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After

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Bartlett House jam set courtesy of Bartlett House



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From left: Gina D'Angelo-Mullen, Megan Garmers, Satara Brown, and Michele Babcock

Photographed by John Halpern at The Grandview in Poughkeepsie



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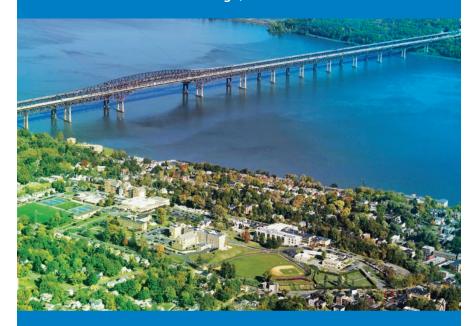






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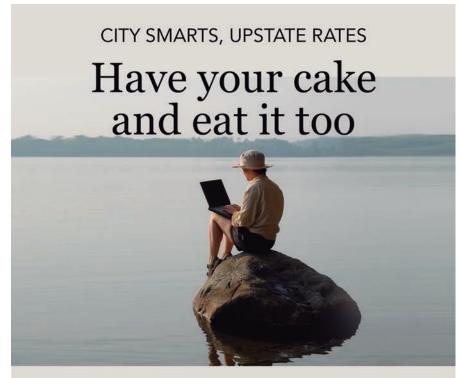
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Perfect Pizza

We ordered when they were located at the Poughkeepsie Underwear Factory. Words can't describe how good this pizza is!

> Erika Eraca Stevens, via Facebook "Detroit-Style Pizza at Hudson & Packard"

Take a Stroll

We've walked from Nyack to Tarrytown and back (with a stopover at an incredible BBQ place: PikNik) for five straight weekends. The path is 3.7 miles with no water or bathroom facilities except at the two ends. About every half mile there is extra space that has benches and a spot to rest. Wearing a mask is mandatory for when you pass people.

Brian Paulsen, via Facebook "Walk Across the Governor Mario M. Cuomo Bridge"

Go Green

Went [to the Irish Alps] with parents, went with friends, went with boyfriends, went with husband, went with my children ... great fun over the years!

Ellen Mulcahy-Lehnert, via Facebook "Overnight Escape to Hudson Valley's Irish Alps"

Winners on the Web: October

- 1) Affordable Towns
- 2) Saugerties Country Home
- 3) Fall Hikes
- 4) Apple Cider Donuts
- 5) Rockland Cider Works

Write to us: mailbox@hvmag.com; letters and comments may be edited for space and clarity.

Where in the Valley Winner

Congratulations to Raymond Fastiggi of Mamaroneck for correctly identifying the town of Mamaroneck in our mural photo. Turn to page 18 for this month's quiz.







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How could I not offer to take photos against this backdrop? (Pictured: Becky Thornton)

Celebrating Women

esterday, I gave my Women in Business speech to an audience of hundreds, maybe more. It's hard to tell because this year, Hudson Valley Magazine's Women in Business Awards will be a virtual event.

In actuality, I recorded my part of the program in front of a two-man video crew from Enormous Creative and Jennifer D'Ambrosio, our director of marketing. But, as I read the honorees' names, it felt like they were in the room. I could visualize the amazing women I have come to know over the last two months by reading their nominations and bios; through phone calls and interviews; and finally by meeting them during our three-day photo shoot at The Grandview in Poughkeepsie.

Although our staff has done a great job working remotely and doing virtual interviews, there's just something about seeing people in-person that can't be replicated. While waiting for photographer John Halpern to set up, I chatted with the women and learned more about their career paths. We compared notes on how our lives have been affected by the pandemic, and we found time to enjoy the spectacular view of the Hudson on a brilliant October day. And despite their busy schedules, the women were all on time, even early. As one honoree put it, "We didn't get where we are by showing up late."

Which brings me to my next topic: advice. We asked the women several questions on this topic. We could not fit all that they offered in the feature (starting on page 30), so I am sharing some nuggets on this page. And speaking of tips, make sure you check out our holiday gift guides on pages 19 and 44. With recommendations for books, food, and drink, we think we've got you covered.

Happy holidays!

Malsh Kathryn Walsh Editor in Chief

What is your advice to the next generation of women leaders?

Gina D'Angelo-Mullen, CareMount Medical:

The same things I tell my daughters: Work hard, be authentic, remain humble, look up from your phones to connect with people in a meaningful way, and take a chance on yourself, because you are worth it!

Dorian Winslow, Womanswork: Be patient and persistent. There's no such thing as an overnight success. If someone says "No" the first time, go at it again. In my experience, very often a "No" today will turn into a "Yes" tomorrow.

What is the best advice you've received? Laura Putnam, Finding Home Farms, LLC: My first boss and mentor, Greg Woodman, taught me a 'No Red Lights' philosophy. If the light turns red, find a way around it, go in another direction, or change it.

Mary Ann Liebert, Mary Ann Liebert, Inc: Know what you want and run fast. If you want to be at the top of the ladder, ensure you are extremely knowledgeable and present exceptionally well, in person and in verbal and written communication.

Ann Armater, Foundation for Vassar Brothers Medical Center: Never compromise on matters of integrity.



This month@hvmag.com



Cupcakes from Sow Good Bakery in Saugerties.

Solwl Good Sweets

Saugerties-based Sow Good Bakery knows that healthy ingredients and whole foods are the secrets to decadent desserts with wellness benefits.

www.hvmag.com/sowgood

Wild for Cider

Who would have thought that wild Hudson Valley apples make the sweetest hard cider? The pros behind Abandoned Hard Cider in Woodstock certainly did. www.hvmag.com/abandonedcider

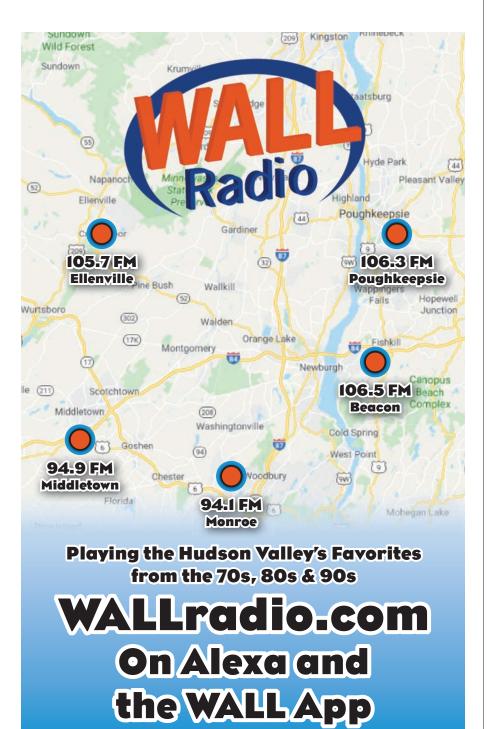
Meet The Maker

Craving a winter getaway? Retreat to The Maker, Hudson's bespoke hotel the honors the creative spirit of the Hudson Valley, for an escape that's right on Warren Street www.hvmag.com/makerhotel

2020 Winter Dining Guide

Indulge: savor the best of the Valley's warm and tasty treats. www.hvmag.com/winterdining

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Laying the foundation, transforming the future

Nuvance Health is proud of Ann Armater's recognition as one of Hudson Valley Magazine's top 2020 Women in Business.

Since 1986, Ann has been on a journey to help transform healthcare on the Hudson.

As senior vice president for development, Ann has been based at Vassar Brothers Medical Center (VBMC), responsible for our foundation's fundraising initiatives. Joined by a passionate team and supported by the generous people of our community and beyond, Ann has raised more than \$100 million for VBMC over the span of her career.

Most recently, Ann has led the campaign for the new patient pavilion—a landmark facility for the greater community that will begin treating patients in the coming months—raising more than \$25 million to date.

At Nuvance Health, the foundation is being laid for a healthy and happy future—thanks to talented leaders like Ann Armater.



With a design inspired by the Hudson River, the more than 752,000-square-foot pavilion will enable Nuvance Health to grow advanced clinical programs and support our standards for quality and patient safety.





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Thank you for bringing us home for the holidays!

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The Pulse

Comic King 18 Local Authors 19 December Events 20





In Memoriam

Remembering a Marvel Legend

Longtime Saugerties resident Joe Sinnott passes away at age 93. by nathan Herring

he recent death of *Black Panther* star Chadwick Boseman, at age 43, made headlines worldwide, but few people outside of the comic book world may have heard of the passing of an equally important Marvel great. On June 25, Joe Sinnott, an award-winning comic book inker, died at 8:40 a.m., at the age of 93. He was born in Saugerties, and lived there his entire life, except while he was attending the Cartoonists and Illustrators School, later known as the School of Visual Arts, in Manhattan.

Sinnott regularly inked the pencil work of the legendary Jack Kirby for characters such as Thor, Black Panther, and the Fantastic Four. He may be known mainly for inking, but in the 2009 Hudson Valley feature, "Comic Book Heroes!," Sinnott revealed that he was actually more proud of his penciling than his inking. He had done biographical comics for the likes of The Beatles, Babe Ruth, Mother Teresa, and many others for Dell and Treasure Chest Comics.

According to the Marvel.com article, "Remembering Joe Sinnott, 1926–2020," Stan Lee gave Sinnott his first solo work in 1951, and he penciled stories in a variety of genres, from science fiction to biblical tales. During his first few years at Atlas Comics, now known as Marvel, he was paired with Jack Kirby and inked his works. His first big inking job came in 1962 when he worked on FANTASTIC FOUR #5, which marked the debut of Dr. Doom, a staple villain of the series. He retired from regular comic book work in 1992, but Sinnott continued to work on the Spider-Man Sunday newspaper comic strip until 2019, when he retired completely.

The Saugerties town board voted to honor Sinnott with a day of recognition on August 31, 2019, during which County Executive Pat Ryan presented Sinnott with the Pride of Ulster County award. When asked about the significance of Sinnott receiving a day of recognition, Saugerties Town Board member John Schoonmaker stated, "As a town, we have often designated days in honor of residents who have gone above and beyond in their community, career, and life in general. Joe Sinnott was a perfect example of this. This first started with his enlistment into the U.S Navy, stepping up to serve our country in one of its darkest hours. After, he continued to contribute to society, with his work



at Marvel touching and influencing lives across the globe. We want to make sure such a legacy is remembered for generations to come. And that even someone from a small town like Saugerties can leave their mark in history."

Sinnott was an accomplished inker, winning several awards, including the Inkpot Award in 1995 and three separate Inkwell Awards in 2008. Inkwell even named their Hall of Fame Award after him, and it is commonly referred to as the Joe Sinnott Award. Despite his accomplishments, Sinnott had other ventures he wanted to pursue. In "Comic Book Heroes!," he stated, "People all over the world know my name, but I often wish I had gone into teaching. I've worked at home most of my life, and it's been a bit lonely. I love going to local schools and talking about what I do."

Sinnott will always be remembered for his legendary accomplishments by his fans all over the world and especially by the Hudson Valley community.



Where in the Valley

Christmas Tradition

This famous Christmas icon has sat on a throne during the holiday season since 1971. He knows the name of every visitor and greets them with a merry joke. The first person to quess who and where this holiday legend is, will be named in a future issue. Submit your answers to www.hvmag.com/WIVcontest.

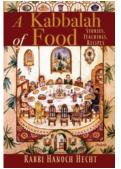
Holiday Shopping

9 Books From Local Authors

...that will appeal to everyone on your list

BY SIERRA GUARDIOLA

If ever there were a time to gift someone with the chance to escape, this is the year. And lucky for us, the Hudson Valley is loaded with talented authors have been hard at work bringing a variety of genres and titles to readers. We reached out to local bookstores - Oblong Books & Music, Merritt Bookstore, Spotty Dog Books & Ale, and The Barking Goose – for their recommendations:



A Kabbalah of Food

by Rabbi Hanoch Hecht

Thirtynine classic Chassidic takes are outlined in this collection by Rhinebeck resident Hecht that revolves

around food and eating. Kosher cooking and traditional food prepared for major Jewish holidays are highlighted in 63 recipes including knishes, kugel, challah bread, and brisket. Perfect for young children and adults alike.

An Ocean Without A Shore

by Scott Spencer

Scott Spencer, the critically acclaimed author of Man in the Woods, dives into the most timeless human dilemma: when your love is left unreturned. In this story, readers follow Kip Woods' devotion to Thaddeus Kaufman as his life continues to move forward without regard to Woods' infatuation, and the decisions he makes based on his love for him.

Cassandra Speaks

by Elizabeth Lesser

Written by spiritual writer, feminist thinker, and Omega Institute co-founder Elizabeth Lesser, this book explores what would have happened if women had been the storytellers throughout history.



She examines what culture would have been like if origin tales, guiding myths, religious parables, films, and fairy tales had been told through a women's perspective. This three-part book

is a mix of storytelling, memoir, and cultural observation.

Eleanor

by David Michaelis

This in-depth look at the longest serving first lady, activist, and diplomat took author and Westchester County resident David Michaelis 11 years to



extensive look into Eleanor Roosevelt's life from cradle to grave, it offers new analysis of the iconic woman's life. The New York Times calls it "a great resource for people who don't know a whole lot about her." After 700 pages, you're bound to learn a thing or two.

Maybe the People Would Be The Times

by Luc Sante

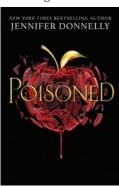
Luc Sante, who made his name with Low Life, a gritty look at late-19th century NYC, again takes another journey through Gotham, this time using his personal experience growing up on the Lower East Side during the 1970s and '80s. In his latest work, he pays homage to the music scene that included Patti Smith, Rene Richard, and Georges

Simenon. It dives into his relationship with music and his progression as an artist. The Ulster County resident is currently a visiting professor of Writing and Photography at Bard College.

Poisoned

by Jennifer Donnelly

A feminist twist on the Snow White tale comes to life in the latest work by the awardwinning Young Adult writer and Millbrook resident Jennifer Donnelly. Poisoned is the tale of a princess,



who everyone says is too kind to become queen. With the help of seven strangers, she is able to survive having her heart ripped out by huntsmen. As she recovers, she begins to realize that her kindness, which everyone told her was weakness, is actually the ultimate form of strength.

Statues of Central Park

by June Eding

The works of art that inhabit the most visited urban park in the United States live in this photographic collection put together by June Eding, a resident of Hobart. The collection briefly outlines the history behind each of these masterpieces.

The Blade Between

by Sam J. Miller

Set in Hudson, the award-winning science fiction and horror author's hometown, this uncanny ghost story centers around the changes taking place in the city by newcomers (gentrification! corporate interests!) and the mysterious threats that Ronan Szepessy uncovers.

The Rural Diaries

by Hilarie Burton Morgan

After leading a busy life as an actress and television star, Hilarie Burton Morgan and her husband, actor Jeffrey Dean Morgan, decided to move out of the city and into the countryside town of Rhinebeck. This story chronicles their new life and adjustment on the farm building chicken coops, raising their new son, and learning to honor the values of small-town America.

MONKFISH BOOK

Р

Holiday Happenings & Jazz in Hudson

BY LILY WILLIAMS

Despite the ongoing presence of the pandemic, our intrepid, creative arts and culture organizations will continue to bring us holiday events and more this year. Be sure to check their websites for updated COVID-19 guidelines.

Holiday Events

A CHRISTMAS CAROL DRIVE-IN PERFORMANCE

Nov 19-Dec 20: Guests can enjoy A Christmas Carol from the comfort of their own car. Park on the grand lawn, tune the radio to station 100.5, and watch the performance on the raised outdoor stage. No shows Nov 26 and 27. The Center for Performing Arts at Rhinebeck, Rhinebeck; 845.876.3080; www.centerforperformingarts.org

PEACE, LOVE & LIGHTS AT BETHEL WOODS

Nov 23-Jan 3: Over the course of a one-mile drive-through holiday light experience, encounter the 120-foot Twinkle Tunnel, Groovy Way, Santa's Workshop, and more. Dinners with Santa, discounted tickets to The Museum at Bethel Woods, and special promotional nights will be also available. Check website for promotional nights. Bethel Woods Center for the Arts, Bethel; 845.583.2000; www.bethelwoodscenter.org

FROSTY FEST

Nov 27-Dec 20: This popular event is a drive-through experience this year, with stops in Frosty's Enchanted Forest, Glistening Gardens, and Candy Cane Lane. Visitors are allowed to get out of their cars and walk through the 3D wonders of Frosty's Magical Adventure. Fri-Sun only; reservations are required. Headless Horseman Hayrides & Haunted Houses, Ulster Park; 845.339.2666; www.afrostvfest.com

CROSS COUNTY CENTER'S NEW OUTDOOR HOLIDAY

MARKET Nov 27-Dec 24: A 40-foot Christmas tree, visits with Santa, a pop-up ice skating rink, holiday decorations, food trucks, and music will help visitors at this new outdoor market get into the holiday spirit, Cross County Center, Yonkers; 914.968.9570; www.crosscountycenter.com

CAPITOL HOLIDAY LIGHTS IN THE PARK

Nov 27-Jan 3: The Price Chopper/Market 32 Capital Holiday Lights in the Park is continuing the tradition this year with their 24th annual event. The drive-through experience includes holiday scenes of yesteryear and new lighting displays. All proceeds from the event benefit the Albany Police Athletic League's juvenile crime prevention programs. Albany; 518.435.0392; www.albanycapitalholidaylights.com

WESTCHESTER WINTER WONDERLAND

Nov 27-Jan 3: This carnival-like annual event has been transformed into a drive-through experience featuring displays like Peace on Earth Place, featuring floating stained-glass angels, Take Flight Way, with a 50-foot white dove flying into the night, and Magical Woods, surrounded by dozens of illuminated dancing trees. Kensico Dam Plaza, Valhalla; 914.231.4600; www.wwinterwonderland.com

BETHEL WOODS ANNUAL HOLIDAY MARKET

Nov 27-29, Dec 5-6: Over the course of two weekends, this free holiday market will feature goods from a variety of regional vendors to provide an enjoyable shopping experience that supports local businesses. Bethel Woods Center for the Arts, Bethel; 845.583.2000; www.bethelwoodscenter.org



CULINARY DINNER AND LIVE RADIO PLAY OF IT'S A WONDERFUL LIFE

Nov 28-Dec 20: Enjoy an evening of delicious food — think sautéed jumbo gulf shrimp with sweet-and-sour orange glaze, mashed sweet potatoes, and sautéed haricot verts - prepared by CIA-trained chefs. As patrons dine on this decadent meal, they get to listen in to a live radio play of It's A Wonderful Life. Clove Creek Dinner Theater, Fishkill; 845.202.7778; www.clovecreekdinnertheater.com

SINTERKLAAS CELEBRATION

Early December: Although the annual festival is canceled this year, the folks behind Sinterklaas have ways to honor this tradition: Annual stars are for sale on their website and in stores in Rhinebeck, which will help keep Sinterklaas alive for future years. The week leading up to Sinterklaas Day (Dec 5), children can pick up a free sweet surprise from Samuel's Sweet Shop, and, on Sinterklaas Day, the community can watch a 10-minute shadow puppet movie and a recorded blessing of the honorary animal on the Sinterklaas Facebook page.

Rhinebeck; www.sinterklaashudsonvalley.com

WINTER WALK

Dec 5-24: The 24th annual Winter Walk has been reimagined from one night of celebration to 20 days of celebration in order to hold a safe and distanced event this year. Shops on Warren Street will be festively decorated as always. This vear's activities include fireworks. Zoom visits from Santa, the Menorah and Christmas tree lightings in the Public Square, and a Kwanzaa celebration. Hudson; 518.822.1438; www.hudsonhall.org

CARAMOOR VIRTUAL MUSIC CONCERT

Dec 12: Itching to see your favorite carols performed live? Caramoor has partnered with TENET Vocal Artists to present a virtual concert through livestream. Members can watch the event for free, and nonmembers are invited to partake for a \$10 fee. Caramoor Center for Music and the Arts, Katonah; 914.232.1252; www.caramoor.org

HANDEL'S MESSIAH

Dec 19: Tune into BardavonPresents' YouTube channel to participate in this free virtual sing along of Handel's Messiah. The event will feature a recording of the Hudson Valley Philharmonic and Capella Festival's 2019 performance, along with commentary by guest conductor Christine Howlett. Bardavon, Poughkeepsie; 845.473.2072; www.bardavon.org



ALSO THIS MONTH...

HUDSON JAZZ FESTIVAL

Nov 13-Dec 20: In an effort to bolster spirits during 2020, the festival has moved from February to five weekends in November and December. With a focus on music as a healing source, curator Cat Henry (of Jazz at Lincoln Center fame) captures the legacy of Alice and John Coltrane. Streamed live from Hudson Hall's Facebook, the festival will feature virtual performances, and much more. Hudson Hall, Hudson; 518.822.1438; www.hudsonhall.org

VIRTUAL ST. PETER'S CARDIAC & VASCULAR **CENTER'S 2020 ALBANY LAST RUN 5K**

Dec 8-14: Hosted by The City of Albany Office of Cultural Affairs, the 24th annual edition of this 5K race will be a virtual format this year. Runners can run between December 8-14, and submit their time virtually to be considered for awards. Albany; 518.434.5090; www.albany.com

PHOTOS COURTESY OF BETHEL WOODS CENTER FOR THE ARTS (TOP); BY BART BABINSKI (BOT



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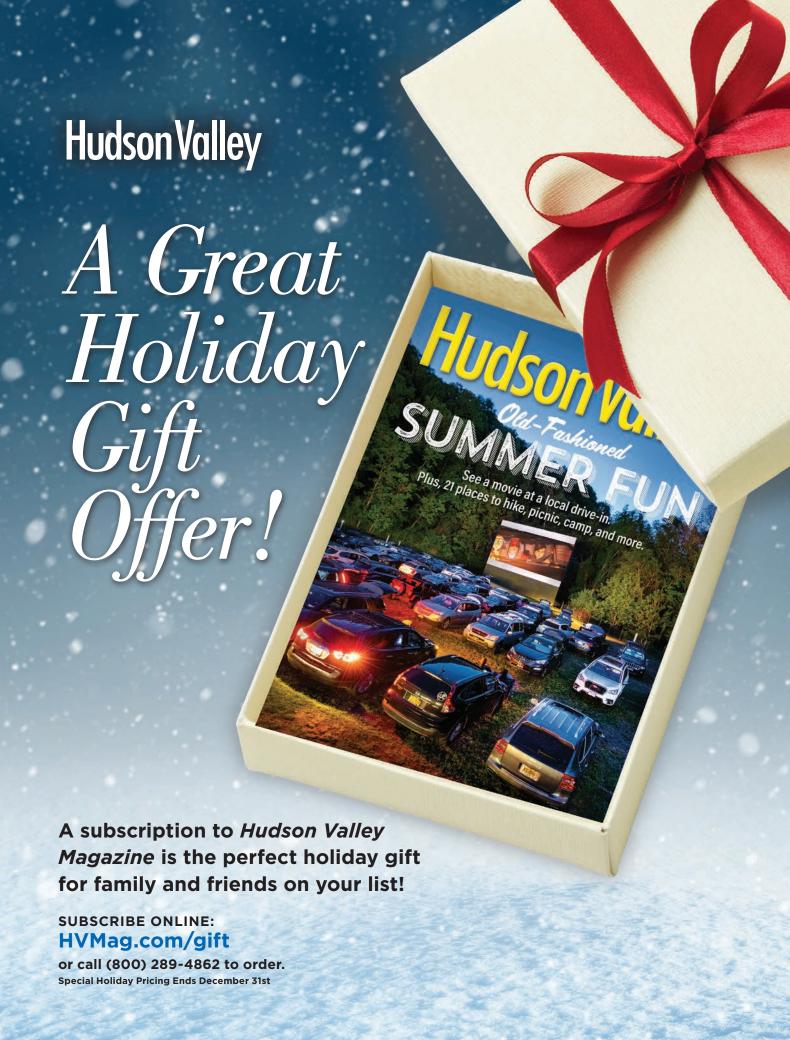
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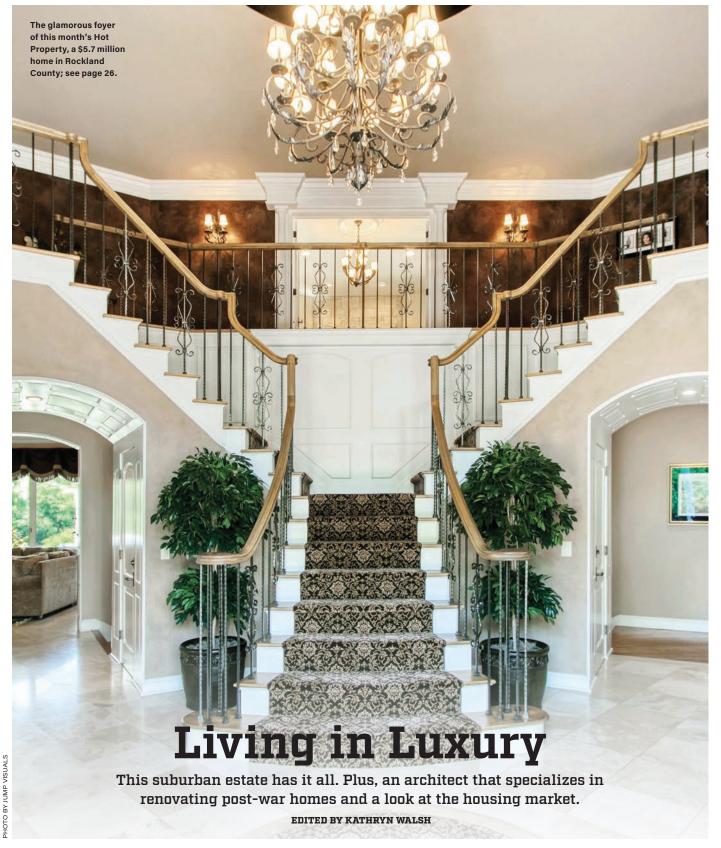
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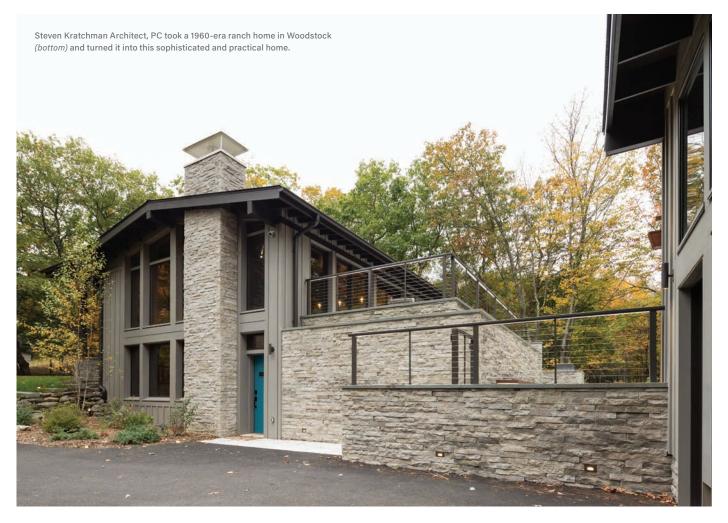


Home@Property

Reconstruction 24 Hot Property 26 Market Report 28







Reconstruction

Creating a Home Fit for Don Draper

Architect Steven Kratchman and his team transformed a wooden shack in Woodstock into a hip hideaway. BY KATHRYN WALSH



The Project

As demand rises for houses in the Hudson Valley, Steven Kratchman, owner and founder of NYC-based Steven Kratchman Architect, PC, works with customers to renovate post-war homes to maximize modest spaces, like this wooden cottage in Woodstock. The owners, a young family from Brooklyn, "originally wanted to replicate the look and feel of a New England cottage, as they both had positive experiences in their past," says Kratchman, a Croton-on-Hudson resident. "However, since the original structure was a 1960s-era ranch, the roof profiles with cottage dormers grew too expensive. We showed them how to embrace the original era in which it was built, but give it an updated and cooler look and feel. They said, 'Mad Men' and we said, 'Yeah, that's right — think of that show.' They were happy with that. Clients have dreams and memories as starting points, as do we. We have learned to listen, and listen carefully. We know that we shall tease out illogical ideas somewhere during the process."

Favorite Feature

"The garage location: One side creates the automobile court, the other side creates the pool court where a pergola is attached, connecting the garage to the house. We approached the project with the goal of designing not only the house, but also the spaces outside the house that open to the sky, creating outdoor rooms. We used outbuildings, property walls, retaining walls, trellises, etc., to help define the outdoor room. The automobile court is part of the homeowner's parking and entry sequence, while weekend guests are also provided for. The court establishes a clear drop-off and pick-up area."

The Greatest Challenge

"The complexity of raising the first floor two feet to make the lower-level basement code-compliant and therefore usable as habitable space. Even raising the entire house, skinning the interior with a new wall for code-required energy lines, and installing new siding throughout was cheaper than a tear down."

The Materials

"The house incorporates both real and concrete boulders for retaining walls. It also uses cedar siding for exterior cladding for the garage and house and new, big, wood windows throughout. The homeowner hired a very good general contractor (Tino Martinez of Martinez Renovations in Catskill) with fastidious rough and finish carpentry skills, making it a pleasure to drive up for field meetings. The contractor team was very quick to understand the design intent and equally solicitous in achieving it."



(Above) What was the front of the house is now on the side, when looking at it from the entrance of the driveway; Steven Kratchman (left) also designed the home's interior (below); loose furniture is the owners'.





THE DETAILS

Address: 6 Cobblestone Farm Ct, Montebello Price: \$5,700,000 Beds/Baths: 8 beds, 5.5

Lot size: 14.4 acres Vear built: 1998 School district: Suffern Estimates taxes: \$64,093

Square footage: 7,226





Hot Property

A Suburban Dream

It's just a short, 20-mile drive from the Big Apple, but this home feels like it's in another world.

BY SIERRA GUARDIOLA

aking this Rockland County home yours may mean you never have to take another vacation again. The definition of live-workplay, this 7,266 square foot, eight-bedroom, five-and-a-halfbathroom home sits on 14.4 acres.

Located in the Village of Montebello's Cobblestone Farm Court community that sits on a former dairy farm, the custom-built property boasts a luxurious interior, as well as a three-acre private lake, a heated saltwater pool with a waterfall, pool house, 800-foot gazebo, and lighted tennis court to make the outdoors feel like your own resort. The scenic views of the surrounding forest and Ramapo mountains top off the resortlike feel. At the front of the house, there is a spacious three-car garage.

Once inside, 12-foot imported double doors open to a breathtaking foyer that showcases the domed, hand-painted ceilings and walls; custom woodwork; and heated stone floors. A highlight of the foyer space is the double split staircase leading to the second floor, which has a magnificent master suite with its own sitting area and cozy fireplace.

A gourmet kitchen awaits guests as they pass through the foyer to the rest of the first floor. Equipped with state-of-the-art appliances and an island with granite countertops, the gourmet space also boasts custom cabinets, which add a touch of elegance.

Moving to the lower level of the house, there are entertainment options for everyone including a gym, indoor putting green, wine cellar, and ample space for lounging.

If staying hunkered down in your dreamy new oasis isn't always your cup of tea, New York City is just a short drive away.



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Market Report

Seller's Market Stays Hot **Through Third Quarter**

Demand drives rising prices as inventory stays low in the Valley.

BY SIERRA GUARDIOLA

he third quarter in Westchester, Putnam, and Dutchess Counties exceeded pending sale expectations this year. Although the region still faced challenges due to the evolving health crisis, the housing market fared well as buyers were eager to commit to homeownership.

As was seen at the end of the second quarter, it was a seller's market. Inventory stayed consistently low, median sale price rose, and demand escalated making the entire Hudson Valley region a hot area.

In Q3, 2,167 single-family homes were sold in Westchester County leading to a 11.7% increase as compared to the same period in 2019, while Putnam saw a 9% increase with 345 homes sold. Northeast Dutchess saw the most dramatic rise in home sales at 45% as compared to Q3 in 2019. Overall, the county sold 745 homes with a 3.9% increase countywide.

The average sale price in Dutchess County came in at \$441,995. In Putnam, the average price was slightly lower at \$421,219. Westchester County took the lead with the highest average sale price at \$1,027,010.

Although buyers were eager to settle down in the Hudson Valley, they did have specific ideas about the type of home and property they were looking to buy into. "Homes on large parcels of land that will accommodate extended family with space for one or more homes are the new ideal," said Chairman Stephen Meyers and President and CEO Liz Nunan in a recent Houlihan Lawrence report.

Houlihan Lawrence reported that buyers also seemed to pay less attention to commute time to New York City, as many say they plan to continue working from home at least part-time after the danger of the virus has passed. Coupled with the desire to live in lower-density areas, the shrinking importance of commute time has led to a dramatic increase in demand for the Hudson Valley from prospective buyers who previously lived in urban areas.



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POWER.

PRESENTING 17 OF THE MOST INFLUENTIAL EXECUTIVES, **ENTREPRENEURS, AND NON-PROFIT** LEADERS IN THE HUDSON VALLEY.

BY KATHRYN WALSH WITH SAMANTHA GARBARINI, SIERRA GUARDIOLA, **MEREDITH PHILLIPS, AND SABRINA SUCATO**

Photography by John Halpern

FROM LEFT: TAMBRA DILLON (HUDSON HALL); LAUDELINA MARTINEZ (MARTINEZ GALLERY), PAIGE FLORI (BOUTIQUE WINES, SPIRITS AND CIDER); AND SATARA BROWN (REBUILDING OUR CHILDREN AND COMMUNITY, INC.)



Gina D'Angelo-Mullen

Director of Marketing & Communications CareMount Medical, Chappaqua

Ask Gina D'Angelo-Mullen what achievements she is most proud of and the answers revolve around family. A strong work ethic, which she credits to time spent at her family's 98-year-old Italian pastry shop in New Haven; and her daughters, whose laughter and singing bring her pride and joy. Resilience is also a word that comes up. It is an attribute that has served her well, first in her right-outof-college job at Windows on the World Wine School, where she was employed on 9/11, and now, working for the largest independent multispecialty medical group in New York State during the COVID-19 pandemic.

Since joining CareMount Medical in 2017, D'Angelo-Mullen has built an entirely new marketing department and has elevated

marketing and communications both internally for CareMount's 3,000 employees, and externally for its more than 665,000 patients. She has played a pivotal role leading the organization's COVID-19 marketing efforts to help inform patients and staff about testing, new office procedures, and much more, and finds it rewarding to know that "something as simple as a social media post or e-blast can prompt a patient to take action and improve their health." Other key group initiatives that Gina spearheads include the annual marketing campaign for Medicare Education.

A leader in the healthcare communications field for more than 15 years, D'Angelo-Mullen was honored in 2019 as a finalist at the PRNEWS Top Women in Healthcare Awards gala. And under her leadership, CareMount Medical's marketing department received a 2019 Bulldog PR Award.

What challenges did you face when leading CareMount Medical's COVID-19 marketing efforts?

The short-term challenge was the adjustment of how all of this was going to work. Remote teams set against the backdrop of a major shift to virtual visits was intense. We needed to synthesize and make information public very rapidly. It was a moment in time where we truly understood what questions our patients would have, because we all had the same questions for ourselves and our families.

Laudelina Martinez

Owner and Director, Martinez Gallery, Troy

Laudelina Martinez' lifelong involvement in the arts began in her formative years. Growing up in Puerto Rico, she studied ballet, Spanish/flamenco dancing, and the piano with serious professionals all before she was 8 years old. Although it was tempting for her to consider these as career possibilities during adolescence, she wanted a career apart from performance. And so, at age 18, she moved to the United States to earn a B.A. from The College of New Rochelle, followed by an M.A. in Renaissance English Literature from Fordham University, and doctoral studies in Composition and Rhetoric at the University at Albany.

After a career in teaching and academic administration in higher education, Martinez returned to the arts and, in 2001, opened Martinez Gallery, a contemporary art gallery. In nearly 20 years, she has curated more than 100 exhibitions for the gallery and other venues while conducting an ongoing public education program for arts and culture. Her curatorial focus has been in presenting and advancing established and emerging artists, with an emphasis on Latino artists, who have come from near and far and who have also been part of collections at the Metropolitan Museum, the Corcoran, and more.

Martinez's commitment to the arts and her heritage goes beyond her business. She has collaborated on cultural events and exhibitions, including helping to build the two-year-old organization, Capital District Latinos, in Albany. Nominated by the Governor's Office and approved by the NYS Senate, she is a member of New York State's Council on the Arts. She has served as president and CEO of the Hispanic Association of Colleges and Universities (HACU), where she advocated for campuses with high Hispanic enrollment to be recognized as Hispanic-serving institutions and receive federal funding. She is a founding board member of 100 Hispanic Women of the Capital Region, and is currently president of the NYS Capital Region Hispanic Chamber of Commerce.



What drives your level of civic involvement?

My mother modelled for me the notion of service to society, and from her I learned to be of assistance to the communities I'm connected to. This, in addition to a desire to find solutions to problems and be of use to others, is probably what drives my involvement.

Dorian Winslow

President Womanswork, Pawling

When Dorian Winslow — a New York advertising executive with clients like Nabisco and AT&T - reached the level of VP at her firm, she decided she'd had enough. So she quit her job and hit the garden, launching her own company, The Garden Group, Inc. After a successful couple of years selling garden planning products, she was looking to grow. So, she reached out to the owner of Womanswork, a garden glove company whose logo she was drawn to - "Strong Women Building A Gentle World"- and offered to buy her company. It took a year to happen, but in May 2000, Winslow took ownership.

Today, the company makes and markets many more products, such as beautiful and functional hats, gloves, and other gear, and has lowered the price point on many items to make them more accessible to a wider socioeconomic audience.

Combining a strong eye for design and a personal love of gardening with business savvy and marketing acumen, Winslow has invested a lot of time, energy, and passion in promoting the empowerment side of the brand's promise. In addition to selling to the women farmers, gardeners, firefighters, volunteers, and beekeepers who inspired the brand, Womanswork also has heavy-hitting wholesale clientele, such as Amazon, HomeGoods, and Williams Sonoma.

A natural connector, Winslow recently forged a partnership between the Garden Club of America, of which she is a member, and the Appalachian Trail Conservancy — part of which runs right through Pawling. And ever the businesswoman, she developed private label gloves for the latter. When she's not at work, Winslow spends time with her over 90-year-old mother, whom she calls her "inspiration" — perhaps because Mom still works a few hours every week at Womanwork!



I love the creative side of my work. I like working with my team to develop new products and choose colors and merchandising themes. I like to interview the women we're featuring and write their stories.





Tamara Murray

Marketing and Sales Director
Emerson Resort & Spa, Mount Tremper

Born and raised in Southern California, the last thing Tamara Murray probably expected to be when she grew up was the marketing and sales director for one of the premier resorts in the Catskills. In fact, she wanted to be a teacher, "I remember as a child asking for a chalkboard for Christmas so I could give my brothers assignments in my makeshift classroom!" she laughs.

Those delegation skills have served her well. Today, as marketing and sales director of Emerson Resort & Spa, she is responsible for managing the internal marketing team and digital marketing partner, creating on-property events and activities, curating community outreach programs, developing local business partnerships in Ulster County, and much more.

When she started in this position in 2016, she led the rebrand of the property. Combined with a just-completed \$6 million renovation, Murray and her team completely overhauled the branding of Emerson, ensuring the message was consistent with its themes of nature, reconnecting, and wellness. She hired one of the top public relations firms in NYC, and developed a multi-pronged marketing strategy (print, radio, digital and social media outreach). The results were enormous, including press coverage in *Town & Country, NYT.com, WSJ.com, USA Today, BuzzFeed, Global Traveler* and many others — and a 100 percent increase in occupancy and 250 percent increase in corporate and wedding events.

More recently, she has created a new hospitality reality that makes travelers feel comfortable during the pandemic, which required another major branding overhaul. Following endless research and patience with ever-changing direction from local and state officials, Murray created the Emerson's Stay Safe Pledge, a detailed system of protocols and branding which has effectively addressed guest concerns and led to surpassing post-shutdown occupancy goals.

What advice do you wish you'd received earlier in your career?

Don't be easily intimidated by people you "imagine" are smarter than you. You have something to say... and what you have to say is important.

Paige Flori

Owner **Boutique Wines, Spirits and Cider** Fishkill

Though she was surrounded by fine Italian wines and spirits, Paige Flori couldn't stop thinking about cider. While working for a small Italian importer from 2004 to 2012 selling to stores and restaurants in the Hudson Valley, Flori noticed these businesses stocked few, if any, hard ciders. So, she set out to learn as much as she could about the industry.

By 2017, she was ready to teach the rest of the Hudson Valley about it. Partnering with her bartender brother and her Culinary Institute of America alum husband, Flori opened Boutique Wines, Spirits and Cider in Fishkill, where customers could both learn and experience hard cider - as well as wines, spirits, mead, and sake. Since then, the trailblazing business has seen sales more than quadruple (to \$1 million), and now has more than 210 ciders in bottles and cans, and 13 on tap for growler fills. In 2020, the shop was named the Best Hard Cider Retailer on the East Coast by the American Cider Association and Best Cider Selection by Hudson Valley. Customers include both locals and those coming from as far away as Maine and South Carolina.

And it's not just her business that has reaped the rewards of the Mount Saint Mary College graduate's hard work. In 2019, Flori partnered with a coalition of business owners to successfully lobby for extended hours for liquor sales in Dutchess County, arguing that the 7 p.m. closing time, established in 1983, was having a negative impact on local sellers, not allowing them to compete on a level playing field with their peers in surrounding counties. Since the law was changed in May 2019, to a 9 p.m. closing time, Flori has seen a significant increase in business, especially from businesspeople and tourists who stay at the nearby hotels in Fishkill.

What is the importance of cultural diversity in your industry?

I think as a more diverse population enters the culinary field we will begin to see that diversity percolate into the manufacturing of alcoholic beverages of all types. Cultural diversity in wine, spirits, and cider is important because it deals with the overall culinary experience and how diverse flavors are with different cultures. Exposing different cultures to the less traditional categories of the adult beverage industry should encourage them to consider entering the manufacturing field. I would love to see new and interesting takes on hard cider!



Tambra Dillon

Executive Director, Hudson Hall Hudson (right)

Sage Marie Carter

General Manager, Hudson Hall Hudson (below)

The dynamic duo that is Tambra Dillon and Sage Marie Carter has been operating Hudson Hall at the historic Hudson Opera House together since 2015. Dillon was hired as co-director of Hudson Hall in 2013, after a long and distinguished career working in the arts in NYC, including positions with Brooklyn Academy of Music (BAM) and the Cunningham Dance Foundation, working on the Merce Cunningham Dance Company's Legacy Plan. She was later promoted in 2017 to executive director, a role she currently holds. Carter officially joined the Hudson Hall team in 2015 as general manager after spending many years as a projection designer for Broadway and off-Broadway shows as well as opera, dance, sporting events, stand-up comedy, rock concerts and more. In 2017, following an \$8.5 million restoration, Dillon and Carter ushered Hudson Hall into a new era of high caliber artistic and community programming.

When the pandemic hit, they both sprang into action to remain committed to the organization's mission of supporting the arts and playing a pivotal role in the economic advancement of the community. Sourcing PPE in bulk for local businesses and nonprofits to purchase was just the beginning of their efforts to keep the City of Hudson thriving during these unprecedented times. Like other small businesses in the area, Hudson Hall was seeing the hard-hitting effects of COVID-19. By collaborating with the City of Hudson, FUTURE HUDSON, and Design for Six Feet, the Hudson Shared Streets program was born, allowing businesses to expand operations onto Warren Street. Dillon and Carter also helped establish a 10-week Workforce Development Program, which employed 14 young people.





What do you consider your first big break?

Professionally, I would have to say BAM. I moved to New York City in 1983, working first at SoHo Charcuterie and then as a private chef. I was fortunate to work for a family with friends in the arts world. That led me to a part-time job as an assistant in BAM's special events office. BAM changed my life, opened my mind to so many things, and exposed me to performances that literally changed my life. Personally, being selected as an AFS exchange student in high school. Everyone should have that experience.

Because Hudson Hall is a small venue, with a tight budget, "we are always working on 10 things at once," says Carter. As executive director, Dillon's responsibility is to work with the board and staff to advance the overall strategic goals to ensure Hudson Hall's financial stability and programmatic goals (i.e. their mission) are realized. "I focus a lot on fundraising, marketing, bookkeeping," she says. As general manager, Carter is in charge of building operations, production, and liaises with a number of community partners. In addition, she is the acting production manager, stage manager, and company manager for incoming events, as well as the resident lighting and projection designer, "and I also manage venue rentals," she says.

Their teamwork and passion for the arts is what helps to make it accessible to everyone in the diverse community of Hudson. As Dillon says, knowing that you were a part of making something good happen is what brings her joy. "If I can help Hudson Hall and our City survive this pandemic, I will be proud of that."

What attracted you to the Hudson Valley?

My family moved to the area 20 years ago, and, when our son was born, we wanted to be nearer to family. We moved to Hudson 12 years ago, and I continued to work as a freelance projection designer, taking the train to NYC or flying to Chicago and other locations to design shows.

Becky Thornton

President **Dutchess Land Conservancy, Millbrook**

Although Becky Thornton is not from Dutchess County, she has appreciated its splendor since she travelled here from Connecticut as a child to visit family. And now, as president of Dutchess Land Conservancy, she is responsible for preserving the county's scenic, agricultural, and environmental resources for current and future generations.

During her 30+ years at the DLC, Thornton has worked with hundreds of landowners to plan for and preserve their land; negotiated hundreds of conservation easements; and worked with various partners, including Dutchess County government, to raise millions of dollars to save local farms. When she started with DLC, 2,500 acres were under conservancy; today, she could brag that she's had a hand in conserving more than 42,500 more.

As president, she is responsible for the successful leadership, oversight, and management of DLC's operations. According to colleagues, her leadership model is a unique blend of confidence, diplomacy, expertise, and trust in the process, and she inspires her largely female staff in all aspects of their work and life.

Over the years Thornton has served on numerous national, state, regional, and local boards and committees, including Land Trust Alliance (LTA) New York Advisory Board, of which she is a is a member and past chairman and vice chairman. She was appointed by the Commissioner of NYS's Department of Environmental Conservation to serve on its Region 3 Open Space Committee, and by Dutchess County's Executive to serve on the County's Agricultural Advisory Committee, for which she is vice chairman.



Have you ever been the only "woman at the table"?

In my first job out of college, I was the only woman employed in an office of architects and landscape architects. Luckily, all of the guys I worked with were extremely respectful and treated me as not only a colleague but as a friend. I learned a lot from them.



Satara Brown

Founder

Rebuilding Our Children and Community Inc. Poughkeepsie

Community is everything for Poughkeepsie resident Satara Brown. During the day, the youth worker employs her skills in the City of Poughkeepsie Police Department's juvenile division. Yet her drive to empower and improve the Hudson Valley extends far beyond her day job and into the underserved communities of the region.

In 2015, Brown founded Rebuilding Our Children and Community, Inc. (ROCC) to meet the needs of low-income families in Dutchess County through summer and after-school programming for children. With a focus on academic and skill building, some of the services ROCC has provided include a collaboration with the Poughkeepsie City School District to provide free makeup, hairstyles, and prom dresses to graduating seniors of the middle school and high school, and free haircuts and dress clothes to homeless individuals so that they are able to go on job interviews. The organization has also provided employment opportunities for more than 30 individuals.

Brown also serves as the Director of Communications and Community Engagement for Day One Early Learning Community in Poughkeepsie (which is scheduled to open in 2021) and as a board member of the Poughkeepsie Schools Foundation. Through her work with these initiatives, she's forged meaningful relationships with local government and school officials to further promote her vision for a better Dutchess County.

Brown may have her hands busy with a full-time job and intensive non-profit work, but she makes a point to never stop learning. In 2019, she earned an executive certificate in non-profit leadership from the John F. Kennedy School at Harvard University. The following year, she participated in Dutchess County Chamber Foundation's Executive Leadership Program. Today, she continues her education as a master's student at John Jay College of Criminal Justice.

How does she fit it all in? Planning. If it's not on her schedule, it doesn't exist. And from the sounds of it, it's an agenda where every hour of the week is filled with work, board and committee meetings, classes, and homework. Plus time with kids, of course, whether it's with her two young nephews or at ROCC's programs during non-pandemic times.

What does it take to be a good leader?

Empathy. You have to be able to empathize...so that you have a better understanding of what others are going through. Once you're able to see things from different perspectives, you'll be able to lead more effectively. Growing up, my father always stressed how important it was to have empathy. I now know why. You also have to be passionate in whatever it is you're doing. Anyone can have qualities of a leader but if you are not passionate, you cannot be a good leader.

Ann Armater

Senior Vice President, Development Foundation for Vassar Brothers Medical Center, Poughkeepsie

Tell Ann Armater that she is considered by some to be "the doyenne of development in the Hudson Valley" and she laughs and refutes the title saying "no one in this field can be successful without the support of a great team. If I have been successful as the chief fundraiser for Vassar Brothers Medical Center, it has everything to do with the people who have supported my efforts."

When it comes to Armater's success, there is no "if" about it. Since she founded the Foundation for Vassar Brothers Medical Center in 1986, she has generated approximately \$100 million in gifts, including the recently concluded \$30 million campaign for the Medical Center's new patient pavilion.

Armater's career in fundraising started at United Way in Manhattan, where she worked as an account executive after she received her MSW from Fordham University. It was there that she was introduced to the world of development. This laid the groundwork for her advancement in other organizations, including New York University, the Columbia-Presbyterian Medical Center Fund, and then, finally, "to the place that has been my home for the last nearly 35 years — Vassar Brothers Medical Center." Since 1999, Armater has also served as Senior Vice President, Development for Nuvance Health (formerly Health Quest), where, in addition to the Foundation for Vassar Brothers Medical Center, she is also responsible for the oversight of Northern **Dutchess Hospital Foundation and Putnam** Hospital Center Foundation. Armater lives in Poughkeepsie with her husband, Ray. They are the parents of three grown daughters and grandparents to their first grandchild.

How do you create opportunities that empower and elevate women to succeed?

Believing in your team and giving people the latitude to try new ideas — and celebrating successes — are important ways to empower and elevate members of the team. Quite honestly, when the situation calls for creativity or a new way of looking at things, the best ideas come from the people around me. Very often, our greatest successes have resulted from a teammate's lead. I have learned that letting your team change your mind on something is very often a good thing.





Megan Garmers

Founder and Director, MG Hair and Makeup Founder, Business Coach, and Strategist, The Bridal Masterclass **Wappingers Falls**

It's quite an achievement to be the founder and director of the oldest and largest onlocation hair and makeup agency in the United States. Yet for Megan Garmers, launching her fashion- and wedding-based beauty business in 2002 was just the beginning. For the past 20 years, she's made a name for herself and her brand through features in publications like The Knot, Cosmo UK, and New York Magazine, not to mention on television programs like Entertainment Tonight, Good Morning America, and TODAY.

More than a makeup artist, Garmers is an educator who has taught on global stages, as well as in courses through The Bridal Masterclass, an online platform and community that offers business insights for wedding professionals who want to level up their enterprises. Because of her expertise and leadership in the industry, she's been honored every year since 2011 as an "Educator" for The Knot, which also dubbed her one of its "Top 100 Most Influential Wedding Pros."

A true leader in the beauty and wedding scene, Garmers also serves as a business coach and strategist for small businesses that want to strengthen their social media, marketing, and sales presences. Elsewhere in the community, she and MG Hair and Makeup give back through organizations like Covenant House, Desai Foundation, Bowery Women's Mission, Tim Tebow's Night to Shine, and more.

Tell us about your passion for diversity, representation, and inclusion in your business.

I was born in Seoul, South Korea, and adopted at 3 months old. I grew up in Minnesota. As one of very few minorities in my area, I experienced both racism and privilege. I didn't see people who looked like me in positions of power, in magazines or TV, or even just everyday. To be seen as "good enough" I had to be 10 times better than the average white student in school. Luckily, because I had [the privilege of] being in a white family, my education and opportunities made my experience as a minority an atypical one that "ended well." When it comes to diversity, representation and inclusion, I know first-hand how important it is for BIPOC children to see others who look like them achieving amazing things.

Suzanna Hermans

Co-Owner, Oblong Books & Music, Rhinebeck and Millerton

There's nothing more rewarding for Suzanna Hermans than connecting a reader to their new favorite title or author. As the co-owner of Oblong Books & Music, she has been doing this every day since she came back to her father's bookstore after deciding a career in acting (she was a theater major in college) wasn't the right path for her.

Hermans is a past president of the New England Independent Booksellers Association, and has served on the American Booksellers Association's Advisory Council, as well as their Children's Advisory Council and New Voices Committee. She considers being chosen as a judge for the National Book Award for Young People's Literature in 2017, "one of my greatest honors."

The Red Hook resident is committed to placing books in the hands of the next generation of readers, and works diligently with schools to bring books to students. Initiatives include holding an annual, in-person presentation to middle and high school English teachers that highlights new books for their curriculum and classroom libraries, many of which are by authors of color and LGBTQ+ authors.

While Hermans had to temporarily close Oblong's doors during the beginning of the COVID-19 crisis, she quickly and effectively pivoted to an online model and was able to keep all staff on board (after receiving a PPP loan). All this while still remaining available to listen to the fears, needs, and wishes of her staff and customers.

What led you to pursue positions within national booksellers organizations?

The independent bookselling community is extraordinarily collaborative, which is something I've always loved. Even though we're technically competitors, we're always ready to help each other out and share our ideas. Being a part of groups that support our industry has been a great way to give back.



Michele Babcock

Managing Partner
Jacobowitz and Gubits, LLP, Walden

Michele Babcock is a portrait of efficiency. She has to be: A lawyer at a young age, she made partner eight years after joining Jacobowitz and Gubits, LLP, the Hudson Valley's largest full-service law firm; was named managing partner four years later; and, through it all, also became a mother to three young children. Babcock runs the operations of the 45+ person law firm and primarily practices Municipal, Land Use and Environmental Law, historically a male-dominated field. She creates and implements policies for the firm, and has also represented local governments and private applicants in zoning, land use, environmental permitting, and litigation.

The New Windsor resident has built a climate in which women can thrive if they are also raising families: There is a wellness room at the office for mothers who are lactating, or others who might just need a place for a moment or quiet rest. When she was elected partner in 2011, she was the only female out of 13 partners. Currently, four of the 10 partners at the firm are women. In addition, Babcock volunteers her time to numerous organizations, all of which seek to enhance the lives of women and children.

While at Hofstra University School of Law, Babcock studied for a time at France's Faculte de Droit de l'Universite de Nice. There, she had the honor of studying comparative constitutional law under the Hon. Ruth Bader Ginsburg, which she describes as "an amazing experience." Perhaps it was this experience that led Babcock to later ensure that all female attorneys working with her have a regular source of mentorship and guidance. "I hope I can inspire and motivate other young women, especially my daughter, to excel without any boundaries. I strive every day to support the women I work with and to be a strong voice for making change to provide for the advancement of women."

In 2019, Babcock was recognized as an Outstanding Women in Law by Hofstra University, which recognizes and celebrates women who have made meaningful and inspiring contributions to the legal community.

How do you balance work and personal time?

Every day is a new adventure when you are raising three small children and running a law firm. I enjoy the challenges and the rewards of doing both jobs. It is important for me to stay organized and prioritize. I could not do what I do without the support of my family, including my husband, and my mom and dad.



What is your advice to the next generation of women leaders? Shelley Boris (left): Stay in a job as long as you are learning and/or your work is meaningful to others in a satisfying, important way. When neither of those things are true, try, in a professional way, to move on so you don't grow weary, resentful, and overly critical. Keep pivoting and problem solving, and while learning from the past, try not to get caught up in regrets.

Shelley Boris and Kimbåll Gell

Co-Owners Fresh Company, Garrision Dolly's, Garrision

It took two, diverse, winding career paths to bring Shelley Boris and Kimball Gell to Garrison. Boris cut her teeth at NYC's justopened Dean & DeLuca in the '80s, worked as a chef and private caterer, and published recipes in Food & Wine and The New York Times before relocating to the Hudson Valley. Gell, a Hudson Valley native, graduated from SUNY Albany with a degree in economics and spent more than a decade on Wall Street before switching careers to manage the Swedish Institute College of Health and Sciences in Manhattan.

The women were friends first — through their children, who went to school together and became business partners in 2004, when they launched Fresh Company, which provides food service and off-premises catering for a wide range of events and clients. And while their client roster includes big names, such as MoMa, Anthropologie, L.L. Bean, and even the Dalai Lama, keeping things local is a key component of the business. Clients include Boscobel House & Garden, Manitoga, and Scenic Hudson; and Fresh Company is the official caterer for Storm King Art Center and The Garrison Institute. Since its launch, when the farm-to-table movement had yet to peak, Boris and Gell have emphasized sourcing from Hudson Valley farms, market, and producers. In July 2018, they launched Dolly's, a fullservice restaurant in Garrison, focused on the same principles.

Despite busy schedules, both Boris and Gell find time to give back to their local communities. Boris collaborates on the annual fundraiser for the Cold Spring Farmers' Market, and published her first cookbook, Fresh Cooking: A Year of Recipes from the Garrison Institute, in 2014. Gell is an active member of the Bethany Arts Community, a non-profit residency and arts organization based in Ossining.

How did you go from finance to food service?

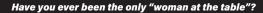
Kimball Gell: Mainly they are connected by business management practices. My finance experience gave me experience with financial analysis, and, as a business owner, I lean heavily on those skills. I did have to learn about a new industry, but business knowledge is transferable.

Laura Putnam

Founder & Co-Owner, Finding Home Farms, LLC Middletown

Laura Putnam never imagined that the home décor blog she launched in 2010 would grow to see 400,000 page views a month and morph into the million-dollar business that it is today. Yet that's exactly what happened when the former interior decorator created Finding Home Farms in Middletown with her husband, Dana. Since hitting the ground running in 2015, her Hudson Valley lifestyle brand, which fuses traditional crafting with modern comfort, expanded from maple syrup in Orange County to more than 100 products sold by more than 1,200 retailers nationwide. It's best known for its soy candles (cinnamon pinecone, anyone?) and maple syrups, which have garnered praise everywhere from Oprah Magazine's "O List" to Good Food Mercantile, which recognized it with a Good Food Award for its Rye Barrel Aged Maple Syrup in 2020.

Although Finding Home Farms reaches markets as far away as Atlanta and Dallas, Putnam maintains a local presence both through her Middletown sugarhouse and as a driving force behind OCNYwest, the community and agricultural business network in Orange County that produces OCNYwest Winterfest in December. Within her own company, she serves as a mentor for other women and her two college-aged daughters, both of whom plan to follow her footsteps to become part-owners like their mother.



Yes, many times I have been the only woman at the table. When I was younger, I felt the need to talk more and louder. Now, I think I have a much better sense of "reading the room." I must admit that there are still times that we struggle with a vendor or a business contact, and I know it is because I am a woman.





Marv Ann Liebert

Founder, President, & CEO Mary Ann Liebert, Inc. New Rochelle

Like so many female entrepreneurs, Mary Ann Liebert launched what would become her legacy from her kitchen table. These days, her eponymous empire, based in New Rochelle, publishes nearly 100 peer-reviewed biomedical journals which tout scientific advances and new therapeutic applications.

Available free-of-charge in 108 developing countries, the journals cover topics that are wide-ranging and timely. Her first publication, Genetic Engineering & Biotechnology News (GEN) swiftly became the most widely read and authoritative source around the globe, and, 40 years later, it still is. She was the first to launch critical journals about AIDS and HIV back in 1980. The magazine Telemedicine and e-Health, whose readership has exploded during the COVID-19 pandemic, is something she began 30 years ago. And today, her

authors, including Dr. Anthony Fauci and Dr. Robert Redfield, are important voices in helping to address the COVID-19 pandemic. Other journal topics include LGBT health, transgender health, and environmental justice, among many more.

Liebert, who employs 100 staff on-site, is described by colleagues as smart, strategic, hard-nosed, and visionary. As president and CEO, she stays up-to-date on everything, including current fiscal status and long-term projections. The Westchester resident is also a committed supporter of the New Rochelle community.

Liebert has founded a nonprofit to support and showcase the careers of eminent women in science - the Rosalind Franklin Society. The publishing company is proud that during the 2020 health crisis, it has not reduced time or benefits for its employees or freelancers. Leadership, commitment, and caring are values that have carried Liebert from the kitchen table 40 years into the future, and she's not done yet.

What led to the creation of the Rosalind Franklin Society?

For way too many years, women in science did not have enough tenure track positions and did not receive nominations and prizes for which they were well qualified. Women scientists were underpaid, underappreciated, and not given leadership positions in academic institutions.



Gournet Gift Guide

Ideas for **delicious**, edible, drinkable, **holiday-worthy** gifts from **Hudson Valley** producers and **shops**.

BY SAMANTHA GARBARINI AND SIERRA GUARDIOLA



1. Hudson Valley Breakfast Basket, \$65

Adams Fairacre Farms; Kingston, Newburgh, Poughkeepsie, Wappinger Includes pancake, waffle, and biscuit mixes; granola; coffee and tea; maple syrup, honey, and jam. www.adamsfarms.com

2. Fair-Trade Peppermint Bark Coffee, \$9.99

Barrie House Coffee Roasters, Elmsford www.barriehousestore.com

3. The Adventurer Wine Share,

\$35/month Kingston Wine Co., Kingston

Monthly share includes two selections of

red, white, rosé, orange, and/or sparkling wine. Add \$14 per month for shipping. www.kingstonwine.com

4. Two-Gallon Popcorn Tin, \$36

Country Kids Popcorn, Hopewell Junction www.countrykidspopcorn.com

5. Short Stack New York Rye, \$54.99

Hudson Whiskey, Gardiner www.hudsonwhiskey.com











Cooper's Daughter Spirits, Claverack www.oldeyorkfarm.com

7. Bougie Snack Box, \$100-\$130

Remy's Local, Rhinebeck

PHOTOS COURTESY OF

Includes cheeses, charcuterie, nuts, dried fruit, honeycomb, chocolate, and more. www.remyslocal.com

8. Venison Sausage Cutting Board Gift

Pack, \$22-\$37

Highland Farm, Germantown www.eat-better-meat.com

9. Dry-Aged USDA Prime Bone-In NY Strip Steak, \$127.90 for 2

Benjamin Steakhouse, White Plains www.benjaminsteakhouse.com

10. Some of Our Favorite Things Basket, \$200

Plum Plums Cheese, Pound Ridge

Includes three cheeses, hot soppressata, Fruition chocolate, artisan caramels, Luxardo maraschino cherries, wild lingonberry compote, raw honey, foie gras, and more.

www.plumplumscheese.com



11. Bourbon Barrel-Aged Organic Maple **Syrup**, \$19.95

Crown Maple, Dover Plains www.crownmaple.com



12. Sugar Wash Moonshine, \$30

Dutch's Spirits, Pine Plains www.dutchsspirits.com

13. Best Sellers Four Teas Gift Set,

\$29.95 for 80 sachets Harney & Sons, Millerton www.harney.com

14. Chocolate Babka, \$18

Martine's Fine Bake Shoppe, Scarsdale and Tuckahoe

www.martinesfinebakeshoppe.com

15

15. Craft Beer and Cider Gift Baskets,

\$84.99-\$109.99

Half Time Beverage, Mamaroneck and Poughkeepsie

Available in 14 variations (German, IPA sampler, cider, gluten-free and more) www.halftimebeverage.com

16. The Gummi Feast Sampler, \$44.95

Samuel's Sweet Shop, Rhinebeck www.samuelss we etshop.com

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HOLIDAY GIFT ALTERNATIVE Food Bank of the Hudson Valley, Cornwall-on-Hudson Make a donation in someone's name to fight hunger in the Hudson Valley. www.foodbankofhudsonvalley. com/donation-opportunities

PHOTOS COURTESY OF RESPECTIVE BUSINESSES (12-13, 16); BY SAMANTHA GARBARINI (14); BY













17. Award-Winning Milk Chocolate Set,

\$39.95 for 4 bars Fruition Chocolate Works, Shokan www.fruitionchocolateworks.com

18. Gingerbread Cookie Stout, \$21.99 for 4

Decadent Ales, Mamaroneck www.decadentales.square.site

19. Large Gift Box, \$125

Talbott & Arding, Hudson

Features Jasper Hill cheeses and salami, seasonal preserve, peanut brittle, organic seven-grain granola, tote bag, and more. www.talbottandarding.com

20. Christmas Cookies Sampler,

\$22.99 per dozen Halfsies Cookie Company www.halfsiescookiecompany.com

21. Hive Membership, \$100/quarter

Plan Bee Farm Brewery, Poughkeepsie Membership includes seasonal shipments of six current beers, access to exclusive bottles, monthly newsletter, and first dibs on Plan Bee event tickets. www.planbeefarmbrewery.com/hive

22. Xmas Coal Vanilla Meringues, \$7

Hudson Valley Marshmallow Co., Beacon www.hudsonvalleymarshmallow.com

23. New York Cider Magnum, \$25.93

Nine Pin Cider Works, Albany www.ninepincider.com

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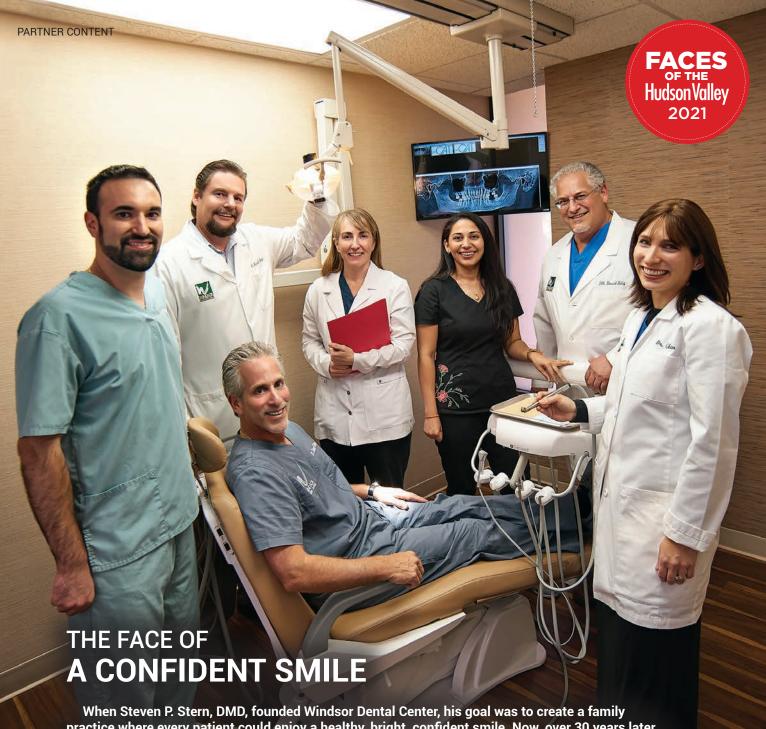


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Front row, from left: Phillip Mehl, Director of Long Term Care & his sidekick, Nolie; Michelle Gramoglia, President & CEO Back row, from left: Rob Dunn, Director of Environmental Services; Shannon Scaturro, Director of Marketing; Brigitte Blum, Director of Human Resources; Ronnie Licata, Director of Dining; Christi Battistoni, Director of Finance; Tom Tango, Director of Plant Operations & Security



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Middle row: Chintan Shukla, Heidi Bachor, Samantha Kugler, Laura Gonzalez, Vicki Rivera, Krystal Woods
Bottom row: Victoria Torres, Hope Still, John O'Shea, Tim Dean, Keesha Taylor, Karen Jordan



Finkelstein & Partners is a personal injury law firm that represents people who have been badly hurt by someone else's careless action. The firm was founded over 60 years ago in Newburgh and today serves communities throughout New York State with more than 85 attorneys and 170 paraprofessionals. Since its founding, Finkelstein & Partners has fostered a "Culture of Caring" and remained actively involved in the communities it serves, encouraging its family of employees to devote time and assistance to community projects; enabling employees to be more productive and positive through its enrichment seminars; supporting environmental efforts by reducing its carbon footprint; and its particular passion — educating young people about the dangers of distracted driving through its "Commit to Quit" school program. Most recently during the pandemic, Finkelstein & Partners has also generously provided thousands of meals to hospital and other frontline workers. Twice a week, Managing Partner Andrew Finkelstein buys any staff who are in the office lunch from nearby heavily impacted restaurants.

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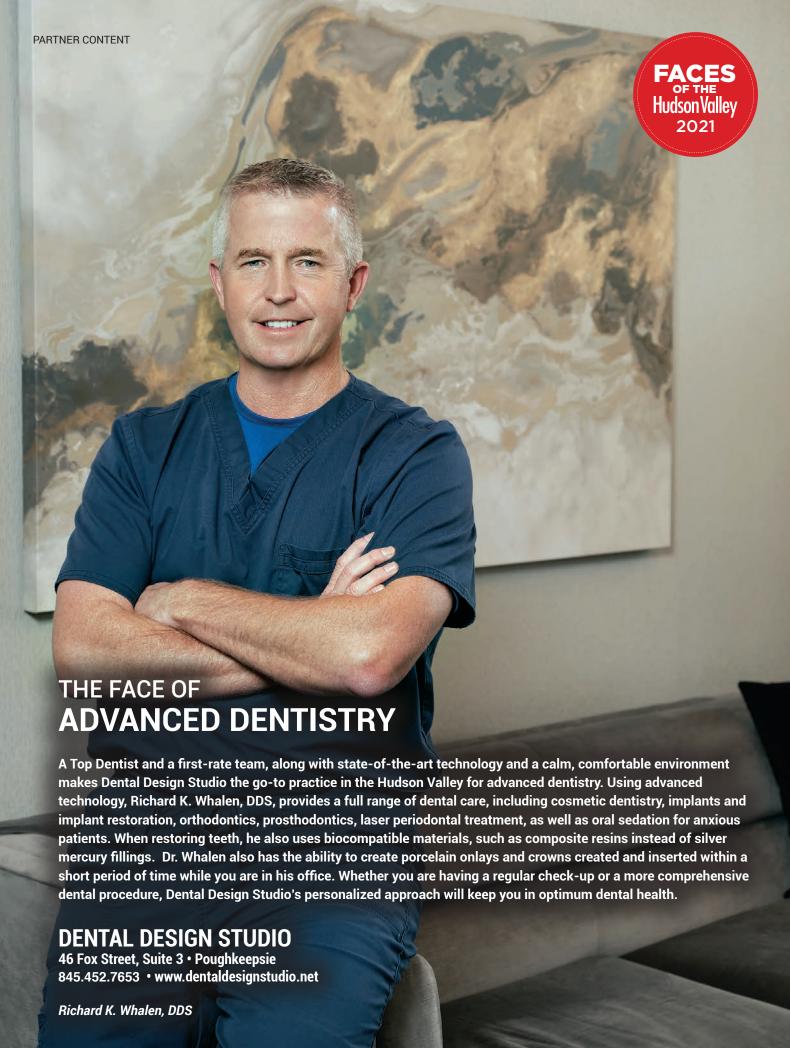
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JANUARY 2022 ISSUE

SPACE CLOSE: November 19, 2021 • PUBLICATION DATE: December 16, 2021

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(Nielsen Catalina Solutions, 2015)



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(Bauer Media)



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> > (Digital First Content Marketing: the Return of Print - CMO by Adobe, 2016)

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(FORBES)





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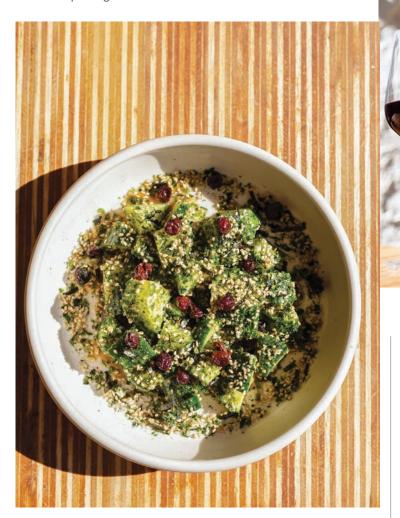




Open for Business

Big Sip Energy

Hudson's natural wine and dining scenes shine even brighter with the opening of Sonder. BY SAMANTHA GARBARINI



(From left) Smashed cucumbers with tahini, honey-infused vinegar, and currants; some of the roughly 30 natural wines on offer; Chef Dan Bagnall

biggest thing is geography. I want to feature wines from Greece, the Czech Republic, Austria, Slovenia, Slovakia, Mexico..." For by-the-glass drinkers, pick a style and go with whatever Sonder is pouring, like Catalonian skincontact wine, a slightly chilled French red, or rosé pet-nat from Slovenia. "We want people to trust us," explains Bangall. "We'll open bottles sometimes that are \$80 or \$90 because we want to share them with people."

But, you could not drink at all and still thoroughly enjoy Sonder. Order a seemingly simple smashed cucumber salad, for example, and you'll be treated to craggy, crunchy pieces that catch a magic elixir of nutty Seed + Mill tahini, honey-infused Catskill Provisions cider vinegar, and sweet currants. On the same visit, charred corn came with dollops of silky corn pudding and tangy pickled shallots, while half moons of delicata squash sat atop a swoosh of addictive, slightly bitter burnt-garlic aioli.

Meat eaters can order thin links of lamb merguez sausage that spill their fragrant juices onto slices of brownbutter-soaked house-made focaccia, the whole mess topped with a refreshing tangle of celery and green apple.

Going forward, Sonder will also expand to do more guest-chef dinners and themed pop-up nights. But for now, the focus is on surviving the pandemic. "I'm trying to be really pragmatic," says Bagnall. "I want to make it through winter. We have no idea what's going to happen. We're just crossing our fingers, squirreling away as much money as we can, and hoping that our landlords are helpful."

610 Warren St, Hudson; www.sonderhudson.com. Open Tues-Sat, 3-10 p.m.

onder is small. Really small. The narrow, whitewashed space seats only about a dozen people during COVID times. The staff is just three people: Chef/Owner Daniel Bagnall, Clyde Woodstock, and Rachel Hodes. The music's ever-so-slightly too loud. The natural wines and vegetable-forward plates are excellent.

After six years cooking with The Oberon Group, which operates hip Brooklyn spots, including June Wine Bar, 30-year-old Bagnall found himself at a career crossroads. "The goal was to open a restaurant by the time I was 30, and I'd kind of given up," he recalls. "The pandemic hit, I left the city and came up [to the Hudson Valley]. I was walking up and down Hudson, and this space was for rent. I just texted the number, started doing the math, and dove head first into this insane little project."

The all-natural wine list features roughly 30 wines. "Basically, I pick things that excite me," says Bangall. "The



We asked local experts one question: What was the best Hudson Valleybrewed beer you drank in 2020? Here's what they had to say.

BY SAMANTHA GARBARINI

Suarez Family Brewery Ms. Frank

Hudson; www.suarezfamilybrewery.com

"This Franconian-inspired lager is everything I'm looking for in a beer. Light and crispy, but at the same time offering complex notes of brown bread, earthy spice, and a soft nuttiness." -Chris Weiss, director of marketing at Half Time Beverage, Poughkeepsie and Mamaroneck

Hudson Valley Brewery Peach Silhouette

Beacon; www.hudsonvalleybrewery.com

"After a rigorous hike up Mount Beacon, a stop at Hudson Valley Brewery for a to-go order was the reward I deserved. I was in the mood for something fruity and refreshing. Brewed with raw wheat, peaches, and milk sugar, this light, sweet-smelling, sour IPA packs a slight pucker with creamy mouthfeel that's balanced with Citra and Mosaic hops. You won't sip Silhouette, you'll guzzle it." -Andrew Dominick, Hudson Valley contributor, @andrewdominick



The Brewery at the CIA Mise en **Place Wit**

Hyde Park; www.ciarestaurantgroup.com/ cia-brewerv

"Best beer in my opinion last year in the Hudson Valley. True to style and done with exceptional execution. The balance of orange peel and spices was dead on. Perfect any time of year." -Rod Johnson, Grand Cru, Rhinebeck

Zeus Brewing Queen City Pils Poughkeepsie; www.zeusbrewingco.com

"Zeus Brewing has been slinging one great beer after another. None have wowed us quite like their Queen City Pils. Rooted in the German pilsner tradition and displaying beautiful elegance and finesse, [it] has a pleasing baked-bread maltiness intertwined with herbal, fragrant hops. It's perfect for a

mountaintop overlooking the Hudson Valley and equally well suited to your dinner table with schnitzel." -Brendon O'Brien, craft beer director, DeCicco & Sons

Nap Time Dummy Light Lager Blauvelt

"We brewed a collab with Nap Time Liquid Creation, one of the only womanowned breweries in the area. The beer was brewed to celebrate the historic traffic light in Croton. Not only is it a classic German pilsner lager, but it has been an instrumental tool to help promote Croton and the Hudson Valley, and to build business opportunities and raise money for charities during this difficult year."

-Tracy Shea and Toni Senecal, The Croton Tapsmith, Croton-on-Hudson









A New Vision for Newburgh

A planned public market and food hub would help bolster sales for small farms and provide quality food to residents who need it most. BY MIKE DIAGO

hen Chef Sisha Ortúzar arrived in Newburgh from Manhattan five years ago, he saw a city surrounded by farmland on a bluff overlooking the river. He was struck by the magnificent historic architecture - much of it vacant and affordable and, walking the cobblestone streets, he was inspired by artists and chefs chatting about their visions in front of cafés and bars along Liberty Street.

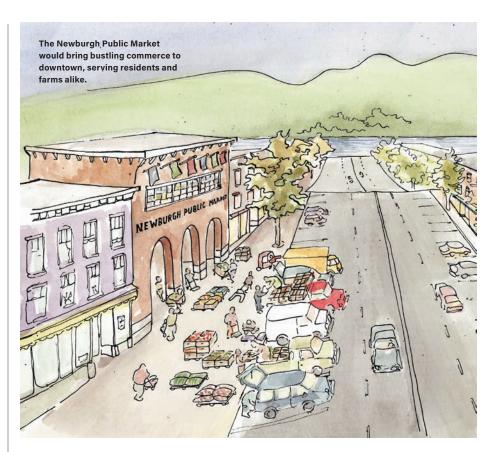
The CIA grad came to the Hudson Valley following some wildly successful restaurant ventures in New York including, 'Wichcraft, (with celebrity chef Tom Colicchio), Riverpark, and Riverpark Farm, but Newburgh inspired him: "My thinking evolved after being here for a few years and getting to know the community and the business landscape. I see a need for businesses that not only serve the community, but that also help to create economic activity in the city."

Newburgh, despite its ever-increasing cool factor, is still entrenched with poverty: 30 percent of the population lives below the poverty threshold and five of the city's census tracts are designated food deserts, low-income urban neighborhoods where more than 33 percent of people live more than a mile from a grocery store. Those without transportation are prone to get by on processed food from the corner bodega.

This dynamic is confounding in a region defined by its farmland. A farmer working on a vegetable farm just up the road could spend all day trimming voluptuous leaves of kale, walking between rows of sweet-smelling apple blossoms, or unearthing brilliant orange and purple carrots, and then return home to an empty fridge.

Farm owners and managers desperately want to get their produce into more hands. But small and midsized farms, which make up 60.4 percent of Hudson Valley agriculture, are struggling, too, because of difficulties with distribution, marketing, packaging, and certification.

Brian Farmer, an auditing and certification specialist and board member of the Roundout Valley Growers



Association tells us, "Getting certified to sell to wholesale buyers and large retailers is time consuming and costly. The same goes for distribution and packaging. Big commercial farms pay someone to handle all of that, but smaller farms often don't have the time or money."

Even if smaller farms do have certifications, it can be hard for them to sell to large-scale buyers who don't want to visit multiple farms to fill their orders. Farmer tells us food hubs are one possible solution to these issues. Food hubs are precisely what Ortúzar is interested in.

On key function of food hubs is to aggregate the produce of small, regional farms so it can be sold in larger quantities across a larger geographic area at a lower cost. Ortúzar points out, that, "in times of crises like COVID, being able to shift and mobilize the produce of smaller farms makes the whole food system more nimble." Food hubs can help with

distributing, storing, and packaging products; facilitate the certification process; establish closer relationships with farmers, large buyers, and consumers; and design marketing. But even with more products on the shelves of large grocery stores at a lower cost, Newburgh residents might still have trouble finding a ride to those supermarkets.

Ortúzar has partnered with Robert LaValva, the founder and executive director of NYC's New Amsterdam Market and a driving force behind the redevelopment of Essex Market, who conceptualized both markets to benefit existing residents, the city, and the regional food ecosystem. Together, LaValva and Ortúzar have developed a concept for the Newburgh Public Market and Food Hub which would do the same for Newburgh. They envision a bustling public market in the urban center, where vendors will sell affordable, healthy, local meat and produce to Newburgh

residents; a wholesale market where local farms can sell to large-scale buyers; and other related services.

LaValva says "We don't just want to bring this to Newburgh, we want to insert it into the heart of Newburgh and see it become part of the city's identity. I've seen how markets can create community. Existing businesses see more traffic, and new businesses emerge around the market."

Both Ortúzar and LaValva envision new employment opportunities for those living in the surrounding neighborhoods and that the market would usher buyers toward farms that treat their animals, farmers, and land more humanely.

Ortúzar notes, "We believe that restaurateurs and retailers throughout the region are looking for something like this. Being at the intersection of I-84 and I-87 makes Newburgh very convenient for buyers from the surrounding areas, where demand for quality, affordable, local products is high."

At press time, Ortúzar and LaValva were fundraising for an initial-needs assessment that will ultimately determine the design of the market. The pair also has a team of experts in food-systems infrastructure, agriculture, construction and site design, economic development, and project management. They have received support from the city manager, city council, the mayor, U.S. Representative Sean Patrick Maloney, Scenic Hudson, Orange County Land Trust, and virtually every imaginable interested party in the area.

Even high-profile food world personalities (and alternative food systems advocates) Tom Colicchio and Alice Waters, who have collaborated with LaValva and Ortúzar on other projects, are excited. "This new infrastructure will help more Hudson Valley farms get their products to restaurants and make local food more accessible to institutions, such as public schools," says Colicchio.

We're excited, too. More produce and meat from our cherished, small and midsized farms may be finding their way into kitchens in the Hudson Valley and across the Northeast very soon.











Dutchess

AROMA OSTERIA From the crusty bread served with olive oil to the hearty pastas, meat and seafood dishes, and tiramisù, this rustic fare is as authentically Italian as it gets. Closed Mon & Tues. 114 Old Post Rd, Wappingers Falls; 845.298.6790. \$\$\$ www.aromaosteriarestaurant.com

BAJA 328 This Southwestern grill offers 130-plus varieties of tequila. Tacos skew traditional (brisket barbacoa, al pastor, chorizo) and modern, with choices like Buffalo calamari and Korean-barbecue carnitas. 328 Main St, Beacon; 845.838.2252. \$\$ www.baja328.com

BARBARO At this cozy, Millbrook jewel box, wood-fired pizzas (sausage and jalapeño, classic Margherita, and more) share the menu with classic Italian pasta dishes, salads, and appetizers, like grilled octopus with gigante beans, lemon, and chili. Closed Mon & Tues. 3279 Franklin Ave, Millbrook; 845.677.4440. \$\$\$-\$\$\$\$ www.barbaromillbrook.com

CAFÉ MAYA Savor favorites, including enchiladas de mole poblano and tacos de pescado. A mariachi band adds even more spice on Friday and Saturday nights. 2776 W Main St, Wappingers Falls; 845.632.3444. \$\$ Find them on Facebook

COSIMO'S TRATTORIA AND BAR A local favorite (and annual Best of Hudson Valley Readers' Pick) with four locations, the Poughkeepsie outpost has soaring ceilings and Tuscan-style décor. The New World Italian menu features favorites such as arancini and seafood fra diavolo, in addition to wood-fired pizzas, soups, and salads. 120 Delafield St, Poughkeepsie: 845,485,7172, 620 Rte 211 E. Middletown: 845.692.3242. 1217 Rte 300, Newburgh; 845.567.1556. 100 State Rte 32, Central Valley (Woodbury location); 845.928.5222. \$\$-\$\$\$ www.cosimos.com

DAILY PLANET DINER This '50s-inspired diner serves up more than just flavorful flapjacks. Along with burgers, patty melts, blue-plate specials (Grandma's meatloaf, turkey with all the trimmings), and nearly a dozen specialty sundaes, the menu

comprises a vast salad selection, including endive, pecan, and Gorgonzola cheese; chicken-walnut; and a steakhouse wedge. 1202 Rte 55, Lagrangeville; 845.452.0110. \$\$ www.dailyplanetdiner.com

ESSIE'S RESTAURANT At his restaurant, just minutes from the Walkway Over the Hudson, Chef/ Owner (and CIA grad) Brandon Walker draws inspiraton from global cuisines to create an eclectic menu that mixes jerk chicken and berbere-spiced steak with customer-favorite comfort foods, such as pork osso buco and chicken and dumplings. Closed Mon & Tues. 14 Mount Carmel Pl, Poughkeepsie; 845.452.7181. \$\$-\$\$\$ www.essiesrestaurantpk.com

KITCHEN SINK FOOD & DRINK Expect global twists on farm-to-table dining, such as Egyptianspiced, pan-roasted chicken; honeynut squash soup with coconut, ginger, and kaffir lime; and seared scallops with kohlrabi and lemon brown butter. Closed Mon-Thurs. 157 Main St, Beacon; 845.765.0240. \$\$\$ www.kitchensinkny.com

LA CABAÑITA The Pinelo-Cardenas family runs this eatery, housed in a former church, spotlighting delicacies from the Oaxaca region of Mexico, such as tlayudas, memelitas, and, of course, mole negro. To drink are 40 types of mezcal. Their informal sister eatery, La Cabañita Express, is nearby at 739 Main St. Closed Tues. 763 Main St, Poughkeepsie; 845.452.7544. \$\$ www.lacabanitaoax.com

LOLA'S CAFÉ & GOURMET CATERING Owner Ed Kowalski offers a healthier alternative to fast food at this Modern American lunch-and-takeout spot. serving homemade soups, panini, vegetarian sides, and popular Thai spicy peanut noodles. Off-premises catering is available. Closed Sun. 131 Washington St, Poughkeepsie; 845.471.8555, 49 Main St, New Paltz; 845.255.6555. \$ www.lolascafeandcatering.com

LOLITA'S This bistro serves made-to-order Neapolitan-style, wood-fired pizza, plus homemade pastas and fresh salads. Dine inside for a romantic, relaxed atmosphere, or al fresco on the shaded patio in warm weather. Closed Mon. 129 Washington St, Poughkeepsie; 845.452.8100. \$\$ www.lolitaspizza.com MCKINNEY & DOYLE With cozy atmosphere, McKinney & Doyle attracts diners for the awardwinning brunch, as well as lunch, dinner, and cocktails. Don't miss the baked goods made from scratch at the adjoining Corner Bakery. Closed Mon. 10 Charles Coleman Blvd, Pawling; 845.855.3707. \$\$\$ www.mckinneyanddoyle.com

MILANESE ITALIAN RESTAURANT You'll find family-style dining at this establishment run by Santino and Rita Milanese. Homemade favorites range from classic lasagna and manicotti to eggplant parm and filet of sole with seafood stuffing in white wine-lobster cream sauce. 115 Main St, Poughkeepsie; 845.471.9533. \$\$\$ www.milaneserestaurant.com

MODERN TACO The majority of the menu is glutenfree, including the tacos —chipotle shrimp, guajillo chicken, spice-rubbed steak - on hand-made, cookedto-order tortillas. The wine list features all Spanish and South American bottles, as well as a must-try avocado margarita. Closed Tues & Wed. 46 W Market St, Red Hook; 845.758.1414. \$\$\$ www.moderntacorestaurant.com

RED LINE DINER From the same owners as the Daily Planet Diner, Red Line boasts a convenient location, just off I-84. Menu standouts include allday breakfast, the Reuben sandwich, the double burger, and the Red Line combo - a surf-and-turf plate of stuffed shrimp and steak. 588 Rte 9, Fishkill; 845.765.8401. \$\$ www.dineatredline.com

ROSTICCERIA ROSSI & SONS A Poughkeepsie staple since 1979, this family-owned deli brings customers authentic flavors of Italy via homemade mozzarella and imported meats and cheeses. Among favorites, including the gnocchi Bolognese and prime rib, don't miss the roast pork shoulder panini on focaccia. Closed Sun. 45 S Clover St, Poughkeepsie; 845.471.0654. \$\$ www.rossideli.com

SHADOWS ON THE HUDSON This riverfront restaurant features a modern interior and prime outdoor seating. The menu stresses seafood, but landlubbers are kept happy with a handful of other options, including indulgent prime rib (Fri to Sun only). 176 Rinaldi Blvd, Poughkeepsie; 845.486.9500. \$\$\$\$ www.shadowsonthehudson.com

SMOKY ROCK BBQ A signature, 16-spice rub is the hallmark of this self-proclaimed New York-style 'cue joint, serving slow-smoked meats (grass-fed brisket, St. Louis-cut ribs) and down-home sides. The petfriendly patio is a popular spot for outdoor dining in warmer months. Closed Wed. 6367 Mill St, Rhinebeck; 845.876.5232. \$\$\$ www.smokyrockbbq.com

SUKHOTHAI Expect authentic renditions of its namesake cuisine like pad Thai, panang curry, and crispy duck, served in a renovated, circa-1818 building with a hip, downtown atmosphere. 516 Main St, Beacon; 845.790.5375. \$\$ www.sukhothainy.com

TERRAPIN A regional favorite since it opened in 1998, Chef/Owner Josh Kroner's restaurant, housed in a circa-1825 former church, blends New American farm-to-table cuisine with influences from Asia, Italy, and the Southwest. 6426 Montgomery St, Rhinebeck; 845.876.3330. \$\$\$\$ www.terrapinrestaurant.com

THE BEACON DAILY Fans of all-day breakfast flock here for their trademark English muffin sandwiches in variations including egg and cheese, house bacon, fried chicken, and chorizo-spiced tofu. You'll also find pastries, vegan choices, salads, and a popular Carolina-style pulled-pork sandwich. 29 Teller Ave, Beacon; 845.831.5274. \$\$\$ www.thebeacondaily.com

THE ROUNDHOUSE Floor-to-ceiling windows showcase waterfall views in the elegant dining room. The not-too-fussy fine-dining menu features dishes like prime rib-eye with togarashi-citrus butter and Meyer lemon bars with prickly pear sorbet. 2 E Main St, Beacon; 845.765.8369. \$\$\$-\$\$\$\$ www.rhbeacon.com

ZEUS BREWING COMPANY Pair craft beers with small plates, grain bowls, and hand-tossed pizzas. The signature Zeus pie features three cheeses, red onion, pistachio, oregano, and hot honey. The warmweather rooftop boasts views of the Hudson River and Mid-Hudson Bridge. 178 Main St, Poughkeepsie; 845.320.4560. \$\$ www.zeusbrewingco.com

range

BROTHERS BARBECUE True, vinegar-based Carolina pulled pork, pepper-crusted beef brisket, and wings are among the slow-smoked meats at this New Windsor eatery. Made-from-scratch sides, include collards, candied yams, and Brothers famous mac 'n' cheese. Closed Mon. 2402 Rte 32, New Windsor; 845.534.4227. \$\$-\$\$\$ www.smokenallday.com

CITY WINERY Located at historic Montgomery Mills, this is the first non-urban site for the brand. In addition to 15 wines by the glass for tasting, the Barrel Room restaurant serves local cheese and charcuterie and shareable plates with a multi-level patio overlooking the Wallkill River. 23 Factory St, Montgomery; 845.424.0222. \$\$-\$\$\$ www.citywinery.com/hudsonvalley

CLEMSON BROS. BREWERY Pair an IPA, imperial milk stout, or sour ale with bar foods, like Black Dirt onion dip, wings, or fried cheese curds, and a Big Bad Wolf burger with applewood-smoked bacon, onion jam, and smoked gouda. 22 Cottage St, Middletown; 845.775.4638. 3 Main St, New Paltz; 845.256.1700. \$\$ www.clemsonbrewing.com

EDDIE'S ROADHOUSE Noted for its craft beer selection, you can also savor a meal at this tavern and grill, where the focus is on fresh ingredients sourced from local farms and markets. Popular, monthly beer dinners pair dishes with brewery-recommended drafts and/or cans. Closed Mon-Wed. 18 Main St, Warwick; 845.986.7623. \$\$-\$\$\$ www.eddiesroadhouse.com

FIDDLESTIX CAFÉ Make a beeline here for breakfast or lunch in a casual, hometown-style eatery. Breakfast quesadillas, create-your-own omelets, house-recipe Belgian-style waffles, wraps, paninis, and grilled sandwiches are all on the menu. 319 Main St, Cornwall; 845.534.3866. \$ www.fiddlestixcafe.com

HUDSON TACO Housed in the historic 1909 West Shore Train Station (designed by the architects of NYC's Grand Central Station), this eatery offers a modern twist on tacos, such as chilled tuna tataki with Asian slaw, fried chicken, crab cake, and Korean barbecue short rib. 27 S Water St, Newburgh; 845.565.8226. \$ www.hudsontaco.com

LIBERTY STREET BISTRO Cornwall native and CIA grad Michael Kelly opened this standout spot in 2016, featuring a menu of globally influenced American fare. Everything is made in-house; ingredients highlight the Valley; and technique takes center stage. 97 Liberty St, Newburgh; 845.562.3900. \$\$\$-\$\$\$\$ www.libertystreetbistro.com

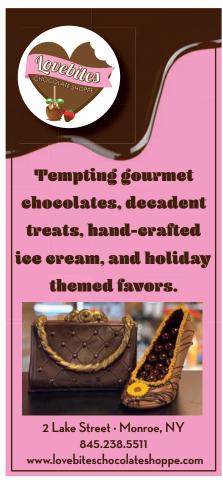
LOVEBITES CHOCOLATE SHOPPE Gourmet chocolates are just part of the offerings at this sweet shop, where a new café menu features paninis. wraps, salads, smoothies, and more than 30 types of milkshakes. Closed Mon. 2 Lake St, Ste 4, Monroe; 845.238.5511. \$\$ www.lovebiteschocolateshoppe.com

MAMA ROUX Enter this remodeled storefront with welcoming décor, and you'll find Southern-style cooking with a French accent. Loyal customers praise the wild-mushroom poutine, fried chicken, and blackened catfish on Wild Hive polenta. Closed Mon-Wed. 96 Broadway, Newburgh; 845.561.5363. \$\$\$ www.mama-roux.com













OAK & REED Locally sourced, elevated comfort food comprises the menu at this Middletown spot, named for one of Aesop's Fables. Popular dishes include buttermilk fried chicken with Finding Home Farms maple syrup, pan-seared organic salmon, and gemelli Bolognese. Closed Mon. 45-53 North St, Middletown; 845.775.4200. \$\$-\$\$\$ www.oakandreeddowntown.com

PAMELA'S ON THE HUDSON Casual riverside dining is the scene here, where a modern menu shakes up classic meals. Live music, happy hours, and a recently renovated interior and deck add to the appeal. Closed Mon & Tues. 1 Park Place, Newburgh; 845.562.4505. \$\$-\$\$\$ www.pamelasny.com

THE HELM Chef Jennifer Abelton offers contemporary American cuisine with a focus on local ingredients at this eatery situated alongside Greenwood Lake. The popular hard-cider-brined brick chicken is served with whipped mashed potatoes, skillet cornbread, and maple drizzle. Closed Mon-Wed. 649 Jersey Ave, Greenwood Lake; 845.477.3073. \$\$\$-\$\$\$\$ www.thehelmny.com

Ulster

A TAVOLA TRATTORIA Seasonal farm-to-table fare is the centerpiece of this rustic eatery. Favorites include the seven-hour Bolognese and Mediterranean sea bass, plus decadent desserts like salted chocolate budino and Venetian-style carrot cake with mascarpone frosting. An Italian street food menu features regional snacks, such as Sicilian arancini, Genovese chickpea pancakes, and house-made gelato and sorbet. 46 Main St, New Paltz; 845.255.1426. \$\$\$\$ www.atavolany.com

BREAD ALONE Launched as an organic-bread bakery in 1983, Bread Alone has since expanded with four cafés, including its original Boiceville site and its main bakery in Lake Katrine near Kingston. The menu consists of sandwiches, toasts, salads, soups, and, of course, freshly baked pastries and breads. 3962 Rte 28, Boiceville; 845.657.6057. 2121 Ulster Ave, Lake Katrine; 845.481.4759. 45 E Market St, Rhinebeck; 845.876.3108. 22 Mill Hill Rd, Woodstock; 845.679.2108. \$ www.breadalone.com

GARDEN CAFÉ This vegan restaurant boasts an allorganic and GMO-free menu. Customers adore dishes like the bean-sweet-potato-rice burger, served with chipotle aioli and roasted potatoes, and the daily soup salad, and sandwich specials. The garden provides seasonal outdoor seating. 6 Old Forge Rd, Woodstock; 845.679.3600. \$\$ www.thegardencafewoodstock.com

GARVAN'S GASTROPUB Housed in a historic building from 1759, the restaurant reflects the eclectic tastes of Executive Chef Josh Paige. Choices range from brown-sugar-glazed duck breast to a Gorgonzola burger served with caramelized onions and truffle fries. Closed Mon. 215 Huguenot St, New Paltz; 845.255.7888. \$\$\$\$ www.garvans.com

HENRY'S AT THE FARM An emphasis on local farms, including Buttermilk Falls' own Millstone Farm, drives the menu, featuring plates like roasted little neck clams with thyme, lemon, and drawn butter; wood-fired pizzas; and pork shank with Hudson Valley bourbon-barbecue sauce. Closed Tues & Wed. 220 North Rd, Milton; 845.795.1500. \$\$\$-\$\$\$\$ www.buttermilkfallsinn.com/henrys

HUCKLEBERRY Enjoy a pub-style bite at this restaurant, situated in a converted house with a chill backyard for outdoor dining. The menu focuses on shareable appetizers (zhoug hummus, elote,

rosemary-Parmesan fries) and casual mains like Korean pulled pork tacos, Nashville hot chicken sandwiches, and grass-fed burgers. 21 Church St, New Paltz; 845.633.8443. \$ www.huckleberrynewpaltz.com

LIS BAR Polish-inspired small plates are the ethos at Jonathan and Patty Rich's cozy Kingston spot with indoor and outdoor seating. Sip skin-contact wine alongside dishes like summer borscht, vegan pierogi, and kielbasa kebabs. Closed Sun-Tues. 240 Foxhall Ave, Kingston; 845.514.2350. \$-\$\$ www.lisbar.com

MAIN COURSE At this casual eat-in or takeout spot, offerings on the New American menu include cedar-plank salmon salad with crumbled blue cheese. candied walnuts, and a roasted-grape vinaigrette; open-faced tartine sandwiches; house-made soups; and assorted paninis. Closed Mon. 175 Main St, New Paltz; 845.255.2600. \$ www.maincoursecatering.com

RŪNA French cuisine is alive and well at Clare Hussain's bistro in an 1870 building. Chef Ryan McClintock relies on locally sourced meats and produce to craft dishes such as rainbow trout amandine or mushroom-vegetable Bourguignon. Closed Mon-Thurs. 10 Plattekill Ave, New Paltz; 845.419.5007. \$\$\$-\$\$\$\$ www.runabistro.com

SILVIA This stylish-yet-casual restaurant with an open kitchen and wood-burning grill is run by sisters Doris and Betty Choi. An emphasis on local sourcing spans New American dishes, like mushroom-lentil pâté and roasted beets with jalapeño-cashew crema, and a smattering of Asian plates, including bibimbap and Vietnamese smoked pork chops. The pergolashaded deck is particularly inviting in the warmer months. 42 Mill Hill Rd, Woodstock; 845.679.4242. \$\$\$\$ www.silviawoodstockny.com



THE DUTCH ALE HOUSE A favorite haunt for locals, this restaurant and beer garden features a solid craft beer selection and upmarket bar bites, such as dry-rubbed, smoked wings; fried chicken sandwiches slathered with spicy mayo; truffle fries; and empanadas with jalapeños and Tickler cheddar. Closed Mon & Tues. 253 Main St, Saugerties; 845.247.3337. \$\$\$-\$\$\$\$ www.dutchalehouse.com

THE SHIP LANTERN INN Open since 1925 and run by three generations of the Foglia family, you'll find New American cuisine served in a lovely building dating back to the Revolutionary War. Savor dishes such as porcini-dusted sea bass or chateaubriand for two. The \$34.50 prix-fixe Twilight Menu is an excellent deal, Closed Mon & Tues, 1725 Rte 9W. Milton: 845,795,5400, \$\$\$\$ www.shiplanterninn.com

THE TAVERN AT DIAMOND MILLS With a stunning setting overlooking Esopus Falls, The Tavern also impresses diners with dishes such as crab cakes with mango emulsion and a customblend burger with 5 Spoke cheddar and bacon jam. 25 S Partition St. Saugerties; 845.247.0700. \$\$\$\$ www.diamondmillshotel.com/tavern

TOP TASTE A 2020 James Beard semi-finalist, Chef Albert "Sammy" Bartley and his wife, Malenda, bring a genuine taste of Jamaica to Kingston. Island favorites include jerk chicken, curried goat, red snapper, beef patties, and Malenda's coconut-rum cake. Closed Sun. 446 Hasbrouck Ave, Kingston; 917.915.1310. \$ Find them on Facebook

WOODNOTES GRILLE AT THE EMERSON **RESORT & SPA** Named for Ralph Waldo Emerson's literary work, Woodnotes offers contemporary, locally sourced cuisine with a classic flair. Closed Tues &

Wed. 5340 Rte 28, Mount Tremper; 845.688.2828. \$\$\$\$ www.emersonresort.com/dining

Westchester

APROPOS At Abbey Inn & Spa, located in a renovated convent overlooking the Hudson, Executive Chef John Paidas crafts a Mediterranean menu of house-made fresh pasta, seasonal starters, and juicy, dry-aged rib-eye with anchovy butter and cauliflower agrodolce. 900 Fort Hill Rd, Peekskill; 914.739.3546. \$\$\$\$ www.aproposrestaurant.com

CRARTREE'S KITTLE HOUSE Chef Beau Widener uses locally sourced ingredients to create seasonal dishes in the formal dining room and elevated bar food at the Old World Tap Room. The Grand Awardwinning wine cellar houses 40,000-plus bottles. Closed Mon. 11 Kittle Rd, Chappaqua; 914.666.8044. \$\$\$\$ www.crabtreeskittlehouse.com

GOOSEFEATHER Situated in the 1840s King Mansion at the Tarrytown House Estate, you'll find modern takes on Cantonese cuisine (dry-aged beef pot stickers, Hunan lamb shank, watermelon shaved ice) from Top Chef favorite Dale Talde. Closed Mon. 49 E Sunnyside Ln, Tarrytown; 914.829.5454. \$\$\$\$ www.goosefeatherny.com

PURDY'S FARMER & THE FISH Chef/Owner Michael Kaphan sources many of the ingredients for his seafood-and-produce-heavy menu from the restaurant's surrounding four-acre farm. Seating on the restored 18th-century house's cozy front porch is particularly charming. 100 Titicus Rd, North Salem; 914.617.8380. \$\$\$\$ www.farmerandthefish.com/purdys

RIVERMARKET BAR & KITCHEN This Rivertown favorite sources primarily local, sustainable ingredients for its menu, exceptional craft cocktails, and on-premises market. 127 W Main St, Tarrytown; 914.631.3100. \$\$\$\$ www.rivermarketbarkitchen.com

THE WHITLOCK Matt and Christiana Safarowic serve seasonal, locally sourced fare, including silky pastas, bone-marrow-laced French onion soup, and crispy pork belly at this neighborhood restaurant. Their new, all-day café, Jay Street, is just around the corner. Closed Mon. 17 Katonah Ave, Katonah; 914.232.8030. \$\$\$ www.thewhitlockny.com

X20 XAVIARS ON THE HUDSON Venerated chef Peter Kelly's restaurant sits on the historic Yonkers Pier, offering breathtaking views of the Hudson River and his famous cowboy rib-eye for two. The casual-chic Dylan Lounge boasts its own menu. Closed Mon & Tues. 71 Water Grant St, Yonkers; 914.965.1111. \$\$\$ www.xaviars.com

Putnam

CATHRYN'S TUSCAN GRILL This trattoria offers Northern Italian cuisine along with an extensive wine list. Entrées include pan-seared scallops with pancetta and a different risotto every day. Closed Tues & Wed. 91 Main St, Cold Spring; 845.265.5582. \$\$\$\$ Find them on Facebook



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Sales through Dealers and Carriers, street Vendors,		
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CLOCK TOWER GRILL Owners Rich and Cassie Parente are dedicated to sourcing sustainable, organic, non-GMO ingredients from local farms and markets. The menu features refined comfort foods, like buttermilk-fried chicken nuggets, house-made pastas, and a popular shrimp and grits. Closed Mon. 512 Clock Tower Dr, Brewster; 845.582.0574. \$\$\$-\$\$\$\$ www.clocktowergrill.com

HUDSON HIL'S At this café, the dining room is cozy and the New American breakfast is served all day. Patrons rave about the biscuits and gravy, babka French toast, and the grilled cheese with fig paste. Closed Mon & Tues. 129-131 Main St, Cold Spring; 845,265,9471, \$\$ www.hudsonhils.com

Rockland

DPNB PASTA & PROVISIONS After honing his skills at an impressive roster of NYC's top Italian restaurants, Chef Tony Scotto and his wife, Louiedell, opened this small restaurant serving flawless fresh pasta. The market sells fresh pasta, prepared foods, imported Italian goods, and Hudson Valley-sourced provisions. Closed Mon & Tues. 21 N Broadway, Nyack; 845.353.2167. \$\$\$ www.dpnbpastashop.com

GREEKISH At this recent rebrand of his 8 North Broadway space, Chef Constantine Kalandris infuses the flavors of Greece and the Mediterranean into small plates. The menu is focused on mezze, including a sizeable selection of raw bar and vegetarian offerings. The Greek Style Special deal features four mezze for just \$25. 8 N Broadway, Nyack; 845.353.1200. \$\$-\$\$\$ www.thegreekish.com

OSCAR'S Chef Oscar Romano presents classic Italian fare, including homemade pappardelle with wild mushrooms and garlic oil, chicken al limone, and veal Sorrentino. The prix-fixe Sunday menu offers 12 entrée choices. 589 Rte 303, Blauvelt; 845.359.0608. \$\$\$ www.oscarsblauvelt.com

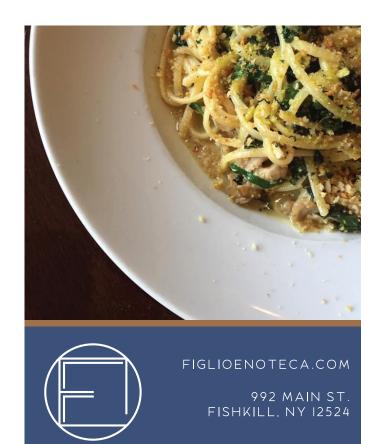
ROOST Though it recently relocated to the Union Arts building, Latin and Mediterranean influences still rule the roost here. Favorites include shrimp with plantains and dried peppers, pan-crisped chicken with chimichurri, and a can't-miss Sunday brunch. Closed Tues, 2 Union St. Sparkill: 845,359,6700, \$\$-\$\$\$ www.roostinsparkill.com

Columbia

BACKBAR At this Malaysian-style eatery, the menu skews toward small, shareable plates, including chicken-lemongrass dumplings, romanesco laab, and crispy rice with shrimp, and ginger sambal. To drink, go for one of the signature cocktails or a selection from the minimal-intervention wine list. Closed Mon & Tues. 347 Warren St, Hudson; 518.828.0567. \$\$ www.backbar-hudson.com

BARTLETT HOUSE Expertly executed baked goods anchor the menu at this bakery/café. Along with sandwiches (hot chicken, smoked ham and Gruvère on baguette), the café offers Sightglass Coffee and milkshakes, made with Jane's Ice Cream. 2258 Rte 66, Ghent: 518,392,7787, \$\$ www.bartletthouse.com

MAIN ST GOODNESS Comfort food made from scratch lures diners, who dig into all-day breakfast offerings, including pancakes, breakfast sandwiches, and CK's Texas scramble. Pastries and pies from their on-site PieconicNY bakery draw raves. Breakfast and lunch only. 20 Main St, Chatham; 518.392.2988. \$ www.mainstgoodness.com



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SWOON KITCHENBAR This stylish restaurant features affordable farm-to-table fare. Menus change seasonally, and the weekly Meatless Monday specials are not to be missed. Closed Mon-Wed. 340 Warren St, Hudson; 518.828.8938. \$\$\$-\$\$\$\$ www.swoonkitchenbar.com

THE MAKER Executive Chef Michael Poiarkoff oversees three dining spaces. Grab a pastry and cappuccino at the European coffeehouse-inspired Café; Quaff cocktails with bar bites in the Gatsby-esque Lounge; or dine on elegant, locally sourced New American cuisine at the Restaurant, housed in a stunning glass conservatory. 302 Warren St, Hudson; 518.509.2620. \$\$-\$\$\$\$ www.themaker.com

Greene

CROSSROADS BREWING COMPANY

Specializing in playful takes on bar food, the brewery's Athens pub emphasizes Hudson Valley and NYS ingredients. And while an entire section of the menu is dedicated to local, Kilcoyne Farms grass-fed burgers, the salads are not only craveable, but equally hearty. Closed Mon & Tues. 21 Second St, Athens; 518.945.2337. \$\$ www.crossroadsbrewingco.com

GRACIE'S LUNCHEONETTE Serving scratchmade, diner-style fare, this homey restaurant offers freshly baked breads and pastries, as well as favorites like fried chicken and waffles and the Gracie burger. Closed Tues-Thurs. 969 Main St. Leeds; 518.943.9363. \$\$ www.graciesny.com

MERMAID CAFÉ The eclectic mélange of American, Mexican, and ramen works surprisingly well at this family-friendly café. Don't skip the latter, made with miso-seaweed or Atticus Farm pork-bone broth and homemade toasted rye noodles. Closed Sun & Mon. 374 Main St, Catskill; 518,217,8811, \$-\$\$ Find them on Facebook

NEW YORK RESTAURANT A tribute to owner Natasha Witka's Polish roots, the menu comprises traditional Polish dishes and contemporary American cuisine. Customer favorites include the pork chop with maple butter, apple sauce, kraut, and creamy mashed potatoes; house pierogi; and Polish hunter's stew, Closed Mon-Wed, 353 Main Street, Catskill: 518.943.5500. \$\$-\$\$\$ www.nyrestaurantcatskill.com

Reviews, Recipes & More

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\$ Average entrée under \$10

\$\$ Average entrée \$15

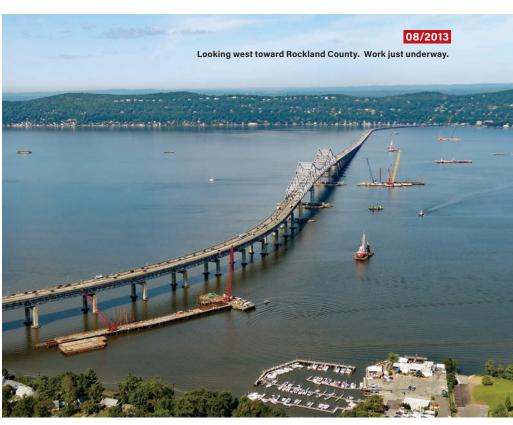
\$\$\$ Average entrée \$20

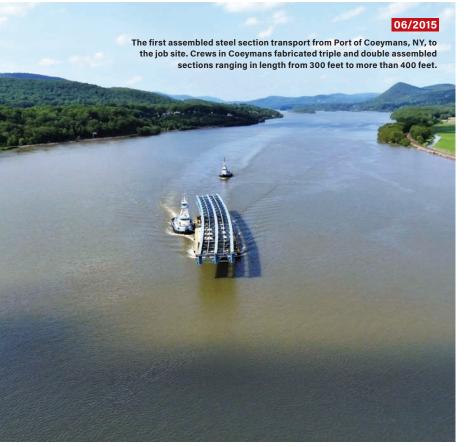
\$\$\$\$ Average entrée \$25 or more

A Tale of Two **Bridges**

PHOTOS AND CAPTIONS BY DAVID ROCCO

n June 15, 2020, when the 3.6mile shared-use pedestrian/ bicycle path opened on the Gov. Mario M. Cuomo Bridge, the sevenyear construction project to replace the Tappan Zee Bridge came to a close. Here, Westchester County award-winning photographer David Rocco – who traveled aboard helicopters, trains, and boats to capture the \$3.98 billion project - shares just a few of the hundreds of images he has snapped since 2013.







08/2017

In the ceremonial first drive across the Rockland-bound span, Governor Andrew Cuomo takes 98-year-old Armando "Chick" Galella for a ride. In December 1955, Galella, a survivor of the Pearl Harbor attacks, drove the same make and model across the Tappan Zee Bridge the day that bridge opened.

FINAL WORD







01/2019 A controlled demo explosion of the east anchor pier.



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WOODLAND POND AT NEW PALTZ

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orldwide, the coronavirus pandemic has tested communities, schools, businesses, governments, and families. What seemingly started off as distant news headlines quickly hit close to home, requiring many to rise to a challenge they never foresaw. Decisions had to be made, or risk the lives of those within the community itself. But one retirement community in the Hudson Valley has miraculously weathered this storm with zero positive resident cases of coronavirus. Woodland Pond, a continuing care retirement community in New Paltz, NY, has so far managed to keep its residents healthy, safe and covid-free.

"While many senior populations and nursing homes have been especially challenged during the COVID-19 crisis which has threatened New Yorkers throughout the year, Woodland Pond's protective measures have been exemplary."

—Governor Andrew M. Cuomo

Woodland Pond is a not-for-profit, premier Continuing Care Retirement Community (CCRC), nestled beneath the shoulder of the breathtaking Shawangunk Ridge, tailored exclusively for those aged 62 and older and catering to a diverse group of accomplished individuals with varied interests and a zest for life. Celebrating its 11th anniversary, Woodland Pond has been home for more than 1,500 retirees and remains the only CCRC in the upper-Hudson Valley. Its Life Care program allows residents to enjoy retirement in an inspiring and supportive environment, with access to a full spectrum of the highest rated supportive care options, if ever needed. Woodland Pond has earned the coveted 5-star rating for Medicare and Medicaid Services annually since 2014 and is the nation's only CCRC to be named a leader in LGBTQ Equality by the Human Rights Campaign since 2018.

The residents, staff, family, and friends of Woodland Pond embrace life and show everyone that crosses their thresholds exactly what it means to be experiencing retirement at its best. And most importantly, thanks to their strict safety protocols, Woodland Pond has not had a single resident test positive for COVID-19 to date, and received a special commendation from Governor Cuomo for their exemplary protective measures! This is a true testament to their determination to maintain the health and safety of all residents.







Standing, from left to right: Robert Dunn, Director of Environmental Services; Michelle Gramoglia, President & CEO; Sarah Hull, Director of Resident Services; Thomas Tango, Director of Plant Operations & Security. Seated, from left to right: Ronnie Licata, Director of Dining Services; Christi Battistoni, Director of Finance; Shannon Scaturro, Director of Marketing; Phillip Mehl (and his sidekick, Nolie), Director of Long Term Care; Brigitte Blum, Director of Human Resources.

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