

A

TIME
AND A
PLACE

SHOP
DINE
PLAY
& DO

IN THE
CATSKILLS

YES!
It's *Free!*

THANKS
TO OUR
ADVERTISERS!

JUN 2021

friends
furever

YOU'RE
Very
COOL



HAPPY

**FATHER'S
DAY**

**JUNE
20th**

**CATSKILLS
COMMERCE**

Delaware County Chamber
of Commerce Newsletter

INSIDE

Summer Love

Oh, the anticipation of the blessed arrival of summer after an endless winter fraught with blustery winds, icy cold, and endless snowfall — the heavy kind that is no fun to shovel. Driving through a gorgeous, sunny, spring day, as the sunshine heats up the inside of your car and you roll down the window to enjoy the warm spring breeze... What?!? It's still freezing outside!!!

But... *finally*... summer has arrived in the Catskills and *Life* begins again. We mountain folk throw ourselves exuberantly into our short summers — hiking, biking, camping, fishing, kayaking, antiquing, home improvement, beach vacations, lake trips — *anything!* As long as we can get out and enjoy it while it lasts.

And there is endless pleasure to be found in the lazy summer. That feeling, and the wonderful aroma, as you lay back in the cool summer grass. The peaceful feeling of security you experience sitting on your porch during a gentle summer rain. Dozing in a hammock or on the back porch swing while you try to read a good book and condensation dribbles down your glass of icy lemonade.

Enjoy it all.
Each and every moment of it.

Gretchen

**Gretchen Balcom
Publisher**



A TIME AND A PLACE

INSIDE THIS ISSUE

- Pet Me Please!..... 11
- Book Love..... 14

CATSKILLS

- COMMERCE..... 15-18
- Recipe7 & 8
- Events30
- History of
Our Hamlets31
- Green Living 33 & 34

For Advertising
Information, call
607-435-0795

All Rights Reserved.
Copyright 2021

A Time and A Place
P. O. Box 65
Arkville, NY 12406
ataap16@gmail.com

Gretchen Balcom
PUBLISHER



SAND • GRAVEL • STONE • TOPSOIL

LAFEVER
Sand & Gravel
607-832-4240
www.lafever.com

**DELIVERY
OR PICK UP**
3135 COUNTY HWY 6, BOVINA CENTER

ON THE COVER: Our thanks to Barbara Potts Hubbell for this perfect Father's Day photo of her husband Rudd's truck and their friend's puppy, Dusty, taken on the family property in Margaretville.

© 2021. No part of this publication may be used without written permission from the publisher. The publisher reserves the right to edit, revise, or reject any editorial copy or advertising submitted for publication. Publisher's liability for errors in ads will, in no case, be greater than the cost of the space in which the error occurs.

Friday Happening Hobart

at the Hobart Farmers Market

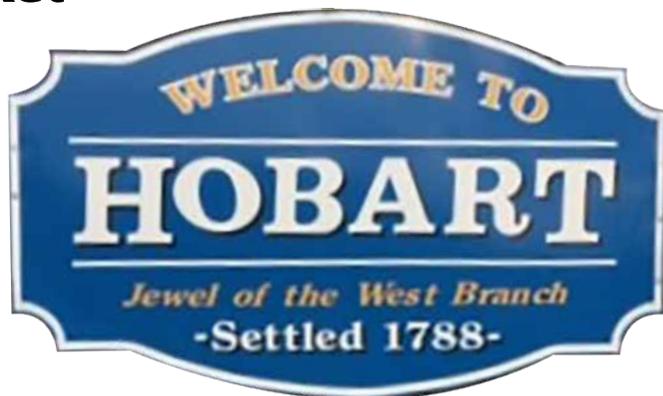
DO

The Hobart Farmers Market is open at 101 Maple Avenue, with big plans to turn Hobart into “the place to be” on Fridays in Delaware County! “HAPPENING HOBART” will present a full roster of attractions and events for locals and tourists of all ages every Friday from Memorial Day weekend through the end of September, enough to keep visitors entertained all afternoon and evening with a wide variety of things to do and see.

The Farmers Market offers local fresh produce, eggs, cheeses, meats, baked goods, breads, pastries, maple syrup, honey, hand-made gifts and crafts... and friendly vendors eager to chat. It is dedicated to promoting local farmers, local products, and sustainable agricultural practices. Its aim is to connect consumers directly with farmers and makers to celebrate the food and the people that make Delaware County a beautiful and extraordinary place.

“It’s wonderful to be able to buy fresh, just-picked produce in season right here in Hobart,” said long-time resident Mary Lou Annarella.

This summer the market will expand to include more vendors and ready-to-eat foods for take-home or picnicking on the grounds. The much-loved food



truck, “A Fork in the Road”, will be back every week! The Hobart Rotary Club, as well as student groups from South Kortright Central School, will hold fundraising events with bake sales and barbeques, and plans are underway to provide opportunities for more local service organizations to participate. Outdoor children’s games include hula-hooping and jump-roping.

“It is exciting to build on last year’s successes in every respect, with growing numbers of vendors, customers, and activities,” said local farmer Judy Stewart Vidal. New vendors are welcome and there is never any vendor fee – contact Sarah Connelly at weatheredhill@gmail.com or just stop by!

Free events will be offered to the public every

SLUITER
AGENCY, INC.

INSURANCE
FINANCIAL SERVICES

761 Main Street, Margaretville, NY

Phone: 845-586-2641

Fax: 845-586-3809

sluiter@catskill.net

HANFORD MILLS MUSEUM

EXPLORE THE POWER Of the PAST

Hanford Mills, circa 1895

Come experience 175 years of Catskills ingenuity at this historic water-powered mill in East Meredith. Call 607/278-5744 to book your tour today.

HANFORDMILLS.ORG

week. Heart of the Catskills will hold an Animal Adoption and Supply Drive on July 16. Once a month there will be an organized group bike ride on the Rail Trail.

Young artist Emma Kalajian, who is working at a local farm this summer, will facilitate a monthly community art project on the market square called A Creative Moment: Community Canvas Creation, where market-goers participate in the creation of a themed group painting.

Other events being planned, with dates to be announced, are Farm Animal Day, a Bicycle Repair Clinic, Computer Skills and Repair Clinic, Storytelling, Group Singing lessons, and a Catskill native cookbook signing. All ideas for serving our rural community and bringing folks together are welcome! An official calendar of events will be available soon. Check out Hobart Farmers' Market on Facebook for schedule updates.

After sampling the Farmers Market, located beside the Rail Trail at the Stamford Town Offices,

visitors can dine at one of Hobart's restaurants or have a picnic by the river. At 7pm DJ Kelly Chien will provide music for Dancing in the Park. As the sun sets, Kelly presents old time cartoons at the gazebo and his family-friendly Movie under the Stars. Bring a blanket to sit on the grass and enjoy the free movie candy and snacks!

Hobart is famously known as The Book Village of the Catskills with its seven themed bookstores including cookbooks and crafts, New York ephemera, antiquarian books, jazz collection, art books, and more literature and history than readers could read in several lifetimes. Perhaps not as well-known are the village's vintage clothing, antique, and gift shops, its highest-quality CBD store at the edge of town, and a unique children's library on Main Street.

HAPPENING HOBART is enthusiastically supported by the Hobart Business Alliance and the Rotary Club.

Come one, come all... you'll never run out of interesting things to do on a Hobart Friday!

FUN FOR THE WHOLE FAMILY

CARNIVAL WEEK

RIDES • LIVE MUSIC • FIREWORKS

TUESDAY JUNE 29	SUNDAY JULY 4	Margaretville Village Park behind Freshtown
----------------------------------	--------------------------------	---

RIDES OPEN AT 6PM ON 29th, 30th, 1st & 2nd

PAY ONE PRICE 30th - 6 to 10PM
3rd & 4th - 1 to 6PM

CAR SHOW 6:00PM FRIDAY

GIANT FIREWORKS 9:30 SATURDAY & SUNDAY
SUNDAY AFTER THE FIREWORKS:
George Hendricks Jr. Memorial Scholarship Fund Benefit Raffle Drawing

BANDS

- ★ Friday 6pm-9pm
Randy Hulse Sr.
- ★ Saturday 7:00pm-11pm
Ex-Files
- ★ Sunday 6:30pm-10:30pm
Roundhouse Rockers
- ★ Saturday 11am-4pm
WRIP Radio

CHICKEN BBQ

Saturday & Sunday
Noon - Until Sold Out

★ ★ ★ ★ ★
SPONSORED BY
Margaretville Fire Department
margaretvillefiredept.org
★ ★ ★ ★ ★



June is
Dairy Month

DO

Support your local
dairy families
and producers!



Cowbella

Local Pride and Dedication to Making Only the Best

by Michael Martin: Author, Independent Writer



PICTURED AT TOP: Martha Danforth's original, award-winning churn.

BOTTOM: Cowbella owner, Shannon Finn, stands by Martha's churn.)

Cowbella... what does that even mean? Well one thing customers find out fast, it means quality, taste and made right here. And what is Cowbella? Cowbella is a local, farm/dairy/creamery founded in 1817, family-owned and operated for over 200 years. Currently run by Shannon Finn, it's still going strong and the seventh generation will soon take its place. Where is Cowbella? It's tucked in the hills outside of Jefferson, just far enough out for a peaceful setting for their prized registered Jersey cows.

Shannon's great-great grandmother, Martha Danforth, was the second generation on the farm and, after her husband's sudden passing, the only other woman to take the reins. Something quite unusual for a woman at that time. She needed to keep the farm alive and provide for her five daughters and a son, Everett. Depending on just their small herd of cows Martha, and her oldest daughter Hattie, made butter. Not just butter, but the best butter in the area. [A little extra history: Did you know that back in those days Jefferson was known as "Butter Town".] The Danforths sent their butter to the 1893 Chicago World's Fair and won awards of excellence that hang proudly in the farmhouse kitchen to this day.

And ask about their cows! It's like they are part of the family. This small herd of 40 milking cows was started by Martha's son in 1919 and have been a continuous bloodline. So, they've been here for generations too.

These cows are the heart of Cowbella and they are treated very well. Shannon believes in full-circle farming and that milk is magic. She says, "The life we give our cows, open pasture, sunshine, and fresh air makes all the difference in our products. The grass heavy diet produces an unmatched bright golden color in the butter and cheese."

They wanted to keep the butter legacy going strong and as the market and demand grew, they built the Cowbella Creamery on the farm in 2010.

Shannon takes pride in all their products, as they are all natural... nothing added. To this end, Cowbella has decided that the actual physical process involved in making their award-winning butter was taking a great deal of time. Shannon was concerned that this could compromise their dedication to provide the best for all their products. Cowbella decided to turn over the actual butter making process to a larger New York company specializing in that. The only restriction Shannon required was that the plant process Cowbella milk separately from any others so the end product would be the same as was made right there on the farm.

This change will free up the small creamery facility on the farm. Not wanting to see it sit dormant, Shannon is working on a plan to allow small local farms to "rent" the creamery to process their own milk and make their own special products. Most local startup farms can't



Cowbella
 57 Danforth Road
 Jefferson
 607-652-2814
www.cowbella.com
 whollycowbella
 @hotmail.com

[find us on facebook](#)

afford an actual creamery. By doing this, Cowbella is trying to ensure the local effort and spirit continues to thrive and live, just as her great - great grandmother Martha would have wanted it.

Please take some time to visit the farm. Shannon is a force, an example of local pride, spirit and determination.

JUNE IS DAIRY MONTH

Farm Projects, Manure Storage Systems, Diversion Ditches, Erosion Control, Spring Development, Access Roads, Stream Bank Protection/Crossings

DELAWARE BULLDOZING

Call Karen for appointment
 We can handle any of your projects
607-538-1185

A FAMILY OWNED & OPERATED BUSINESS
 FULLY INSURED

We Make FARM Calls!

SPECIALIZING IN FARM, CAR, TRUCK & CONSTRUCTION TIRES

Mon-Fri 8-4 • Sat 8-Noon
 Light Truck & Passenger Tires by Appointment Only

Rick's TIRE SERVICE

1-800-LG TIRES (548-4737)
607-588-7501
 59898 State Route 30
 Grand Gorge

Dairy delicious



June is
Dairy Month

*Be sure to include
local dairy products
in your summer
grilling*



Chicken skewers with labneh

Labneh is a soft cheese made from strained yogurt that's a staple of Lebanese cuisine. One of the best ways to sample it is with grilled chicken skewers.

INGREDIENTS

- 2 cups labneh, divided
- 1/4 cup Catskill Cupboard organic extra virgin olive oil
- 2 tablespoons honey, divided
- 2 tablespoons red wine vinegar
- 1 tablespoon tomato paste
- 1 teaspoon paprika
- 2 cloves garlic, finely chopped
- 4 chicken breasts, cubed
- Seeds of half a pomegranate
- 4 pieces of naan or lavash (Armenian flatbread)
- 1 lime, quartered
- 1 red onion, chopped
- a few sprigs of coriander

DIRECTIONS

1. Soak 4 wooden skewers in warm water. (Skip this step if you're using metal skewers).
2. In a large bowl, mix the 1 cup of labneh and 1 tablespoon of honey with the olive oil, red wine vinegar, tomato paste, paprika and garlic. Season with salt and pepper, then add the chicken and mix well. Cover and refrigerate for at least one hour or overnight.
3. Meanwhile, pour the remaining labneh and honey into a serving bowl. Garnish with a few pomegranate seeds. Set aside in the fridge.
4. Remove the chicken from the fridge and divide the pieces evenly among the 4 skewers. Remove any excess marinade so the pieces cook uniformly.
5. In a skillet or on the barbecue, cook the skewers over medium-high heat until the inside is cooked through and the exterior is golden brown.
6. Lightly heat the flatbread. Place the skewers on the bread and garnish with a lime wedge, red onions and coriander. Serve with the honey labneh.



You can find these ingredients and more at Catskills Harvest!

Dairy *delicious*

How To Make Labneh

All you need is 32 oz of whole milk yogurt and 3/4 teaspoon of salt!

It's simple. You'll need a quality full-fat cow's milk yogurt — available at Catskills Harvest — and a little salt.

Stir the salt into the yogurt. Line a large bowl with a linen or muslin towel (or several layers of cheesecloth). Pour the yogurt mixture into the towel.

Pick up the edges of the towel and tie at the top. Hang from a kitchen sink faucet to drain for 24 to 48 hours.

After 24 hours it will be a wonderfully creamy dip. Leave it for an additional 24 hours for a thicker, more cheese-like version.

How To Serve Labneh

Remove the strained labneh from the cheesecloth, and transfer it to a serving dish or bowl. Top it with Catskill Cupboard organic extra virgin olive oil, Za'atar spice or chopped fresh herbs. Serve with lots of fresh vegetables, olives and pita bread.

Labneh is a cool and delicious treat, and a healthy snack you can enjoy with our delicious bounty of fresh summer vegetables.



ADVENTURE FRESH



Experience fresh new adventures here in the Catskills... as well as the finest, freshest bounty our region has to offer.



Cheese • Deli • Butcher • Bottle Shop
Artisan Sandwiches
and Cheese Boards To Go



A "Local" Grocery Marketplace
350+
Local Regional Farmers, Producers & Suppliers

845-676-4550

27905 State Hwy 28, Andes

NEW SUMMER HOURS: OPEN 7 DAYS 10-6

ORDERS @CATSKILLS-HARVEST.COM

MORE INFORMATION >>

CATSKILLS-HARVEST.COM



June is
Dairy Month
Support your local
dairy families
and producers!



Albano Farms

Generations of Family Pride

by Michael Martin: Author, Independent Writer

Albano Farms... as we drive by their place on route 23, just East of Stamford, it always seems like something is happening. And boy are things happening!

If you have lived around here more than a couple years you will have noticed expansion, new barns, a farm store... it seems to never end. Talking with Chris Albano, fourth generation farmer, it's not growth through desire, its growth generated by necessity. Farms today need to keep up with changing regulations, technology and global markets. Chris noted today, to keep the farm running, the animals healthy and make a living, it's a high-tech environment.

How did all this start? Well, it started with Silverio Albano. In the late 1950's Silverio was concerned about raising his sons, Frank and Joe, in an ever-declining environment in the city. So, what did Silverio do? With no farming experience at all, he came to

Delaware County and bought a farm. Apparently, Silverio was a fast learner and built a legacy that generations of his children and grandchildren can be proud of.

Albano Farms' latest addition is the new calf barn. The barn is like a calf "daycare". It is totally automated, designed to track the calves every step of the way. The calves each have devices on their ears that can only be described as Fitbits for cows. It tracks their steps, their health and even regulates and mixes food for that individual animal.

With over 850 head of cattle, 350 milking cows, and assorted goats, pigs and chickens, how do they keep track? It requires an enormous amount of time, dedication and effort, with a good deal of technology thrown in.

The heating, cooling and ventilation of the main barns is controlled by apps interfaced with a weather station on the roof. It automatically opens and closes

openings to maintain the best conditions for the cows. Chris says they can control and monitor this on apps on their smartphones. The calf barn works in a similar fashion and Chris can check on the condition of each calf on his smartphone.



Albano's not only has an amazing working milk farm, they have a great farm store attached on-site. The store sells a multitude of products. Albano's raises

and sells grass-fed black angus beef and grass-fed, pasture-raised pork, not to mention lamb, goat and chicken. Also for sale are local favorites like Clark's Milk, 2 Stone Farm cheese, maple syrup from Hager Farms, and Country Pride Cheese House products. Albano's meats are now being sold at select local stores and restaurants.

Take some time to visit Albano's — another family-owned and operated gem. Visit the family who keep it local: Frank, Jennifer and their children; Chris, John and Madison. Marc, Heather, and their children; Gray-sen and Lenox. Located in the Catskills, in this place we call home.

Albano Farms & Local Meats
 31850 State Hwy 23
 Stamford
 607-435-2543
www.albanofarms.com
 Store Hours:
 Always Open

find us on [facebook](#)

STRANGE BUT TRUE by Lucie Winborne

- Sir Isaac Newton invented the cat flap. Newton was experimenting in a pitch-black room when Spithead, one of his cats, kept opening the door and wrecking his experiment. The flap kept both human and feline happy.
- The average office chair with wheels travels about 8 miles per year.
- Walt Disney's "The Three Little Pigs," released in 1933, was seen as symbolic of the Great Depression, with the wolf representing the Depression and the three little pigs representing average citizens who eventually succeeded by working together.
- In Japan, Domino's started testing pizza delivery via reindeer in 2016.

SPRAY FOAM SOLUTIONS, Inc.

Residential Commercial 

607-435-7930

Free Estimates & Fully Insured



Come in and..... Feel the Warmth!

 **The Tinderbox**
Stoves & Fireplaces

STOVES & FIREPLACES

WOOD · PELLET · GAS · COAL · ELECTRIC

(845) 254 - 5999
 1130 Main Street, Fleischmanns, NY

Sales, Service and Installation



Pet Me Please!



Heart of the Catskills
Humane Society

by Laura Wright



Warm Weather Tips for Cool Canines

We have had some unseasonably warm days so far this year, so it seems like a good time to offer a few reminders about the hot weather and your pets.

Keep the comfort and safety of your pet in mind when planning activities in the warmer months. Trips in the car should be avoided if you are going to need to stop at the store or leave your pet in the car for any length of time. Even with the windows open, the temperature inside your car can reach dangerous levels very quickly. You should also not rely on your air conditioning. If it stops working while you are grocery shopping and your windows are up, it can be fatal for your pet.

Please don't leave your dogs outside in hot weather without access to a cool, shady place with good ventilation and lots of water to drink. Even then, limit the amount of time they are out in hot and humid weather, whether they are just hanging out in the yard or walking with you. There are some days that are just too hot for your dog to be walking any distance or playing hard, and it's better for them to be inside at home with the fan. That especially goes for dogs with long or heavy coats (such as Huskies, Malamutes, Akitas, Chow Chows, Shiba Inus, some Shepherds and Collies) or short snouts (brachycephalic dogs such as Pugs, Boxers, Boston Terriers, Bulldogs, Pekingese, Lhasa Apsos, and Shih Tzus).

Puppies, senior dogs, overweight dogs, long-haired and double-coated dogs, and brachycephalic dogs are also more susceptible to heat exhaustion and heat stroke. Signs of heat stroke in dogs can include: excessive panting, drooling, increased heart rate, confusion/disorientation, vomiting or diarrhea, bright red gums, body temperature over 104 degrees,

and collapse, seizure, or coma.

If your dog does display signs of heat stroke, the course of action you should take, according to the AKC Canine Health Foundation, is as follows: stop all activity, take your dog to a cool, shady place with good ventilation (you can use a fan if needed), take your dog's temperature rectally, if possible (if not, take your dog immediately to the vet). If you can take the dog's temperature and it's over 104 degrees, use cool water in a sponge (not cold!) or hose down your dog's entire body with cool water, especially the underside. Re-take the dog's temperature and continue to cool them down until their temp reaches 103 degrees, and then immediately get them to your vet for treatment.

We hope these suggestions help you to keep your pets safe and cool this summer season!

Why Cook? Come and join us!

La Cabana

Combination Dinner Menu *Over 15 to Choose!*
Everything Made Fresh In-House

Open Friday - Tuesday 4 to 10pm

966 Main Street, Fleischmanns

FULL BAR AVAILABLE **845-254-4966** DINE IN TAKE-OUT

Available For Private Parties, Large Groups & Families

WEEKEND PROJECT

Beverage Bar or Prep Station from an Upcycled Door

Things you'll need:

- An old door (almost any kind of sturdy door works)
- Scrap wood or shelving
- Shelf brackets
- Salvaged table legs (new legs, boards, or salvaged shutters work too.)
- Wood glue
- Wood screws
- Misc hooks, hangers & other hardware
- Bottle opener (optional)
- Paint & stain (optional)

Step By Step:

First, clean up your door as much as possible. A good stiff brush and a bucket of water with some Murphy's Oil Soap does wonders. Allow the wood to dry and sand off any rough spots. If your door has peeling or flaking paint, you may choose to leave it to give your project a vintage vibe., but give it a good going over with a wire disk.

While your door is drying, plan your layout. If you're planning a prep station, you'll need shelves or wire baskets for spices and hooks for grilling tools. You may want a wider counter-height shelf for chopping, etc. If you're making a beverage station, you'll want to include shelving or maybe hanging buckets for beverages. Will you need hooks for beer mugs, or racks for wine glasses?

The possibilities for unique accessories are almost endless. An old rake head makes a great hanger for tools or wine glasses. Bend forks and spoons into hooks. Mount a towel bar under the prep counter or attach decorative knobs to the side to hold hand towels and hot pads. Check out Pinterest.com for more ideas.

If you're planning to paint or stain your beverage bar/prep station. Now is the time to do that.



You and Dad can make a fun and unique beverage bar/prep station just in time for Father's Day grilling!



Once you've decided on the positioning of the shelves and other accessories, measure and mark their placement on the door (or use masking tape). Cut the shelving and leg supports to the appropriate size. Sand and paint the shelving, if you're going for the painted look.

★ *Run strips of masking tape across the width of the door so you can visualize the perfect placement for your shelves.*

Assemble the "prep" shelf or counter height shelf with the support legs first. Working with the door laid



flat on saw horses or a sturdy work surface, lay the support legs against the door, carefully making sure the bottom of the leg is positioned exactly at the bottom of the door, and mark the position of the top of the leg. This will be the bottom of your prep shelf. Also mark a line indicating

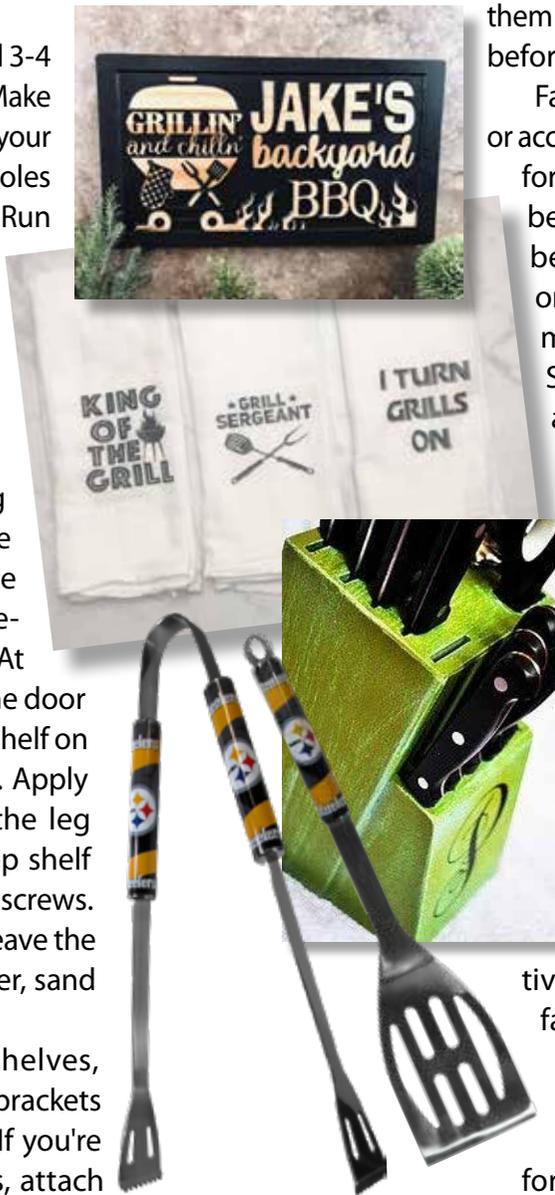
the top of your prep shelf.

Inside those those lines, pre-drill 3-4 holes across the width of the door. Make corresponding marks on the back of your prep shelf and pre-drill small pilot holes to prevent the wood from splitting. Run a bead of wood glue along the back of the prep shelf and secure it with wood screws drilled through the holes in the back of the door.

★ *For easier screwing soap your screws by rubbing them on a bar of soap.*

Determine the position of the leg supports and mark on the underside of your prep shelf. Determine the number of screws needed and pre-drill pilot holes in the prep shelf. At this point you may want to stand the door upright and carefully rest the prep shelf on the leg supports for easier drilling. Apply some wood glue to the top of the leg supports before screwing the prep shelf down. Be sure to counter sink the screws. Depending on your look, you can leave the screws visible, or fill with wood filler, sand and paint (if you're painting).

Assemble the remaining shelves, marking the position of the shelf brackets and pre-drilling small pilot holes. If you're adding hooks or racks for glasses, attach



them to the underside of the shelves before attaching the shelves.

Fasten any additional hardware or accessories you've selected. Don't forget a bottle opener for Dad's beer or root beer! Add some beer mugs or wine glasses... or keep things casual and use mason jars instead of glasses. Stage your handsome beverage station with your favorite canned or bottled brews and sodas. Make it fun with colorful napkins and paper straws.

Jazz up your prep station with Dad's favorite barbeque tools, fun towels and a brightly painted knife block. Check out the Happy Giraffe for great Father's Day gift ideas for your DIY prep station or beverage bar.

This is a fun and relatively easy project the whole family can get involved in — with Dad's supervision, of course. And you can have it ready to go just in time for Father's Day.

Traveling this summer?
Schedule your vehicle for a
Summer Check Up

Many drivers wait for their vehicle's onboard reminder or following decades-old habits. Vehicles have changed and so have maintenance schedules. Keep your vehicle in peak condition all year with regular seasonal maintenance.




B&D MOTORS INCORPORATED

Serving the Area Since 1979

NAAP AUTO-CARE CENTER

Full Service | Repair | Towing | U-Haul | Tire Sales

885 MAIN STREET • MARGARETVILLE 845-586-3253

CHARCOAL & PROPANE GRILLS



weber Char-Broil

Accessories • Utensils
Flavored Wood Chips

WE FILL PROPANE TANKS
All Sizes (up to 100#)



BROOKSIDE HARDWARE

RT 28, MARGARETVILLE • 845-586-2345
LOCATED ACROSS FROM HOSPITAL • Largest USED CAR DEALER in the Area!

Visit BrooksideHardware.com for Up-To-Date Vehicles For Sale



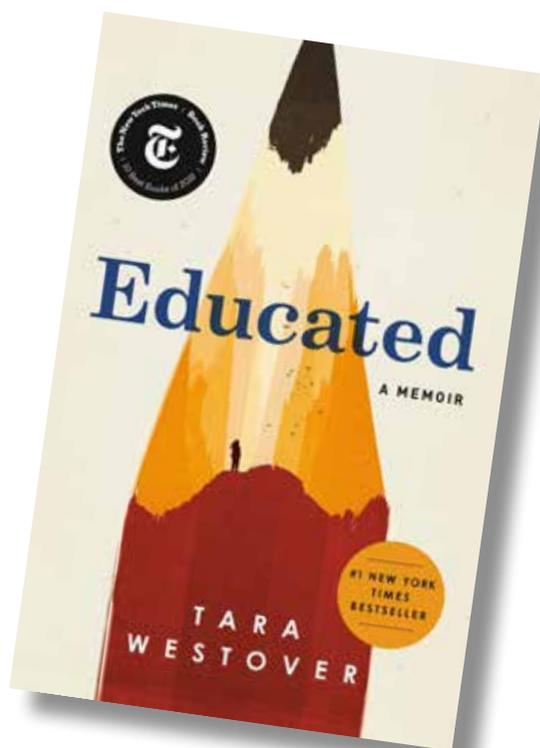
Reviews by
Jessica Reed

Educated

Some people have big stories to tell. Other people know how to properly tell big stories. Not every writer possesses these dual skills. Author Tara Westover, embodies both, making her debut memoir, *Educated*, an extraordinary book. This is not a fluffy summer beach read, it is an intense experience of a child with no formal public school education who perseveres, eventually obtaining a PhD from Cambridge University. Ordinarily a child not attending either public or private school, would be adequately home schooled. What makes this case astonishing is that Westover's parents, extreme survivalists, provided little education, preferring Westover to help their large family in the junkyard and natural healing businesses.

Adding to the powder keg feel of this poverty stricken family unit was a controlling father with undiagnosed mental illness, a submissive mother who too often looked the other way and a brother prone to physical and emotional abuse of his siblings. It is hard to understand how this could have taken place in modern times with no oversight, however Westover grew up in the 1980's and 1990's. The remote Idaho town of only a few hundred residents with a private mentality, played a part in obscuring the plight of the Westover children from authorities.

It is a dark story that Westover skillfully balances with humor and triumph of the human spirit as it chronicles a girl with no birth certificate forging her own identity. I couldn't stop reading this book, becoming so engrossed that I had a feeling of losing time, where day became night



Author: Tara Westover

Publisher: Random House

ISBN# 978-0-525-51067-3

and neighbors returned from a full day of work, but to me it felt like only a few hours had passed. I'd recommend this bestselling book if you want to invoke every emotion you have and I promise the ending is worth your while.

Available on Amazon.

The Sheep's Nest European Inspired Gifts

*Embellishment for
you and your home
and a nice selection
of fine yarn
and accessories.*



45 Main Street
Hobart

607-214-0050



THURSDAY-SATURDAY 10-5 • SUNDAY BY CHANCE

CLICK to shop with us at www.thesheepsnest.com

CATSKILLS COMMERCE

SUPPORTING STRONG COMMUNITIES AND BUSINESS SUCCESS

JUNE 2021



5½ Main Street
Delhi, New York 13753
607.746.2281

info@delawarecounty.org
www.DelawareCounty.org
GreatWesternCatskills.com

DIRECTORS

Dr. Seth Blocker
Chiropractor

Dr. David Brower
SUNY Delhi

Tim Cutting
Community Bank

Kevin DePodwin
Table to Farm Tours

Glen Faulkner
Margaretville Telephone Co.

Rieley Keator
M-ARK Project

Tom Kelley
Creative Tax Planning Assoc.

Rosie Lamport
Lamport Hemp Farm

Dr. Michael MacDonald
Walton Central School

Valerie Nichols
Delhi Telephone Company

Todd Pascarella
Union Grove Distillery

Jim Reynolds
sfcu

Tara Vitti
Feather & Stone Restaurant

Seth Wildenstein
UHS Delaware
Valley Hospital

Dear Friends,

It's graduation time in Delaware County. Newly-minted college graduates are returning home, eager to begin their new lives. Our local schools are celebrating the achievements of their graduates, and we join their enthusiastic expectations for the future of our young adults. Often, though, this desire to remain in our area by the notion that opportunities are elsewhere and that careers can't be found locally.

The Delaware County Chamber of Commerce believes the future is bright. Our local manufacturers are creating leading-edge products and competing in global markets. Our restaurants, lodging, galleries, museums, and theatres continue a centuries-old tradition of welcoming visitors and residents to this special region. Our farmers and agricultural producers continue to diversify and develop new markets. Our retail and services business owners add to the fabric of our communities and help keep them vital places.

The best news is that many are seeking new employees. There are some who seem to enjoy telling everyone that "there are no

jobs here" and wring their hands saying "our youth are our greatest export." This is FALSE and this myth must stop now! There are excellent positions--professional, technical, entry-level, service--available right now, and with wages that can support families. More importantly, these positions may lead to productive and satisfying careers.

So, when you attend local graduation programs, celebrate the accomplishments of our children. They deserve our accolades as well as our respect for their perseverance. But, be sure to tell them that Delaware County is part of their futures. Don't discourage them in their desire to remain in the community. They deserve that support from you too.

The Chamber is excited about taking the county in positive directions. We want you to share in that passion.



Ray Pucci, President

10% OFF All Excursion Train Passengers for Delaware Co. C of C Members!

BOOK NOW FOR OUR SUMMER OPENING!



Make Your Reservations NOW!

Visit DURR.org

for ticket prices and more details

(845) 586-3877

**Steam Train Excursions
Train Robberies
Twilight on the Rails
with Blues Maneuver**

**Charter
a Caboose**



**Charter a Train for parties
and special occasions!**

* WE OBSERVE SOCIAL DISTANCING PRECAUTIONS *

Delaware County Travel Guide Now Available

The printed version of our travel guide is now available. Rather than the typical endless lists of most guides, ours is more of an experiential guide to our many assets. It's really a lifestyle publication and can assist you in your recruitment and on-boarding efforts.

Distribution of the guide started earlier this week, bringing a little bit of Delaware County to information centers from Albany to Utica to Binghamton to Northern Jersey and along the New York State Thruway.

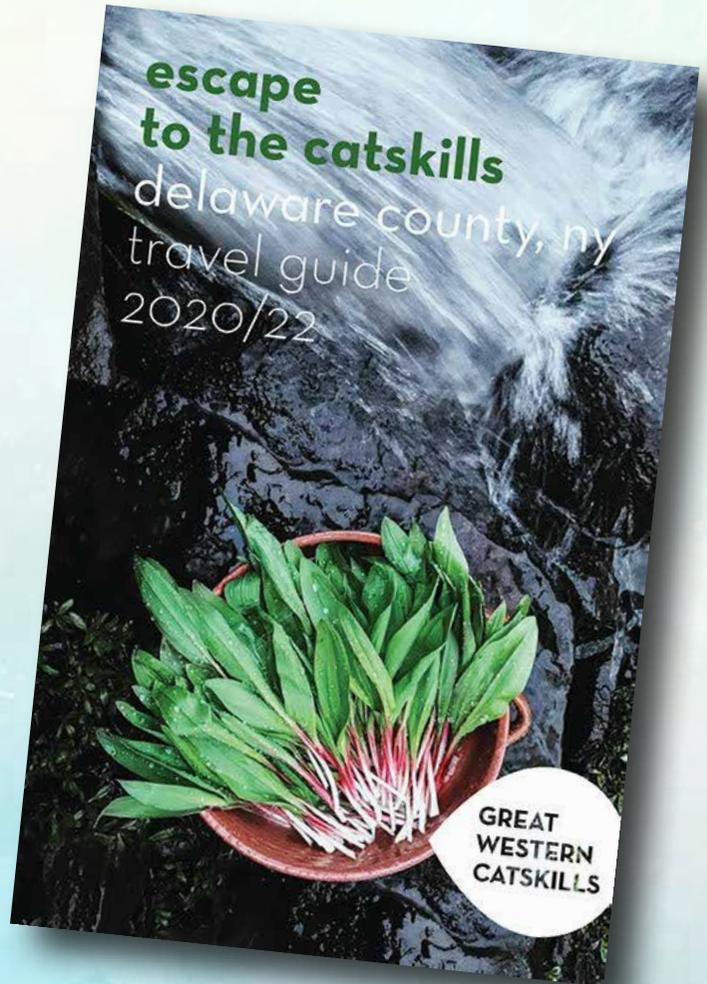
If you want some of the 50,000 guides we just received, contact us by calling 607-746-2281 or email info@delawarecounty.org and we can arrange a time for you to pick them up.



Catskills Commerce, our bi-weekly radio program is on WIOX 91.3 FM on alternating Fridays at 1 p.m. It's a live and lively conversation hosted by Chamber President Ray Pucci.

With over 70,000 live streams each month, a sizable over-the-air footprint and with listeners on Channel 20 through MTC cable television service, we are able to spread the word about the Chamber's mission, programs and events to an even larger audience.

Chamber members also receive special member-only pricing for underwriting support at WIOX.



Unbiased Honest Relevant

**The Mountain Eagle**

**Windham Weekly**

**TRICOUNTY NEWS**

518.763.6854

MountainEagleNews@gmail.com
www.the-MountainEagle.com



Reaching Delaware, Schoharie and Greene Counties

DelCo



360

**DELaware COUNTY CHAMBER OF COMMERCE**
(Catskills)
**DTC**
Delco Telephone Company

THE WAIT IS OVER

DELCO 360 IS BACK!

Your source for local, reliable news and segments with the Delaware County Chamber of Commerce.

TUNE IN ON DTC'S LOCAL 1 CHANNEL

Chamber Engages World-Wide Company to Promote Delaware County

The Delaware County Chamber of Commerce and its Great Western Catskills tourism promotion program recently engaged The Brandman Agency to promote Delaware County to media and market influencers.

Founded in 2000 by Melanie Brandman, The Brandman Agency is a dynamic, results-driven public relations firm, with offices in New York, Sydney, Los Angeles, and London, representing some of the world's most prestigious luxury travel and lifestyle brands, including several Marriott International and Ritz-Carlton properties, Raffles Singapore, COMO Hotels, and LaMamounia.

"We are pleased to welcome such a vibrant, creative destination to The Brandman Agency's portfolio," said CEO Melanie Brandman. "Delaware County is a true gem to be discovered and we are thrilled to play a role in telling the destination's story."

"We are delighted for the opportunity to work with The Brandman Agency and are confident that they will bring a wealth of experience and expertise to our program," said Chamber president Ray Pucci. "We are looking forward to seeing how they will shine a light on our pristine county, as well as those whose artistry make it such a special place."

Chamber Partners With *GetThere NY* for Micro-Transit Initiative

The Chamber has been awarded a grant by Rural Health Network of South Central New York Getthere Mobility Management to plan and implement a micro-transit program to address unmet local transportation needs.

The two-year grant allows the Chamber to form public-private partnerships which will provide transportation for unserved and underserved populations who are without transportation for employment as well as for those who are not eligible for Medicaid, Medicare or senior transportation programs currently available through other outlets.

"We are excited to partner with the Delaware County Chamber of Commerce. It is important that we have a strong local partner that can share information and also pull together a comprehensive planning team as we look to develop new transportation resources for the county," Getthere Director Bill Wagner said.

The grant allocates \$20,000 per year, for up to two years, and will be used to support costs of researching sustainable rural micro-transit systems, route planning, community outreach, and promotion of Getthere services.

"We welcome the opportunity to work with the Getthere team and our local partners to develop transportation solutions for employers and employees,"

said Delaware County Chamber of Commerce President Ray Pucci. "Chamber members have long told us that transportation is a major barrier to maintaining a consistent workforce. We look forward to working with a broad spectrum of private business owners, social justice organizations and local government to develop real world solutions to a problem that has nagged Delaware County for decades."

Getthere offers Rural Mobility Management funds it receives from the New York State Department of Transportation to a local nonprofit as a sub grant in an effort to form a strong collaboration and meet local needs.

Getthere currently offers transportation assistance to residents of Delaware County for access to food, prescriptions, health appointments, as well as other health related needs. In addition to those services, Getthere will soon offer its transportation to employment program in Delaware County.

For more information about this initiative or the benefits of membership in the

Delaware County Chamber of Commerce

CLICK

to visit delawarecounty.org or call 607-746-2281

Chamber Online Learning Center

As part of the Delaware County Chamber of Commerce ongoing initiative to respond to member needs, an online learning center has been opened to help businesses meet their training needs in three key areas:

- **Leadership, Management, and Supervisory Skills**
- **Sales and Customer Service Skills**
- **Human Resource Compliance Skills**

In a self-paced, online learning environment, your staff can learn and enhance various skills including how to create a productive working environment, effective delegation, conflict management, working in a remote environment, working post-COVID and much more.

Sales and customer service modules focus on handling client or customer attitudes and objections, negotiating styles and effective sales negotiation and the dos and don'ts of effective customer services.

Human resources modules include diversity and inclusion training, micro-inequities, process of stereotyping and methods of exclusion, among other topics.

Each module is priced at a reduced rate of \$45 per person. To register, or for more information, visit delawarecounty.org.

Annual Sexual Harassment Prevention Training

The Chamber has partnered with New Haven Consulting Group, Inc. to provide our members with an online "Preventing Sexual Harassment" workshop that meets the requirements of the new law.

- **Websites**
- **Signs**
- **Marketing**
- **Printing**



845 586-4655
locustgroveenterprises.com

EVENT CALENDAR

June 9

Business Links Golf Tournament
College Golf Course at Delhi
1:00 pm

June 17

Chamber Connects
with Assemblyman Joe Angelino
8:30 am

July 15

Chamber Connects
with Assemblyman Chris Tague
8:30 am

September 15

Business Links Fall Golf Outing
Stamford Golf Course
9:00 am

More information and registration at

DelawareCounty.org

REGISTER NOW



This program is available at a Chamber-member reduced price of \$20 per participant. To sign up visit delawarecounty.org.

VU-IT!
Powered by T
MTCTelcom
Margaretville Telephone Company
"Connecting Our Communities"
With A Fiber-Based Network
High-Speed Internet . Cable TV . Phone
Business Class Services
Call us toll-free: 1-877-727-2288 | www.mtctelcom.com

Antique Rugs Beckon

SHOP

New Owners at The Antique Knot

by Jonathan Ment



PHOTOS PROVIDED BY THE ANTIQUE KNOT

The Antique Knot in Stamford, a destination gallery and showroom for one-of-a-kind antique and vintage rugs and woven wall coverings, is the creation of business partners with a shared passion for the medium.

Gabriel Anderson, now a full-time Stamford resident, says he “always wanted to be in the rug business” since the age of 17. His uncle was a collector, and the two looked at a lot of rugs together, at Sotheby’s, at Christies, the Smithsonian, textile museums in New York and San Francisco, and more – like the Islamic room at the Metropolitan Museum of Art where rugs are hanging as art.

Chris Erslund, who splits his time between Stamford and Manhattan, was introduced to rugs and interior

design by his parents who were “very interested in the subject.”

“Gabe and I worked at a WeWork (a flexible, shared workspace for technology startups and other ventures) on Fifth Avenue... I’d never run into anyone who had the same amount of interest in the field before. (it) was a breath of fresh air;” said Erslund. Originally from Norway, Erslund has a background in finance, technology and ecommerce.

“We’re two millennials in a very old industry,” says Anderson, previously a senior product manager.

They ultimately opened an online rug market a few years ago, beginning with Anderson’s family collection plus flea market finds, rugs from antique stores and

anywhere else they could find 18th, 19th and some 20th century rugs. On a visit to Stamford about 12 years ago, they found the bank building the Antique Knot now occupies boarded up, and a town in need of a little revitalization.

With Anderson pushing to open up a rug store, after close to eight years of renovation and restoration, the building and business – filling about 5,000 square feet, were finally ready in May.

Inventory now comes from ‘anywhere and everywhere,’ from estate sales and consultations to auctions and other sources with rugs in need of care and resale. “We can handle everything with our museum quality washing service,” says Anderson,” adding, “We own our inventory.”

Other prominent antique rug merchants work on a consignment model, he adds.



“We first started the business online as a digital gallery working through the family collection. We now acquire pieces almost every single day through a variety of sources. We study it, preserve it, conserve it, and release each piece for the next owner to cherish.” These are heirloom pieces,” says Anderson, adding, “The most cliché term in the rug business is ‘one of a kind,’ but we truly are. We may have one or two from a certain weaving region, and have rooms for those. We



We've been workin' on the railroad...



Early in March DURR continued the track renewal project started last year, with a complete rebuilding of the line from Arkville to Halcottsville. Every day we are installing several thousand new “copper” cross ties and hope to be finished in early Summer. So, as the pandemic passes, DURR trains will once again be rolling along the East Branch with...

Steam Train Excursions

Train Robberies

Twilight on the Rails with Blues Maneuver

Charter a Caboose 

* WE OBSERVE SOCIAL DISTANCING PRECAUTIONS *

Visit DURR.org to Make Your RESERVATIONS Now!

**43510 State Highway 28, Arkville, NY
Information & Reservations**

(845) 586-3877



DELAWARE & ULSTER RAILROAD

are really drawn to colors and unique motifs. All pieces are handwoven using hand spun wools and vegetable dyes 50-250 years ago. While we have a few pieces with synthetic colors, we don't sell any machined rugs."

The collection spans thousands of rugs and many are warehoused offsite — meaning those looking for a particular style or motif they may not see displayed can always ask.

Origins are Persian, Caucasian, Central Asian, Turkish Anatolian (Kilim), Chinese and more.

"It's experiential," he says, adding, "A lot of people don't do exhibitions any more when you talk about rugs. It's now a place where you have to come in and run out. There's no pressure here. There are people who come in now... and they want to start a collection. It's just really amazing the people you run into."

The retail store is designed for 'Main Street,' for locals and out-of-towners.

"We do try to carry pieces that cater to all room sizes or style needs," says Anderson, adding, "We like to say we have rugs for any space all the way down to a bag face (formerly the front of a saddle bag a woven bag that nomadic weavers would have used, about 18 inches by 18 inches) to your standard sizes like... three by five... five by seven... or palace size, 20 by 30 feet. We try to run the full gamut."

The Antique Knot
 74 Main Street
 Stamford
 347-361-4657
 Wed-Sun 10am-5pm
 and by appointment
 theantiqueknot.com

[find us on facebook](#)

HERE'S A TIP by JoAnn Derson

- Pull out the plugs on toasters, microwaves, etc. Appliances still draw a bit of power when not in use but plugged in.
- Scan your family's historical documents to preserve them for future generations. It's always nice to forward copies to relatives — you never know when someone will get involved in genealogy and really want those birth records, baptism certificates and photos.
- Make chopping nuts easier: Put some in a bowl, and nest another bowl into it, then rock the top bowl back and forth to crush the walnuts.
- Keep morning cereal crisp by using two bowls. Bite by bite dipped in milk is the perfect remedy for avoiding a soggy spoonful!
- Press into your pillow at the spot where your head rests. If the pillow doesn't spring back when you remove your hands, it's time to replace it.

Marty Cole **Michael Kiel**



M&M
MOTORS & MORE

inspection & repairs
 « 6 BEAVER STREET, STAMFORD »
(607) 652-2800

 [MMMotorsandmore](#) | mmmotorsandmore@gmail.com

24 Flavors of Hard Ice-Cream
Plus Soft Serve, Razzles
 & Flavorblend

Ice Cream Sandwiches
 & Ice Cream Cakes

G-JimMieS
Ice Cream

Prattsville Plaza
14520 Main Street, Prattsville

- Bring a distinctive towel to a pool party so that you will know where your towel is. You can make an extra-large towel by sewing two smaller towels together, too." -- *U.A. in New York*
- To keep ants from invading your porch or patio, draw

- a thick line of chalk (sidewalk chalk works great!) as a boundary. Ants don't like to cross a chalk line.
- The best outdoor tablecloth, especially on a windy day, is a fitted twin sheet. Fit the sheet over a standard picnic table, the elastic corners keep it in place.



**COMMERCIAL & RESIDENTIAL
SPRAY FOAM**

845-594-7413

Kane DiBenedetto HomeFoamInsulation.net
10+ YEARS EXPERIENCE | FULLY INSURED | FREE ESTIMATES

**RELAX AND ENJOY SUMMER
with a GOOD MEAL and a SAUNA**



Warming Homes Since 1980

**MOUNTAIN
FLAME INC.** 845-586-2700 • 800-250-6485
Tue & Fri 10-4, Sat 10-3, Wed by appt
42825 Route 28, Arkville www.mountainflame.com

share the love



Who do you know who'd enjoy **A TIME AND A PLACE**?
We'd sure appreciate it if you'd share us with them!

1

Just copy this link to the current edition
<https://www.atimeandaplacemagazine.com/read-attap-online>
and email it to friends & family
you think would enjoy ATAAP.

2

To receive ATAAP in their inbox every month,
they should find this ad in the magazine and
click the button to join our mailing list and
enter our **Share The Love** drawing.
Both of you could win a \$25 gift card!

*Share
the
Love*

CLICK TO ENTER

The Wonderful World of The Carrot Barn

by Suzanne M. Walsh

Entering through the doorway of The Carrot Barn at the Schoharie Valley Farms in Schoharie, feels a lot like stepping into the Wonderful Vegetable Land of Oz!

Brimming with all the technicolor thrill of a luscious overflow of multi-colored fresh farm veggies piled high, an abundance of fruits, flowers, plants and original, locally handcrafted gifts—the experience dazzles the eyes. What a refreshing and welcomed visual feast after the recent sensory-deprivations of the pandemic!

Promises of even more delight fills the air with the yummy aromas coming from the café and homemade bakery offerings deep inside this cozy, kid-friendly and congenial atmosphere.

Masterminded by the amiable, hard-working farmer and creative general manager of the Schoharie Valley Farms, Ethan Ball — aided with the part-time help of his two sisters, Sarah (Ball) Borst and JoLyn (Ball) Hooper — gets particularly animated while sharing that, “Each year, I like to introduce four new things in keeping with the trending interests of the times, while still staying true to the authenticity of our region.”

Over the years — and despite the pandemic — Ethan has beautifully built up the cozy, health-conscious and homey atmosphere inside the Carrot Barn. In his own words, Ethan describes the Carrot Barn as, “— the best kept secret that’s now out!” and continues farming with integrity, a legacy begun by his parents Richard and Susan Ball back in 1993 when they first purchased the farm.

Richard Ball, known affectionately as “RB”, is still seen helping his son on weekends. His “other” job



Ethan Ball and his family offer a visual feast and sensory sensation at the Carrot Barn retail store and café.

is serving as the Commissioner of Agriculture for the New York State Department of Agriculture and Markets — only one of his many titles.

While all things carrots are the hallmark of the Carrot Barn — including the remarkably colored Rainbow carrots (my personal favorite), specialty carrot cookies, and of course their famous, ineluctable carrot cake — there’s other things “happening” at this veritable home away from home, like the locally-sourced meats, dairy products, and contented shoppers browsing the greenhouse — a panorama of flowering and vegetable plants enjoyed while window-watching from your dining seat inside.

Asked how the Carrot Barn fared being open during the entire span of the pandemic, Ethan smiles in answering, “All the farmers in the region helped each other throughout the COVID. We wanted to make a very safe and comfortable place for our families, employees, locals and newbies, and —” he adds with an even bigger smile, “we accomplished that!”

Yes, you DID, Ethan... and a big **Thank You** for that!



The Carrot Barn

Schoharie Valley Farms
 5605 State Route 30
 Schoharie
 518-295-7139
schoharievalleyfarms.com

find us on [facebook](#)

Schoharie Valley Farms and The Carrot Barn will not disappoint. It's "the best kept secret that's now out!"



KAWASAKI
 KYMCO
 CAN AM
 SKI DOO

KLINGER
 Power Sports

Motorcycles • Dirt Bikes • ATVs /RUVs • Utility Vehicles • Snowmobiles

33 West Street | Walton, NY | (607) 865-6326

www.KLINGERPOWERSPORTS.com

Mon-Thurs 9am-5:30pm | Fri 9am-5pm | Sat 9am-4pm

Erickson's

30+ YEARS

Automotive, Inc.

Auto Body Specialist | Air Conditioning Repairs | Flat Bed Service

(845) 586-2242 | 214 County Hwy 38 • Arkville

Mindls General Store— A Dream Come True

STAMFORD – It's a dream come true for Hannah Gittler, who opened the doors on a new endeavor smack in the middle of downtown Stamford. Mindl's (her middle name) opened at 76 Main Street this April 3, and she promises you will find something therein that will bring you joy.

The Gittlers “bit the bullet”, so to speak, and moved to Stamford from Brooklyn, about a year ago, after losing their jobs due to the pandemic. But, don't feel sorry for them, because coming to the small upstate community is where they wanted to be all along. “Me and my husband, John, have been coming to the area for the past 10 years and it was our dream to live here.”

Hannah said she is a licensed nutritional therapist, but it just wasn't fulfilling her anymore. She also ran an apothecary. She was sitting around a backyard fire last fall when she expressed her desire to open a general store. Her sister gave the idea a little nudge and just four and a half months later, Mindl's is opening.

It's a place where you will find a little bit of everything with what she calls “a beautiful balance of the old and the new”. She wants you to get the feel of a traditional general store, which carries a little bit of everything, but with a modern twist here and there.

There are natural herbal products for skin and body care, handmade and created items, all from local makers and creators. “I have super-curated it for the community and for visitors.” There are vintage housewares and clothing, some modern housewares and imprinted t-shirts. She said her focus has been to carry items from indigenous-owned businesses, women-owned businesses and people of color-owned businesses. Gittler believes it is important to support them all as a business owned business. It was also important to her that the store be wheelchair and stroller accessible.

There will be dry goods, such as pasta, cereals, cookies and pancake flour; local produce, such as



Learn more about Mindls at mindlsgeneralstore.com, and see what Hannah has to offer on Instagram.

maple syrup, local and not-so-local jewelry, vintage clothing, which she embroiders herself, penny candy and lots of other “kids stuff”. She is stocking a huge 1950s Admiral refrigerator with local eggs, pickles, real sauerkraut and ice pops and she intends to keep it stocked full of local products. Some older folks, she believes, will enjoy the older, larger fridge, and all it will hold.

She has hand painted pots, tinctures, candle holders, cutting boards, coffee, Tree Juice and Michelle Moore's dyed socks, just to touch on all that is stocked. Obviously, there is just too much to list, so you will have to stop in and check it out. I was drawn to a vintage bottle opener, attached to a finished wooden backboard, that has a magnet to catch the bottle tops. Some may have to ask what it is.

The list of items for expansion is also long and she plans on introducing new items regularly. She

estimates she has more than 40 makers, brands and creators stocking the store.

She has done a lot of research on the items she has stocked, and if dad is reluctant to peek inside, there are gingersnaps and sugar cookies lining the shelves, along with some other things he might like.

"I think there's something for everyone, whether you want something for everyday, something to treat yourself or something as a gift to someone else."

The store location is in what she considers a beautiful spot and it suits the general store theme. Located in one of Stamford's old classic storefronts, she will have lots of curb appeal to attract people into her new store. The store will be open Tuesday – Sunday, 10 a.m. to 5 p.m.

Moving here has been a big change for the couple. "Moving from Brooklyn to a small village is huge. We have wanted it for 10 years and it instantly felt like home."

She admits their first winter here was a little hard, but they made it through. "We have had such a good feeling from the community and a great feeling of support. We are where we want to be and we want to stay."

John is quick to point out it is her dream.

The general store has also come full circle. Mindl is Gittler's middle name and was her great grandmother's name. After she signed the lease for the store, she found out that her great grandmother's sister owned a general store in Poland. "So it has

brought it full circle for me, to find out I am carrying on a family tradition from my great aunt. It makes it super special."

If you stop in, you might enjoy a glass of lavender lemonade.

H & H MOTORS

Fixed Right the First Time!

NEW YORK STATE INSPECTIONS

Hans M. Hohn Auto Service

42506 RTE. 28 Margaretville

Serving the Community for Over 20 Years

845-586-2493

Hrs: Mon-Fri 8am-5pm

Bathrooms • Kitchens
Siding • Windows & Doors • Roofing
Gutters • Decks • Remodeling
Doing it right since 1972

POWELL
HOME IMPROVEMENTS

607-432-8326 800-252-2140

www.thepowellcompany.com

FATHER'S DAY - JUNE 20TH
Show the King of the Grill some APPRECIATION!

GRILLING ACCESSORIES

FIRE PITS

Dads love 'em!

STAMFORD FARMERS CO-OP
 6 South St., Stamford 607-652-7225
 Mon-Fri 8am-5pm & Sat 8am-3pm

Enjoy summer one **BITE** at a time

How to barbecue like a pro

Do you enjoy cooking outdoors on your barbecue? Here are five tips to help you grill mouth-watering meals for the whole family.

1. Use the right barbecue. Charcoal grills give food a delicious, smoky taste, but you'll need to account for longer cook times. Propane models, on the other hand, provide rapid heat for quick cooking.
2. Keep an eye on the fuel. Regularly check your supply of briquettes or propane so you're never caught without fuel. To determine how much propane is left in a tank, pour a cup of hot water over it. The exterior will remain cool to the touch wherever the gas reaches.
3. Select cook time by cut. If you want your meat to be medium-rare, cook tender cuts for five minutes on each side and let them sit for a few minutes before slicing. For the same results with tougher cuts, adjust to four minutes per side, then let sit for 10 minutes.
4. Turn your grill into a smoker. Choose a smoking



wood and soak it in water for 30 minutes, then drain and wrap it in aluminum foil. Poke a few holes in the foil and place the package below the grill on the heat source.

5. Make the most of marinades. Season meat at least a few hours before you put it on the barbecue. If you use a marinade, apply the remaining mixture to the meat while you cook it to further enhance the taste and keep it juicy.

Your local merchants have everything you need to make this your best grilling season ever!

We challenge you to **Eat Local** this month. It might be the tastiest diet you'll ever try.

If you're a meat-eater, you're in for a treat when you dine on our fresh local meats. Your taste buds will thank you, and you can feel good knowing the animal products came from animals that were raised in a humane and healthy way, doing the things that they were born to do, like grazing in a pasture in the great outdoors.

When it's just too hot to fire up the stove, grilling is the perfect way to escape the heat while still preparing an easy, nutritious, home-cooked meal. You may find grilling meat from pasture-raised animals here in the Catskills is a bit different than conventional meat. Don't hesitate to chat with the butchers and suppliers you purchase your meats from. They'll be thrilled to tell you about their products and the best ways to prepare them.



Summer activities you can enjoy solo

Being single doesn't mean you're limited and can't enjoy everything that the Catskills have to offer. Here are some solo activities you may want to try this summer.

Visit a museum — like Handford Mills Museum in East Meredith. You can choose where and what to explore and not worry about being rushed or taking too long.

Go somewhere you've never been. The Catskills is full of intriguing and unique villages and hamlets. Go spend a day in one. You could lose yourself in Hobart's Book Village, or take a ride on the Delaware & Ulster Railroad.

Go to a movie. Visit a theater or find a drive-in. There's one in Unadilla.

Enjoy our parks. Read, do yoga or picnic at a nearby park.

Attend a festival or concert. You'll be swept up in the festive atmosphere.

Eat Local. Enjoy a delicious meal at one of the many unique and adventurous farm-to-table dining establishments here in the Catskills, or shop



our outstanding farmers markets for the best in local produce and pasture-raised meats to create a fabulous fabulous menu of YOUR favorites. Add some ambiance with candles and a firepit from Stamford Co-Op and enjoy an evening in your own back yard.

Don't deprive yourself of doing things you enjoy. Instead, make the most of our wonderful summer season and try new things.

ECHO
Outdoor Power Equipment

We carry
Masport Walk Behind

DELAWARE SPORT CENTER
30104 STATE HIGHWAY 10
WALTON NY, 13856
607-865-8888

Jim's "Clean" "Well-stocked Store" Check for

GREAT AMERICAN
Privately owned and family operated
"His selection is Amazing"

WEEKLY SPECIALS!
or ask our FRIENDLY and HELPFUL STAFF

Double Coupons!
SEE STORE FOR DETAILS

Senior Citizens (55+) Discount - Every Tuesday

Open MON-SAT 8-9 • SUN 8-7 SERVICE AVAILABLE

14530 MAIN STREET • PRATTSVILLE • (518) 299-8581

Do you know how to build a campfire?

DO

Living or vacationing in the Catskills, here's a skill that might come in handy.

Sitting around a campfire with friends and family is one of the best parts of camping. Here's to get your fire going.



Gather everything you need including a lighter or matches, newspaper, fire starter, kindling and seasoned firewood, and a sharp ax.

Split a few logs into smaller pieces with the ax. Crumple up a few pieces of newspaper and place them in the firepit. Place a fire starter or a few dry twigs on top of the crumpled newspaper. Arrange the kindling in a cone shape over the nest of newspaper and twigs. Leave enough room for air to circulate.

Light the newspaper or fire starter in several spots using a match or lighter. Once you have a steady flame,

gradually build up the fire with one or two split logs, eventually adding bigger logs.

Pitch your tent away from the firepit. If there's no designated firepit, make a ring of large stones away from any low-hanging branches or bushes. If it's permissible to collect firewood at your campsite, only gather it from dead or fallen trees.

Don't leave your fire unattended, and make sure you extinguish it completely.

Visit www.smokeybear.com for more detailed instructions.

Go Titan
for All Your Water Needs

TITAN *From well drilling to water testing, we meet every need.*
Drilling Corp.

Find us on: **facebook** **1-800-GO-TITAN**
1-845-586-4000

264 Co. Hwy. 38, Arkville, NY 12406 | www.titanwelldrillingny.com

Show Your Patriotic Spirit!

STAMFORD FARMERS CO-OP
6 South St., Stamford 607-652-7225
Mon-Fri 8am-5pm & Sat 8am-3pm

SFC Farm & Home

A Time and A Place to Have Fun

CONFIRM EVENT DETAILS BEFORE ATTENDING.

CLICK to include an event in our calendar at atimeandaplacemagazine.com or email: ataap16@gmail.com.

Deadline is the last day of the month prior to the edition you wish to be included in.

Pakatakan Farmers' Market

Saturdays - 10am to 2pm
46676 NY-30, Halcottsville
www.roundbarnmarket.org

5th Annual Delhi Bridge Run

6/5 @ 1pm
Page Ave, Delhi
www.clasiladies.com/delhi-covered-bridge-run.html

Ethel

6/5 @ 7:30pm
West Kortright Centre, East Meredith
<https://westkc.org/>

40th Annual Round Top Soccer Tournament

6/12 - 7 to 11pm
Riedlbauer's Resort
57 Ravine Dr, Round Top,
www.facebook.com/events/riedlbauers-resort/40th-annual-round-top-soccer-tournament/3841959228

Songbird Sessions: Pop Get Jazzed

6/12 @ 2pm
West Kortright Centre, East Meredith
<https://westkc.org/>

Outdoors Day

6/12 - 10am to 3pm
Catskills Visitor Center
5096 NY-28, Mt Tremper
<https://catskillsvisitorcenter.org/event/outdoors-day-2021/>

Backyard Edibles & Medicinal Talk

6/19 - 10am to 12pm
Margaretville
<https://catskillforest.org/event/backyard-edibles-medicinals-talk/>

AZP Track Event

Post Father's Day Bash at NYST

6/21 - 7am to 5pm
New York Safety Track
396 Zimmerman Rd, Jefferson
DETAILS & REGISTRATION
www.AZPTrackEvents.com

Telsa Quartet

6/24 @ 7:30pm
Roxbury Arts Group
5025 Vega Mountain Road, Roxbury
<https://roxburyartsgroup.org>

SUMMER NIGHTS LIVE

PRESENTS

Big House Band

6/25

Hancock Town Square
20 E Main St, Hancock

Catskills Fly Fishing & Trout Tournament

6/26 - 6am to 10pm
Esopus Creel Fly Fishing
5579 NY-28, Phoenicia
<https://www.esopuscreel.com/events/catskills-fly-fishing-tournament>

MAC vs. Delhi Baseball Club

6/26 @ Noon
Fleischmanns Village Park
Wagner Avenue, Fleischmanns
<https://www.macvintagebaseball.org/schedule>

36th Annual Big Indian Car Show

6/27 @ 8am
Big Indian Valley Park
Big Indian
FOR FURTHER DETAILS
Frank Stapleton at (845) 254-4238

**They're
Singing
Our Song!**

A Time and A Place is great! We took a chance on a new publisher and it sure paid off. The magazine came out and two days later we received calls on the event we advertised in your magazine. Great placement for our ad, and great distribution of it. We will sure be using your magazine to promote our next event.

Mary Lou Stapleton
Big Indian Native American Cultural Center



History of Our Hamlets

Photos and recollections courtesy of Diane Galusha,
Historical Society of the Town of Middletown



We know it today as Blue Deer Center on County Route 6 (the Dunraven end of New Kingston Road), but it started life as the Smith Farm.

Long operated by Maurice (M. J.) Smith (1821-1890) and his wife Phebe (Sanford), it was taken over by their son Olney Smith in 1890.

Olney and wife Marguerite (Burgher) turned the farm into a summer resort, Gledsmere Lodge, while maintaining the dairy and a water powered sawmill on the Plattekill stream.

In the mid-1890s, the resort burned, but was rebuilt and reopened in 1895 with the tower shown in this turn-of-the-century postcard.

When Olney's son Samuel took it over, the resort was also known simply as Smith's Farm. The dairy operation there ceased in 1963.

The color postcard is from 1934. The Blue Deer Center continues the welcoming tradition of the hospitable Smiths.



The Tale of a Crazy Quilt

by Suzanne M. Walsh

June is “bustin’ out all over” like crazy in the region covered by our magazine. This is the month when Spring kicks into Summer, the last frost is finally booted into oblivion, and those wild and nostalgically tell-tale June daylilies begin their “oranging” of all the nooks and crannies in every little vale and hollow, a veritable feast for the eyes while driving along our country roads in the month of June.

There was another kind of “crazy” going on in this region during the late 1800s — this was when the fad for the “crazy quilt” captured the imaginations of the women quilters here who seized on something “new”, vitalizing their craft.

Nothing appears out of nowhere, and the crazy quilt



obsession was no exception. This quilting idea took hold well after the recovery from the Civil War started gaining momentum following the widespread devastation — both economic and emotional — resulting in the war’s aftermath. With the South no longer the “king of cotton,” inexpensive cotton from the Nile, Brazil and India began to fill the gap by flooding U.S. markets.

In addition to the sudden influx of inexpensive textiles becoming available to the housewives in our region, there was this other little influence called Sigmund Freud whose work was gaining world-wide attention at this same time — even here in the Catskill Region. Freud popularized the increasing recognition that each individual’s personality mattered — including those of women(!). This growing consciousness trickled down into the creative juices of the women quilters here who began stitching quilts with attention to personal meaning. They began with apparently arbitrary shapes of fabrics and ribbons that held special importance to each individual quilter commemorating maybe a certain date, or maybe a very significant event in their lives, thus personalizing their art work.

There were a lot of other things influencing the great popularity of “crazy quilts”, and the image later came to be recognized as a period identifier (almost every Hollywood production designer working on a western would have at least one shot including a crazy quilt on a nearby bed, couch, or tucked on the seat of a wagon, setting the period). But one of the least known facts about this type of American quilt was the breakthrough of the crackled and shattered-mirror look effect in the glazes of the pottery and dishware in vogue and much prized by the upper classes and wannabees at the time. This “crazed” look was what was being copied in the so-called arbitrarily-cut pieces in the quilts of this period, lending its own name to the genre we continue to call, “crazy quilt”.

PERFECT DAD GIFTS

DAD TO THE BONE

BEAR FUM

CHECK OUT ALL OUR GREAT GIFTS and WEEKLY SALE ITEMS

SHOP NOW

thehappygiraffe.square.site/
845-586-6333

Granary Building - Bridge St. - Margaretville
Tues-Sat 10-4 • Sun 10-3 • Closed Mon

THE HAPPY GIRAFFE

GREEN living



10 ways to reduce how much you consume

Your consumption habits can have a considerable impact on the planet. Consider taking stock of your daily practices to determine how you can adopt a greener lifestyle. If you're not sure where to begin, here are some ideas to get you started.

1. Always ask yourself if you really need a product before you buy it. Avoid purchasing items that are likely to end up at the bottom of a drawer.
2. Extend the lifespan of your appliances by getting them repaired by a professional. You may be able to fix minor issues yourself with the help of an online tutorial.
3. Learn how to recognize quality materials and design so you can choose products that will last a long time.
4. Rent or borrow equipment that you only intend to use occasionally. Keep this in mind before you purchase tools, cleaning equipment and sporting goods.
5. Buy used goods such as clothing, toys, tools and cell phones whenever possible.
6. Choose products that are made or grown locally or that have other eco-friendly features.
7. Sell or give away items you no longer want. If something's still in good condition, there's no reason it should end up in the garbage.
8. Avoid single-use and over-packaged products. In particular, steer clear of plastic bags, paper napkins, throwaway cutlery and single-serve snacks.
9. Cut back on food waste by making a grocery list and checking expiration dates on the items you buy.
10. Shop local! Amazon and other large retailers may be convenient, but the energy and transportation involved in receiving and delivering their goods impacts everyone.



"First find a path, and a little light to see by. Then push up your sleeves and start helping."

— Anne Lamott

Portable Restroom Rentals for All Occasions

UNCLE BOB'S PORTA-LETS

**Standard & Handicapped Units
Units with Sinks & Mirrors**

*Let us do the dirty work.
One call — we do it all.*

845-586-4861

**Margaretville
Delivery Set-up
Removal**



How to reduce your energy consumption in summer

Making your home more energy efficient is good for the planet and your wallet. Here are a few tips to help you reduce your energy consumption during the summer months.

- **Upgrade your air conditioner.** You can lower your energy bills considerably by switching to an Energy Star certified model, especially if your current unit is more than 10 years old. For best results, use HEPA filters.
- **Allow fresh air to circulate.** A ceiling fan can help cool a room and reduce strain on your air conditioner. Choose an Energy Star certified model to minimize energy consumption.
- **Keep the heat out.** Close blinds and curtains during the day, especially those on southern-facing windows. This will help regulate your indoor temperature.
- **Rethink outdoor lighting.** Use solar-powered lights to brighten up the patio and opt for motion-sensor lights around the sides of your property.
- **Set timers.** Program your outdoor lights to



go on when it gets dark and turn off when it gets light. You should also consider installing a timer for your pool pump.

- **Dry laundry outside.** A clothesline or drying rack will allow you to take advantage of sunny days and avoid turning on the dryer.

Visit with our local home improvement experts to find everything you need to maximize your home's energy efficiency this summer.

facebook
ISN'T JUST...

Cute cats 🐱
Vacation photos 🏖️
"Every great accomplishment begins with a dream"
Inspirational quotes 📖

...it's also a great place to get updates from your favorite local magazine!

A TIME AND A PLACE

Don't miss out on the fun! Be sure to **LIKE** our Facebook page today and **SHARE** the articles you enjoy with all your friends!

JONATHAN MENT PHOTOGRAPHY

PORTRAITS
EVENTS
WEDDINGS
REAL ESTATE
COMMERCIAL

A woman with dark hair, wearing a bright pink dress, is standing on a wooden deck. She is looking towards the camera. The background shows green foliage and a blue sky.

CATSKILLSPHOTOGRAPHER.COM
CALL OR TEXT
845 430 4030

A TIME AND A PLACE MAGAZINE

Don't miss a single issue!

Visit our website at

www.atimeandaplacemagazine.com

or scan the QR Code with your
smart phone camera and sign up for our email list.

Every month we'll email you when
the newest edition comes out.



Please add **production.ataap@gmail.com** to your contacts
to prevent our email from going to your SPAM folder.