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MAY 2022

CATSKILLS COMMERCE

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Delaware County Chamber of Commerce Newsletter

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TIME AND A PLACE

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

Gretchen Balcom PUBLISHER



There's no shortage of fun to be had in the Catskills during the summer months. The possibilities to entertain yourself are almost endless. Try something new this year, and enjoy those sunny summer days to the fullest.

- Admire our waterfalls and streams
- Play tennis with family or friends
- Visit a nearby wildlife sanctuary
- Eat ice cream
- Browse at the Hobart Book Village
- Play miniature golf
- Investigate the local history
- Try out a new board game at a cafe
- Explore our bike paths or the rail trails
- Go camping... bowling... shopping
- Visit a museum
- Do the cemetery tour
- Have a picnic in our parks
- Hike in the mountains
- Relax at one of our local spas
- Push your limits in an aerial park
- Enjoy a nice meal... al fresco
- Beat the heat and go tubing
- · Visit a local farm or vineyard
- See a movie or go to the theater
- Learn to rock climb





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A new beginning for a treasured truck

The restoration journey of this beauty — a 1948 GMC owned by Kevin Brown, current Chief of the Bovina Center Fire Department



Bovina Center is a small rural hamlet in upstate New York, in the town of Bovina. The history of their fire department started November 16, 1915 with the forming of the J. W. Coulter Hose company and the Bovina Center Hook and Ladder Company. These companies were organized one year after the installation of water mains and a hydrant system through the hamlet.

A rural fire district was started at some point after this to serve the areas surrounding the hamlet. In February of 1948, the rural fire district ordered a 1948 GMC FC300 cab and chassis from R.H. Lewis and Son, the local GM dealer, for the sum of \$2,046. This truck was sent to the Fire Apparatus Engineering (FAE) company located in the Thousand Islands region in Clayton, NY and for an additional \$3,984 it was made into Bovina's first motorized apparatus.

It appears that in the early '40s there was a membership shortage similar to what many departments face at this time. In October of 1948 the Hamlet and Rural fire districts merged, becoming the current fire district and department that serve the town of Bovina to this day. On April 7, 1949, a call was put our to all "able bodied men" in the town to form the modern fire department. The truck was delivered back to town on April 11, 1949. This truck featured a 500 gallon per minute Barton American U-50 front mount pump, 175 gallon tank, 800 feet of 2.5 inch hose and 400 feet of 1.5 inch hose. For ladders it was equipped with a wooden 28 foot extension,

and 14 foot roof ladders along with a 3 fly 40 foot aluminum ladder, carried in a top mount rack with it's signature front shroud. The inventory list from around 1980 shows that this truck was equipped with many other pieces of equipment, including a set of triple chains for the tires for winter responses in the rural area. This Advance Design GMC features a 248 cubic inch inline 6-cylinder engine producing 89.5 horse power, along with a 4-speed manual transmission and vacuum shifted 2-speed rear. This combination gave the truck a top speed of around 50mph. Originally numbered as "Truck 24", this was updated to "531" when Delaware County standardized on the current numbering system. The "5" is the station number within the county and "31" signifies a 500 gpm series pump. This truck was decommissioned in October of 1986 by the department and offered at sealed bid in October of 1987 where it was sold to a local farmer.

In 2015, Chief Brown visited the farm where this truck was rumored to be housed. He inquired with one of the grandsons of Ernest Hanselmen about the truck and was taken to an equipment barn where the cab and chassis resided. The truck was brought to the farm with the intention of installing a more farm friendly bed on the rear. The original fire body was discarded to the back fields, where it miraculously still lay! The plans stopped there and the truck was not used on the farm. It lodged in the equipment barn for 32 years.

Chief Brown mentioned that if the truck was for sale he was interested in acquiring and restoring it. Unfortunately it was not available at that time. He kept in contact over the next few years, and in August of 2020 a phone call was received saying that "Grandpa was ready to sell the truck!".

Chief Brown was at the farm the next morning with the payment for the truck and plans were made to remove all of the parts that remained. A week later on a bright sunny Wednesday, the 19th of August, a rollback arrived on the farm and with the assistance of the farm's machinery the body was retrieved from the back field and reunited with the chassis for the first time in 32 years. The suction hose rack, 4 inch hoses, pine bed boards, and hose bed dividers had all been put in storage along with the chassis in 1987. The ladder racks, grab bars, and booster reel were all missing from the truck.

The restoration

BOVINA CENTER

The first step to bringing this old veteran back to life was to remove the oil pan for a good cleaning. With fresh oils and ignition components she roared back to life on August 26. The brakes were worked over with new wheel cylinders and a master cylinder being installed and it was back on the road. On September 5, Chief Brown drove the truck back to the farm and picked up 86-year-old Ernest



Rescue 911!

Despite languishing in less than ideal conditions for over 30 years, this 1948 Bovina Fire Truck was brought back to life. Hanselmen to go for a ride in the truck he previously owned. He could barely contain his excitement!

With the mechanical needs taken care of it was time to start on the building of missing and damaged parts. FAE used a "checker plate" material for the rear and side steps on their trucks. After exhausting all resources in a search for this material it was determined that standard diamond plate would be used. The original side boards had been torched apart in the process of removing the body. New replacements were cut and bent to rough shape by RoMo Machine in Andes, and finished in Chief Brown's home garage. Corrosion and damage to the aluminum body was repaired in the home garage as well. The original 175 gallon steel tank had fist size holes rotted through it and that was replaced with a 150 gallon poly tank, to allow the truck to be fully operational. The original steel top with the tank fill towers was saved to maintain the original exterior look of the tank.

In the fall of 2021, the truck was taken to Middletown and Chief Brown met with Ed May. Ed spent a sunny afternoon documenting the gold leaf and pin striping that was originally done in 1949 by George Luttinger of Syracuse. George Luttinger provided gold leaf and pin strip services for Sanford and FAE from 1934 until the early 1960s when his eyesight diminished to the point where he could no longer work. In mid-October of 2021, the truck had it's body once more separated from the chassis for a full paint job. With the assistance of firefighter Bill Sprague from Delhi, the truck received a coat of "Victory Red" paint. In March of 2022, it was towed to New Jersey and the gold leaf and pin striping was recreated by Ed May.

On April 11th 2022 the original Bob Wyer delivery photo from April 11th 1949 was recreated at the Creamery in Bovina. This truck will now live on for many more years, telling the history of our great volunteer fire services here in the Catskills.

A labor of love...

This king of the road, a 1948 GMC Fire Truck put into service for the town of Bovina in 1949, has been purchased and painstakingly restored to near original condition by Bovina Fire Chief, Kevin Brown. Our hats off to the chief and his restoration team!



Arts Inn

Something New In The Catskills

by Suzanne M. Walsh

For quite some time now, something undefinably good has been quietly afoot in the Catskill mountain town of Fleischmanns. Just roll down your window and sniff the juniper-scented air as soon as you cross over the Bush Kill and enter into this picturesque little village from the Route 28 side in Delaware County. A hefty chunk of the town's unique history is tucked into this bit of terrain alongside the base of both the Belleayre and Halcott Mountains in the New York State Forest Preserve, where a remarkable renaissance has been materializing lately. And right in the middle of it all is the Arts Inn on downtown Main Street.

Husband and wife team, Heidi Stonier and Randy Leer — supported with the awesome help of their daughter Liz — have fulfilled a long-time dream of converting their present mansion-sized home into a multi-faceted, cozy magnet for the creative arts. The Arta Inn incorporates theatre, dance, writing, poetry, music and painting all under one roof as a haven for guests to restore, renew and connect with the creative spirit — and that's just for starters.

Their distinctive mint-colored and beautifully restored grand dame of a period-house also hosts a light-filled yoga studio, gift shop and art gallery for nearby artists and those interested in exhibiting in this region. For visitors who might like to stay awhile in the welcoming, warm-hearted atmosphere, there are three inspirationallythemed bedroom rentals on the second floor of this huge residence, each accommodation inventively designed as an immersion into a different artistic experience—the Matisse Room for visual artists, the Jane Austin Room for the more literary-minded, and the Rumi Room for those who might like to soak in the mystic poet's inspiration. And then too, there are the gourmet foodstuffs available — baked, cooked up and



served right here on the premises. All are made with love and the thrilling tastes of local Catskill ingredients that somehow causes everything here to taste so fresh and so good. All these elements blend beautifully in reflecting the excitement, hospitality and far-seeing vision of the owners of the Arts Inn.

Back in 2019, Heidi and Randy were just putting the finishing touches on their establishment, readying for opening day to welcome their neighbors and other folks into the world of their art center. Ironically, after having prepared all the food the night before and getting the celebration ready to rock, the very next day the pandemic shut down everything around us. So it's with even greater and sweeter pleasure that Heidi, Randy and Liz are currently announcing the celebratory "Grand New Opening" of the Arts Inn, scheduled to take place at the end of this month on Sunday, May 29 from 5 to 10 pm. Everybody's welcome to join this free, bring-your-own bottles, blankets and chairs event.

Prior to the evening's entertainment there'll

be a children's show performed at 11 am and again at 2pm titled, "Lee and The Tallest Tree" presented by the international theatre group TEV. The evening's entertainment will follow featuring the first ever presentation of the "H & L Vaudeville Variety Show" — a unique medley representing diverse, multi-genre performances sourced from all over the arts spectrum. Special appearances so far include master kora player, Yacouba Sissoko and his mesmerizing heritage of tales and music. Also signed on to date are: poet and writer Don Hero, poet and visual artist Elliot Sky Case, and poet Janelle Tan, all of whose works have been in published media.

Presenting also will be the whimsical, multigenre theatrical storyteller Oropendola, and performances by singer and songwriters John Luther, Andy Shapiro, and "ani". Bryan Wilson will perform his music, as will Sandra Kluge, writer and performer of Tap Percussionist music. The art installations on hand will be the work of "ad hoc", the Catskill Art Collective, while that "gonzo anti-folk punk rock radical hootenanny group", Out of System Transfer, will be entertaining with all their unmistakeable distinctiveness. Actress, Liz Nirmala Leer, will be starring for the performance part of the evening. The entertainment variety is happily dizzying, with more likely to be added to the billing.

So, if you're in the Catskill Mountains please

stop by and introduce yourself to Heidi, Randy and Liz at the Arts Inn and, whether alone or with friends, enjoy a very special evening this Memorial Day weekend. It promises to be full of art-ori-

ented entertainment, delicious multi-ethnic food, warm camaraderie and new friends. Join in the grand new opening celebration of the Arts Inn on May 29, for what's going to be a really amazing experience.

Arts Inn 923 Main Street Fleischmanns 845-254-3272 artsinncatskills.com





Hanford Mills Museum 2022 Season Begins May 15

Since it was purchased by David Josias Hanford in 1846, Hanford Mills has continuously increased emphasis on waterpower and steam power. Today, equipment for these power sources still stands and is used to help visitors learn about the ingenuity of the milling age and alternative energy.

In 2022, instead of hosting its large special events, Hanford Mills Museum will offer at least six Exploration Days throughout its season from mid-May to mid-October. Each Exploration Day will give visitors a chance to explore the mill and also experience engaging activities, demonstrations, and other special programming.

Look for a variety of organizations and individuals hosted by Handford Mills during their Exploration Days. Visit their website (hanfordmills.org) and social media channels for updated information on each specific exploration day activity.

Hanford Mills opens for its 2022 season on May 15. Guided Tours of the Mill will be offered Wednesdays through Sundays at 10:30, 12:30, and 2:30. Tours are limited to 20 people and reservations are recommended. Call 607-278-5744 or make a reservation online. Visitors can bring a picnic to enjoy at our picnic tables by the mill pond, and be sure to visit the Hanford House, hardware store, and other historic buildings from the heyday of the milling industry. In





addition, explore the gift shop for mill-made goods, books, and other locally-made items.

About Hanford Mills Museum

Hanford Mills Museum operates an authentic water- and steam-powered historic site, which includes a sawmill, gristmill, and woodworking shop. The mission of Hanford Mills Museum is to inspire audiences of all ages to explore connections among energy, technology, natural resources, and entrepreneurship in rural communities with a focus on sustainable choices. The museum is listed on the National and New York State Registers of Historic Places.

Hanford Mills is located at 51 County Highway 12 in East Meredith, at the intersection of Delaware County Routes 10 & 12, just 10 miles from Oneonta, and 15 miles from Delhi. For more information, visit www.hanfordmills.org or call 607-278-5744.

> Congratulations to Patrick Funk from Hobart! He was the winner in our Chocolate uchiz? EASTER CONTEST

and won a \$25 Visa Card!



Heart of the Catskills Humane Society by Laura Wright

Meditating with your pet



I have recently started a new self-care practice of meditating first thing in the morning. It helps to calm me, clear my head, and set positive intentions for the day. I notice that all my pets seem to flock around me whenever I am doing any type of stretching or meditation. I am just learning, so this has made it hard for me to focus, and I have resorted to meditating with my bedroom door closed and minimal furry interference. But I was curious about how meditation might be beneficial for our furry friends.

It turns out, many people meditate with their cats and dogs, and this can create a more trusting bond and help to ease anxiety and promote healing. We already know that animals are drawn to certain energies that we give off. If they feel a calm and loving energy, they will feel safe and comfortable. If someone is giving off an angry, frustrated, or dangerous energy, animals tend to be wary, distant, or fearful.

According to Chopra.com, meditating with your pet has many benefits. Having your pet near you or touching you when you meditate means sharing the benefits that you enjoy from meditating with your pet. It can create a feeling of safety and trust between you and your pet. This is especially beneficial for newly adopted or nervous animals. When meditating, your stress level reduces and your breathing calms. This puts you into a restful state of healing that can be healing for your pet as well, whether they are perfectly healthy already, recovering from an injury, or dealing with anxiety or illness. Energy flows freely and is not confined to the body, so you can harmonize your energy with your pet's energy. Place a hand on your pet's chest and match your breathing to theirs as you meditate. As you fill with calm and positive energy, your pet will feel and respond to this energy. This will strengthen your bond.

Animals also tend to be creatures of habit and benefit from a daily routine that they can depend on. Choosing a time of day to meditate with your pet, slow down, and create a calm, safe place can be wonderful for you and your pet's health and well-being.

After all that I have learned about meditating with animals, I think I may just open up that bedroom door in the morning, invite them all in, and see what happens!





Fleischmanns Street Fair is Back this Memorial Day Weekend

The Fleischmanns Memorial Day Weekend Street Fair has been a much anticipated annual event for 14 years, with an average attendance of around a thousand. The street fair took a one year hiatus due to Covid, and then was celebrated last year as the Labor Day Street Fair. And now, this "first of the season" street fair is back to Memorial Day weekend.

May 29 from 10am to 4pm, Main Street in Fleischmanns will be lined with as many as 50 vendors offering collectibles, antiques, jewelry, woodworking, clothing artwork, arts and crafts and of course, maple syrup, sugar and cream and more. Community not-for-profits will also have displays, which will undoubtedly be of interest.





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Country Express will be back providing musical entertainment throughout the day. Children will have the opportunity to ride along Main Street in a vintage car, bounce again at the Bounce House, be entertained by not one but two street performers, and attend a theater performance at The Arts Inn at 11am or 2pm. The Food Court will have plenty of tasty offerings. Following the Street Fair from 5 to 10pm will be the Vaudeville Variety Show, free to all.



923 MAIN STREET, FLEISCHMANNS, NY

So come one and all for the Fleischmanns Memorial Day Weekend Street Fair, where a good time is sure to be had by all!





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1053 Main Street Gallery

IN THE SAME WORLD

1053 Main Street Gallery in Fleischmanns is pleased to present "In the Same World," an exhibition of work by artists Mark LaRiviere and Catherine Ramey, on view from May 7 through June 12, with an opening reception on Saturday, May 7, from 3 to 6pm.

Much of the work in this show was created in the past two years during the Covid pandemic as Catherine and Mark left New York City to live upstate in the woods of Stephentown. It became a productive time for them both and was a way of processing the depth of the pandemic.

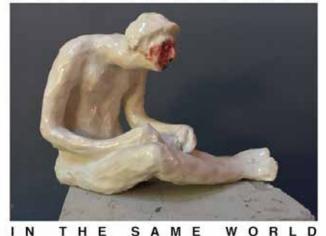
The show's title refers to the work that came forth from this new way of living and working in an isolated setting.

About 1053 Main Street Gallery

Opened in 2021, 1053 Main Street Gallery is a new, fully renovated gallery space created with the primary mission of supporting the vibrant artistic community in the Catskills and surrounding areas. The gallery, owned by Mark Birman and directed by Amy Masters, was developed to support artists in every phase of their careers, welcoming all disciplines of creative work. The space, housed in a historic building on Main Street in the village of Fleischmanns, can be transformed for live musical performances and special events. Regular hours are Friday and Saturday, 11am to 5pm, and Sunday, 12pm to 4pm and by appointment. For more information on 1053 Main Street Gallery, visit 1053maingallery.com.

About Mark LaRiviere

While predominantly a painter, LaRiviere showed work regularly in galleries throughout the 1980s and '90s, showing at the Bowery Gallery, The Painting Center, Bill Bace Gallery, the National Academy of Arts and Lori Bookstein Fine Arts as well as galleries and venues across the country. Focusing completely on sculpture in the 2000s, he Mark LaRiviere





began to explore different mediums, carving wood and stone, continuing to sculpt in clay and wax and began exploring ceramic sculpture.

About Catherine Ramey

Catherine Ramey was born in Nashville, Tennessee. She studied at the University of South Florida, Florida State University, City College of San Francisco, and The Brooklyn Museum School. She works in ink, gouache, and oils. Her paintings utilize organic inferences to create lyrical motifs for spiritual and psychological being. The surfaces carry a physical density and luminosity while remaining mobile and fluid. She has been exhibiting in New York City since 1987.



The Historical Society of the Town of Middletown has launched a new and improved website with more articles, images and maps!

Designed by Lisa Tait (Silver Top Graphics of New Kingston), the site can be found at Mtownhistory.org

In addition to a calendar of upcoming events and regularly updated press releases, the website includes the popular Features and Tin Horn sections with dozens of illustrated pieces focusing on interesting individuals and episodes in local history.

The Communities section showcases the

histories of each village and hamlet in Middletown and includes a new page on the neighboring Greene County Town of Halcott.

Other new elements of the site include:

A section explaining the many preservation projects HSM has accomplished: Catskill Mountain News digitization; Civil War research; cemetery initiatives, farming history, oral history, roadside markers and school histories.

History Corner, with a special page of images from our archives and a page of historic maps, including the NYC taking maps for the Pepacton



Reservoir as well as links to eight maps in other repositories.

A treasure trove of history articles in the back issues of the HSM member newsletter, The Bridge, that comes out three times a year.

The new website is searchable, too!

Visit the Join/ Support Us page to become a member or to make a contribution towards HSM Operating or Building Funds.



Bovina Bicentennial It's *finally* going to happen!

The Town of Bovina was established in February 1820. At 202 years, plus two months...and counting — thanks to Covid — we're slightly past a traditional bicentennial.

So what! We're celebrating.

What eventually became the Town of Bovina welcomed its first European settlers in 1792. When the town was formed in 1820, there were thirty-six farms and forty-two families with a population of 1,267. The population hit a high of 1,436 in the year 1845, then gradually decreased to a low of 507 in the 1970 census. In the 2020 census, Bovina's population was 658.

Bovina was noted in the 19th century mainly for its farming. Early Bovina farmers grew wheat and raised sheep. Wheat fell out of fashion while sheep farming gave way to dairying. Bovina dairy farmers earned a reputation for breeding cattle and producing high quality butter. In 1893, twenty percent of all New York displays of butter at the Chicago's World's Fair came from Bovina. The Bovina Center Cooperative Creamery was established in 1902. Milk, at that time, was coming from sixty-seven dairies. The creamery closed in 1973. Bovina farmers today are more diversified and are celebrated annually on Bovina Farm Day, held each year the day before Labor Day.

Bovina in the 20th century held a number of celebrations, often known as Old Home Day, but the first celebrated anniversary of the town's founding was the 150th in 1970. In 1995, the town's 175th anniversary was celebrated. Plans were well underway to celebrate the town's Bicentennial in 2020, but the pandemic had other ideas.

The Bovina Bicentennial celebration, postponed twice due to the pandemic, is finally scheduled to take place July 30 and 31, 2022. The festivities will include a parade, historic displays, children's games, a display of Bovina businesses, a vintage baseball game and local musical talent. The weekend will wrap up on Sunday at noon with a community pot-luck picnic.

HERE'S A TIP by JoAnn Derson

- A great idea for mini ice packs: Freeze ketchup packets you get from takeout food. They are great for icing small bumps or bug bites.
- Spread a teaspoon of peanut butter thinly on a paper plate. Then when your dog is busy with its treat, you can trim its nails. Or sometimes just having it nearby as a promised treat can do the trick to distract your pet. Good luck!
- "One of the things I do each spring (and fall) is to go through my makeup and toss the old items. I also restock my first-aid kit and get new bottles of sunscreen and bug spray to keep in my car kit, so I will always have it around." -- E.A. in California
- "To remove residue left over from price tags, use hairspray. Remove as much paper as possible, and then give it a good squirt. Use a plastic scraper to lightly scrape off the adhesive." -- L.P. in Ohio
- "To keep prepared guacamole fresh, put the leftovers in the smallest container possible and tamp down to press out all the air. Then carefully add a thin layer of water. Seal and refrigerate for up to three days. When you're ready to dip, pour off the water and stir!" -- C.D. in California
- Got bread ends? Store in a bag in the freezer until you need breadcrumbs for a recipe. Pulse frozen chunks in a chopper or blender for instantly useable crumbs.
- Need a quick measure? A dollar bill (or other U.S. paper currency) is exactly 6 inches long.
- "When I wash my cushion covers, one thing I always do is put them back on when they are not quite dry. They stretch better when they're a little bit damp." -- H.P. in Arizona

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4 signs your car needs some TLC

1. You see an engine warning light

If the engine warning lights flash on your dashboard, don't ignore them. Amber lights will alert you to simple problems, such as a loose spark plug, while red lights indicate more serious issues, such as an oil leak. Engine warning lights may also indicate when your car is due for an oil change.



2. You hear weird noises

Strange sounds coming from your car can signify there's a problem. Noises may begin quietly and get louder as the problem gets worse. Turn off the stereo while you're driving and listen for sounds like squeaking or grinding. These noises could indicate that your car has a loose belt, low power steering fluid or unbalanced tires.

3. You notice strange smells

If you notice an unusual odor, it may mean there's a problem with your car. An unpleasant smell can indicate there's an issue with your exhaust system, electrical components, tires or brakes. All these problems require immediate attention from a mechanic.

4. You see or smell smoke

Smoke coming from your engine or exhaust pipe could be a sign that your radiator is overheating or that you have a problem with your head gasket. These are urgent issues that could ruin your engine.

Be safe on the road. Give your car the care and attention it needs. These automotive professionals can help you maintain your vehicle and make repairs before they become major problems.





CATSKILLS COMMERCE

SUPPORTING STRONG COMMUNITIES AND BUSINESS SUCCESS

MAY 2022



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Are You Leaving Money on the Table?

After more than two years of very challenging business conditions, the last thing you want to do as an employer is to leave money on the table. Unfortunately, that may be exactly what you are doing due to confusion about federal regulations and changing rules!

The Employee Retention Tax Credit (ERTC) was created by Congress to incentivize business owners to keep workers employed through the worst parts of the COVID-19 pandemic and government-forced shutdowns. Although the ERTC expired at the end of September for most businesses, it is not too late to go back and claim the credits. As you are performing your year-end processes, now is the perfect time to think about how the ERTC can help you.

Let's take a look at the details of the ERTC and how it works.

The ERTC is a refundable payroll tax credit that can be claimed for eligible wages paid from March 13, 2020, through September 30, 2021. Employers who qualify can claim a 50% credit of up to \$10,000 of qualified wages paid to each employee between March 13 and December 31, 2020 (making the maximum credit \$5,000 per employee in 2020). For the first three quarters of 2021, eligible employers can claim a 70% credit of up to \$10,000 of qualified wages per employee per quarter (making the maximum credit \$21,000 per employee in 2021).

To be eligible, businesses must have employees (owners and family members don't qualify) and meet either of the following criteria:

- 1. Your business operations were suspended due to a government order. For those businesses that were ordered closed by government decree, it's pretty obvious if you meet this requirement. Many businesses, particularly restaurants and other food or beverage establishments, remained open but only at greatly reduced capacities. You, too, may be eligible to claim this credit.
- 2. Show a decline in gross receipts. For the 2020 ERTC gross receipts test, you must prove that your gross receipts were at least 50% less than what they were in the corresponding calendar quarter from 2019. For the 2021 ERTC gross receipts test, you must prove that your gross receipts were at least 20% less than what they were in either the corresponding calendar quarter from 2019 OR the immediately preceding calendar quarter.

Business owners that started operations after February 15, 2020, enjoy different criteria for eligibility and greater payouts. Recovery Startup Businesses can claim the ERTC for an additional quarter in 2021 with a \$50,000 credit cap in the third and fourth quarters. To be eligible as a Startup Business you need to maintain average gross receipts of \$1 million or less, have at least one employee who is not at least a 50% owner or a family member of such owner, and would not otherwise qualify for the ERTC.

Even though the ERTC expired at the end of September 2021, you can still claim the credit for prior eligible calendar quarters by amending your quarterly

continued...

Money on the Table continued...

payroll tax forms. You have three years to file an amended return, but because it is a lengthy process and the rules may change again (who knows?!), it is probably best to do this in 2022.

The ERTC rules that were released in 2020 are very different from those currently in place, and this has led many business owners (and their tax advisors) to believe that they are not eligible for this assistance. The changes established in 2021 ensure that many more businesses are eligible.

When the ERTC was first introduced as part of the CARES Act in March 2020, those business owners who took out a Paycheck Protection Program (PPP) loan were not eligible for the ERTC. However, Congress retroactively changed this rule. Today, you can receive (and be forgiven for) a PPP loan without jeopardizing your tax credit. The catch, though, is that you can't use the same wages to qualify for a PPP loan forgiveness that you use to calculate your credit. The good news regarding the PPP loan is that, in determining whether your business had a 50% decline of gross receipts in 2020 or a 20% decline in 2021, you can disregard PPP loan proceeds.

Are you confused yet?

The ERTC legislation is rather dense and the process can be difficult to navigate. Consult with your accountant or payroll service to help determine your eligibility and steps needed to claim this credit. Note, though, many consulting professionals are not familiar with the process-even the large national payroll processors have only processed a small number of claim forms from businesses.

The Delaware County Chamber of Commerce is working with a payroll firm to help area business owners navigate through the ERTC process.

LEARN MORE >>



Ray Pucci, President

Tell **Supervisors To Reduce** The Gas Tax

In April, Dutchess and Ulster counties will consider resolutions to temporarily change the sales tax calculations for gasoline purchases. If approved—and there is strong bipartisan support for the measure—the amount of county sales tax collected on each gallon of gas will be capped at eight-cents effective June 1 through December 1.

CAL

ACTION

The Delaware County Chamber of Commerce, on behalf of our county business owners, recently contacted each member of the Board of Supervisors requesting that Delaware County follow the example of our neighbors to the east and consider a similar measure.

As we are all very aware, gas prices are at unprecedented levels, causing everyone to consider changes to household and business budgets. According to NYSERDA, the average price for a gallon of gas in Upstate New York in February 2021 was \$2.55. The price shot up to \$3.69 in February of this year. Great news if you are collecting sales tax on each gallon of gas. Not so good for residents. This dramatic increase continues to place additional stress on families watching their purchasing power diminish. We all know that, as consumers have less money to spend, less money goes in local cash registers.

The Chamber believes that our county elected officials have an obligation to take positive action to offer residents a little tax relief. If you agree, I urge you to contact your town supervisor and say you want an end to the windfall sales tax collection on gas. Ask the county board to learn from their Hudson Valley colleagues and help ease the pain—if ever so slightly—at the pump for all of us.

JOIN US!

Third Friday Business & Breakfast

Friday, May 20, 2022 8:30 to 10:00am The Hamden Inn & Lounge 35769 NY-10, Hamden

Start your day with a little productive and profitable networking!



Cost: \$20 per person

Our monthly Third Friday Business & Breakfast is a terrific opportunity to network before your workday begins. Make new business connections, brush-up your existing contacts, meet new and old friends, and keep current on what's happening in our region.

Cost is \$20 per person and includes a buffet breakfast, networking with other business owners and an informational session!

We will continue our look at workforce issues with Misty Fields of SUNY Delhi Office of Professional Studies. Misty will discuss how to create training programs - both in-person and online - that will engage your staff and prepare them for the tasks needed in your business.



Business Links Wednesday June 8

The College Golf Course at Delhi 9:00 am Scramble Start \$400 Captain and Crew 18 Holes with Cart | Breakfast and Lunch Driving Range | Practice Green Contests! Prizes! Awards!



May 10 - 5:30 to 6:30pm **Roman Roaster Coffee** 5¹/₂ MainStreet, Delhi

Owner Andrea Ghersi will be our host. Andrea roasts and blends coffee in the Italian tradition at his facility at the Business Center in Delhi. He will share with you his passion for coffee and how he creates his distinctive products. Tours and samples will be available.

May 17 - 5:30 to 6:30pm **Bovina Center Montessori School** 2121 County Highway 5, Bovina Center

Founders, Sophie Wallas Rasmussen and David Madie, will be our hosts. Meet faculty and staff and learn about their passion for farm-based education, tour the classrooms, and learn more about the future plans for this unique institution. The first class enrolled in September 2021 and the school is expanding to include a middle school this fall.

Start-Up Saturday ENTREPRENEUR BOOT-CAMP

Join David Madie, Founder and CEO at GrowthWheel International, for a three-hour introduction to the GrowthWheel toolbox designed to help early stage and growth companies get focus, set an agenda, make decisions and take action. GrowthWheel is a hands-on, action-oriented program designed to help entrepreneurs at all stages overcome their barriers to growth.

SATURDAY, JUNE 11 - FROM 1 - 4 P.M Delaware County e-Center, 5-1/2 Main Street, Delhi

\$149 per person. Scholarships are available. *Topics covered will include:*

A holistic view at how to grow business

How to make smarter decisions and avoid blind spots Taking effective action by focusing on next steps Growing your entrepreneurial confidence by tracking results

When the workshop is over you will have:

A list of your results and achievements of the past 12 months A 360° assessment of your current business A list of your ambitions for the next one to four quarters A list of decisions you must make before growing A 30-60-90 Day Action Plan One year membership in the Delaware County Chamber of Commerce

REGISTER NOW @ DELAWARECOUNTY.ORG >>

We're Hiring! Job Fair May 10 in Grand Gorge

Join us for our WE'RE HIRING! in-person job fair on Tuesday, May 10, from 9:30 a.m. to 1:30 p.m. at ONC BOCES Northern Catskills Occupational Center in Grand Gorge.

Connect with motivated high school juniors and seniors for full, part-time, and summer employment.

Meet adults who are eager to return to work.

Be prepared to interview applicants, accept resumes, discuss current job openings, and offer advice about how to prepare for employment with your company.

A \$25 registration fee for employers includes a six-foot table, two chairs, refreshments during the event, and lunch for two people. Electric service is limited and will be assigned on a first-come, first-served basis.

EVENT SCHEDULE

8:30-9:30am	Exhibitor set up
9:30-11:00am	Area schools will transport high school seniors to event. BOCES students will attend.
12:00-1:30pm	Area schools will transport high school juniors to event. BOCES students will attend.

Note: The fair is open to adult job seekers from 9:30am to 1:30pm.

The **WE'RE HIRING!** in-person job fair is a collaborative effort of Otsego-Northern Catskills BOCES, CDO Workforce, and the Delaware County Chamber of Commerce.





Meet our local spirits

Historical Society names Cemetery Tour cast

The Historical Society of the Town of Middletown (HSM) has announced cast members for its 9th Living History Cemetery Tour to be held Saturday, June 18, at Margaretville Cemetery.

This year's tour will feature portrayals of eight people from Middletown's past. Tour goers led by costumed guides will meet these spirits and learn about their lives while strolling through the scenic cemetery with its handsome grounds and beautiful views across the East Branch valley.

HSM welcomes four actors new to the tour: Gary Falk and Steve McQuide will portray James Knox Polk (JKP) Jackson and Clarke Sanford, publisher/editors of the Margaretville Utilitarian and the Catskill Mountain News as they compare notes on memorable local events of the late 19th and early 20th centuries. McQuide is a grandson of Publisher Sanford.

Holly O'Connor will portray her greatgrandmother, Etta Mann Easman Welch, valedictorian of the first graduating class of Margaretville High School in 1896, who first married a hotel keeper, then the superintendent of the Delaware & Northern Railroad. And Rod Sauquillo will bring to life Italian immigrant Pasco Dilello, storekeeper, baker and labor recruiter for area industries and building projects.

John Bernhardt, who has appeared in each cemetery tour since the first one in 2012, will become barber Reed Delameter this year. Another veteran tour actor, Agnes Laub, will portray Thankful Grant, an early emigrant from New England whose family arrived in the Dunraven area in 1796.

Ward Stevenson will return as game warden Joe

DeSilva, and Darlene DeMaille will tell the tragic family story of suffragist Anna Evans Swayze.

ΡΙΑ

Yet to be named are at-large players who will appear in silent vignettes throughout the cemetery.

Directors of this year's production are Marge Hellenchild and Michelle Macau. Scriptwriters include Diane Galusha, Terry Bradshaw, Holly O'Connor, Erwin Karl, John Jacobson, Sue DeBruin, Mary Barile and Ann Hersh.

In addition to the walking tour, offered from 4 to 6pm, there will be a special early bird performance at 2pm on stage at the Open Eye Theater to accommodate those whose mobility issues may prevent their enjoyment of the on-site event.

Reservations are required for both the tour and the Open Eye performance. Details will be announced. For more information on HSM events and to become a member, visit mtownhistory.org.





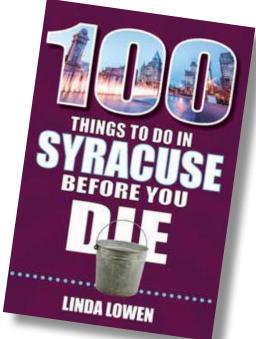


100 Things To Do In Syracuse Before You Die

The last sentence of the title page states, "You are responsible for your own safety and health when using this book." My "spidey senses" were tingling at this simple and common disclaimer. This was a promise that adventures lay ahead. Author Linda Lowen writes with such energy and authority that she seemed beamed into my living room as a virtual tour guide of all things Syracusan. Her love of the city is palpably contagious, moving me to feel a stirring of optimistic craving for the connection to the people, places and culture she writes about.

The cover promises us 100 things. You know the universal disappointment when you open a bag of chips to find mostly air inside? Lowen makes up for our collective chip theft because there are way more than 100 things to do. Lowen has organized the book into headings that include, food and drink, music and entertainment, sports and recreation, culture and history and shopping and fashion. I have been guilty of driving to Syracuse to shop at the Destiny USA mall and ignoring the rest of the city. Not anymore. Lowen made the city come alive for me. She states that the rounded metro area population of Syracuse is 660,000. Make that 660,001. Lowen convinced me to move there. I am kidding. No, I'm not.

This isn't your parents guidebook, this one is full of insider tips, trivia and history. Lowen's spare and evocative writing style is an artform and avoids ever sounding rote. The photography by Sandy Roe adds intrigue. This book makes a perfect



Author: Linda Lowen Photographer: Sandy Roe Publisher: Reedy Press ISBN# 9781681063522

check off list for families, date nights or singles. The suggested itineraries that include, free or low cost, easy hikes, or more adventurous agendas are genius. I opened the book at random to find my first personal thing. Apparently I will be doing the Canyon Climb Adventure, the world's largest, suspended indoor ropes course. What am I most excited to see? The Frankenstein Tree and the eagles! What is your first thing?

Available on Amazon.



Join this sweet 'lil pup at the Mountain Dog Café

by Michael Martin - Independent Writer / Author



Stamford has a secret.

Well, it's not much of a secret as more and more people are discovering the delights awaiting at Mountain Dog Café. Situated at 5 Harper Street right in the heart of Stamford, it has plenty of on street parking and is also a very walkable location, and, to add an extra reason to visit, The Mountain Dog is a dog-friendly café! With a very casual, family friendly atmosphere inside, and plenty of outdoor seating for you and your furry family member.

I had the pleasure of speaking with Jonathan, a barista and the manager of Mountain Dog. Jonathan, and several other baristas were trained at the Seattle Barista Academy. Currently Mountain Dog employs a staff of around seven. As you walk in the door, the first thing you notice is... you feel comfortable. A complete menu of hot, cold and specialty drink creations await. They also have salads, breakfast and lunch wraps made by Cheri and Ali, formerly of Fork



in the Road Food Truck. There is a spacious area to order your favorite beverage then rest at a small table. If you feel like relaxing and staying in to enjoy your order, there is a room with chairs, stuffed sofas and a fireplace. You feel like you're at a mountain retreat.

Owner, Karen Saminski, was looking for a nice place to retire and enjoy life. She found Stamford. A friend told her about the available building, and so... Mountain Dog was born. This is truly a family business with Jonathan, Karen's son, running the café. Right next door is Jonathan's Aunt with Marilyn's Mountain Dog Grooming. As an added bonus to vendors and the community, Mountain Dog hosts an open marketplace on Saturdays in an open storefront in their building.

Help Mountain Dog support our neighbors, and our local economy. Everyday there is an amazing selection of cakes, scones, tarts, cookies from many local homebased bakers. In addition to the dog grooming and marketplace, Mountain Dog hosts many communitycentered events such as local artists, doggie parades and recently, an Easter Parade complete with *The Bunny* himself.

Treat yourself, stop-in, pamper yourself. Enjoy some conversation, catchup with events or just take a break. You deserve Mountain Dog.

Mountain Dog Café 5 Harper St. Stamford (607) 214-4324 mountaindogcafe.com

ATIMEANDAPLACEMAGAZINE.COM

Memorial Day

DOGS

by Lauree Griffis

Hot dogs are a hotly contested subject in my neighborhood. We cookout frequently with friends and family, and everyone has their own favorites, from the franks to the buns... and everything in between.

Recently, we had a "weinie fest". Everyone brought their personal choice of hot dog or brat, their preferred bun, favorite toppings, and a side dish to share.

What a great idea for a Memorial Day celebration with your gang! Round up the goodies and fire up the grill.

Here are a few suggestions...

The Frenchie

Butter a lightly toasted bun from your favorite bakery, nestle in an Oscar Mayer weiner and top with french onion dip. Not that stuff in a plastic tub. Make your own or use the recipe on the Lipton Onion Soup mix box. Add some diced green onion, and crushed Ruffles Original potato chips.

Serve with pickles and french fries.

Best Ever Brats

Heat a cast iton skillet on your grill, sear your favorite brats until nicely browned, then remove and rest them on the top rack. Reduce the flame and add sweet, vidalia onion slices to the pan and cook with a little oil and salt until golden brown. Place the brats on top of the onions and pour in some Sam Adams. Reduce the heat, cover and simmer until the brats are perfect.

Prepare a sesame seed bun... spread with course grain mustard, and optionally, tuck in a slice of swiss cheese. Top with grilled onions and warm sauerkraut.

Serve with a frosty, cold beer and cole slaw or german potato salad.

Hawaiian Vibe

Make shallow cuts in a Ballpark bun length hot dog and marinate in some Sweet Baby Ray's barbecue sauce. Grill and brush liberally with the sauce until it gets that gooey, sticky consistency. Place your dog in a lightly toasted brioche bun and drizzle on a little barbecue sauce. Top with finely diced red onion and pineapple tidbits... fresh is best. Overachievers, grill the onion and pineapple slices first, then dice them.

Serve with bread and butter pickles and Hawaiian Macaroni Salad (recipe on next page).

The Arthur

Grill a Nathan's skinless, or even better, a Sechrist smoked frank. Make sure at least one end or one side is black. Tuck that bad boy in a top-sliced bun... the kind you used to get at a lunch counter. Brown the sides of the bun in melted butter. Top it with whatever you love, but pickle relish and grilled onions are a must.

Serve with... whatever you want. It's all about the hot dog.



Hawaiian Macaroni Salad

INGREDIENTS

DRESSING:

- 2 cups heavy cream
 2 cups mayonnaise (Duke's if you can get it)
 1 ½ tablespoons yellow onion, grated
 1 tablespoon brown sugar
 2 teaspoons pepper
 1 teaspoon salt
 MACARONI:
 1 pound elbow macaroni
 ¼ cup apple cider vinegar
 5 green onions, sliced thin onion part and green tops)
 2 large celery ribs, 1/4 inch dice
- 1 cup carrots, grated

DIRECTIONS



Whisk together the half-and-half, mayonnaise, grated onion, brown sugar, salt, and pepper in a medium bowl. Mix until smooth then refrigerate until needed.

Cook the macaroni according to package instructions. (I cook mine entil extra soft so it absorbs more of the dressing and flavor). Drain cooked macaroni into a colander and return to the pot. Add the vinegar and stir until absorbed. Cover the pot with a lid and cool for 20 minutes at room temperature.

After 20 minutes, add half of the dressing and stir to combine. Coveragain with the lid and cool for another 20 minutes. Add in the remaining dressing, green onions, celery, and carrots and stir to combine. Season with salt and pepper to taste. Cool completely to room temperature, then transfer to a bowl and cover with plastic wrap or tight fitting lid. Chill in the refrigerator for at least 2 hours before serving.

Have you tried one of the recipes published in A Time and A Place? We'd love to hear about it! Why not post a photo on our Facebook page?





Veiled and Revealed

A Duo Show by Artists Regina Quinn and Anne Sutherland

Paired by the Roxbury Arts Group, Anne Sutherland and Regina Bernadette Quinn express their shared sense of awe of the natural world. Light and color are key elements of their luminous semi abstract works, involving multiple layers that seem to alternately come forward and recede.

The "Veiled and Revealed" exhibit will be on display at The Roxbury Arts Center at 5025 Vega Mountain Rd, Roxbury from May 14 through June 24. An Artist Reception will be held on Saturday, May 14, from 4 to 6pm when members of the public are invited to attend, meet the artists, and learn more about their work. The Artist Reception and visits to the Walt Meade Gallery are always free and open to all.

Both artists reflect on memory and their intent to instill in viewers a sense of awe for the natural world. A piece is not complete "until the painting makes me take a deep breath, an involuntary sigh of memory. My intent is to give the viewer a feeling of connection with something beautiful; to stop, look, listen and remember," says Regina Quinn. "Layering and scraping back allows earlier layers to emerge, as geological and weathering processes obscure and expose, and as visual memories come into focus even as they fade away" reflects Anne Sutherland about her process.

For more information on this exhibition and the Roxbury Arts Group visit roxburyartsgroup.org or call 607-325-7908. COVID-19 guidelines are detailed on the Roxbury Arts Group website.

The 2022 Roxbury Arts Group gallery series is sponsored by Roxbury Wine & Spirits.







Writers In The Mountains presents Intermedia Lab Poetics with Sam Truitt

Writers in the Mountains (WIM) presents Intermedia Lab Poetics, a six-week long workshop with Sam Truitt, June 4 – July 16 (skipping July 2). The class will be held online Saturdays, from 1 to 3 pm. The last two sessions will be held in person, Covid Protocol permitted. Once you register and pay, you will be given instructions on how to join the class.

This class will explore the practicalities of an intermedia poetics and what is possible in the interstices between word, sound and vision. While we will look into how mixed media is used as a poetic vehicle and its philosophical underpinnings, most of our time together will be dedicated to free-writing, exercises and short assignments directed toward making intermedia works. This course incorporates the use of free, easy-to-learn, editing programs, with some of our time together devoted to its practical understanding. Our last meetings will take place at Green Kill, the peer-to-peer art space in Kingston, where we will rehearse and, in our final session, perform publicly via livestream the works we have each made. Participation in the live stream is optional.

Sam Truitt, PhD., was born in Washington, DC, and

raised there and in Tokyo, Japan. He is the author of the ten works in the Vertical Elegies series, among others in print and other media, including most recently Tokyoatoto and the forthcoming state/shaft shaft/state. Among other recognitions, he is the recipient of numerous Fund for Poetry awards, a Contemporary Poetry Award from the University of Georgia, and a Howard Fellowship. He has published poetry, essays, and reviews in many annuals, journals, and magazines, including Best American Poetry, American Poetry: The Next Generation, Fence, Ploughshares, Boston Review, Jacket, Fulcrum and the American Book Review. The producer and a cohost of the podcast Baffling Combustions and the Station Hill Intermedia Lab, he lives in Woodstock, NY.

To register, e-mail writersinthemountains@gmail. com. To register online, visit writersinthemountains. org. Class fee is \$120.

Writers in the Mountains is a 501 (c) (3) notfor-profit organization with a mission to provide a nurturing environment for the practice, appreciation and sharing of creative writing. Learn more at writersinthemountains.org.





STRANGE BUT TRUE

by Lucie Winborne

- Domino's Pizza Group has its own registered Tartan in its brand hues of red, white and blue.
- In 1985, a sting operation dubbed Operation Flagship mailed letters offering free tickets for Washington Redskins games to fugitive criminals. More than 100 arrests resulted, including two of America's top 10 most wanted.
- In Australia, Speedos are called "Budgy Smugglers."
- In financial crisis and on the brink of bankruptcy, FedEx's founder used the corporation's last \$5,000 to play blackjack in Las Vegas and managed to turn the sum into \$27,000 and keep things running until he obtained more funding.
- The movie "Babe" required one animatronic and 48 real pigs, due to their rapid growth rate.
- In 2007, Ben Carpenter got the most terrifying ride of his life when his wheelchair's handles were caught in the grill of a semi-trailer. Carpenter was pushed for several miles at a speed of over 60 mph before a pair of police officers followed the truck to its place of business and informed the stunned driver. The chair's wheels had to be replaced, but Ben survived without injury.
- A good reason to check your spam: A Michigan woman bought a lottery ticket online but forgot about it, until days later opening the spam folder in her email in search of a missing message, discovered that she'd won \$3 million.
- Queen Elizabeth II does not need a license to drive on England.
- Many of us will not be surprised to learn that approximately five months of a person's life is spent waiting in a car at red lights.
- The Imperial Wizard of the Ku Klux Klan denounced the Beatles as atheistic, and Klan members picketed the band's concerts during their 1966 U.S. tour.



Readers...

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We'll appreciate it and so will they!





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



Notable buildings in Halcottsville

Once upon a time in the Catskills, there was a massive ice house (below). Built by the Ulster & Delaware Railroad, it sat on the shore of Wawaka Lake and was used to keep the milk cars chilled. The structure was torn down in 1936.

There was a covered bridge, (at left) shown c. 1930. It was replaced by a steel span in 1948.

At the bottom, is the Sheffield Farms-Slauson Decker Creamery, shown here in 1915, a year after it was built. The creamery operated until 1959. The main building at left still stands today.

Thought for the Day

"A truly happy person is one who can enjoy the scenery while on a detour." -- Anonymous



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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.

Delhi Farmers' Market

May 11 10am to 2pm Delhi American Legion 41 Page Ave Delhi

Katie Henry Band

May 12 7 to 10pm The Ark Bowl & BBQ 42366 NY-28 Arkville

Pakatakan Farmers' Market

May 14 9am to 1pm Pakatakan Farmers Market 46676 NY-30 Halcottsville

Stand Up Comedy Night @ Castle on the Delaware

May 21 7 to 9pm 139 Stockton Ave Walton

Game of Logging Level I

May 21 11:30am to 9pm 1169 County Road 36 Margaretville

In the Same World Art Exhibit

May 22 12:30 to 4:30pm 1053 Main Street Gallery 1053 Main Street Fleischmanns

Sloan Wainwright

May 25 3 to 6pm West Kortright Centre 49 W Kortright Church Road East Meredith

Bovina Farmers' Market

May 26 4 to 7pm Creamery Road Bovina

Summer Kickoff Party

May 28 Catskill Smokehouse 53 Main Street Delhi

Musical Concert & Camping

May 28 4pm Kortright Center Kortright



May 30

Gretchen

Happy

Mother's

Day

May 8

Love April's edition.

The article on Adam's was great. The statement about them giving back to the community is absolutely true. They have always donated to us anytime we asked. Great store and friendly staff! – **Georgianna Engelhardt**





Are you using too much drinking water?

If you've decided to adopt environmentally responsible practices at home, you may need to adjust your purchasing and energy consumption habits. However, have you considered how you use your drinking water? Here's what you need to know.

Bad habits

Water flows from the faucet on demand, giving you the sense that it's an infinite resource. But wastewater treatment is costly, both economically and environmentally. Eliminate some of the following bad habits to reduce your daily water consumption.

- Cooking vegetables in a whole pot of water rather than steam cooking
- Waiting for the tap water to run cold before filling your glass
- Letting the water run while brushing your teeth or shaving
- Using tap water to water the yard

- Taking frequent baths or long showers
- Flushing with just a little urine in the toilet
- Using drinking water on your trees, flower beds and vegetable garden

Sensible solutions

There are many strategies to reduce your water consumption. Use a rainwater collection system to reduce tap water usage in your garden. In addition to limiting your shower time, you can install low-flow toilets and faucets in your bathroom. For

cold drinking water, simply keep a full pitcher in the refrigerator. A front-loading washing machine is another water-saving solution.

DID YOU KNOW?

Roughly 30 percent of tap water consumed by American households is used outdoors. A rainwater collection system can help you significantly reduce your tap water usage.







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