FROM THE FENIMORE ART MUSEUM

A Call for Photographers!  Fenimore Art Museum Now Accepting Submissions from Photographers for This Summer's “Art by the Lake” Juried Art Festival

COOPERSTOWN, N.Y. — By popular demand and to celebrate the Fenimore Art Museum’s acclaimed photography exhibition Ansel Adams: Early Works, photographers are now invited to apply for a spot at one of the premier art events in the region – Art by the Lake – taking place Saturday, August 6, 2016, from 10:00 a.m. – 5:00 p.m. in Cooperstown, New York. Art by the Lake is a juried art festival celebrating artists and landscape on the Fenimore’s exquisite back lawn – overlooking Otsego Lake.

An online application form is available at fenimoreartmuseum.org/lake. Artists working in oil, acrylic, watercolor, pastel, photography, or mixed media are invited to submit their work. Selected artists will have the opportunity to display, demonstrate, and sell their art. Awards valued over $2,000 will be presented at the event.

Applications must be received by June 15, 2016. Artists will be notified of their acceptance by June 20, at which point they will receive detailed event information.

In addition to showcasing outstanding artists in all genres of landscape art, Art by the Lake features artist demonstrations, children’s art activities, live music, and some of the best food, wine, and beer from the region – all with the backdrop of picturesque Otsego Lake.

For more information on Art by the Lake, visit FenimoreArtMuseum.org/lake; email: pr@nysha.org; or contact guest event organizer, Susan Jones Kenyon, at (607) 437-7912.

Toulouse-Lautrec Exhibition Opens at Fenimore Art Museum May 28

Henri de Toulouse-Lautrec in Bohemian Paris includes La bohème costumes from the Metropolitan Opera
May 28 – September 5, 2016

COOPERSTOWN, N.Y. — On Saturday, May 28, the Fenimore Art Museum in Cooperstown, New York, opens a new exhibition featuring the work of famous French painter and illustrator, Toulouse-Lautrec. The exhibit, Henri de Toulouse-Lautrec in Bohemian Paris, on view May 28 through September 5, includes rare examples of Lautrec’s large original posters, letters, prints, and drawings, which were largely inspired by both everyday life and the entertainment world of late 19th century bohemian Paris. The items are from the collection of the Herakleidon Museum, Athens, Greece.
Henri de Toulouse-Lautrec is most famous for his posters depicting the nightlife of Paris, many of which advertised cabarets, theaters, and performers. In addition to his signature posters, the exhibit includes Toulouse-Lautrec’s sketches and prints of his friends, family, and peers. His images captured the imagination of his contemporaries and generations to follow, and helped define the end of the 19th century period and what is known as "La Belle Epoque." They remain a testimony to his artistic acumen and his enduring art.

The exhibition also incorporates costumes from many of the Metropolitan Opera’s productions of La bohème – Puccini’s unforgettable tale of love, youth, and tragic loss during “La Belle Epoque.” With more than 1,200 performances, La bohème is the most frequently staged opera at the Met. This impressive supplement to the exhibit reaffirms the Fenimore’s ongoing collaboration with the Glimmerglass Festival and sheds light on their summer production of La bohème.

The exhibition is sponsored in part by Nellie and Robert Gipson, and Fenimore Asset Management. The summer season at Fenimore also features several other must-see exhibitions by renowned artists including Ansel Adams: Early Works (through September 18, 2016), The Perfection of Harmony: The Art of James Abbott McNeill Whistler, Featuring Lithographs from the Steven Block Collection at the Speed Art Museum, Louisville, Kentucky (May 28 – October 2, 2016), and All the World’s a Stage: Scott McKowen Shakespeare Theatre Posters (June 17 – September 5, 2016).

For more information on the 2016 exhibition season and related programs, please visit FenimoreArtMuseum.org. Open daily, 10:00 a.m. - 5:00 p.m.

The Fenimore’s exhibition season is made possible by the New York State Council on the Arts with the support of Governor Andrew Cuomo and the New York State Legislature.

FROM THE FARMERS’ MUSEUM

The Farmers’ Museum

Saturday, May 14, at 2:00 pm

Plein-Air Watercolor Painting with Susan Fenimore Cooper

Class fee: $10/members, $15/non-members, $10/juniors (12-16). All materials included, or bring your own brushes and paints. Registration is recommended to secure a spot, please call (607) 547-1461.
FROM BASSETT HEALTHCARE NETWORK

GET TO KNOW

COOPERSTOWN OPEN MARKET

Show off the BEST of your Business!

The Market will be held in the clinic lobby of Bassett Medical Center on Thursday, May 19th from 10:00 AM to 2:00 PM. The event will be attended by Bassett staff, patients and guests. Businesses will provide information about their business, samples of your goods, special promotions, as well as items for sale. All proceeds from vendor registration fees will go to the Bassett Volunteer Fund.

FROM COOPERSTOWN FARMERS’ MARKET

What lovely weather... The market is looking as green as a garden gets and smelling like the green earth, too. The hoop houses are producing a variety of lettuces, micro greens, a beautiful variety of baby kale, Swiss chard, arugula, leeks, mustard greens, and mizuna. ASPARAGUS. There are RHUBARB, scallions also wild RAMPS. Our farmers are looking out for us with winter stores of sweet potatoes and a variety of white potatoes, garlic, as well as carrots, beets, turnips, onions, and APPLES all local, all wonderful.

ARK Floral’s stall is bursting with tulips, potted plants like osteospurnum, and thunbergia, mixed hanging flower baskets, and potted herbs, smelling like a kitchen garden of old.

Solstice Hill Farm has organic veggie starts, bedding plants for the flower boxes and borders, mixed micro greens also called spouts, and for the veggie starts they have... chard, basil, cabbage, tomatoes, eggplant, peppers, zucchini, butternut squash, cucumbers, kale, and broccoli in four packs and six packs. Plus mushrooms from the hoop house - SHITAKE. This week we also have... Utica Soap, lovely hand-made bars of
soap in warm earthy colors. Clarkshire Farm lamb, Gravity Ciders variety of hard ciders, Buck Hill Farm is back with their pancake mix, maple syrup, maple corn, maple-roasted peanuts, eggs and a wide variety of maple products.

Cheese - we have only the best... The Maiden's Creamery has aged goat cheese, delicious. Painted Goat has a variety of fresh flavored cheve. Mountain View Dairy has a wonderful array of cows milk cheeses, Camembert, cheddar, farmers cheese and more.

See you at the market...

**FROM OTSEGO GOLF CLUB**


**FROM DOG WILD**

Dog Wild Begins Overnight Care June 14, 2016!

*Dog Wild Canine Supply & Resort*, a local pet supply retailer with dog grooming, doggie daycare and a private dog park, is ready to expand by **opening our overnight care services beginning June 14, 2016!**

*Dog Wild Overnight Care* offers a safe, home-like environment for your dog with relaxing music, night lights, room service, blanket fluffing and a bedtime cookie on the pillow. Overnight guests also participate in our Daycare program.

*Dog Wild Daycare* offers supervised play in large outside yards with water buckets, wading pools in warm weather and an assortment of toys. We also have indoor areas for inclement weather days.

Both daycare and overnight care are great options for Cooperstown visitors traveling with their dog!
FROM THE COOPERSTOWN ART ASSOCIATION

The Cooperstown Art Association Galleries Proudly Present...

The 25th Annual
ESSENTIAL ART!
Regional Juried Art Show
in Gallery A
May 13 - June 4

Opening Reception: Friday, May 13th 5-7pm Awards: 6pm

FROM FLY CREEK CIDER MILL

Fly Creek Cider Mill & Orchard Launches New Cookbook.
More than 100 delicious apple recipes celebrate the Mill’s 160th season.

Fly Creek, NY – The new Fly Creek Cider Mill Cookbook: More Than 100 Delicious Apple Recipes will be launched at the Fly Creek Cider Mill & Orchard on May 21 at 9:00 AM. The book is authored by Mill owners Brenda and Bill Michaels and published by Agate Publishing/Surry Books of Evanston, IL.
Published to commemorate the 160th anniversary of the Mill, the cookbook captures the history of the Mill through stories, photography and a diverse collection of apple and cider-based recipes. The 200 pages of recipes are divided into nine sections: Basic Recipes, Breakfast, Starters & Snacks, Soups & Salads, Sides, Main Courses, Breads, Desserts and Drinks.

The Fly Creek Cider Mill & Orchard is situated on the banks of Fly Creek just minutes from Historic Cooperstown, NY and attracts over 150,000 visitors a year. This area of Central New York is a mecca for agritourism and craft beverage producers with the Mill being an important site for both. Products such as Apple Salsas and Butters, Apple Pies and Breads, Apple Cider Doughnuts and of course Sweet and Hard Ciders plus Apple Wines are only a small portion of the Mill’s flavorful offerings sampled daily.

The Cookbook will help readers recreate recipes, many of which come from the kitchens of the Mill’s Staff and friends own homes. Recipes include:

- The Official New York State Muffin
- Cider Baked Beans
- Thai Chicken-Apple Skewers
- Fly Creek Cider Mill’s Famous Pot Roast
- New York Cheddar & Apple Soup
- The Mill’s Famous Molasses Crinkles

This Book will appeal not only to home cooks in search of nostalgic goodness but also to those who are interested in the history of a resilient American enterprise and the farm-to-table movement.

The Book’s will launch at the Mill from 9:00 until noon on Saturday May, 21 with Brenda and Bill available for signed copies. Following until 4:00 the books and authors will be at the Cooperstown Rotary Club’s “Spring Fling Street Fair” on Railroad Avenue in nearby Cooperstown, NY.

Book sales will continue at the Mill all year and through the Fly Creek Cider Mill On-Line Store where shoppers may also request signed copies. To purchase your copy visit the Mill which is open daily 9:00 until 6:00 or shop On-Line at www.flycreekcidermill.com Wholesale inquiries may contact Zach Rudin at Agate Publishing 847-475-4457 or rudin@agatepublishing.com.

Q. & A. with Brenda and Bill Michaels, authors of
The Fly Creek Cider Mill Cookbook

Why did you decide to write this book?

Visitors frequently request recipes and now we have something that not only provides a recipe but allows us to share our history. The book is a collection of favorite recipes combined a few modern twists all centered
around fresh, New York State Grown Apples and our sweet cider. Timing the printing with the Mill’s 160th Anniversary and our recent renovation is an extra way for us to celebrate and share this special year.

**The Fly Creek Cider Mill is celebrating its 160th anniversary. What keeps generation after generation coming back to the Mill?**

During our pressing season we often see generations of families making a day of it witnessing the operation of our historic press. They often reflect on how the process intrigues everyone from young to old. Locals state that the Mill is their favorite place to bring company and who could ask for more of a recommendation than that! Our slogan is *History, Taste and Tradition* and this cookbook combines them all.

**One of the most impressive aspects of the book is the diverse range of recipes that use the same ingredient. How did you come up with so many different apple- and cider-based recipes?**

Between what we have accumulated plus Barb and Charlie’s favorites it has been more than 50 years of collecting not counting the generations of family recipes. Apples are such a basic, time-honored fruit that it was hard to select just the right recipes to honor traditions of the past while providing interesting flavors to tempt today’s culinary adventurist.

**What types of apples are best for cooking and baking?**

We are lucky to live in such a wonderfully diverse apple-growing state like New York. The different growing regions ranging from the Hudson Valley to Western New York to the Lake Champlain Valley all have their specialties. For cooking and baking we prefer an apple like a Cortland, Crispin, Ida Red, Northern Spy or Jonagold with a slightly tarter taste and firmer texture. Our pack-your-own apple room at the Mill is unique in that you may mix-and-match all the apples you would like in your bag. We believe a mixture of different baking apples give the pie a more complex flavor and texture profile than using just one variety.

**What is your favorite recipe from the book? And do you have a favorite type of apple?**

Now that is a hard question! As we live a very seasonal lifestyle our favorites do change. During warmer months we enjoy BBQ Ribs, Grilled Hanger Steak and Thai Chicken Apple Skewers. Once the weather turns cooler and our work days are longer we hunger for Apple Scented Roast Chicken, Beef Stew, Apple Pumpkin Soup and Pot Roast. As year-round staples, Apple Butter Banana Bread, Apple Salsa, Apple Walnut Brownies. For entertaining everyone raves about the Zesty Cheese Pot!

As for apples, our favorite baking apple is the Jonagold, a cross between a Jonathan and a Golden Delicious. It is honey-sweet with just a hint of tartness. The size is nice and big so you don’t have too much peeling and the flesh is firm and holds well in pies. For a fresh eating apple nothing beats a Macoun. The Macoun is a cross between a McIntosh and a Jersey Black Apple, extra sweet with a mild tart taste and the firm crisp texture is our favorite crunch for fall.
What’s next for you?

This year’s renovation will allow the Mill to become a year-round business and historic attraction. Structural upgrades plus full climate control, proper insulation and energy efficient fixtures will allow the Mill to serve the community all year. The additional second level exhibit space will allow us to showcase more of the Mill’s history and equipment and provide space for rotating exhibits. Designed to allow visitors greater access to the processing facility will further enhance the experience.

We both enjoy marketing and we are currently working on a website redesign which will lead to a redesign of the On-Line Store. Our customer base continues to grow and now that our physical plant is up-to-date we can focus on marketing our product to a broader audience. The local, small-business movement is upon us and there is demand for our products outside of our Fly Creek facility with both a brick and mortar location as well as through the internet. All this growth will come from the success of our core location providing superior customer service with quality products and experiences.

We believe this cookbook is a path to greater success and welcomes people to try the recipes for a true taste of Fly Creek.

FROM THE COOPERSTOWN LIONS CLUB

2ND ANNUAL MAY DAY SENIOR LUNCHEON

Please join us for a free soup and sandwich luncheon.

Bring a friend or meet a new one! Please donate used eyeglasses or printer cartridges.

http://cooperstownchamber.org/calendar-of-events/#event/2016/5/14/may-day-senior-lunchon

FROM THE TUNNICLIFF INN

$6 Tuesdays nights are continuing into May!

“The Pit” under the Tunnicliff Inn
Tuesday $6 Night from 4pm-9pm
6 Entrees for $6 each
FROM CHERRY VALLEY ARTWORKS

DICK SOLBERG
THE SUN MOUNTAIN FIDDLER
& THE SUN MOUNTAIN BAND

MEMORIAL DAY CONCERT
Monday, May 30th, 7:30 PM

Admission $10.00

Serving Red Shed Brewery beer handcrafted in Cherry Valley
FROM HYDE HALL

Enchanted Space:
Photographs by Troy Hourie and Abby Rodd

An Exhibition at the Hyde Hall
Kent Administrative Center Gallery
Opening Reception - Wine & Cheese

Saturday May 14 5:00 - 7:30 p.m.

Abby Rodd
A Cooperstown resident since the age of 12, Abby Rodd first joined The Glimmerglass Festival in the summer of 1992 as a stage crew intern. An alumna of State University of New York at Oswego, she returned to Glimmerglass seasonally in several capacities, working her way up to the position of technical director in 2001 and Director of Production in 2008. This is her 25th season with the company. When she isn’t backstage at The Glimmerglass Festival, she can be found with her camera, capturing the vast beauty discovered in the rolling landscapes of Otsego County.

Troy Hourie
Troy Hourie is an installation artist and scenographer. Many Cooperstown enthusiasts will recall his artwork, “Enchanted Space: The Wisdom Tree”. It was a large scale landscape assemblage installation based on Native American storytelling and was exhibited this past summer on the front lawn of the Glimmerglass Festival. He also recently designed The Magic Flute and Ariadne In Naxos for the festival. The photographs in the exhibition document evocative spaces he discovered on his travels during artist residences in Oswego County, Portugal and Finland. www.trohythourie.com

Both artists will also be exhibiting a select number of photographs they recently have taken of Hyde Hall.

A portion of all proceeds from the sale of the artist’s photographs will be donated to the Friends of Hyde Hall, Inc. to promote community programming.

Hyde Hall Historic Mansion
267 Glimmerglass State Park Road, Cooperstown, NY 13326
Enter via the State Park Entrance

FROM THE ANGEL NETWORK OF COOPERSTOWN

The Cooperstown Angel Network; a community-based organization offering assistance to students and their families in need of basic living necessities. As the needs in our area have substantially increased, we have doubled our efforts to provide for those families. As a result, Saturday, June 11, 2016 we will be celebrating with our Annual White Party at the Cooperstown Country Club.

This unique and extraordinary night will be the event of the summer here in Cooperstown! DJ Flow will be traveling in from New York City to provide music, Chef Dave Neil of the Country Club
will be providing signature drinks and a distinctive “white” menu, there will also be a Silent Auction offering exclusive items and one of a kind prizes.

We are looking to expand this fundraiser by including a Wine Pull Auction. A Wine Pull is a raffle where participants purchase a $20.00 chance to select a wine bottle cork from a container. The corks are uniform in size and shape. A number is printed on each cork, which corresponds to a pre-numbered bottle of wine. The participant draws a number randomly from a container and is issued the corresponding bottle of wine. We will only sell as many tickets as we have bottles of wine. We are looking for donations of bottles of wine valued at $20.00 or higher as another way to help raise funds.

Would be willing to donate a bottle of wine for our Wine Pull?

Thank you in advance for your consideration and your generosity!

FROM SPRINGBROOK

Oneonta, NY: On Thursday, May 12, Springbrook marked the opening of its newest on-campus home for residential students at The School at Springbrook during a ribbon cutting ceremony.

Construction on the new residence began last fall and continued throughout the winter. Designed for Springbrook’s students with the highest medical needs, the new residence features an open layout for ease of navigation, single bedrooms, secure medication storage, zoned climate control, an integrated fire detection and sprinkler system, and a therapy bathtub. Springbrook’s Chief Operating Officer, Seth Haight, explains, “This new residence addresses the needs of our students with high medical needs. It is a larger, more accommodating space with very thought-out design features. The completion of this home is an important part of a broad action plan made up of many exciting projects.”

The new medical home is part of the Springbrook 2020 Plan, which is comprised of 20 projects that stem from the organization’s strategic plan and includes renovations to existing educational and residential spaces, strengthened support and training for Springbrook’s 1,200 employees, and building a nurturing environment that provides privacy for families to spend time together while visiting. Also part of Springbrook 2020 are projects that will enhance Springbrook’s presence in the Broome County region, including opening two new Community Homes and an integrated housing development.
Springbrook is proud of the strong relationships with families and individuals who receive supports and services through the organization. Several families of students who will live in the home, Springbrook Parent Council members, and family advocates were present for the ribbon cutting ceremony. Also present were representatives from businesses involved in the design and building of the home—Chianis + Anderson Architects, Upstate Construction, and Rifton Equipment. Others in attendance included members of Springbrook’s Board of Directors and leadership team, as well as members of the Cooperstown Chamber of Commerce.

Completion of the home was made possible in part by the support of private donations from the Safdieh Family, sponsorship from corporate partners Upstate Companies and Rifton Equipment, and foundation support from the JM McDonald Foundation and The Raymond Foundation. Upstate Companies served as the contractor for the entire project and gave a naming gift in support of the home. Of their partnership with Springbrook, Upstate Companies owner Brian Zaczek says, “It is with pleasure that we have been able to work with Springbrook in making the lives of hundreds of individuals better. Upstate Companies, LLC. is proud to have been a part of the construction of multiple Springbrook projects throughout the local community. Our staff takes pride in knowing that their work has such a purpose.”
CANOE REGATTA

PANCAKE BREAKFAST

WHEN
Monday, May 30, 2016
8am – 11am

WHERE
First Baptist Church
21 Elm Street
Cooperstown, NY

For more information call 547-9371

ALL-YOU-CAN-EAT PANCAKE BREAKFAST SERVED FAMILY-STYLE WITH SAUSAGE, APPLESAUCE, AND BEVERAGE

COST
$8 adults
$5 youth 5-12 yrs.
Under 5 free

BENEFITING
Mission trip to the Children’s Home—an orphanage, school, and food supplier—in Honduras