

FALL 2012 | Volume 12, No. 3

WOODSTOCK

m a g a z i n e

Fall
Foliage
Tour

The *Best* of
Autumn

*Celebrating
Simon Pearce*

Vermont
Farmstead
Cheese



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Top of the World is a home of subtle simplicity and elegance on 35.27 A situated at elevation 1840 feet with uninterrupted panoramic views in all directions. Beautifully constructed using the finest of materials. Approximately 4000 sq. ft. of living space, 2 ponds and all systems are state of the art and energy efficient. One of a kind property!
\$2,480,000.



WOODSTOCK VILLAGE

Architect designed contemporary on .34 acres designed with features such as antique raised panel doors, decorative columns, a rich palette of warm woods, and carefully placed windows to capture views and light. A home offering character, spirit, outstanding function and great comfort with master bedroom suite on first level. And walk to the village center.
\$490,000.



WOODSTOCK

Biscuit Hill Farm is a spacious renovated cape with charm, character and very comfortable accommodations for family and friends. Situated on 65.71+/- acres of open and wooded land with rolling lawns and gardens defined by stone walls. Antique barn, woodshed, bunkhouse with wood sauna overlooking the pond complete this lovely property. A classic Vermont farmstead. **\$1,175,000.**



SOUTH WOODSTOCK

Cape farmhouse circa 1880 on 2.13+/- acres located off a quiet gravel town road, bounded by active brooks on two sides and overlooking lawns and specimen trees to a valley view in the distance. Equidistant to Woodstock Village or the hamlet of South Woodstock and close by trails for hiking, biking and horse riding.
\$349,000.



WOODSTOCK

A stylish contemporary on 5.19+/- acres positioned to take advantage of westerly views and near end of road privacy. Located in a neighborhood of substantial and attractive country properties three miles from the center of Woodstock Village.
\$695,000. Additional 32+/- acres available for purchase.



WOODSTOCK

Architect designed home at the height of its 26 acres in a private setting taking advantage of southerly views over a half-acre crystal clear swimming pond and on to distant mountains. Using fine materials and meticulous craftsmanship, every room orients to natural light and the view. Energy efficient and exciting interior spaces capture this dramatic natural setting. **\$1,350,000.**



SOUTH WOODSTOCK

A traditional cape on 5.1+/- acres sited to look down the valley over fenced pastures, a small barn and pond below the house. From the screened porch and sunny decks a rushing brook passes by. Master bedroom suite on main level. In prime riding country and near Green Mt. Horse Association trails.
\$539,000.



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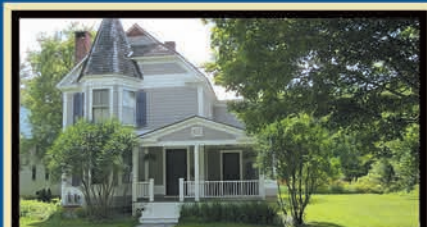
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WOODSTOCK

Victorian era home with nicely decorated rooms of generous proportion. Situated on a level .28 acre parcel along a quiet dead end street with a pleasing rear porch overlooking Kedron Brook. Great for relaxing with family and friends. Easy walk to school, recreation field, Mt. Peg Park for hiking, and village center.
\$379,000.



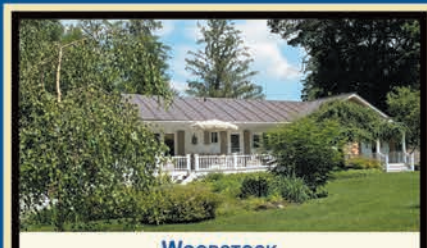
BARNARD

Dutch colonial cottage in The Grove built in 1920 and totally rebuilt/refurbished in 2004 to provide charming modern accommodations. Situated on .1 of an acre with 165 feet of direct frontage and unimpeded direct sunset views over Silver Lake and framing Silver Lake chapel. A wonderful spot!
\$479,000.



WOODSTOCK VILLAGE

Built for Major Benjamin Swan in 1801 on a 1.3 acre village lot, this handsome Federal retains a wealth of original historic detailing inside and out and offers the opportunity to preserve an exceptional example of the many fine homes in the central historic district. In the heart of the village.
Recently reduced to \$895,000.



WOODSTOCK

Privately located .5 mile from The Green, this modern home is surrounded by stonewalls, garden paths, a garden pond, and mature landscaping all to create a magical setting. Large porches off the public rooms enhance indoor/outdoor living enjoyment. The light filled interior includes 2 to 3 bedrooms, and for plant lover, a greenhouse.
\$499,500.

Home. There Is Nothing Quite Like It.



Woodstock • Classic 1850 Brick Cape with new kitchen, soapstone counters, wood floors, and 5 fireplaces. A stunning residence on 6 open acres with privacy, inground pool, gardens and heated workshop. \$665,000



Brookfield • Light-filled Antique Cape offers dramatic social spaces, wood-burning fireplaces, gourmet kitchen with vaulted ceiling, private guest suite. Remarkable 99 acres with garden terraces, fruit trees, long views. \$1,100,000



Woodstock • Spacious custom designed home on 24 acres. Sited to allow daylight into all rooms, it enjoys end-of-the-road privacy, mountain views and is surrounded by landscaped gardens and gently rolling lawns. \$730,000



Woodstock • Well-maintained three bedroom Ranch on 2.32 private acres, surrounded by protected lands with pastoral views. The house offers an open floor plan, screened porch, perennial gardens. \$259,900



Woodstock • Colonial on 1.62 acres in a Vermont country setting with gorgeous views, perennial gardens, and generous private yard with stone patio. Located minutes from the Village Green. Extra building lot available. \$495,000



Barnard • Spacious home for gracious country living. Sited on 26+ acres next to a sizable pond overlooking a rolling meadow. Ideal for entertaining in front of the stone fireplace or outside on the open deck. \$935,000

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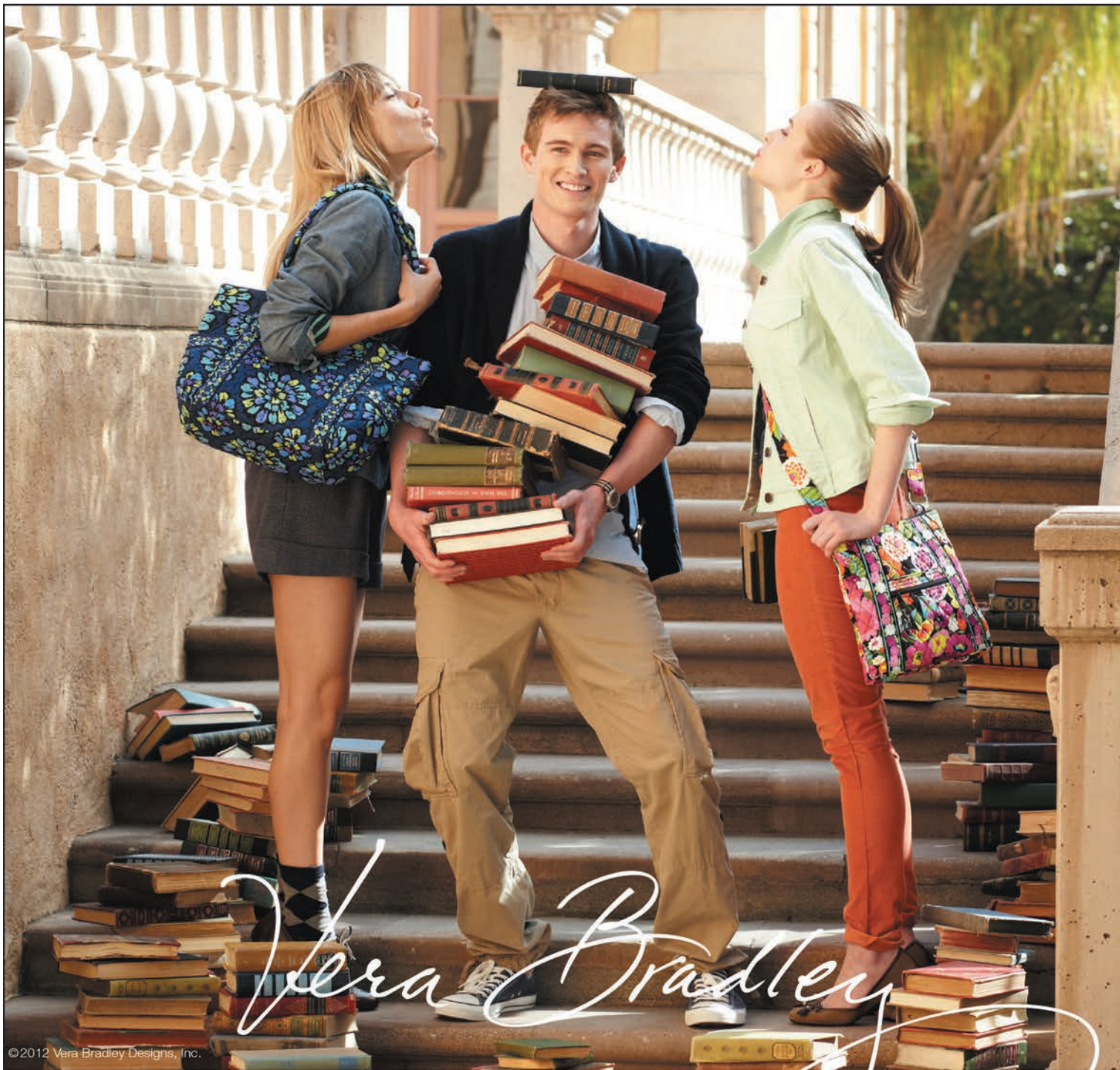
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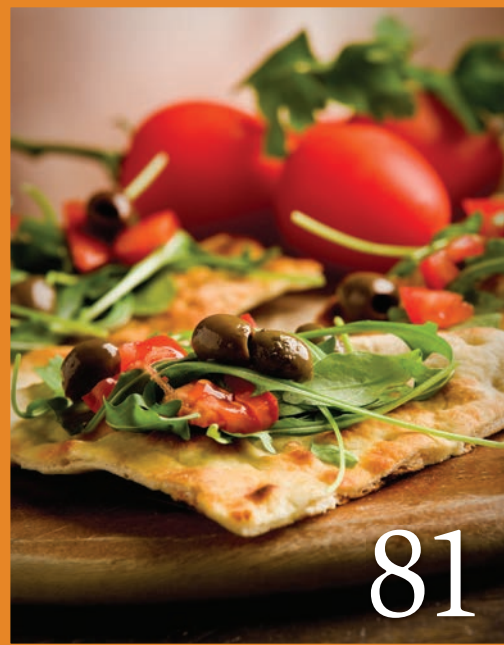
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master bedroom suite addition, woodstock,vt 2011

photo: sally carpenter

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Fabulous Fall



IAN RAYMOND

With fall's shorter days and cooler nights and the kids heading back to school, it's time to usher in another glorious season in Vermont. We look forward each year to the mountains and hillsides breaking into a brilliant display of color as we prepare for the harvest and our traditional Thanksgiving feasts.

Fall in Woodstock finds us dropping in at Simon Pearce in Quechee as they celebrate their reopening after the devastation of Tropical Storm Irene last year (page 54). We're also paying a visit to Woodstock Home & Hardware, another familiar fixture in the community (page 35). Stop in to see owner Larry Perry and his staff for hardware, seasonal items, and everything you need to maintain and decorate your home inside and out.

Meg Brazill takes us to the Vermont Farmstead Cheese Company, whose staff is celebrating numerous recent awards for their delicious products. Learn more about the company and their dedication to sustainability, and meet some of their happy, friendly cows beginning on page 46. From there, we visit with entrepreneurs Chris and Stacy Velardi, owners of the Daily Grind, Pi Brick Oven Trattoria, Tutti Dolce, and other businesses in town (page 60.)

We're also talking with the friendly folks at the Jewish Community Center to learn some history of how their synagogue was established in the area (page 67). People from all over the state travel to Woodstock to be a part of the Shir Shalom congregation, where everyone is welcome.

For more stories and information, log on to our website at www.mountainviewpublishing.com. Wherever your autumn adventures take you, remember to support area businesses by shopping locally. Enjoy! ☺

Deborah Thompson

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Meredith lives in Wilder, Vermont. She is a physical chemist and formerly a project manager in the nuclear group at the Electric Power Research Institute. For many years she owned a consulting company that advised electric utilities on corrosion control. Now, she writes fiction and nonfiction, gardens, and is active in energy issues. Meredith and George have been married for 45 years, and have two children and two grandchildren.



Lynn Bohannon

Lynn Bohannon is a photographer with a studio in Woodstock, where she loves to photograph and create. Her specialties are people and products, but her current passion is flowers. Among her favorite things to do are kayaking, cross-country skiing, and being the number-one groupie for her daughter's band.



Carol Carter

Carol is a retired news reporter who writes from her home in Claremont, New Hampshire. For 36 years, she was a photojournalist with the *Union Leader* and *New Hampshire Sunday News*. Her column, "From God, With Love," appeared biweekly for 18 years. She enjoys gardening, writing, and exploring roads less traveled.



Bill Hebden

Bill served in the Marine Corps during the Korean War and later became CEO of a small manufacturing company. During his years of employment, Bill worked in more than 31 countries and took photographs all over the world. However, New England has been his favorite subject since the 1950s. His photographs have appeared in many New England publications in addition to *Woodstock Magazine*.



Susan Nye

A corporate dropout, Susan Nye left a 20-year career in international sales and marketing for the fun, flexibility, and fear of self-employment. She is a writer, speaker, entrepreneur, and cook. Susan's work appears in magazines and newspapers throughout New England. Her favorite topics include family, food, and small business.



Amanda Paquette

Amanda is a new contributor to *Woodstock Magazine*. A former English teacher at Woodstock Union High School, she is now a Technology Integration Specialist for the Hartford School District. Amanda enjoys running in and supporting ultra runs like the VT 50 and VT 100 endurance runs. Amanda lives in Brownsville with her family on their small farm.

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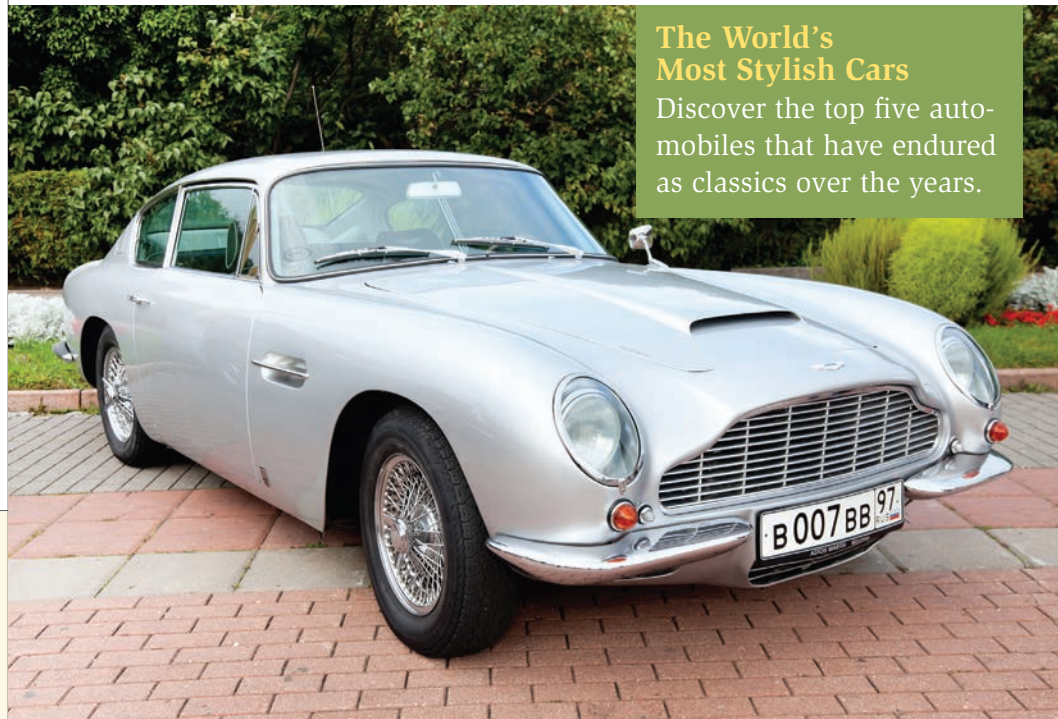
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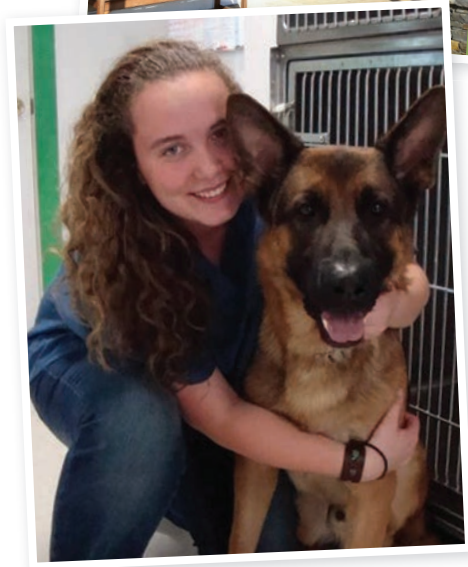
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The Scoop on Tablets

Cuneiform not required

By Ryan Adam

The tablet has existed since the dawn of written communication. What started out as a simple scratch pad has been transformed into a wonder of modern technology.

Computer companies have made many attempts at marketing a mid-sized mobile device over the past few decades. However, it wasn't until Apple released the iPad in April of 2010 that tablet devices really caught on with the masses.

What Is a Tablet?

The modern tablet device fills the niche between a smartphone and a laptop. A tablet is too big for your pocket, but it doesn't require a large bag full of accessories like a laptop does.

Apple's iPad comes in one size. It runs on Apple's iOS system, which is identical to the one found in the iPhone. The iPad has a 9.7-inch screen, and the whole unit is about the size of an 8x10-inch photograph.

While the iPad tends to dominate the tablet market, it is not the only option. Many competitors have released similar products that run Google's Android operating system. This is the same OS that's found in many smartphones by Motorola, Samsung, HTC, and others. The iPad's biggest competition at this point is the Samsung Galaxy Tab.



The Samsung Galaxy Tab has a 10.1-inch widescreen display. Roughly the same size as the iPad, it's more rectangular because of the display's wide-screen aspect ratio. In addition to the 10.1-inch Galaxy Tab device, there is a profusion of Android tablets available from many different manufacturers. Most of these are in the 10-inch size range, but some come in a smaller 7-inch form. Amazon's Kindle Fire is one such 7-inch tablet.

Both the iPad and the Android tablets are available as Wi-Fi-only devices as well as 3G or 4G wireless devices. The 3G or 4G devices require a data plan through a wireless provider.


Ease of Use

No matter which tablet you choose, you will find it incredibly easy to use. As with your smartphone when you first got it, you'll wonder how you managed without it.

Even performing tasks you may already do on your phone, you will find the tablet experience to be not only bigger but also less taxing. You don't have to scroll endlessly to reach the end of an e-mail. You don't have to constantly expand and shrink web pages and pictures. You can open a digital version of a book or magazine and see the whole page. In fact, many publishers are offering tablet versions of their magazines to subscribers. With the Amazon Kindle app you don't need to have a separate device—you can purchase and read Amazon eBooks right on your tablet.

In addition, a tablet can increase your productivity when you're on the go. The on-screen touch keyboard is larger and more comfortable to work with than the one on your phone. Alternately, you can use a small Bluetooth keyboard to connect wirelessly and type documents, as I'm doing right now. Oh, did I forget to mention that I'm writing this article on my tablet? ☺

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Broccoli Watercress, arugula, bok choy, broccoli, and kale are dark-green vegetables in the cruciferous family that provide cancer-fighting compounds.

Kale Dark-green, leafy vegetables such as kale, Swiss chard, and collard greens are major sources of potassium and magnesium, which promote healthy blood pressure and blood sugar. They are rich in beta-carotene, lutein, and zeaxanthin, antioxidants that seem to play a role in blocking early stages of cancer development.

Pumpkin The bright-orange color of pumpkins indicates the presence of cancer-fighting beta-carotene. These colorful gourds are low in calories, virtually fat free, and rich in potassium, vitamin A, and fiber.

Sweet potato Sweet potatoes provide over 400 percent of the Daily Value for vitamin A (in the form of beta-carotene), and they're also an excellent source of vitamin C.

Spinach Dark greens like spinach also supply a significant amount of folate, a B vitamin that promotes heart health, helps prevent certain birth defects, and aids DNA production and repair. 🍷



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AROUND & ABOUT

By Cassie Horner



9th Annual Vermont Fine Furniture & Woodworking Festival & Forest Festival

“From forest to furniture” is the theme of the 9th annual Vermont Fine Furniture & Woodworking Festival & Forest Festival, Saturday, September 29, from 9am to 6pm, and Sunday, September 30, from 10am to 4pm in Woodstock.

The double venue of the furniture and woodworking exhibits and sales areas at Woodstock Union High School Arena and the forest and historic elements at Marsh-Billings-Rockefeller National Historical Park create a fun, activity-filled weekend for the whole family. The arena is home

to the two-day event where dozens of talented Vermont woodworkers showcase everything from furniture and bowls to baskets, flooring, and cabinetry.

“A couple from Calgary, Alberta, came to Vermont specifically for the show. They stopped by my booth both days last year,” recalls David Hurwitz of David Hurwitz Originals. “A week later they decided to buy my carved cherry and stained-glass floor lamp. I am amazed that this show can






Opposite: Bedroom furniture by Copeland Furniture from Bradford, Vermont. Woodenware made by Rockledge Farm Woodworks from Weathersfield, Vermont. This page, from top: A park ranger leads a tour at Marsh-Billings-Rockefeller National Historical Park's Forest Festival. Attendees visit David Hurwitz Originals' booth at the 2011 event. David is from Randolph, Vermont. Outdoor dining scene by Rockledge Farm Woodworks.

draw people from so far away, especially when there are bigger cities with much bigger shows between here and Calgary. It says a lot about the marketing of the show, and the Vermont branding of wood products!"

This venue also offers demos of bowl and spring-pole lathe turning, marquetry and inlaid design, and bear chainsaw carving. There will also be live music and food vendors. Admission is \$10 for adults (age 18+).

Across town at Marsh-Billings-Rockefeller National Historical Park (free shuttles are available), the Forest Festival engages visitors with a wide variety of activities. Enjoy a horse-drawn wagon ride on a leisurely exploration of the forest. Or take a self-guided stroll through the mansion and gardens. Discover intriguing facts on the self-guided tour, "A Walk Among the Giants: Tree Discovery Walk."

Learn about the crafting of wood products in demos by a variety of artisans, including walking-stick wood crafting. There will also be demos of preparing wood at the portable sawmill. Kids can take part in the guided or self-guided junior ranger program. Admission to the National Park is free for the weekend.

For more information about the festival, visit www.vermontwoodfestival.org. 



Pirates of Penzance

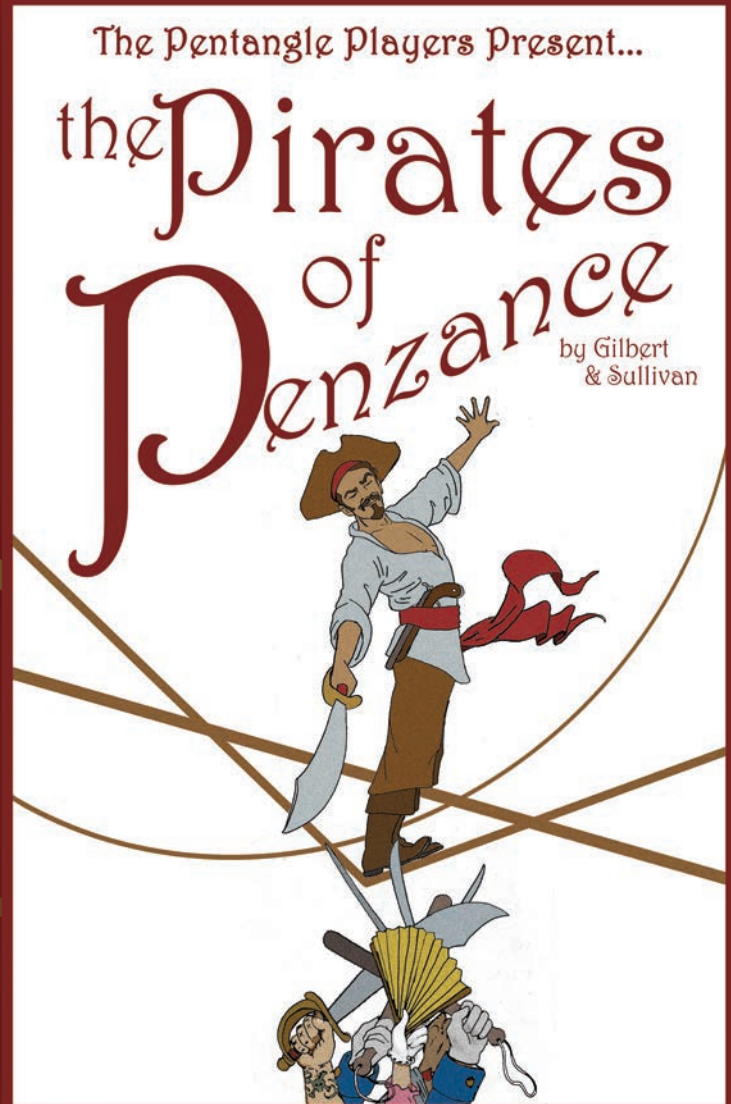
Local theatre is alive and well in Woodstock this fall, thanks to the Pentangle Players, director and producer R. Lee Adams, a cast of 30, a 14-piece orchestra, and everybody from set designers to lighting technicians. It's definitely Vermont-made, and the classic Gilbert & Sullivan's *The Pirates of Penzance* will hit the stage at the Woodstock Town Hall, September 21, 22, and 23.

"All the energy behind it makes community theatre thrive," says Adams. "We bring local musicians and singers together, and it really is magical. The exchange of energy between audience and cast is tremendous and what is so appealing about community theater."

First appearing in 1879, *Pirates* still delights audiences with its over-the-top story of sentimental pirates, swooning young lovers, misunderstood words that lead to chaos, and a plot that swings zanily around the moral compass of duty and honor.


"*Pirates* is a continuation of Pentangle's community theatre, beginning with *The Music Man* and *The Sound of Music*," says Pentangle's Executive Director Sunni Fass. "We're thrilled to be involved."

This is the second musical Adams has directed in Woodstock; his first, *The Sound of Music*, was hugely successful. He has a long background in music and theatre, including repertory theatre and cabaret at Yale. He is also the organist and choir director at St. James Episcopal Church in Woodstock. He chose *Pirates*, set in Victorian-era Cornwall, England, for its light, operetta style and its dependency on the wordplay that offers the fun challenge



of more active listening for our modern ears. "It's a whimsical operetta about pirates who are all gentlemen," he says. "And it is full of good, wholesome themes."

The cast, Adams says, includes people from within a 40-mile radius of Woodstock. They range in age from 11 to near 70, and include all skill levels, including a few professionals. "It's a very peaceful, fun-oriented group," he says. Bring the whole family for a wonderful show.

For information about the performance schedule and how to purchase tickets, visit www.pentanglearts.org or call (802) 457-3981. 



From top left: Jennifer Page is playing the lead role of Mabel. John Marshall will play Frederic. R. Lee Adams, the director and producer of *The Pirates of Penzance*. Carl Grope will play the role of Major General. Below: Jarvis Green, the Pirate King.



“We bring local musicians and singers together, and it really is magical. The exchange of energy between audience and cast is tremendous and what is so appealing about community theater.”





Julia Carlisle of Woodstock Early Bird takes her dog Juneau on three walks a day around the village gathering news.



Julia at Woodstock Town Hall.

“Crossing the Green three times a day with a dog, you know you’re going to meet people.”



Julia checks the official postings at Town Hall.



Left: Julia takes a photo and chats with high school student Sophie Halik, whose summer job is painting the fence on the village green.

Below: Julia in her office in the village.

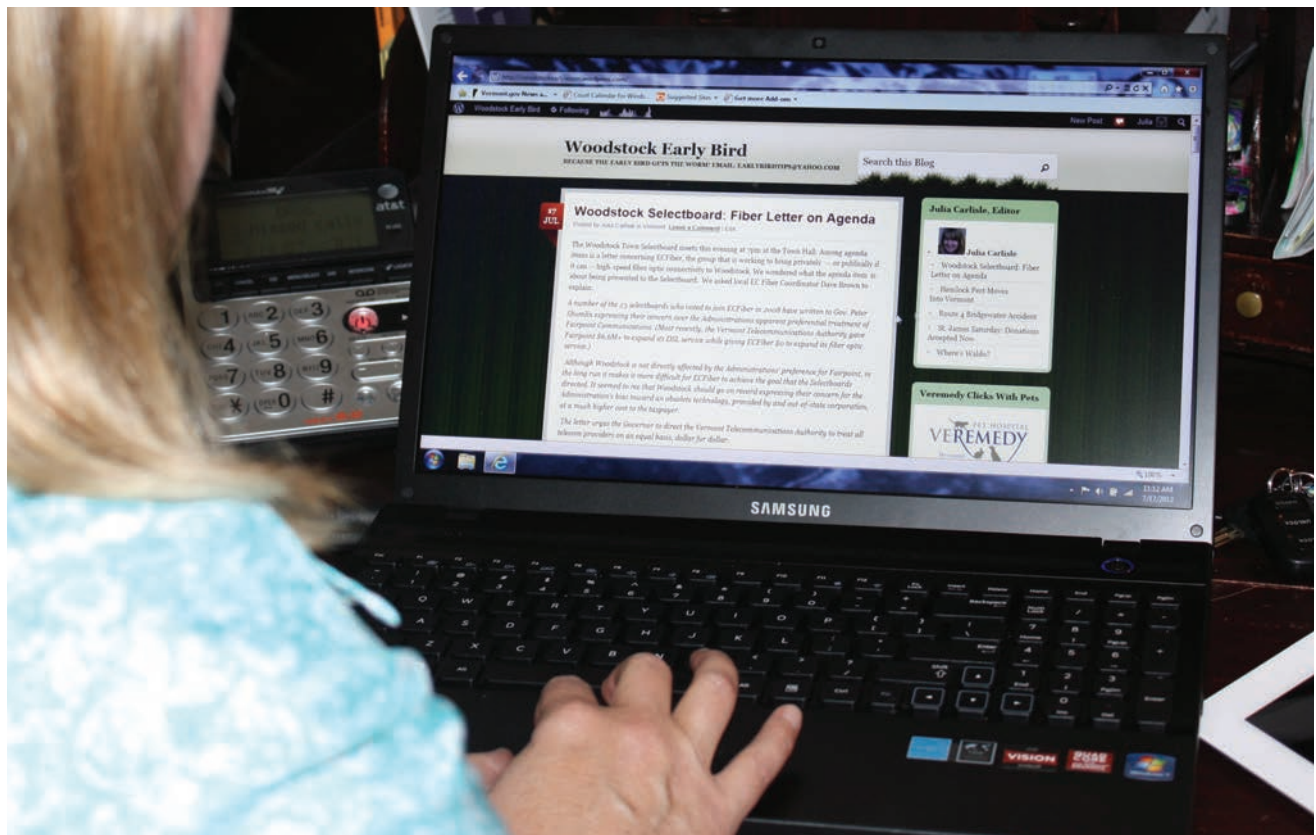
Woodstock Early Bird

Everybody knows the old saying about the **early bird**. In the case of the online news blog *Woodstock Early Bird*, founded by Julia Carlisle, the prize is not a worm but news she passes along to her hundreds of fans.

Wonder why the power is out and how many people are affected? Looking for something to do this weekend? Want to know whose concession stand painted in tropical colors has suddenly popped up in Bridgewater?

Curious about when and how Vermont police provide the public with news about accidents and crimes?

This is just a sampling of what Carlisle passes along to her readers. And she collects news mostly the old-fashioned way, often on her three-times daily “beat” around the village, walking her dog Juneau (named for the city in Alaska where Carlisle spends several months in the winter reporting on legislative news). She checks the Town Hall’s official message board for leads and



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attends meetings that have the potential for something newsy. She also relies on modern technology, working at her village office on her computer and telephone.

“It’s a slice of life,” Carlisle says of *Woodstock Early Bird*. “Crossing the Green three times a day with a dog, you know you’re going to meet people. For example, someone says they heard there was an accident on Route 4, so I put calls in to the State Police. There is a lot of opinion in what I’m writing, but I use the traditional rules of journalism for credibility.”

Carlisle’s blog is personal, which is an important part of its appeal. “That’s why it’s fun,” she says. “I started because there was a niche to fill.” She also did some soul-searching about the role of objectivity and determined, “I am not always objective, so I write as I do to have an opinion.”

One of the threads running through her blog is an awareness of local issues. For example, during and after Tropical Storm Irene, she posted 13 to 14 posts a day to keep people informed. On the other hand, a local concern might be as simple as people asking her why a new pizza shop hasn’t yet opened. “And if there is any banner I’ve been carrying, it’s that I see freedom of the press going backward in this day and age, and I want to keep the lines open and provide information.”

To check out the blog, visit www.woodstockearlybird.com. ☺



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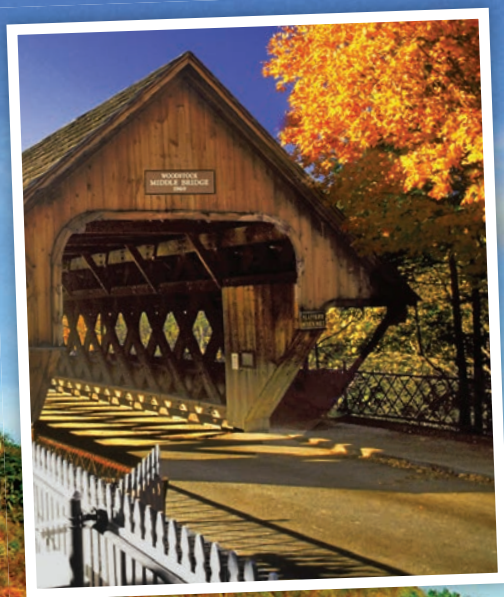
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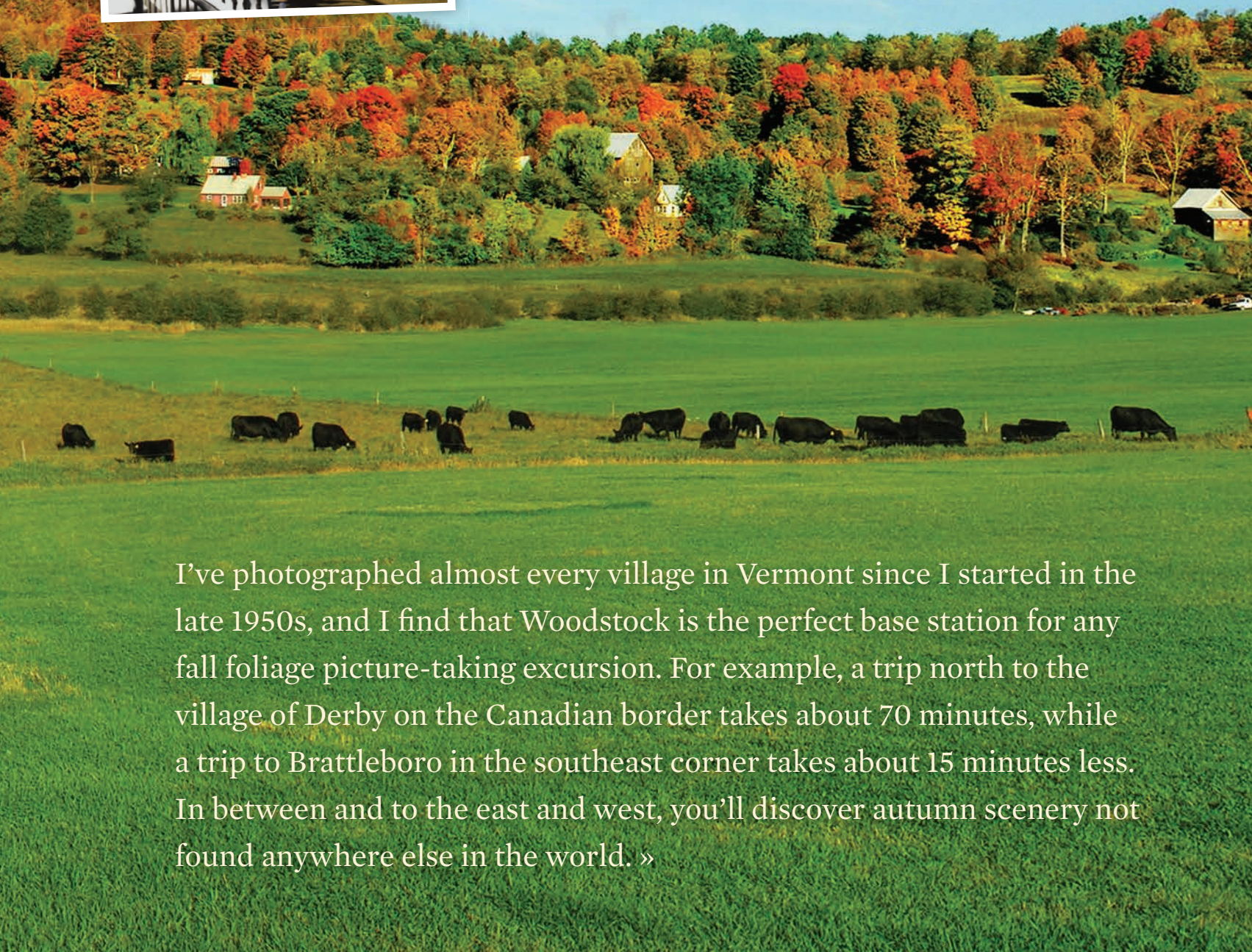
*Cows enjoy grazing in a welcoming field in Pomfret.
Inset, left: Autumn stream, Pomfret. Right: Cloudland
Road, Woodstock. Above: Woodstock Middle Bridge.*



Fall Foliage Tour

Woodstock is the perfect place
for taking photos

Story and photos by Bill Hebden



I've photographed almost every village in Vermont since I started in the late 1950s, and I find that Woodstock is the perfect base station for any fall foliage picture-taking excursion. For example, a trip north to the village of Derby on the Canadian border takes about 70 minutes, while a trip to Brattleboro in the southeast corner takes about 15 minutes less. In between and to the east and west, you'll discover autumn scenery not found anywhere else in the world. »



Clockwise from above: Windy Hill Road, Barnard. Weston Common. Jenne Farm, Reading. Charming old structure in Pomfret. Pretty scene in Chester.

The Place to Be

The secret has been out for many years. People from all over the world know that if you want brilliant colors and amazing pastoral scenes, Vermont in autumn is the place to be, and you'll be rubbing elbows (or lenses) with photographers from everywhere. For that reason, I'm going to offer a little guide to help you find those quintessential locations we've all seen on greeting cards, calendars, and magazines, as well as my opinion on the best time of day to photograph them, keeping in mind that the weather and lighting are changeable this time of year. Of course, early morning fog, misty rain, and a touch of frost on leaves are conditions that all offer their own opportunity to shoot some really great images. Even snow is a possibility, and combined with autumn's brilliant hues, it offers the rare opportunity for truly impressive photos.

As a general rule, one would reach Woodstock from Route 4, first passing over popular Quechee Gorge, a tourist destination that can be very colorful this time of year. However, without a doubt, motif #1 in Woodstock is the beautiful homes and buildings (sometimes referred to as Sleepy Hollow) located about a half-mile out on the right-hand side of Cloudland Road, which runs from River Road a little





northwest of the Billings Farm. This has been photographed thousands of times, and the best lighting for this view is typically from early morning to midday. If there happens to be fog sitting in the low areas, be patient and wait for the light to break through—it will only enhance the view, and your patience will be rewarded with breathtaking images.

Approximately 10 miles south of Woodstock via Route 106 is an equally famous view of a pastoral farm scene—the Jenne Farm in Reading, Vermont. Keep in mind that it’s on a dirt road that runs to the right off Route 106. When you approach the 9-mile mark, look for a small sign with an arrow that says Jenne Farm. Prime time for this image is also from early morning until midday.

One of my favorite places to photograph is Pomfret, approximately 6.5 miles from the center of Woodstock. The most-



Top: A beautiful scene in Plymouth. Danville welcomes the season with autumn decorations. Center: Quechee Gorge. Bottom: Goose enjoys a swim in Barnard. Sugarhouse in the Barnard woods.

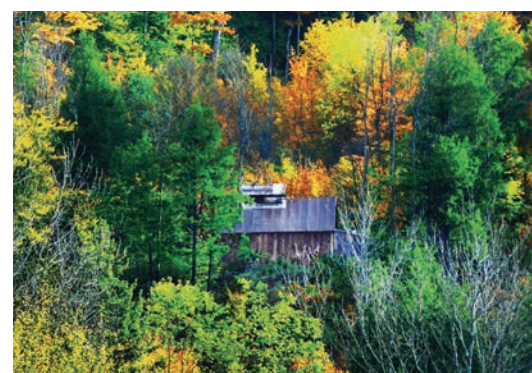
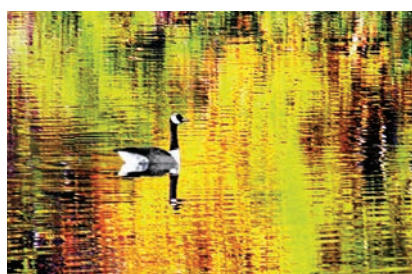
often photographed view is the so-called Grandma Moses scene on the left side of the road before you get to Pomfret. In addition, traveling the back roads of Pomfret never fails to turn up views to stimulate any photographer.

Not far from Pomfret is the village of Barnard, which is only 8 miles from the center of Woodstock. Silver Lake is right next to the general store, and early-morning views of the lake offer opportunities to capture excellent dynamic reflections. If you take Route 12 from Woodstock, look to the right as you travel up the hill. About three-fourths of a mile before the Barnard Inn, you'll see an old sugarhouse nestled among the colorful trees.

One of the quaintest and most authentic villages you will ever see is beautiful Plymouth Union, the home of Calvin Coolidge, which is only 11 miles from Woodstock. Excellent photo ops present themselves any time of day. I suggest you allow plenty of time to walk around the village and capture various angles of his home, the church, general store, and cheese factory, as well as pastoral views adjacent to the village.

A Shutterbug's Paradise

Now that I've covered some of the most famous views of Vermont, keep in mind that the entire state becomes a photographer's paradise in autumn. For example, about 8 miles from Woodstock is the village of Sharon, and not far from Sharon is Norwich; both offer excellent image potential. In addition, a walk around the village of Woodstock itself offers





many possibilities for interesting photographs. The covered bridge opposite the village green, the river that runs under Main Street, and of course the tourists themselves are all click worthy.

If you are interested in spending an entire day shooting, I would suggest you head north on Route 89 to Montpelier, then turn east on Route 2. This will take you to the village of Cabot, home of the famous cheese company, where you will find a beautiful covered bridge over a little river. I have photos of this bridge from about eight different angles, and each one has its own unique visual appeal. Then continue on to Danville, which offers more excellent photo opportunities. From Danville, head south to the beautiful village of Peacham for more picture-worthy scenery, then on to Groton, East Topsham, and finally East Corinth.

Because these stops will consume a full eight hours, from East Corinth I normally take Route 91 back to my base in Woodstock. While it makes for a long day, serious photographers will find that it provides some of the most beautiful autumn photographs this country offers. As most photographers already know, whenever possible use a tripod and stop your lens down to f16 to get the sharpest images, unless you are attempting special effects. With that in mind, pack up your camera and tripod, and enjoy the very best photo shooting that autumn in New England offers. 🍂

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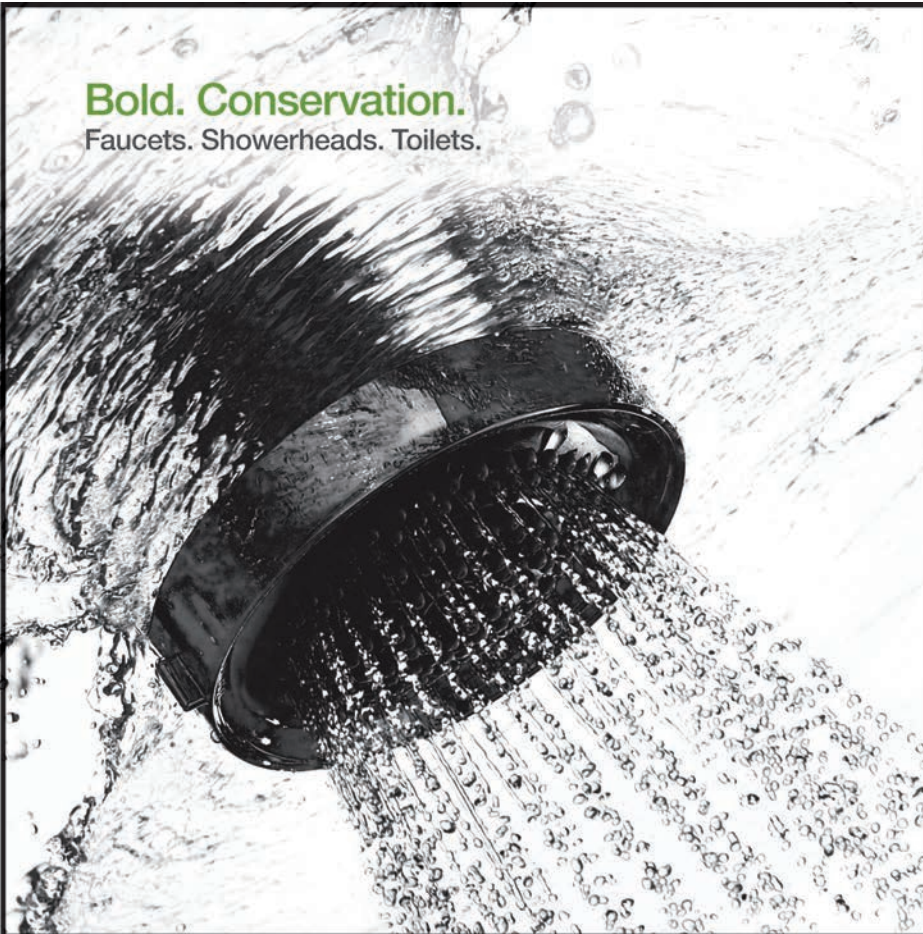
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Next Page

Woodstock Home & Hardware

By Amanda Paquette
Photos by Lynn Bohannon

“More for your home, not just hardware.”

As Larry Perry, the owner of Woodstock Home & Hardware, says, “You name it, we do it.” This statement accurately conveys the attitude and mission of the staff at Woodstock Home & Hardware. Perry has worked consistently to grow his business in a way that best suits his customers, whether that means loyal local customers, second-home owners, painters, or the weekend warrior looking to make a few small repairs. Customers dictate the direction of their business, as evidenced by their recent purchase of the Bodum Kenya French Presses. “Somebody asked for it; now we have two different models and they have already sold out,

Right: Owner Larry Perry with the Benjamin Moore paint color sample display.

Below: The main entry of the store is accented with teak flooring and showcases the store’s variety of patio furniture, grills, umbrellas, and other seasonal items.





Above: Tammy Wardwell waits on customers at the front counter.

Right: Sierra Izzo in the home decor area where customers can search through fabric books and also find area rugs, window treatments, and home accessories.

and we've had to reorder them. People come in and ask for something, and to a great extent, that's how our business has grown," says Larry. With this model for growth and a strong commitment to the community, it's no wonder Woodstock Home & Hardware has been so successful for the last 24 years.

A Little of Everything with a Lot of Service

It began humbly as The Paint Spot, a Benjamin Moore paint retailer. When Larry purchased The Paint Spot in 1988 from Erwin Rogers, he set about turning this reputable paint store into a community staple for home repair items.



Once Larry took over, the business started growing quickly as he branched out into other areas, such as hand and power tools. Over the years, the store has kept busy with multiple renovations and moves. Today, Woodstock Home & Hardware is in an 11,500-square-foot building at 452 East Woodstock Road in Woodstock, Vermont. As large as their current space is, it's hard to believe they can house all the departments they do,

including Royal Teak furniture, Dash & Albert rugs, Benjamin Moore paints and stains, and Hunter Douglas window fashions. There are also Weber Grills; Nutrena horse, poultry, and livestock feed; Gallagher fencing supplies and feeders for livestock, poultry, and horses. Let's not forget the pet food—including Wellness, Iams, and Evo—and the FedEx and UPS packaging and shipping. In addition to these brands, products, and



Top right: Store staff includes (front row) John Thompson, Tammy Wardwell, LeeAnn Lyman, Tammy Christian, and Sierra Izzo; (back row) Noah Thompson, Enzo Mantello, Larry Perry (owner), Mary Oldenburg (owner), and Beth Fish. Not shown are Jon Sterling, Joyce Maura, and Will Stewart.

Right: Customers test out a couple of exterior rocking chairs.

services, the staff at Woodstock Home & Hardware is happy to help you with any of the following services: propane exchanges; creating custom pillows, slipcovers, bed skirts, and table coverings, furniture reupholstering; custom window treatments from Hunter Douglas—from blinds and shades to custom draperies, valances, and roman shades—and even screen and window repairs.

While it's difficult to point to one department as the most successful, it's clear that paint and paint supplies make up the largest part of the business at





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SPOTLIGHT



Above: The home decor and Hunter Douglas showroom is located in the front of Woodstock Home & Hardware.

Right: The wall of Benjamin Moore interior and exterior paints, including low VOC premium Aura paint. The staff provides custom color matching and can also assist with the entire color selection process.

Woodstock Home & Hardware. The Aura paint line by Benjamin Moore, popular because of its low VOC (volatile organic compound), excellent coverage, quicker drying time, ColorLock technology (it retains color longer), and self-priming capabilities, has easily won over Woodstock-area customers. Aura can also be tinted to any of the Benjamin Moore colors. With this line, customers are sure to find the perfect color to give their home the look they desire.

Giving Back

For Larry and the staff of Woodstock Home & Hardware, it's not enough to simply provide their customers with the products they need. They are also involved in supporting and giving back



to the community. Each spring, Woodstock Home & Hardware, with the financial support from many Woodstock area businesses and individuals, and the skills of the Woodstock Union High School Horticulture class, hangs flower baskets from the street lamps in town, and along with Pizza Chef, they provide school groups with supplies and space to run fundraising car washes. These and many more are some of the ways Woodstock Home & Hardware supports and shows their appreciation for their

Below: The entrance to Woodstock Home & Hardware.




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SPOTLIGHT



Larry in front of the store's sign.

neighbors. And that commitment hasn't gone unnoticed. In June, Woodstock Home & Hardware was included in the annual Hardware Store All-Star list for Home Channel News.

Owner Larry Perry and his staff are committed to providing their customers with a variety of new, cutting-edge products as well as tried-and-true favorites in conjunction with a commitment to customer service. This level of service and personal interaction is no accident. With the sign out front that has become the trademark of Woodstock Home & Hardware, Larry started that conversation with his customers when he decided he wanted a way to reach a wider audience and let people know that his store sold more than paint. That first sign started as an advertisement for a special and quickly grew into a conversation starter around town. Since then, there have been signs that have made customers laugh, ones that have brought customers in for specific products, signs advertising local events, and even some that have drawn criticism. While the signs draw attention, it is the quality of service and variety of superior products that have continued to bring loyal customers into Woodstock Home & Hardware. Stop in any day except Thanksgiving or Christmas, and Larry and his knowledgeable staff will be happy to help you plan your next project. 

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Disco and the Atomic War.



Breathtaking, magical, profound, thrilling. These are a few words that have been used to describe the slate of award-winning films and documentaries coming to the “big screen” at the Billings Farm & Museum’s state-of-the-art theater this fall.

The Woodstock Vermont Film Series kicks off Saturday, October 27 with *Kinyarwanda*, a Sundance Film Festival award winner that features six riveting, individual stories woven into a narrative probing the complex Rwandan genocide. Producer Darren Dean will introduce his work and encourage audience discussion at its conclusion. »

BILLINGS FARM FILM SERIES

By Carol Carter

Unique films you
won't want to miss

Moonrise Kingdom.



Special appearances by filmmakers, actors, and producers at several of the season's films are bonuses that became a highlight with filmgoers during the past two seasons, according to Darlyne Franzen, vice president of Billings Farm & Museum.

Another favorite, producer Grace Guggenheim, daughter of the late, renowned filmmaker Charles Guggenheim, will be a featured guest at the conclusion of the 2012–13 film series on April 6 when she joins Carl Colby for a discussion about *The Man Nobody Knew: In Search of My Father, CIA Spymaster William Colby*. Carl Colby directed and co-produced the film about his late father with Grace Guggenheim.

A Great Venue

The series originated two years ago as the Woodstock Vermont Film Festival, a four-day marathon of 17 films and documentaries. “We had just completed an upgrade of our theater and felt it was a perfect venue to feature outstanding, often unseen films in an intimate setting,” says Franzen. “The festival was a success, but it’s really hard to watch up to four films a day. It was especially a challenge for folks who bought a pass for the whole festival.”

But audiences enthusiastically embraced this mix of films chosen with advice from the Environmental Film Festival in Washington, DC—the oldest and largest showcase for environmen-



Even the Rain.



The Station Agent.

tal films in the nation. The response prompted the museum to pursue a more relaxed calendar, showing two or three films each month during the less hectic late fall, winter, and early spring months.

Audiences appreciate the relaxed at-

the next generation projector technology, Franzen says.

Audiences at the handicapped-accessible theater have shown their support for the quality of the screen, the sound, and the film selection at the box of-



North Face.

mosphere of the 96-seat theater with high-quality HD digital cinema and Dolby surround-sound technology, according to Franzen, who adds, "We were somewhat taken aback, however, when the filmmakers and screenwriter of the documentary *Green Fire* applauded the theater last year as one of the best venues they've observed nationwide." Adding to the already dramatic effects, the theater has since been upgraded with

face. During the 2011-12 series, a third of the shows were sold out and the rest were all well attended, with an average of about 50 people at each screening, a very successful response, according to Franzen.

"It's interesting that we have a significant number of people come from close by—one group even walks—while some travel up to two hours to get here," says Franzen. Typically, word spreads after

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the series gets underway in the fall, sparking the interest of patrons living farther afield. Sensitive to travel difficulties in fickle New England weather and potential conflicts with other venues in the area, the museum schedules only Saturday matinees.

Not Your Average Movies

Film selection starts many months in advance, a methodical process of first identifying the films, and then seeking the screening rights from companies, producers, or independent film houses. Films are produced in many countries, including the United States, Europe, Canada, the Middle East, and more.

“We’re so excited about this series,” notes Franzen. “There are many extraordinary films out there that folks would never have a chance to see otherwise. It’s not like you can go out and rent them, and even when you can, you won’t see them on the big screen in HD.”

This year, the 14-film package for museum members ages 16 and up is \$98 or \$9 per film and \$5 per film for children 3 to 15. Ticket prices for non-members ages 16 and up are \$132 or \$11 per film; non-member children ages 3 to 15 are \$6 per film.

The screenings list and ticket information are available at www.billingsfarm.org or by calling (802) 457-2355. 



elliott newman



anna Beck

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Carol Carter, a retired newspaper reporter, writes from her home in Claremont, New Hampshire, when she isn't busy exploring the coast of Maine and the rural roads of northern New England.

► About Billings Farm & Museum

Billings Farm & Museum is an operating farm and a museum of Vermont's rural past located in Woodstock, Vermont. It is operated by The Woodstock Foundation, Inc., a charitable nonprofit institution founded by Mary French and Laurance Spelman Rockefeller. The Farm & Museum operates in partnership with the Marsh-Billings-Rockefeller National Historical Park.

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VERMONT FARMSTEAD CHEESE COMPANY

By Meg Brazill
Photos by Brad Pettengill
and Geoff Fosbrook

Local & Sustainable:
A Winning Combination

SOMETIMES IT TAKES A VILLAGE TO MAKE A CHEESE. FOR THE VERMONT FARMSTEAD CHEESE COMPANY, IT TOOK THE VILLAGE OF SOUTH WOODSTOCK, FOR STARTERS, ANYWAY. »

"VERMONTERS KEEP DOING WHAT THEY WANT TO DO . . . WHETHER IT'S YOGURT, BUTTER, OR CHEESE. WE'RE TOO STUBBORN TO GIVE IT UP. WE'RE GONNA MAKE IT WORK."



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buildings, and equipment. In addition, they joined forces to increase the useable acreage from 18 to more than 300 acres. The existing facilities already had the capacity to house about 200 cows, with a potential annual production of up to 400,000 pounds of artisanal and farmstead cheese.

Brainpower, business acumen, Yankee ingenuity, and the sweat equity of a lot of people began to make it look like South Woodstock might keep its dairy operation. Add a business plan and talent to the equation, and the result is the beginning of a success story. The newly formed private stock company, the



**CRACKED PEPPER
WINDSORDALE**

Vermont Farmstead Cheese Company, is the first community-owned artisan cheese and dairy facility in Vermont. Its stated mission is a community-based effort to preserve the rural way of life, and it's fulfilling that mission—and more.

100 Years of Experience

With more people concerned about where their food comes from, who's making it, and how it's made, the timing is right for a company like the Vermont Farmstead Cheese Company (VFCC). "The concept of what we're doing is attractive to a lot of people," says Rick Woods, vice president of creamery operations. And for a lot of reasons. First, and perhaps foremost, the dairy is committed to sustainable farming practices. In practical terms, this means caring

for its herd of cows and farmland, using only 100 percent Vermont milk to support Vermont's farming communities, producing a variety of unique and excellent cheeses, and working to elevate the state's dairy industry. It's a tall order but so far the numbers are adding up. In less than two years, their cheeses can be found in hundreds of retail stores and restaurants around the country.

How does a young upstart get on a trajectory for success in just a couple of years? "We're new to this business but we're not new to *the* business," Woods says. Their team includes experienced dairy farmers, industry executives from the specialty food and consumer product market, and seasoned cheesemakers. "There's maybe 100 years of combined experience among us," adds Woods. As head of cheese production and research, Woods brings his 17 years of experience at Grafton Village Cheese to the job. He describes VFCC as an example of "how Vermonters keep doing what they want to do. Around the state farmers are becoming entrepreneurial. They're adding to their product, whether it's yogurt, butter, or cheese. We're too stubborn to give it up. We're gonna make it work."

Peter Mohn, Maitre d'Fromage, has worked in the cheese industry since 1970, with 17 years spent at Grafton too. When Vermont Farmstead Cheese Company was still mostly an idea, Peter Mohn gave Rick Woods a call. Here was a chance to build a cheesemaking operation from the ground up and "the opportunity to design the milk for the cheese we wanted to make," Mohn says. He convinced Woods to join him. "Our first summer was spent researching cheeses



to make, fitting out the creamery, and developing the business plan.” In January 2011, they stopped selling milk and made their first cheese. “It’s been cheese ever since,” Mohn says with a smile. In June 2011, they brought their first product to the retail market. As Maitre d’Fromage, he’ll educate retailers and consumers about cheese and how it pairs with particular beverages and foods.

Pegged to Tradition

Cheese has been a part of the human diet for thousands of years, and there are now more than 2,000 varieties around the world. Americans have developed a new appreciation for artisan cheese. At VFCC there’s an excitement about combining tradition with new technologies to make memorable cheese. In the creamery, Woods walks with his clipboard and explains that although the farm had previously held a cheese-making operation, the only remaining

piece of equipment was a pasteurizer. So Woods first installed a Poly-Crete floor. Then he began bringing in equipment, starting with a 5,000-gallon vat. They now have a 17,000-gallon cheddar vat.

“It’s an economy of scale,” Woods says. There is a different-sized mould and a different-sized knife for all the different cheeses. As Woods explains with a good-natured laugh, “Cleaning equipment takes up about three-quarters of our day.”

Everything from the flooring, stainless steel vats and racks, and white lab coats speak to the science of cheesemaking. But everyone here also talks about the tradition. For example, they experimented with using a late-1800 farmhouse Wensleydale recipe and imported a traditional peg mill from England to make it. From

Kent Underwood, COO and head herdsman, keeps the “girls” happy.

there, they created their WindsorDale cheese, paying homage to Britain’s famous farmhouse cheeses. Modern technologies also help them promote and get the product to market. »

CRANBERRY WINDSORDALE



BLUEBERRY WINDSORDALE





LILLÉ



SUGARHOUSE
EDAM

A Blooming Cheese

Across the room, Senior Cheesemaker Tom Gilbert is overseeing the separating process on a vat of Farmstead Cheddar. Tom had retired after 27 years in cheesemaking for respected labels such as Blythedale Farm, Frog City Cheese, and most recently Spring Brook Farm. “It was exciting for me to have Tom Gilbert walk through the door with his soft cheese experience,” Rick Woods says. Gilbert’s expertise in soft-ripened cheeses adds tremendous depth of knowledge to their cheese room. His experience in produc-

tion, affinage (the curing and maturing of cheeses), management, and manufacturing makes Tom a critical part of Vermont Farmstead’s ongoing success. Lillé is their soft Coulommiers-style cheese (somewhat thicker than Brie) that has been praised by consumers, connoisseurs, and judges. Handmade in small batches, the weight of each wheel varies slightly. It’s aged and turned in its own special room, where its delicate rind develops evenly with a white downy bloom.

You Herd It Here First

The other side of the cheese operation begins with the herd. It’s a mixed herd, visually beautiful in their variety, about 70 percent Holstein, about 20 percent Jersey (which have a higher butterfat content in their milk), and the remain-

Head cheesemaker Rick Woods and cheesemaker Tom Gilbert pose with their award-winning Lillé in the ripening room.

der a mix of Ayrshires, Brown Swiss, Red & White Holsteins, and Milking Short-horn cows. The Vermont Farmstead Cheese Company now uses 100 percent of its milk for cheesemaking. “We’re making cheese every day, and the milk is fresh every day,” says Kent Underwood, Chief Operating Officer. “And it takes great milk to make great cheese.” Kent Underwood is a fifth-generation dairyman who has been involved at all levels of the industry. From 2004 to 2008, he managed dairy operations for Woodstock Water Buffalo, growing the milking herd from 20 to over 350 head. He expanded operations to four Vermont

GOING FOR THE GOLD

In their very first cheese competition—just one month after they started retail distribution—Vermont Farmstead Cheese Company won three gold medals for their Lillé, Arienne, and Petite Arienne cheeses from the 2011 North American Jersey Cheese Awards. It was quite an achievement for the young company. All three of the cheeses they'd entered won gold awards.

As their success with cheese lovers, retailers, and restaurateurs has grown, so have their awards.

In their first 18 months in business, VFCC garnered a total of 11 awards. The Brick-Haus Tilsit, Windsordale, and Alehouse Cheddar cheeses each took home Gold Awards from the 2011 LA International Dairy Competition.

In August 2012, VFCC first became eligible to compete at the American Cheese Society's Judging & Competition, the leading competition of North American-made cheeses. The 2012 event was the largest competition yet with 1,711 cheese entries from 254 cheesemakers throughout the US and Canada. VFCC was awarded a third-place ribbon for their aged Governors Cheddar in the category "Aged Cheddar—aged over 12 months and up to 24 months—all milks"—another big achievement for VFCC's first time competing at this prestigious event. The company has also recently been awarded 10 medals from the 2012 LA International Dairy Awards: eight gold, one silver, and one bronze.

dairy facilities while developing the brand, which retailed in all 50 states. Prior to that, he oversaw the expansion of a Wisconsin dairy from 100 to 900 milk cows in just three years.

Other key staff like CFO Kyle Thygesen bring their expertise in dairy operations. With a BS in Dairy Science from Virginia Tech and a diverse background of financial business experience, including tenure as a loan officer and a branch bank president, Kyle is another asset at VFCC.

The team that VFCC has assembled is impressive in both years of experience and areas of expertise. But they're also bringing interested newcomers on board, like cheesemakers Leo Marley with a master's in secondary education and Steven Drebber, a licensed and practicing chiropractor who's exploring



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his “inner artisan cheesemaker.” And they’re providing career opportunities for a new generation of young farmers. Christopher Kendall (Woodstock Union High School, 2013) works as a farm assistant. Marjorie Hardy, milk supply and marketing specialist, was born and raised on her family’s dairy farm in Maine. With a newly awarded associate’s degree in animal science, she’s happy to show off the barn and milk parlor.

Marjorie points out the air gates and the five tandem milking stalls that accommodate 10 cows at a time. She says the mix of breeds “makes for a very balanced, high-quality herd and milk supply.” The open barn keeps the cows out of the sun but gives them freedom of movement. Marjorie explains how special water mattresses provide comfort for the milk cows. The barn is huge, with high ceilings and natural light. In winter, insulated shades provide additional warmth.


“Right now we’re milking about 80 cows. The total herd is about 110,” Marjorie says. “I had a calf born this morning, one last night, and there’s another one due.” The calves have their own outdoor area and the dry cows are out in the pasture.

Rick Woods works with part-time apprentice cheesemaker Whitney Woods.

New Cheese, New Community Partners

In just their first year and a half of operation, the Vermont Farmstead Cheese Company won 22 awards. This year, in addition to seven hard and soft cheeses, they’re introducing five new cheeses. They’ve also partnered with local companies like Harpoon Brewery, the Woodstock Farmers’ Market, and F.H. Gillingham’s to create special cheeses and take advantage of each company’s strengths.

Locally, the Vermont Farmstead Cheese Company’s cheese can be found at the above retail outlets, among others, and on the menu at Bentley’s and Firestone’s restaurants, Kedron Valley Inn, Keeper’s Country Cafe, Mon Vert Café, The Prince and the Pauper, the Quechee Club, Shepard’s Pie, the Simon Pearce Restaurant, and Twin Farms, and the list is growing. Their goal of

creating a sustainable, profitable, value-added dairy business in Vermont is now more than a dream. You can even taste it. 

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The Art and the Heart

Simon Pearce endures as a
mainstay of the community



By Meredith Angwin
Photos by Jack Rowell



On the day that Simon Pearce's restaurant, retail store, and flagship glassblowing studio were almost destroyed by Tropical Storm Irene, brunch had been served as usual. Simon Pearce was at home at noon when staff members called him to ask if they should cancel the dinner service.

He told them to use their own judgment, based on how the river looked, and he emphasized safety for everyone involved.

By 2pm, Simon was no longer at home. He was at the restaurant and glassblowing complex in Quechee, trying to figure out what to do. As he says, "We were trying to think of a strategy, but there was no strategy possible." At 3:30pm, the fire department evacuated the building. Until the next day, Pearce and his staff could only watch events unfold from afar. »



Clockwise from top left: Glassblower at work. Guests at the ribbon cutting take time to browse the showroom. Simon, David, and Pia Pearce. Pia signs a copy of her book, A Way of Living. Simon signs a glass design. Simon Pearce warehouse manager Jesse Douglas and family.



“The storm was mid August, and we just couldn’t be closed for foliage season. We just had to be open.”



—Pia Pearce

Top: Finishing a Christmas tree.

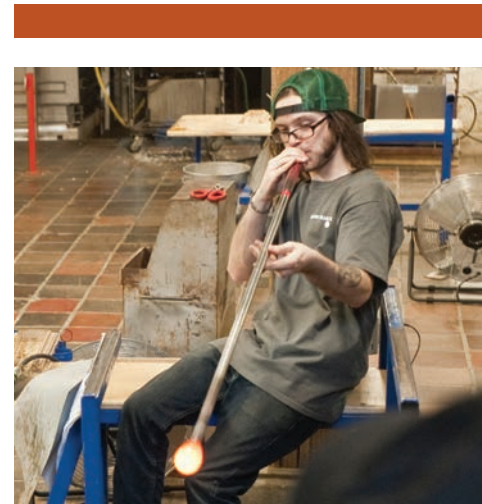
Below: Ross Evans, director of marketing for Simon Pearce, with Megan Smith, commissioner of tourism and marketing for the state of Vermont. Glassblower James Devins. A collection of Simon Pearce martini glasses.

The devastation was immense. The main kitchen and dining room on the first floor of the complex were largely untouched. However, the prep kitchen with walk-in coolers and freezers on the lower floor was destroyed. The award-winning wine collection, also on the lower floor—gone. The glassblowing area, which Pearce describes as the “heart of the complex”—gone. The Quechee covered bridge (visible from the restaurant), awash in water, was still standing, but the road on either side was destroyed.

Picking Up the Pieces

The next day, Pia Pearce stood looking at the destruction. Wine bottles were covered in muck, appliances trashed, the furnaces of the glass shop pulled off their supports by the immense power of the water. Pia stood there and cried, and then she noticed that many employees had arrived at the scene, and they were crying too. Pia remembers how she looked around and realized how many people loved the Simon Pearce restaurant, and how much of a community they were, together.

Simon Pearce felt the same, but he had a slightly different view. He believes strongly that the major way an employer gives to its community is by providing good, steady jobs and health benefits. Pearce decided that his employees would not be laid off because of the storm’s devastation. For the first two weeks, his employees worked cleaning up, with minimal outside contracting. Almost immediately after the storm, glassblowers from the Quechee building began working a second shift at





an auxiliary Simon Pearce glass shop in Windsor. Pearce is proud that he didn't stop anyone's benefits or salaries throughout the cleanup process.

Cleanup was unbelievably rapid. "It had to be done in six weeks," Pia Pearce explains. "The storm was mid August, and we just couldn't be closed for foliage season. We just had to be open."

And open they were, in just under three weeks. The prep kitchen still didn't exist and the menu was limited. (The Quechee Club provided some kitchen space.) But the Simon Pearce restaurant was open for foliage season, and no one was laid off.

Meanwhile, to help the larger community, Pearce created a tea light holder for fundraising. Designed by Pearce and made by the glassblowers in Windsor, the tea light holders were sold on the Simon Pearce website and at all eight of the Simon Pearce retail stores. All profits from these sales were donated to the Red Cross for Tropical Storm Irene relief. Though Simon Pearce was facing huge costs and losses himself, nearly \$100,000 was donated. As he says, "We lost so much in our businesses, but we know there are people who lost everything, even lost their homes." The Pearces felt they had to do more than simply rebuild their own business, and they did.

New Improvements & A Wonderful Experience

As the cleanup continued, Simon and Pia took the opportunity to make improvements. A lift for those with special needs was added. The restaurant was already

“We lost so much in our businesses, but we know there are people who lost everything, even lost their homes.”



—Simon Pearce

Top: View of the retail store

Below: Simon Pearce chats with a customer. Guests watch glassblower Nick Sanquilly at work. A happy shopper.





To Simon Pearce, the glassblowing studio is the true heart of the business and the building.



*Top: Glassblowers at work.
Below: Simon, Pia, David, Adam,
and Andrew Pearce. Customers
love to browse. Pia talks with
Woodstock Magazine publishers
Bob and Cheryl Frisch.*

handicapped accessible, but the lift gave access to the glassblowing area. A stairway was moved to make room for the lift, and that rearrangement also opened the retail space for a more attractive layout. Downstairs, the viewing deck was enlarged and the glassblowing area was rebuilt. The glass area was rearranged to allow viewing from several sides. After these changes, the entire building feels even more generous and spacious.

For a visitor, the heart of the Simon Pearce experience has not changed. It is based on Pearce's long devotion to beauty, and the staff's devotion to ensuring that guests have a wonderful experience when they visit. For Simon himself, though, the recent grand opening celebration and unveiling of the glassblowing studios was an important milestone.

Simon Pearce began his business with the soul of an artist. As a young man, he learned basic glassblowing with two years of concentrated effort. Then he began a self-directed "journeyman" period, learning from glassblowers in the British Isles, Scandinavia, and Italy. To Simon Pearce, the glassblowing studio is the true heart of the business and the building. When the glassblowing area finally reopened this spring, it was cause for a major celebration. The grand reopening party featured food and wine served on tables set with Simon Pearce glassware and pottery. And it featured glassblowing, of course. 🍷

Simon Pearce

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Growth in Business

The Velardi way

By Laura Collins

Photos by Lynn Bohannon



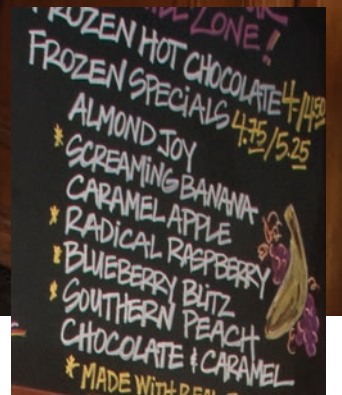
Owning a business has many rewarding aspects. It's an adventure, a luxury, a tremendous lesson in creativity and responsibility; there are also drawbacks . . . working seven days a week and the financial risk. In recent years, Woodstock has seen its fair share of valiant efforts by fine folks struggling to make a go of it, only to see the day come when they close their doors forever. Fortunately, Chris and Stacey Velardi have not closed their doors to anyone. In fact, they opened their fifth door in July.

The Velardis began their adventure in 2007 when they moved to the Woodstock area and opened their first business, Taylor Lauren. With 25 years of entrepreneurial experience under their belts designing, building, and running Chris's family-owned business The Game, Inc., in North Haven, Connecticut, they were well equipped with the confidence and knowledge to take this first step. Since then they've opened the Daily Grind, Woodstock Gold & Silver Exchange, New England Rovers, Tutti Dolce, and Pi Brick Oven Trattoria.

Clothes, Coffee & Gelato

Taylor Lauren, a clothing store named for their daughter, originated from Stacey's years of experience working for Filene's

Jasmine serves turtle snapper cookies.



Above: Tara waits on customers during the morning rush.

Insets, from top: Freshly baked goodies. Selection of treats on the blackboard. The Daily Grind features a dog-friendly outdoor patio.

department store in visual merchandising and for Ralph Lauren as a wholesale representative. Soon after opening Taylor Lauren, a major business decision was necessary. “We changed to consignment,” Stacey says, “because the economy started turning . . . and consignment sells!” Taylor Lauren carries merchandise from high-end designers

such as Armani, Chanel, Prada, and Hermes, arriving from areas all across the US.

Initially, the level of business was not what they hoped it would be; their location at the far end of Central Street was an issue. “Everyone told me driving business to that end of town is difficult; things haven’t made it.” She adds, “So



Above: Emma prepares gelatos for the day.

Insets, from left: Blackboard lists descriptions of gelato and sorbetto. Sparkling fruit beverages. Interior architectural design. Patio area and soon-to-be outdoor seating for Pi Brick Oven Trattoria.

I decided to open a little coffee shop [the Daily Grind] to draw people down there to help the clothing store.” This approach was a success, but later the building was sold, and the Daily Grind had to relocate to another space on Central Street. “This was the best move

I ever made,” Stacey says, “because I was able to expand my business.”

The expansion included a larger kitchen—and a superb pastry chef who prepares delights on site. Fudge brownies, quiches, tarts, banana bread, lemon poppy seed muffins, and chocolate chip



cal products—Vermont Cabot Cheddar Cheese, Vermont maple syrup and Greek yogurt, and produce from area farmers’ markets. The flavored coffee menu is extensive, and Mighty Leaf specialty teas, espresso, and chilled or frozen fruit drinks draw locals and tourists alike.

The idea to open a gelato shop soon surfaced, and the Velardis decided to test the market by introducing it as a menu item at the Daily Grind. It was an instant success, and it was time to make another pivotal business decision. Stacey says, “I knew I wanted to open a separate, free-standing gelato shop.” And that’s how Tutti Dolce came to open its doors in May. With requests for healthier and vegan-friendly food choices on the rise, the timing is significant to its success. Gelato, with its low fat content and intense flavors, is quickly becoming a preferred alternative to ice cream.



Vegan-friendly sorbetto is a frozen-fruit dessert with no animal products. Both options offer a smoother texture than ice cream, and their bright, intense flavors mean that smaller portions satisfy the appetite.

Bringing Napoleatana Pizza to Woodstock

With their Italian roots revitalized in gelato and before Tutti Dolce even opened in May, the Velardis began dreaming of the day they would open a pizzeria. Chris grew up feasting on the finest Italian-American cuisine on Wooster Street in New Haven, Connecticut— home of some of the world’s best-known Napoleatana pizzerias. Sta-

cookies are just a few of the tempting treats available. The menu also expanded to include breakfast and lunch items including sandwiches, salads, and paninis made with homemade breads, dressings, jams, and granola, plus lo-



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WHAT'S NEW



Above: Sausage and fennel pizza in the oven.

Insets, from top left: Owner Stacey Velardi at Pi Brick Oven Trattoria. The sign at 61 Central Street. Setting a table.

cey reveals, "The pizza down there is much different than the pizza you get here." Neapolitan pizza is thinner and lighter, uses less cheese, and is topped with tangy sauce all the way to the flour-dusted edges.

Realistically, the Velardis knew their time was stretched thin with their existing businesses and current gelato shop project. Between March and July, the Velardis invested a tremendous amount of care in choosing the perfect ingredients, trying out dough recipes with imported Italian flour, and selecting an outstanding chef with a



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background in all foods Italian. Stacey tempts the palate with her description of chosen ingredients: “We’re using buffalo mozzarella, fresh basil, San Marzano tomatoes and fresh local tomatoes, and freshly grated Romano, provolone, aged Parmesan, and Asiago cheeses—plus a lot of imported Italian products.”

Without a definitive five-year plan in place, the Velardis took each day as it came and learned to adjust to changing times and circumstances by relocating, refocusing, experimenting, and expanding. “We’ve learned how to fix it and go on,” Stacey says.

It hasn’t always been easy. Stacey shares, “We’ve had hard times too. You have to take the lows with the highs.” She wonders if her need to keep busy, “my craziness,” as she calls it, derives

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from her two battles and recoveries from Hodgkin's lymphoma many years ago. She says, "I'm living life with lots of things to do . . . I'm full of energy." While she has lost track of her years in remission and has not allowed cancer to hold her back, it remains a silent partner in everything she does.

Plans for future businesses are not yet in the making, although Stacey warns that a sedentary lifestyle is a dangerous thing. "I think when I'm sitting down, and everything is kinda doing its thing, I'm thinking of what else I can do . . . what else I think this town needs." She chuckles, "I need another project!" 🍷

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Square dancing at Shir Shalom.

Woodstock Area Jewish Community

Congregation Shir Shalom

By David Cogger

Photos by Nancy Nutile-McMenemy

Back in 1988, Jeffrey Kahn had no idea how many Jewish people lived in Central Vermont. Today, he is part of a thriving Jewish community that worships at Shir Shalom, a synagogue on the outskirts of Woodstock that will celebrate its 25th anniversary next July.

Kahn, who owns the Unicorn shop in Woodstock Village, had moved to the area in the 1970s. “Back then, there were not many Jews in Woodstock,” he says. The challenge became finding a place where his children could be educated in the Jewish tradition. »



The younger generation of Shir Shalom.

What's more, Kahn realized that he would have to step away from some of the more formal structures of his traditional Jewish upbringing in favor of something more open in Woodstock, where it can be difficult to observe some traditions, including a kosher lifestyle.

By 1988, Kahn would see that things had begun to change in Woodstock when he attended a Hanukkah party at the home of Stuart and Antoinette Matlins. Kahn was surprised to see the number of Jewish people in attendance.

"I saw kids, eyes wide with wonder, I was happy," Kahn says of the party. "Stuart was the leader, and he was extremely well educated in the different

"I saw kids, eyes wide with wonder, I was happy."

— Jeffrey Kahn

forms of Judaism."

At the time, Stuart Matlins was the chair of the Board of Overseers at Hebrew Union College, a seminary that trains Reform rabbis. It provided a ready resource for advice from some of the best spiritual leaders, both faculty and personal friends. "We got tutored very quickly," Matlins says of the early days of the congregation.

After the Hanukkah party, Congregation Shir Shalom, also known as the

Woodstock Jewish Community, would meet at the offices of Jewish Lights Publishing—Matlins's company—followed by meetings at the Senior Center, the Unitarian Church, Saint James Episcopal Church, and the Catholic Church in Woodstock.

The community held its first Rosh Hashanah, a High Holy Day on the Jewish calendar, in 1992 at the Masonic Hall in Woodstock. One hundred people attended, in addition to the original families

of the congregation. But in spite of the support of the other faith communities in the area and their willingness to share space, the congregation needed a permanent home.

Finding a Home

It just so happened that the Martin Farm and residence in West Woodstock, built in 1850, was for sale. Although the barn was beyond repair, the house was sound. So the congregation purchased the property and groups of volunteers began the laborious process of tearing down layers of old wallpaper and making other repairs to the main house. Matlins recalls the twin daughters of



Waiting patiently at a potluck supper.

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one member working to strip 100 years of wallpaper until their fingers bled. Volunteers did all the work of renovating the house, and members since have volunteered their artistic talents to stencil murals or offer their voices as part of the all-volunteer choir during the High Holy Days. Recently volunteers helped renovate and prepare the parsonage for the new rabbi.

Shortly thereafter, Shir Shalom received its first Torah, a scroll containing the first five books of the Bible. Then they began construction of a sanctuary, a barn-like post and beam structure com-

pleted in 2003, using Douglas fir beams to create a space that mimics some of the design features of the original barn. A stained glass window depicting scenes from nature fills a space at the peak of the roof above an ark where the Torah is stored. And above the ark, an eternal light burns, representing a vision that never changes.

The sanctuary is strikingly simple and respectful of barn architecture seen throughout Vermont. A sign out front with a Jewish star has drawn attention from visitors, who sometimes drop in and express their surprise at finding



a synagogue in Central Vermont, says Leone Bushkin, current president of Shir Shalom. "We are all here together because we want to worship. We are inclusive, welcoming Jews and interfaith families alike."

Local inns and bed and breakfasts are all on the Shir Shalom mailing list, allowing visitors to observe traditions or attend weekly services on Fridays, which are often held outside during the summer, followed by a potluck supper.

Today's Congregation

At present, there are 90 full-time families and another 50 part-time families, according to Bushkin. The Hebrew

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A presentation at the Hebrew School assembly.

School on Sundays has 50 students, ages 3 through 17, prekindergarten through post-Bar and Bat Mitzvah ceremonies. “The school, which was founded by Antoinette Matlins, is the jewel in the crown,” says Bushkin. This summer the congregation celebrated the birth of two babies. The 95-year-old great-grandmother of one participated by Skype. “Presently we are looking forward to welcoming seven new families to our community and Hebrew School,” Bushkin adds.

In another break with tradition, Shir Shalom does not charge dues. “We could be the only congregation in America that doesn’t have dues or charge tuition



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for school,” says Stuart Matlins. “We exist entirely on gifts of the heart.” Given this extraordinary approach, he says there is an assumption that there must be a handful of people who support the synagogue. But Shir Shalom is the reverse of the 80/20 rule. “Eighty percent comes from 80 percent of the people,” he says.

In addition, as in many Reform congregations, Shir Shalom recognizes that a Jew can be a child of either a Jewish mother or father. Acceptance of a patrilineal model has worked well in Vermont, where there are many interfaith couples. Shir Shalom seeks to remove all barriers to participation, according to Stuart Matlins. One of the goals of Shir Shalom is to figure out what Judaism has to do with everyday life in Vermont



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and to create an ambience that draws people, according to Antoinette Matlins.

Shir Shalom will be celebrating the High Holy Days of Rosh Hashanah and Yom Kippur, a 10-day period for personal reflection on one's relationship to God and other people. Rosh Hashanah is the spiritual New Year for Jews. It is followed by Yom Kippur, a period of atonement, fasting, and prayer when Jews formally repent for sins committed during the previous Hebrew year.

Just in time for the High Holy Days, Shir Shalom has hired a new rabbi. After having a full-time rabbi for the past three years, the congregation has hired Ilene Haigh, who studied at Hebrew Union College after leaving a career in banking. Rabbi Haigh splits her time between New York City and Vermont, where she resides in the parsonage adjacent to the synagogue. She has already become an integral part of Shir Shalom by both traditional and nontraditional means, communicating by Skype and e-mail. During the long weekends she spends in Woodstock, she not only con-



ducts worship services but also provides education for children and adults alike.

“In other places, there are many synagogues; in Vermont, it’s a different model,” says Rabbi Haigh. “Here, the synagogue provides a center for a focus on learning—it’s a huge honor to be entrusted with allowing that to happen.”

With many interfaith members of the congregation, Shir Shalom provides Jews and non-Jews a spiritual connection and access to Jewish thought and Jewish learning, she says. “We all have a trajectory in our lives. We are all guided by a sense of fate versus responsibility; the question is how I got here. I feel hugely blessed to be here.”

“There is no social pressure here,” Stuart Matlins says of Jewish life in Vermont. “Here, we are Jews by choice. It is not enough to say you are welcome. You will be made to feel welcome.” 🐾

Shir Shalom

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Ellaway's Attic

Worth a walk up the stairs

By David Cogger
Photos by Jack Rowell

Tucked between a jewelry store and a women's clothing boutique, a small sign marks a set of stairs leading to Ellaway's Attic, a consignment shop packed with a menagerie of used furniture, glassware, jewelry, and artwork filling five rooms—a hidden treasure in the heart of the village of Woodstock.

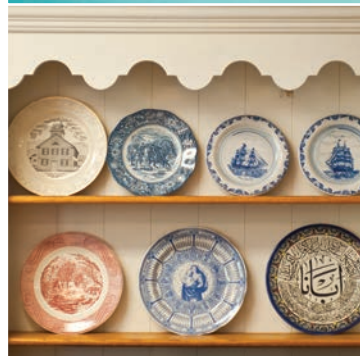
Liza Deignan opened Ellaway's Attic in 2007 to answer a need for clients from her property management business and others looking for a place to donate unwanted items to charity.

Initially, Deignan and her crew removed television sets, furniture, and other gently used household accessories and delivered them to local charities like the Listen Center, the Thompson Senior Center, and the Spectrum Teen Center in exchange for a fee. Eventually, a number of the organizations told Deignan that they had enough stuff and would rather have the money from the sale of the items. So Deignan changed her business model to better support nonprofit organizations. The model has been in place for six years, and it appears to be working quite well. »

Right, from top: The Attic is worth the climb! Always a wide range of glassware and plates.

Below: The search for treasures.

Opposite page: Dan Bellmore's new ride!







Above: A cozy place to browse with friends.

Above inset: Decorative objects in every style.

Right: So many fancy teacups.

A Life of Its Own

When Liza Deignan opened her property management business, Ellaway Property Services, in 1999, her inspiration came in part from personal need. Having recently moved within Woodstock, she found herself having to deal with the logistics alone.

Ellaway Property Services, now mature and limited to 100 clients, facilitates almost everything that causes homeowners headaches, from landscaping services to property management for second-home owners. What's more, property service clients receive free pickup and delivery services from Ellaway's Attic.

At Ellaway's Attic, clients can donate



unwanted items to sell and earmark where they want the proceeds of the sale to go.

After 90 days, items that have not sold must be picked up. And after 97 days, any unsold items that remain become the property of Ellaway's Attic.

The Attic has designed a simple commission program. If you bring your stuff to Ellaway's, it's a 50/50 deal. They take 60 percent if a pickup is required, and

items sold for an antique dealer have a 40 percent commission. At this point, she estimates that the business is 80 percent personal consignment. "It has taken on a life of its own," she says with a smile.

Liza's husband Dan Bellmore, who retired after 30 years in the banking business and now oversees daily operations at Ellaway's Attic, says their client base is almost 1,000 people from as far away as the Lakes Region, Burlington, and Suna-



The ever-changing wall of mirrors.

pee. “The assumption is that Woodstock draws upscale foot traffic,” says Liza, “but we are not a tourist shop.” The majority of Ellaway’s Attic’s customers are local shoppers and consigners.

Among the unusual items that have made it up the stairs to Ellaway’s Attic was a Ralph Lauren sleigh bed, which eventually sold to a person from New York. “Getting it in the door and up the stairs and then getting it out was quite dramatic,” says Dan, who added that the heaviest piece ever handled at Ellaway’s Attic was a 550-pound jukebox.

Green Recycling

As the business has grown, Ellaway’s Attic has become more selective about

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what is accepted for consignment. Dan confesses to a bad habit of not refusing anything at first. "But Liza has trained me," he says with a smile.


Dan says he loves the work for its variety. "Just when I think there is nothing left to see in the world, something comes in the door. This is the perfect retirement job."

For items that do not fit in at Ellaway's Attic, there is always a suggestion for the consignor of where the item might be donated or better sold. According to Dan, their business is all about turnover, so items are priced to "fly out the door." When locals sell an item, Dan calls them to let them know. "They love the idea that there is a check for them."

Liza sees consignment as a form of green recycling. "By passing things on, not necessarily to family, it makes people feel good, and it's a great source of pin money for the consigner."

The least expensive items go for around \$10, but on occasion, jewelry in the \$500 range comes in the door. Dan says that the Attic also gets the occasional piece of glassware from Simon Pearce or pottery by Miranda Thomas.

For Dan, the Attic has been an education. "You get boxes of stuff and you find a treasure," he says. "I just sold 10 Tiffany plates. I've also sold snowshoes, old vinyl records, 1960s-era tables and chairs, and old wooden airplane models."

Karen Mueller, who owns a second home in Woodstock, was initially an Ellaway Property Services client. With five kids and lots of rooms to furnish, she turned to Ellaway's Attic. "Every room has at least one piece from Ellaway's Attic. My son's room has eight pieces from the Attic," she says. "The furniture is not perfect, but it is perfectly good." 



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Flatbread, Family, Friends, and Fun

Try pizza's more sophisticated cousin

By Susan Nye

What's not to love about pizza? We grew up with it. When we are too tired to cook, it's our go-to takeout. But as good as pizza is, have you tried its more sophisticated cousin . . . flatbread? Okay, maybe flatbread is just a fancy name for pizza. But hey, pasta was spaghetti until we grew up and discovered new shapes and sauces. So why not a new moniker for a reinvented pizza? »

SEASONAL FOODS

Flatbread combines the best of the old and the new. Pizza dough is rolled out nice and thin, and then covered with wonderful, fresh toppings in interesting combinations. Forget the old standbys marinara sauce and mozzarella. Think spinach, roasted butternut squash, spicy merguez, salty prosciutto, really good olives, pine nuts, delicious pesto, and more. And for cheeses, grab your favorite goat cheese, smoked Gouda, or Gorgonzola.

Get everyone in on the fun and let them make their own designer flatbreads. Even the kids can get in the act. (Though you might want to play it safe and have some marinara sauce and mozzarella on hand for them.)

You'll need a few great toppings.

Create a scrumptious buffet of goodies and let your guests mix and match. For starters, you might like to consider:

Caramelized Onions

Put thinly sliced onions in a large skillet and drizzle with just enough equal parts olive oil and balsamic or sherry vinegar to lightly coat. Sprinkle the onions with sea salt and freshly ground pepper and toss to combine. Sauté on medium-low heat for about 30 minutes or until the onions are soft and caramelized. If you like, add a clove or two of minced garlic in the last five minutes.

Roasted Mushrooms

Clean the mushrooms, remove the stems, and arrange the caps in a large, ovenproof skillet. Toss the mushrooms with just enough equal parts olive oil and balsamic or sherry vinegar to lightly coat, and season with salt and pepper. Roast cup-side up at 375° for 20 minutes. Turn the caps over and roast for 10 to 15 minutes more or until the mushrooms are nicely browned and shrunken. When they're cool enough to handle, cut them into large strips.



Roasted Vegetables

Choose eggplant, zucchini, broccoli, or butternut squash—or any combo! Toss the vegetables in a little olive oil and balsamic or sherry vinegar, season with salt and pepper, and roast at 375° until tender but still crisp.

Crumbled Sausage, Pancetta, or Bacon

Take a trip to the farmers' market or your favorite butcher for a really good artisanal sausage. Try merguez, a spicy Middle Eastern lamb sausage, or a handmade Italian sausage, sweet

► Pizza Dough

From the Bakers at King Arthur Flour

You will find this and many more recipes for pizza dough on the King Arthur Flour website, www.kingarthurfour.com.

Makes about 30 oz of dough, enough for 2 to 3 large or 6 individual flatbreads

- 3 cups Sir Lancelot Hi-Gluten Flour
- $\frac{3}{4}$ cup Hi-Maize High Fiber Flour*
- 1 tsp instant yeast
- $1\frac{1}{4}$ tsp salt
- 2 Tbsp olive oil
- $1\frac{1}{2}$ cups lukewarm water or enough to make a smooth, soft dough

*Hi-Maize gives the crust an extra-crisp bottom; if you don't have it, use a total of $3\frac{3}{4}$ cups high-gluten flour.

- 1 Mix and knead together all of the ingredients by hand, mixer, or bread machine to create a smooth, soft dough.
- 2 Allow the dough to rise, covered, for 1 hour; then shape and bake as directed below. Or refrigerate dough for up to two days; this step will develop the crust's flavor.
- 3 Divide the dough in half or thirds (for a cracker-thin crust) or into six pieces for individual flatbreads.
- 4 Stretch the dough (give it a spin if you're brave!) or roll out into rectangles or rounds. Place the dough on parchment paper, cover, and let it rise for 30 minutes or so.
- 5 If you're using a pizza stone, place it in the oven. A pizza stone will cook your pizza evenly and give you a nice crispy crust. Preheat the oven to 475° while the dough rises.
- 6 Let everyone add his or her favorite toppings and cheeses to the risen dough. Transfer the flatbreads, parchment paper and all, to the baking stone, or place them on baking sheets and slide them into the oven.
- 7 Bake for 10 to 20 minutes until the crust is golden and the cheese is bubbly. The size of your flatbread, the thickness of your crust, and the toppings you use will all determine baking time.

For crispier flatbreads, bake the crust without toppings for 6 to 8 minutes or until set. Then add toppings and cheeses and bake for an additional 4 to 6 minutes or until the toppings are heated through, the cheese is bubbling, and the crust is golden.

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SEASONAL FOODS

or spicy. Remove the casings and sauté sausage over medium-high heat, breaking it up into small pieces, until cooked through and lightly browned. Drain on paper towels.

Or scatter pancetta or bacon on your flatbread; it's wonderful with smoked Gouda. Chop the pancetta or bacon and cook over medium-high heat until it's light golden. Drain on paper towels.

Olives, Capers, Anchovies, Prosciutto, Salami, and More

There are also many no-work toppings you can add to your design-a-flatbread buffet. Cruise by your favorite deli or specialty store for imported anchovies, capers, and prosciutto. Any will add a salty bite. Thinly sliced sun-dried tomatoes or roasted peppers will add sweetness. And don't forget the marinated artichoke hearts.

Fresh Baby Spinach or Arugula, or Both

Lay a handful of spinach or arugula directly on the crust before cooking your flatbread. Or toss the greens with a little olive oil and lemon juice or vinegar and mound on top of a piping-hot flatbread and let them wilt slightly. Either way, a few greens are a great addition.

Cheese Please

While mozzarella is the classic, you don't need to stop there. A little nutty Parmigiano-Reggiano or salty Pecorino Romano will add flavor. A combination of feta and mozzarella is wonderful with spinach. Or try goat cheese, Gorgonzola, smoked Gouda, or fontina.

Fresh Herbs, Pesto, and Tapenade

A sprinkle of fresh herbs is a lovely addition to a great flatbread. Try mint or oregano with spinach and feta, basil with fresh tomatoes and fontina, or fresh thyme and sage with caramelized onions, roasted butternut squash, and goat cheese. Then again, maybe you'd prefer a little of your favorite pesto or a dab of tapenade.

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Plum Flatbread

Yes, you can have a sweet flatbread for dessert.

Serves 8

About 8 oz pizza dough

$\frac{3}{4}$ cup ricotta

3 Tbsp sugar, divided

Grated zest of 1 lemon

$\frac{1}{4}$ tsp cinnamon

$\frac{1}{4}$ tsp salt

4-5 plums, pitted and sliced


1 Stretch or roll out the dough into a 12-inch round. It's okay if it isn't a perfect circle. Put the dough onto a baking sheet lined with parchment paper, cover, and let rise for 30 minutes or so.

2 Preheat the oven to 375°. While the dough rises, put 2 tablespoons sugar, the lemon zest, cinnamon, and salt in a small bowl and whisk to combine. Stir in the ricotta.

3 Spread the ricotta mixture evenly over the risen dough, leaving a $\frac{1}{2}$ -inch edge. Arrange the plum slices in concentric circles, evenly covering the flatbread, and sprinkle with 1 tablespoon sugar.

4 Bake for 10 to 15 minutes or until the crust is golden and the fruit is tender. Serve warm or at room temperature.

The Perfect Base— A Crispy Crust

You can buy dough at many pizzerias and most supermarkets. A 16-to-20-ounce ball of dough will easily feed four. Or you can make your own! 

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HAPPENINGS: FALL 2012

SEPTEMBER | OCTOBER | NOVEMBER



SEPTEMBER 29 & 30

Pumpkin & Apple Celebration

Hands-on programs will highlight these two essential fall crops, including apple tasting, cider pressing, pumpkin bowling, apples-on-a-string, making pumpkin and apple ice cream, cooking apple butter in the farmhouse, and wagon rides. Info: (802) 457-2355, www.billingsfarm.org
Billings Farm & Museum

SEPTEMBER

19 | Nature & the Paths to Simplicity

Naturalist Scott Davidson discusses all things nature.

Info: (802) 457-2295,

www.normanwilliams.lib.vt.us

Norman Williams Public Library, 7pm

22 | Traditional Craft Saturday: Lacemaking with Evelyn Gant

Evelyn will demonstrate the techniques involved in making lace and display heirloom lace used for décor and as fashion accessories.

Info: (802) 457-2355,

www.billingsfarm.org

Billings Farm & Museum

22–23 | Revolutionary War Encampment

Info: (802) 457-1822,

www.woodstockhistorical.org

Woodstock History Center, 10am–4pm



November 3 & 4; 10 & 11; 17 & 18 | Wagon Ride Weekends

Take a horse-drawn wagon ride and enjoy the dairy farm, farmhouse, and farm life exhibits during late fall.

Info: (802) 457-2355, www.billingsfarm.org

Billings Farm & Museum, 10am–3:30pm

Pentangle Council on the Arts

31 The Green

Woodstock, VT

(802) 457-3981

www.pentanglearts.org

SEPTEMBER

21–23 | Pentangle Players Present:

Gilbert & Sullivan's *The Pirates of Penzance*

Woodstock Town Hall Theatre, 21,

7:30pm; 22, 2:30 & 7:30pm; 23, 2:30pm

30 | Progressive Organ Concert

A favorite of the Pentangle Chamber Music Series, this “movable feast” of a concert features guest organist Lubbert Gnodde and highlights three different organs in one glorious afternoon.

Begins at Our Lady of the Snows

Catholic Church, 4pm

OCTOBER

13 | The Klezmatics

Music that is steeped in Eastern European Jewish tradition and spirituality, while incorporating contemporary themes and eclectic musical influences including Arab, African, Latin and Balkan rhythms, jazz, and punk.

Woodstock Town Hall Theatre, 7:30pm

23 | *Aesop's Fables*

Part of Pentangle's Arts in Education program, this spectacle of puppetry and song appeals to our youngest patrons!

Woodstock Town Hall Theatre, 9:30am & 12:30pm

NOVEMBER

9 | Flamenco Dance Project: *Flamenqueando!*

A fiery dance performance featuring the passionate, seductive art of Spanish Flamenco!

Woodstock Town Hall Theatre, 7:30pm

TWIST AND SPROUT

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HAPPENINGS

29 & 30 | 9th Annual Vermont Fine Furniture & Woodworking Festival

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Info: (802) 747-7900,
www.vermontwoodfestival.org
Union Arena, 29, 9am-6pm; 30,
10am-4pm

30 | Cyndy Bitteringer

Author and historian Cyndy Bitteringer will discuss her new book, *Vermont Women, Native Americans & African Americans*.

Info: (802) 457-1822,
www.woodstockhistorical.org
Woodstock History Center, 2pm

OCTOBER

7 | Judy Anderson

Author and historian Judy Anderson will discuss the architectural legacy of Marblehead, Massachusetts, with



Woodstock Rotary Club 40th ANNUAL PENNY SALE

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- **\$500 Cash**
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- Tickets are \$5.00 each -

October 6 & 7

Harvest Weekend

Join us for a traditional Vermont harvest celebration with a husking bee and barn dance, cider pressing, harvesting root vegetables, and more.

Info: (802) 457-2355,
www.billingsfarm.org
Billings Farm & Museum



September 15 | Traditional Craft Saturday: Cooperage with David Salvetti

David will demonstrate the steps involved in making barrels and buckets, and will display cooperage tools and present various techniques. Info: (802) 457-2355, www.billingsfarm.org Billings Farm & Museum



its notable 18th century structures as a counterpoint to the architecture in Woodstock. Info: (802) 457-1822, www.woodstockhistorical.org Woodstock History Center, 4pm

»

**October 28
A Family Halloween**

Doughnuts-on-a-string, pumpkin carving, Halloween tales, wagon rides, and lots more. Costume parades at 12 and 2pm. Info: (802) 457-2355, www.billingsfarm.org Billings Farm & Museum



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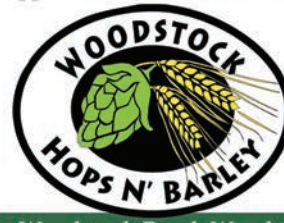
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HAPPENINGS

13 | Scarecrow Creation Day & Pumpkin Painting

Info: (802) 457-2295,
www.normanwilliams.lib.vt.us
 Norman Williams Public Library, 1–3pm

13 & 14 | Autumn Wagon Ride Weekend

Narrated horse-drawn wagon rides around the Billings' fields during the height of fall foliage.
 Info: (802) 457-2355,
www.billingsfarm.org
 Billings Farm & Museum

17 | Health & Nutrition with Bari Ramirez

Info: (802) 457-2295,
www.normanwilliams.lib.vt.us
 Norman Williams Public Library, 7pm

23 | Sustainability & Faith

Info: (802) 457-2295,
www.normanwilliams.lib.vt.us
 Norman Williams Public Library, 5–7pm

27 | Spooky Woodstock

Events include a cemetery tour and more!
 Info: (802) 457-1822,
www.woodstockhistorical.org
 Woodstock History Center

NOVEMBER

4 | Meet Newly Elected President Lincoln!

In this engaging and interactive performance, Lincoln, portrayed by

November 23–25 Thanksgiving Weekend

Discover how Thanksgiving was observed in the 1890 Farm House at the Billings Farm and the critical and demanding work of harvesting crops each fall.
 Info: (802) 457-2355,
www.billingsfarm.org
 Billings Farm & Museum,
 10am–3:30pm



Stephen Woods, will share insights about his recent election, the first lady, and a variety of other topics.

Info: (802) 457-2295,
www.normanwilliams.lib.vt.us
Norman Williams Public Library, 1pm

10 | Dining with History: Past and Repast in Woodstock

This one-of-a-kind evening will include an authentic 1800s period dinner complete with chamber music and costumes. Reservations required.
Info: Dail Frates, (802) 457-5868,
www.woodstockhistorical.org
Woodstock History Center

18 | Shipwrecks of Lake Champlain

Take a memorable tour through slides, drawings, and video of what lies beneath the waves.
Info: (802) 457-1822,
www.woodstockhistorical.org
Woodstock History Center, 2pm

DECEMBER

1-2 | Holiday Concert: Freelance Family Singers

Music includes seasonal sacred and secular pieces, small vocal ensembles and solos, and instrumental music. Concerts are free; donations of nonperishable items for the Community Food Shelf suggested.
Info: (802) 457-3980
First Congregational Church, 1, 7pm; 2, 3pm



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