also a Certified K-Vest professional providing 3D motion analysis and training. Dan is an accomplished player and has competed as an amateur and professional at state and national levels. Dan Murphy is available by appointment.

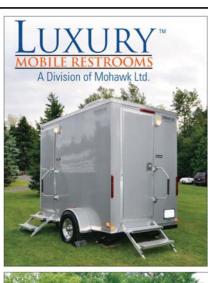
John Hughes pointed

out the spectacular view at his driving range. He said, pointing to the west, "We have the greatest sunsets." On a clear day can see practically to Remsen. He added, "It's a nice spot. People have really taken to it."

33 • North American Quarry News • Month

2009

John Hughes had a vision to use his beautiful family farm to open his golf driving range and use golf as a way to re-monetize the old farm. "Come swing a few at the View." For more information go to: www.brimfieldviewdrivingrange.com or follow them on Facebook: Brimfield View







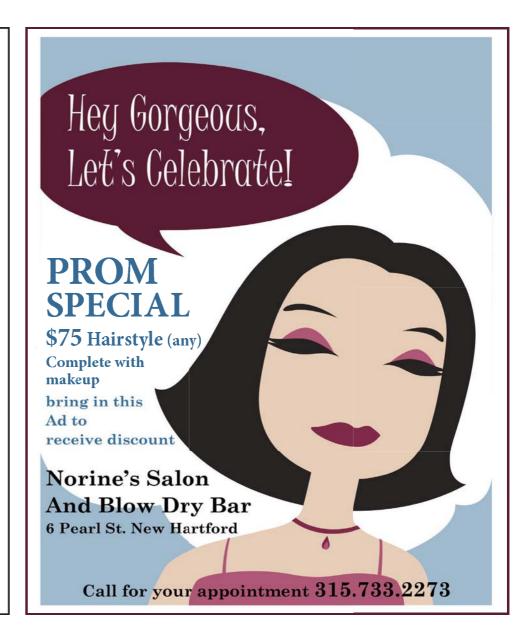


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## Baggs Square Cafe

-Quick, Convenient, Friendly, and Delicious.



### By Lisa Lauritsen

When I walked into Bagg Square Café, located at 421 Broad Street in Utica, New York, last Thursday at 12:20 I nearly pivoted round on my heels and turned out the door. The line was long. The tables were full. I didn't have much time but I was nearly starving. I literally didn't have the energy to leave. I'd forgotten to eat breakfast and the sweat of half day at work left me in need of

comfort that could only be found in the form of food. I'd read the menu before showing up and I knew I wanted: the baked turkey sandwich with homemade basil aioli, and I was salivating with anticipation. I was worried to find myself seven customers deep on the order line. This is the making of a lunch time monster, but no one else seemed to fret. In fact, it took exactly six minutes to place my order and another six before my meal was in hand. Not bad with rush

315-790-5724

and to-go orders flowing out of the only visible kitchen exit. The magic behind the speedy service at Bagg Square Cafe is a surprisingly efficient method of customer service. With so many regulars pouring through the door between 8:30-9:30 am and another rush between 12 and 1, owner and baker Melinda Thomas had to get innovative beyond the kitchen, and throngs of happy customers will attest to their speed as well as their food artistry.

The odd thing about being on that happy yet lengthy line for lunch was hardly anyone spoke. At least they weren't talking about food, or tapping impatiently. Actually, for more than half those in front of me the cashier merely smiled, made eye contact, and said something along the lines of "Hi Mr./Ms. So and So, up in a minute", and with a press of a button the order was cast. I later came to learn, upon talking with Melinda, that many of the regulars have their own button on the register; color coded and with specifics like, "add extra onion", or, "make on Euro-bake whole-wheat bread". Buttons for men are blue; women pink. It cuts their time spent on orders to a fraction and allots more time to what they do best: making a great breakfast and lunch.

My roast turkey sandwich was made with real roasted turkey. The homemade aioli was green with fresh basil

and bright with squeezed lemon. The wheat berry bread it was served on had a good teeth- stick like traditional white bread but is higher in fiber and flavor. I was hungry enough to also consume a large coffee, and a small latte, a scone, a cookie, and a bag of chips. It's not unusual for me to order a hoarders trove of food but it's completely rare for me to eat even half. Eat I did and not a scrap remained save the chip bag. The sandwich was brag-worthy but the scone was most memorable. It was distinctly rich and buttery; more cake than biscuit; moist but flakey; large enough to be a meal unto itself. Varieties change with season, this one blossomed with cinnamon. Melinda takes her scone work so seriously she had special pans made for their baked perfection. My final course, a strawberry shortcake latte was frothed tall with milk and homemade strawberry syrup. Other house made syrup flavors include almond, caramel, and vanilla. The only thing I regret not getting but intend to get next time is a unique house favorite Dill Pickle Soup that was sold out by the time I got there. I aim to achieve button status at Bagg Square someday but for now there are still so many things to try.

Place your lunch orders by calling (315) 790 - 5724, and stop in anytime Monday through Friday 7 am until 2:30 pm, and Saturday 7:30 am - 1:30 pm. **E** 



421 Broad Street Utica, NY



## **Bagg Square**

## - talking revitalization with Tim Hardiman

## By AI Dorantes

Bagg's Square and its revitalization is one of those topics that people in the area love to talk about. It's the story of rebirth. It's the story of a phoenix rising from the ashes. The once downtrodden area is again becoming a vibrant, bustling part of the city. It is a good story and you cannot talk about it without speaking to Tim Hardiman. Tim will shy away from taking credit for reinvigorating the area but his significance cannot be

Bagg's Square is bigger than most people think. The area surrounding Utica's Union Station is a 20-block area of downtown Utica. Historically it has been Utica's commercial, industrial, and transportation center. Boats, trains, and automobiles; it is where the major transportation arteries connect and the Erie Canal is only a short distance away.

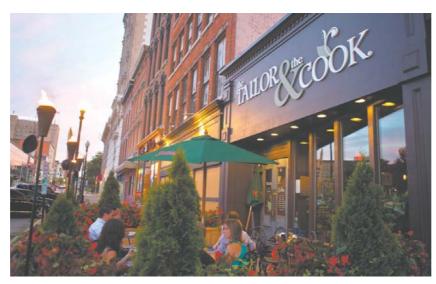
In 1795, stage lines began to run through Utica and by 1829, the Bagg's Square district had two considerable groceries stores as well as leather, drug, tin, furniture, and other stores and establishments. Early in the 1800s, trains brought more and more people to Utica. The Bagg's Square marketplace became a city plaza. Because of the proximity to the train station, this neighborhood saw many famous people such as Vice President Aaron Burr, President John Quincy Adams, Henry Clay, President Abraham Lincoln, Andrew Johnson, Washington Irving, Charles Dickens and many others. For more than a century, this neighborhood was the center of trade and commerce for Utica.

Several fires have devastated Bagg's Sqaure. The most significant happened in 1837 and 1948. The neighborhood has consistently been rebuilt and re-established as a necessary part of the fabric of Utica.

While the current re-growth in Bagg Square is not because of fire, its benefits to the area are great. With the recent announcement of loft apartments coming to Hotel Street, Uticans can once again take pride in Bagg Square.

Tim Hardiman is very humble when you sit down to talk to him. He explained that business is always evolving. With that evolution he can't be pigeon holed. "4 and a half years ago when I opened the Tailor and the Cook, I was on the line every day. My role has changed." Hardiman said that his focus is now on managing the multiple businesses and staff. The success at the Tailor and the Cook and now Utica Bread didn't come without hard work, dedication, and persistence.

Tim said about the Tailor and the Cook, "It was so questionable when



we went in there. Many people thought it was a bad idea. They said, "Who was going to come eat in Bagg Square?'

The naysayers were wrong. Fine, farm to table dining has found a home in Bagg Square. The mission at the Tailor and the Cook is to never compromise their values. Those values include: quality & deliciousness, local sourcing (obtaining local products is of utmost importance to Tim and his staff. Sourcing ingredients from neighboring farms allows them to serve the freshest possible dishes, promote the local economy, reduce their carbon footprint, and ensure the food they serve is of the highest quality.), and guest satisfaction. Those values along with the ambiance, a warm, inviting, and unique atmosphere in a historic building all combine to create the perfect night out in downtown Utica.

Tim mentioned that his ventures in Bagg Square come with a high payroll. He was not bragging; he is just proud to provide sustainable employment to people that live in the area.

Utica Bread bakes hand crafted, European style bread and pastry. The bakery, brought to fruition by Tim Hardiman and his partners, opened July 8, 2015. They are open seven days a week, offering light breakfast and lunch fare as well as a great selection of local foods prepared in house.

Utica Bread can now be found in 34 retail locations. Hardiman explained that as they approach their first anniversary, there have already been a great deal of changes at Utica Bread. They have trimmed product line. They make less varieties but what they bake they bake every day. This avoids confusion about what type of bread was baked on what day. They have also started baking earlier, at 11pm. This has increased efficiency and gets the bread out earlier. Tim also hopes that baking earlier will help reduce the temperature in the shop during summer time. "Maybe it will only be 90 degrees in July," he said with a chuckle.

Tim said that he just finished filming "Breaducation." The 6 (six) 2 minute videos about Utica Bread leading up to their 1 year anniversary will hit social media to educate people about the bakery.

He said, "The more people know the good things that are going on down here in Bagg Square the more interesting businesses you can add in the neighborhood."

Another item of pride for Hardiman is the fact that 32 people are employed between the 2 businesses. He has brought jobs to Bagg Square. Tim's employees are working 24 hours a day between the bakery and the Tailor and the

Hardiman explained that the revitalization of Bagg Square did not happen with just one person. It took a few people, a group of people, who took a chance. Peepers has been a long time business and Great Rentals is on corner. Utica Coffee Roasters, Frank and Heather Elias, were one of the catalysts along with Lynne Mishalanie. Lynne Mishalanie was one of driving forces behind Utica Monday Nite. She had a great vision and believed in Bagg Square.

Tim Hardiman further explained that lofts and living space is important for Bagg Square. He said, "You can't form a neighborhood without having a place for people to live." Hardiman gave me a sneak peek at one of his new projects, a 1200 square foot walk up loft on the third floor above Utica Bread. Tim hopes to have the space finished by the end of June and rented by July. With the gorgeous, super wide (one board is nearly 2 feet wide) plank flooring, Tim will have no problem renting the space. With other housing coming to Bagg Square the neighborhood will soon have people residing there to compliment the revitalized businesses.

Head on down to Bagg Square. Grab a coffee, some bread, have a drink and a good meal and be part of the history, the present, and the future of Bagg Square.



Nikki was craving something funky. Naturally I was thrilled when she sat down and this was the first thing out of her mouth! She told me she wanted a purple ombre` so we discussed options as far as the shades that would work considering her current level of darkness, skin tone, and the general maintenance she was comfortable with. After agreeing on a look I got started!

She had previously

lightened ends but

we still needed it a

bit brighter so I be-

was ready for

half inch iron with Amika's Touchable Hairspray for long lasting curls with a soft and silky feel! Nikki's process took about 2 hours from start to finish and cost her \$120.

ers through the whole

head to give her swingy

movement. I used Ami-

ka's Leave-In Cream to

achieve a smooth finish

while blow-drying and

then wrapped her on a

BEFORE



After processed, I shampooed and conditioned with our new Amika product line, which I'm in love with, and she was ready to trim!

then she sat for 15

processing machine.

minutes under my color

We took only the very tips off the back and evened

out the front to get rid of her inverted bob.



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## Gerber's 1933 Tavern

-Craft cocktails, and the best Utica Club on draft, served in a sophisticated and historic speakeasy in downtown Utica

By Lisa Lauritsen

Of all my undying childhood dreams of running off with a band of bandit sleuths, of pirate ships, and secret intelligencia rebels, I have finally found an adult corner of the world where I can time travel to a sultry era of American history

whose portal is as easy to traverse as ordering a cocktail at Gerber's 1933 Tavern. Almost every sensory experience here harkens back to a time when just going out on a Saturday was a mark of protest of rebellion. I almost wish I could have discovered this forgotten

and Susan Mojave, the tablishment, and had an ounce of their combined to orchestrating authengourmet sandwiches thought of everything. This place is not to be missed.

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treasure before Mark proprietors of the fine esknow-how when it comes ticity of place and simple and cocktails. They have

Who hasn't fantasized about finding something precious and valuable in an unlikely place? But is treasure always hidden? When Mark walked into the long abandoned building at 16 Liberty Street in Utica he beheld a treasure hidden in plain sight. The first floor was dull and tumid with decades of dust, wax, old tile, and shellacking that hid the gorgeous bones of this old speakeasy where droves of party-goers and artists were made bandits by the prohibition of the 1920's. Cheers! to the prohibition and all the music and



suspended animation has since been dispelled. As another great business opens under the managegrow and entice.

Gerber's has been many things in the past: a tobacco shop, grocer, cafe, and



excitement it mistakenly created, and to the man who saw the potential in this old relic that's now Gerber's Tavern. Not only did Mark unearth a real mahogany bar that spans the near length of the floor, he also found Henry Gerber's extensive record collection, which is the only music you will hear played at the Tayern. There's a primal comfort in those subtle crackling sounds you hear when listening to vinyl as serene as sitting near a fire. The quality and crispness brings the band back from time. Everything was waiting there on the corner of Oriskany and Liberty waiting to be given new life, and the dragon that held it in

ment of a knowing and passionate leader like Mark and his wife Susan the resurgence of downtown Utica continues to

saloon. It has witnessed the swift movement of water as travelers and their cargos were carried west bound along the Ca-



nal and later when it was filled to became Oriskany Bloulevard and Seneca Turnpike. It stood still always changing within its brick exterior to meet the community's needs. Its location has always made it a hub for professionals and business people to gather and "solve world affairs". The Gerber's Grill of the 1980's, "was one of the landmarks of Utica's history," and I have no doubt this legacy follows them still.

Today Gerber's 1933 Tavern is not only fun and sophisticated but a great place to grab dinner and several gourmet era-appropriate cocktails. Beyond the warm wood tones and great energy you'll also enjoy being served by bar keeps who know how to shake up a perfect, and I mean perfect. Manhattan, or Gerber's signature, "Rub of the Brush," a modern twist on the Chicago classic, the Sidecar. Once you try it you'll return to it again and again. It has prominent citrus notes and is lovely for sipping; a true gentlemen's cocktail. Gerber's food menu is simple. They offer just a few items and all are designed for perfection. They run specials to keep things fresh and I will attest to having been pleased with them as well. One curious item that seems to pop up on menus throughout the Mohawk Valley that they seem to have a firm grasp on is the ever common Fried Bologna sandwich. I've eaten salmon here. soups, and bread pudding, and I will be the first to attest to their kitchen's abilities but the fried bologna with long hots is comfort food and a delight every time. I had no idea it could be made this well or this delicious. They have reinvented the wheel on this sandwich and although I can't tell you how or why it is superior to others. If you're looking for a sandwich that calls for a running start try their House Roasted Angus Beef Au Jus, served with New York sharp cheddar cheese on a toasted Brioche bun, but come hungry. **E** 

## **Utica Coffee**

-Give in and give back



By Carly Proulx

Everybody wants their own home away from home coffee spot. At least I want the option of having a place I can go plant my feet, and be inside of or outside of my own head with a hot cup of joe. As a writer these type places are pretty essential, yet finding the perfect balance of ambiance, product, and knowledgeable baristas is not as easy as one might

At 92 Genesee Street, in the historic Bagg Square neighborhood, in Utica, Utica Coffee, roasting in Utica since 2005, is one of those places for me. Frank Elias, seeing the potential to bring some life back into an otherwise economically depressed area purchased the building back in 2002. The industrial interior décor, cool but with lukewarm vibes lends itself to minimalism, an atmosphere worthwhile attaining in today's day where the magic of places is too often buried beneath a duo of incessant clutter and poor acoustics for music play to ensure an overwhelming sense of stimuli. I'm sure it's not the intention of these places to make you feel claustrophobic, nonetheless the result is achieved.

Owner and manager Elias began Utica Coffee

Roasting Co. with the mission statement "revitalize, succeed, and give back to our community." Without fail, bringing opportunity for the area youth to gain employment, and holding tight the reins of simplicity by buying and selling local, well, everything but the beans, they've done exactly that. Roasting in small batches for the retail and wholesale market Utica Coffee offers high quality coffee from around the world. What I love most about this place, other than their coffee, the variety of flavor profiles, and the fact they know their way around a good latte is that it's a place for everyone. Whether you're local business folk, need to brush up on the three witches of Macbeth for that 50 pg thesis due tomorrow, or are meeting an old friend for some catching up the space provided by Utica Coffee seems to adapt without iudgment to whoever it is you are, and whatever floats your coffee boat.

With the help of one of the company's first employees, John DeTraglia, who's now 5 years in and oversees the roasting process. Downtown, in Utica Coffee's warehouse, they produce over 1,000 pounds of coffee a day. DeTraglia spills the beans, "Good coffee is in the details." On Utica Coffee's blog on their website https://

wakethehellup.com you can purchase all of your favorite coffee through their online store. There is so much variety here, and the fact that there is so much to choose from opens the door for coffee drinkers who are passionate about discovering new flavor varietals, and changing it up every once in a while. In my opinion good coffee is like good craft beer. The minute your taste buds have met their new bff doesn't mean it's time to cash in and forgo trying something new. Chances are you'll be missing out on your new favorite blend. There is a lot to learn about coffee, the chemistry behind it, and according to the confession of the man behind the scene with the beans, DeTraglia, a roaster's education is never quite

If your pallet is in need for some extra flavor I suggest the Cannoli, Adirondack blueberry, or Gingerbread Biscotti, but of course the list goes on. Bourbon Barrel Coffee, created by aging and conditioning coffee in oak barrels previously used for aging an Adirondack Distillery Bourbon is now a limited edition coffee, and is sure to please those who enjoy the smoothness of vanilla with a smoky oak finish. Check out anyone of their multiple blends such as the Espresso, the ultra caffeinated New York Empire, and Breakfast. If Organic is something you strive for well you're in luck, as there is as many as 6 options to ponder such as the Peru Organic, Mexico Organic, and French Roast. Utica Coffee even makes their very own teas, bringing you a Spicy Chai, an Elephant (banana and coconut blend), and a Green. Merchandise such as travel mugs or kitchen sink mugs, Utica Coffee cup t-shirts, and an array of brewing equipment are sold online as well as in the store. And don't leave without checking out what's behind the glass in their display case of baked goods. If you don't try the scones than at least get a breakfast sandwich that comes on none other than the delicious rolls baked by Bagg Square's newest addition,

Utica Bread.

Lower Genesee Street has made some great strides in the past few years, and seems to me has finally been getting the attention, support, and pride it deserves. That same attention and support was given by Elias fourteen years ago when he made the decision to take back the history of Bagg Square, rebuild it, and recreate it with a sincerity and enthusiasm any good company must possess so that they might be successful, and sustainable in helping a community thrive. So help support a staple in the community, and be sure to check out the website above to keep up with all the roasting upkeep. A big thanks to Elias, and all the people that are held responsible for waking up a neighborhood to the best version of itself, and a name brand we can all feel good about subscribing to. Give in to good coffee, and give back to a community.

## **Holland Heights Golf Course**

By AI Dorantes

Holland Heights Golf course, located at 1228 Steuben Hill Road in Herkimer, New York is a family-built, owned, and operated golf course, offering a complete golf experience and spectacular views of the Mohawk Valley. Measuring 3,377 yards, with 3 sets of tees, Holland Heights Golf Course presents a challenge for golfers of all abilities.

Built in 1999, the course is regulation-length, with each hole featuring a different layout and challenge, allowing golfers to use every club in their bag. Construction is nearly complete on a new back 9 making Holland Heights a full 18-hole, championship caliber course. The new back 9 will be open mid May.

Owner Ron DeJong explained the history of Holland Heights. Dad, Dirk DeJong was a dairy farmer and after a barn fire razed their barn near Johnstown the family

moved to Herkimer where they continued farming. As many farmers can attest to farming is grueling work. Dairy farming took its toll.

After playing a round of golf, Ron Dejong said, "We're in the wrong business. We should open a golf course." The De-Jongs started designing a golf course with Pete Craig. That golf course originally began construction on farm land owned by the DeJongs in Morrisville. Red tape forced them to build in Herkimer.

They have been picking rock since they started. Dirk DeJong proudly said, "We did everything the county or municipality." ourselves; no help from

Ron explained that Holland Heights took inspiration for its name from his father, Dirk DeJong. Both his parents came from Holland so they have windmills for tee markers. He said, "It's ironic. continued on page 41



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**8** 38 • May 13, 2016 EDITOR



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## **Trade Programs**

## -at BOCES Consortium of Continuing Education

The "ams" groundbreaking event in Utica on April 20th is confirmation that construction of the new 360,000-square-foot semiconductor chip fabrication plant has begun. State and local dignitaries gathered with "ams" to break ground on the plant which fabricates wafer chips used by manufacturers of smartphones, tablets and automobiles as well as audio and medical equipment. As stated in an April 20, 2016 Utica Observer Dispatch article, "AMS has invested \$2 billion so far and ultimately promises to employ about 1,500." According to their website, "ams is a global leader in the design and manufacture of advanced sensor solutions and analog ICs (integrated circuits)." This, in addition to other development occurring in the "Nano Utica" area signifies a much needed economic resurgence for the Mohawk Valley.

These developments are certain to bring job growth in the fields of high-tech engineering and science research jobs. In addition, close to half of the anticipated jobs will be technician and operator positions requiring an associate's degree or less,

according to a 2013 report by Mohawk Valley EDGE, a regional economic development agency.

Anticipating this need, the BOCES Consortium of Continuing Education (BCCE) worked during the 2014-15 school year to provide more training in the skilled trades, particularly welding, carpentry, heavy equipment operation, electrical and heating/ventilation/ air conditioning (HVAC) fields, to help fill worker shortages in those areas. BCCE currently offers 100 hour programs in these fields. The HVAC and welding programs culminate with a nationally recognized certification exam.

"There is a huge demand for carpenters, electricians and HVAC technicians that we haven't been able to fill, and the local industry leaders are saying they cannot find enough qualified people," said Alice Savino, executive director of the Workforce Development Board of Herkimer, Madison and Oneida Counties.

Training programs at BCCE are taught by instructors who have worked in their respective fields and bring real world work experience to the classroom. Skilled trade programs offer a combination of lecture and practical work. A significant amount of time is devoted to hands-on learning in a lab environment. Having instructors who work in these industries allows BCCE to keep the curriculum updated and prepares students to be work-ready when leaving their programs. Last year, using funding from a Perkins Grant which supports vocational training programs, BCCE was able to update lab equipment and facilities in the adult electrical and HVAC courses and add an "Intro to Clean Room Technology and the Nanotechnology Industry" to the curriculum. Clean rooms are manufacturing and research spaces with highly controlled environments. BCCE often reaches out to area businesses to better understand their workforce needs and customizes programs to fit those needs. Kathleen Rinaldo, the Director of BCCE and Brenda Wolak, Senior Coordinator both sit on the Career and Technical Education

Advisory Board which

es providing input and

consists of area business-

feedback on the current work place environment in the community.

"A clean room is all about maintaining water and air quality – that's plumbing, electrical, HVAC," Savino said. "What BOCES is doing by expanding these fields is really helping the whole region."

In 2014-15, BCCE began offering a new entry-level employment preparation program in electrical work as well as Advanced Air Conditioning and Refrigeration and HVAC-EPA Certification. The next Electrical - Employment Entry Level Program is schedule to begin June 21st. It also developed a new entry-level employment preparation program in carpentry and welding courses to round out the skilled trades and advanced manufacturing offerings. With the anticipated increase construction projects, BCCE expects job openings in the area of Heavy Equipment Operations (HEO) as well. The spring HEO class was full and another class will be offered in September.

"Our electrical and HVAC programs have regularly had 100 percent employment rates, or close to it. There's a real need in the region," said Brenda Wolak, Senior Coordinator for Vocational/ Avocational Programs at BCCE. "Looking forward, many of these students could be working in some capacity related to the nanotech center." Students successfully completing a BCCE program also have the benefit of working with Job Placement Specialist, Debra Puccio. Debra interacts with many area businesses as well as America's Job Centers (formerly known as the One Stop Career Centers) to match those seeking employment with local companies needing to recruit new employees. If you have questions about any of the BCCE programs or services, please contact their office at (315) 361-5800 or visit their website at www.moboces.org/ adulted. BCCE is committed to providing lifelong learning to achieve lifelong success. **E** 

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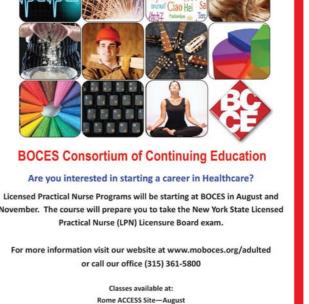








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May 13, 2016 • 39

## **Tasty Treat**

-North Utica's dairy bedrock



### By Carly Proulx

On 436 Coventry Ave in N. Utica you can find Tasty Treat, the longest standing ice cream store in all of Utica, NY. The Tasty Treat has been serving the Utica community since 1995 when current owner Michael Mancuso first remodeled the building to best suit his ideal of what an ice cream retreat should be.

The location itself has been serving ice cream for quite a while, and there's a good chance your grandparents went there on their first date when it was known as Dairy Isle back in 1954, the same year the U.S. Supreme Court banned racial segregation in public schools in Brown v. Board of Education of Topeka, back when a gallon of gas cost a bit less than a quarter. Fast forward to the late 70's,: right around the time our parents were feeling groovy, and right before Sony introduced the Walkman its name changed to North Utica Dairy Cream. In 95' Mancuso, who has all along had ice cream in his blood was left with little to no choice but to keep the tradition of dairy goodness alive.

Always having worked in an ice cream shop Mancuso decided to take that next step, and right after graduating college bought his very first ice cream shop. Talk about a man loyal to his trade, and with no complaints to date Mancuso has been a worker in the ice cream business for 39 years, and an owner for 33. With a full menu of locally sourced food, whether you want a fish filet, a hamburger, a German Frank chili dog, or pork barbeque there is an array of options for which to choose. But let's get back to the ice cream, shall we? Well if you do happen to be riding that dairy free train let me first say I'm sorry and I feel your pain, but Tasty Treat has one very refreshing solution, homemade lemon ice by the pints. While we're being honest with ourselves most of us who try to steer clear of dairy on the regular deserve to let down our defenses now and again, and indulge in the sweet treats Tasty Treat has to offer.

Made using all local

suppliers, and processed right there on Tasty Treat premises is their hard ice cream. The only thing better than homemade hard ice cream is all the delicious flavors it comes in. Maybe you're a traditionalist and stick to vanilla, chocolate, or strawberry; I've personally had an ongoing love affair with Neapolitan for over 20 years, but perhaps you've got a hankering for some outside the freezer flavors such as pistachio walnut, watermelon sherbet, or toasted coconut. My great-greatgrandma Grace was faithful to hot fudge sundaes, and one thing is for sure if she were here today I'd treat her right with Tasty Treat. I tend to go 'kid in a candy store crazy' when it comes to toppings, and that's just the way I feel a sundae should be, compulsively voracious. An ice cream buffet of sorts, only you never need go back for seconds. Rootbeer freeze floats, and slush's are on the menu as well, and the soft serve options include a creamsicle twist as well as your standard vanilla

and chocolate. And of course there begs the soft serve question: (provided you enjoy an extra layer of sweetness and texture) to dip or not to dip?

The shop itself is charming and quaint with a bright and inviting atmosphere, and so clean that everything in it seems to sparkle and shine. Despite Tasty Treat's remodeling those 21 years ago there is a timeless atmosphere about you, one in which is aided by the welcoming presence of owner Mancuso. Without a doubt there is pride in the air, in the work here, and for the community. Clear to me upon first meeting Mancuso, as his friendly and outgoing demeanor emanated such was the satisfaction and joy he took in getting up 7 days a week to work in his shop. "Sure everyone has those days where they'd rather be somewhere else than their job. I have them sometimes too, but mostly I don't mind at all. I really enjoy what I do," Mancuso both casually, and sincerely assured me. Generous in his role as the community's dairy king, he estimated having given out over 1,000 free cones per year to the Utica minor league and little league teams. Mancuso's generosity shows no favoritism as the opposing team gets to reap the benefits of free cones after a game too.

Mancuso first met wife Michelle when she was a customer, and all three of their daughters would grow up helping out dad around the shop. Soon enough they'd possess their father's same work ethic, though all three would steer in different directions, and none towards the ice cream business. Lucky for Utica Mancuso isn't getting burnt out on dairy anytime soon, and lucky for those non locals on teams in the leagues too. You have until the end of September folks so be sure to stop down any day of the week to get yourself a tasty treat at Tasty Treat, open from 11am-10pm Monday - Thursday, 11am-10:30pm Friday and Saturday, and 11am-10pm on Sundays. E

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Rest is not idleness, and to lie sometimes on the grass under trees on a summer's day, listening to the murmur of the water, or watching the clouds float across the sky, is by no means a waste of time. -John Lubbock

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39 • North American Quarry News • Month 2009

**40** • May 13, 2016

## Utica Club from page 29

UC was among the first beers to hit the streets on that date (a claim made by its competitors as well). It went on to become West End's signature brew for the next half-century.

By the 1980s, though,

the brewery was losing money. Utica Club had become a "stale" brand. The Matt family reunited and came up with the Saranac line of premier beers on the cusp of the nation's craft beer revolution. Thanks to the release of

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"UC has been in Saranac's shadow," Nick Matt admitted in an interview following the press conference. "Saranac is what put this brewery on top. We debated a long time (bringing back Utica Club) and reclaiming our

diverse flavors, stouts, pil-

sners and ales of different

tastes, hop combinations

Saranac became a major

hit in the Mohawk Valley

and in the Northeast and

spawned many imitators.

and alcoholic content,

The popularity of Saranac among new generations of beer drinkers had seemingly relegated Utica Club to the dustbin of history. Now Matt Brewing hopes to restore it to its earlier prominence.

roots."

"We think of UC as more mainstream while Saranac is for the craft beer drinker," Matt said. "Somebody might drink

2 or 3 Saranacs and then switch to UC. Craft beer has more taste and more alcohol. At the same time, Utica Club is a very fine beer. In blind tastings, it does very well.'

The 1888 Tavern will be open from noon to 8 p.m. Thursdays, Fridays, and Saturdays through Memorial Day. It will then expand to five days a week. The state law specifies that food must be available if alcohol is consumed. Matt's has long offered pretzels along with a sample of draft beers or soda.

"The goal is to serve food," said tour center manager Melissa Camman. "It's on the horizon. Right now we have pretzels and snacks.

Matt Brewing continues to develop innovations for the Saranac label. On April 22, the brewery opened its doors and gave



Nick Matt

the public a taste of its second Inner Circle brew, or limited release of 2016: Brewer's Blood, described as a robust, viscous, hop-forward imperial amber ale.

The press conference focused considerable attention on the new sign. "This belongs to our city. This is what people recognize," said Picente.

"It's (symbolic of) a rebirth of our city (and) this area," commented Palmieri. The mayor turned to Nick Matt and added, "Thank you for turning the lights back on. It will make Utica proud." He raised his thumbs and emphasized, "UP, Utica proud."

Kelly Blazosky, president of Oneida County Tourism, is also delighted with the new emphasis on UC. "The biggest, most frequent question we get (at tourism conferences) is, "Is Utica Club still around?"

The company decided to remove the sign because of a safety issue, plus it

was difficult to replace the aging bulbs. The original electric West End Brewing Company sign was erected atop the brick brew house in 1914.

In 1939, FX Matt replaced it with a dual-sided sign to introduce two new products, Utica Club Pilsner and Utica Club Ale. He felt the signage would improve employee morale in the midst of the Depression.

"It's a great project," Matt said. "It's what this brewery stands for in Utica.'

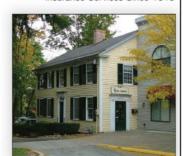
The 75-foot-high sign cost \$25,000 in 1939. The letters were eight feet high and contained a total of 1,950 electric bulbs.

The company did not give the cost of the new Utica Club sign. It will remain 75 feet above the brewerv. Each letter is 12 feet high, italicized and painted red. Its design closely resembles the original logo, but it was actually chosen in a popular vote by fans on Matt's Facebook page. Thanks to LED bulbs, the sign will be very energy efficient.

"It will have 85 percent savings in power usage compared to the fluorescent (bulbs)," the company stated.

Company officials said the new sign will be installed around June 24. They expect it to combine it with an unveiling ceremony, complete with the flow of thirst-quenching Utica Club and Saranac

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## Ole Sal's Cafe and Creamery

-A quirky coffee and ice cream parlor so inviting you'll want to stay all afternoon, and that's okay.

### By Lisa Lauritsen

I usually just call it Sal's. It's the kind of place deserving of a nick name. In a small city with a glut for coffee shops this one stands alone as a place to kickback and reap the creative benefits of ambient bustle. There were times during college when I would have gotten mail quicker had it been delivered to Sal's instead of my own apartment. I'd buy coffee at open, then half an hour later a breakfast sandwich. A friend would walk in and we'd visit, followed by a few strangers asking where to rock climb or kayak, by then it was time for lunch and still another essay to send, or test to take. It's the coffee house in town most like "Cheers" or "Monks Café;" where people either know your name or would buy you a coffee just because you were standing behind them in line. Owner Chris Connolly is a beloved high school



A group of happy customers at Ole Sal's Cafe and Creamery.

history teacher and a dear friend to many. He also bakes great fruit pies, lemon meringue, and famed carrot cake.

I'm never surprised to see any one type of person at Sals. It seems to be a place everyone enjoys. Maybe it's the free wifi? Or the robust Carpe Diem Coffee? The endless variety of Hershey's ice cream? The baristas, who are genuinely funny and interesting and kind? The strange combination of calm you feel peering from the windows of this pastoral mill overlooking the canal, the sweet fragrance of just baked muffins and brownies, or the juxtaposed commotion of team meetings, first dates, and oddities for sale that line bookshelves and even hang from the ceiling,

that make it a uniquely homegrown institution. Great coffee shops should be places of ideas and discourse, and that's just the kind of rare event that happens all day long at Sal's. Luckily they also offer great food and coffee drinks to keep you coming back for more.

When I find something I genuinely like I tend to stick to it. That may sound unadventurous but I'll be the first to admit it's a painstaking process. I'm picky and fickle and like most humans I require a certain amount of consistency in my life; like great soup. I have enough to think about than where my next primo cup of soup is going to be bought. The soup at Sal's is consistently, and quite simply very good. Butternut Squash and Black Bean are my favorite, they also happen to be great options for vegans and vegetarians. Sal's offers an array of classic sandwiches. Their cappuccino options abound and are topped with a buxom froth. Cookies and other baked good are made fresh daily. They carry an average of twenty-four flavors of hard ice cream and soft chocolate, vanilla, and swirl. Sundaes are named after good friends and inside jokes, local history. I can't think

Pick up your

copy of

Whitesboro, NY 13492

of a place more frequented than Ole Sal's, save the local market.

They are open 10ish to 8ish just about every day of the week and are located in the historic mills in Canal Place, Little Falls, New York.

Monday - Friday: 8:00am - 5:00pm

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## Holland Heights continued



Holland is flat but here, we have nothing but hills."

Holland Heights is family built, owned and operated by Ron DeJong, his wife, mom, dad, sister, and son. Holland Heights is truly a family operation.

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They also have a 300 yard driving range and practice green, a pro shop/snack bar featuring a pub menu, and a banquet hall. Host a wedding, class reunion, or graduation party up to 250 people at Holland Heights.

Check out their website for pricing and rates. With their new 9 there are many openings for league outings. Call to book league play. Holland Heights features one of the best Friday specials: Come in with at least two players on a Friday and enjoy 9 holes with a cart for \$15.00 or 18 holes with a cart for \$25.00. For more information go to: www.hollandheightsgolfcourse.com or follow them on Facebook: Holland Heights Golf Course **E** 

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No other game combines the wonder of nature with the discipline of sport in such carefully planned ways. A great golf course both frees and challenges a golfer's mind. ~Tom Watson





**♀ 42 •** May 13, 2016

## TugMudder Race Comes to the Slopes of Snow Ridge on May 21

By Pat Malin

First, the Grinch stole Christmas.

Then the New Year's babe arrived, his nearly-bare bottom imitating the similarly-bare slopes of Snow Ridge Ski Resort. February was not a lovely month either. By mid-March, the leprechauns found sprouts of clover popping up in Turin.

In other words, there wasn't much of a winter of 2015-16. Snow Ridge tallied just 141 inches of snow this past season, roughly 100 inches below the anticipated average for the slopes on the eastern edge of the Tug Hill Plateau and 35 minutes north of Rome. The resort typically opens for the season around Thanksgiving and is normally busy by Christmas.







By popular demand, a sneak peak into another obstacle of the Tug-Mudder course! The Culvert will be one of the final features, helping you wash some of that mud off and giving you some underground perspective. If you're claustrophobic, just remember there is light at the end of this tunnel!

What a memorable (or miserable) way for the new owners, Cyndy Sisto and her son, Nick Mir, to usher in their first year at the helm of the 70-year-old ski resort. Sisto said, "It definitely was the worst (season)," she had experienced in three decades of working at a Central New York ski center.

Due to a dearth of snow -- Turin counted just 25 snow-fall days, Snow Ridge's six lifts and 21 trails were in operation only from Jan. 1 to March 13 last winter.

But when Mother Nature hands you lemons, or in this case a lack of snow, you have to put on your thinking cap. Luckily, Sisto and her 28-year-old son, who come from the Syracuse suburb of Fabius and have experience managing small ski centers, had already planned to expand the resort when they purchased Snow Ridge from Russell Horn last fall. Horn had owned and operated Snow Ridge for 11 years prior to his retirement.

The owners realized they have to offer newer forms of recreation or entertainment in order to stay in business. Thus they are introducing their first TugMudder Adventure Run on Saturday, May 21 with plans to make it an annual or twice-yearly event.

The Tug Mudder will be a 5K run, walk, jump or crawl all over the Snow Ridge property. Racers will navigate challenging terrain and a dozen manmade obstacles over 1,000 vertical feet to complete the unique course, the website explains. Racers can compete individually or join a team and proceed at their own pace. Regardless, expect to get your hands and knees

and face dirty while having a good time.

"The TugMudder Adventure Run is a fun, challenging way to test your endurance," said Mir in an online blog. "This event is geared to make you push yourself and encourages teamwork to help conquer the challenging 5K course."

Sisto and her son thought of Snow Ridge as a diamond in the rough when they first considered putting in an offer to buy it. It just needed some polishing.

"We looked at it as something that needed a little development," she said. They would still like to lay out mountain biking trails and expand camping sites. "We definitely want to have more catering. But with the bad winter, we've had to put everything on the back burner."

Sisto, 60, worked as the sales and marketing manager at the Toggenburg Mountain Winter Sports Center in Fabius for 33 years. Mir grew up at Toggenburg and was a junior ski racer. He worked at Toggenburg for six years. He later managed ski shops in Mount Hood, Ore., and Breckenridge, Colo.

Snow Ridge jumped off to a promising start last Dec. 20, Sisto noted. "We were the only ski center in the Northeast who had snow that day." But that was only a temporary illusion. Snow Ridge closed a day later and was idle throughout the Christmas season. From January through March, there were spurts of snowfall, but nothing substantial.

Sisto said there has been early enthusiasm for the MudRunner. Snow Ridge and TugMudder will partner with Fort Drum for this event, with a portion of the entries going to The Climb to Glory Fund. The purpose of the fund and the committee that administers it is to legally and equitably disburse financial donations from the community to benefit soldiers and families at Fort Drum.

"Fort Drum has been a big supporter (of Snow Ridge)," she added. "A lot of guys come here (to ski), so it made sense to give back to them."

The TugMudder will have adult and junior divisions, as well as a race for military members. The Junior Mudder is described as a .85- mile fun run at the base of the hill through woods, streams, and meadows. There are seven "mini obstacles" along this route.

Registration for the adult division is from 8-10 a.m. on May 21. Junior Mudder registration starts at 10, followed at 11 by the TugMudder Adventure Race.

Registration includes TugMudder entry, a goody bag, lunch, beverage, and admission to the rockin' after party. The party starts at 2 p.m. Admission to the party only will be \$10 for spectators.

The cost of the race is \$45 in advance for adults, \$35 for military and \$25 for juniors. On race day, the adult race fee is bumped to \$55.

Visit www.tugmudder.com or phone 315-348-8456 to register and obtain further information.  ${\bf E}$ 

## How to use clouds to predict weather

Weather can be unpredictable, and even the most reliable weather prognosticator can sometimes get it wrong.

Novices can try their hands at predicting the weather by interpreting the environmental signs around them.

Clouds can say a lot about both the current weather and what's to

According to Weather Wiz Kids, clouds are formed from very tiny droplets of water or ice crystals. Because the droplets are so small and light, they can float in the air. The characteristics and look of clouds are dictated by temperature, height, wind, and the amount of water vapor in the air, as well as the influence of other air masses.

- Altocumulus: These are mid-level clouds that look like a layer of white and gray cotton. The presence of these clouds may indicate rain is on the way.
- Cumulus clouds: These clouds can look like cau-

liflower in shape. While they're usually seen in fair weather, they can produce short spurts of rain.

• Cirrus: Cirrus clouds are high, wispy and feathery and found above 20,000 feet. Cirrus clouds can indicate that a storm system is approaching within a day or so. This may be especially true if cirrus clouds are showing tails. According to The Homeschool Scientist, seeing a few cirrus clouds in the sky means that fair weather is on the way. If

they grow in number and almost cover the sky, look for rain within 24 hours.

- Cumulonimbus:
  These towering clouds
  are good harbingers of
  rainy weather. They tend
  to form when thunderstorms are imminent.
  They also may accompany strong storms that
  produce hail, wind and
  even tornadoes.
- Stratus: Low-lying, flat and gray, stratus clouds are usually seen during rain, snow or misty conditions. **E**



## **Ant Problem Remediation**

By Joe Parzych

There was once a castle In Northfield, MA, built for a wastrel Francis Robert Schell who never worked a day in his life, but lived handsomely on a fortune inherited from his hardworking grandfather, father, and two uncles.

Mr. Schell first bought a modest single story house in Northfield, for which he then had a brick addition built, four stories high, containing 40 rooms in all; rather sufficient for two people, his neighbors thought. It was not long before Mrs. Schell discovered ants in the house. "Francis," she said, "Ants are coming into the house. What are you going to do about it?"

"That's simple enough; we'll have the house torn down and build a new one that ants won't be able to get into." Mr. Schell immediately began remedying the ant problem by having the house torn down, and laying plans



for a new house. Mrs. Schell wanted a modest cottage just large enough to accommodate the two of them. But, Mr. Schell had plans for a structure more suited to his perceived station in life. He did not reveal the extent of his plans to his wife, but put them in the hands of a contractor. He then took his wife on an extended tour of Europe for two years while his new home was under construction. The construction took two years because Mr. Schell

wanted the home built on a hill where he'd have an unobstructed view of the valley below. The valley had had several farms, which he'd bought. He had the offending houses and barns demolished. One farmer refused to sell at any price, so Mr. Schell had his contractor move a nearby hill to a place where the farm buildings would be out of his sight. The contractor laid a narrow gauge railroad track and hired a crew of Italian laborers to load dump cars, shovelful by

shovelful, with earth from the hill. A steam locomotive pulled the train of cars full of earth to the new site. To attain enough height for Mr. Schell to view the valley, the castle-like chateau was five stories high with a basement below the basement. The two story basement construction began at ground level to attain the height desired for Mr. Schell's view of the valley. The earth excavated from the nearby hill was dumped around the two story basement to round out the new hill surrounding the castle.

Mr. Schell succeeded in surprising his wife with their new home. When she first laid eyes on the castle's friezes, capitals and turrets with pennants flying, she was appalled at the sight, but even more so by the large staff of servants and groundskeepers needed to maintain the castle. When her husband died, she sold the castle and all

the sumptuous trappings to Mount Hermon School for \$34,000. In their wisdom, the school trustees paid Paine Construction of Keene, N.H. a small fortune to demolish the

castle: the trustees showing about as much sense as Francis Robert Schell. However, in their defense, it is entirely possible that the trustees had discovered ants in the castle.

American Quarry News • Month 2009





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## Emphasize safety when swapping stories around the campfire



Pick out the mistakes these campers are making regarding campfire safety.

Camping is a popular and fun way to enjoy the great outdoors. For families vacationing on a budget, camping provides an affordable alternative to costly resorts and hotels.

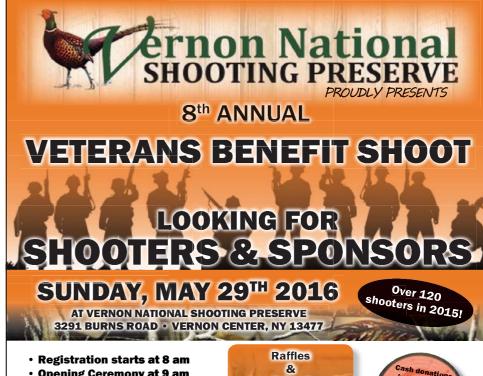
No camping trip is complete without spending some time around a campfire. But as fun as swapping stories around the campfire can be, campfires can also pose a safety risk. When building a campfire, campers can employ the following approach to ensure everyone enjoys a safe night around the fire

- Choose the right spot. Select a location that is on level ground and clear any obstructions or flammable items from the area before starting the fire. Be sure to look above you to make sure there are no low-hanging branches that may fall into the fire and ignite, putting campers at risk of injury.
- · Check the fire danger level. Many parks and campsites will post a warning

level on signage indicating whether dry conditions can contribute to fast-expanding fires. When a high fire warning has been issued, it may be wise to avoid campfires altogether.

- · Ensure water is nearby. Have bottled water available or choose a campsite that is in close proximity to a water source. This ensures you can douse the fire or cool coals if need be.
- · Use existing fire pit rings. Many campsites have fire rings in place. This serves to keep the fire contained in a safe manner. The best place to build a fire is within an existing fire ring in a well-placed campsite. If there is no ring, create your own barrier with rocks, stones and sand. Keep flammable material outside of a 10-foot diameter circle.
- · Stay close to the fire so long as it is burning. Never walk away from a lit fire. Even a small breeze can cause the fire to spread quickly, so stay near until it dissipates or you extinguish it.
- · Do not use accelerants. Light wood or coals with matches or a lighter or use a flint fire starter kit. Never douse the materials in lighter fluid or gasoline to get the blaze going.
- Make sure the fire is out. When breaking down the campsite, completely extinguish the fire before leaving. Move stones and spread out embers and ash so that all heat can dissipate. Do not leave until the remains of the campfire are cool to the touch.

Campfires can be both fun and practical when camping out. But always keep safety in mind and exercise considerable caution when choosing where and when to light fires. **E** 



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**EDITOR** 

## Pavia Real Estate Residential

By AI Dorantes

Pavia Real Estate Residential is operated by Santina Pavia, Licensed Real Estate Broker. Tina owned and operated a local business for 15 years before transitioning into the real estate market. She has been a licensed real estate agent for the past 13 years and has spent the last 8 years serving as the office manager for Pavia Real Estate Services. Under her direction she has managed the day to day operations and marketing strategies for the top commercial real estate company in the area. Pavia Real Estate Residential is located at 5 Oxford Road in the Village of New Hartford.

Tina Pavia explained that she does some work with commercial but. "We were getting some residential work that we were outsourcing so we thought, "it would be a good idea to keep it in house."

Pavia Real Estate Residential team members include Tina Pavia, Sabri-



na Arcuri, and Rosemary Talarico. They bring their clients a wealth of skill, experience and professionalism that is at the top-shelf of the Mohawk Valley real estate industry. Their agents truly enjoy their work and have a commitment to excellence in all undertakings.

After several years in the Insurance business, Sabrina Arcuri became a licensed real estate salesperson with only two things on her mind; excellence and exceptional customer service.



**Rosemary Talarico** 

This year marks her 10th year in the real estate business. Sabrina proudly boasts over her success in closing millions of dollars in transactions, which most realtors can't come close to.

Rosemary "Roe" Talarico spent 20 years as a senior sales associate at Cellular One and AT&T before becoming a licensed realtor. As a Mohawk Valley native for most of her life, Roe gives her client the advantage on being represented by someone who "knows



Sabrina Arcuri

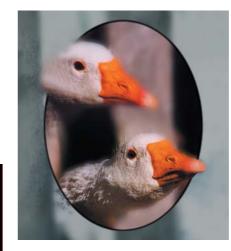
and lives" in the community. Since 2004, Roe has provided customers with expert knowledge of the residential market. Her proven track record and exceptional customer commitment, facilitated

the buying and selling transactions, saving her client time, trouble and money. Roe specializes in the buyer and seller representation of single family, multi-family, new construction, camps/lake homes as well as residential land.

Tina Pavia explained that the average home in the area is tallying in at approximately \$150,000. Pavia Real Estate Residential sells from Whitesboro, Utica, and New Hartford to Old Forge, Cazenovia, Frankfort, and beyond.

When showing buyers homes it is the opposite side of the coin to listing. It is time consuming as agents have to know their buyers, they have to know their financial situation, and what they are looking for. Today's buyer expects a lot. From updated kitchens and bathrooms to flooring, modern buyers want it all and Pavia Real Estate Residential is here to educate their buyers and sellers. Tina Pavia explained that buyers and sellers have to trust their realtor. She said, "We owe them honesty".

Whether you are selling or buying houses, condos, land, or multifamily property Pavia Real Estate Residential is the team to call. For more information go to: www.paviarealestateresidential. com or following them on Facebook: Pavia Real Estate Residential E



## **Alcoholic Geese**

By Joe Parzych

During the era of prohibition, my father used to bring home spent moonshine mash to feed our farm animals. They all loved it. Our two geese fed on the mash until they toppled over. Thinking they were deathly ill, I ran to tell my mother that they were dead or dying. She calmed my fears and told me to carry them to the back of the house and lay them in the shade of the lilac bushes.

The geese honked feebly as I carried them. Their necks hung down as limp as ropes. After laying them out, I straightened their necks, while they continued honking feebly.

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on their feet. My mother suggested I put the mash up out of their reach until another day. E

After a few hours of rest, they came back to feed on

the mash, none too steady

Patriotism is supporting your country all the time, and your government when it deserves it. -Mark Twain

6315 St Rt 291, Marcy, NY 736-0478

## **Crestwood Golf Club**

By AI Dorantes

You will find Crestwood Golf Club located at 6315 State Route 291 in Marcy New York. The well groomed 18 hole championship golf course has four sets of tees, ranging from 5,891 to 7,028 yards. Crestwood is a PGA recognized facility and a member of the USGA, NYSGA, and GCSAA.

Crestwood Golf Club was established in 1955, enjoying a proud history as semi-private family-oriented club. Owners Barbara Presky and Stephen Nacewicz, PGA pro and head pro at Crestwood, took over in 2012. Presky said, "It was a great fit. We both love golf and people and the outdoors. It's very rewarding."

Barbara Presky explained that maintaining the turf takes a lot of knowledge and expertise. Course conditions can get away from you. In 2012 when they took over Crestwood had 11 members; now there are 286! Presky said, "From Day one we recognized that people's dynamics are changing. We offer private club amenities at a semi private price."

Course conditions at Crestwood have dramatically improved over the years since they took over. Presky puts that change squarely on the shoulders of course superintendent Alan Tomlinson. Tomlinson explained that maintaining a golf course is like a science project. He understands natural dynamics of Crestwood. He said, "Each green complex is its own ecosystem." Tomlinson explained that his work history first started out with summer job on a golf course; 40 years ago.

Presky said, "I'm blessed with Steve, Allan, and our family." She added, "We're growing faster than we thought we would."

A big construction project is happening at Crestwood. They are expanding the kitchen and updating the 1955 kitchen that is currently on site. The expansion will allow for increased seating, expands their food storage area, and improves food

preparations.

The 14th hole also got a make-over. The driving range was only 200 yards now became PGA learning center with 330 yards. Crestwood had to redesign the 14th hole to work in conjunction with the new driving range.

Crestwood can outfit you with equipment from all manufacturers at almost any price point.

Crestwood has a huge selection of merchandise and Stephen Nacewicz is a top club fitter.

Crestwood can outfit you with equipment from all manufacturers at almost any price point. Nacewicz is a PING staff person and they do a tremendous amount of business with PING.

Five merchandiser of the year award plaques adorn

the walls of the club house. Their selection of soft goods; shirts, shoes, gloves, hats and more will make everybody look a great golfer no matter what their handicap actually is. They are also an authorized Oakley sunglasses distributor. With full club repair, re-gripping, and lessons Crestwood is a one stop shop for all your golfing needs.



With a ladies clinic on May 18 - 20 and a Junior clinic July 5, 6, 7, 8, and 11, a challenging course, and new additions Crestwood is a full service facility, eager to meet all your golfing needs. North American Quarry News

Month

For more information go to: www.crestwoodgolf. com or follow them on Facebook: Crestwood Golf Club **E** 











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Show me a man who is a good loser and I'll show you a man who is playing golf with his boss.

~James Patrick Murray

Month 2009 • North American Quarry News





It looks as if this is the REAL beginning of the golf season! After many false starts in late February and March where some courses opened up and then shut down because of cold weather, we are now in a stretch of real spring-like weather. Beware, though, because on some nights, we will have heavy frosts. In case you do not know it, the pros, owners and golf course superintendents will NOT let you out until the frost is completely thawed. A normal gauge is that the air temperature has to hit 40 degrees. So do NOT get anxious and try to get on the course before you "get the green light". If you walk on grass when the frost is still there, you will kill the blades of grass as you step on them, and will

your trail!

This is my second column, and I have a few topics to discuss. First, we wish to again congratulate Derek Bard on a "job well done" at the Masters. He shot 76-77, and missed the cut line by only 3 shots. On Thursday, in the first round, Derek was 1 under par for the first 8 holes, and was on the Leader Board! WOW! What a thrill for him, his brother, Alec, who was his caddy, his high school golf coach, Tom Snizek, his parents and everyone here in the greater New Hartford area! The Utica "Observer Dispatch" did publish my Letter to the Editor on Sunday, April 24, congratulating Derek, and I pointed out that he is a good role model for all golfers, especially boys and girls. In the US Amateur last year (when he

finished second), and now in the Masters, he has impressed everyone not only with his golf game, but also with the way he has conducted himself.

The REAL beginning of

the golf season

On April 17, we learned of another honor for Derek. He was one of 10 collegiate golfers selected to represent the United States in the Palmer Cup, which is an annual match play competition between college players of the US and Europe. This year, the tournament will be in Formby, England from June 24-26, so it will be 2 weeks after Derek plays in the United States Open at Oakmont. As I have previously mentioned in my magazine, "The Golf News", I will there on Tuesday and Wednesday for the practice rounds!

Now that the season is really here, we can talk about tournaments. I

will be holding a series of "The Golf News" Opens, as I did 10 years ago. The first one is at the course where I am the teaching pro, and here are the details: Heron Creek Golf Course, Sunday, May 22. "The Season Opener"; 2 person scramble, with the following age divisions: Regular Division ages 19 to 49; Seniors: 50 to 59; Super Seniors 60+. There will be four gender divisions: Men, Women, Juniors (17 and under for Boys and Girls), and COED. The cost is \$60 PER PERSON, which covers green fees, cart, prizes, and a cook your own steak dinner. EV-ERYONE is guaranteed to win a prize since we will have many door prizes, in addition to prizes for first, second and third place. Tee times begin at 9 AM. Entry blanks are available at most local golf courses or by contacting me (phone: 868-2373; email: pezgolf7@yahoo.



We will have 9 events and the second will be at Twin Ponds Golf & Country Club on June 12, and will be a 2 person scramble. The entry fee will be \$60 and the details will be in the May issue of "The Golf News". Each tournament will be part of the point system (10 for first place, 7 for second, etc.), and the Top Four finishers in each division will automatically qualify to play in "The Golf News" Championship in September (dates and course to be announced soon). In the meantime, enjoy the good weather, have FUN, and swing smooth. Golf is only a game! **E** 







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EDITOR May 13, 2016 • 47

## What makes for successful retirement and golden years?

-sound planning and examining all your options

### By Kathleen Rutishauser

So once you decide to retire, what will you do? Will it give you time to travel, spend more time on a hobby or avocation, or will it merely give you a reason to get out of the rat race and relax?

What people point to as they measure their happiness in their golden years are as different as each retiree themselves. There are several key concepts which are common amongst most seniors. They include; maintaining connected relationships with friends and family, community involvement, physical activity, good health, a purpose and financial stability.

These concepts are all generally within our control. However, there are certain things that aging brings to the table which can complicate the golden years. It's important to plan for these changes and the impact that those changes can have on our lives. Common physical issues that we may face include problems with hearing and/or vision, decreased mobility or muscle strength leading to an increased risk of falls, chronic illness and issues with our mental health or mental processing due to disease.

While no one expects or wants physical problems, they seem to accompany the natural process of aging. To a certain extent, we can prevent premature mental and physical aging by keeping active with exercise and flexibility, maintaining



Everyone's vision of their golden years varies.

a healthy diet, and stimulating our brains as we age. Whether we are successful or not at pushing off the inevitable effects of aging, we can all agree that at some point, we may need some help to continue with our normal lifestyles.

In terms of being satisfied with our retirement years, our living environment is critical. We hear the term "aging in place" so frequently these days. Aging in place is simply the ability for an individual to remain living in a setting of their own choosing, for as long as possible, as they age. The National Aging in Place Council (NAIPC)

says that more than 90 percent of older adults would prefer to age in place rather than move to senior group housing. A focus of aging in place must consider the safety of the individual, and their ability to function well on a daily basis.

To remain safe and living well, there are certainly things that can be done.

Our planning can include home modifications which will make activities of daily living easier as we age. Think safety, accessibility and adaptability. Having one's washer and dryer on the main floor decreases the odds of a

fall down a set of stairs while carrying a laundry basket. Grab bars in the shower and adjacent to the toilet can assist with stability. Other changes might include removal of throw rugs as a possible safety hazard, improving the lighting in the home, and making sure that switches, plugs and faucets are still within easy reach for a senior.

In home assistance, whether it be companion care, personal care or nursing assistance can also help to prolong an individual's ability to remain at home. By bringing in help, we can oftentimes prevent unexpected events such as a fall, or physical illness, to turning into a crisis that compromises our ability to remain living independently. In that case, the choice of living independently may be taken away from us.

And of course, home can be the home that a person raised their family in, a new apartment or condo, an apartment in an independent living facility or a room in an assisted living facility. There are varying options of maintaining independence while giving up some of the maintenance and overhead of keeping a house.

Retirement brings with it hope for a more relaxed and enjoyable lifestyle, though it should be not entered into without a good plan. A good plan is one which focuses on quality of life, a comfortable and effective living environment, an individual's mental

wellbeing, health maintenance, home upkeep and financial stability. Though we could just gamble and hope for the best, sound planning and consideration of our options will serve us well for the golden years ahead. **E** 

Kathleen Rutishauser, Co-owner Daughter for Hire LLC 6 Williams Street, Clinton, NY 13323 47 • North American Quarry News

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48 • May 13, 2016 EDITOR



## **Electronics**

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Your "one-stop" for elder healthcare solutions.

Ever since Sputnik flew overhead and the space race started our seniors have been involved with technology. They have watched as typewriters went from manual Remingtons to electric IBM Selectrics and then watched as they became obsolete. replaced by word processors. They watched televisions transform from black and white consoles to color sets to today's flat screens. They have always embraced technology and electronics.

Today's seniors are making great use of computers. Email keeps seniors in contact with grandchildren, peers, and long lost relatives. More than half of Americans age 65 plus are using Facebook. That means that over 14 million seniors are logging

onto the social media site for an hour every day, taking connectivity to the next level. Elder Facebook users are logging on for photo sharing, games, and contests, sweepstakes, and promotions. Seniors are also using their laptops and desktop computers to play games. Add in online purchasing and senior's computers are a direct connection to the world.

While tablets often play the same roles as computers they are gaining popularity as E-readers. Their light weight and portability makes them a popular option to lugging around a heavy book. From the bible to romance novels or detective yarns, seniors are finding out that books are inexpensive and sometimes even free. With the ability to zoom in (to essentially have large print) seniors are reading more than ever. Tablets and electronic devices are allowing seniors to read books and magazines and are even becoming a source for news for seniors.

The ubiquitous cell phones that are quickly becoming extensions of our hands are also being taken advantage of by seniors. Whether the phones are sim-

plified versions with simplified plans like, Jitterbug, or full blown smart phones seniors are using cell phones to make calls, text message, and to send and receive pictures.

With technology and electronic gadgets infiltrating everyday life, daily tasks are getting easier for seniors. Whether it is an electronic pill reminder to keep medications on schedule or a personal locator to keep us from getting lost there is no

doubt that electronics help seniors. At home a robot vacuum, like a Roomba, can help seniors with the chore of vacuuming without having to lift a finger.

One thing for people to remember, as seniors adopt new electronics or delve deeper into using technology they already have, is to not be afraid of it. Electronics, technology, and computers are just tools. Local community centers, learning centers, and community colleges generally have classes that would be appropriate for seniors to attend. Modern electronics can keep seniors connected more than ever. Knowledge and understanding will make electronic devices less intimidating. Once seniors are comfortable with using a device they will take to them like a duck to water. You may actually have to limit their "screen" time like teenagers and their cellular phones. **E** 





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## Downsizing the Right Way! Yard sales are eco-friendly



By Doug Singleton

Did you ever wonder what you would do with all those things you've accumulated over the years? With an aging population and some 11.000 people a day turning 60 in this country, this is the question many are asking themselves. As we age many of us will face an empty nest, loss of a loved one or develop a medical condition which limits our mobility bringing us to the realization that our homes are just too big, or we can't take care of them the same way we used to, leaving us with having to make a decision of whether or not to downsize. Once the decision of where to go has been answered, next is the decision of what to do with our personal belongings.

With more than 35 years of experience in the An-

tiques & Collectibles field and 25 years of helping people liquidate their personal property, I believe there's a simple answer "Get Help"! Over the years I liked to say I've seen it all, but the truth is even though many may be similar, each one is different as are the people I have represented.

The first step I suggest is having an experienced and knowledgeable appraiser evaluate what you have. This can range from an oral opinion of value to a fully written appraisal report. You can usually find Appraisers listed in the yellow pages of your local directory. Remember Real Property differs from Personal Property. Some Antique Dealers may also be Appraisers, but special attention needs to made to separate one from the other to prevent possible conflicts of interest. It would be wise to ask for references when seeking an Appraiser as their qualifications may differ as well as their area of expertise.

The courts have ruled that it's not the "buyer's obligation to educate the seller; it's the seller's obligation to find out what it's worth before they sell!

Once the evaluation process has been completed, you can now make a decision as to how to dispose of your personal property. This can be done with or without the aid of the Appraiser who may be able to help you in determining the appropriate market place for the type of property vou have. Some things might be better suited for Auction, Estate Sale, Consignment, or Garage Sale. Each of these options can average between twenty to fifty percent in commissions or fees, so many people are now choosing to sell it themselves with the aid of an experienced Appraiser or Dealer, a service most offer usually at a fraction of the cost and can save hundreds even thousands in commissions and fees. They may also be able to guide in the disposal of any sale remnants. So when downsizing, something most people will only do once in a life time, it would be

Mr. Singleton is a member of the Antiques & Collectibles National Association (ACNA), the New England Appraisers Association (NEAA), Association of Professional Genealogists (APG) and the Retail Council of New York State.

wise to "Get Help"!

## Buyers

- Map out your sales. Look at advertisements and plot which sales you plan to visit. If you have specific items in mind to buy, you may have to visit several sales before you find what you need.
- · Buy only what you need. Don't be tempted to stock up simply because the deals are good. Decide whether an item will be put to good use or you'll be selling it yourself in a week's time.
- · Leave young kids at home. Many kids will grow bored after the first yard sale, if not earlier. Hire a sitter and shop unencumbered.
- Bring small bills. In a world where credit and debit cards prevail, yard sales stand out as cash-only endeavors. Save the seller the hassle of breaking big bills and using up all of his or her change by bringing along small denominations and even some change.
- Shop with a plan. If you are looking for something specific, you have the best chance of finding it by shopping early. For the best bargains, shopping toward the end of the sales may garner some deep discounts.

### Sellers

• Advertise the sale. The more shoppers the better, so advertising your yard sale can be advantageous. Put an ad in your local newspaper. Some papers have community calendar sections where they

also can make mention of the sale.

- · Place signs around your neighborhood. Be aware that there are ordinances that govern where signage can be located. Check with your town's municipal office to determine if you need any permits for your signs or the yard sale itself. Make sure signs are legible for drivers and pedestrians alike.
- · Avoid yard sales on major holiday weekends. Many people are away, and you may not get the traffic you're hoping
- Have a nice display. First impressions can mean a lot. Buyers are more apt to visit neat, well-laid-out sales than those that are just a bunch of boxes that have to be dug through.
- Be reasonable when pricing items. Be objective in your assessment of your things. What has value to you may not have as much value to someone else. Pricing items at one-third of their initial cost is a good starting point. This leaves room for negotiation,

Whether you are the yard sale shopper or seller, following some guidelines can make your experience more successful.





According to the United States Department of Defense, as of January 1, 2015, there were 201,400 women serving as active duty military. Nearly 69,000 of those women served in the U.S. Army, which had more women than any other branch of the U.S. military. The U.S. Air Force had the second most female members (58,500), while the Navy had the third most (57,300). The U.S. Marine Corps had the fewest female members, with just 14,100 women serving in the Marines.





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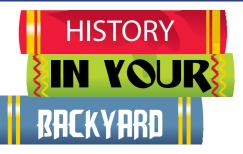
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# IRON MINING

A relatively short, scenic drive into the Adirondack mountains will bring you to a literal ghost town, Tahawus. Pronounced 'tuh-hawz,' Tahawus is a village in the Town of Newcomb, Essex County, New York. Tahawus is hailed as a ghost town and pictures abound on the internet of people who have visited. Draped in gloomy mist pictures show the husk of what was the vibrant mining history of the area. Giant buildings, old machinery, and ruins of a once bustling town are all that



Blast furnace at Tahawus.

Iron deposits were first found at Tahawus in 1826 by Archibald McIntyre and David Henderson. The iron was extracted at what was known as the Upper Works with moderate success between 1827 and 1857. In 1857, after a struggle, the Adirondack

Iron Works surrendered to the remoteness of the wilderness and Tahawus became a ghost town. Although standing as recently as 2005, the last mining facilities have since been demolished and removed (with the exception of some minor garages, blast furnaces and outbuildings). Officially Tahawus has

zero residents, it's in the

Adirondack Park. "High-

way" 25 runs north to the

town, one way in; one way



Iron ore from Salisbury Iron and Steel Co.

While remoteness swallowed Tahawus, iron mining occured in other towns and locales throughout New York State. Reddish colored hematite ore (sometimes called red flux or oolitic ore) was mined in Clinton, New York and was carted from the mines on Broomfield Street through Park Row to Franklin Springs where it was turned into pig iron at the blast furnace. Iron ore mining also took place in Paris Hill as well as limestone mining in Oriskany and other small

Not to be outdone by their neighbors to the west, Salisbury Center in Herkimer County also produced great quantities of iron ore. It all began over 100 years ago when Arphxed Loomis, a Little Falls attorney, acquired property in Salisbury and sold the land to a stock company. The property was known as Allotment 104 of the Royal Grant. The land was soon found to contain a black magnetic ore and by 1865 loads of iron ore were being hauled daily from Salisbury via Curtis Corners to Little Falls and then to Port Leyden for smelting.

Another Little Falls native, William H. Switzer, became interested in the mine. Then a Utica resident, he was connected with the Utica Heater Company. The Salisbury Iron and Steel Co. was or-



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Miners at Salisbury Iron and Steel Co.

ganized with offices in Utica and Mr. Switzer became Secretary and General Manager.

This thriving industry included several buildings and machinery above ground. In the engine house was a 1,000 horsepower gas engine. Next to the engine house was the shaft house.

the mine. He promoted and financed building the rail spur from Dolgeville through Salisbury Center to Irondale.

After the rock and ore was dumped at the terminal it was loaded into aerial tramway buckets. As these went down to the terminal, empty buckets were returned. At the plant high magnetic ore was separated from the rocks. The road



Miners in the shaft at Salisbury Iron and Steel Co.

At Salisbury Iron and Steel Co. drills were operated by compressed air furnished from the engine house. Electric pumps were in continual operation pumping water out of the holes. The mines were cold, damp, and dark but this was relieved by the sunshine lamps attached to the miners' hats. These lamps could be removed and hug on the rails or placed on the rocks.

After a blast the black rock stone was shoveled into a skip, a car 6' x 4'. When the skip was loaded into an electric bell was sounded by a miner. Then the engineer in the engine house started the gas engine and the big wheels on which the drum was mounted began to turn. The cable wound around the drum and pulled the skip up the shaft. At the shaft house above ground the skip was dumped and the rocks and ore fell into another bigger car which ran to the terminal. The ore was then shipped to the concentrating plants.

In 1892 a railroad was built from Salisbury to Dolgeville. Mr. Switzer expanded his enterprise by building a concentrating plant at Irondale, two miles from

from Irondale to Salisbury Center was constructed from crushed stone derived from this process.

One time the weekly payroll of \$1,000 was stolen. No clues were ever found and it remains a mystery. The company made up the loss to the men the next week. At that time pay was 75 cents per day for a laborer. On that amount a man could live; pay his board and have a good time besides.

At the 1805 Frisbie House, home of the Salisbury Historical Society, there is a great display of Salisbury's mining history including a tramway bucket, miners' lamps, payroll book, large photo of miners, samples of ore and large mural-type drawings of the mine and the 20 room mansion, home of Mr. Switzer and his family.

Both the mines and the furnaces in Central New York gave employment, good pay for hard work, to many area men. The economic realities of the times could not sustain the mines. The mines have all been shuttered and the blast furnaces are gone but the iron resolve of our forefathers continues on.

## **Mining in our Area**

Jim Parker ~ Folk Artist

Clinton, Kirkland, Westmoreland all had sections containing iron ore (oolitic ore) reddish soil still visible in Vernon Center, Lairdsville, the Ilion and Frankfort Gorge and in fields in New Hartford. This local iron ore was 45 - 50% pure iron. It was processed in a large blast furnace in Franklin Springs where pig iron was created. The pig iron was made into decorative ornamental iron fences. stoves, window weights, and big scalding kettles.

The Clinton mines on Brimfield Street (behind the present Lutheran Home) produced up to 60,000 tons of pig iron each year. The coal to fire the blast furnace was brought from Pennsylvania on the now abandoned Chenengo Canal.

Some 200 immigrants from Wales, Ireland, Poland, and Hungary worked in the mines and blast furnace by 1885.

Later the iron was turned into red paint that covered all the barns in Central New York.

The paintings show College Street in Clinton and West & East Park Row where some 60 wagons full of red iron ore headed through town to Franklin Springs and once made into pig iron were loaded onto canal boats for Shipment

Iron mines were also located in Salisbury Center and under the hill between Clinton and New Hartford (Paris Hill). It is estimated to still contain over 150 million tons of iron ore. From 1797 -1907 2 million tons had been mined.

Local mining also included large limestone blocks cut from outcroppings and mines in Ilion, Oriskany Falls, and the Town of Marshal. This limestone was used as a base for most of the miles of roads laid to replace the wooden plank and dirt roads of Central New York.

The two prints show the rock formations at Fox's Falls n the Spinnerville Gulf of Ilion. These are the "Ledges" where the stone was mined. The other is of College Street in Clinton showing wagons heading for Franklin Springs with the mined



Clinton, NY

iron ore.

Utica Street and the Brimfield iron mine are in the center top. College Street and the bridge over the Chenango Canal was the route to carry the red ore to Franklin Springs blast furnace and later paint factory.

The painting of Ilion's Fox's Falls shows some of the mined limestone that was used for most of the local bridge abutments and the building of the Erie and Chenango Canals. This same stone appears in the tall monument at the Oriskany Battlefield which was created from salvaged stone from the Chenango

Canal, abandoned in the

1920's.

Full color prints, matted, ready to frame, can be ordered in sizes 11 x 14 or 16 x 20 inches at \$28.00 & \$55.00 each with a 2 week no charge delivery by USPS. Order from Jim Parker at (315) 894-4660 or email: james.parkersr@verizon.net. Donation for each print sale to the Clinton School Foundation.



Fox Falls

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### COMMUNITY CALENDAR of EVENTS

To get you event listed free in our calendar of events section please email:

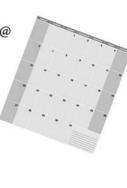
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You may also fax them to 315-985-9144

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Calendar listings are free.
We reserve the right to edit your submission.
If we do not feel your item is family appropriate,
we reserve the right to refuse publication.

We CAN NOT accept calendar items by phone however, we will gladly answer your questions regarding our community calendar by calling 315-985-9133



**EDITOR EDITOR** 

## \$100 Contest Winner

You could be the next lucky reader



Our lucky winner this month was David Picente who lives in Deerfield with his wife. He is a retired teacher, now working in the prison system.

Month 2009 • North American Quarry News

David has two children, a son and a daugher, both teachers.

David shared with me that he has been a faithful reader of EDITOR and has followed our progression from the time it was PULSE Magazine. He mentioned that he finds EDITOR to be his favorite

local read. He loves the good mixture of articles and advertisements as well. Picente said, "I like the business profiles that you run. It's nice to hear the backgrounds and see more details about the businesses here. I really believe in supporting local businesses and that's what you portray in EDITOR which is one of the reasons I enjoy your magazine so much."

Partial to a few of our regular writers, he gave accolades specifically

to Joseph Parzch, Al Dorantes and S.D. Shipiro as three of his favorites. "What Would You Mother Say is one of my favorite columns. Coming from a large Italian family, I can honestly hear my Mother reacting in much the same manner as Shipiro depicts his Mother. I find it very entertaining and look forward to it every month." said Picente.

I asked David how long he has participated in our contest and he told me since the very beginning. In fact he shared that his wife asks him why he bothers, "You're never going to win." I guess the old adage, persistency pays off, is true! Even more exciting news to David was that even though he finally won our \$100 reader contest, he can continue to play!

When asked how he thought he might spend his crisp new \$100 bill, he said, "Well it's Mother's Day on Sunday and our family is going to 69 Steakhouse to celebrate. I would imagine, that's how I will spend it!"

In any case, it was a pleasure spending a few minutes with another faithful reader. It's so nice to hear good things about EDITOR. Thank you David and good luck with the contest in the upcoming months. Maybe you'll be our first double winner? Keep the faith and keep on reading!

Community Calendar 2016

Continued from page 14

Friday - June 3

- Friday Night Cruise-In 6pm – 8pm Sponsored by Tappet Twirlers Automobile Club of Rome. Food and ice cream sodas available. A DJ will be playing classic oldies. Sponsor award selection for favorite vehicle of the night. Suggested donation of \$1 or bring a canned good. All proceeds to benefit Rome Rescue Mission.

Contact Information, visit tappettwirlers.com

St. John's Church, E. Dominick St.

-Farm Fest 4:30 pm – 8:30 pm Free admission, donations accepted Visit a modern operational dairy farm and learn about agriculture, visit educational displays and exhibits, hay rides, farm tours, hay maze, petting zoo, face painting, child IDs, food, and more. Rain or shine. DiNitto Farms, 6585 Benton Rd., Marcy

### Saturday - June 4

-The Clinton Garden Club Plants Plus Sale 10am - 1pm This sale features a variety freshly dug perennials from members' gardens. There will be pre-made garden planters as well as our popular garden chairs. Treat your appetite with homemade baked goods, pies, cakes and more. Visit our garden bakery for coffee and snacks. There will be garden-themed items and master gardeners for garden advice. Proceeds benefit Village of Clinton planted barrels, Kirkland Library, Lutheran Care, student scholarships, and local and national conservation. Clinton United Methodist Church Utica Street, Clinton

-Oneida County Public Market 9am - 1pm Union Station, 321 Main St., Utica

-Theater Workshop in Stage Direction 10am–2pm Presented by Rodney Hudson, an assistant professor, musical theater at Syracuse University's Dept. of Drama. Workshop will cover the basics of auditioning people, choosing a cast, blocking a show, & giving initial direction to people. Also included will be giving appropriate notes to cast members & how to direct a play that will appropriately reflect the director's vision. Grace Church, Elizabeth St., Utica

-Kirkland Art Center Run and Walk Event helps support many of the KAC's wonderful programs, such as the dance classes, the adult fine art workshops, and the exhibitions in the gallery. The opening festival on the Clinton Green will start at 11am. The Youth Fun Run, another way the KAC helps inspire youth in the community starts at 4:45pm. The one-mile race starts at 5:15 and the 5k walk and run starts at 6pm. The award ceremony is at 7pm. Please register on our website kacny.org or at runsignup.com. Also, make sure to register early as there is only 100 limited edition shirts available to the first registered. KAC cannot guarantee sizes.

Sunday - June 5, 2016

-18th Century Garden Faire 1pm – 4pm Spring demonstrations of colonial life. Plant sales from local vendors. Contact information: 315-823-0398, Karen.Sheckells@parks.ny.gov Herkimer Home State Historic Site, 200 Highway 169, Little Falls

### Monday-June 6, 2016

-"Lost Mohawk Valley" 6pm–7:30pm Bob Cudmore, local author, writer, and radio personality will discuss and sign copies of his newest book. "Lost Mohawk Valley" is a collection of humorous and touching stories of life in the Mohawk Valley that were once lost, but no longer forgotten. Contact information: 315-735-3642, rmcain@oneidacountyhistory.org Oneida County Historical Society, 1608 Genesee St., Utica

Friday - June 10, 2016

## Wanderers' Rest Humane Association will host "Raisin' The Barn Woof" 6pm-11pm

Held in an elegant country barn complete with plenty of room for dining and dancing. Casual dress is suitable, but this is your chance to get those fancy cowboy boots, dress up and have some fun! Music will be performed by the Beadle Brothers Band - the house band for the Turning Stone's "Tin Rooster." A variety of items will be available to bid on and a 50/50 raffle will be featured. A full night of prizes, music, dancing and food all to benefit the animals at Wanderers' Rest Humane Association. Tickets are only \$50.00 per person and will be available in advance by visiting: www.wanderersrest.org or: https:// www.eventbrite.com/e/raisin-the-barnwoof-tickets-24260543940.

Tickets will also be sold at the door for \$60.00, cash and checks only. Your ticket covers your cost of admission, one raffle ticket, BBQ buffet by Nina's Kitchen and open bar from 6 to 8 PM, which is provided by Tony's Pizza and Sports Bar of Washington Mills. Cash bar will be available from 8 to 11 PM. Jesse's Place, 7250 Shanley Road, Deansboro

- Friday Night Cruise-In 6pm – 8pm Sponsored by Tappet Twirlers Automobile Club of Rome. Food and ice cream sodas available. A DJ will be playing classic oldies. Sponsor award selection for favorite vehicle of the night. Suggested donation of \$1 or bring a canned good. All proceeds to benefit Rome Rescue Mission. Contact Information, visit tappettwirlers.com, St. John's Church, E. Dominick St., Rome



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- 1-Name, Address, and Phone Number
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- 3-The name of the article you found it in
- 4-The author of that article....
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\*Must be at least 18 years of age to participate.
MUST BE WILLING TO HAVE YOUR PHOTO TAKEN FOR THE NEXT ISSUE

**EDITOR** May 13, 2016 • **53** 

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**Real Estate For Sale** 

### **Number / Classification**

- 20 Air Compres 25 Air Tools
- 35 Announcements
- Antiques
- 55 Appraisal Services 75 ATV
- 80 Auctions
- 82 Auto Body 110 Bedding Plants
- 120 Bees-Beekeeping
- 130 Bird Control
- 140 Books
- 155 Building Materials/ Supplies157 Building Repair160 Buildings For Sale
- 161 Bulk Foods / Spices
- 165 Business Opportunities170 Butchering Supplies
- 173 Carpentry 175 Cars, Trucks, Trailers 180 Catalogs
- 182 Catering 190 Chain Saws
- 195 Cheesemaking Supplies
- 205 Christmas 214 Clocks & Repair
- 215 Collectibles
- 216 Clothing
- 235 Computers 253 Consignment
- 265 Construction Equipment For Rent 275 Construction Machinery Wanted
- Construction Services
- 280 Construction Supplies 312 Crafts
- Custom Butchering
- 330 Custom Services 360 Deer-Butchering & Hides
- 370 Dogs
- 410 Electrical
- 415 Employment Wanted 440 Farm Machinery For Sale
- 445 Farm Machinery Wanted 447 Farm Market Items
- 460 Fencing
- 470 Financial Services
- 480 Fish 483 Flooring
- 495 For Rent or Lease
- 500 For Sale
- 510 Fresh Produce, Nursery 525 Fruits & Berries
- Furniture
- 529 Garage Sales
- 530 Garden Supplies
- 535 Generators 537 Gifts
- 575 Greenhouse Supplies
- 585 Guns
- 587 Hair Styling
- 589 Hardware 600 Health Care/Products
- 605 Heating 610 Help Wanted
- 653 Hotel / Motel
- 683 Jewelers 700 Lawn & Garden
- Lessons Lumber & Wood Products
- 790 Maple Syrup Supplies 805 Miscellaneous
- 810 Mobile Homes 811 Monuments
- 812 Multi Media 813 Music
- 815 Motorcycles 817 Nails
- 820 Nurseries 910 Plants
- 950 Real Estate For Sale
- 955 Real Estate Wanted 960 RVs & Motor Homes
- 975 Rentals
- 980 Restaurant Supplies 1040 Services Offered
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- 1080 Snowmobiles 1096 Sports 1109 Thrift
- 1140 Trailers
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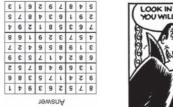
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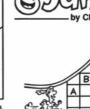
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Solution time: 24 m

KING Crossword

THE WORD ON THE SPOOKY GUY'S CARD means to EXIST. If you read this word backwa it means WICKED. What word is on the card?

come up with the right answer



concluding his "Puzzles Old and New" course with a classic riddle. You have until the bell rings to

IT'S MAGIC! Use the numbers 2 through 17 to fill in this Magic Number Square. The numbers in each horizontal row and verti-cal column should total 38. We've filled in the four center squares. The rest is up to you. Use trial and error - and a good eraser!

Our answer: First row: 9, 12, 15, 2. Second row: 14, 3, 8, 13. Third row: 4, 17, 10, 7. Fourth row: 11, 6, 5, 16.

LISTEN UP. STUDENTS! Professor Flunkum is

3 8

17 10

The bridge above contains 10 supporting words. We give you the first letter of each word, plus plenty of hints.

1. A high mountain.

A WORD BRIDGE

- A group of quail.
   To hit and bounce off.
- A stunned condition.
- 5. A specific period of history
- 6. To be in good hea 7. The way a horse v 8. A safe place. 9. A type of flower.
- 10. A wide-mouth vessel

Answers: 1, Alp. 2, Bevy. 3, Carom. 4, Daze. 5, Era. 6, Fit. 7, Gait. 8, Haven. 9, Iris. 10, Jar.

Gardening is cheaper than therapy and you get tomatoes. ~Author Unknown



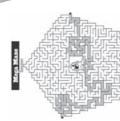
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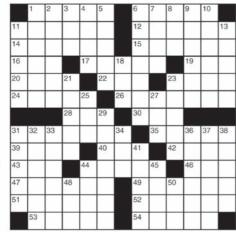




## King Crossword

## ACROSS

- 1 Nervous person? 6 Pack
- anima 11 Hold
- together 12 Each
- 14 Glanced
- 15 Drunk 16 Shade
- provider 17 Urge 19 Muhammad
- or Laila 20 Symbols of
- intrigue 22 A billion
- 23 Laugh-aminute
- 24 Attack from concealment 26 Arid areas
- Third-party 28 abbr.
- 30 Longing 31 "The Faerie Queene' writer
- 35 People of Cardiff
- 39 Lion's pride 40 Coquettish 42 Ridge on
- cordurov 43 List-ending
- 44 Nibbles



Down

to -- "

10 Spotted

11 Balls of

varn

13 Redacts

21 Backbone

maybe

23 Freshen,

18 Deity

wildcat

9 Fix

- 46 Shell game 6 Nonsense need Topping "Flying
- Appeared ominously Pillaged
- Long, loud 52 Slues
- 53 Genders
- 54 Rebuffs a masher
- DOWN Fleecy Diamond
- shapes "A mouse!"
- Algonquian 5 Small anchor
- measures 27 Stitch

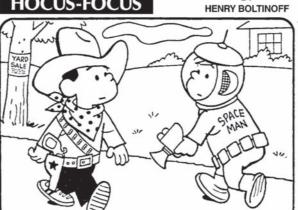
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25 Type

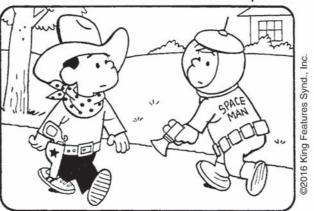
29 Makes up one's mind

- 31 Do refinery work
- 32 Nonstandard dialect
- 33 Concert call 34 Deteriorate 36 Computer
- style 37 Winter forecasts
- 38 Coin toss option Shrill barks
- "Adam --' 45 Earth
- 48 Upper limit 50 Lab eggs

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RPPOMOTLJBDCIIO

GIEDR(GASOLINE)BV

WAYTXEGACWUSILR

TTEKCOREPPETSSE

Q P O N L D K J H L G F D C S

Find the listed words in the diagram. They run in all directions forward, backward, up, down and diagonally

Gasoline Diesel Electric

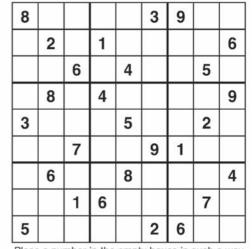
Induction Outboard

Stepper Wiper

Servo

## Weekly **SUDOKU**

### by Linda Thistle



Place a number in the empty boxes in such a way that each row across, each column down and each small 9-box square contains all of the numbers from one to nine.

## **DIFFICULTY THIS WEEK:** ◆◆◀

◆ Moderate ◆◆ Challenging ♦♦♦ HOO BOY!

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## Seeking Our Fortune

By Joe Parzych

When first married we lived a furnished apartment in a converted mansion on Mulberry Street in Springfield, MA, reportedly the former home of Dr. Seuss, author of Cat in the Hat children's books. The rooms were huge. You could have held a square dance in the living room. The bathroom was the size of most bedrooms. It sported a 7 foot bathtub, long enough to stretch out full length. The sides of the tub were three feet high with a mahogany railing running around the top. The walls of the bathroom were thin and anything but soundproof.

One day, while luxuriating, lying full length in the miniature swimming pool tub, I heard my wife, Edna, call out to me and we began a mundane conversation through the door. Soon, the bathroom door flew open and Edna demanded, "Who's that woman that you're talking with?"

With that, a disembodied voice coming from the ceiling said, "I'm sorry. I thought I was talking with my husband." We all got a good laugh over the incident.

The very next day, while I was at work, Edna could not get the entry door open with our key. The man, from across the hall, said, "Here, try my key. It works better than yours."

And it did. When I got home from work, Edna said, "We're moving! I'm not living in this apartment with that creepy guy from across the hall having a key that opens our door easier than our key."

At work, the very next day, a woman asked if I'd found an apartment. I began telling her about the creepy guy who has a key that opens our door.

"Say no more! I've got just the place for you. It's a nice apartment in a good neighborhood, diagonally across from a grammar school run by nuns. Only 30 bucks; heat and hot water furnished! But, you've gotta' act fast; it won't last long once the tenants finish moving out. Give me thirty bucks to hold it. I know the landlord. He's my mailman and he's a good guy; you can trust him."

I handed her \$30, and went home to tell Edna the good news, since we were paying \$20 a week at the zoo where we were living.

"The only hitch is that the apartment is unfurnished," I said.

We looked in the classified advertisements in the Springfield Union newspaper. There we and found a maple breakfast set that two nice ladies had always kept covered. The set was as good as new, and the nice ladies only wanted \$15 for the table and four chairs. We next found a complete bedroom set. The bed with box spring and mattress, dresser, and vanity came to \$50, for everything. We found a refrigerator for \$40 and a wringer washer for \$10. A fellow worker. who had a pickup truck, brought all the furniture to the apartment for gas money. The washer; I'd brought in the trunk of my car, and lugged up the back stairs, not knowing there was an elevator in the building.

The kitchen wall was painted a ghastly green below the chair rail, so we painted it a beautiful azure blue, never thinking to get permission from the landlord. Though it brightened up the kitchen, the blue paint clashed with the little green squares in the linoleum floor.

"That's simple," I said; "We'll just go back to the paint store and get some blue paint and paint the squares to match."

It was simple, all right, but very tedious. Each evening, we'd get down on the floor and paint over the little green half inch squares. We had nearly all of the squares painted blue when a bitterly cold winter made us decide to seek our fortune in California. We put an advertisement in the Springfield paper and priced the furniture a little higher, figuring customers would bargain us down. No one did. Everything sold quickly, except for the bedroom set. A huge Paul Bunyan type nearly seven feet tall arrived with his brother-in-law who served as an interpreter. The massive mountain of a man grabbed the foot of the bed and shook it. The bed wobbled. He shook his head, and sucked his teeth, then rattled off something to his brother-in French.

"His wife; she a beeg woman," the interpreter sad with a grin. He does not tink it will hold her. He gon' talk to her on telee phone, and we come back. She coming soon, from Can-ada."

I bought some Elmers glue and popsicle sticks at a craft store and glued the sticks in all the joints that wobbled. Mountain man and his interpreter came back for another look. Mountain man grabbed the bed and gave it a shake. It stood firm. He cocked his head, raised his eyes and made an appreciative expression. The two men rattled off something in French.

"He take it, by gar!" the interpreter said. They did not haggle, paid us, and immediately began carrying the furniture to the elevator. We slept on the floor and ate take-out standing at the kitchen counter for a week. We left for California in the dead of winter with summer tires on our car. "It's summer in Southern California all year; so why do we need snow tires?" I reasoned. All went well until we went on a side trip to

the Grand Canyon. Next morning when we started off, instead of going forward, our car began sliding backwards down a slippery slope on the un-sanded hard packed snow. We slid backwards for what seemed an eternity. I feared we'd end up at the bottom of the canyon. But, somehow, we stopped sliding backward and made it out of the mountains. In Los Angeles, we found a nice furnished apartment for \$50 a month. I found a job right away. Edna went to work for a mail order form in the mythical town of Hollywood. All went well until Christmas loomed. Edna got homesick, so we moved back East. We didn't find our fortune in California, but it was fun. E







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## The Blue Sox are back in Utica

By Daniel Baldwin

The baseball season has arrived once again. Many U.S. citizens from near and far are heading down to the local ballparks and watching a classic nine-inning stretch of baseball. The Utica Collegiate baseball team and its fans are also prepping up for the start of the 2016 Perfect Game Collegiate Baseball League (PGCBL) season. This team will play on Murnane Field, the same

Clinton's

field that they played last year, and they will face off against the same PGCBL opponents, which include the Mohawk Valley Diamond Dawgs, Albany Dutchmen, and Amsterdam Mohawks. But a new name has been given to this baseball club. They will no longer be called the Utica Brewers.

Peter Faughnan, team spokesman for the Utica collegiate baseball team, announced, during a press conference on

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Tuesday, April 19, 2016 at the Accelerate Sports Complex, that the team is changing its name from the Brewers to the Blue Sox.

"Changing the team's name was something that was always in the plans right from the time we purchased the team," George Deak, president and owner of the Blue Sox said.

History was the one reason why the president and the rest of his staff decided to change the team's name. The name Blue Sox was not a random new name that the staff brainstormed. It was a part of minor league baseball and Utica history. The Utica Blue Sox name lasted all the way back from 1944 to 2001.

The list of people, who played for the Utica Blue Sox, is vast. To name just a couple; Larry Walker (former Montreal Expos, Colorado Rockies and St. Louis Cardinals player) and Miguel Cabrera (current Detroit Tigers first baseman and two-time

MLB MVP) also played for the Utica Blue Sox.

"There are a very few places in the country that have the baseball history that Utica has," Deak said. "The list goes on and on of people that have come through the Utica franchise that have gone on to minor leagues that have done big things in baseball. Utica Blue Sox is a successful model that we are just trying to achieve again."

The team joined the New York State-Penn League in 1977, and they remained in that league until 2001. According to thebaseballcube.com, the team has made playoff appearances in 1983, 1992, and 1999. Many MLB teams affiliated the Utica Blue Sox. The Toronto Blue Jays owned them from 1977-1980. Then it was the Philadelphia Phillies (1986-1987), the Chicago White Sox (1988-1992), the Boston Red Sox (1993-1995), and the Miami Marlins (1996-2001).

For more than 40 years, this minor league baseball team has used the same name Utica Blue Sox and played in the same field Murnane Field in Utica. Utica's Blue Sox history came to an end when Cal Ripken Jr. moved the team, according to Faughnan.

"Cal Ripkin bought the team in 2002 and brought them down to Aberdeen, Maryland, which I believe they were called the Aberdeen IronBirds," Faughnan said. "What happened was Murnane Field didn't really meet the requirements for a New York-Penn League field. Ripken bought it

and moved them down to Maryland."

Deak said that he and the rest of the staff wanted to go old-school and bring the historic baseball name back to the city

of Utica. "The Utica Blue Sox name will bring back memories of when the team was really rocking," he said. "The height of baseball in Utica was the Utica Blue Sox. It would definitely help people remember how much they love baseball. There was a time where a lot of people loved going to Blue Sox games and loved being around Murnane Field. The name change one of those things that will help show the community that we're serious about bringing baseball back."

Butch Russo, the general manager for the Blue Sox, said that the Utica professional hockey team's staff also revived the Comets name when they were introduced into the AHL in 2013.

"When I started the Brewers back in the Eastern Collegiate League, I thought that the Utica Brewery and Utica Brewers would be a good fit," Russo said. "But then as the success from the Comets season and bringing back professional hockey at the pro level with the name Comets, being the old-time Clinton Comets. I thought it would be a great fit. Let's bring baseball back to Utica, which



Peter Faughnan, spokesperson for the Blue Sox, addressing the media about the baseball team's name change.

we've already done, but let's use the name Utica Blue Sox, so that we can generate that same fanbase. We're not pro-baseball, but this is the closet that this area is going to ever see."

The organization has also created an app that will allow people to order their food straight from their stadium seats and keep track of the latest Blue Sox's news and stats. There will even be a new team mascot.

"Our goal is to get families out into the park in any means necessary, and expose children and everybody to baseball,' Deak said. "What I found, coming into this sport, is watching it in person is nothing like watching it on T.V. It's a whole new experience that you will get when you're actually at the park. So we have to get people to the park to experience it, and I think we'll create that.'

The Blue Sox will kickoff their regular season
this June and end it in
July. There will be a total
of 25 homes, so if you
fans are trying to find and
watch a baseball game
in the city of Utica, then
come on down to Murnane Field and watch the
Blue Sox play.





## **On Meeting Jim Harrison**

## -"It's The Knuckle On Your Middle Finger That Does It"

### By Terry Berkson

About fifteen years ago. after having read several of his books, I heard that Jim Harrison, the writer and poet, was giving a reading and a talk at Barnes & Noble on Union Square in Manhattan. Several months before at a barbeque on Canadarago Lake outside of Richfield Springs, New York, I had talked at length about Harrison's Legends of the Fall, and several of his other works, with friend and artist Brendon Pulver, who like me, was an enthusiastic fan of the esteemed writer.

When I arrived at the lecture hall, to be sure I was in the right room, I asked a man who appeared to be surveying the seating arrangement, "Is this the Harrison reading?'

To my surprise, it was Brendon Pulver who had come, I thought, all the way from Richfield Springs. We found seats towards the front of an

audience of about a hundred. Soon a broad faced Harrison in his gravelly voice with a blind eye half closed was reading a passage from his latest book. He also read some poetry and talked about life, fishing and hunting in his beloved Michigan's Upper Peninsula. His thick frame seemed to be planted heavily on his feet as he held onto the podium. The everyday clothes he was wearing looked comfortable and worn right down to a weathered leather vest. He appeared to be older than his years and I doubted he was still capable of partaking in a rigorous deer hunt. There was even some mention of gout which kept him from walking far. That reminded me of a character in one of his books who used to crawl cross country at night.

In what seemed like a short time the program ended and after some book signing, people slowly filtered out of the room. Soon it was just

Harrison, Pulver and me—and a bottle of wine that was sitting on a nearby table.

"What are you guys hanging round for? Harrison asked good-naturedly.

"Waiting for you to open that bottle of wine," Pulver returned.

"I would, but I don't have a cork screw!" said the

"We can push the cork all the way in," I offered.

"I've done that before," Harrison mused. He didn't seem in any hurry to leave. I got the impression that in spite of his fame and success, in New York City there wasn't any particular place he wanted to go.

Soon we were discussing different ways of opening containers that held alcoholic beverages. The pen Harrison was pressing into the cork wasn't making much headway. He finally dismissed the effort saying, "We don't

even have glasses."

"I've opened beer bottles with a folding ruler," I offered. "You just squeeze it against the bottle in one hand and hit the ruler at the bottom with the other hand.'

"I know a trick where it appears that you knock the top off of a flip top beer bottle with your index finger." Harrison

offered, "But it's really the knuckle on your middle finger that does it."

"Learned that as a soldier in Germany," I said. 'We'd always pull it on the new guys.

"Haven't seen one of those bottles in a long time," Harrison mused.

"I guess the knuckle's like the writing between the lines," I said.

"That's what gets the job done," the writer returned.

57 • North

**American** 

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Then, Pulver mentioned a Harrison detail about lightening never hitting a beech tree and said that

Hemingway made a similar claim.

Continued on page 58

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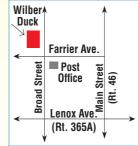
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**58** • May 13, 2016

### **EDITOR**

Month

## How to touch up your vehicle's exterior

(MS) — Road trips often instill a spirit of rejuvenation in drivers and their passengers, and there's no reason that spirit cannot be applied to vehicles as well. Vehicle touchups were once a realm reserved specifically for mechanics or the most ardent auto enthusiasts. But nowadays even weekend warriors

can address the minor dings, chips and scratches on their vehicles, saving them both time and money.

· Crack the color code. One of the fears novices commonly have when touching up their vehicles is that they won't find the exact match with regard to their vehicle's exterior color. The key to

the perfect color match is contained in the vehicle's color code, which can be found somewhere on the vehicle, most often on the inside of the driver's side door. Consult your owner's manual or call the vehicle manufacturer if you cannot find the color code on your vehicle. Once you find the code. you can then order your

color. Employing the most extensive library of OEM colors in the industry, AutomotiveTouchupTM makes it as simple as ever for drivers to create and order the exact colors to touch up their vehicles' exteriors. Paints are created per order during a simple, three-step online ordering process using a vehicle's specific

color code, make, model and year, and orders are shipped directly to consumers, saving them from making a trip to the often intimidating automotive supply store. The result is drivers rest easy with the knowledge that they aren't ordering and subsequently applying the

incorrect color to their car or truck.

· Use the right application tool. Dings, chips and cracks come in many shapes and sizes, and the appropriate touchup tool will depend on the type and size of the blemish. Small chips and nicks and

Jim Harrison continued...

- "I didn't steal that idea," Harrison said seemingly eager to distance himself from the other macho writer.
- "I told that tree story to a hunting buddy," I said. "And for several deer seasons he looked for a beech that had been hit by lightening, but he came up short."
- "Good tree to hang onto in a storm," the writer ad-

I was tempted to suggest that we go out for a drink--to nearby Molly Malone's, a place that made great Irish coffee. But Pulver said that he had to teach a class in the morning. To my surprise, he had recently secured a teaching job in a school uptown. Now, I would be left alone to carry on a conversation with a world class writer. We couldn't talk about beer bottles forever. And so--I can kick myself now--but regretfully I failed to invite the man out for a drink. We parted with the corked wine bottle still sitting on the table.

On the subway ride back to Brooklyn I remembered that I still had a couple of those German flip top beer bottles that I had packed in my hold baggage for the return flight to The States. "Wouldn't it be nice," I thought, "if I sent Jim Harrison one. Maybe he could pull the prank on the now old lady who took out his eye when he was a kid—with a bottle!

We later exchanged letters about fishing, hunting and more. I often thought about that night at Barnes & Noble and wondered if he was finally able to get the wine bottle open. Hopefully he didn't finish it alone in a hotel room.

Jim Harrison died on March 26. He was 78 years old.



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May 13, 2016 • 59



Medium-sized chips, nicks and scratches are best addressed with touchup bottles.

thin scratches are best addressed with pens, while you might need a small bottle of clearcoat to address slightly larger areas. Use an aerosol spray can to address areas that have experienced extensive damage. When applying the paint, use several light coats rather than one heavy coat. Drivers concerned about their application abilities can visit the AutomotiveTouchup website to access a library of educational videos that illustrate how to use the various application tools. Visitors to the website also can speak directly with a team of advisors who can walk them through their projects.

- Recognize that practice makes perfect. Even if you are confident you purchased the right paint, it's still best to practice using your touchup paint prior to applying the paint to your vehicle. Use a glossy sheet of paper or metal can as a practice surface, and then hold that practice surface up next to your vehicle to confirm your choice and calm any lingering nerves you may have about the paint match.
- · Paint in the right conditions. Before applying any paint, thoroughly clean the affected areas. A simple formula of dish soap and water should do the trick, but be sure to allow the area to dry complete-

ly before continuing. When using aerosol cans, the ideal temperature to spray is between 70° and 80°F and humidity should be 50 percent or less. Never spray primer, paint or clearcoat in direct sunlight.

• Allow the paint time to dry.

Drying times vary depending on the temperature. Paints may take longer to dry when temperatures are below 70°F than they will when the weather is warmer. Once the application process is complete, do not wax the vehicle for 30 days.

Few vehicles make it through road trip season without a scratch or two, and now drivers can quickly and affordably address those chips and nicks on their own in a matter of minutes. **E** 

**Quarry News** 

Month

2009





J160156 4cyl, Auto, Heated Seat, Heated Steering Wheel, UConnect, & More! MSRP \$30,125

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## 2015 JEEP GRAND **CHEROKEE LIMITED 4X4**

J150615 6cyl, Auto, Heated Leather, Power Seats, UConnect, & more! MSRP \$41,700



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## 2016 RAM 1500 SLT BIG

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## **2016 CHRYSLER 300** LIMITED AWD

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2999 Cash or Trade Down Plus Tax & DMV. \$500 NE Ten Days to Deal Bonus Cash, \$500 Chrysler Capital Bonus Cash, \$500 Chrysler Capital Bonus, \$1000 NE Lease Cash, \$1000 Competitive Lease\* applied. \*Must have a competitive lease in household.10K mi per year. 25 cent mi overage, lessee responsible for all maint, wear and tear. Must lease with Chrysler Capital. For well qualified lessees. Offer expires 5/31/2016.

## **HORN CREW CAB 4X4**

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J160278 6 cyl, Auto, Sound Group, Bluetooth, and more **MSRP** \$32,880

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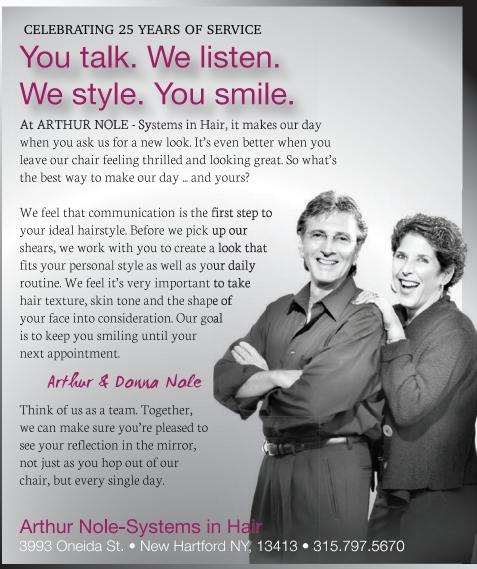
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**EDITOR** May 13, 2016





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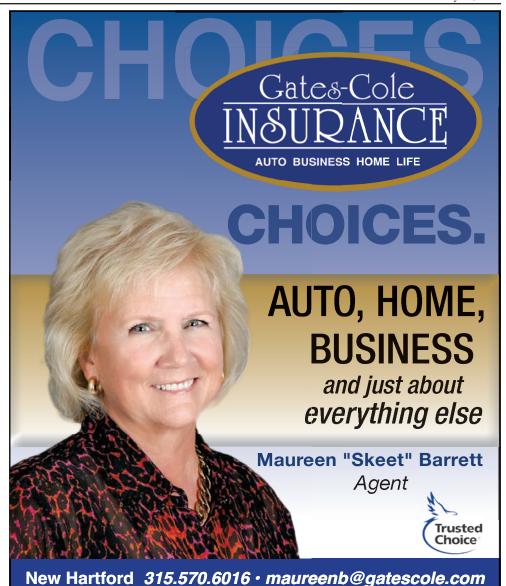
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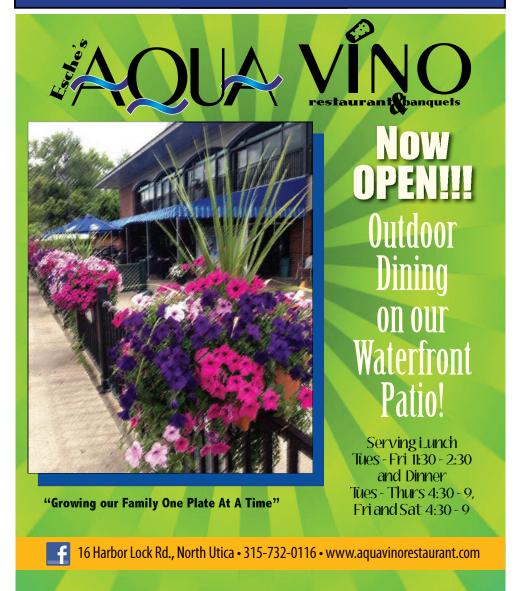
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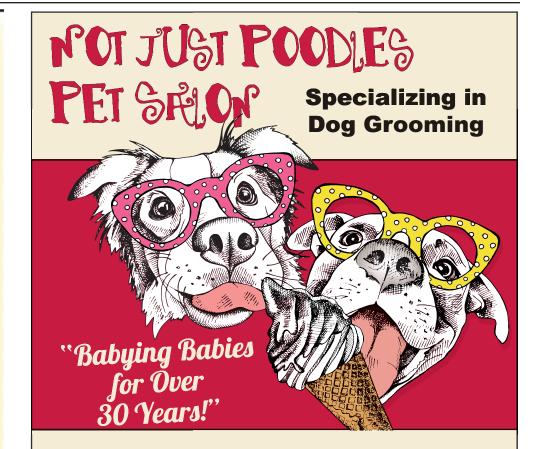


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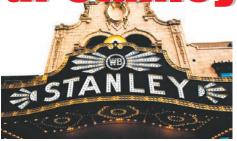
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