

THE SANDISFIELD TIMES

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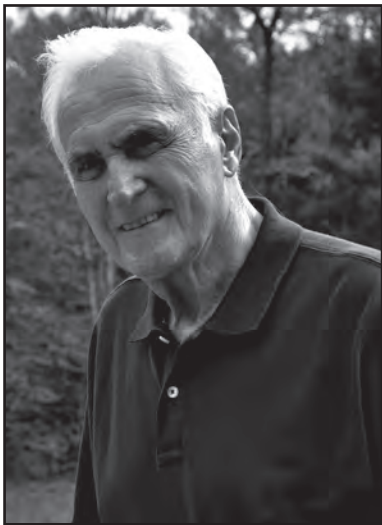
RELIABLE. REGULAR. RELEVANT.

Volume I, Number 7

October, 2010

SID PINSKY, THE GENTLE MAN

by Val Coleman



Photos of Sid Pinsky by Setsuko Winchester

Around 8 o'clock one night in the summer of 1967, Sid Pinsky slung me over his shoulder and took me home in a taxi. The trip, from the Plaza Bar on Houston Street and Ave B to 211 West 106, took a long time and cost a lot of money, two things we didn't have much of in those days. Sid and I were working for one of Lyndon Johnson's "poverty programs" - an outfit on the Lower East Side of Manhattan called Mobilization For Youth (MFY) where you stirred up the community and generally raised hell with landlords, city agencies and anybody else who wanted the world to stay still.

That's the same Sid Pinsky that we all know and love up here in Sandisfield, where he and his family have enriched our community for close to ninety years.

I met Sid back in the Sixties. He was one of the nation's first "advocate" social workers. He and

Cont'd on p.3

The Ghosts of Sandisfield

THE STORY OF JOSHUA

It's not known where Joshua Smith was born, possibly Europe. He carved farmland from the harsh earth in Sandisfield high up on what is now Dodd Road in the 1700's. He returned from the Revolutionary War, contracted smallpox and died on November 18, 1793 at the age of 49. There is no record of any marriage or heirs.

Joshua never knew wealth. He died owning his musket and his land. He was set apart from the small community when he contracted the feared smallpox that had wiped out local Indian tribes, and was buried along the forest road a few hundred yards from what is now Joshua's Farm.

Cont'd on p.4

Arts and Culture Review

LARRY ZINGALE: MODERN PRIMITIVE, AMERICAN TREASURE

Article and photographs by Tina Sotis

Until October 11th, we have an American treasure right under our noses. Larry Zingale, self-taught modern-primitive painter, is exhibiting his work at the Sandisfield Arts Center. What most of us don't know about Larry is that he is considered "one of the outstanding self-taught artists of the twentieth century" according to the definitive book, *American Folk Art in the Twentieth Century*. (Jay Johnson, William C. Ketchum, Rizzoli, 1983). He is also listed in Marquis *Who's Who in American Art 2001-2002*. And who are the types of people who own Zingale's paintings? Joan Baez, Paul Simon and Peggy Noonan, that's who.

Larry always knew he was destined to paint, but he didn't actually begin working at it until fate made it possible. In the early 70's he was in Copenhagen and his visa was expiring. Unwilling to return to the U.S. and leave his Danish girlfriend, Larry discovered that becoming a student was the only way to obtain a visa. Casting about for a class, he took a painting class under the tutelage of Sam Kaner, an abstract expressionist of the late 1960's. The classes were loosely structured with Kaner "looking over my shoulder once in awhile," and Larry was basically given license to paint whatever he pleased. But even the freedom of that class was too confining for Zingale.

He hasn't been to art school since and everything he's learned about painting he's taught himself. No matter. The man can paint.

Eventually returning to the U.S., Larry continued to paint but did not feel driven to show his work. Then fate stepped into his life once again. In 1973, while browsing an exhibit with a friend at the Fabian Gallery on Madison Avenue in NY, the friend remarked to Larry that she thought his work was better than any of those she saw on the walls. Gisela Fabian, the gallery owner, overheard her remark and asked Larry if he was an artist. Larry's reply was, "sort of." Gisela responded that she was trying to put together a

Cont'd on p.2



"The Journeyman" 24" x 30" Oil on Canvas

LARRY ZINGALE



Cont'd from p.1

show of American Self-Taught artists and it had been difficult for her to find any artists that fit the bill. Larry followed up, brought his pieces to the gallery, Gisela loved them and his career was born. On opening night he sold his first painting for \$720. By the end of the night the buyer was offered \$2000 for the painting by another attendee but was refused.

Larry's career continued in this way into the early 90's. Fame and success followed him and one can only imagine where he'd be today if it weren't for the scourge of those decades at the end of the 20th century: AIDS.

Larry had never approached any of the galleries who exhibited his work: Jay Johnson, America Hurrah and Frank Miele. They had all found him. They had done all the marketing, the publicity, etc. All Larry had to do was paint. It was a dangerously passive way to do business, but it worked for him, up to a point. When the owners of his galleries literally began dying one by one of AIDS (except Gisela Fabian, who moved back to Germany), Larry's exposure dried up. And naturally the success that had followed him all those years also went away. Unable to promote himself, Larry found himself without any representation and his sales went flat. Making the situation worse was the fact that there were very few galleries that displayed the work of self-taught artists.

Present day. Larry still paints with passion and shows locally at such galleries as The Church Street Gallery in Lenox and Sanford Smith in Great Barrington. It was there that Barbara Elton, current SARc president saw his work and asked him to exhibit here at the Sandisfield Arts Center.

Lucky for us.

Towards the end of the Artist's Reception on Saturday, September 11, I walked into the Arts Center gallery and my jaw dropped. Surrounding me was a room full of color and joy, paintings honed from instinct, forged by passion, and created from the heart.



The Acrobat Dream 22" x 28" Oil on Canvas

"The Acrobat Dream" is one of the paintings I was the most drawn to, perhaps because of my love of the paintings of Marc Chagall. It contains one of Chagall's motifs of a man and woman floating above a village, their hands intertwined. The dreamy landscape, the child-like innocence of the drifting boats, the geometric houses, even the dog, all create



City Moon 30" x 40" Oil on Canvas

a sense of serene happiness without sentimentality. But the yellow dots appearing in a joyously curved line sprawled across the upper half of the composition create mystery and bring focus to the composition.

It was in "The Acrobat Dream" that Larry discovered his love of painting flat, cubist architecture, as seen in "City Moon", a huge painting depicting an evening sprawl of houses and windows. Larry does not use the traditional tools of perspective to portray objects in space. Instead, all of the buildings are piled up in a flat jumble, creating a joyful hodgepodge whose pattern of color and shape results in an *expression* of a crowded city. The tiny yellow and white windows and the triangular shapes of the rooftops fit together like a jigsaw puzzle and create a unified shape that simultaneously transforms into individual houses. If you squint and look at the painting, you can see how the black shapes make a beautiful path throughout the composition. A yellow full moon rising above in a dark cobalt sky brings it all together. Try looking at the image and place your finger over the moon and see how the painting changes.

Larry, an athlete himself, also paints portraits of sports figures. "The Journeyman" (page 1) is a powerful study of a type of boxer whose only purpose is to "make champions of other boxers". A man who gives and takes beatings so that others may have the glory. He sits at the edge of the boxing ring, his eyes lowered in an expression of what? Exhaustion, resignation, anger? His pose, with the right shoulder lower than the left, mirrors the crooked placement of the eyes. The simple blue background with its two faded horizontal lines and the wide band of golden brown at the bottom is a wonderful foil for the powerful figure at the front plane of the image. You can sense the raw strength in the figure, even as the posture exudes resignation.

On the left wall of the gallery is a collection of tiny paintings in acrylic on paper. Most are landscapes but every image was derived from his imagination. He started each one, he said, from a vague sense of color and shape, and he would take it from there. These little pieces are simple, jewel-toned and joyfully expressive.

Larry Zingale is a man who is passion incarnate. His paintings, he says, are not about ideas, but about


memories. They are visceral, not cerebral. He paints to please himself. When he questions, "why am I here on earth?", he invariably answers, "to paint these paintings."

Even though Larry lost the success and fame he held in the 80's and 90's, he continues to work on his paintings and has also found he has a talent for writing plays. One of his plays has been performed at Shakespeare and Company. He has taught painting at the Front Street Gallery in Housatonic and at Berkshire Community College and is

considering offering another series of classes. If you are interested in taking a class, please call him at 413-528-9376.

You can find Zingale paintings in the permanent collections of the Museum of International Folk Art in Sante Fe, The Nelson Rockefeller Collection, The Fenimore House Museum in Cooperstown, N.Y., and in the previously mentioned private collections. He has exhibited at the Museum of American Folk Art in New York among several others. His paintings have sold at Sotheby's Auction House in New York and have appeared in various books and magazine articles, including *New York Magazine* and *Architectural Digest*.

So - make haste to the Sandisfield Arts Center and take a look at the paintings of Larry Zingale. We may never get another chance to see them in so intimate a setting. Gallery hours are during events and performances, or you can call Larry at 528-9376 for a personal tour.

The paintings from this exhibit can be seen in color at www.sandisfieldtimes.org/zingale.pdf. 

*Below
small works on paper,
each 4" x 6"*





LETTER FROM THE EDITOR

Musings from Quill Hill

Patricia Hubbard

This is not the Editor's Letter that I had intended to write. Because, in the spirit of full disclosure, Tina Sotis has really been the paper's editor this month. She has had to edit and design the paper on her own. An overwhelming task. And she has done an incredible job.

Tina had to shoulder the responsibility because last week I got the call that every parent hopes never to receive. The call that tells you that one of your children has been injured. Our 21-year-old son, Ben, had a sports-related accident and fractured his neck. Ben was away at school, so we spent some very anxious days at a hospital in Bethlehem, PA.

Ben was taken to the major trauma center in Lehigh Valley where the doctors performed X-rays and CAT Scans. They discovered he had fractured two vertebrae in his neck. After the second day they wanted to perform an MRI because Ben was in more pain than was usually warranted. Our initial reaction was "why subject the kid to more tests?" But we decided to trust the doctors and they went through with the MRI. That test may have saved Ben's life. It became clear that he not only fractured his neck, but also had severe ligament damage, which, if it had not been diagnosed in time, could easily have resulted in paralysis. They operated on Ben to stabilize his vertebrae and compensate for the damaged ligaments.

I share this not because I want to tell everyone about my son but because there is a lesson here for all of us. The lesson is that sometimes it is important to trust our medical professionals. The lesson is that sometimes "the system" does work in our favor. The lesson is that it is important to maintain a high quality healthcare system and highly competent doctors, because it might be you or your child that they need to save.

I have been distracted and some of the stories I had intended to share with you are not here. So next month we will have an in-depth story about Brigitte Ruthman and her struggle to maintain her small farm.

This month we have another in-depth report by Rita Kasky about one of Sandisfield's most important industries, logging. Tina Sotis reports on an artist now showing at the Sandisfield Arts Center who happens to have work in some very important collections. And in honor of Halloween we are presenting profiles of two of our famous ghosts and Jerry Herman's tour of Sandisfield's cemeteries. Fall is a bountiful season, and Courtney Maum focuses on Matt Gallagher and his mushroom hunting and gathering expertise. Adam Manacher provides mouth watering tips on how to cook them.

I love Margaret O'Clair's "Three Birds of Baseball", and Dassy Herman's farewell to the garden. And Val Coleman has written a lovely account of his relationship and a touching tribute to his good friend and our gentle neighbor, Sid Pinsky. The Sandisfield Times continues to grow and each month we receive submissions from new sources. We love that!

Since hunting season is now in full swing, we've posted a chart of dates and some safety tips. Please enjoy our wonderful forests but protect yourselves!

So please revel in this beautiful month in our Berkshires. And, as always,

Stay in Touch. 

Patricia



THE GENTLE MAN Danny Kronenfeld and Marilyn Gore (all of whom have lived and own homes in Sandisfield) were the heart of MFY's Community Organization Department.

Actually, they all were part of a larger, non-violent revolution. Social work had taken a critical turn in those days. The uncompromising challenge of the Civil Rights movement in the early 60's turned many social workers into advocates, far beyond their traditional role as compassionate caregivers. Sid Pinsky brought a soft-spoken, thoughtful presence to a flurry of programs, crises and egos.

And it all began right here in Sandisfield, Massachusetts.

Sid was born in the downstairs "birthing" room at 6 Silverbrook Road on November 19, 1929. The great white house was a boarding house created seven years earlier by Sid's parents, Libby and David Pinsky. It later became a dairy farm and summer refuge for immigrant Jews living in the slums of New York City. (See "Getting a Room at the Pinsky's", Page 7, *Sandisfield Times*, July 2010) Sid grew up in the midst of a noisy gang of transplanted children and adults. He went through 8th Grade at the local schoolhouse and graduated from Lee High School.

In the summer of 1952, Sid met Terry Chapman, a

radiantly beautiful dancer who was on a scholarship at Jacob's Pillow. They were married after a two-year courtship by a Justice of the Peace in Pittsfield. They lived in a variety of locales while Sid pursued his higher education. Two children eventually arrived: Daniel in 1959 and Nina in 1960. Today both are proud citizens of Sandisfield. In time, Terry joined the Barrington Ballet and under her leadership it became a nationally prominent school of dance.


Sid's first job as a social worker-activist came courtesy of two of his Sandisfield neighbors: Irving Levine and Len Dryansky. In the summer of 1956, Levine and Dryansky brought Sid into the Brownsville Boys Club in Brooklyn where he found his lifelong calling of organizing and counseling children in the poorest neighborhoods of the city. A story is told that Pinsky, who had been born and raised on a dairy farm in Sandisfield, actually found a cow in Brooklyn and astonished his Brownsville youngsters by teaching them how to milk.

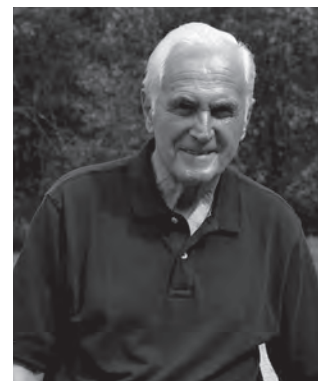
I met Sid (along with Danny Kronenfeld and Marilyn Gore) when I showed up in 1965 as the MFY public information director and watched in awe as their workers organized rent strikes, food co-operatives, started small locally-owned businesses; and built new and rehabilitated housing in a wave of social and political action unlike anything New York City had ever seen. Sid Pinsky was the grown-up...the sensible

adult who kept the rest of us sane.

After five years at MFY, Sid went back to Columbia and got his Ph.D. in psychiatric social work. Dr. Pinsky then returned to the Hillside Hospital where he worked for the next 30 years, ultimately retiring to Sandisfield where he and Terry and Len Dryansky started an Arts Center in the old synagogue on Hammertown Road.

Teacher-dancer Terry Pinsky died in 1991.

One final, important note: When the social upheaval and struggles of the Sixties ended, many of the same people associated with that movement, all friends of Sid, began to drift to Sandisfield, most ending up in fierce post-mortem discussions in the historic Pinsky house. Many of them stayed and bought homes in our beautiful town, bringing another part of American history along with them. 



Cont'd from p.1

The Ghosts of Sandisfield



Smith's isolated gravestone marks the edge of the state forest. It is visited by the few who know the story of an unlikely hero otherwise lost to history.

We believe Joshua's ideals and goodness persist. The farm was named for him following several encounters with a nonbeliever in ghosts. A short man with a leprechaun's grin and bushy black beard, he continues to shut doors left open, skirt the edge of a field, and flutter as a strange light beyond the pasture, mesmerizing grazing cows.

Joshua is a friendly, protective presence who reminds us of the immutable rhythm of nature that is a remedy for what ails us.

Excerpts taken from www.joshuasfarm.com.

BERNARD - ATWATER-WILLIAMS HOUSE

Now, I've never really believed in ghosts. And while I'm willing to concede that there are things that certainly seem otherworldly, I tend to think there is generally a scientific explanation for most things. Except maybe this.


Shortly after I became "the lady of the house" at our pre-1790's home in Sandisfield, a strange thing began to happen. At first, I thought my husband was closing the drapes in one of the spare bedrooms. It was an east-facing window, and the sun would stream in every morning, stretching across the hallway to our room. "How considerate," I thought. But when I asked about it, he said he hadn't touched them. So I checked the curtains. They were floor to ceiling lined draperies with sturdy tie backs fastened with hooks and rings. It didn't seem likely that they would unfasten themselves, but we had the window opened a crack, so I thought, "It must have been the wind." I re-attached the tie backs and turned the hooks a bit so they would be more secure.

A week later when we returned from having been away for a few days, the curtains were again closed. "Ok," I thought, "I've got to close that window." And it was getting cold, anyway. So I shut the window and fixed the curtains. A few days later it happened again. The window was still closed. I accused my husband of playing a joke on me. He swore he didn't. This was beginning to get weird. And it kept happening. I had no sense of foreboding, heard no footsteps or disembodied voices, but something was definitely weird. My teenage daughter swore the house was (is) haunted. We quietly shared our experience with friends and family, a little embarrassed, but intrigued. Our naturally analytical engineer son theorized about pressure and vacuum created with the opening and closing of doors. And it still kept happening. Usually when we were away. It seemed every time we came home we would find the damn curtains undone!

So I swapped them out for a shade and a valance and nothing odd has ever happened since. Maybe a prior resident was trying to tell me something about my decorating!

- By Jean Atwater-Williams

THE NEW BOSTON INN

"....Old inns come with a tale or two. They say that one summer in the early 1800's "Harriet" married a young man in the ballroom. Later that day she was confronted by her former suitor, one of lesser circumstance, who had been disapproved by her parents. Too late to prevent the wedding, in his fury he shot her, exclaiming, "If I can't have you, no one can!" Harriet collapsed near the ballroom entrance and Room No. 4. Blood stains remained on the spot for many years. Ever since, guests and employees have reported footsteps, music boxes playing inexplicably and even singing. Is our poor Harriet still walking the hallways, dressed entirely in black, the typical bridal dress of that era? Some believe that her killer was hanged from a tree outside while others say he escaped. We may never know." 

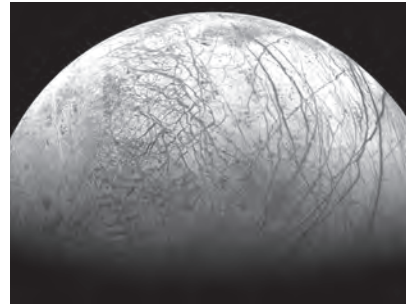


Weather & Stars

Randy Siddell

MORE ON JUPITER...

What I neglected to mention in last month's column was that Jupiter is at its closest point from earth since 1963 - perfect for viewing our largest planet with no more than the aid of a decent pair of binoculars.



The surface of Europa -
(Galileo Project, JPL, NASA; reprocessed by Ted Stryk)



Io floats above Jupiter -
(NASA/JPL/University of Arizona)

But as fascinating as Jupiter is, and what most people don't realize, is that four of its 63 moons are visible with binoculars! Three of the aforementioned moons — Io, Europa and Ganymede — orbit relatively close together in line with the giant planet's equatorial region. The fourth visible moon, Callisto, has an orbit that takes it much further away from Jupiter than the other three. The only barrier to seeing them is when one or more of the moons pass between Jupiter and the earth or behind Jupiter. Then, only a high-powered telescope would be able to catch just the shadows of those moons as they move in front of the planet.

The night of October 30/31 offers a great opportunity to watch both Ganymede and Europa as their shadows move across the Jupiter. Ganymede begins passing in front of the planet shortly after 8pm, followed two hours later by Europa. But, as previously mentioned, these shadows will only be visible using a high-powered telescope.

As you view Jupiter with your binoculars, notice the small bluish point of light just to the northeast. At nearly 1.8 billion miles, Uranus is faint at magnitude 5.7 (the sun's

magnitude is -26: the smaller the number the brighter the object) and will look more like a star than a planet. A small telescope will reveal that point of light to be a planet.

More highlights for October


TWO Meteor Showers!

- The annual Orionid meteor shower will be active from October 2nd to November 7th and peaks on October 21st. This meteor shower occurs as the Earth passes through the debris trail left by Haley's comet.
- The Draconids peak on October 8th. Draconid meteors travel slowly, at "only" 12 miles per second, so it's pretty easy to tell them apart from typical sporadic meteors.

Comet 103P/Hartley, also called Hartley 2, makes its closest approach to the sun every six years. But this year it will be closer than it has been since its discovery by Malcolm Hartley in March of 1986 - coming within a mere 11 million miles. Because of its close approach and the typical darkness of our Sandisfield skies, many people will be able to view the comet with the naked eye, though it will be near the limit of what the normal eye is capable of detecting. The view will be much better with even modest binoculars.

Prior to its discovery in 1986 103P/Hartley had a much different orbit than it does now. Astronomers determined that three previous orbits (1947, 1971 and 1982) put the comet in close proximity to Jupiter's gravitational pull, altering the orbit of the comet to what it now is and making it possible to see from Earth. (Recall that last month's article discussed Jupiter's influence on asteroids.)

Early in the month look just below the w-shaped constellation Cassiopeia in the northeast sky, and as the month progresses follow it east to west through the constellations of Perseus, then Auriga, and finally Gemini at month's end. As it moves through Perseus you may notice the comet passing the "double cluster in Perseus", two remarkable open star clusters in close proximity to each other. These two clusters alone are well worth the time spent when viewed with a pair of binoculars but are an added bonus when viewing comet 103P/Hartley.

Clear skies. 



FINE FIRST FUNDRAISERS

By Liana Toscanini

All Photos by Richard B. Migot

Summer wrapped up with two back-to-back suppers that put the "fun" back into fundraising. On August 28, a crew of volunteers served just under a hundred lobsters down at the American Legion Pavilion, raising a total of \$1,684 for the Town's 250th birthday celebration. Special thanks to Steve Harasyko and Richard Campetti who boiled hundreds of ears of corn and lobsters in an ingenious homemade contraption, Elaine O'Brien and Kathy Jacobs for picking up all the groceries and supplies, and a powerhouse kitchen/decorating staff including Laura Rogers Castro (and little Mario), Barry and Josephine Freedman, Linda Riiska, Lisa Leavenworth, Lynn Rubenstein, and



Steve Harasyko checks the lobsters in the giant homemade steamer crafted by Richard Campetti (directly behind Steve)

Liana Toscanini. Susan Galik managed the raffle which brought in an additional \$267 including \$45 donated back to the cause by Robbin Campetti from the 50/50 cash raffle. Edna Leavenworth was a particularly fitting cashier, while such spouses as Bill O'Brien, Robbin Campetti, Tom Jacobs, Richard Migot and Mario Castro took on all kinds of jobs from serving food to taking photos and cleaning up. Raffle prizes were generously donated by local people and businesses including, Buck River Farm, Feather Farm, Vic's Seafood, When Pigs Fly Farm, Mary Slater, Villa Mia, Tucker's, Tom and Kathy Jacobs and The Silverbrook Café. We will definitely host another lobster supper in 2011, if only to use the beautiful signs created by GHI Sign of Canaan, CT. Phil Ghi donated a portion of the cost for our good cause. 250th Birthday Committee meetings are the third Thursday of every month at 7pm at Town Hall Annex. Please join us.

On September 4th, owners of old houses who have been working with history book co-chair, Ron Bernard, gathered at the home of Liana Toscanini for an Italian meal and an historic presentation on the original center of Sandisfield. The benefit dinner netted about \$1,000 for the book project. The first of many such fundraisers, the dinner

brought together approximately 50 neighbors from different parts of town, as well as a hardworking group of volunteers including Judy Goldsmith and her granddaughter, Izzy, Karen and Allan Luks, Dassy and Jerry Herman, Jean Atwater-Williams,



Lobster Supper staff takes a cookie break (Liana Toscanini, Lynn Rubenstein, Josephine Freedman, and Kathy Jacobs, co-chair of the 250th Bday Ctte with Elaine O'Brien. Linda Riiska baked dozens of cookies for the event.

Richard Migot, and dishwasher extraordinaire, Tina Sotis. Our thanks to Rose's Kitchen of Riverton, CT and Santos of Otis, MA for donating hefty portions of lasagna and baked ziti to the cause and to Kathy Jacobs and Laurie Greene for delicious homemade cheesecake and apple pies. Working 14 hours a day for the last 8 months, Ron has completed several profiles of famous (or infamous) people and places in Sandisfield, as well as draft profiles for 60 old homes. Only 80 more to go!

Ron Bernard, co-chair of the history book committee, gave an entertaining presentation on Sandisfield Center for dinner guests.



AN AWARD FOR WALTER WINK

By Bill Shein

It's surely a cliché to highlight how many notable people doing notable work are hidden away in the hills of Berkshire County. Yet there are few better examples than the theologian and writer Walter Wink, well-known for his innovative religious scholarship and ground breaking work on issues of peace and nonviolence. A professor emeritus of Biblical interpretation at Auburn Theological Seminary, he has been a Sandisfield resident for three decades

On October 15, Walter will receive the Unitas Distinguished Alumni award from Union Theological Seminary in New York City. The award is given each year to Union graduates who have, according to the award criteria, "distinguished themselves in the church, academy, and society across the country and around the world." That is surely an apt description of Walter's career as a scholar, teacher, global activist, and proponent of nonviolent strategies for social and political change.

Since receiving his Master of Divinity (1959) and Ph.D. (1963) from Union, he has written and edited more than 20 books and hundreds of articles. His book, *Jesus' Third Way: The Relevance of Nonviolence in South Africa Today*, written following a 1986 trip to South Africa, helped mobilize black and white clergy in South Africa in support of nonviolent opposition to the apartheid regime.

With his wife, June Keener Wink, he has traveled extensively to present workshops that help answer a question posed in his 1992 book *Engaging the Powers*: "How can we oppose evil without creating new evils and being made evil ourselves?"

A man of unique insight, compassion, humor and warmth, Walter is currently at work – in his cozy Sandisfield study – on several new books. Congratulations on this latest award, Walter! 🍁

Comings and Goings



Welcome

to Benjamin Joseph Luks, born on September 17, 2010
 son of David and Rebecca Luks
 of New York
 and
 grandson of Karen and Allan Luks
 of Sandisfield



Photo: Suzanne Avery

IT'S APPLE AND PUMPKIN PICKING TIME AT RIISKA ORCHARD

It's prime pumpkin and apple picking time at the Riiska Orchard!

The 25-acre orchard has many varieties of apples (Macouns, Macintosh, Cortlands, Galas, Empires and Ida Reds) you can pick yourself. Alas, the Honeycrisps will probably be gone by the time this issue goes to print - September is when they are in season.

The orchards are well kept and the grounds are even, so it's easy walking. And for those who have a little difficulty getting around there are two golf carts available for use. All the trees have apples that are accessible from the ground (tree climbing is not allowed - the branches are too fragile.) And the Riiskas have four different sized containers to put your apples in: 1/2 peck, peck, half-bushel or full bushel.

They also have a huge pumpkin field where you can pick out your own pumpkin and one of the Riiska team will harvest it for you and take it to your car.

Raspberries are still in season for picking as well. In the summer months the Riiskas also have blueberries available for picking.

The Apple Shack is an on-site store where you'll find their own squash, gourds, potatoes, tomatoes and unpasteurized apple cider. Barbara Riiska puts up jars of raspberry, strawberry and blueberry jams for sale and they also offer maple syrup made in Worthington, Massachusetts.

Open every Friday, Saturday, and Sunday from 9am-5pm. 101 New Hartford Rd. Sandisfield MA. Please call for other hours during the week. 413-258-4761. 🍁



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ALL THE COUNTRY NEWS THAT'S FIT TO PRINT

By Liana Toscanini



Right up until the Civil War, it was apparently “undignified” to publish local news in “country” papers. By the late 1880’s, however, according to Berkshire historian, Bernard Drew, The Berkshire County Eagle had a system of local correspondents in place. Henry S. “Hen” Manley of Sandisfield began to send news to the Eagle when it was still a weekly, and continued until his death in 1920. Manley’s Sandisfield roots were deep. His grandfather had come to the town in the 1760’s. Born in 1836, “Hen” was educated locally, farmed in New Boston, and served as Berkshire County deputy sheriff. What separated Manley from other town news givers was perhaps his appearance — he had a goatee and handlebar mustache and was a natty dresser. He was also known for his plain speaking and droll humor. When a Sandisfield church had difficulty securing a new pastor, Manley wondered aloud in his column: “Why don’t they send to Sears & Roebuck for one?” Writing as he talked, Manley’s jottings attracted readers from all over, not just Sandisfield.

Fast-forward a century. The first edition of *The Record* appeared in 1981. Published by Phil Blampied on a biweekly basis until 1986, a total of approximately 130 issues documented life in several South County towns. Initially, only Sandisfield and Otis were covered. Within the first few months, Tolland was added. With support from local businesses, *The Record* was financed issue by issue mostly with advertising revenue. But readers paid 20 cents per issue.

In 1982, *The Record* ran out of cash and published

an appeal asking its 400 or so subscribers to renew their subscriptions in advance. Nearly \$3,000 in contributions came in, mostly from Monterey and New Marlboro, communities into which *The Record* had expanded its coverage. Total circulation was approximately 850.

Associate Publisher Bernice Jensky, helped considerably with everything from advertising to reporting and graphics. Town Clerk, Flora Rhodes, had her own column with a little photo on top. Myrt Mazzaferro did some reporting as well. Every town had a local correspondent. Don Victor, a photographer from Great Barrington who still covers community events to this day, contributed many photos of residents and happenings.

In May of 1986, *The Record* folded. In 1987, after many years of discussion and a fair amount of doubt regarding the viability of such a project, *The Sandisfield Newsletter* was born. John Brock, Roberta Myers and Candy Campetti hand-typed and cut and pasted their way through the first issues. The calendar was drawn by hand! Ruth Freeman took over as editor for 42 issues with help from Lynn Miller, Barbara Riccio and Elaine Zeigler. The Campetti family and the Council on Aging folded, sorted and mailed those early issues.

Elaine Zeigler, with her finger on the pulse of the town, went on to become *The Sandisfield Newsletter’s* longest-standing editor, about seven years in total. John Brock became a Selectman but continued to contribute some crossword puzzles under the name “Ann Onymus.” Ray Stollerman designed the masthead (a different illustration for each month) based on the Zodiac. Other editors throughout the 1990’s included Renee Margraf, Margaret Orzel, Connie Canty, Ellen Croibier, and Liana Toscanini. The last issue of *The Sandisfield Newsletter* appeared in the summer of 2007 with Chapin Fish, a local realtor, as Editor.

For several years, residents lamented the absence of a newsletter. Attendance at local events decreased noticeably and knowledge of town doings was largely through word of mouth. During this time, many of the movers and shakers of the 1980’s and 90’s, retired folks now in their seventies, divested themselves of their previous labors of love to attend to their health and spend more time with family. In 2010, some of the town’s newer residents launched *The Sandisfield Times* under the editorship of world-renowned author, Simon Winchester. Combining hard news stories on topics ranging from town elections, road maintenance and school budgets, with lifestyle columns on birding, cooking, and gardening, *The Sandisfield Times* currently has a circulation of 1,000. ♡

The Gardeners' Almanac

Dassy Herman



It’s a great time to be outside – brisk, cool air that refreshes and a warm house to return to when the work is done. Now is the time to decide where to plant spring bulbs to best advantage. Snow drops and crocus are great because they come up first and let us know that spring is on its way. Daffodils/narcissus/jonquils make a long lasting show when planted in profusion. Tulips are gorgeous, but often come back only for a year or two and then are gone. The exotic, Angeliq, Parrot, etc., are certainly worth the effort as are the single tulips. Chinodoxia are little blue stars that come back year after year. In the same color palette, muscari (grape hyacinth) and squills are reliable repeat performers. Regular hyacinths have a very strong perfume and are great outdoors (maybe a bit too much in the house).

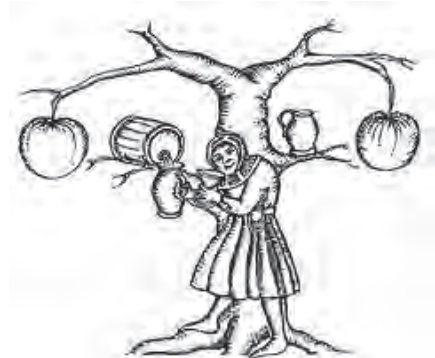
Lay out your bulbs where you want them, in groupings of the same type and then dig a big hole for each group to the depth suggested by the grower. Plant the bulbs, water, go sit in front of a warm fire and wait for spring.

If you’re bringing in any plants, do so gradually— at first sit them in the shade for part of the day, then bring them in at night, and finally bring them in for good after washing off any lingering insects.

October to do's

- ♣ Clear up any debris from annuals, perennials and vegetables
- ♣ After the ground freezes, mulch delicate plants with pine boughs or chopped leaves for protection from changes in temperature which can cause root damage. ♡

NOTE: The gardening column is going to bed for the winter (pun intended) and will return in the spring.



LOGGING. IT AIN'T FOR SISSIES

Photos and article by Rita Kasky

Hardly a day passes lately that one doesn't see either a truck hauling logs or piles of firewood waiting to be stacked for use in fireplaces and woodstoves. Our editors felt it was just the right time of year for a look at our forests and woodlands and gain insight from some of the people who spend their time managing and working with these natural resources.



Tom Ryan

My first contact for background information was Tom Ryan, our State Service Forester at the Commonwealth's Department of Conservation and Recreation. Tom, who lives in Sandisfield, was a fountain of information. For those readers who have an interest in harvesting timber from their property, there is an abundance of information available on the Internet. A helpful site is www.masswoods.net

Tom explained the difference between foresters and loggers, people I've always referred to as the "tree people". To sum up, the forester works on the landowner's behalf, manages the land in accordance with the landowner's objectives and designs the cutting plan. The logger executes the cutting plan. While a college degree is a requirement for forestry, both jobs are licensed by the state and require continuing education.

If you're looking to remove timber from your land, Tom will explain the availability of the state's Chapter 61 program that gives landowners an opportunity to reduce their property taxes in exchange for providing their lumber. For further information Tom is available to discuss your goals for your property at 413-784-1828, ext. 123 or by email Tom.Ryan@state.ma.us.

Bob Tarasuk, a licensed forester, and Bill Riiska, a licensed logger, were gracious and forthcoming in contributing to this article. It is a subject matter with far more to it than one would think, and because of space limitations, the following can only touch on the huge amount of detail and difficulty these men face in this profession.

Bob manages thousands of acres of private forestland, much of it in Sandisfield. He has had some of these properties under his care for thirty years, regularly monitoring his records to determine when it's time to thin again (generally about every 15 years). He points out that with each cutting, a well-managed forest produces both a continuous source of lumber and income for the landowner. Bob has worked with both Bill Riiska and his own son, Cole, who grew up with loggers and entered the logging business for himself several years ago.

Bill Riiska has been in the woods 90% of his life, and

according to his wife, Barbara, has never lost his passion for logging.

Bill's work has changed over the years. At one time he had crews cutting and skidding for him in this area, but the inherent dangers in the business and the cost of insurance and workmen's compensation made it difficult to make a profit. When a couple of his crewmen were injured on the job, Bill finally made the decision to go it alone. If you're up in the middle of the night, you may find him heading out on New Hartford Road in the direction of Rhode Island, where he also does a lot of logging.

Bob and Bill both agree that the logging business is slow right now. Not only is the demand for wood down, but the area has lost a lot of sawmills. With construction coming to a virtual halt, some loggers are forced to sit with idle equipment.

Tarasuk and Riiska each gave me a lesson in the economics of firewood. I learned that seasoned firewood is selling for \$200 a cord while unseasoned goes for about \$150. Considering that many loggers do this job by hand and have invested approximately \$100,000 for a skidder (the machine that pulls the logs out of the woods), \$36,000 for a processor plus the cost and maintenance of their trucks, \$300 a cord would be a fairer price. Currently the market is



Bob Tarasuk

paying no more than \$200.


It is interesting to observe how world economic forces have impacted the lives of both the forester and the logger. On one hand, the housing bust has dramatically reduced the construction of new homes and the domestic demand for wood. The lion's share of the trees being cut are exported to the countries which are in the midst of building booms. If not for this, the sounds of the chain saws and axes in Sandisfield's woods would be a lot quieter.

On the other hand, since the price of heating oil has risen dramatically during the last ten years, there has



Bill Riiska

been an unprecedented demand for firewood, filling part of the void left by the collapse of new home construction. A comparison of the cost of heating with wood versus oil reveals that wood comes in at 40% less.

In recent years, the industry has experienced a major shakeout of "tree people", yet both Bob and Bill, seasoned veterans, have had the foresight and the ingenuity to adapt to the changing economic conditions. 



Point of View

I think that birds
Have little souls
That come along on windloft trips

And have opinions of the sun
And moon
And tops of trees

And us...
And things

That we can never see.

val coleman
September 4, 2010



AVIAN NOTES THE THREE BIRDS OF BASEBALL

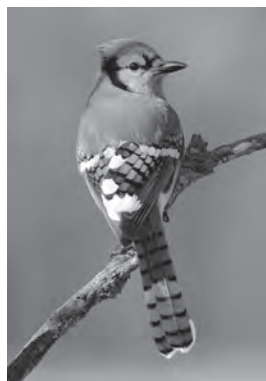
Margaret O'Clair

For a baseball fan October is the cruelest month. Not only did your team not make the post-season, it is the thought of what lies ahead, after the play-offs that brings dismay. Months when the only sport seems to involve very large men crashing into each other and a long wait before the sound of the crack of a bat brings renewed hope with arrival of Spring Training.

But, I digress.

There are three avian Mascots in Major League Baseball: Toronto's Blue Jays, Baltimore's Orioles and St. Louis's Cardinals.

A member of the crow family, Jays share many of the same characteristics, such as intelligence, adaptability to habitat and an omnivorous diet. Except when they are nesting and raising their young, at which time they are silent and secretive,



Jays are noisy and aggressive birds. Travelling in family groups or small flocks they descend on backyard feeders, emptying them in a flash. For this reason, birders often hate them. Jays, however, do have some redeeming qualities. They are excellent parents, defending the young from all

comers, even humans. Some bird experts claim Jays mate for life and that can be a long time. The known record is 13 years.

Just why Toronto selected the Blue Jay for its mascot is a bit of a mystery. Canadians are polite. Blue Jays are not polite. Jays are a very common eastern U.S. bird and Canada has its very own Jay: *Perisorens canadens* or Grey Jay. Perhaps it was chosen in spite of its faults because it is a very handsome looking bird.

Baltimore Orioles are not regular spring visitors to Sandisfield, where their lovely, long musical songs, high in the leafing trees, are heard before the flash of brilliant orange plumage can be seen. They don't stay long, mating and raising the young before heading south in July and August, back to the coffee plantations of Columbia, South America. In the short time the Oriole is here, it builds an extraordinary hanging nest with whatever suitable materials it can find on hand. The female weaves an intricate, delicate, yet strong basket nest about the size of a child's sock. Last spring I watched



The Baltimore Oriole, which is found all over the eastern U.S., is named after George Calvert, 1st Baron of Baltimore, who chose orange and black for the colors of his coat of arms.



The Northern Cardinal is so named because the male's plumage is the scarlet red of the robes of the Roman Catholic prelates. It is a member of the Finch family, as indicated by its large wedge-shaped beak which it uses to crack seeds. Its primary diet is seeds, but it also eats caterpillars, beetles and slugs - obviously the gardener's friend.

The male is extremely territorial, driving off other trespassing males and even attacking his own reflection in a window or hub cap. Perhaps because of this trait, plus the fact that they do not migrate and live a long time (a tame Cardinal lived over 28 years), their offspring are forced to move away from the parental area and therefore the range of the Northern Cardinal is expanding into the South and West. The male Cardinal gets all the attention on Christmas cards and bags of bird seed, but I think the rosy, buff-colored female is equally attractive. There is no prettier sight in mid-winter than a pair of Cardinals pecking for seeds on a blanket of fresh white snow.

So, there they are - the Three Birds of Baseball.

Now - go Rays! 

an Oriole work on a short piece of baling string. It pulled and shook and tweaked the string until it extracted a single strand of twine and off it flew. By morning's end the six inch piece of string was gone.

THE SANDISFIELD LIBRARY NEWS

Tara Beardsley, Library Trustee

Well, our first Monthly Story Hour went off without a hitch. The kids had a great time and loved listening to Laurie Greene read to them. Great job, Laurie! Our next story time will be on October 16th at Noon. Bring the kids down to meet their friends or make new ones! It will also give parents a chance to meet one another and get familiar with all that our library has to offer.

The following is a list of our newest hard-cover additions to the library:

As Husbands Go by Susan Isaacs

Corduroy Mansions by Alexander McCall Smith

Fly Away Home by Jennifer Weiner

The Island by Elin Hilderbrand

The Search by Nora Roberts

Ice Cold by Tess Gerritsen

The Vigilantes by W.E.B. Griffen

The Whisper by Carla Neggers

The Good Daughters by Joyce Maynard

NOTE: Please remember we can get whatever you want through our inter-library loan service. Just let the librarian know what you need!


We are winding up our latest paperback book sale. Many great titles are still available and cost only 50 cents each! Stop by before they are all gone!

We thank those who made generous book donations to the library. At this time we are unable to take any more books, but we will let you know when we have room for them again.

We are still looking for input from residents and patrons. Please share your thoughts! Send any questions, comments or suggestions to dtbear@ymail.com.

As a reminder, our new library hours are as follows:

Mon. & Tues.: 9-12:30, Wed.: 6:30-8:30pm,
Thurs: 2:30-5:30, Sat.: 9-12. Closed Friday and Sunday.

Thank you! 

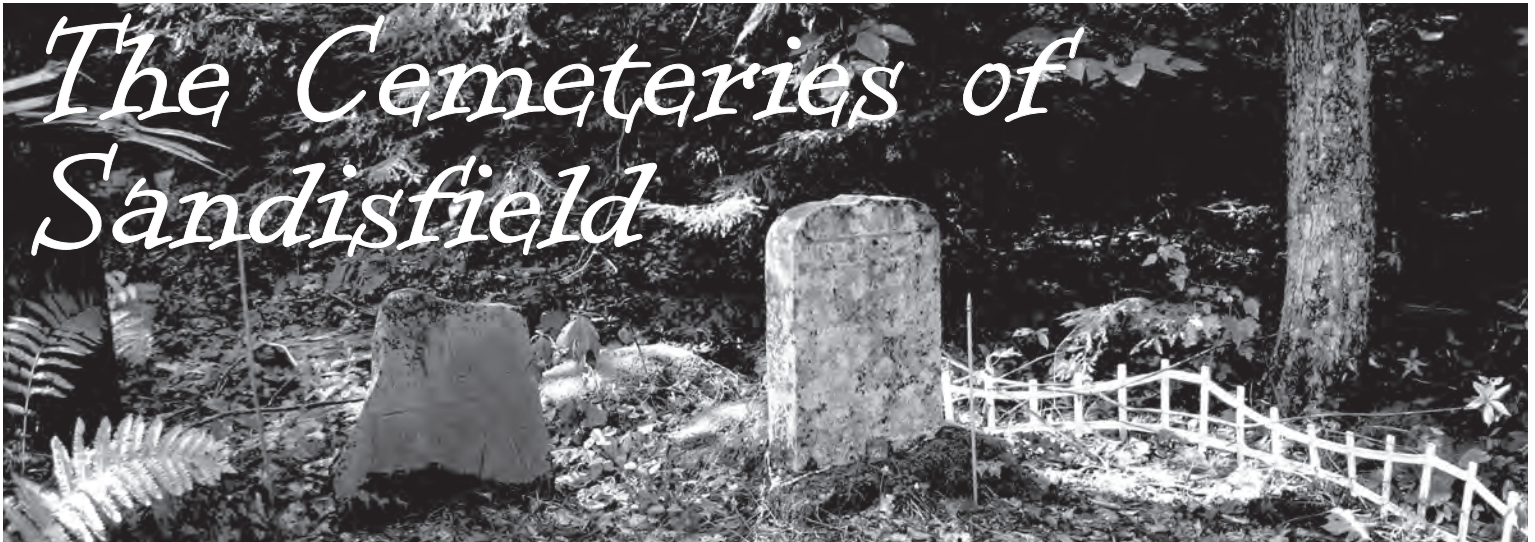


THE SANDISFIELD WOMEN'S BOOK CLUB

Wednesday, October 20, 7PM - at the Sandisfield Library. All women welcome.

Info: Charleen Peet - 258-4166.

October's book is *The Guardian* by Nicholas Sparks. Copies available at the library.



The Cemeteries of Sandisfield

Article and photos by Jerry Herman

Burial Site of Joshua Smith Photo F-7

We all know that Sandisfield is named after Lord Sandys of England, but what about the names of other places and roads in town like Bosworth Road, Dodd Road, Roberts Road and Abbey Pond to name a few? Prowling through the five existing cemeteries of Sandisfield I was struck by the names I found and the history of the town that is implied and made real by seeing these names on tombstones. In a letter given to me by our current Town Clerk Dolores Harasyko, and written by then Town Clerk Flora B. Rhodes in 1986 regarding the cemeteries of Sandisfield, the various burial grounds in town were outlined.

Currently, there are five active cemeteries: Beech Plain Cemetery on North Beech Plain Road, Sandisfield Center Cemetery on Route 57 near the dump, Roberts Cemetery on Roberts Road, South Sandisfield Cemetery on Route 183 and the West New Boston Cemetery on Route 57 near New Boston. I went looking for these burial grounds and found a wonderful roster of names in them as well as beautiful monuments and sentiments of and to Sandisfield residents of the past.

Speaking to Jappi Campetti, the Superintendent of Cemeteries for the past 50 years, I was struck by the level of care and devotion he puts to his task. While he is not charged with the yearly maintenance of the cemeteries, which is let by the Cemetery Commission (made up of the Town Selectmen) to a private contractor, he is intimate with every detail of these hallowed grounds and keeps the plans and records of the burials close by at his office. When I asked him about these records, he showed me tattered ink on vellum plans that survive from the early part of this century. The original records, he said, were lost in the two fires that consumed the church on the hill at Sandisfield Center at the beginning of the century. Currently, records are kept in triplicate with a copy in Jappi's care, a copy at Town Hall and a copy with Edna Leavenworth, the town's Tax Collector. Of the

five existing cemeteries, the only one still active is the Sandisfield Center Cemetery. The others are only used if the plot owners request their use and these grounds are generally occupied by the oldest names still existing in town. There is an updated computer drawn plan of the Sandisfield Center Cemetery but it is extremely hard to read. (photo F-1)



Photo F-1

The Sandisfield Center Cemetery is made up of four sections and comprises about thirty acres. The original cemetery is located above the traverse road at the right side of the property. In it are buried some of the founders of the town and many prominent names, with wonderful vignettes of their lives and deaths commemorated on their tombstones. There is Abilah Wilcox, who drowned on June 24, 1796, at the age of 21. There is Lieutenant Benjamin Smith, died Feb 10, 1796, Æ 72. There is a stone for "Mr Bush left to mourn his Death a Widow 9 Children and 28 Grand Children." Another stone tells us it is "In Memory of John H. Allen Esq., who died Mar 30, 1812 in the 52nd year of his age. Honesty, integrity, and usefulness characterized the man while living: Patience, resignation and hope were his companions in death. His remains lie here entombed [sic], waiting to realize the promise of a glorious resurrection." Next to him are buried his wife and son, also named John

H. Allen, Esq. Also buried here is Thomas Abbey, died 1824. Is he connected with Abbey Pond? Jakey Bosworth is buried here, as are other Bosworths. For whom is Bosworth Road named? Also placed in this portion of the cemetery is a stone commemorating the conveyance of the expanded property to the town. It says "In memory of Ruth (Wolcott) Hayes (1830 - 1916), a sterling descendant through Nathaniel Bosworth, Uriel Smith and others buried here from Mayflower Compact signers Hopkins, Howland, Rogers and Tilley, this cemetery was restored and extended in 1954 by her son S. W. Hayes". (photo F-2) Jappi noted



Photo F-2

that the original land for the cemetery was assembled by his sister and sold to the Hayeses who then donated it to the town. The Hayes family originally came from Sandisfield, but migrated to Indiana where they made their fortune. Flora Rhodes' letter tells us that "In 1960 the town voted to change the name to Nathaniel Bosworth Cemetery. The name was in use only a brief time." Here too, is one of saddest markers from the long history of Sandisfield. In the old section is a decaying headstone which reads in part "... Lucy, Æ yr 3rd Daniel Children of Samuel & Lu.... Perish'd in ... house Burnt Jan, Lie in this Grave. Sweet Babies ... To teach all People they must" (photo F-3) On the left side of the property is the Dubois Cemetery, also known as the Rose cemetery, because it was relocated



Photo F-3

from Rose Road when the Colebrook River Flood Control project was done in 1967. In it are graves dating back to 1871, although the plaque notes that the original cemetery was on Rose Road from 1789 to 1967. (photo F-4) Poignantly placed, are markers for the unknown dead interred there. Next to this



Photo F-4

area is the Jewish section of the cemetery with names from that lively period of the town's past. The rest of the cemetery sprawls across the expansive lawn above and below the traverse road and houses the remains of relatives and friends of current Sandisfield residents, names we all know.

North Beech Plain Cemetery, across Cold Spring Road, rises on a hillside, and has graves that date back to 1783 (Benjamin Jones \AE 90) and as late as 2002 (Margaret Burke Etzel). In this cemetery is a wonderful headstone "In Memory of Mrs Lucy Kingsbery wife to Mr Lemuel Kingsbery who died May 21st 1803 in the 36th year of her age" with the following inscription (photo F-5):

*"Lucy Kingsbery was my name
Newingland was my nation
Sandisfield my dwelling place
And Christ my Salvation"*



Photo F-5

Here too, is a tender reminder of the vagaries of life: "Leon L, Son of David A and Minnie A Heath, Died Mar 30, 1888, \AE 5 Mos 19 D's".

In the New Boston Cemetery, also known as the West New Boston or Clam River Cemetery, dates range from 1816 to 1937, with a preponderance of graves of men and women who died during the Civil War. Here, as well as in the other cemeteries, I found bronze monuments, aged to a wonderful verdigris patina, naming Dodd and Deming, Twing and Searle among others. These monuments were crafted by the Monument Bronze Co., Bridgeport, CT. Among the Dodds resting here is Thomas Dodd, Died Sept. 25, 1887, Aged 68. Was this the Dodd that Dodd Road was named after? A four sided pylon shaped bronze monument marks the final resting place of "Lyman C. Norton, Passed Away Oct 14, 1889, Age 67 Years, 9 Months", and "Roxie L. Norton, Wife of Lyman C. Norton, Died Dec. 8, 1893, Aged 67 Years". Below their names, scrolling around the lower section, is the following sentiment: "I Still Live / Dying Is But Going Home / They Are Ever, Ever Near Us / We Will Meet Again."

At the Roberts Cemetery, a small burial ground on Roberts Road off New Hartford Road near the Connecticut State Line (the road sign is missing), as in the other cemeteries, some grave markers are toppled, sunken and/or angled because of their age. When I asked Jappi Campetti about this, he noted that some of these headstones are so fragile that any touch will cause further deterioration. Most of the headstones here have aged so poorly that the inscriptions are indecipherable. The bronze monuments, however, are still eminently legible and the earliest date I found in this burial ground is from 1797. One stone notes that it is "In Memory of Renssalear Persons who was killed Nov 19, 1860 \AE 56".

The last still active Sandisfield Cemetery is the South Sandisfield Cemetery, located on Sandy Brook Turnpike (Route 183) just west of the Webster Road cut-off. Among others, here lie Frederick Joyner and his wife Emeline Soule as well as many Websters who lived in the area. Which one lived on the road just up the street? Here, too, there is an urn, dedicated to William Gremler, 1850 - 1917. Is Gremler Road named for him? We also find Artemisia W. Sage here, who died October 18, 1887, Aged 78 years, and

whose inscription notes "Death is Certain, the Hour Unseen."


These then are the main cemeteries of Sandisfield, but, as noted in Flora Rhodes' letter, there are other burial sites in town. On Dodd Road, close to the Forest Road to York Lake, in a small clearing, is the gravesite of Joshua Smith (photo F-6), who "died of smallpox



Photo F-6

Nov. 18, 1793 in the 49th year of his age." The rest of his epitaph is difficult to make out, but says in part, "Here lies interred the sleeping dust of one who made the Lord his trust ... who served our country through the Revolutionary War. Erected by" Next to this marker is another, whose headstone is obscured by time, but one can make out the words "... the 49th year of His Age" and "... the sleeping dust...." (photo F-7, previous page). I believe that this headstone is the original marker of the burial site of Joshua Smith. The second, larger one, would be a newer replacement, although when this was done, and by whom, is not known. Other private burial grounds in town are the Twing Cemetery, "An old family yard and in very poor condition"* and the Silverman Family Cemetery "... laid out in 1985 on Town Hill Road. One burial has taken place there."*

So this is the story of Sandisfield, written with its dead, some of whose wonderful stories and lives are lost to us but some that still remain. It is worth walking these hallowed grounds to commune with their ghosts to get a sense of this history. Many of the graves have American Flags and flowers at them. Some are marked with stars, commemorating their service to their country. One other thing I noted while walking through these grounds - I had always thought that the earlier generations died younger than what I found in these graveyards. It was good to note that there are a great many graves indicating that their occupants lived to a ripe old age. Perhaps it's the Sandisfield air.

On a practical note, the costs associated with a burial today are as follows: one plot is \$100.00 but plots are only sold in lots of four, for \$400.00. The cost of opening a grave and closing it after interment is \$575.00. This does not include the cost of any religious or secular services performed during a funeral. 

*from Flora B. Rhodes letter to Ms. Jo-Ann M. Mongue of Dalton, MA., dated October 8, 1986.



MR. MYCOLOGIST MATT, THE MUSHROOM MAN

by Courtney Maum

Matt Gallagher wasn't born curious about mushroom foraging. Growing up in Bristol, New Hampshire, he was more likely to search for edibles in the family refrigerator than in the woods. His current passion for mycology came from repeated exposure to the fleshy, spore-bearing brethren that people our great woods. As the owner of Gallagher Tree Care in Sandisfield, Matt comes into contact with mushrooms all the time. On logs, underneath logs, popping up between sticks, branches and wet piles of leaves. Where there are trees, there are mushrooms. Where there are trees and mushrooms, you're likely to find Matt

Contrary to popular belief, there is no "season" for mushrooms. There is only a season for certain species such as morels (early Spring) and Hen of the Woods (October). For species native to the northeast, mushroom quality and quantity are dependent on humidity and rain. (Unfortunately for mycologists, we haven't had any of the latter for a while.)

In the five years since Matt became interested in all things fungilicious, he has educated himself through books, hands-on experience and conversations with experts in the field. "When I first started trying to identify mushrooms, I went everywhere with my Audubon Field Guide. When I thought I'd found something special, I'd bring it to someone who knew what they were doing; usually a local chef who could tell me if I'd found what I thought I had."

What started as a mere interest "mushroomed" into a passion after Matt read Paul Stamet's bestseller, *Mycellium Running: How Mushrooms Can Help Save the World*. "The medicinal properties of mushrooms are amazing," Matt explains.

"Mushrooms are up against all the same microbes that we humans are, except they only have a single cell wall, while we have many. And yet they manage to produce certain enzymes that ward off the microbes around them. By ingesting certain mushrooms, we are in a sense, taking on the defenses that they have already built up."


When it comes to mushrooms, the road from identification to digestion is one that should be tread with caution and respect. "I spent a lot of time out in the field, going crazy, trying to identify everything I saw. I became obsessive about it. It got to the point where I couldn't drive down a road without stopping the car to identify something. Eventually, I got brave enough to take a bite, but I only ate a little tiny piece and waited a full 24 hours to see if I had any reactions." Has he ever had any bad surprises? "I haven't been wrong yet. Today, my Dad e-mails me pictures of the mushrooms he finds on his foraging trips, and he waits until I get back to him with a yes or a no before he eats it."

One thing that Matt is particularly excited about this season is his foray into mushroom growing. An avid fan of Shiitakes, a species that isn't native to America, Matt purchased wooden dowels through an online supplier and inoculated an oak log on his property. "Oak lasts the longest. You can get flushes for six to eight years. The key," Matt explains, "is to choose a nice, cool, shady wet spot where the mycelium will colonize the log. If you have a dry spell, like we've had, you can fake it." Fake it? "I used my nephew's kiddie pool," Matt clarifies with a smile. "I just soaked the log for 24 hours underwater. Three days later? Baby mushrooms."



Matt Gallagher holding log with a cultivated shiitake mushroom. Photo: Emily Tarasuk

So should an avid fan of mushrooms just head out in the woods? "I think anyone can do it if you take the time to get out there and you start slow." Matt recommends surrounding yourself with people who have years of knowledge on the subject: The Berkshire Mycological Society is a wonderful place to start (www.bms.iwarp.com). Beyond that, he warns, "Beware of the slugs. That's the biggest challenge. I've tried everything; rock salt, copper tape...honestly, good old hand-to-hand combat works best."

Should you be lucky enough to find what Matt lovingly refers to as "a mother lode of mushrooms" while out foraging, the best way to preserve them is with a dehydrator. According to Matt, however, there's a much better way to enjoy freshly found mushrooms. "Eat them," he says with a wink. "As long as you know what they are." 

Word of warning - do not forage for mushrooms without proper training or without someone who has knowledge of them.



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Henry David Thoreau



Adam Manacher

"You may make, with common white note-paper, as many little square boxes as you have mushrooms to broil; grease them with butter, put the mushrooms in, set them on the gridiron, and on a moderate fire, and serve them in the boxes when done."

Pierre Blot, 'Handbook of Practical Cookery' (1867)

Ah, the great mysterious mushroom! For those in the culinary world there are few edibles that so inspire and bring such pleasure. Yet for those less familiar, few foods offer so much confusion and intimidation ("fungi" are not what most of us think of as an edible!). Growing all around us in the woodlands is a naturally edible source of minerals and vitamins that is delicious. However, growing side by side to the delectable is a highly dangerous and fatal "look alike". Bringing the mushroom out of the forest and into the controlled world of mass production permitted us to find safety in the produce aisles of our local supermarkets. Unfortunately, the variety of mushrooms found at the market was very limited and mostly tasteless. Today, however, with the interest in more natural, flavorful produce, we now find an increasing variety of identifiable and safe mushrooms, often labeled "wild mushrooms", at local farmers' markets as well as supermarkets.

There are dozens of mushroom varieties available

to purchase for cooking and in Sandisfield alone, we have a dozen edible varieties in our local woods. In autumn, two of the most delicious varieties are chanterelle and bolet (more commonly known as cep or porcini). Preparing these varieties for the table is simple and can be done as you do most other types of common or wild mushrooms.

The first question most people ask about mushroom preparation is "to wash" or "not to wash." My answer is wash them, but with as little water as possible. Rinse them lightly under running water or with a sink sprayer just before cooking. Mushrooms will absorb undesired amounts of water if you put them in a bowl of water and this will add unwanted moisture to the pan when cooking. There are many people who disagree and they absolutely never wash mushrooms. But slugs, bugs, and manure are all commonly found on mushrooms. I believe it's best to give a quick rinse to keep the residue off my plate.

Pan-frying or sautéing your mushrooms is the quickest and easiest method of preparation. It also allows you to add the finished product to the greatest variety of dishes. Sautéed mushrooms can be added to pastas, rice dishes, potato and egg dishes or used just as a side vegetable.

Mushrooms should be sliced to a uniform thickness up to a quarter inch. This allows for more even and faster cooking. Sauté your mushrooms over high heat using a little butter or oil or perhaps a combination of both depending on your taste. As they cook they will give off their water. Continue cooking until all the liquid is gone and the mushrooms begin to take on a golden color, browned on the edges. Browning will ensure you are maximizing the mushroom's flavor. Don't forget to add a dash of salt.

There are variations to sautéing that can enhance your mushrooms, depending on how you will use

them. Prior to adding the sliced mushroom to your pan you can sauté finely diced onion or shallot, then toss in your chosen fungi. Or, once the mushrooms are cooked, add a little garlic, with a dash of dry white wine, then butter and a sprinkle of parsley. Toss this with your favorite pasta or liberally spoon it over cooked chicken breast or fish. The options are limitless.



For a wild mushroom ragout, choose a variety of 3 or more mushrooms (porcini, chanterelles, blank trumpets, oyster) and either ¼ inch slice or large dice them.

Prepare about 3 cups of mushrooms, cut up. In a large sauté pan over medium heat melt 2 tbsp. butter, add ½ tbsp. finely chopped garlic, a half cup chopped shallots (you can also use onions, but shallots are milder) and sauté for about 3 minutes. The shallots should be soft and slightly transparent. Add your mushrooms, turn up the heat and stir, coating with the butter, and sauté until they have given up their liquid and are golden brown, 7 to 10 minutes. Season with salt and pepper. Add 3 sprigs fresh thyme and a small sprig of rosemary chopped. Add ½ cup dry red wine and cook until the wine reduces by half. Add ½ cup chicken stock and reduce again by half. Remove from the heat and stir in 1 tbsp. butter to finish. Serve over some warm soft polenta or as a side to beef or pork.

FIBER OPTICS UPDATE



WireWest is a community organization with the mission of designing, building and operating a community-owned open-access, fiber-optic network in member towns. The network will enable multiple service providers to offer affordable and high quality internet, phone, television and ancillary services to residents, businesses and institutions who want service.

On Saturday, September 11th, WiredWest town delegates chose a preferred governance structure to

be submitted for approval by individual towns. This critical project milestone keeps the WiredWest effort on track and positioned to serve residents and businesses once the Massachusetts Broadband Institute (MBI) "middle mile" project is ready.


The delegates decided the organization would be formed as a public co-operative made up of member towns. This structure was selected after months of research, consideration of 12 potential options and recommendations from the project's Steering Committee.

A public co-operative enables WiredWest to move forward legally, practically and financially. Work on other aspects of the project, including engineering, business planning and financing


is proceeding simultaneously over the next several months to ensure WiredWest is positioned to secure financing and begin construction as soon as enough towns officially join the co-operative.

The WiredWest Steering Committee and town delegates will conduct extensive outreach on the benefits of a fiber-to-the-premises, open-access network, and the advantages of working together through the public co-operative.

Jean Atwater-Williams is the Town of Sandisfield-appointed delegate to WiredWest and the MBI. Contact information: Jean@BizTechAssociates.com, 413-269-0012 (home) or 860-604-4323 (cell).



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WEDNESDAY &
THURSDAY
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5:30-8:30 PM



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THE NOT-SO-SECRET GARDEN

THE ROCK GARDENS OF GEOFFREY CHARLESWORTH AND NORMAN SINGER

By: Ron Bernard

In 1971 Geoffrey B. Charlesworth and Norman Singer bought a 60-acre property in South Sandisfield as a weekend retreat, a rather ordinary event. But these partners of 56 years would transform an old farm field, complete with its barn, the usual glacial boulders and the foundations of former out buildings, into an extraordinary, nationally recognized rock garden.

Born in 1920 and raised in a Yorkshire, England mining village, Charlesworth won a scholarship to Cambridge University. There he was recruited to join the wartime code breakers at Bletchley Park where he met Singer, a code breaker from the American forces. After the War he immigrated to the US and began a 30 year career as a mathematics professor at Hofstra University.



(Norman Singer planting seedlings, 1994. Photo courtesy of Elizabeth Zandler)

Singer was an arts administrator at Julliard and Hunter College, Dean of the Aspen Institute of Music and director of the Chamber Music Society at Lincoln Center in New York City. Already avid gardeners, Charlesworth and Singer's Long Island home had limited potential. So, starting in 1971, they focused weekend efforts on their Sandisfield property. The project expanded significantly after their retirements in 1981 when, together with plants, they moved full time to Sandisfield.


The five-acre garden, including an arboretum, perennials and many beds of rock garden plants, attracted visitors from around the world. Eventually focusing exclusively on Alpine or Rock Garden plants, they sowed upwards of 2000 seeds a year and became authorities on many plant species. Friendly rivals, they tended their own mostly raised beds and areas of the greenhouse. They were in demand as speakers across the United

(Norman Singer and Geoffrey Charlesworth, Right, 1994. Photo courtesy of Elizabeth Zandler)



States and Europe. Norman became the secretary and then president of the North American Rock Garden Society. Geoffrey's columns became the basis for an acclaimed (first) book, *The Opinionated Gardener* (1988), still considered 'must reading' for horticulturalists. They were founders of local rock garden society chapters and generous in their donation of plants and seeds to gardeners far and wide.

Norman died in 2001; Geoffrey in 2008. The property was bought by Betsy Polatin in 2006. The incomparable gardens (which still amaze visitors) and their creators are fondly remembered and live on in the pages of horticultural publications.

One of Charlesworth's many admirers and good friends eulogized: "His legacy of kindness and compassion remain with us as testament and model." Singer is particularly remembered as "a person who made things happen" and for his great personal charm. 

Two photos above of Geoffrey Charlesworth courtesy Archives.



FARMINGTON RIVER ELEMENTARY SCHOOL BULLETIN

Tara Beardsley

The 2010-2011 school year at Farmington River Elementary School started on Wednesday, September 1st. The children have been settling in and adjusting well to the changes this school year has brought. We'd like to welcome all of the new teachers beginning their first year at Farmington River:

- Melissa Costa - Pre school
- Samantha Kalisz - 2nd Grade
- Marybeth Oleksak - 4th Grade
- Christine McArthur - 6th Grade
- Jenna Gangell - Health/Gym
- Laura Catullo - Art

Other changes taking place this year include the implementation of a 3-semester school year, different from the previous 4 quarter year.

The school has also adopted a new number grading system. There will no longer be letter grades of A, B, C, D or F. All students from first through sixth grades will receive a grade of 1-4, 4 being equivalent to an "A", 3 equals a "B", and so forth.

We'd like to extend a huge "congratulations and great job!" to the two winners of the Farmington River Summer Reading Challenge. Students were asked to keep track of the number of minutes read during this past summer break. The two top readers were Will Green, of Sandisfield, now in 5th grade, and Isabelle Morley, of Otis, now in 6th grade. Each read over 9,000 minutes! They were each awarded a \$50.00 gift certificate to Barnes & Noble. Great job, kids!!!!

The sixth graders are getting very excited about the annual pilgrimage to Cape Cod for their Nature's Classroom experience. They will leave on October 25th, and return on the 29th. Have fun kids!

Below please find a calendar of upcoming school events:

- Oct. 7th Berkshire Theater Festival play 1:15pm- auditorium
- Oct. 8th No School- Professional Day
- Oct. 11th No School- Columbus Day
- Oct. 21st PICTURE DAY!
- Oct. 25-29 Nature's Classroom- 6th Grade Trip
- Nov. 1st Mobile Dentist Visiting School
- Nov. 11th No School- Veteran's Day
- Nov. 18th ½ day- Parent/Teacher Conferences
- Nov. 24-26 No School- Thanksgiving Break

Please visit the school's website at: farmingtonriverelementary.com for more school news. 



THE SANDISFIELD
HISTORICAL
SOCIETY ASKS
*WHAT DO
YOU LOVE
TO EAT?*

by Maxene Kupperman-Guiñals

Do you have fond memories of delicious foods prepared by loving hands in your Sandisfield home? Have you been to a celebration or picnic at your Sandisfield friend's place and smiled at the recollection of some wonderful dishes that made you smack your lips in enjoyment? Do you have a favorite recipe that softens hearts, satisfies appetites, and provides comfort? If so, now you have an opportunity to get your name in print. The Sandisfield Historical Society wants to hear from you!

In commemoration of Sandisfield's 250th Anniversary, The Historical Society is preparing a memoir/cookbook of favorite foods from everyone in town. We'd like to include recipes if you cook, and memories of what you love to eat, even if cooking is not your strong suit. No matter whether your family has been here since the 18th century or last month, we'd like to include stories and recipes about your most

memorable food experiences.

Perhaps you are a master at the barbecue pit. Maybe you grow a lush garden full of delicious vegetables that you turn into magnificent feasts. If you own a restaurant, do you serve dishes that your guests ask for again and again?



Write down the recipes for some favorite dishes, snacks, and beverages that you have had or cooked in Sandisfield and send them to us. Recipes must include the title, measurements, ingredients, directions and number of servings. If there are any special and unique directions please include those along with any anecdotes or notes. You can also tell us about yourself or family history.

If you are not a cook, then you can tell us about a memory of a wonderful meal. Who prepared it? What was the occasion? Who ate it with you? You might think that your food experience is really not interesting, but that is probably not

the case. Here is an example of the kinds of stories we are seeking:

"When I was seven, back in 1962, I remember eating my Aunt Carlene's tomato jam. It was a treat to visit Montville and eat her special jam."


Of course, be sure to include your name, phone number, and an e-mail address if you have one. We are requesting this information in case we need to contact you about your submission and also to ensure that you are credited when the book is published. If you like, you can write your submissions on a standard form to be found at the Sandisfield Post Office and Library.

Your contributions to this project are important and will surely be of interest to us all. Please send submissions to:

Josephine Freedman
P.O. Box 138, Sandisfield, MA
258-4786
freedmj1@aol.com

Maxene Kupperman-Guiñals 917-297-2123
maxenekg@aol.com, or

Theresa Blanchard
258-4290
tblanchard@yahoo.com

If you would like to join the cookbook committee, please contact Josephine Freedman. We look forward to hearing from you! 

THE GOOD SAMARITAN

Many years ago my husband's widowed mother lived in Florida. Since his father died, my husband had taken to calling his mother every evening at nine o'clock to make sure that she was alright. One weekend we were visiting friends and he neglected to call. When we came home the next day there was a note on our front door. It said "Call your mother and then call me to tell me you've done it." It was signed, "Mike Morrison, Police Chief." My husband called his mother and then thanked Mike for his kindness in following up for his mother. As a post script, years later when his mother was in her 93rd year she came to live with us. She loved Sandisfield and its people.

- Dassy Herman-

Editor's Note: We encourage our readers to send in their stories of good deeds. Please address letters to editor@sandisfieldtimes.org.

IN A RANDOM DOME, ABOUT SANDISFIELD

by Maxene Kupperman-Guiñals

Come here with me.

*Do you feel the forest here,
lush one season,
bleak half-year later,
breathing into your very soul?*

Come here with me.

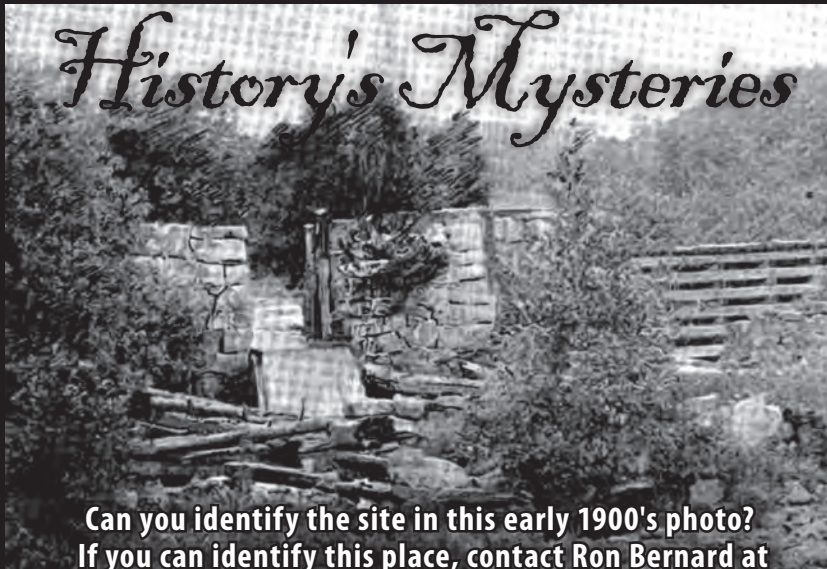
*Nobody outside knows the here of here.
(You have to wander, on wheels or feet,
along all the miles
of all our roads—dirt or gravel or paved.)
The here of here is elusive
until you are here of here.*

Come here with me.

*People have found succor here,
grace and wisdom.
A quiet life here:
shed your breathlessness.
Inhale here into your very bellows.*

Come here with me.

History's Mysteries



Can you identify the site in this early 1900's photo?
If you can identify this place, contact Ron Bernard at
info@SandisfieldThenAndNow.org or call 413-269-0012.



(Detail from "Hunters in the Snow" Pieter Bruegel 1565)

THE HUNTSMEN COMETH

While we normally prefer to write our own articles, this piece on hunting safety for hikers was so well written we felt it could not be improved upon. Adapted from an Appalachian Trail Club article written by Rob Burbank, the Public Affairs Director for the AMC.

Keeping in mind that there are many areas where the hiking is great and the hunting isn't, head for the high country for an autumn outing. There are some areas where the habitat isn't attractive to game, but where views are well worth the trip. Consider hiking away from areas that are popular with hunters.

If you're wondering where those areas are, you might ask the proprietor of your local sporting goods shop, or check with the folks at your state Fish & Game Department. Don't miss the fun of a fall hike, when the air is crisp, the bugs are gone, the crowds are scarce and — with the leaves off the trees — the views are terrific. A little extra planning and preparation will help ensure a safe and enjoyable outing.

ABOUT HUNTING IN SANDISFIELD

The chart below chart refers to "zones" to clarify which sections of Massachusetts are subject to particular allowable hunting dates. **Sandisfield is Zone 3.**

Also - hunting is allowable on private lands only with written permission from the landowner.

Hunting is not allowed on Sunday. 

It's hunting season, and it's important to be visible in the woods. There's no better way than by wearing blaze orange — the color worn by virtually all hunters, and the color which excites the visual spectrum to such a degree that you pretty much have to stick your head in a bucket to miss it. For instance, an orange cap or an orange jacket encircle the wearer in color. Inexpensive orange vinyl vests are easy to come by in outdoors shops or department stores. And don't forget your four-legged pal. Pet stores carry blaze-orange collars and mesh vests for Fido's safety, too. Avoid wearing white during hunting season. A flash of white may be mistaken for the white of a deer's tail.

HUNTING SEASON DATES: From the Mass. Wildlife and Fisheries Website:
www.mass.gov/dfwele/dfw/recreation/recreation_home.htm

		OPEN SEASON (All Dates Inclusive)	DAILY BAG LIMIT	POSSESSION LIMIT	SEASON LIMIT
GAME BIRDS*					
Crow		Jan. 1 – Apr. 10 Jul. 1 – Apr. 9, 2011	—	—	—
Pheasant	Youth Hunt	Oct. 16 – Nov. 27 See page 51 in the 2010 Massachusetts Guide to Hunting, Fishing & Trapping.	2	4	6
Quail		Oct. 16 – Nov. 27	4	8	20
Ruffed Grouse		Oct. 16 – Nov. 27	3	6	15
Wild Turkey	Youth Hunt: Zones 1–13	April 24	See complete 2010 Massachusetts Guide to Hunting, Fishing & Trapping.		
	Spring: Zones 1–13	Apr. 26 – May 22			
	Fall: Zones 1–9; 13	Oct. 25 – Oct. 30			
BEAR					
Black Bear	Zones 1–9	Sep. 7 – Sep. 25 Nov. 1 – Nov. 20	See complete 2010 Massachusetts Guide to Hunting, Fishing & Trapping.		1
DEER					
Deer	Archery	Oct. 18 – Nov. 27	See complete 2010 Massachusetts Guide to Hunting, Fishing & Trapping.		2 Antlered deer + others by permit
	Shotgun	Nov. 29 – Dec. 11			
	Primitive Firearms	Dec. 13 – Dec. 31			
FURBEARERS					
Bobcat	Zones 1–8	Jan. 1 – Mar. 8 Dec. 20 – Mar. 8, 2011	See complete 2010 Massachusetts Guide to Hunting, Fishing & Trapping.		
Coyote**		Jan. 1 – Mar. 8 Oct. 16 – Mar. 8, 2011	—	—	—
Fox (red or gray)		Jan. 1 – Feb. 27 Nov. 1 – Feb. 28, 2011	—	—	—
Raccoon		Jan. 1 – Jan. 30 Oct. 1 – Jan. 31, 2011	3	—	—
Opossum		Jan. 1 – Jan. 30 Oct. 1 – Jan. 31, 2011	—	—	—
RABBITS & SQUIRRELS					
Cottontail Rabbit	Zones 1–12	Jan. 1 – Feb. 27 Oct. 16 – Feb. 28, 2011	5	10	—
	Zones 13 and 14	Jan. 1 – Feb. 27 Nov. 15 – Feb. 28, 2011	5	10	—
Snowshoe Hare	Zones 1–4	Jan. 1 – Feb. 27 Oct. 16 – Feb. 28, 2011	2	4	—
	Zones 5–12	Jan. 1 – Feb. 5 Oct. 16 – Feb. 5, 2011	2	4	—
	Zones 13 and 14	Jan. 1 – Feb. 5 Nov. 15 – Feb. 5, 2011	2	4	—
Jackrabbit	Zone 14	Nov. 15 – Dec. 31	1	2	—
Gray Squirrel	Zones 1–9	Sep. 13 – Jan. 1, 2011	5	10	—
	Zones 10–14	Oct. 16 – Jan. 1, 2011	5	10	—

AN ABBREVIATED TOWN DIRECTORY

ANIMAL WARDEN / DOG OFFICER
Kim Spring: 258-4450

BOY SCOUTS (Local): 258-4460

COUNCIL ON AGING
Wed: 11AM-2PM Senior Center
Town Hall Annex Mary Slater 258-4778

DUMP HOURS Wed:1-4 Sat and Sun: 9-3

FIRE DEPARTMENT Emergency: 911
Ralph Morrison, Fire Chief: 258-4742

GIRL SCOUTS Tara Beardsley (413) 717-1427

HISTORICAL SOCIETY
PO Box 513 Meets 2nd Saturday of every month
Norton Fletcher, President: 258-4520

JUSTICE OF THE PEACE
Elaine Zeigler 258-4701, John Skrip 258-4788

LIBRARY: 258-4966 Laurie Greene
Monday & Tues 9:00 A.M. -- 12:30 P.M.
Wednesday 6:30 P.M. -- 8:30 P.M.
Thursday 2:30 P.M. -- 5:30 P.M.
Saturday 9:00 A.M. -- Noon

POLICE – LOCAL Emergency: 911
Michael Morrison, Police Chief 258-4742
POLICE – STATE Lee Barracks: 413 243-0600

POST OFFICE: 258-4940
Window Hours:
Mon – Fri: 8AM-12:30PM & 1PM-4PM
Sat: 9AM-11:30AM
Lobby Hours: Mon-Fri: 8AM-4:30PM
Sat: 8AM-NOON

SANDISFIELD ARTS CENTER
PO Box 31 258-4100
www.sandisfieldartscenter.org

SELECTMEN: 258-4711
Mon at 7 PM (except July & August on alternate Mondays)

TOWN CLERK: Dolores Harasyko
PO Box 163 sandisfieldtownclerk@wildblue.net
Town Hall Annex: 258-4075
Mon-Thurs: 8AM – 2PM Mon: 6PM – 7pm

TOWN GARAGE: 258-4979

VETERANS SERVICES Paul S. Edelman
Great Barrington Town Hall: 413 528-1580
Mon – Thurs: 7 AM – 3 PM



THE ROADS ARE TERRIFIC!

To the Editor:

I'd like to comment on the firing of the Road Superintendent, Chris Rines. In all the years that I have had property on Lower West Street, this is the first year I haven't had copious amounts of "road runoff" which would create huge ruts in my lawn in spring and in times of heavy rain. I told Chris about it and he fixed the problem that was deemed "unfixable". Lower West Street is in better condition now than ever. I don't know about other roads, but Lower West is greatly improved. I heard that he was fired because of paper work not being completed on time. I don't know if this is true, but if it is could this be considered? Let the least productive employee on the road crew go, make Chris the Foreman and hire a Road Superintendent who would have the responsibility of keeping current reports etc. and putting a specific amount of hours into the care of the roads. The town would not have to change the budget.

Respectfully,
Maria Domato
Lower West St.



THE ROADS ARE TERRIBLE!

To the Editor:

Whoever wrote the article about the wonderful condition of the roads in our town has obviously not driven down Rte. 183 recently. I have complained to the selectmen several times about this problem to no avail. I am told that possibly by next spring (!) the road will be repaired. At the moment it is like driving through a mine field. My car is being shaken apart.

I would also like to point out that logging trucks are running up and down the length of Rood Hill Road daily. I was literally run off the road by one the other day. A sign was put at the South Sandisfield Road end of Rood Hill Road to have them come up from 183, since that is where the logging is going on, but they prefer to do the length of the road, apparently.

Herbert Burtis
Rood Hill Road

CONNECTION TO HOME

To the Editor:

Thank you for publishing the Times. We find it helpful to connect to our 2nd home community!

Mr. and Mrs. Mark Chertok



SUPPORT OF LOCAL FARMERS

The following letter to our State Representative Smitty Pignatelli is from Larry Dwyer, Sandisfield resident, on behalf of and in support of the production and sale of fresh, unpasteurized milk. Larry asked us to include this letter in our "Letters to the Editor" Section. Since we intend to write an in-depth article about exactly this subject next month, we thought it appropriate to print his letter now in order to get our readers thinking about this very important topic.

Dear Representative Pignatelli,

Please support legislation to allow for the production and sale of "Fresh Milk".

In the summer of 1959, I drank fresh milk when my mother brought my brother and me to Ireland to visit the farm that she grew up on. Recently I asked my aunt, who is 77 years old, to recall what it was like taking care of the cows on the farm. "We had twelve cows that were milked by hand into buckets. The milk would be filtered through a plain screen and poured into milk cans. Most of the milk was sold to the dairy, and we kept some milk for ourselves to drink. And there was no refrigeration at the time. We drank the milk warm. We got fresh milk every day, but your grandfather liked to drink the milk that turned sour," she said.

"Did anyone ever get sick from the milk," I asked.

"No...nobody ever got sick from the milk."

Today, I drink more than one quart of "Fresh Milk" everyday. I find the milk delicious, and unlike anything you can find in the supermarket.

Local "Fresh Milk" comes from cows that are grass-fed and kept in clean conditions. The cows are not fed with soy meal, cottonseed meal or other commercial feeds. "Fresh Milk" farmers do not inject their cows with hormones to increase milk production, and since small scale farming produces less waste, the facilities are cleaner and create a healthier environment for the animals, which does not require the use of antibiotics. In large operations, there simply isn't enough open pasture to contain and grass-feed thousands of animals, so they're often confined in manure-laden pens.

Whenever possible, I buy local produce. I find the taste and quality superior to products sold in the supermarkets. My own research has also shown that local produce has additional benefits, because of its greater nutritional value. As a result of being more conscious of what I eat, I am healthier, more

resistant to disease, sleep better, and I am much more active than in past years.

It is estimated that 70% of adults in the U.S. are overweight or obese. Our poor national diet has led to epidemic rates of diabetes, high blood pressure and other often-preventable health problems. The best way to reverse this trend is to consume foods that have higher nutritional values and are not processed. The benefits of eating correctly cannot be overstated.

Emphasis on food production today is to increase quantity and reduce costs. However, the advantages of "Economy of Scale" in food production are overshadowed by the increasing poor health of Americans. Health care costs have risen more than four times the rise in salary earnings. What we save today, in the cost of food, we pay for later in the cost of health care. Supporting legislation to improve the quality of food we consume will improve the overall health and quality of life of our nation's people, and reduce the cost of health care.

Sincerely yours,

Larry Dwyer



LETTER FROM THE SELECTMEN

The Sandisfield Board of Selectmen is looking to fill a one-year vacancy on the Farmington River School Committee. This committee is crucial for safeguarding the educational interests of our community's children. Any interested candidates should contact the Select Board at 258-4711.

The Sandisfield Board of Selectmen would like to thank the members of Tryon Construction Company for the wonderful job they did cleaning up the Wilber property. We would also like to recognize the hard work put in by the Sandisfield Highway Department in bringing fill to the site and grass seeding the area. We appreciate the many hours of time and effort put in by numerous people in town that brought this project to a successful conclusion. Special thanks to the Wilber family; we look forward to continuing our harmonious working relationship as plans move forward in dedicating this new Town property as a park to the memory of local and national hero Samuel Wilber.

The Sandisfield Board of Selectmen has spent the past couple of weeks updating the job description for the highway superintendent's position. The job will be posted in the Berkshire Eagle on the weekends of September 25 & 26, and October 2 & 3. The advertisement will also be run for two weeks in the Berkshire Record. Interested candidates should contact Sandisfield Town Clerk Dolores Harasyko at 258-4711 for more information and the application deadline. Once the selectmen have reviewed the applications, interviews will be scheduled and posted per Massachusetts open meeting law requirements. The public is welcome to attend the interviews for this crucial town position. It is our priority to fulfill this position in a timely fashion.

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PLEASE NOTE:

*We are no longer
accepting entries for this
sponsorship page.*

Those businesses who have already paid for their one-year listing will continue to be posted here until their one-year sponsorship expires.

We welcome advertising and offer an ad rate sheet which can be downloaded off of our website or please email advertising@sandisfieldtimes.org and we will be happy to send you one.

NOW HEAR THIS!

*If you have an event that you would like to see listed here, please email Judy Goldsmith at Calendar@sandisfieldtimes.org.
We reserve space for those events that involve Sandisfield residents or that take place in Sandisfield and neighboring communities.*

REGARDING THE TOWN DIRECTORY:

We will republish the Town directory in the December issue – meanwhile, it is available for download off our website, www.sandisfieldtimes.org/towndirectory.pdf.

OCTOBER EVENTS

Friday, Oct. 1, 7:30PM | FILM FRIDAYS Simon Winchester hosts the films of actor Charles Laughton “Hobson’s Choice” - \$5 Sandisfield Arts Center 258-4100 or www.sandisfieldartscenter.org

Saturday, Oct. 2, 10AM-Noon | “Heritage Stone Walls Trail Walk” guided by land planner Rob Hoogs, Bidwell House Museum, Art School Road, Monterey 528-6888 or bidwellhousemuseum.org

Saturday, Oct. 3, 2-4PM | Artist’s Reception, Photography Exhibit by Flora Parisky, Simsbury Public Library. 725 Hopmeadow St. (Rt. 202), Simsbury, CT. Refreshments Music, Images from California, the Southwest, Four Corners, Tuscany, Barcelona, China & the National Parks.

Wednesday, Oct. 6, 11AM-2PM | Town Hall Annex, Council on Aging. Oct. birthdays celebration. Pot luck lunch and Bingo. Mary Slater 258-4778.

Wednesday, Oct. 6th 7PM | History Book Committee Meeting, Sandisfield Library co-chairs Ron Bernard 269-0012 & Liana Toscanini 441-9542

Friday, Oct. 8, 7:30PM | FILM FRIDAYS Simon Winchester hosts the films of Charles Laughton – “Witness for the Prosecution” \$5 Sandisfield Arts Center 258-4100 or www.sandisfieldartscenter.org

Saturday, Oct. 9, 11AM | Historical Society Meeting, Sandy Brook Turnpike. Norton Fletcher and his staff continue to compile historic recipes for the 250th Anniversary recipe book.

Saturday, Oct. 9, 11AM – 2PM | Bidwell House Annual Pumpkin Fest - Art School Rd., Monterey 528-6888 or bidwellhousemuseum.org

Sunday, Oct. 10, 3-5PM | Sandisfield Antiques Appraisal Day Appraisers David LeBeau and Steve Kahn. Admission: \$5, \$5 per item, Maximum 5 items. Sandisfield Arts Center 258-4100 or www.sandisfieldartscenter.org

Friday, Oct. 15, 7:30PM | FILM FRIDAYS Bonner McAllester Hosts Classic Films with a Cause: The Best Years of Our Lives” \$5 Sandisfield Arts Center 258-4100 or www.sandisfieldartscenter.org

Saturday, Oct. 16 Noon-12:45PM Sandisfield Library Story Hour for Children Pre-school to Age 8 Town Hall Annex- Laurie Greene 258-4966

Saturday, Oct. 16, 3-5 PM | Opening Reception Community Access to the Arts. Artwork created

by people with disabilities. On view thru December 11. Sandisfield Arts Center 258-4100 or www.sandisfieldartscenter.org

Saturday, Oct. 16, 8PM | Walking the Dog Theatre presents “Off Leash”, an evening of improv. theater- \$20 Sandisfield Arts Center 258-4100 or www.sandisfieldartscenter.org

Tuesday, Oct. 19, 7-9PM | Highland Communities Initiative (Sandisfield is a Highland Community) “Your Land and Your Family: Making Challenging Conversations Easier”, Worthington Historical Society. Free, light dinner served. 413-268-8219 or email mwamsley@ttor.org.

Wednesday, Oct. 20, 7PM | The Sandisfield Women’s Book Club at the Sandisfield Library. Charleen Peet 258-4166. October’s book is *The Guardian* by Nicholas Sparks

Wednesday, Oct. 20, 9-11AM | Free Flu Shots for Seniors Sandisfield Council on Aging, Town Hall Annex Bring Medicare Card

Wednesday, Oct. 21, 7PM | 250th Birthday Committee Meeting, Steve Harasyko 258-4460, Kathy Jacobs 258-4535 and Elaine O’Brien 269-4465 co-chairs, Town Hall Annex.

Friday Oct. 22, 7:30PM | FILM FRIDAYS Bonner McAllester hosts Classic Films with a Cause “Twelve Angry Men” \$5 - Sandisfield Arts Center 258-4100 or www.sandisfieldartscenter.org

Saturday, Oct. 23, 5-7PM | Harvest Dinner at the Fire House Station Two- Rt. 57. Hosted by the New Boston Congregational Church. Turkey and trimmings- \$10 adults; \$4 12 and under

Wednesday, Oct. 27, 11AM-2PM | Free blood pressure screening. Town Hall Annex, Council on Aging.

Thursday, Oct. 28, 10AM | “Changes in Medicare Part D Drug Plan” Otis Town Hall Conference Room. Myrna Rosenberg - SHINE counselor (Serving the Health In Needs of Elders) 413-269-6325. If you have any changes in your prescription drugs, let Myrna know in enough time to run a “Plan Comparison” for you in time for the meeting.

Friday, Oct. 29, 7:30PM | FILM FRIDAYS Bonner McAllester hosts Classic Films with a Cause “The Motorcycle Diaries” Sandisfield Arts Center 258-4100 or www.sandisfieldartscenter.org

Sunday, October 31st: HAPPY HALLOWEEN!



ONGOING EVENTS

Monday, Wednesday, Friday 11-Noon | Aqua Wellness Exercise Program for Seniors and the Disabled at the Kilpatrick Fitness Center at Simon’s Rock \$3/each session. Even people on oxygen can participate. Dave Collopy, Facility Director, 528-7773, Email: dcollopy@simons-rock.edu or General information number 528-7777.

1st Monday, 7PM | Farmington River Regional School District meets. Public welcome. JoAnn Austin, Superintendent 269-4466.

Tuesdays, 9:30 11:30AM | Community Health Program Family Network Playgroup for kids 5 and Under. Old Town Hall Building. Info: 528-0721.

1st Wednesday, of every month, 11AM-2PM | Council on Aging Town Hall Annex. Monthly birthdays celebration, Pot luck lunch and Bingo.

4th Wednesday, of every month, 11AM-2PM | Council on Aging Town Hall Annex, . Free blood pressure screening.

3rd Saturday of the month through December, Noon-12:45 | Story Hour for Children pre-school to 8 Sandisfield Library. Laurie Greene at 258-4966.

ANNOUNCEMENTS

The Otis Cultural Council is now accepting applications for grants for the 2010-2011 funding cycle. All Massachusetts artists and musicians are encouraged to apply. Applications available online at www.mass-culture.org/lcc_public.asp, the Otis Town Hall, and www.townofotisma.com/culturalcouncil, and must be mailed to the Otis Cultural Council, Otis Town Hall, Box 237, Otis, MA 01253, **postmarked no later than Friday, Oct. 15, 2010.** Info: Arlene Tolopko, Chair, OCC (413 269-0220), or email: Otis-cc@hotmail.com.

Saturday, Oct. 16, from 4:00 - 7:00 pm POT LUCK HARVEST FESTIVAL, Farmington River Elementary School, Rte. 8, Otis. For further info, call (413) 269-0220.

Thursday Oct. 28, 2010, 10:00 A.M., Topic: Changes in Medicare Part D Drug Plans. Otis Town Hall Conference Room. If you have had any changes in your prescription drugs, please let me know by phone or by mail. Please give me enough time to run a “Plan Comparison” for you in time for the meeting. Myrna Rosenberg, SHINE Counselor, (413) 269-6325, PO BOX 73 Otis, MA 01253

THE SANDISFIELD TIMES



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School (during the school year) and Terranova's. Other locations include the Monterey General Store, the Southfield Store and Bizalio's French Cafe.

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