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November 18 - November 24, 2014

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Volume 6, Issue 295

Mahopac School District OKs Vet Tax Break

By David Propper

The Mahopac school district became the third school system in Putnam County to sign off on an Alternative Veterans Tax Exemption, giving a slight tax break to servicemen and servicewomen in the school community.

One day after Veterans Day, the Mahopac Board of Education unanimously and emphatically approved the exemption to reduce the cost of school taxes for veterans. The three categories include the basic war time exemption that takes 15 percent of school taxes off the assessed value of their home to not exceed \$12,000, the combat zone exemption that sheds an additional 10 percent off the assessed value that can't go above \$8,000 and the disabled veteran exemption, which can take 50 percent off the assessed

value of a home to not exceed \$40,000.

The tax exemption will go into effect on January 1, 2015.

The school board held a public hearing on the matter last month, and veterans and non-veterans that spoke during the meeting voiced support for it. According to the district, non-veteran households will see an increase of \$16 per \$100,000 assessed value in Carmel and \$10 per \$100,000 assessed value in Putnam Valley.

School board president Michael Sclafani, who has several veterans in his family, said the school board heard from every stakeholder in the community, from veterans, to senior citizens that would bear a slight increase to their tax bill if the resolution were to pass through.

"We felt the increase was nominal,

continued on page 4



DAVID DDODDED DUOTO

Seven local and heroic veterans pose with school board trustees Leslie Mancuso and Lucy Massafra after a meeting in which the school board approved the Alternative Veterans Tax Exemption. The vote was a 7-0 by the board members.

Oliverio 'Definitely' Running for Putnam Valley Supervisor

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By David Propper

Fresh off a failed run for county executive and set to leave the Putnam County Legislature at the end of the year, Sam Oliverio's political life isn't up just yet.

In an interview, Oliverio, a Democrat, confirmed he is "definitely" running for the office of Putnam Valley Supervisor in 2015 with current officeholder Bob Tendy, a Republican, pursuing a run for the District Attorney's Office in the same election cycle. Oliverio, a lifelong Putnam Valley resident, met with the town's Democratic committee Sunday and received their unified support.

"I would have liked to been county executive," Oliverio said, referencing his recent loss to Republican incumbent MaryEllen Odell. "But I'm not a quitter."

Oliverio stated he feels he's "very well qualified" for the position and knows the town better than most residents in it. By having connections with state and federal officials, Oliverio asserted Putnam Valley would reap the benefits of his experience.

Reenergizing a lagging business district, supporting the library and parks and recreation programs, and being cognizant of residents' health and safety are all initiatives Oliverio wants to pursue.

"I know that Putnam Valley can go places," he said.

While he calls Tendy a friend, Oliverio said he disagrees with the current supervisor's push for incentive zoning and the delay in redoing the town's comprehensive plan.

Originally, Oliverio backed off on stating if he would run for the position because he wasn't sure if Tendy was actually going to run for DA. When

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Ball Announces Post Senate Career Plans; Launches New Biz

By David Propper

In May, when New York State Senator Greg Ball announced he was leaving public life after his current term expired at the end of this year, the only question left was what would be next for the controversial political figure.

Now, six months later, residents within the 40th senate district, which Ball has represented the past four years, have their answer.

Ball announced Monday he has co-founded Black Stone Global LLC, a multifaceted technology, political consulting, marketing and investments company and is set to serve as CEO of the business. Joining him in the new venture include two of his state senate aides Colin Schmitt, who will serve as president of the business and Mahopac resident Joe Bachmeier, who will be the Chief Marketing Officer.

Charlie Miles, who Ball knew from his time in the Air Force Academy, is the Chief Financial Officer.

The company is based in Austin, Chicago and New York. Ball said during an interview he would be leaving New York to primarily live in Texas once his current term ends on Dec. 31.

"I will be the first in line on January 1 to get a Texas driver's license," Ball said. "And an AR-15."

In a press release issued Monday, Black Stone Global described Ball as a "global leader" who has assembled a team that has "executed high-value projects and deliverables against all odds." The press release went on to state Ball has won 7 elections in 8 years, proving his unconventional strategies result in success.

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Brewster Students Honor Vets with Musical Concert

By David Propper

When Brewster high school held its first ever musical concert in 2011 thanking local veterans in the area, the co-founders of the event, music teacher Patty Taylor and social studies teacher Rob Gallacher didn't imagine it would be an annual event.

But both were happily wrong.

"After the first year, there was just such a huge response from the community, so many veterans came out for it," Taylor, who has taught in the district for nine years, said. "This was something the community needed to celebrate our veterans and after we saw how special and how much it meant to people, we did it a second year and we did it a third year, and then our students pretty much demand that we do it every year."

Now in its fourth year, the Brewster school community celebrated Veterans Day last Thursday with a special Salute to Veterans concert for local servicemen and servicewomen who fought in wars going as far back as World War II and as recent as the wars in Afghanistan and Iraq. Playing patriotic songs that



DAVID PROPPER PHOTO

Local veterans including Legislator Roger Gross sit and wait for Brewster high school's Salute to Veterans concert to begin. Most of the brave men seated have been going to the concert all four years of its existence.

filled Brewster's performing arts center, students once again found a unique way to honor the country's bravest.

"It's just grown into a tradition and we're really proud of it," Taylor added.

Gallacher noted every year in his more than 20 years of teaching, he invites local veterans to talk in his classes. But eventually, that routine got mundane and he was hoping to start something else. That's when Taylor came to him with the idea to put on a performance.

Unless there is a way for students to

personally interact with veterans, Taylor believes most students just see Veterans Day as another day off from school. After the concert, both students and veterans, some of them in their 90s, talked during a small reception.

"It was better than last year and we said that last time about the year before," Gallacher said. "You can see the house is packed so the word is getting around and the folks really love it."

Gallacher said veterans have come to him and remarked that they receive their most recognition from Brewster school district students. At Brewster high school, with a vibrant Junior Reserves Officer's Training Corps program, students display that respect "24/7," Gallacher said.

Local veterans in the audience praised students for the effort they put into the event each year. Most of them have been coming since it began.

Korean War veteran Louis Gasparini said he enjoys the show every year. Though the students are only teenagers, he said they all "very much so" display respect. It's almost the hero's welcome many veterans from Korea and Vietnam era should have received.

"This school is great, they're the only ones that really show patriotism. They do everything for us." Commander of the Brewster VFW Pete Pennelle said. "Other schools, they could care less. These students know what's going on."

Last year, local veteran Sal Inserra remembered students waited after the concert just to shake his hand and thank him.

"What they do for the veterans is unbelievable," he said.



DAVID PROPPER PHOTO

Students part of the choir and band perform the finale of the concert together in front of an appreciative crowd.



DAVID PROPPER PHOTO

Students part of the Junior Reserves Officer's Training Corps present the colors before the events gets underway.





Forum Highlights Needs of Local Veterans in Putnam

By David Propper

Putnam County may be one of the best counties in New York to take care of its veterans, but that doesn't mean there isn't always room for improvement.

For the second consecutive year, the county's Veterans Task Force held its legislative forum, designed to let veterans and their families voice concerns, suggestions, and ideas to representatives from the federal, state and county level to better assist servicemen and servicewomen, current and retired. While issues varied, general themes included improving health services for returning military personnel, better veteran housing, and more expansive support for families of soldiers.

County Executive MaryEllen Odell, state Assembly members Sandy Galef and Steve Katz, state Senator-elect Sue Serino were all personally on hand, while other elected officials had personnel from their office attend. Legislator Sam Oliverio, a veteran himself, was the moderator.

"I would have liked to see more people in the audience but we got the message out there to legislators and elected officials, which is what we needed to do," Art Hanley, deputy director of the county's Veterans Affairs Agency, said.

While there were only about 30 residents that attended, speakers sought to bring important issues to light.

One speaker, Michael Oliveri, who

grew up in Brewster, spoke to the issue of finding more avenues to prevent veterans, like his younger brother Matthew, from committing suicide once they return home from deployment. Matthew, who was a Brewster high school graduate, killed himself on February 11, 2012 at the age of 28.

Michael said Matthew confided in him a couple years prior to his death that he was suffering from anxiety attacks and not sleeping well. He eventually began treatment for PTSD at a regional VA.

"He just wanted to be normal," Oliveri said, at times choking back tears.

He suggested expanding the peer support groups and helping all veterans stay off the street to stop homelessness. He also said a ridiculous waste of taxpayer money is contributed to over medicating veterans and mismanaged care, like what happen to Matthew and wants to see the system become more effective.

Multiple speakers noted on average, 22 veterans die a day from suicide, all agreeing the statistic was staggering.

Jessica Mazzucco, who has a father that serves, said when he was deployed to Iraq, the struggle for her family to move on in his absence was harrowing. Helping her mother with the family's younger siblings, she spoke about the need to provide additional help for the families of veterans. When her father was away, Mazzucco stated she "never felt so alone."



DAVID PROPPER PHOTO

Officials listened to input all morning that would help veterans in the region get improved services. County Executive MaryEllen Odell, Legislator Sam Oliverio and Commissioner of Social Services Mike Piazza were all on hand.

Setting up a firm support system, Mazzucco said, is imperative for countless military families.

Director of Putnam's Veterans Affairs Karl Rohde spoke about Putnam expanding housing opportunities for veterans that would be without a home otherwise. Currently, the county has a facility that provides enough space for twelve veterans to stay that need housing. He would like to see the county establish a few transitional homes for veterans down on their luck.

Odell said things as simple as messaging

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and communication can make a difference in assisting veterans.

"It's a team that makes success," Odell said, speaking to residents in the crowd. "We are here to help, but we need your help."

After the forum, Rohde stressed throwing money to improve veteran services isn't necessarily the way things will get better.

"It's not going to take money," he said. "It's going to take the community working together."

Garrison Art Center





Mahopac School District OKs Vet Tax Break ——

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it wasn't a big deal," Sclafani said. "We felt this is the least we could do for our veterans. They made our world what it is today."

Veterans in attendance lauded the board for its decision.

Mahopac resident Michael Harnett, who is commander of Disabled American Veterans 137 of Putnam and Westchester counties, said the approximately 500 veterans within the district's borders would be appreciative of the small relief the district voted for them.

Chairman of Putnam's Joint Veterans Council and deputy director of the Putnam County Veterans Service Agency Art Hanley pointed out without veterans fighting for the country's freedom, assembling and speaking during school board meetings like Wednesday would be at a diminished capacity.

"The men and women who have served have earned this," Hanley said. "If it weren't for (veterans) we wouldn't enjoy the freedoms to pursue our education and vote on things like this"

Mahopac resident Bob Ferguson, who served in the Vietnam War and lived in the area since 1971, noted how the recognition veterans receive now is in sharp contrast to what many Vietnam soldiers dealt with when they returned home from the war.

"We were never given anything. We weren't accepted by other veterans, we weren't accepted by a lot of the young population, we weren't even accepted by our parents," he said. "So we had to go it alone for a long time."

"We felt the increase was nominal, it wasn't a big deal. We felt this is the least we could do for our veterans.

They made our world what it is today," Mahopac school board president Michael Sclafani said on the Alternative Veterans Tax Exemption."

The Brewster and Carmel school districts quickly approved the tax exemption last spring. The Putnam Valley, Haldane, and Garrison school systems are the three Putnam County districts to not pass the resolution yet.

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Oliverio 'Definitely' Running for Putnam Valley Supervisor

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reached for comment, Tendy completely confirmed he is in fact going to run for the seat currently held by embattled DA Adam Levy.

"I would have liked to been county executive," Oliverio said, referencing his recent loss to Republican incumbent MaryEllen Odell. "But I'm not a quitter."

If Tendy wasn't running for DA, Oliverio said he would have had to "think long and hard" about running for supervisor. But

the decision was made clear when Tendy told him personally he wasn't interested in reelection for that seat.

Oliverio has lived in Putnam Valley for his entire life. He has worked for the Putnam Valley school system since 1982 and is now an assistant principal. He was a town councilman for five years in the 1990s. The past 18 years, Oliverio has served on the legislature, which will come to an end when his current term expires on Dec. 31.

For this run, Oliverio is on the Democratic ticket and is seeking the Conservative and Independence lines going forward.

"I want to take this opportunity to let people know I'm not disappearing," Oliverio said. "Simply because I lost the last election doesn't mean I'm out of governmental work."







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District, Teacher's Union Reach Contract in Mahopac

By David Propper

After working without one for more than a year, Mahopac school teachers and the district have reached terms for a new contract

The Mahopac Board of Education unanimously passed a new deal for the Mahopac Teacher's Association (MTA) at its monthly board meeting Wednesday, putting an end to contract negotiations that at times got tense. The new deal last until June 2018, in which both sides voiced approval with the agreement.

"It's not necessarily about the money," McMahon said. "It's about the respect. A contract proves respect. It says I value what you do for the district."

"This will allow stability, this will allow us to feel comfortable in what we've done and now really progress the district forward on some of the educational issues that some of the teachers have and the district have," MTA president Tom McMahon, who is an 8th grade ELA teacher, said. "And talk about them not in the scope of a contract looming over everybody's head."



School board president Michael Sclafani.

There weren't any percentage increases, but step increases were kept intact. Money was added to the top step increase over the next four years. Healthcare contribution from teachers was kept at 15 percent, after the previous contract has teachers contributing 5 percent more to their healthcare.

Additionally, there is now greater control over teacher personal days and establishing committees to have an open



Mahopac Teacher's Association president Tom

dialogue with district leadership and the school board.

Over the summer, McMahon said the MTA decided to publicize its grievance of not working under a contract with a "No Contract, No Respect" publicity campaign. Putting signs around Mahopac to inform residents of the current situation, McMahon said the MTA was willing to try anything to put pressure on

the district, especially after negotiations for a year didn't result in a new deal.

The previous deal expired on June 30, 2013. McMahon has been the president since July 1 of this year.

"It's not necessarily about the money," McMahon said. "It's about the respect. A contract proves respect. It says I value what you do for the district."

Board president Michael Sclafani said it's important to point out both parties are getting something they want out of the new contract. Going forward, he believes important progress will be made within the district because a new deal was finally reached.

Sclafani said he reached out to McMahon over the summer and the two had a cup of coffee to get to know each other. That icebreaker, Sclafani remarked, became the catalyst to making progress toward a new contract.

"One of the things we said together is let's make some history and that's what we planned to do," he said. "We plan to show other districts that the community can work together."

With the contract lasting until 2018, Sclafani said from a district standpoint, it provides "total stability" and from a teacher's standpoint, it lets them know what to expect.

"It's a win-win for all of us," Sclafani said. "And I think that was our big goal."

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Five-Year Plan for PV Schools Near Complete

By Janine Bowen

With the conclusion of a five-year facilities plan approaching, the Putnam Valley Central School District still has several minor projects to compete across all three of its schools.

According to Director of Operations, Patrick Bellino, of the projects that were included in the five-year plan that was developed in 2010, mostly minor items remain. The total cost of all remaining work would total \$4,234,000, although Bellino noted that many of the lower priority projects will likely roll over to the next plan.

Bellino explained the submission of a five-year plan to the Department of Education was an unfunded mandated passed down in 2010 to ensure that every district in the state maintained proper health and safety standards. Although districts were required to compile a list of work that needed to be done, only projects that were considered high priority because they were life threatening or safety hazards were required to be completed during the five year period. According to Bellino, the Putnam Valley Central School District was the only one in the county that did not have any issues that were considered to be life threatening.

Projects that are expected to be completed during the current school year include providing new lighting controls in the elementary school as well as removing the bleachers on the property which are beginning to fall apart and are rarely used. In addition, Bellino said he would like to look into ways to keep the elementary school cafeteria cooler, noting that if the outdoor temperature is more than eighty degrees, students are forced to eat in their

classrooms because the cafeteria is too

One of the biggest projects that need to be completed is the replacement of the roof at the middle school. There had been some previous discussion about whether it would be best to simply repair the roof, which would carry a cost of \$50,000 as opposed to replacement, which will run the district approximately \$185,000. Ultimately, board members agreed that it would be best to replace the roof, and Bellino explained that funds are left over from previous projects that could be used to replace the roof, with the approval of the State Education Department.

Although the project has yet to go out for bid, Bellino said the roof replacement would likely take place in the spring, once warmer weather arrives, and could likely be completed in the course of a few days with the heavy work taking place during the weekend when school is closed.

Across all three buildings, horns and strobes will be installed. These are required by law to alert people with visual or hearing impairments of fire alarms. Bellino stated he would also like to see all lighting in the schools changed from fluorescent to LED, which are more environmentally friendly and are 1/3 of the price of fluorescent bulbs.

Bellino has also expressed a desire to install solar panels on the roofs of all three buildings, in order to lessen the carbon footprint of the district. Board of Education President, Jeanine Rufo stated however this project is not a priority. She said the district needs to focus on completing projects that were included in the original five-year plan before looking at new ones.

Ball Announces Post Senate Career Plans

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"Using the skill sets that I have developed and perfected in public service, private business, and my military career," Ball said in a statement. "I decided to launch a truly innovative technology, political consulting, and marketing venture."

Ball said in an interview he wanted to

build something he could be proud of and noted he has been successful in the private sector before. Before running for office, Ball was the vice president of an international real estate company. Once elected, Ball followed through on a campaign promise that he would give up all outside income and solely focus serving the public The press release noted Black Stone has already developed core operations and executed deals on four continents. Recent investments include existing three technology companies.

Ball said this past summer, staying out of the political fray and not worrying about campaigning for his own reelection, was the "best summer I've had in about ten years." As the co-chair of the Senate Republican Campaign Committee, Ball said it was great working behind the scenes for certain Republicans.

"I look forward to being engaged in these races behind the scenes and working to preserve a (Republican) majority in New York," Ball said. But not doing it as the guy in the spotlight."

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By David Propper

Bobby Cobelli-Zizolfo believes every barbershop owner has a distinct vision for his shop.

Cobelli-Zizolfo wants to foster a place where "gentlemen of all ages" can come in, relax, socialize with each other, listen to great music, and get a great haircut. He wants it to be a center of the community.

"When you think about how barbershops used to be in the golden era of barbershops between 1880 and 1920, it was a staple in the community," Cobelli-Zizolfo explained. "It was just a gathering place for all the guys in the area. That's what I want to recreate here."

And for the past few months, Cobelli-Zizolfo has been working hard to make his new business, CoZi's Barber Shop, the center of the Mahopac community. Opened right before Labor Day, Cobelli-Zizolfo has seen a steady number of walkins come in, on top of regular clients who he's known since his days of cutting hair in Yorktown. While providing a terrific haircut or shave matters, so does the personality snipping the hair.

"When people come to see a barber, it's not just your finished product," he said. "It's the smile from the moment they walk in. If they don't like you, they're not coming in regardless of a how good of a

CoZi's Barber Shop Mahopac



DAVID PROPPER PHOTO

Bobby Cobelli-Zizolfo has been open for business since Labor Day. The Carmel resident hopes CoZi's Barber Shop can become a staple in the community for residents of all ages.

haircut you get."

Cobelli-Zizolfo, who lives in Carmel, was originally a banker but was not too happy with that profession. After four years in the field, and toying with the idea of leaving it to start cutting hair, one terrible experience with a barber in Westchester County pushed him over the edge.

Describing it as the "worst shave of my life" from a barber, Cobelli-Zizolfo questioned how this man could become a barber and knew he could do a better job. He was determined to prove himself right.

From there, he enrolled in Atlas Barber School, one of the oldest schools in the state and worked at Four Brothers Pizza during nights to keep money in his pocket. He worked at a barber store in Yorktown for four years, building up a solid reputation. Eventually, he started searching for a location to open up his own shop, and is happy where he landed.

As of now, Cobelli-Zizolfo is the only person manning the shop. He wants customers and the community at-large to get to know him before he brings other barbers in. He's already immersed himself into the community by giving all armed servicemen a free haircut on Veterans Day last Tuesday.

To a certain extent, Cobelli-Zizolfo recalls his own childhood of going to a barbershop in Yonkers where he grew up. He still remembers the smell of the Clubman's powder, hearing the chatter and laughter of men, old and young in the shop, and the sight of a great haircut.

All these years later, he wants CoZi's to be just like that.

"I want to recreate that vibe in the shop I own," Cobelli-Zizolfo said. "It's very much for the gentleman to come in but this is also for myself because this is where I'm going to conduct my business. I want it to be some place where I'm relaxed myself."

CoZi's Barber Shop is located at 898 S Lake Boulevard in Mahopac. Its phone number is 845-803-8539. and find them on the web at www.cozisbarbershop.com.



DAVID PROPPER PHOTO

Clean and spacious, CoZi's Barber Shop has a welcoming presence. With the smooth sounds of Billy Joel playing in the background, Cobelli-Zizolfo is usually busy cutting hair and meeting new customers.



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Laura Markowski Imarkowski@theexaminernews.com
Associate Publisher

Peter Stone pstone@theexaminernews.com Chief Financial Officer

David Propper dpropper@theexaminernews.com Editor-in-Chief

nrentz@theexaminernews.com Reporter

Janine Bowen ibowen@theexaminernews.com Reporter

Ray Gallagher rgallagher@theexaminernews.com Sports Editor

Nikki Gallagher nikki@theexaminernews.com Community Calendar Editor

Bill Primavera bprimavera@theexaminernews.com Real Estate Editor

Dean Pacchiana dpacchiana@theexaminernews.com Page Designer

Dina Spalvieri dspalvieri@theexaminernews.com Ad Designer

Jeff Ohlbaum johlbaum@theexaminernews.com
Senior Account Executive

Corinne Stanton cstanton@theexaminernews.com Media Consultant



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Editor's Note

Because of a technical problem over email, The Putnam Examiner did not receive a statement from District 8 Legislative candidate Amy Sayegh in time for last week's edition. The following is from Sayegh, who lost to incumbent Republican Dini LoBue on Election Day:

"First of all, Congratulations to the incumbent, Dini LoBue on her third term on the legislature. I am so happy to have been a part of the democratic process. This election was a Republican

landslide throughout the country and in our county. My race was the Republican primary, so I was hopeful in the general election, but realistic that without the party endorsement, it is a difficult road. I wouldn't change a thing on my end. I was honest and positive and issue oriented and gave it my all, and I loved meeting my neighbors and hearing their issues and concerns. I have a heart for service and a love of community so that won't change. I am humbled by the support I received. I wish to thank my friends, family and the people who believed in me and my platform. Especially those who helped my and guided me through the election process. As a novice, there is so much to navigate and I can't thank my committee enough. They helped me through the process because they believed in me and that is truly humbling," Sayegh said in a statement.

Obituaries

Iohn P. Mattioli

John P. Mattioli, of Brewster, died on Monday, November 10, 2014 at his daughter's home in Mt. Royal, NJ. He was 80 years old. Mr. Mattioli was born May 4,

SMALL

1934 on Deans Corner Rd in Brewster, son

to the late John and Elizabeth (Albanesi) Mattioli. John graduated from Brewster High School in 1951. After graduation he joined the United State Navy. Following his service he continued his education at Syracuse University graduating with a Bachelor degree in Journalism. On September 15, 1956 John married Beverly McCue in Brewster. He worked for Chrysler Corp. as a regional Sales Manager for 30 years before retiring in 1990. Mr. Mattioli was a big outdoorsman, enjoying fishing and hunting. He was a member of the Brewster Elks and the Brewster VFW. Besides his wife, John is survived by his three children; John G. Mattioli (Theresa) of Atlanta, GA, Michael Mattioli (Cheryl) of Pittsburg, PA, and Gina Miller (Robert) of Mt. Royal, NJ, his nine grandchildren and his two sisters; Jeanne Genovese and Betty Giuli. He was predeceased by his daughter Lisa Mattioli in 1976.

Judith Murphy

Judith Murphy of Mahopac, and formerly of Yorktown Heights, died on Tuesday November 11, at the age of 76. She was born in Brooklyn on March 16, 1938, the daughter of Stanley and Anna Lyngsch Juczak. Judy was a floral arranger at Lynn-Ann Florist in Floral Park, retiring in 1990. In Mahopac, she attended the Kohler Senior Center and was a member of the RSVP Country Line Dancers. She is survived by her children, Edward and James, both of

Massapequa, NY, Patricia McCullom of Auburn, WA, Diane Kissh of Mahopac and Kathryn Stankiewicz of Vermont, her brother Stanley Juczak of Florida and 9 grandchildren. Her husband, James died on December 5, 2005.

Kathleen Griffin

Kathleen Griffin, 85, of Lake Carmel, formerly of the Bronx died on November 12, after a long illness. She was born in Strokestown, County Roscommon Ireland on November 29, 1928 and came to the U.S. in 1949. Kathleen worked at the Rainbow room and then later at PepsiCo in Somers. She married John Joe Griffin in 1953 and had 2 children Margaret and John. She is survived by John & wife April and 3 loving grandchildren Conner, Jack and Ryan. Also survived by sisters Bridie, Helen and Nuala. Predeceased by husband John and daughter Margaret, sisters Ethel and Nancy and brother JJ.

Allan J. Brown

Allan J. Brown died November 13, 2014 at the age of 56. Allan was born May 28, 1958 in New York City to Thomas and Loretta (Juhase) Brown. Allan proudly served his Country in the US Navy. Allan worked as a Printer/Lithographer for Brady-Palmer in Carmel. He is survived by his loving Mother Loretta, sister Lorraine Bimonte and brother Robert.



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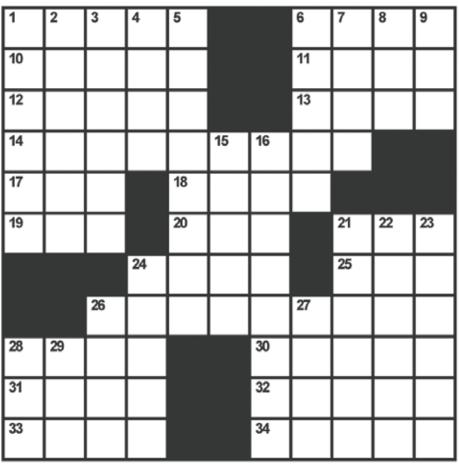
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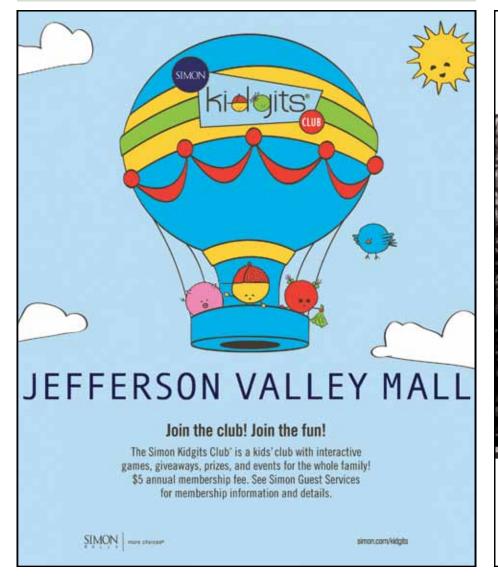
Crossword Puzzle



Crossword by Myles Mellor

Answers on page 17

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Across

- 1. Film award
- 6. Overlook
- 10. Dig
- 11. Italian song
- 12. Talk foolishly
- 13. Paddy output
- 14. Belonging to Anniston or

Yorktown German American

restaurant

- 17. Early afternoon
- 18. Friend in war
- 19. Bottom of a river
- 20. Common bar order, briefly
- 21. More, in Madrid
- 24. Tenor's higher-up
- 25. Line made with a compass
- 26. Allowed to wander, as a chicken
- 28. Guide
- 30. Born under the sign of the Ram
- 31. Wild about
- 32. Gave out
- 33. ___ group--social status
- 34. "All Around the World" band

Down

- 1. Non-specialized employment
- 2. Composed
- 3. Copied genetically
- 4. Skin care brand
- 5. You know this Yorktown oil

retailer

- is dependable from its name
- 6. Tie the knot
- 7. Colored eye part
- 8. Start of Virginia's motto
- 9. Envelope type
- 15. "Peter and the Wolf" bird
- 16. Walter Raleigh quest
- 21. Rages
- 22. A wild sheep
- 23. Perfumes
- 24. Warmth
- 26. It has a fickle finger
- 27. Field of study
- 28. Pitcher part
- 29. Compass dir.





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Caulk Now to Keep the Drafts Away this Winter

Isn't it funny how we each perceive situations differently depending on our circumstances?

One of the ways I ease out from a hectic schedule is to watch classic movies on TCM or view reruns of only a very few favorite television series on Netflix. My absolute favorite is "Breaking Bad."

Remember the episode where they "tent" a house, totally sealing it off to presumably fumigate it and to prevent noxious odor from the neighborhood from entering to conceal that they're cooking crystal meth?

As I watched the episode again, I was sitting by my bedroom window in a T-shirt, very aware that the late fall wind was kicking up outside, because I was feeling the draft inside.

Looking at the tented house on my iPad, and as the owner of an historic, drafty house, all I could think was, "Well, at least no drafts can get in there!"

Like the shoemaker who needs to mend his own shoes, The Home Guru needs to start thinking more seriously about caulking and its practical use on the exterior of my home, especially as winter approaches.





By Bill Primavera

Applying caulk to seal the cracks and openings in a home's exterior helps keep the air you pay to heat and cool your home inside and the outside air out--and that can lower your utility bill.

It's a good thing to take inventory of the condition of your caulking around all windows and doors of your home. Begin with a walkaround inspection of your home's exterior. Make a list of cracks, gaps or holesespecially where different surfaces meet--or where pipes and vents penetrate the walls and roof.

If the old caulk is cracked or separated from the surrounding surface, these are the areas that are energy sieves. Every last bit of it needs to be removed with a scraper or putty knife. Then, the adjacent surfaces need to be cleaned and sanded smooth. If there are any areas where bare wood is showing, they need to be primed so that the new caulk adheres properly and creates a weather-

I have always been confused about which type of caulk to buy because there are several on the shelves. The type people are most familiar with is silicone caulk but it is challenging to apply and needs to be cleaned up using a solvent, which can become messy. Latex caulk is becoming more popular, and because of its durability, can last up to 20 years and can be better painted over. Also, there is a type of hybrid acrylic, latex and silicone caulk that is easier to apply.

I have never had any luck with the application guns. They always seem to get jammed up on me. I tend to go either for the ropes or the plain tubes where I apply a generous bead and then wet my finger with a sponge and run it the full length of the bead, using a slight amount of pressure. By "tooling" the caulk in this way, I ensure it adheres to the surrounding surface and tightly seals the space.

Mind you, it's been years since I did this little exercise and I did only my first-floor windows and doors. I employed a handyman who was more adventuresome on a ladder than I am to do the second-floor windows, and unless you're more acrobatic, I suggest you might consider the same.

An incurable "history of things" buff, I couldn't resist wanting to know how caulking came about and did a little research. The first use of a substance that can be considered caulk was discovered by Sir Walter Raleigh in Trinidad in 1498, using it to seal his ships. Then,

early Americans were sealing canoes with amber or pitch. In the 1500s, sealing wax was invented mainly to seal letters but was used also for canning.

The DAP Company, which had been producing sealing wax for food canning since the 1860s, started to produce putty and caulk in large quantities in the early 1900s, but it wasn't until the 1950s that caulk was introduced in disposable cartridges like what we see today. In 1964, the company developed latex caulk and then acrylic latex caulk. These were the advances that made caulk more pliable to work with, and once hardened, easy to paint.

The point is, here is the perfect product to seal you into the comfort of a winter that is predicted to be a particularly cold one. So caulk now and stay warm in the months ahead.

Bill Primavera is a Realtor® associated with William Raveis Real Estate and Founder of Primavera Public Relations, Inc., the longest running public relations agency in Westchester (www.PrimaveraPR.com), specializing in lifestyles, real estate and development. His real estate site is: www. PrimaveraRealEstate.com and his blog is: www.TheHomeGuru.com. To engage the services of The Home Guru and his team to market your home for sale, call 914-

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To Breathe or Not to Breathe is Hardly the Question



By Nick Antonaccio

Most wines on retail shelves should be drunk young; by that I mean as soon as you open the bottle. The reason: oxidation is as inevitable as climate change – whether or not we accept the scientific premise

of each. Think of what happens to a sliced apple when exposed to air.

Shelf--or countertop--life is rarely more than 24 hours before the invasive and pervasive effects of oxygen begin to influence the taste and aroma of a young bottle of wine. Why? Most of the wine we consume on a regular basis is at, or near, its peak of maturity. It doesn't have the battle armor (intense tannins and acid) to withstand the onslaught of the waves of H2O molecules invading its very core.

Of course, there are also bottles on a retailer's shelf that will withstand the rigors of oxidation and storage time. These are the wines that are built to last.

A small number of wines are produced by artisanal winemakers or select European wineries that have engaged for multiple generations in creating ageworthy wines. These will not only meet the test of time, but will most likely flourish.

However, one problem with wines that are built to last is that they rarely have

the opportunity to do so. Our 21st century collective personality of impatience and instant gratification tempts us to drink, rather than hold on to, a bottle of wine. But to develop its true character requires a protracted period in the bottle and on the shelf, not over the short span of time it passes over our palate and through our digestive tract. Fine wines may not begin their ascendancy to greatness for 10 years and not reach their prime for up to 40 years.

When drunk young, these wines may not be attractive to consumers. In order to fully develop over time, they will be highly tannic and acidic at release, lacking the fruit forwardness and balance

preferred by many consumers. They may not be very approachable, tending to be more tart and overbearing. However, these are the very characteristics that are the influencing elements for building fine complex wines that will transform over time into unique

You Heard It Through the Grapevine representations of their underlying DNA.

A particular sore point with me is when these age-worthy wines are consumed in their infancy. I have dined with business associates

(read large expense accounts) or affluent dining companions (with expense account size wallets) who order wines from restaurant wine lists based on the reputation, or worse, the price, of high-end wines, without considering the age of the wine. Ordering and consuming a young Bordeaux or Burgundy wine invariably draws comments such as "I don't know why this wine is held in such high regard; it's (fill in the blank: bitter, one-dimensional, overpowering)." What a waste of a fine bottle of wine.

Exhortations to order an older, perhaps less prestigious, selection on the wine list go unheeded. Yet it is these lists at many fine restaurants that are ideal testing grounds for experiencing the ultimate potential and sensory satisfaction of fine wine. And, these wines respond to decanting and breathing before pouring.

If the budget permits, I will suggest ordering an older vintage of a lesser known fine wine, rather than a young, immature trophy label. The price of each

may be similar; however, the gustatory experience will likely differ significantly. Many opportunities to experience the true pleasure of fine aged French and Italian wines result in disdain for, rather than appreciation of, these wines. Invariably, these consumers will revert to their comfort zone, thus remaining in their rut of familiarity rather than expanding their horizons.

When considering your selection of wines to pair with a meal, plan your wine list with the same forethought and predinner preparedness as your main course. You and your guests will enjoy the ultimate in fine dining.

'Wines produced to consume young or built to last?'

Nick Antonaccio is a 35-year Pleasantville resident. For over 15 years he has conducted wine tastings and lectures. He also offers personalized wine tastings and wine travel services. Nick's credo: continuous experimenting results in instinctive behavior. You can reach him at nantonaccio@theexaminernews.com or on Twitter @sharingwine.









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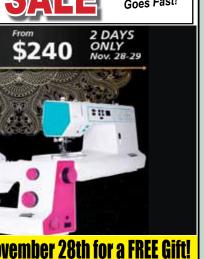
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Parenting Pep Talk: Don't Get Buried By Your Baby Registry



By Dr. Jaime Fleckner Black

Many aspects of becoming a new parent are overwhelming. Lifestyles change, careers may be put on hold, and things like house cleanliness and personal appearance might temporarily take a back seat. Deciding

what your baby (or babies) will need and budgeting to buy it all can also be extremely stressful.

Babies need a lot of stuff! Luckily there is this wonderful phenomenon called "registering" that allows you to log what you need, and family and friends will often chip in to help you get it. New parents beware, however. Registering is a huge business, and many stores will have you convinced that you must own each and every new gadget. Here are some tips from seasoned parents and registry experts to help you prepare for this daunting task.

Do your research

Talk to friends and family with young children about which products you want to buy, particularly big ticket items. When you google "the best" stroller for twins, for example, you might convince yourself you need a \$1500 stroller when in fact a \$500 one has great ratings, is safe, and works exceptionally well. Seasoned parents can also tell you which items are considered a waste of money (e.g., many parents swear that wipes warmers just dry wipes out) versus which are tried and true (e.g., the Snotsucker aspirator).

Include stores people can visit

Websites like Amazon are fantastic for new parents and for registries, but it is also a good idea to include stores like Buy Buy Baby and Babies R' Us that are convenient for people to visit. Some relatives feel more comfortable purchasing items in person, and chain stores like those are easily accessible to most people.

Borrow and accept hand-me-downs

Many baby items are expensive, take up a lot of space, and are short lived, particularly those designed for newborns. Swings and bouncy chairs, for example, can be very helpful for a very short time, so consider borrowing and returning them, or buying them and passing them along to other expectant parents. Check safety

guidelines, however, when borrowing cribs or car seats. Regulations change frequently and you want to make sure your child is safe.

Register for items at different price points

Friends and family might be willing to chip in, but not everyone can or will spend a lot of money. Don't feel bad about registering for big-ticket items and register for plenty of smaller items too. People will buy within their budget. Books, pacifiers, and even outlet covers, for example, are cheap enough for people to buy without breaking the bank.

Check the store's return policy and completion program

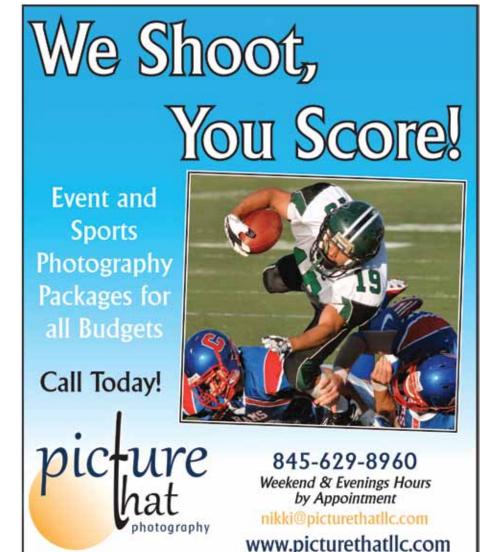
Some stores will allow you to purchase unbought registry items at a discount so be sure to check those policies when contemplating where to register.

Don't forget your co-parent!

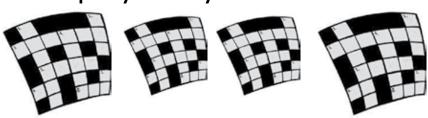
Keep your co-parent in mind when registering, particularly for things he or she will use frequently like strollers and diaper bags. Some strollers have adjustable handlebars but some don't, so if you and your partner are different heights, definitely check that your stroller of choice has that feature. Also, diaper bags will be worn as frequently as handbags and brief cases, so consider getting two to suit both of your tastes.

Dr. Jaime Black is a licensed psychologist practicing in Westchester and New York City. Jaime works with high-functioning individuals on the autism spectrum, doing psychotherapy, conducting evaluations, and facilitating various socialization groups including an improv social skills group. Visit www.spectrumservicesnyc.com, e-mail JaimeBlackPsyD@gmail.com or call (914)712-8208.





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The Restaurant Examiner





Examiner's Guide to Dishes With "Significant Differences"

By Jerry Eimbinder

This article is intended for anyone who is intrigued by trying new and exciting dishes prepared by imaginative chefs. Both appetizers and entrées possessing "significant differences" are covered.

Our guide to the daring-to-be-different exploits of local chefs follows.

Putnam County

Cedar Plank Atlantic Salmon. Wholegrain mustard and Maryland lump crabmeat crusted. Baked on a cedar plank and drizzled with lemon beurre blanc. \$27.95. Hudson House River Inn, Cold Spring. 845-265-9355.

Charlie's Angels. Pheasant, quail with porcini mushrooms, and duck breast with L'Orange sauce. Accompanied by cognac shallots and mashed potatoes. Served on a square dish. \$34.95. Il Laghetto, Mahopac. 845-621-5200.

Crescent Farms Duck Breast. Duck fat potatoes, Hudson Valley foie gras, peaches and Crown maple syrup. Valley at the Garrison. 845-424-3604.

Faraonoa Farcita con Prosciutto e Fole Gras. Sauteed Guinea Hen. Stuffed with prosciutto, foie gras and pistachio nuts. Local mushroom medley sauce. \$28. Cathryn's Tuscan Grill, Cold Spring. 845-265-5582.

Fish and Shellfish Stew. Cod, scallops, shrimp, baby bok choy, lemongrass and Thai chilies. \$24.50. Riverview, Cold Spring. 845-265-4778.

Fish Moilee. Sauce made from tempering of mustard seeds, curry leaves, assfoetida and ginger. Coconut milk liquid base. Tossed crispy vegetables. A delicacy originated in Kerala, India. Jaipore Royal Indian Cuisine, Brewster. 845-277-3549.



Fish Moilee, a delicacy that originated in Kerala, India, is served at Jaipore Royal Indian Cuisine in Brewster.

Guinness Boneless Short Ribs. Braised in a thick Guinness gravy on a bed of roasted garlic mashed potatoes. \$18.99. Cold Spring Depot. 845-265-5000.

Lobster Stuffed With Crabmeat. Broiled or steamed. With corn on cob and baked potato. Market price. Social on 6, Mahopac. 845-803-8193.

Pecan Parmigian-Crusted Tilapia. Silver Spoon, Cold Spring. 845-265-4778.

Pheasant. Wild mushroom braised, house-

cured bacon and roasted fingerling potatoes. \$26. Clock Tower Grill Kitchen & Bar, Brewster. 845-582-0574.

Pernil con Mojo. Braised pork shank with avocado-tomatillo sauce, roasted garlic mojo and accompanied by traditional rice and beans. Ramiro's 954, Mahopac. 845-621-3333

Rognons de Veal a la Moutarde. Vel kidneys with mustard sauce. \$18.50. Le Bouchon, Cold Spring. 845-265-7676.

Seafood Pizza. With mussels, shrimp, clams and scungilli. See Business Profile by Ray Gallegher, The Putnam Examiner, July 8, 2014, page 10. \$23. Ciro's Restaurant & Lounge, Mahopac. 845-628-5688.

Zuppadi Pesce. clams, mussels, shrimp, calmari, and scallops cooked in a fresh tomato-and-basil sauce over bed of linguini. \$29 for one person or \$54.95 for two. Arturo's Tavern, Mahopac. 845-621-3836.

Westchester County, A to L

Baked Escargots. Glazed with garlic custard, fine dusted with roasted hazelnuts. Tomato purée reduction, pesto. \$17 appetizer or \$31 entrée. La Panetière, Rye, 914-967-8140

Billi-Bi. French mussel soup with saffron cream. La Crémaillère, Bedford. 914-234-

Bistecca dello Chef. Top round slowly braised beef, cippolini onions, porcini mushrooms, roasted butternut squash. Natural aus jus over seared gnocchi. Amore, Armonk. 914-273-3535.

Branzino. Apples, raisons, pinenuts, Pinot Grigio sauce. \$24. Il Sorriso, Irvington. 914-591-2525.

Chocolate Ravioli. Butternut squash, chestnuts, garlic sage, brown butter, parsnip purée. \$18. Moderne Barn, Armonk. 914-730-0001.

Churrasco. Grilled skirt steak topped with quail egg. Lobster and sweet plantain Chino-Latino fried saffron, lime garlic Mojito. \$29. Sonora, Port Chester. 914-933-0200.

Crudo di Passera. Panzanella salad, toasted torn filone bread, tomato conserva, olives, basil, fluke. Champagna at Bedford Post Inn, Bedford. 914-234-6386.

Euf du Roi. Goat cheese, potato cake on top of ratatouille topped with poached egg. Le Jardin du Roi, Chappaqua.

Game Burgers. Wild boar, elk and venison. Bridge View Tavern, Sleepy Hollow. 914-332-0078.

Gnocchi Filetto di Pomodoro. Sweet potato, prosciutto, onions, tomato sauce. \$17.95. Rini's Restaurant & Wine Bar, Elmsford. 914-592-6799.

King Crab Legs. Not frozen. Seasonal availability. Eastchester Fish Gourmet, Scarsdale. 914-725-3450.

Langoustine Tempura. Lobster, truffle Crustacean sauce, porcini, chestnut risotto.

Equus at the Castle Hotel & Spa, Tarrytown. 914-631-1980.

LaZanni. "Pasta-less lasagne." Eggplant, zucchini, carrots, spinach, shiitake mushrooms, ricotta and goat cheese, basil, tomato sauce. Via Vanti, Mount Kisco. 914-666-6400.

Leg of Lamb Panini. Eggplant, feta cheese, herbs and salad or fries. \$17. Pinch American Grill, Yonkers. 914-457-2541.

Linguine. Topped with shrimp, scallops, clams, mussels, calamari. \$21.95. Buon Amici, White Plains. 914-997-1399.

Lobster and Chili. White-bean chili, roasted tomatoes. \$18. Ruby's Oyster Bar & Bistro, Rye. 914-921-4166.

Lobster Cheese Fondue. Lobster and crab bisque, Butterkäse and fontina cheeses, lobster, lemon juice, scallions. Melting Pot, White Plains. 914-993-6358.

Lobster and Shrimp Quinoa Salad. Grilled vegetables, truffle balsamic drizzled and roasted pistachio gremolata. Roasted Peppers, Mamaroneck. 914-341-1140.

Westchester County, M to Z

Mac' Attack. Burger. Topped with 'mac and cheese' and bacon. Pretzel bun. \$18. Emma's Ale House, White Plains. 914-683-3662.

Maine Mussels in Spicy Lobster Bisque. RiverMarket Bar & Grill, Tarrytown. 914-631-3100.

Moroccan Duck Breast. Spices, honey, Japanese citrus, orange juice. Winston, Mount Kisco. 914-244-9780.

Moules Frites. Prince Edward Island mussels steamed with garlic and white wine. \$23. Red Hat on the River, Irvington. 914-591-5888.

Mushroom Toast. Grilled country bread, confit wild mushrooms, melted gruyere, marsala, fried egg. Dinner appetizer or brunch entrée. Harper's, Dobbs Ferry. 914-693-2306.

New Yorker. Corned beef and pastrami topped with melted Swiss cheese on rye with sauerkraut and Russian dressing. Muscoot Tavern, Somers. 914-232-2800.

Oaxaca Queso Frito. Fried Oaxaca cheese. Salsa Verde. Mexican version of mozzarella sticks. \$7.95. Tomatillo, Dobbs Ferry. 914-478-2300.

Octopus A La Gallega. Sliced octopus, bell pepper, heirloom potato, olive, basil, arugula. Pimentón lemon dressing. \$15. Fig & Olive, Scarsdale. 914-725-2900.

Octopus Salad. Warm octopus. Finely cut spicy Nori seaweed on potato salad. Japanese Yuzu vinaigrette. \$15. Haymount House, Briarcliff Manor. 914-502-0080.

Parmigiano-Encrusted Halibut. Sautéed spinach, lemon beurre blanc sauce. Sapori, White Plains. 914-684-8855.

Pastrami Panini. House-smoked pastrami.

Sourdough bread, cheddar cheese, sautéed onions. Plates, Larchmont. 914-834-1244.

Pollo con Coda d'Arragosta Aurora. Chicken breast stuffed with lobster tail. Brandy, cream, mushroom/tomato sauce. Mulino's, White Plains. 914-761-1818.

Pork Cheeks. Chestnut purée. Tarry Tavern, Tarrytown. 914-332-1625.

Pork Chop Milanese. Il Sogno, Port Chester. 914-937-7200.

Pork Chop Scarpariello. Sweet sausage, peppers, over linguini. \$20.50. McArthur's, Pleasantville. 914-773-4281.

Prawns Al Taleggio. Stuffed with lobster, crab meat, scallops, shrimp. Sprinkled with bread crumbs, over spinach. Scampi sauce. \$32. Taleggio, White Plains. 914-259-8446.

Rotolini di Spinaci. Pasta rolls with spinach, ricotta, pesto cream, tomato concasse. Don Tommaso's Bistro Italiano, Yorktown Heights. 914-302-7900.

Seafood Bowlful. Mussels, clams, shrimp, calamari and scallops in light tomato sauce. \$21.75. Le Fontane, Katonah. 914-232-9619.

Shrimp with Maryland Blue Crab Stuffing. Stuffed jumbo shrimp with baby vegetables. \$32.95. Traveler's Rest, Ossining. 914-941-7744

Skate, Hot or Cold. Hot, the skate is served with eggplant, tabasco, tomatillos. Cold, accompanied by alliums, madeira, arugula. Either at \$26. Hopscotch, Croton-on-Hudson. 914-271-1100.

Stuffed Tomatoes or Stuffed Peppers. Lefteris Gyro, Mount Kisco, 914-242-8965 or Yonkers, 914-437-8490. Not offered at the Tarrytown location.

Tsoutsoukakia Meatballs. Meatball appetizer made from lamb, pork, ground beef, garlic, other ingredients. Tomato sauce. \$9.50. MP Taverna, Irvington. 914-231-7854.

Vegan Shepherd's Pie. Roasted Asian jackfruit, mashed potato, lentil, carrot, mushroom. \$15. Sweet Grass Grill, Tarrytown. 914-631-0000.

Venison Osso Buco. Highland Farms venison. Mobius Fields' blue Hubbard squash, purple potatoes, Juniper berry sauce. Crabtree's Kittle House, Chappaqua. 914-666-8044.



Venison Osso Buco is served at Crabtree's Kittle House in Chappaqua.

Kick off the Holiday Season with Cold Spring by Candlelight

Five new houses featured on this year's tour plus seven historic sites and buildings

"Cold Spring by Candlelight: Holiday Festival and House Tours" is the premier holiday destination event of the year and it is set for Saturday, December 6, from noon – 5 p.m. in Cold Spring–on–Hudson.

"Cold Spring by Candlelight," celebrating its 12th anniversary, is a day and evening event with tours of unique and historic houses and sites in the Village of Cold Spring. Cold Spring's stores and shops will be open late for holiday shopping. The event includes street-side carolers, holiday music concerts, farmers' market, a holiday craft fair, visits from Old St. Nick, and more.

And all proceeds from the event will go to Partners with PARC, which

provides funding to programs and services for children and adults with developmental disabilities throughout Putnam County.

"This tour is a wonderful way to kick off the holiday season with friends and family," said Rand Bridget Otten, director of development for Partners with PARC. "And in the spirit of giving, all proceeds support children and adults with developmental disabilities."

Event sponsors include Entergy, ShopRite Stores, Putnam County Tourism, MVP Healthcare, the Cold Spring Area Chamber of Commerce, and Hudson Valley Magazine.

Bundle up and enjoy this self-guided walking tour back in time through the Village of Cold Spring or hop on the trolley for a warmer way around the village's sites and attractions. In between house and site visits and holiday shopping, enjoy holiday music and caroling. Metro-North riders can easily take the Hudson Line to Cold Spring and be within easy walking distance of the entire event.

House and site tours will run from noon to 5 p.m. throughout the Village of Cold Spring. This is a self-guided, walking tour and two trolleys will also run throughout the day to accommodate tour attendees and visitors. The holiday craft fair runs from 9 a.m. to 4 p.m. End your day in Cold Spring with the Village's annual holiday tree lighting and visit from St. Nick, starting at 6 p.m. at the Riverfront Gazebo.

Advance ticket prices for the event are: \$25 for adults, \$20 for seniors, \$15 for children age 12 and under (children age 4 and under are free of charge). Day of event tickets may be purchased at Cold Spring Village Hall, 85 Main St., Cold Spring starting at 11 a.m. Day of event ticket prices are: \$35 adults, \$30 for seniors, \$15 for children under 12 (children under age 4 are free of charge).

Advance tickets may be purchased at www.ColdSpringbyCandlelight.com. All major credit cards are accepted.

Free parking will be available throughout the village and at the Metro-North train station (free on weekends).

For more information, log onto www. ColdSpringbyCandlelight.com or call 845-278-7272, ext. 2287

Putnam Clerk's Office Praise Law to Rid Fee for Vet's Distinction on Driver's Licenses and ID Cards

Putnam County Clerk Dennis J. Sant and First Deputy Clerk Michael C. Bartolotti today thanked Governor

Andrew Cuomo for signing legislation which eliminates the fee for the addition of a veteran's distinction on a

driver's license or non-driver

identification card prior to renewal. The bill unanimously passed both the New

York State Senate (Bill S5955A) and Assembly (Bill A8231A) earlier in the year.

"With the Governor signing this legislation into law, veterans across New

York State have the right to proudly

display their service and status on their drivers' licenses and non-driver identification cards at no additional

cost," said Bartolotti. "This is another way to honor the men and women who have served our great nation not

only on Veteran's Day, but every day."

In 2013, a law was enacted to allow honorably discharged service men and women the option of having their

Veteran status on drivers' licenses and non-driver identification cards. Unfortunately, the State DMV

interpreted this law to require a Veteran to pay a \$12.50 amendment fee to add the Veteran status when

requested prior to the renewal date of the document. County Clerks throughout

New York State rallied against

the imposition of this unnecessary fee. NYSACC passed a Resolution setting forth the County Clerks' position that any fees associated with displaying

the Veteran status on a NYS driver's license or non-driver ID card should be waived and should not be

imposed. In 2014, this position was of the highest priority in the County Clerks' 2014 Legislative Agenda

which was delivered to members of the State Legislature.

"I am pleased that the Governor has joined County Clerks who are committed to honoring those who have

served our great nation by signing this legislation into law," said Sant.

Bentwood Studios Cuts Ribbon, Brings Business to Kent



Bentwood Studios held an open house event for its Grand Opening with a ribbon cutting ceremony last Saturday. Bentwood Studios offers a unique blend of woodwork craftsmanship training in design and fabrication while producing some custom design projects for retail sale. Attending today's festivities were former and current students, as well as friends and local officials who welcome this new business to the Route 52 Corridor of the Town of Kent. County Executive MaryEllen Odell, Kent Town Supervisor Maureen Fleming, Kent Town Councilman Bill Huestis, Legislator-elect Toni Addonizio and Henry Boyd, the President of the Carmel-Kent Chamber of Commerce were all in attendance. In comments during the ribbon cutting ceremony, Odell thanked Glenn and Ernie Palmieri for bringing their enterprise to Kent and Putnam where they are attracting visitors from the tri-state area. Fleming commended Bentwood Studios for participating in the revitalization of the Route 52 business district.

SMALL NEWS IS BIG NEWS

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Explore the Culture of Africa at Mahopac Library

Rita Wagener is a native of Uganda, a country located on the Eastern side of the African continent. Wanting to keep her culture alive while living in the United States, Rita created a vibrant show featuring the dances and fashion of her native country. Join Rita for this one-of-a-kind presentation on Saturday, December 6, 2:00 pm at Mahopac Public Library.

At the end of this African heritage show, you will feel like you have traveled to Africa without even being on a plane. You don't need a passport to take this journey, and all participants will have an opportunity to model the costumes and learn the steps for traditional African dances. It's an afternoon of fun and learning!

This program is appropriate for ages 8 through adult; children should be able to sit quietly through the presentation. Registration is required; register online at www. mahopaclibrary.org, or call 84-628-2009, ext 100.

Happenin8s

We're happy to help spread the word about your community event. Please submit your information at least three weeks prior to your event and include the words "Happenings Calendar Submission" in your email subject line. Entries should be sent to Nikki Gallagher at nikki@theexaminernews.

Ongoing Toys for Tots:

The Putnam/Northern Westchester Counties Toys for Tots Program is now getting under way for more information contact Bill Lewis coordinator at 845-528-7987 or blbb64usmc@yahoo.com. for drop off locations go to our web site at www.toysfortots.org click on drop off sites, than state and than Putnam/ Westchester. We will be at the Jefferson Valley mall and Toys R Us Jefferson Valley weekends only. New unwrapped toys may be drop off at any of our drop off locations. Checks made payable to the toys for tots foundation may be mailed to toys for tots 44 somerset la, Putnam Valley, NY 10579.

In-Stitches Knitting Club at Reed Library (845-225-2439). Wednesday mornings 10:30 a.m. to noon and Thursday evenings 6:30 p.m. to 8 p.m. Beginners and experienced knitters and crocheters are welcomed in this fun and friendly group.

Cancer Support:

Cancer Support Available: Support Connection, Inc., a not-for profit organization that provides free, confidential support services for people affected by breast and ovarian cancer, offers a wide range of free support groups women with breast and ovarian cancer.

Groups focus treatment. They are offered in Westchester, Putnam and Dutchess, and by toll-free teleconference. For a complete calendar of groups at all locations, visit www.supportconnection.org. Advance registration is required for all groups; call 914-962-6402 or 800-532-4290.

Tuesday, November 18

Free Program: Managing Side Eeffects of Breast Cancer Treatments: 6:30 p.m.-8 p.m. at St. Mark's Episcopal Church, 85 East main St., Mt. Kisco. Open to people living with breast cancer. To learn more or to pre-register (pre-Registration is required) call Support Connection at 914-962-6402 or 800-532-4290.

Wednesday, November 19

Professional Women of Putnam hosts "Give Thanks" Networking Party benefit the Putnam/No. Westchester Women's Resource Center. Attendees are asked to please bring an item from the wish list of the Women's Resource Center to the event. For a complete wish list email info@professionalwomenofputnam.

com.Chophouse Grille 957 Route 6 Mahopac. Time: 6 p.m.-8 p.m. Price: \$15 PWP Members \$20 Non Members. Includes appetizers. Cash Bar. Please register online to attend: www. professionalwomenofputnam.com

Mission Theatre Ensemble presents

an award-winning comedy drama MASS APPEAL by Bill C. Davis. November 19, 21, 22, 23 at the HVCP Association, 15 Mt. Ebo Rd.-South-2nd Floor, Brewster. Purchase tickets and view group and discounts at mteny.org or call 845.204.3983 Conflict. Laughter. Intrigue.

Thursday, November 20

The Hudson Highlands Land Trust's is proud to announce the availability of Connecting: Celebrating the People and Places of the Hudson Highlands. Created to commemorate the Land Trust's 25th anniversary, the book honors the different connections between the region and the people who live here. Launch is from 6 p.m.-8 p.m. at HHLT's office, 20 Nazareth Way, Garrison.

The Tri-State IBM Retirees Club Monthly Meeting: 1:30 p.m. in the meeting hall of the United Methodist Church, 1176 E. Main Street, Shrub Oak. This meeting is re-scheduled from usual fourth Thursday to accommodate Thanksgiving holiday. There will be open discussion among the attendees with regard to 2015 medical coverage. Also, confirmation of attendees to an informal holiday luncheon on Dec. 4 and nominations and suggestions for president will be heard. Refreshments and sign-in at 1 p.m. New members welcome. Information: (914) 528-5916.

Colonial Nutcracker: Ring in the Christmas season with The Colonial Nutcracker, an annual holiday favorite, presented by Dance Theater in Westchester. This full-length production, choreographed by Rose-Marie Menes, is set in Colonial Yorktown and is a narrated ballet that is sure to delight all ages. Dates of show: Saturday, December 20. Price: \$30 (Adults), \$24 (Kids) hours:

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ages. Dates of show: Saturday, Decembe 20. Price: \$30 (Adults), \$24 (Kids) hours

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3 p.m.-5 p.m. Paramount Hudson Valley. 1008 Brown Street . 914-739-0039. www. paramounthudsonvalley.com Website: For tickets call 914-739-0039 (ext 2)

Friday, November 21

Mahopac Knights of Columbus hosting Streets of the Bronx Band 2. Dinner and Dance. St. John the Evangelist Church Social Hall. 221 East Lake Blvd. Doors open at 6:30 p.m. / Performance at 8 p.m. Hot buffet Dinner / Desserts and coffee included. \$25 per person / call Mike for tickets at 914-837-2368. http://www.mahopacknights.org/steets-of-the-bronx-band-2.html. ll proceeds to benefit Knights charities and Scholarship fund

Saturday, November 22

Holiday Bazaar: 9 a.m. – 4 p.m. Patterson Recreation Center. 65 Front Street, Patterson, N.Y. 12563. Shop local and support your community and small businesses! Homemade gifts, crafts, sports memorabilia, jewelry, baked goods, sports calendars, ornaments, holiday gifts and so much more. www.pattersonrec.org.

Christmas Bazaar: 9 a.m.-3 p.m.. (Snow Date 11/29.) Crafts, Baked Goods, Gift Items, Decorations, & Refreshments. First Presbyterian Church, 411 Route 6N (at Secor Road), Mahopac. The Gift & Thrift Shop is open Thursdays and Saturdays 10 a.m.-4 p.m. For more information please call 845-628-2365 or email presby411@ verizon.net.

Monday, November 24

Community Interfaith Thanksgiving Celebration sponsored by the Reform Temple of Putnam Valley and Grace United Methodist Church. A program of prayer, poetry and song, followed by a dessert reception. 7:30pm, Reform Temple of Putnam Valley 362 Church Road PV. Please bring a non-perishable item for the Putnam Valley Community Food Pantry

The Kent Historical Society will host a presentation by Mr. Vincent Favale. The topic will be "The Veterans and Patriots of Putnam County" from the American Revolution to the present day, and the Putnam Veterans Museum in the Town of Kent. The meeting is at 7:30 p.m., Town of Kent, Town Hall, 25 Sybil's Crossing, Kent Lakes. The presentation is free and open to the public."

Tuesday, November 25

The next meeting of The American Legion Argonne Post 71 will be held on Tuesday Nov. 25th 2014. The meeting will be called to order at 7 p.m. The post is located on Ice Pond Road Brewster NY. New members are always welcome. Visit our web site www.putnamcountynylegion. tripod.com.

Crossword Answers



Classifieds · · ·

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NOV. 18 9:30AM **SUNY Stony Brook Research** and Development Park

Stony Brook Rd., Stony Brook, NY 11790

NOV. 19 9:30AM **NYS Dept. of Transportation**

375 Carleton Ave., Central Islip, NY 11722

NOV. 20 9:30AM **NYS Office of Parks & Recreation Belmont Lake State Park**

625 Belmont Ave., West Babylon, NY 11704

NOV. 21 9:30AM **NYS Dept. of Transportation**

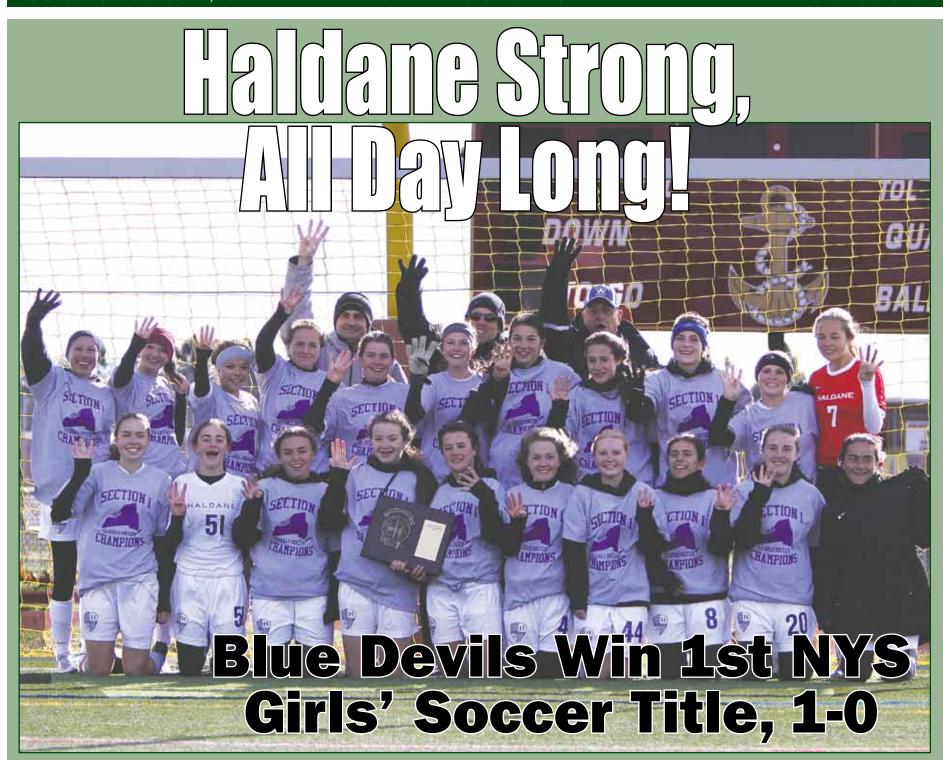
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November 18 - November 24, 2014

SMALL NEWS IS BIG NEWS

SPORTS SECTION



RICK KUPERBERG PHOTO

Members of the Haldane soccer team had plenty to celebrate during the phenomenal 2014 post-season run, which culminated in a 1-0 NYSPHSAA Class C championship after the state-ranked (No.1) Blue Devils worked a 1-0 title triumph of Section 4's Lansing last Sunday at SUNY Cortland where senior captain Allie Monteleone score the game's lone goal... see Direct Rays

Sports

Field Hockey Notebook

Six State Titles in Row & Counting for Lakeland Dynasty

Hornets Knock off Garden City, 3-1, for 9th State Crown



Lakeland seniors — Emily Powers, Sarah Fazio, Sarah Bard, Molly Fitzpatrick, Ellie Dineen-Carey, Kimmy Briscoe and Alex Halpin -- pose with the 6th-straight, 9th overall NYS field hockey championship plaque last Sunday.

By Ray Gallagher Examiner Sports Editor

Think about what it takes to win one NYSPHSAA championship; the ceaseless commitment and personal sacrifice, the countless hours of dedication to teammates and coaches. Now, think about what it might take for one coach to win six consecutive NYS championships and nine overall.

Lakeland High field hockey Coach Sharon Sarsen's message is still getting through to teenagers after nearly 35 years on the sideline, and the communiqué is still loud and clear as the Hornets produced a perfect season for the second-straight year and capped it off with a sixth-straight state championship after a 3-1 triumph of Section 8 champion Garden City at Maine-Endwell High School last Sunday.

It's "Kill or Bee Killed" at The Hive -- home of the Hornets -- and Lakeland does the slaying.

The nationally-ranked (No.2) Hornets (23-0) won for the 52nd time in a row, dating back to October 20th, 2012, and has not lost team a team from NYS since the 2008 sectional final loss

to Putnam, Valley. Lakeland earned the game's first corner and later scored with 25:32 left in first half when senior Emily Power cashed in a rebound off of shot from junior Brianna Muniz to give the Hornets an early 1-0 lead, Power's second goal in as many games.

Garden City struck quickly for the equalizer but, Lakeland got the lead back with 15:54 left in first half when, who else, senior Molly Fitzpatrick, scored the game-winning goal. Junior Valerie Perkins swatted a reverse-sweep shot on goal, which Fitzpatrick tapped in for a 2-1 lead. The Manhattan-bound captain later added an insurance goal for her team-leading 39th goal of the season.

When the pressure had subsided, Coach Sarsen, ever the realist, spoke honestly.

"I'm relieved that all that numbertwo, nationally-ranked, invincible-stuff didn't bring this team down," Sarsen exclaimed! "I'm so proud of the skill, desire and passion that every player on the team contributed. How they trust me and put up with my ways and stay the course is something I don't take for granted. The girls are so driven,

2012, and has not lost team a team from the course is something I don't take NYS since the 2008 sectional final loss for granted. The girls are so driven,

Smiling Lakeland field hockey players celebrate a goal at states in Maine-Endwell where they won a 6th-straight NYS title Sunday.

so proud and possess such amazing character on a day-to-day basis. They are not afraid to take risks and find a way to make the biggest of plays on the biggest of stages."

Lakeland reached the final stage after a 4-0 semifinal win over Section 4 champion Vestal Saturday. Muniz, Fitzpatrick, Power and All-American M Dana Bozek each scored for the Hornets, who saw G Alex Halpin raise her game to another level while notching her 17th shutout of the year. Emily Power, Brianna Muniz, Katie Irish, Dana Bozek, Valerie Perkins, Sarah Fazio, Molly Fitzpatrick, Julia Kim, Kelsey McCrudden, Meghan Fahey, Sarah Bard, Ellie Dineen-Carey, Mia Lennon, Julia Wanamaker, Cali Cortese, Caroline Cahill, Gianna Napoli, Cameron Lischinsky, Kimmy Briscoe, Alex Halpin and Madison

Beames were on their game since Day 1, according to Sarsen.

"Alex was Alex, she's done it all year when we needed her," Sarsen said of the semifinal game. 'Everyone did their part, just as they did all season."

And the five seasons prior.





Lakeland sniper Molly Fitzpatrick forces issue in NYS title triumph over Garden City Sunday.



Lakeland's Sarah Bard helps transition ball from defense to offense in NYS Class B semifinal win over Vestal Saturday.



Lakeland players celebrate with the NYS plaque and customary chocolate milk after winning it all.

Sports Soccer Notebook

Somers Wins 2nd NYS Team Title in School History

Tusker Girls, Boys Snag Section 1 Sportsmanship Award

By A.J. Martelli

Last week both the Somers boys and girls soccer teams were chosen from over 150 high schools in Westchester and Putnam for the Sportsmanship Excellence Awards, as selected by the referees. Boys' coach Chris Pietris, and girls' bosses Keenan Deegan and Paul Saia – along with the captains of both squads – accepted the awards last Wednesday night at the end of the season dinner held at the Women's Club in White Plains.

The teams were recognized with the honors on account of the exemplary



Somers' Nicole Anes had some huge runs for the Tuskers during NYS title run over the weekend in Cortland.



Somers captain Michelle Wienecke unleashed a torrid blend of skill and tenacity during NYS title

sportsmanship they displayed throughout the fall season, but that was nothing compared to what the Lady Tuskers would eventually do.

While the boys' season may have ended a bit too soon, the girls found themselves in the state tournament this past weekend, and came out with their first NYS Class A title in program history. After rallying late in the semis to beat Section 3's Jamesville-Dewitt 2-1 this past Saturday at SUNY Cortland, the Tuskers held on to knock off Rockville Centre South (of Section 8) 3-1 on Sunday afternoon to claim the state crown – and complete an undefeated, 22-0 season to boot.

"It feels incredible," Saia said of winning it all. "It was like a dream season, a long time in the works. A lot of these girls have been here since they were freshmen, when they went to the finals and lost. It was a little bit of revenge, I guess you could say."

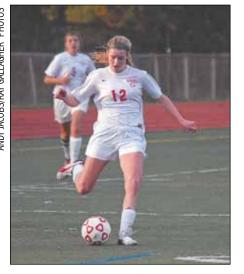
Four minutes into the state final, Somers sniper Hannon Eberts banked in a shot to give the Tuskers a 1-0 lead, which stood up until halftime. Melina Couzis, who has been worth the price of admission all season, then knocked one past the keeper on a rebound off an assist by Ciara Ostrander to give the Tuskers a cushion early in the second half.

"They're both tremendous competitors," Saia said of Couzis and Eberts. "All the girls are. They leave it all on the field, give it 110 percent all the time. You can't discount any of the people who play defense, though. It was just a great team effort; we played team defense, hung with a team that has 17 state championships. I couldn't be more honored or more proud to coach these girls. It couldn't be more of a pleasure to coach these kids. You can't ask for a better outcome. It's something I'll never forget for the rest of my life."

Rockville cut the lead to 2-1 with 13:56 to go, but captain Melissa Righetti – a four-year standout -- found the back of the net with some help from Ostrander to help seal the deal.

Eberts and Couzis were key in Somers' come-from-behind win in the semifinals. The Tuskers were at the mercy of Jamesville-Dewitt, who also came in undefeated and No.1 in the state. Trailing 1-0 late, Eberts knotted it on an assist from Jenna Menta. Not long after, Couzis buried a penalty kick to give the Tuskers a 2-1 lead, which held up to keep the dream alive and send Somers to the last game of the season for the New York State prize.

Picking up the sportsmanship awards and collecting the state title only put the icing on the cake in what has been an otherwise spectacular fall sports season



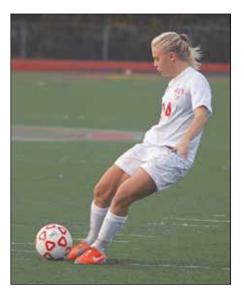
Somers' Hannon Eberts was the star of the show in the NYS finals, scoring the GWG in NYS title win over Rockville Center South Side.

at Somers. Those involved couldn't have been happier about how it all played out.

"It's incredible that both Somers varsity soccer teams earned this award in the same year," said Pietris, who led his Tusker boys to the Section 1 Class A semifinals where they lost 1-0 to Yorktown. "Sure, we will prepare as hard as we can and play as hard as we can to win every game, but we also know that our actions don't only reflect ourselves, but they also reflect on our school and our town. These teams have made me proud for many reasons this season, and winning this award is one of the top reasons. I think it says a lot about the soccer culture here at Somers. We know that we must represent Somers with pride, honor and dignity every time we put on our uniforms."



Somers' Jenna Menta, just a sophomore, was invaluable during the Tuskers' stretch run to 1st NYS title



Somers' Melina Couzis scored the winning goal on a penalty kick in 2-1 semifinal win over No.1 J-D.



Members of the Somers soccer team pose at Monday's pep rally after winning NYS championship.

Sports

All the Ladies in the House Say, Hey!

Dutchess' of Haldane, Lakeland, Somers Representing at States



By Ray Gallagher Examiner Sports Editor

I can't remember a time when the young gals of Northern Westchester and Putnam County were the leading ladies on three separate stages; fashioning three NYSPHSAA

championships in soccer (2) and field hockey while placing a state runner-up in volleyball. I'm doing this a quarter of a century and I can't recall anything like this during one season in our little neck of the woods.

Nobody holds up their end of the bargain like the **HALDANE** Lady Blue Devils Do. There is as much fight in these ladies than perhaps anyone else in New York State, just ask their Class C soccer opponents and Class D volleyball opponents from Westchester to Cattaraugus County on the western southern tier. You can snicker and sneer all you want and be that guy that minimizes Class C/D sports, but you'd just be the fool on the hill. The Haldane Lady Blue Devils are the truth, and the hallowed halls of the Cold Spring-based school -- full of sectional, regional and NYS championship plaques -- prove it.

Haldane's representation of Section 1 sports was on full display this past weekend as the Lady Blue Devils rose to the occasion yet again when 'The Little



RICK KUPERBERG PHOTOS Marina Martin headed in a perfect crossing pass from Allie Monteleone in overtime Saturday, propelling Haldane to a 2-0 win over Avon in an NYS Class C semifinal.



Factory That Could" produced a Class C NYS girls' soccer championship and a second-place finish on the Class D volleyball circuit.

These Blue Devil student athletes typify what Haldane High is all about; a tiny township of a few thousand people who lay it on the line when it comes to Blue Devil athletics; athletes, coaches, alum and parents. They made what has become an annual trek to Glens Falls in support of the Haldane volleyball program, which is rife with championship history, dating back to 1998 when Haldane began this traipse across the state as volleyball primadonnas, winning four state titles.

The Blue Devils and Coach Melissa Rossano's volleyball team won the program's 12th straight sectional title and arrived at Glens Falls with a 19-2 mark, seeking the program's fifth state title but failed to do so last Sunday at the Civic Center after a thrilling five-set loss to Section 6 champion Portville. Blue Devils Kelly Vahos and Nicole Etta were named to the Class D All-Tournament team and libero Melissa Tringali could have been a third selection after the tear-jerking 26-24 fifth-set loss (Portville endured a 22-25, 25-23, 25-18, 13-25, 26-24 win).

But some of their best chums had already done something on the pitch that no Haldane team had done before when the Blue Devils (16-4) knocked off Section 5 champion Avon in overtime, 2-0, on Saturday before defeating Section 4 champion Lansing, 1-0, in Sunday's title tilt. Senior Allie Monteleone, the leader you'd expect to come up big, bagged the game-winning goal, erasing the agony of last year's state championship loss. Blue Devils sweeper Missy Lisikatos, yes another in a long line of Lisikatos, was a persistent pain in the butt on defense, quelling runs with typical Lisikatos tenacity in front of Blue Devils goalie Sara Labriola. Every girl on the team played a vital role.

If there's one man that stands out among the glitch of female greatness this past weekend its Haldane soccer Coach Gary Van Asselt. A veritable institution among the Blue Devil faithful, Coach Van Asselt should have a street in Cold Spring named after him for all he's done on and off the field for so many Blue Devils over the years. The Croton High grad has been there for decades, providing an emotional



Haldane Coach Gary Van Asselt (L) led the Blue Devils to the first NYS girls' soccer championship last Sunday in a 1-0 win over Lansing.

and spiritual lift for student athletes at Haldane when they need it most.

"Growing up at Haldane you know Gary from kindergarten until you graduate," Haldane grad and Croton Assistant Hoops Coach Nick Nastasi said. "He works there, he coaches there, and he's almost a father figure to so many Haldane kids. Gary will be the first one to console you after a tough loss and the first one to congratulate you after a big win. He doesn't have kids of his own, so he treats all these kids the best,

giving everything he's got."

So it shouldn't take a whole heck of a lot to name something after the guy; someone should get on that.

"The girls never gave in," Van Asselt said. "And they are champions because of it. They are the reason. Day in and day out, they get it done. I can't say enough about what our defense was able to do. They made the stops we had to have. They made the plays we had to have. And that's why we're state champs."



RICK KUPERBERG PHOTOS

Haldane's Bailey McCollum seemed to have a hand in every big run the Blue Devils had in NYS title run.

Sports

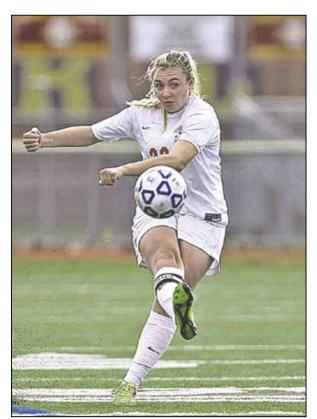


RICK KUPERBERG PHOTOS

Haldane's Hannah Monteleone was a driving force in Blue Devils' NYS title run.

That's part of it, for sure, but Van Asselt is a special guy over there, and now he's been rewarded.

Meanwhile, **SOMERS HIGH** was being represented by a senior class whose NYS Class A girls' soccer championship was long overdue. Perseverance, though, paid off for this group. After losing out in the Section 1 championship on PKs in 2012 and being stunned early in the playoffs last year, the 2014 Tuskers capped the school's first undefeated season (22-0) in history



ANDY JACOBS PHOTO after rush in the

Somers senior D Hayley Bonner denied rush after rush in the NYSPHSAA Class A tournament and was a driving force for four years.

and won just the second TEAM state title ever (boys cross country 2004) after a 3-1 win over Section 8's Rockville Centre South Side in the NYSPHSAA Class A finals on the campus of SUNY Corltand.

The Tuskers won their second Regional title since 2011; a time when then-freshmen Melissa Righetti, Hayley Bonner, Michelle Wienecke, Shoshana Bedrosian, Jess Rosenblum and Shannon Blanch were just cutting their teeth at the varsity circuit. I swore they'd cash of

> couple of state checks before they were done when I first got wind of them back when Beth Coppolecchia, Melissa Menta and company were making hay on the state scene as Class A runnerups that year. But it just goes to show how hard it is to win at this level, and the Tuskers, co-coached by Paul Saia and Keenan Deegan, were on the brink of elimination in Saturday's 2-1 semifinal triumph of Section 3 champion Jamesville-DeWitt before a pair of late goals from Hannon Eberts off a gorgeous cross from sophomore Jenna Menta (yep, another Menta) and sophomore Melina Cousiz, who converted a PK with just over 5:00 left.

> After knocking off the No.1-ranked team in the state in the semis, No.2 Somers left no doubt in the finals, knocking off the fourth-ranked Long Island



SHARON DIPALO PHOTO

The Haldane Blue Devils finished the 2014 volleyball season as NYS runner-ups after a gut-wrenching 5-set loss to Portville Sunday at Glens Falls.



AUDREY KAUFMANN PHOTO

Members of the Lakeland field hockey team know the drill when it comes to celebrating and the Hornets did so again Sunday with a 6th-straight NYS title.

power, which just might be the No.1 program in the state over the past three decades (17 NYS championship in Classes A & B).

And while most of New York State (outside of Section 1) was busy rooting against the dynasty that is **LAKELAND** field hockey, the undefeated Hornets, winners of 52-straight, were putting the pedal to the medal last weekend at Maine-Endwell High School where they procured their sixth-straight (yep, I said sixth) NYS Class B championship. Lakeland defeated Section 4 champion Vestal 4-0 in Saturday's Class B semifinal match before going out on Sunday and besting Section 8 champ Garden City, 3-1, for an unprecedented six-peat.

There is no putting this into perspective because six consecutive state

championships are as rare as Einsteins and Newtons or a snowbird in hell. What Lakeland Coach Sharon Sarsen has done with this particular program is beyond mindboggling, given the fact that it continues to turn over like it does yet reproduce the same result year after year in a pressure-packed setting. Sarsen's legacy, upon coaching her last game sometime down the road, will be a tough act to follow for any man or woman: She is simply the best, better than all the rest.

"We try to not talk about the pressure," Sarsen said. "It wouldn't serve us well to dwell on the pressure. I just want the kids to do their best, have fun and let the chips fall where they may."

That chip seems to fall in the same place year after year; right in Sarsen's hands.

Well done, ladies, ALL OF YOU!

All Hail Haldane!







Blue Devils
Secure 1st NYS
Soccer Title;
Monteleone
Tickles Twine
in 1-0 Win over
Lansing

Members of the Haldane girls soccer team and beloved Coach Gary Van Asselt -- a Haldane institution -- were able to secure the first NYSPHSAA Class C soccer title after senior captain Allie Monteleone's game-winning goal gave the Blue Devils a 1-0 win over Section 4 champion Lansing last Sunday at SUNY Cortland. The youthful Blue Devils finished the season at 16-4 and had plenty to celebrate as they partied like it was 1999 on the field and jammed to tunes during a four-hour bus ride home until they "Scooped the Loop", a Haldane tradition, upon arrival. The 2014 Blue Devils -- Sara Labriola, Bailey McCollum, Hannah Monteleone, Bella Convertino, Sara Jacoby, Miranda Musso, Amelia Hall, Teresa Figueiras, Marina Martin, Allie Monteleone, Lila Osborn, Missy Lisikatos, Allison Chiera, Savannah Williams, Tobey Kane-Seitz, Jordan Erickson, Mary Margaret-Dwyer, Ally Ashburn, Alzy Cinquanta, Kyra Cimino and Julia Rotando -- will go down in history for putting the soccer program on the NYS map.