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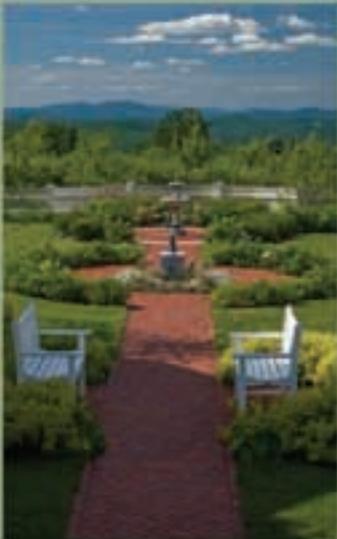


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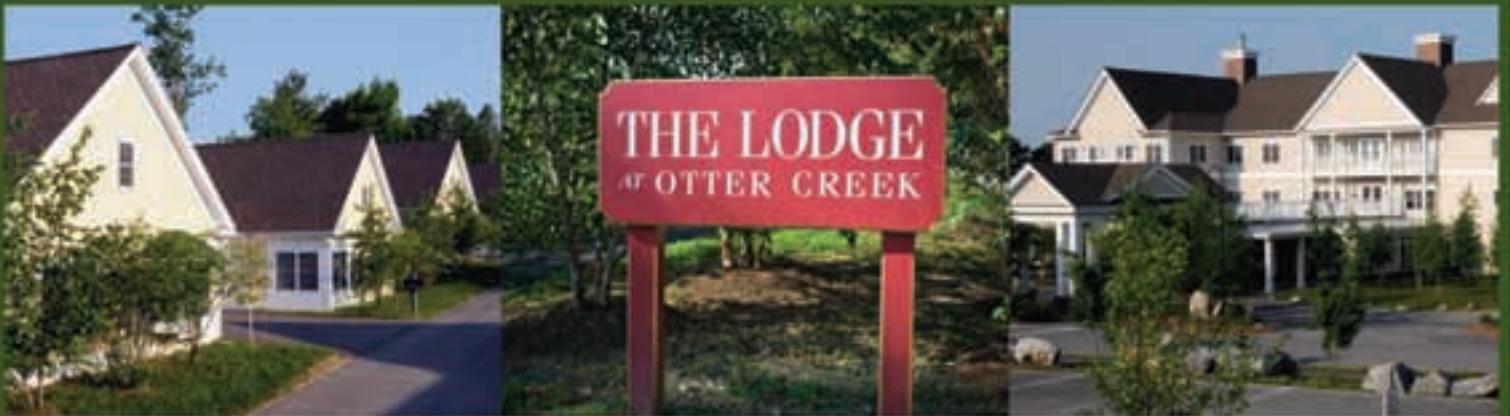
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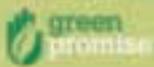
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Spring's Promise



Photo by la N Raymo Nd

After a long, frigid winter that bombarded us with at least one snow storm every week, I'm more than ready for spring's arrival. The coming weeks hold spring's age-old promise for rebirth and renewal as buds and blooms burst forth and the earth comes to life once more.

As you venture outdoors on a sunny spring day, perhaps to take a stroll on The Green, drop in to see Woodstock artist Robert Caulfield. He and his wife Marilyn invited us into their home, which also serves as an art gallery filled with Robert's paintings (page 34). The bright colors and beautiful landscapes are sure to brighten your day.

Bev Ritchie is another artist who resides in Woodstock. Bev is an experienced and talented interior designer with a great eye for color and balance. Visit

Bev's home, along with a few others, and be treated to viewing the cozy, comfortable rooms she has created (page 42).

The royal wedding of Prince William and Kate Middleton is brewing lots of excitement, and in observance of the most well-known British tradition, we're sharing ideas for an afternoon tea (page 57). What better way to toast the charming couple than with a garden tea party complete with delicious recipes.

In this issue we're also stopping in at the Woodstock Farmers' Market, visiting the dedicated staff at the Ottauquechee Health Center, trying some new dishes at the exciting Melaza Bistro, and checking out the array of Easter candy at the Route 4 Country Store. Come along with us as we celebrate spring. Enjoy!

Deborah Thompson

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Our Contributors



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.



Meg Brazill

Meg Brazill is a regular contributor to regional New England magazines, and she teaches at the Writer's Center in White River Junction, Vermont. A recovering punk rocker and performance artist, she lives with her daughter in South Woodstock. She is currently working on a book of short fiction when she's not too busy living it.



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. You can read her weekly blog online at www.susannye.wordpress.com.



Audrey Richardson

Audrey Richardson lives in Woodstock with her husband and two young daughters. Formerly, Audrey was a high school English teacher, but she took time off to raise her children. Currently she is a freelance writer and also runs an SAT tutoring business.

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O'Malley Keyes shares her tips
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Around & About

BY CASSIE HORNER



Photos by Margie Heseltine

Woodstock Alumni Potluck and Parade

Grads of Woodstock Union High (and Woodstock High before that) have a tradition of going back to their roots. The Woodstock Alumni Association dates to 1898, and its creation, the Alumni Parade, started in 1942.

The most recent innovation (a youngster of about 10 years) is the Alumni Potluck, that was the idea of Barb Leonard, class of 1970. Intended to be a one-time event to boost the morale of a flagging alumni, it has become an annual March tradition and features a raffle that is an important fundraiser to help support the scholarship program that is a key part of what the W.A.A. does. Attendees often bring a container of Vermont maple syrup, jars of homemade jam, or a

Reenactors firing.

handcrafted item to add to the raffle, which includes bigger ticket items.

This year the potluck and raffle will be held Saturday, March 19 at the Masonic Hall, starting at 5:30pm with dinner at 6:30 followed by the raffle. "It was a brainstorm when I was president of the Alumni Association," Leonard recalls. "I felt we needed to do something to get people thinking of alumni, not just for the parade in June. I didn't want to charge people, but just have an evening out in mud season." Jane Soule (class of '56), secretary of W.A.A., who has been involved for many years, comments, "The



potluck began as 'Save the Alumni,' to get them interested in March so they are interested in June."

From its beginnings in 1942, the Alumni Parade, to be held this year on Saturday, June 11, at 2pm, has been a rollicking success. The gas rationing of World War II did not keep people from pouring into the village from surrounding towns that day in June. It lifted spirits in the hard times of war, giving folks the chance to see old friends and wish departing servicemen well. Almost 70 years later, the crowds line the streets, cheering for classmates on the floats, waving to alums riding in antique cars, and clapping for the marching bands. "It's sort of electric in town with people coming back to see each other," Leonard says.

For more information about W.A.A. and alumni events, contact Jane Soule at HyncnthHs@aol.com.



Clockwise from top: Cyclists add to the fun. Fife and drums group makes music. Vinyl Records. Navy ROTC class.



10th Annual Maple Open House

The Vermont Maple Sugar Producers are joining ranks for the 10th Annual Maple Open House, Saturday and Sunday, March 19 to 20. It is the annual celebration of maple sugaring in Vermont—the nation’s largest producer of this sweet treat made from the sap of the maple tree. In 2009, the tiny state’s 2,000 maple producers were responsible for 920,000 gallons.

Betsy Luce, whose parents started selling syrup at Sugarbush Farm in Woodstock in 1945, continues the family tradition with her husband and sons. “The maple open house is good for us,” she says. “A lot of people around here are not thinking of maple season until they see this event pro-



Top: The typical maple season in Vermont lasts from four to six weeks but many farms are open year-round. Photo courtesy www.vtmaple.org.

Above: Draft horses at work. Photo courtesy Sugarbush Farm.



Inside the sugarhouse. Photo courtesy www.vtmaple.org.

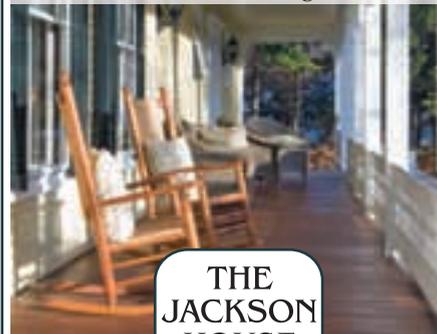
moted. For instance, people in the Hanover and Lebanon area who are not rural but visiting the area temporarily for jobs or school come that weekend, and a lot of families do too. Our neighbors know any day the mud is running we're making maple syrup! We get hundreds, sometimes over a thousand visitors that weekend."

Sugarbush Farm is open to visitors year-round, giving out samples in July just as readily as in March, but for the open house, they offer special maple products in their store such as maple cheesecake, maple butter, and maple honey spread. There is a video

about the process of sugar making, a junior sugar maker quiz for kids, and other activities. Although Sugarbush Farm has a modern operation, they showcase the traditional ways for visitors. "We have some sap buckets on trees and if the weather is nice, the draft horses are out looking pretty and walking around," Luce says.

Other local producers open for the weekend include Edmunds Maple Hill Farm in Barnard, Elm Grove Farm in Woodstock, and Kedron Sugar Makers and Top Acres Farm in South Woodstock. For more information, visit www.vermontmaple.org.

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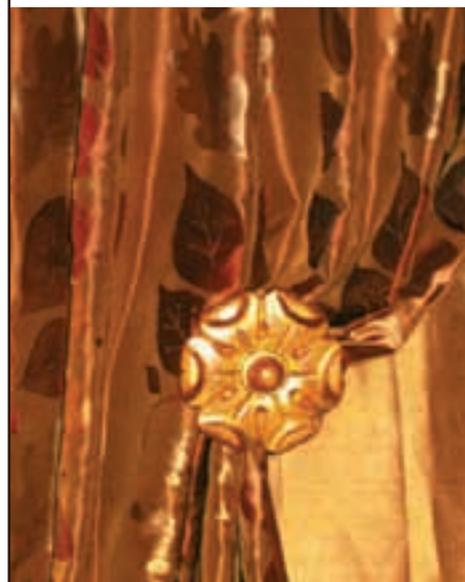


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Jane Scialdone serves soup.

Empty Bowls Supper

Photos by Tim Sink

Hunger is a reality for an increasing number of people in this country and throughout the world. Two potters, Reverend Jennifer Donaldson and Judi Greene of Pomfret, Vermont, organize an annual Empty Bowls Supper to benefit hunger relief. All of the proceeds go to local hunger relief groups—the Woodstock Community Food Shelf, Hand in Hand dinner, and Vermont Foodbank, plus an international food aid project devoted to children. In 2009 the recipient was the Tanzanian Children’s Fund.

This event with its serious mission is a lot of fun for everyone involved, from the network of potters who make bowls to the schoolchildren who decorate them, the volunteers who make bread and serve soup, and

A group of children from Bridgewater Village School sing on stage.



the people who come to enjoy a simple supper with friends.

In 2007 Donaldson attended a humanitarian conference in Hawaii and was challenged “to feed the children.” She recalls, “I conceived the idea to make and sell pottery for the benefit

of hunger-relief agencies. As it turns out, this was already a national effort called Empty Bowls.”

Preparation for the Pomfret Empty Bowls Supper starts months ahead with the pottery group that meets at Donaldson’s studio coming together





to create bowls for the event. More than 200 bowls are made and then taken to local schools where students have fun decorating them. At the supper people come to “ooh” and “ahh” over the colorful, unique bowls. Each diner selects and purchases a bowl that is then filled with homemade soup.

“The public take home their beautiful bowls, which children participated in enthusiastically decorating, and organizers and volunteers have the great satisfaction of leveraging 10 times their investment into substantial donations to relieve hunger locally and globally,” Donaldson says.

This year’s date is Sunday, April 10 from 4 to 7pm at the Pomfret Town Hall. For more information, contact Donaldson at jdonaldson7@yahoo.com.

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How would you like to be whisked away to Monte Carlo for an evening of romantic dancing, trying your luck at the gaming tables, and delicious food from top chefs—without ever leaving the Upper Valley? It’s all happening at An Evening in Monte Carlo, a spectacular *Casino Royale*-themed event taking place at the Juniper Hill Inn in Windsor, Vermont, to celebrate the New England “Living” Show House Gala Opening and Grand Design Reveal on May 27, 2011.

The elegant black-tie event promises to be a fabulous evening with Honorary Celebrity Chairwoman Cloris Leachman on hand to mingle with guests. She has been very generous with her support for the six Show House beneficiaries. The evening will feature three music venues from big band swing to jazz. Spectacular food from around New England will be featured with contributions from Juniper Hill Inn, Home Hill Inn, Grafton Inn, Norwich Inn, Hawk Inn, A to Z Cakes, Dovetail in New York City, and Rosa Mexicano in New York City with many more to be announced over the



coming weeks. The evening will also feature an amazing silent auction and a live auction offering fine furniture, antiques, home-related products and services, cooking classes, vacations, dinners, and a very special live art auction with pieces from the coveted artists of the Cornish Colony Artist Guild. Participating artists include painters Jane Ashley, William Hoyt, and Gary Milek, and sculptor Lawrence Nowlan.

A year of planning has gone into achieving the goal of the Show House, which is to raise \$1 million to benefit nonprofit organizations. Beneficiaries include AHEAD (Adventures in Health, Education, and Agricultural Development); Fine Arts Museum of the Cornish Colony in collaboration with Friends of Saint-Gauden; Historic Windsor, Inc. and Preservation Education Institute; the Humane Society of the United States; the Vermont Institute of Natural Science; and Woodstock's Norman Williams Library.

The Show House has been made possible by generous sponsors and donors including Juniper Hill Inn, *Image* magazine, *New England Home* magazine, Cambria, Mascoma Savings Bank, Harpoon Brewery, Sata Airlines, Occasions Catering and the Linen Shop, Lebanon Floral and Plants, Chocolate Now, and The Point Independent Radio.

Windsor as a Show Town

As an extension of this historic event, the Dean & Frisch Foundation, in conjunction with the Show House com-

mittee, has created the first of its kind Show Town. "This feature of the Show House will act as the gift shop," says Robert Dean II, co-chair of the overall event. The premise is to build on Windsor's history and create an identity for the town centered around New England products, the arts, farm-to-table cuisine, and home and garden.

"The twist is that the committee is working with furniture makers, manufacturers, artists, crafters, artisanal food producers, and farmers to be the High Point of the Northeast," says Jill Michaels, Show House executive director, referring to the North Carolina center of the furniture industry. This innovative approach to encompassing everything related to the home and family will take full advantage of the many styles of buildings in Windsor, from the Victorian and art deco storefronts to the warehouses that once housed the mighty businesses of American industry.

Co-chair Cheryl Frisch says, "We are bringing high-quality vendors to our region through the Show House and fur-

The Show House opens to the public on May 28 from 10am to 3pm. These hours continue for the next 10 days and after that on Sundays, Mondays, and Tuesdays until early Labor Day weekend. For tickets, parking information, and frequent updates go to www.newenglandlivingshowhouse.com.

ther highlighting their products and services, including those of our esteemed designers, in a Main Street setting." Dean adds, "What Windsor has needed is this critical mass of quality businesses to serve both the local and tourist/destination market for home-related products." Each storefront will offer a different theme of products and services and vendors will be able to rent spaces within each storefront to promote



Ambassadorial Co-chairs for the Show House Gala

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their products and services to the more than 30,000 visitors and local residents expected to tour the Show House over the summer and into the fall. Spaces will start at \$185 a month and are intended to be affordable to allow every vendor the opportunity to profit in this economy.

K Carriere, Show Town coordinator says, “We wanted to offer these vetted vendors the opportunity to come to Windsor, make a profit, and promote their websites, products, and services. Since every Show House visitor will be parking downtown and first stopping at the Show House Visitors Center on Main Street, it is destined to capture people’s interest and offer values in fine products and services to the general public and design professionals.”

Tickets are already being reserved for the opening gala and the first 10 days of the Show House. Tickets to the Gala Opening and Design Reveal are \$250 per person or VIP tables (very limited) of eight for \$1,600 if purchased before April 1, 2011. Tickets to the House Tours beginning May 28, 2011, are \$25, which includes the *Show House Magazine and Resource Guide* and a shopping certificate toward any purchase at cooperating Show Town stores. ☺

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In early 2009, Tony Battaglia was ready to make a change. For 10 years he had worked in Hartford, Connecticut, as director of marketing at a large corporation that manufactured consumer products. As Tony, now 53, and his wife Margie, who recently turned 50, contemplated moving to a new corporate job in Texas or New Jersey, they asked themselves, “Why don’t we live where we want and do what we want?” Their search led to now

owning and operating a country store in Vermont, their favorite place to visit.

In Quechee, Vermont, they found their new home and their new careers. In the fall of 2009, the Battaglias bought the Ottawquechee Country Store on Woodstock Road. During the past year and a half they have been working to transform it into two businesses, The Route 4 Country Store and Vermont Chocolatiers.

With Tony’s business education at Western Michigan University and his experiential understanding of retailing (although from the manufacturing side), some additional education in chocolate production, and enthusiastic effort from the entire Battaglia family, Tony and Margie decided they could be successful small business owners. Knowing that the bulk of the sales would come

The Route 4 Country Store

**A TRUE VERMONT
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BY LAURA HARRIS-HIRSCH

PHOTOS BY JACK ROWELL

Above: Tony and Margie Battaglia.

*Left inset: Lollipops grow on trees
at the Route 4 Country Store!*



from vacationers during the summer and fall, the Battaglias believed that adding a chocolate shop would bring in customers looking for sweets for Thanksgiving, Christmas, Valentine’s Day, and Easter, balancing revenue throughout the year (see sidebar on page 30).

Traditional Meets Modern

One reason the Battaglias were interested in the Quechee property was that the economy of the Upper Valley is relatively stable. Also, The Route 4 Country Store sits on a heavily traveled road, the most direct way to Wood-

stock, Killington, and Rutland. Located just minutes from the junctions of I-89 and I-91, “It’s the first and last Vermont country store,” jokes Margie. Customers include local residents, both seasonal and year-round, and tourists visiting local attractions.

“What travelers like about our business is that it’s not the chain convenience store they may find at home,” Tony adds, more seriously. The Battaglias have kept the old-time look of the building, known for its 60-foot front porch. In warm weather and into late fall, ice cream lovers from throughout

the Upper Valley sit there on Vermont-made benches, enjoying their choice of 55 soft ice cream flavors. Adults, Margie says, love cheesecake and its variations—amaretto, chocolate, peanut butter, strawberry. For kids, the favorites are “anything blue,” especially tutti-frutti and cotton candy.

Supporting Local Businesses

Inside, the store combines the new with the old: the original concrete floor and wood walls and ceilings surround new energy-efficient walk-in coolers stocked with Vermont-made beers like Bridge-



Colorful hats and mittens are ready for ski visitors in the winter.



Wines from North Branch Vineyards, just a few of the many Vermont-produced selections.



Fun Vermont tote bags are ready for summer campers and travelers.



A panoramic view leading down to the deli (just above), where overstuffed grinders are a staple.

water's Long Trail, Rock Art from Morrisville, and Otter Creek in Middlebury, as well as the popular national brands. The Battaglias enlarged the prep and serving area for pizza, hot food, and homemade overstuffed sandwiches. Along with the usual snack foods and beverages found in a convenience mart, the store is filled with Vermont-made products of all kinds.

"It's nice to support local businesses," says Tony, showing a visitor an array of wines produced by Vermont vineyards including Lincoln Peak in New Haven and Snow Farm in South Hero. In support of Vermont wines, the store will have a tasting March 19 with the folks from Honey Gardens Winery. Honey Gardens produces a unique mead (honey wine) from Vermont's Northeast Kingdom. Tony moves on to the new coffee bar, offering hot coffee brewed from freshly ground beans supplied by the Vermont Coffee Company, accompanied by a "steering wheel" doughnut from Jupiter Rising bakery in Rutland. »

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Chocolate Easter bunnies. Valentine's Day truffles filled with fruit flavors. Dark chocolate-covered pretzels ("We use only the freshest!") drizzled with milk chocolate and white chocolate. Dark chocolate bark with cranberries. Double-stuffed Oreos covered with chocolate. Chocolate bears, chocolate snowmen, chocolate hearts. Truffles filled with cream-based ganache (made with Vermont butter and cream). Vermont maple cookies covered with chocolate. Chocolate made to order for a special gift.

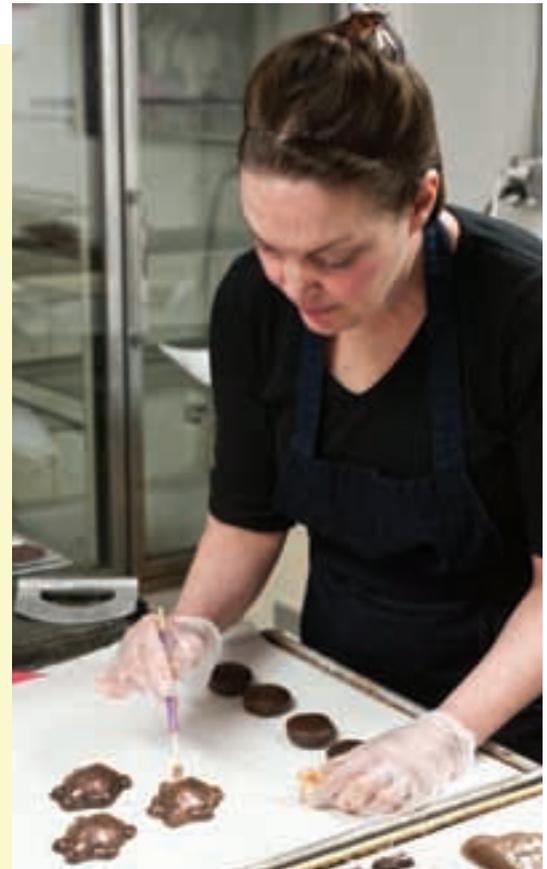
Why add a chocolate shop to a country store? "Everyone's happy around chocolate!" says Tony. Margie offers a more serious reason: "It's a perfect business to complement a summer business in the Upper Valley." And, adds Tony, "Travelers like to go see things being made, like the cheese at Sugarbush Farm. It's a destination. People call to ask us, 'Are you making chocolate today?' They bring their families to watch." And, of course, like many others, both Margie and Tony love chocolate.

Although experts at eating chocolate, they needed to learn how to make and market it. During the summer of 2009, Tony attended Chocolate Boot Camp held at the University of Wisconsin in Madison. The following spring, Margie went to school at Peter's Chocolate Company in Lititz, Pennsylvania. Both learned the appropriate management of a chocolate kitchen, including tempering, a process done in a machine that brings chocolate to the right temperature to work with it. Properly tempered chocolate produces a product with a shine and a "nice snap." Since storage is extremely important, the Battaglias renovated the beverage cooler area, giving them room to build a temperature-controlled chocolate kitchen, complete with a viewing window.

Margie makes most of the chocolate, knowing that the artistic presentation must be "exquisite."

She uses only pure chocolate, never a coating. "You'll know [pure chocolate] when you get it in your mouth," Margie says. "Pure chocolate will have full flavor, a nice melt, and no coating on your teeth. It's an enjoyable experience."

The chocolate business is not limited to the retail store. Vermont Chocolatiers supplies various chocolate products to the food concession at the Tupelo Music Hall in White River Junction. "Skip Symanski, proprietor of Elixir restaurant, wanted unique chocolates, something more upscale than Snickers, for his concession at Tupelo Music Hall," says Tony. He could use those same words to describe Vermont Chocolatiers.



Chocolate-covered maple cookies swirled with white chocolate, Oreos, pretzels, and even potato chips dipped in chocolate are a few favorites.



Turtles, butterflies, and lollipop flowers, oh my! Vermont Chocolatiers contributed these and other treats at the VINS Wine & Cheese event last September.



A solid chocolate rabbit brushed with natural food color, ready to become an Easter treat.



Gormly's pancake mix from South Burlington is a customer favorite.

"Visitors from all over the world" want to try Vermont products, including the obvious, like maple syrup and maple sugar candy, but also Madhouse Munchies (originally produced in Wilder but now coming from Burlington), Rosie's Vermont Jerky (displayed near the more common Slim Jim brand), dairy products from the Wilcox Dairy in Manchester and Cabot Creamery, and Cook-in-the-Kitchen pancake and biscuit mixes from nearby White River Junction.

"These are all fun products," says Tony. "How can you beat chocolate, beer, cheese, and wine?" Very easily, apparently, with boxes of Vermont Country Tea, Peppermint Pattie dog biscuits from Milton, jars of jams from Clay Hill Coop in Hartland, plus locally made earrings, Vermont-themed hats,



Montana Barrows of Woodstock, a culinary arts major and intern at Vermont Chocolatiers, offers a chocolate delight on a platter.

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AT A GLANCE



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sweatshirts, and necklaces, Blue Moon Sorbet, and even watercolors by Montpelier artist Joan Smith.

"Use local ingredients" is also the theme for the hot food area. For their breakfast sandwiches, the Battaglias buy organic eggs from free-range chickens raised on a nearby farm. They also serve local produce when possible. Proud of their Sicilian and "real New York" round pizzas, sold whole or by the slice, Margie notes that The Route 4 Country Store is also becoming a destination for lovers of pulled-pork sandwiches. "We slow cook or barbecue it here," she says, "all night long" using their own recipe. "We add a little more barbecue sauce on the bun and add grilled provolone cheese with a touch of artisan Parmesan cheese, shredded, not powdered."

Catering to the Community

Recently, a group of skiers demonstrated the appeal of the sandwiches. Not only did they pick up pulled-pork sandwiches on their way to Killington, but on their return, ready for supper, they stopped in the store to buy more. Tony adds, "They also became Facebook friends of the store." He enjoys the challenge of increasing his customer base.

That's why he plans to complete going online in the near future, offering chocolate and Vermont-themed gift baskets. It's also why he's made some changes outside the store, including experimenting with

no gas pumps. This allows more customer parking in the summer, and the larger blacktop lot offers an opportunity to host riders in a motorcycle rally this summer, with classic car nights a possibility. Up the hill to the right of the building, he's rebuilt the corn roast pit he acquired from the former Fool on the Hill business, well known to local residents, and set up a barbecue pit as well. They look forward to firing it up this spring.

The store is open every day from 6am to 8pm, but neither Tony nor Margie has to travel to work. The Battaglia family lives above the store in a spacious living area. Their son, Joe, a senior at Hartford High, works regularly in the business. Daughter Holly, now a nutrition and psychology major at the University of Connecticut, pitches in when she comes home on break.

Running two small businesses requires a lot of work. But as Margie, who enjoyed her former work at a medical supply company, says, "This is a lot more fun!" 🍷



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Left: Marilyn and Robert Caulfield.

At Home in Woodstock

Artist Robert Caulfield and his wife Marilyn, after 16 years in their original Woodstock gallery at 42 Central Street, moved in 1998 to a larger home-studio gallery at 11 The Green. Their current location, a handsome two-story red brick house with black shutters and a lawn that sweeps down to the Ottauquechee River, is listed on the National Register of Historic Places as the Fitch House, built in 1827. »

A VISIT WITH ROBERT AND MARILYN CAULFIELD

BY NAN BOURNE

PHOTOS BY LYNN BOHANNON





Yellow Church, 16x20.

square feet—10 rooms, five fireplaces, an elevator, and an eye-catching front-hall mirror almost six feet wide and crowned with festoons of golden grapes and flying birds and cascades of delicate flowers.

“The previous owners asked to leave

“I’ve sold 2,400 pictures in the last 28 years,” says Bob, “in major galleries around the nation and in my gallery in Woodstock.”



Top: Fall Shadows—Elm Street, Woodstock, 22x30.



Above: October Shadows, 20x30.

A Bit of Local History

Woodward Fitch came to Woodstock as a boy with his father in 1793, and eventually founded a family of successful hat manufacturers with a store and workshop on the Green. His house on the Green was built in the American Greek Revival style, with a striking front-gable facade of recessed brick arches with panels resembling columns; the small Greek-style columned portico on the side facade, which contains the

front door, was added later, when the old courthouse beside it burned down on July 4, 1854, after someone tossed a firecracker into the belfry.

The Fitch House contains 4,800

it here because it would wreck the wall to take it down,” explains Marilyn Caulfield, a gracious, warm woman obviously proud of her husband’s achievements. “Really, the whole front downstairs is the gallery,” she adds, “40

percent of our house, in fact. We didn't do much but add the paintings."

The front hall, about 16 feet square, displays Bob's art on every wall, as does the main gallery, a long living room to the right, 16 feet by 29 feet, with blue-green wainscoting and a fireplace at one end, two handsome russet upholstered armchairs, and six south-facing windows with gray silk, flowered floor-length curtains and matching valances, overlooking the Green. I counted 32 of Bob's colorful oils here.

"The front door used to be right where that first window is now," Marilyn explains, "until the owner of the house, years ago, fell over the front step and died. His wife refused to use that door ever again—she had it blocked up



Autumn Symphony, 18x24.

and moved over onto the side, where it is now." She smiles. "At least that's the story that came with the house!"

To the left of the front hall, which sports its own fireplace, is yet another gallery—small, cozy, and informal—with hewn ceiling beams and wide floorboards, a fireplace, a braided rug, and

comfortable furniture.

"This is the back wing," explains Bob, a tall, well-built, handsome man of almost 80 who has obviously learned the art of contentment. "It was added later and used to be a carriage house, then a rental unit. Now it's a customers' sitting room, gallery, and living space blended together. My studio is right there," he went on, waving at a cramped area off to the side with a large picture window facing a handsome

old tree and the river flowing below. This space was so much a part of the rest of the room that I hadn't noticed it at first. Now I saw that it held a large, high armchair with a worn, crocheted seat, its back to the window; a tall, paint-covered easel supporting a tray dotted with small mountains of color



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Camden Boats, 18x18.

below an equally paint-spattered hanging lamp; and an open cabinet holding cans stuffed with brushes, paint tubes, postcards, folders, and magazines. Paintings were piled up everywhere, and below all of this sat two braided rugs.

"I've sold 2,400 pictures in the last 28 years," says Bob, "in major galleries around the nation and in my gallery in Woodstock." His manner is quiet and modest; he and Marilyn continue to seem surprised that things have turned out so well.

Overcoming the Odds

In a book Bob and his son Craig wrote together and published in 2004 called *Ruggles Street: The Life of an American Artist*, they trace Bob's journey from deep poverty and family disintegration

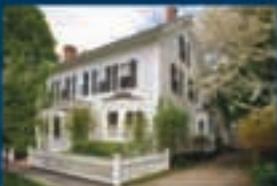
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in a Boston slum, up through success as a school athlete, a solid business career, a warm family of five children and supportive in-laws, and tenacious work at his easel, all facilitated by his and Marilyn's meeting as teenagers and their powerful and enduring bond, now 58 years long. The book portrays Bob as a boy who, despite incapacitating family dysfunction, never lost the ability to recognize love and encouragement or the capacity to use his athletic and artistic skills—as well as a hopeful and determined spirit—to carry him on to a productive, warm, and stable life.

"It's so peaceful [in Woodstock], and so very far from the crowded city streets where I began my life," he writes in his book, "that at times it feels as if there's a disconnect between what my life was and what it is now—as if through Gramma and Grampa Caulfield's in-

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Stowe, Vermont, 30x30.

tervention I somehow stepped into a life I wasn't destined to live."

Bob's paintings, mostly in oils with a few delicate watercolors, are vibrant and full of deep color contrasts. Mainly they are landscapes and city street scenes. Prints of several of them hang in the Plaza Hotel in New York City; he has shown in galleries around the country, and he has customers from all over the world. His larger works can sell for over \$30,000. I asked him why he so enjoys recreating scenes from the Impressionist era.

"It was when I was in the Marines, when I was 20," Bob explains. "I loved art, loved to paint, but could never afford lessons. I discovered a book on Monet, then Sisley and other Impressionists, and I sort of felt I'd come home. At that time I painted a picture of

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nuns coming out of a church in a rainstorm, in that style, and Edward Hopper chose it for a large Boston show. I've been painting those old-fashioned street and beach scenes ever since!"

What Marilyn and Bob Caulfield have done is to create for themselves, through hard work and steady devotion, the very destiny that Bob had doubted—the destiny that has led them, against the odds, into the calm, safe, and beautiful world depicted in so many of his “old-fashioned” paintings. There are moments when both of them still seem surprised. ☺

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BY MEG BRAZILL





PHOTOS: LYNN BOHANNON



Beverly Ritchie is comfortable in her three-story Woodstock home. Her living room gives off a soft yellow and golden glow, reflecting the walls and the upholstery. Bev looks like she could be right at home in Washington, DC, where she built her interior design business over the course of three decades. »

Designing
WOMAN

**BEVERLY RITCHIE OF
FLYNN-RITCHIE INTERIORS**



"I try to fit my style to people's personalities.
I want the individuality of the client to shine."

Despite the prevalence of Neo-Georgian design there, Ritchie developed her own eclectic style. When she moved to Woodstock nearly 10 years ago, she brought many of the items from her home and design business in DC. But everything here is carefully chosen. In her living room, a Chippendale sofa is juxtaposed with a painted chair, a brass coffee table, and a Sheffield silver vase. An interior designer by profession, everything Bev Ritchie puts in a room, she puts there for a reason.

From Woodstock to Washington—and Back

Bev began visiting Woodstock in the late 1950s when she was a high school student. She and her boyfriend, Bob Yeomans, would come up to ski

and visit their friend, Spencer Field. Bev and Bob eventually married, and when Bob graduated from college, they moved to Woodstock prior to his ROTC service in the military. Bob painted and sold his work at Alison Lieberman's first gallery; Bev waitressed at a restaurant called A Bit of Sweden on Route 106.

In the early 1970s, Bev studied design at the Maryland Institute of Art in Baltimore. She launched her own design business in Annapolis, Maryland, in 1973 and has been in business for herself ever since. In the mid '80s, Bev moved the business to Washington, DC, where her interest in the arts led her to become involved with the Corcoran Gallery of Art. She became a member of the Women's Committee for the Corcoran and in



Joan Lang's dining room features Regency chairs, an imported yew wood table, and a floorcloth by Ellen Epworth.

consisted of an intensive schedule of breakfasts, balls, and other events. “You start the day after Thanksgiving and then you’re on a tear until Inauguration Day,” Bev says. “It was one of the great experiences of my life.”

Decades later, shortly after 9/11, Bev came back to Woodstock to ski. This time she decided to stay. She now works with clients throughout New England and along the mid-Atlantic seaboard.

Bringing It All Together

“Most of my clients are referred through word of mouth,” Bev says. “I try to fit my style to people’s personalities. I want the individuality of the client to shine.” But people do want her opinion, and they hire her for that as much as for her eye and decorating skills.

Her first Woodstock clients, Gail and Allen Dougherty, were friends first. “They had most of their furniture already—upholstered pieces,” says Bev. “Then Gail and I made a trip to the Design Center in Boston and selected fabrics.” The primary job was designing the living room, which actually is made up of three parlors: a music room with a baby grand piano, a family room, and

the third, which is more like a traditional a living room. “We reupholstered the furniture, and then I went to work with window treatments, carpets, and fabrics.” Bev made use of color, which she thinks is her strength. “Sometimes



Group items in a collection for a striking look, as Bev did in her library: Iroquois beaded whimsies, a pair of gauntlets presented to Bev's grandfather by the Shoshone Indians when he was an Indian agent, a pith helmet worn by her father when he climbed Mount Whitney.

A mellow, relaxed feeling pervades Gail and Allen Dougherty's traditional living room and music room.

1995, she chaired the Corcoran Ball. The challenge of overseeing the design and décor of the galleries is Herculean—and perfect for an interior designer. That year, more than 1,700 people attended the annual Corcoran Ball, one of the biggest social events in Washington.

Bev had a two-story design shop in Georgetown with several employees and designed home interiors for a number of prominent people. She also worked on the Democratic inaugural in President Clinton’s first administration, which



The Mears bath features a seamless glass shower, custom cabinetry, Brunschwig & Fils floral wallpaper, and an organdy embroidered balloon shade with crystal bead trim.

a room needs something to hold it together.” The end result integrates the three rooms, while giving each a unique character.

FlynnRitchie Interiors

FlynnRitchie Interiors has also provided interior design services for Joan Lang, David Urbani and Carolyn Egeli Urbani, and Katharine Mears, among others. For Joan Lang’s dining room, Bev hired decorative artist Ellen Epworth to create a marbled black and white diamond floorcloth, bordered with a Greek key pattern. Bev was impressed by Epworth’s work when she painted the wooden floor in Bev’s kitchen in a compass rose design; the end result looks like wood inlay. In Lang’s house, the striking floorcloth sets off a round dining table made of yew wood. For the dining room windows, Bev took an understated approach with a lovely linen drapery. A fern pattern, white on white, plays across the drapes.

The bathroom redesign articulates a restrained elegance. Two existing radiators, which provide



River stone tile on the shower floor contrasts with the room’s smooth surfaces.

warmth behind the anonymity of white screens, are tucked below a long marble counter. A blue ceiling bathes the room in a flattering light and complements the silver accessories and glass shower stall.

For Katharine Mears, Bev put her skills to work renovating the master bathroom. “I love getting involved in a job that requires architectural renovation,” Bev says. Here they took a space from the foyer and used it to expand the master bath. Katharine (also known by her nickname, Tiny) is an avid gardener, and her bedroom and bathroom echo the

PHOTO: JOYCE DANN



Photo: JOYCE DANN

Swag fabric coordinates with the wallpaper in the Mears bathroom.

beautiful gardens outside.

In the Mears bathroom, what Bev describes as her yin-and-yang approach offsets the irregular texture of small river stones embedded in the shower floor with the smooth surfaces of a mirror and glass shower panels. This project is another instance where Bev took a small, under-utilized space and remade it into a remarkable one.

Designers Love a Challenge

In 2002, when Bev first looked at her Woodstock condo, she bought it even though she was still living in DC. The apartment had been a rental for years and had seen a lot of wear and tear. "I like a challenge," says Bev. "I added crown moldings. I changed a window in the dining room. I eliminated a few radiators and put in baseboard heating to gain more wall space."

She also reclaimed enclosed space under a stairwell and converted it into a first-floor bathroom. It was one of her signature moves—taking a small not-so-useful space and transforming it into a brilliant gem. The result is another yin-and-yang effect: a country washstand balances the opulence of a crystal chandelier. Black print wallpaper and black fixtures further enhance the dramatic effect. »

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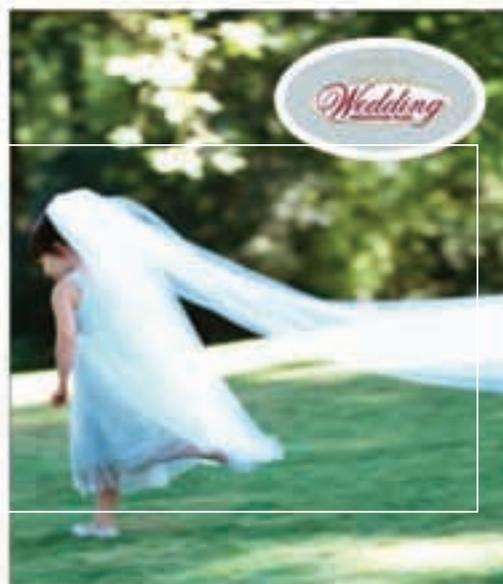


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It's All About Proportion

"If there's one thing to understand about design it's that—even in a small space—everything goes up," Bev says, explaining how moving the eye toward the top of a room increases one's perception of height. "And start the draperies up high. That brings the eye up and creates a feeling of openness."

When confronted with fixtures that aren't bringing out the best qualities in a space, a designer looks for ways to rectify the situation. In Bev's new flat, the living room was small, but it had a high ceiling. "I raised the fire-



Pieces in Bev's dining room include a red chinoiserie mirror, 1920s rock crystal sconces, English sideboard, tiger maple table, and painted chairs.

PHOTO: LYNN BOHANNON



Photo: JOYCE DANN

place surround and mantel.” The effect is subtle, but brilliant. The high ceilings, raised mantel, and window treatments all increase the perception of height and space in the living room. “Proportion is key,” she says, summing up her work here. ☺

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Bev Ritchie provides interior design services to clients in the Woodstock area and throughout New England. She also currently serves on the Village Design Review Board in Woodstock.

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Dr. Steven Smith cares for a patient.

The Ottawaquechee Health Center

COMMUNITY HEALTHCARE AT ITS BEST

At 3am, with her husband away on a business trip, Woodstock resident Zoe Zilian woke to her three-year-old daughter Mia shaking with a fever of 103 degrees. For most parents, this situation causes not only alarm but also a late-night trip to the emergency room. Not for Zilian. That night she made a quick call to her local healthcare center, the Ottawaquechee Health Center, and within minutes the on-call physician called her back and assessed the situation. That night the doctor was Michael Kilcullen,

BY AUDREY RICHARDSON

PHOTOS COURTESY OF THE OTTAUQUECHEE HEALTH CENTER



Reception area at the Ottawaquechee Health Center (left to right): Tammy Benjamin-Wood, CMA, Sheena Thomas, Receptionist, Heather Huntley, LPN.



Working hard at the nurses' station are Heather Huntley, LPN, Rosemary McGinty, RN, Michael Kilcullen, MD.

the same doctor Mia sees for her regular checkups. Zilian received the advice she needed and was able to avoid waking her other infant daughter for an unnecessary trip to the ER. "It is about peace of mind and the safety and security of being able to contact your community doctor in the middle of the night," says Zilian about the experience. The Zilian family is not alone in their gratitude—the Woodstock community as a whole depends on the Ottauquechee Health Center (OHC) as an invaluable resource.

A Healthcare Renaissance

For the last half century, maintaining a community healthcare center has been a priority for Woodstock and other surrounding towns, but this was not always the case. In 1956, the Woodstock area was a doctorless community. Up until this point there were two physicians in the community, but a sudden death and an early retirement exhausted Woodstock's local physician resources. Woodstock and surrounding towns found themselves in a predicament: there was an abundance of people in the community looking for care,

and no one to care for them.

This period may seem like a bleak time in Woodstock's history, but it consequently spurred a renaissance for local healthcare. As they say, necessity is the mother of invention, and so was the case for Woodstock healthcare with the creation of the Ottauquechee Health

Center. Springing to action, the village community gathered to form a board of trustees to create a plan, and in no time a fully operational health center was up and running. The community did not hold back and, with the help of generous donations and avid fundraising, this desperate time gave birth to one of the



Susan Jantos, Community Care Coordinator, Steven Smith, MD, Michael Kilcullen, MD, Judi Friedman, PA, Jennifer Cushing, Practice Manager, Jeanine Leathe, Secretary, Tammy Benjamin-Wood, CMA, Sheena Thomas, Registration Clerk, Pat Wittasek, Lab Technician, Donna Wentzel, RN, James Taitague, Radiology Technician, Holly Ballou, Secretary, Rosemary McGinty, RN, and Heather Huntley, LPN. Not pictured: Laura Vahey, PA, and Jeane Leete, Lab Technician.

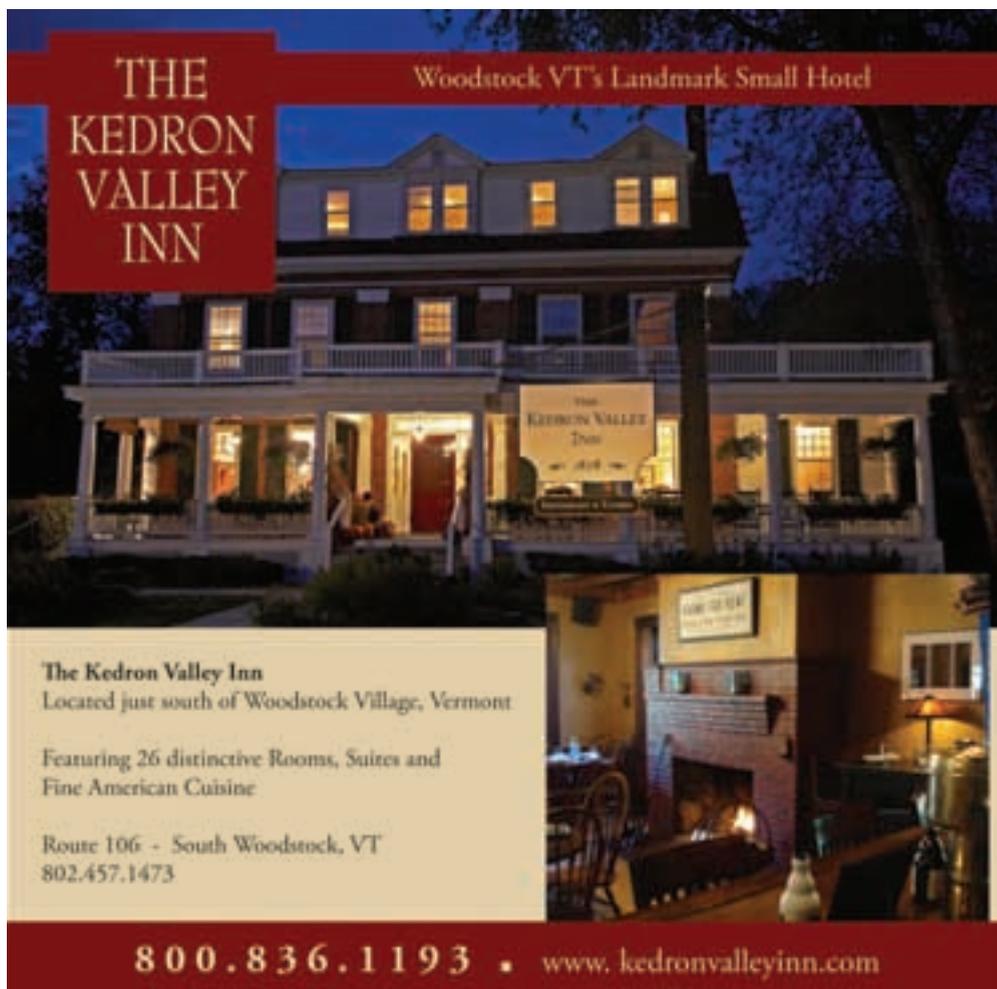
town's most trusted resources.

The OHC opened its doors in the Simmons House in 1958 and moved to its current location in 1973. This unique and highly successful health center is home to highly qualified primary-care providers, physicians' assistants, nurses, technicians, and staff. It offers primary-care services as well as dermatology, midwifery, and ophthalmology. In 1997, the practice turned over to Dartmouth-Hitchcock Medical Center. In 2007, the practice changed hands again and is now a part of Mt. Ascutney Hospital and Health Center.

Providing Personal Care

Although the OHC left its original grassroots beginnings for more corporate support, the operation fell into good hands. "My love is closer to home healthcare, neighbors helping neighbors," says Kevin Donovan, CEO of Mt. Ascutney Hospital. Donovan stepped into the position of CEO only last September, but he has quickly come to appreciate the important role the OHC plays in the community. "I see this place as an incredibly important part of the Mt. Ascutney family, and our goal is to continue to provide care to the entire community," says Donovan. OHC practice manager Jennifer Cushing shares the same sentiment. "We're a smaller organization where we can give personal care; people aren't just a number here," she says.

"It was the start of a community center like no other place," says pediatrician Michael Kilcullen about the health center's humble beginnings. Dr. Kilcullen started his residency in 1975 at Thomas Jefferson University Hospital in Philadelphia and continued at Dartmouth-Hitchcock Medical Center. In 1979, his residency at DHMC sent him to the Ottauquechee Health Center. It's clear that this doctor found the right fit, since he has been working at the OHC for more than 30 years. Dr. Kilcullen has become such a fixture in the community that he is now seeing children of children he



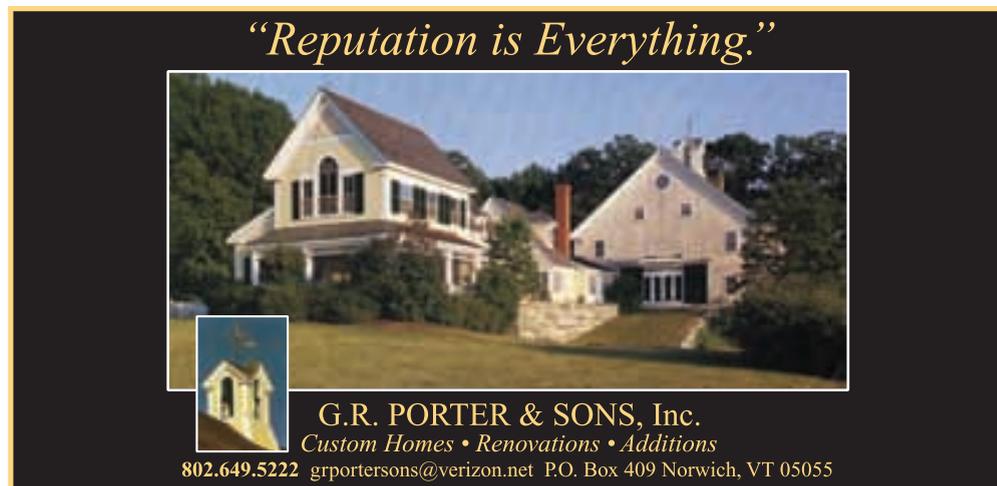
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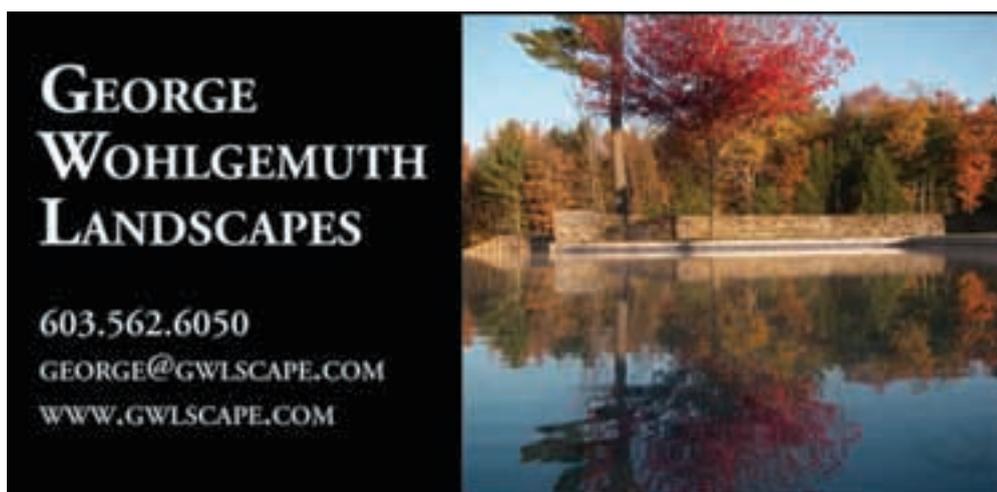
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OHC manager Jennifer Cushing shakes hands with brother and sister Dexter and Sally Foss of Woodstock.

once had as patients. “It is a humbling experience to see your patients’ children, but being here felt like the way medicine should be practiced,” says Dr. Kilcullen.

Physicians like Dr. Kilcullen and Dr. Steven Smith are renowned in the Woodstock community for their decades of service and their commitment to bring quality care to the OHC. Dr. Smith has dedicated 23 years to the health center. Donovan describes both of their positions in the community as “beloved.” Drs. Kilcullen and Smith are among a crew of physicians, nurses, and other staff who have committed decades of their working life to the health center.

Pat Wittasek is also among this elite force. Wittasek, a respected lab technician, has helped take and process patients’ blood work for over 30 years at OHC. “That’s what it is all about, community care, and I don’t know anybody who has worked here that hasn’t enjoyed it,” explains Wittasek about her time at OHC. Lead nurse Donna Wentzel came to the OHC in 2004, and is also extraordinarily appreciative of a staff that knows the community. She speaks highly of the other nurses, saying, “We get to know the patients and they feel comfortable with us.”

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Focusing on the Community

The OHC has seen some changes over the years. One of the most noticeable was the discontinuation of its 24-hour emergency services. In the 1990s, the health center gradually changed from a fully functional ER to offering only primary care and selected specialties. According to Donovan, that transition was essential. "It was important for the center to focus on the community and primary care." However, those facing an emergency are not left out in the cold, as in the case of Zoe Zilian. Established patients dealing with a potential emergency after hours can contact the physician on call 24 hours a day through the health center's answering service. The OHC is open for office hours six days a week, Monday through Saturday.

Not only can patients visit the OHC for a checkup or procedure, but they can also take part in one of the Ottauquechee Community Partnership's wellness programs such as Prescription Walking. The OHC extends its reach and its services to the surrounding communities. The Ottauquechee Health Center, Health Information Resource Services (HIRS), and the Ottauquechee Health Foundation have partnered to create a much-needed community care coordinator position to assist elders and those with chronic conditions and other home-care

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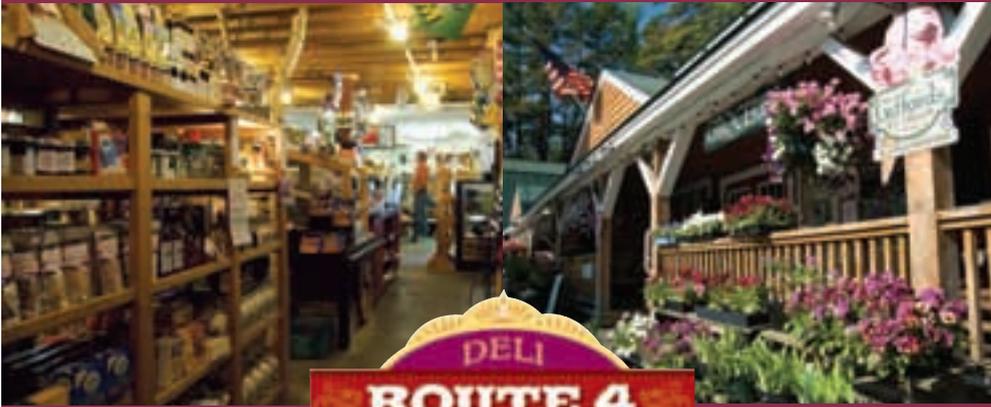
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COMMUNITY



Kevin Donovan, CEO of Mt. Ascutney Hospital.

needs in the Woodstock area. Under the concept of Medical Home, this professional provider coordinates collaborative care with the Ottauquechee Health Center, HIRS, Thompson Senior Center, VNA/VNH, and other community resources to promote healthcare improvements and avoid inappropriate emergency room usage and hospitalizations.

This small but dedicated health center has come a long way and has plans to go even further. “For us, it is making sure that primary care and provision is vibrant and present in the community. We are always trying to think of where there is a demand,” explains Donovan. Mt. Ascutney Hospital will set forth what Donovan describes as “new strategic planning” that will culminate in the summer. This planning will determine the necessary changes on the horizon for the OHC. Although these advancements will take time to come to fruition, one thing is certain to remain steadfast: the Ottauquechee Health Center’s commitment to its community. 🍷

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BY SUSAN NYE

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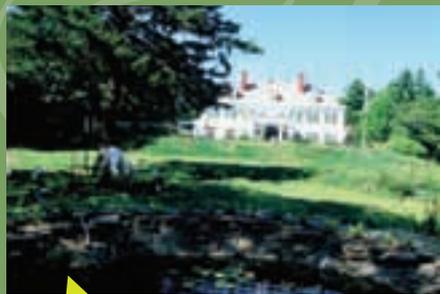
Lemon Cupcakes

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With a royal wedding at the end of April, there is bound to be a bit of interest in all things English. Or at least some things English. The English are not known for their culinary skills. George Orwell in his “In Defence of English Cooking” admitted that, “It is commonly said, even by the English themselves, that English cooking is the worst in the world.” That being said, he went on to defend English cookery and wax poetic with a long list of English delicacies, including suet pudding, treacle, and haggis. I’m pretty sure the French and Italians, who love to malign the English kitchen, were not convinced. »



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However, there is one thing that the English do better than most and that's tea. A universal cure-all, a cuppa will wake you up in the morning and calm you down at night. Tea is great for what ails you and it's even good when nothing ails you at all. Afternoon tea is a wonderful tradition, one which is well worth adopting. Even if it's only a quick cup at the kitchen table, tea provides a welcome break in the final stretch of an all too busy day.

Tea is a delightful way to entertain your friends. You can go casual with mugs, jeans, and sneakers or opt for china cups, party dresses, and hats (the English love hats). In keeping with tradition, begin with delicious finger sandwiches. Next bring out warm scones, clotted cream, if you can find it, and jam. And finally, end on a sweet note with lovely pastries and maybe a little fruit. Sharing a few festive nibbles with a pot of tea and maybe a glass of champagne is a delightful way to spend a late afternoon. ☺

HIGH TEA? LOW TEA? CREAM TEA? WHAT'S IT ALL ABOUT?

While it is commonly assumed that high tea describes a fancy-shmancy party, it is a simple, hearty workingman's and woman's meal at the end of the day. It is called high tea because it is served at the kitchen table or high board.

On the other hand, low tea or afternoon tea is the fancy tea with lovely finger sandwiches and sweet treats. It is served in the parlor or out in the garden, at a low tea table.

A cream tea is a traditional Devonshire or Cornwall tea. It is tea with scones, clotted cream, and jam. The cream goes on the scone, never in the tea. Cream is too heavy for tea and will ruin the taste.

Open-Faced Smoked Salmon Sandwiches

Finger sandwiches are the traditional start to afternoon tea. These open-faced smoked salmon sandwiches get a bit of a kick from the horseradish and a bit of elegance from the caviar.

Makes 12 to 16 small sandwiches

- 2 oz cream cheese at room temperature
- 2 Tbsp sour cream
- 2 Tbsp well-drained bottled horseradish
- 1 tsp Dijon mustard
- Salt and pepper to taste
- Thinly sliced pumpernickel or rye bread, each slice trimmed and cut into 2 or 3 bite-size rectangles or squares
- About 8 oz thinly sliced smoked salmon, cut in small pieces
- ¼ English cucumber, peeled and finely chopped
- 1-½ to 2 oz tin or jar caviar or salmon roe
- 1 Tbsp chopped chives

1. Stir together the cream cheese, sour cream, horseradish, and mustard and season with salt and pepper to taste.

2. Spread a little cream cheese mixture onto each slice of bread and top with salmon. Garnish with finely chopped cucumber, a tiny spoonful of caviar, and a sprinkle of chives and serve.





Cherry Scones

Tea would not be tea without scones.

Makes 16 regular or 32 mini scones

2- $\frac{1}{4}$ cups all-purpose flour
 $\frac{5}{8}$ cup brown sugar
 1 Tbsp baking powder
 $\frac{1}{2}$ tsp cinnamon
 $\frac{1}{4}$ tsp nutmeg
 1 tsp salt

$\frac{3}{4}$ cup (1- $\frac{1}{2}$ sticks) cold butter, cut into small pieces
 $\frac{1}{2}$ cup dried cherries, roughly chopped
 $\frac{1}{2}$ cup sour cream
 1 large egg
 1-2 Tbsp heavy cream
 Clotted cream* or butter
 Cherry preserves

1. Preheat the oven to 400°. Line a large baking sheet with a nonstick silicone mat or lightly butter a large baking sheet.
2. Put the flour, sugar, baking powder, spices, salt, and orange peel in the bowl of a food processor; pulse to combine. Add the butter and process until the mixture resembles coarse meal. Add the cherries and pulse once or twice to evenly distribute them throughout the mixture.
3. In a small bowl, whisk together the sour cream and egg. Add the egg mixture to the food processor and process until the dough starts to come together in a ball.
4. Remove the dough from the food processor, pat together into a ball, and gently knead on a lightly floured surface until smooth, 8 to 12 turns.
5. Divide the dough into four pieces. Pat each portion into a 1-inch-thick round. Cut each round into wedges, four for regular scones and eight for small. Place the scones about an inch apart on the prepared baking sheet. (Can be made ahead to this point. Cover the scones and store in the refrigerator until you are ready to pop them in the oven.)
6. Brush the tops of the scones with cream and bake until light brown, 13 to 18 minutes. Let cool for a minute or two and serve warm with clotted cream or butter and cherry preserves.

* *Devonshire, England, is famous for its clotted cream. High-fat cream is heated and becomes thick and rich. You can find it in specialty stores and online. It is wonderful with scones.*

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Lemon Cupcakes

Makes about 1 dozen regular or 3 dozen mini cupcakes

- 1- $\frac{3}{4}$ cup all-purpose flour
- 2 tsp baking powder
- $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{2}$ tsp ginger
- $\frac{1}{2}$ tsp salt
- Grated peel of 1 lemon
- $\frac{3}{4}$ cup (1- $\frac{1}{2}$ sticks) softened butter
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup brown sugar
- 1 egg
- $\frac{3}{4}$ cup milk



Garnish: raspberries, candied violets, or candied lemon peel

1. Preheat the oven to 400°. Line muffin tins with paper liners.
2. Put the flour, baking powder, cinnamon, ginger, salt, and grated lemon peel in a medium bowl and whisk together.
3. With an electric mixer, cream together the butter and sugar. Add the egg and beat on high speed until smooth.
4. With the mixer on low speed, alternately add the dry ingredients and the milk to the batter in 3 parts, beginning and ending with the dry ingredients. Mix until just combined.
5. Fill paper liners two-thirds full with batter. Bake at 400° for 10 to 12 minutes for mini cupcakes and 18 to 20 minutes for regular cupcakes or until a toothpick inserted in the center comes out clean. Let cool completely.
6. Spoon a little icing on the top of each cupcake. Garnish with a whole raspberry, candied violet, or candied lemon peel. Let sit until the icing sets, about 30 minutes.

Lemon Icing

- About 2 cups confectioners' sugar
- $\frac{1}{2}$ tsp cinnamon
- Pinch salt
- 4 Tbsp unsalted butter, melted
- 3-4 Tbsp lemon juice

1. Put the confectioners' sugar, cinnamon, and salt in a medium mixing bowl and whisk to combine.
2. Add the melted butter and gradually whisk in the lemon juice until it reaches the desired consistency.

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Strawberries & Crème Anglaise

Serves 12

- 1-½ cups heavy cream
- 3 large egg yolks
- 3 Tbsp sugar
- Pinch salt
- 1 Tbsp Framboise
- 1 Tbsp pure vanilla extract
- 2 quarts strawberries, washed, trimmed, and halved if small, quartered if large

1. Fill a large bowl about half full with ice water, set a small bowl in the ice bath, and set aside.

2. Whisk the cream, egg yolks, sugar, and salt together in a small heavy saucepan. Cook over low heat, stirring constantly until it registers 170° on a candy thermometer.

3. Pour the custard through a fine-mesh sieve into the small bowl in the ice bath. Stir in the Framboise and vanilla. Let the custard sit in the bowl in the ice bath, stirring frequently, until cool. Cover and store in the refrigerator until cold and ready to use.

4. Spoon the strawberries into dessert or wine glasses, top with a dollop of crème Anglaise, and serve.



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IN CASE YOU FEEL YOU NEED THEM, A FEW EXCUSES FOR A SPRING TEA PARTY . . .

Spring Equinox (March 20)

Even if there is snow in the yard and not a daffodil in sight, welcome spring with a cuppa Darjeeling and a scone.

May Day Celebration

Whether you dance around a maypole or not, a festive tea party is the perfect way to mark the day.

Mother's Day

Gather your family together for an afternoon tea; it's a lovely alternative to brunch or lunch.

Wedding Shower

The royal wedding is at the end of April; do you suppose Kate's future grandmother-in-law, the Queen, will host a tea for the soon-to-be Mrs. Windsor?

Anytime

My mother steeped a bag with her friends at least two or three times a week when I was growing up. It was never anything fancy, just a cuppa and a cookie.

Any excuse is a good excuse for tea. Don't be surprised if you have so much fun that before you know it, tea time has turned into cocktail time.

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"I always said to all my friends, 'I was born in Puerto Rico, but I matured in Vermont.'"

—Chef David Diaz



Scallops Vieiras, pan seared and served with spinach risotto, curry coconut lime sauce, pineapple chutney, and tamarind glaze.

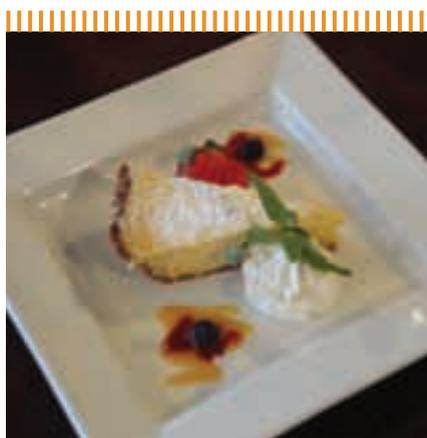
Melaza Bistro

**A TASTE OF THE
CARIBBEAN IN
WOODSTOCK**

BY GEOFF CALVER

There are lots of restaurants in the Woodstock area, but only one can claim to incorporate Caribbean flair. This unique flavor and styling makes Melaza Bistro an exciting addition to Woodstock and the Upper Valley.

Melaza was the dream of both owner James Van Kirk and Chef David Diaz. Their unique connection to Puerto Rico and the Upper Valley allowed them to come together and create a truly outstanding restaurant that allows Vermonters and visitors to the Woodstock area to experience a touch



Key Lime Pie.



of the Caribbean while buried in snow, gazing at brightly colored trees, or basking in warm summer sun.

An Inspired Beginning

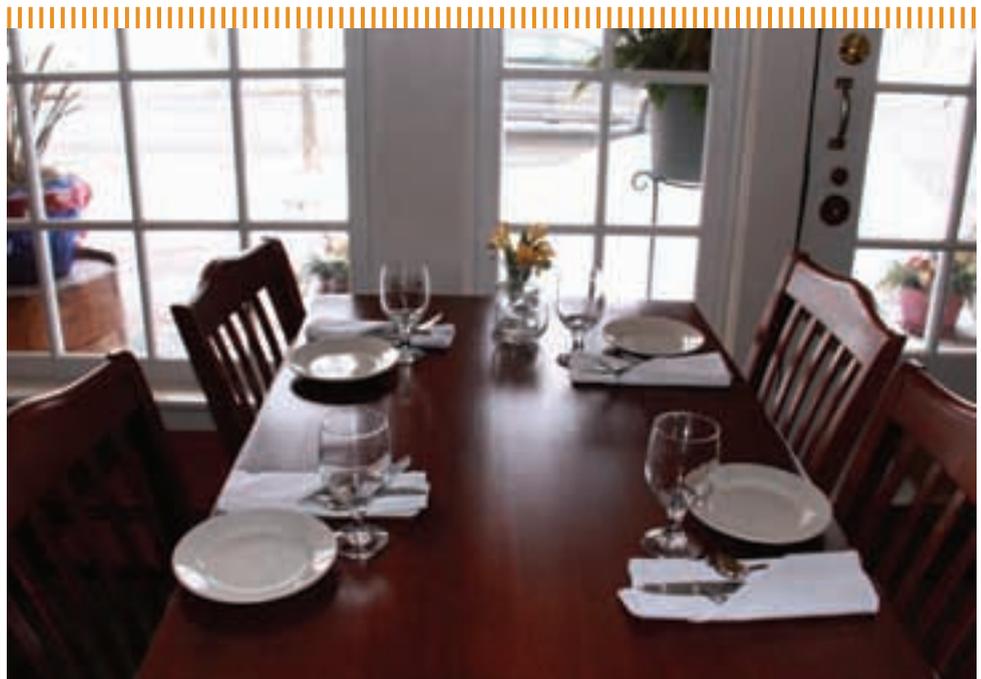
James Van Kirk grew up in Puerto Rico, but his roots stretch back to the Upper Valley. “My family bought a condo in Quechee in 1994. I would come to visit often in the summer and winter for a few weeks vacation, so I have been quite familiar with the area for about 16 years,” he says. “After my father passed in October of 2009, I decided that a change of pace from Puerto Rico was needed, and I knew that the Upper Valley was the right place to do that.

“My true inspiration and the reason that I got into this business is my business partner Chef David Diaz. Chef David (as we all call him) has been a good friend for many years, and ironically, when my family bought a place in Quechee, he had just started to work as their executive chef. We became even closer after that, and for years we would always talk about how cool it would be to open up a Caribbean restaurant in the area. Then in June, after only being here for one month, Chef and I were walking

Above: Caramel Ramona Flan.

Right: Grilled Farmers Cheese Lollipops and Guava Rum Sauce.

through Woodstock and noticed there was a restaurant space open. We looked at each other and knew right there and then that what we had talked about for



The comfortable dining room welcomes guests.



"When you walk into Melaza you feel the warmth and soothing vibe of the Caribbean."

—Owner James Van Kirk



Top: The bar at Melaza.

Above: Chef David Diaz and James Van Kirk, owners, with sous chef Roberto Diaz.

years was about to become a reality."

Chef David's inspiration for the restaurant comes from the people he met in the area who made him feel immediately at home when he began working at The Quechee Club in the 1990s. "I feel that I am blessed. Since I first came to Vermont, Vermont has given me so much," Chef David says.

"I always said to all my friends, 'I was born in Puerto Rico, but I matured in Vermont.' Vermont has given me a lovely family with two beautiful kids, Steven and Anthony, the best

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SPOTLIGHT

job a chef can dream to have at The Quechee Club, and a beautiful home in Brownsville. Members from the club always treated me like their own son, family, or friend. However, to follow my dream I had to part from the Club.

“I do miss them greatly. They were my family for the past 15 years. So I asked myself one day, what can I do to give back to my Vermont family and friends? A little bit of my cuisine, so that they can know me better and where I really came from. So I decided to open a restaurant and give them what I know most, food. Knowing that Puerto Rico is 1,500 miles away, Vermonters always told me when I asked for directions, ‘You can’t get there from here.’ Now they can get from here to there and have an unforgettable Caribbean experience only a few miles away from their hometown.”

A Chef’s Journey

The restaurant itself is a family affair, with Chef David’s brother, Roberto, acting as sous chef. Cooking is in their

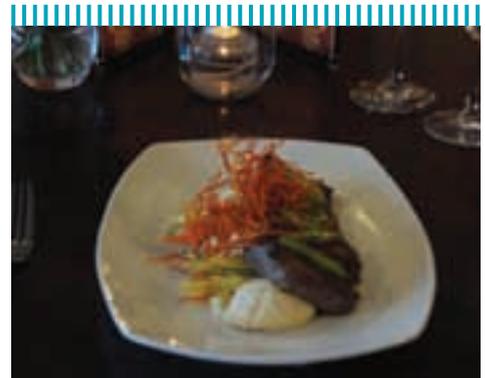


Above: The dining room has a tropical feel.

Right: Skirt steak churrasco grilled to perfection based with chimi-churri sauce served with mashed yucca root.

blood. Their father, a staff sergeant during the Korean War, returned to Puerto Rico and opened a restaurant, El Pollito, which stands as one of the landmarks of Bayamon even today.

Chef David’s journey to Vermont was long, though. After graduating from the





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The bustling kitchen.

American Military Academy, he moved to Miami; Towson, Maryland; and back to Puerto Rico, interning and learning the skills of the kitchen. Eventually he was hired to be the chef at Restaurant la Ragazza in Puerto Rico in 1985. That same year, he won “el Tenedor de Oro,” which is awarded to the best chef on the island. That journey led him to Vermont, and he was able to pursue his dream with the opening of Melaza last year.

Big Flavor—Fun Atmosphere

The food at Melaza is a diverse Caribbean fusion cuisine, a mixture of styles from David’s mother’s and father’s authentic Caribbean recipes from the island of Puerto Rico. “Our Caribbean food is based on Cajun-Creole, because the settlers in Louisiana and Puerto Rico came from similar backgrounds. They have jambalaya, and we have paella. There are some French influences in our local foods, so we have the main ingredient that we call sofrito, which is a combination of ingredients that we use to give flavor to our dishes. It consists of onions, garlic, green pepper, sweet aji peppers, cilantro, dried oregano, and vegetable oil. Our main goal at Melaza,” says Chef David, “is to bring something new and exciting to the Upper Valley. Caribbean fusion cuisine that’s also utilizing some New England fare.”

Says owner James Van Kirk, “When you walk into Melaza you feel the warmth and soothing vibe of the Caribbean. We want our customers to experience

a short but memorable two- to three-hour vacation while at Melaza. We offer a new change and flavor to the area, which I believe was lacking for a long time.

“Our recipes and dishes are so unique that our customers will keep coming back to experience more and more of our wonderful flavors. We also have big plans for this summer and, starting in the spring, we will begin to offer free salsa, Merengue dance lessons, soothing live entertainment on weekends, a full menu of new and refreshing drinks, and finally, our front and back patios will be available and in full Caribbean decor.” Melaza has brought a refreshing twist to downtown Woodstock and is a joy for all of the Upper Valley to enjoy. 🍷

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Woodstock Farmers' Market

HAVING FUN TAKING FOOD SERIOUSLY

BY E. SENTEIO

PHOTOS BY LYNN BOHANNON



The Woodstock Farmers' Market (WFM) is not what you'd expect. First, it's open year-round but closed on Mondays. Second, the official title of Patrick Crawl, the primary owner of WFM, is Chairman of Fun. Don't let that fool you: Patrick, the staff, the products, services, programs, and events, and the interwoven components of Woodstock Farmers' Market are all about taking food very seriously. "We don't thump our chest about it," Patrick says, "but we have a really tight, organized group and our mission is to provide this community with great food and education."

What began as a roadside vegetable stand over 30 years ago has grown into a fantastical food experience. "When someone walks through the door I would hope their jaw drops, in terms of atmosphere, fresh produce piled high, variety on our shelves, displays that welcome you into the store, and signage that lets you know what's going on. There are always a lot of things going on."

Before the Chairman

Before Patrick became the Chairman of Fun, he says he "left a job in the real estate finance business that I really had no interest in." Although he never felt a calling to culinary pursuits, he did grow up around food—good food. "My dad is a really accomplished home chef and so is my mom. I've always been around food. They would cook anything and everything." He continues, "When I was in New York I lived across the street from Balducci's—the preeminent specialty food market. I was in there every day. Tight aisles, people yelling and screaming, fresh stuff, guys in long aprons taking food seriously, yet it was so casual that it was pretty cool."

Patrick's father, Jack Crawl, was the first to become interested in the tiny Woodstock locale. "My dad bought the place in 1991 from Jack Anderson and Mario Maura. Mario built the post-and-beam building that looked similar to what we have now, but it was about half the size of our current retail space." In the early '90s when the specialty food movement was in its infancy, Patrick says, "There wasn't a little neighborhood market where you could get some great regional products, or fresh food, fresh sandwiches, fresh fish. I believe there was only the Grand Union, which left a lot to be desired." Intent on filling that niche for the



community, in May of 1992 WFM officially opened for business under new ownership. But it was a scant seven months later, on Thanksgiving night, that a fire broke out and “pretty much gutted the inside of the building.” WFM has proven itself not only resilient but also quick on its feet: “In November we started selling the Christmas trees that had already been delivered.” Throughout the Christmas season there was nothing else. “Just Christmas trees and wreaths.”

Renovations began after the holidays, but prior to that, Patrick says, he and his Dad, “took the famous ‘walk through the woods’ to figure out what we were going to do.” Patrick had a strong desire to rebuild, “and try to make it into something.” His father agreed and suggested that he would “exit stage left and still help as much as possible” but Patrick would “be the point guy.” Patrick remembers, “My father told me ‘it might be fun for you to do it.’”

The New Guard

The Farmers’ Market reopened in March of 1993 with Patrick at the helm. Now, 18 years later, after an expansion to 4,500 square feet in 1999 that included doubling the retail space, and last year’s gross sales at \$4 million, the Woodstock Farmers’ Market, like its Chairman of Fun, is humble in its success. “What we do is kind of like a strange recipe of things. When people come in from other stores they’re like, ‘Wow, you do so many things,’ and it seems to work for us.” Apparently, the National Association for the Specialty Food Trade (NASFT) agrees. In 2009, the association named Woodstock Farmers’ Market “Retailer of the Year.” Its relatively small size and out-of-the-way location did not hinder it from beating out other national retailers from New York to California. This may have had something to do with the Market’s philosophy of redefining “local.”

“We love and support local products, made in Vermont and regionally, but

The emphasis is on fresh and local produce.

we’re also aware that there are great ‘local’ products in Indiana, the Midwest, and across the country. What we focus on most is taste. We’d rather buy chocolate regionally, but it has to be good.” Although conscious of and catering to food movements and trends like organic and gluten-free products, Patrick says, “We’re more concerned about the artisan product: how it’s made, where it’s made, what are the ingredients, does it taste good? That’s really what we go after. We get these great little caramels from this tiny little town in Montana. The world has shrunk to the point where ‘local’ can at times be reinterpreted.”

On a busy day, this idea of “global community” attracts 600 to 700 visitors who come to peruse the almost 10,000 varieties of culinary treasures that line the shelves, overflow from baskets and

stands, and fill the aisles. According to Patrick WFM is always on the lookout for new products and they look everywhere. “We really listen to what people want and then we go and try to find it. We go to food shows, and read everything including the *New York Times* food section. We’re on all kinds of mailing lists. Since the award, we receive hundreds of e-mails from people asking us to carry their products. But we bob and weave through all the requests because we have really discerning taste and palates here. We taste a ton of stuff,” Patrick says, but he wants only the good stuff for his customers.

“We have something going on almost every weekend. We have active sampling, when one of our staff is out on the floor offering samples of a particular product, explaining it. People get the chance to not only try something they may never have considered before, but they also get to ask questions about it.” They also have the artisans themselves visit the market and set up a sampling and info area. “We love to bring the actual manufac-



Visitor Meg Loehning from Boston stops for coffee.

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turers of the products to the Market. It's critical that we spread the food gospel to the community and get people to talk to the maple syrup guy or the barbecue or dessert sauce person. People want to know where their food comes from, especially today with everything that's going on in the food chain, like recalls or salmonella outbreaks. We find it particularly gratifying to tell them. Not only is it educational, but it's also fun. This is why we do what we do."

The Business of Fun

The "we" Patrick refers to so often is the staff, or more aptly put, the Farmers' Market workplace community. Over the years, the community has grown from 5 to 45. "One of the things that we focus our energy on is the workplace culture of the Farmers' Market. I think if you talk to people around town and mention that you work here, people are like 'Wow, that's great,' and we like to have that type of response. It means a

lot." The environment, Patrick believes, is successful because "we try to train people well and treat people with respect and dignity. It's impossible to hit the mark 100 percent of the time, but if the leadership takes that philosophy seriously it's usually going to happen." Moreover, it all begins with hiring the very best people. "I still sit down with every single person that we hire, so I know what's going on. Across every single department, you have to enjoy serving people—customers and co-workers. A terrific staff of people is the end result. Service is what we do. You have to love turning somebody on to food or a new beverage. That's what it's all about. If we're not doing that well, then why in the world would you come to Woodstock Farmers' Market?"

Patrick has three equity partners. He is hesitant to use titles, but he does so only to underscore the importance of the roles each of his partners play. Amelia Rappaport has been with WFM

Cashiers Bonnie Lawrence (foreground) and Jamie Frost help customers.

since the beginning and was hired by his father. She came on board right after graduating from New England Culinary Institute and is currently the primary grocery buyer and manager. Lisa Battilana, the executive chef, oversees food quality and troubleshoots any prepared food issue and is responsible for cheese, meat, and seafood purchasing. Steve Moyer, CFO, handles all matters financial. "They are each an integral part of any major decision. It makes for dynamic decision making when you have people who are vested in the organization rather than just working here. And I would say that that opportunity exists for others down the road. It's in our philosophy to try to figure out ways for people to stay and enjoy the fun here. But you still have to think about succession planning, and we have a young group

of managers who handle many of the day-to-day duties—Chef Michelle Harris, Prepared Foods, Catering, and Sandwiches; Brandon Little, Produce and Garden Center; Steve Panoushek, Grocery—and they all have fantastic energy.”

Collectively, they have a vision. “Our strategic plan is called ‘Woodstock Farmers’ Market 2015.’ We are always trying to develop other opportunities for our staff and for the Market to grow. Clearly, at 2,000 square feet of retail space and with only so many parking spaces, you really have to put on your thinking cap to expand as an enterprise.” To that end, a few years ago the Market spun off a mail-order group that ships products from the store across the country. “We’ve had a Web presence since the late ’90s, but we began online order taking in 2007. By 2008 it started taking off.” They have also recently purchased the old glass works building next door. “We don’t have any immediate plans. We had been leasing it for storage, but now we have our mail-order operations there. »



Luke checks out the pastry case.

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Each year we hold seasonal events, and we've been running them out of there. We have a Christmas season event—last year it was Let's Eat! A Celebration of Artisan Foods. Then in the summer we have our Meet the Producers event, and in the fall over Columbus Day weekend we have what we call Harvest Fest, a celebration of fall foods."

The Market will hold its third annual Meet the Producers extravaganza on July 30 and 31. "It's a big deal and a lot of fun," says Patrick. "We put up a tent right here on site and invite the producers and manufacturers of artisan foods to mingle and share their products with the community. People have a chance to taste and buy all sorts of food over an entire weekend. It's a great opportunity for people to enjoy good food and to understand where it's coming from."

Someday in the future Patrick sees wine tastings and cooking classes. "The new building hopefully will afford us a lot of new opportunities. There are

things in the pipeline and others we're just thinking about; it takes time to get things to 'make soup' per say." WFM has also recently started importing foods directly from small family farms in Italy. Patrick laughs, "That really morphs the word 'local.'"

Moving Forward

Woodstock Farmers' Market will always continue doing what they do best. "Early on we focused on sandwiches and soups and very humble offerings. That's what we became known for—now we have 26 specialty sandwiches, and they continue to be the mainstay of our prepared food department." Oh, but they have, and do, so much more: cold deli salads—pasta salads, vegetable salads, grains. "We must have 18 to 20 selections in the case daily." Hot dishes run the gamut from lasagnas to roasted pork, chicken, and veggies to bakery offerings of pies, cakes, and cookies, just to scratch the surface. Patrick adds that you never know when

Phil Marks at the deli with Lisa Battilana, executive chef.

their "professional bakers and talented chefs" will just get even more creative.

With a full-capacity kitchen, WFM bakes many of its own products. "We didn't always, but now we focus on making our own stuff almost exclusively." There is also the catering, dinners, and lunch entrees. "Our prepared foods and bakery philosophies revolve around upscale, down home." However, with all the mouth-watering options, "it boils down to our sandwiches," Patrick explains. "People have always, and still continue to, stop by on their way to skiing, or a concert, picnic, or road trip; so sandwiches play a big role."

The Main Ingredient

According to Patrick, what is most important is that "more than 80 percent of our business comes from our local community." That, in part, is why the list of

WFM's community activities is long. They give back. "I'm very proud that we work with the Woodstock Community Food Shelf and donate fresh fruits and vegetables just about every other week. It's a neat community effort. We match the collection that we get at our registers, and then some. It's gratifying when we have cases and cases of potatoes and bananas and broccoli and carrots for people who don't really have them as often as they should." WFM also sponsors or donates to several community events and organizations: Special Olympics, Vermont 50, Covered Bridges Half Marathon, the Fourth of July road race, Zack's Place, and the Senior Center's annual Valentine's event, to name a few.

Patrick emphasizes, "We really love this community." That is not just sentiment—it is also tangible and palpable. Patrick is as much a part of the community as the specialty store itself. It was in the Woodstock Farmers' Market that Patrick met customer Stacy Bebo, who five years ago became his wife. Recently they welcomed a newborn son, Liam, into the family. ("He's a no-fuss remarkable little guy.") It is also the Farmers' Market where Patrick's mother Dana (pronounced Donna) has come each summer for the last 18 years to lend a hand. Much like redefining local, Woodstock Farmers' Market is redefining family, so that every time you walk through the door you feel not only a sense of wonder, but also a true sense of community.

"I always wanted to live doing something small and rewarding," recalls Patrick. However, "small" is relative, especially when the impact is huge. 🍷

Woodstock Farmers' Market
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SPRING 11

Happenings

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March 10

Jay Johnson: The Two and Only!

You won't want to miss Jay Johnson's hilarious and touching masterpiece about finding your voice and following your dreams. In his 30-plus-year career, Jay Johnson has delighted audiences with his unique blend of charm, anarchy, and innovative wit. He is widely regarded as one of the world's great living ventriloquists.

March 19

Dervish

Built upon the hauntingly charismatic

vocals of Cathy Jordan and the dazzling virtuosity of award-winning instrumentalists Tom Morrow on fiddle, Liam Kelly on flute, and Shane Mitchell on accordion, Dervish is a solid structure of a band, its foundation in legendary pub sessions, its shape the result of international touring.

March 27

**Fred Garbo Inflatable
Theater Company**

Fast-paced, energetic, universally engaging, and theatrically clever, Fred Garbo Inflatable Theater Company has won praise and affection of audiences worldwide.

April 2

**14th Annual Community Showcase:
A Green Mountain Home Companion**

Folk singers, a steel drum orchestra, physical comedians, belly dancers,



Dervish

3/19

jazz trios, rock trios, clarinet Polka trios, and barbershop quartets are all standard fare at Pentangle's "sugaring off" party celebrating the artistic talents of our friends and neighbors.

May 11

Bruce Cockburn & Band

The best live albums create the illusion of being there, witnessing an artist in a memorable performance. Bruce Cockburn has recorded three previous live recordings: *Circles in the Stream* (1977), *Live* (1990), and *You Pay Your Money and You Take Your Chance* (1997), each critically acclaimed and featuring Cockburn in concert with a backing band. Now the celebrated musician-activist delivers his first-ever live solo album.



Photo courtesy of Billings Farm

March

9

the Hyannis sound

The annual show of this lively group of young men who sing a cappella always brings down the house. Their talent and humor are appreciated by everyone from 6 years old to 96. Seats available only at the door.

Info: (802) 457-1919
Unitarian Universalist church,
Woodstock, VT, 7:30pm.

9, 16, 23

anti-cabin Fever dinner

Our Anti-Cabin Fever Wednesday night dinners are going throughout March. Break up the week and see friends on long cold winter nights. Each Wednesday until the end of March, a local chef, many

May 28 & 29

cows & camembert Weekend

Celebrate Vermont's dairy heritage with two days of sampling and purchasing delicious Vermont cheeses made by artisans, plus dairy education programs, ice cream and butter making, and judging Jerseys with the farm manager. Take a cow's tour of the farmhouse and test your knowledge of cow trivia. Admission includes our 26th annual spring commemorative button and children's art show.

Info: (802) 457-2355
Billings Farm & Museum

from the area's best restaurants, prepares a delicious meal.

Info: (802) 457-2622,
www.changetheworldkids.org
North Universalist Chapel dining hall,
Woodstock, VT, 6pm.

11-13

Vermont special olympics

Join the athletes of the Vermont Special Olympics! Highlights include the parade of athletes, the welcome by the Governor of Vermont, and spectacular fireworks

from the top of Mt. Tom. Athletes compete throughout the weekend.

Opening ceremonies: *The Green*, Friday night, 7pm.

13

Film: Life in Windsor county

Features over 250 historic photographs, interviews with local historians, and recollections from long-time residents. Free admission.

Info: (802) 457-1822.
Woodstock History Center, 2pm. ▶

March 19

**Woodstock Vermont Film Series:
*The Cave of the Yellow Dog***

An engaging portrait of life in a Mongolian nomad family. The film hinges on the conflict between sheep-tending father and his six-year-old daughter over a puppy she discovers in the wild.

Info: (802) 457-2355

Billings Farm & Museum, 3pm.

phOTO COUrTESy OF BILLINGS fArM



18-20

Open House Maple Weekend

Visit a working maple sugarhouse and see how sap is collected from maple trees and boiled into pure maple syrup. Walk the maple trail and visit with the sugar maker. Taste the different grades of maple syrup as well as other Vermont foods made with maple. Also enjoy sampling 15 kinds of cheese. Call ahead for boiling hours. Don't forget your boots!

Info: (802) 457-1757,

www.sugarbushfarm.com

Sugar Bush Farm, 9am-5pm.

April

11

**The Road to Sumter:
The Causes of Civil War**

Historian Jack Anderson will discuss the events that led to the outbreak of the American Civil War.

Info: (802) 457-1822

Woodstock History Center, 7pm.

16

**Woodstock Vermont Film Series:
*Rabbit-Proof Fence***

Australia's aboriginal integration program of the 1930s broke countless hearts—among them, those of Molly, Gracie, and Daisy, who were torn from their families in 1931. The film follows the girls as they walk for nine weeks along 1,500 miles of the Australian rabbit-proof fence to return home.

Info: (802) 457-2355

Billings Farm & Museum, 3pm.

23

Family Day at the Farm

Billings Farm will feature family-centered programs with the farm's lambs, chicks,



phOTO COUrTESy OF BILLINGS fArM

April 2
Woodstock Vermont
Film Series:
The Garden

South Central Farm is the largest community garden in the U.S. Started as a form of healing after the devastating LA riots of 1992, the South Central farmers have since created a miracle in one of the country's most blighted neighborhoods.

Info: (802) 457-2355

Billings Farm & Museum, 3pm.

and calves, plus heirloom garden activities and wagon rides.

Info: (802) 457-2355

Billings Farm & Museum,
10am-3:30pm.



**April 30 & May 1
Spring Farm Festival**

Our 29th season opening will feature a full weekend of traditional spring farm activities, highlighted by sheep shearing and plowing demonstrations in the farm fields—oxen on Saturday and draft horses on Sunday. We'll also feature visitor plowing with the Billings' teams. Horse-drawn wagon rides and activities. Purchase lunch from the Teago Volunteer Fire Department. All proceeds benefit the department.

Info: (802) 457-2355

Billings Farm & Museum

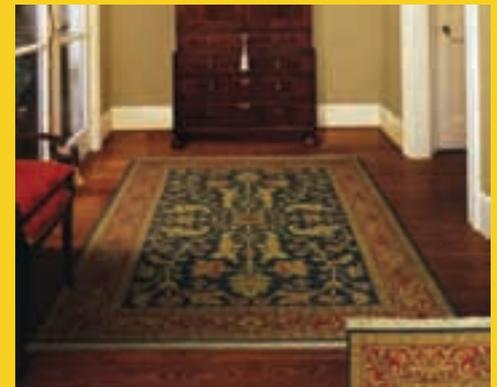
Photo courtesy of Billings Farm

For more events, visit
woodstockmagazineonline.com



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May

7 & 8

Freelance Family singers spring concert

Enjoy Woodstock's community chorus, Freelance Family Singers, with a guest appearance by the University Chorus of the Upper Valley from Hanover, NH. These concerts include a wide variety of music performed by both choruses and by small vocal ensembles and soloists. Ellen Satterthwaite directs both groups. Concerts are free. Donations of nonperishable items for the Community

Food Shelf are suggested.

More info: (802) 457-3980

First Congregational Church, Woodstock, VT, 7, 7pm; 8, 3pm.

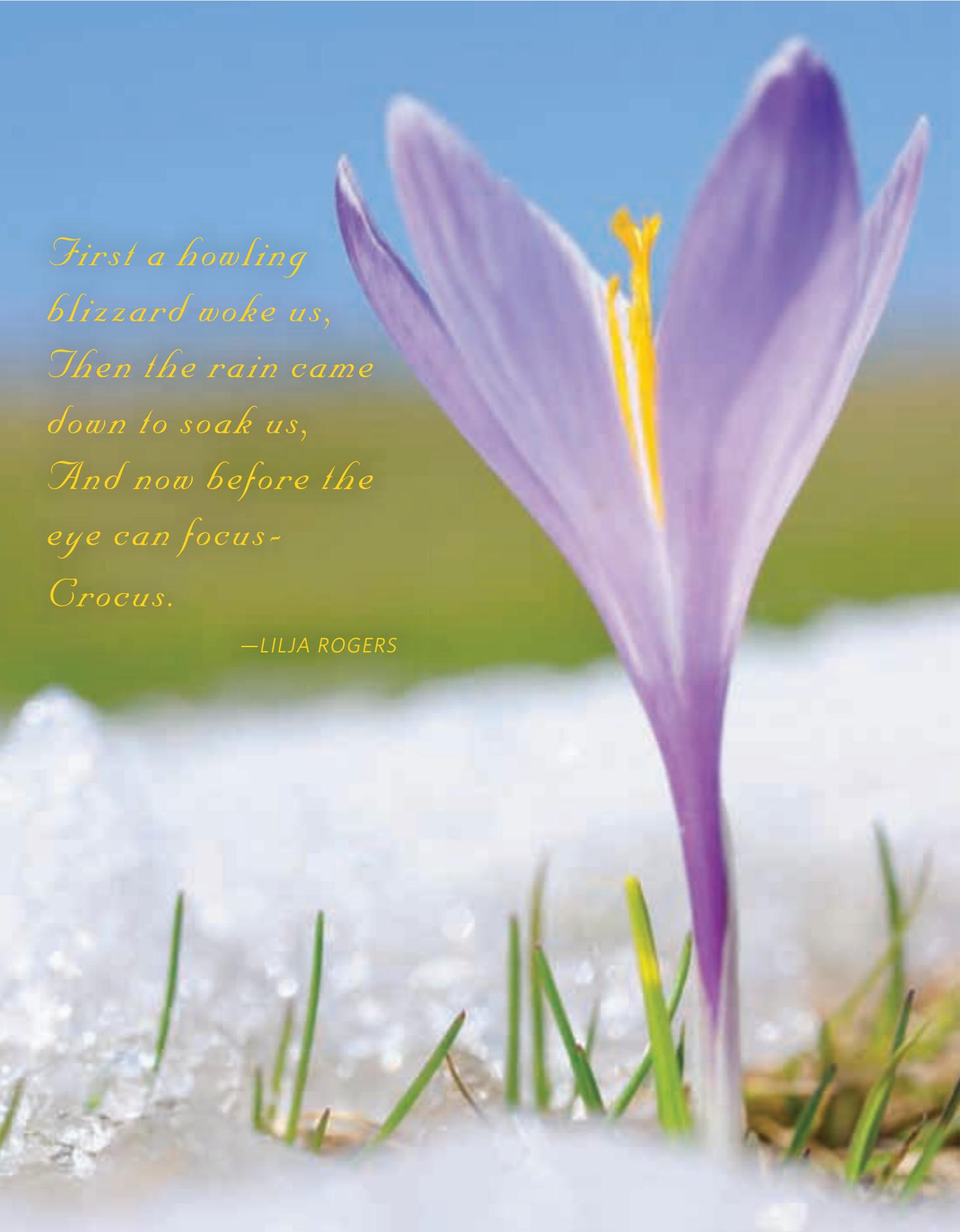
16

Three-day Hundred-Mile Ride

Following a showing of the recently released film *On the Trail*, Professor William Phillips, Barbara Kelley, and Lee Alexander will share insights into this popular equestrian event.

Info: (802) 457-1822

Woodstock History Center, 7pm.



*First a howling
blizzard woke us,
Then the rain came
down to soak us,
And now before the
eye can focus -
Crocus.*

—LILJA ROGERS



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