SPRING 2012 | Volume 12,

Celebrate Spring

Romantic Recipes: April in Paris

Remembering Tad Bailey

Discover Wildflowers



READING

A dramatic timber-frame home with beautiful interior finishes and sited high up on 50+/- acres of open and wooded land looking over fields, a large spring-fed swimming pond and on to spectacular long distance views. On a sunny knoll off a quiet gravel road. Private and beautiful. \$995,000.



Colonial reproduction w/ 3 BRs, and separate guest suite on 2.16+/- acres offers a first floor open floor plan featuring high ceilings, warm cherry floors and cabinets, and all rooms orienting to a generous rear deck overlooking the pond. Easy drive to Woodstock Village. \$449,000.



WOODSTOCK

Prosper Hill Farm is a classic hillside farm con-sisting of 1791 cape farmhouse renovated in 2006, handsome timber frame barn, sugar house, spring-fed swimming pond and 102 spectacular acres. Walking distance to Marsh Billings Rockefeller Historical National Park and an easy 3 mile drive to the village center. \$1,950,000.



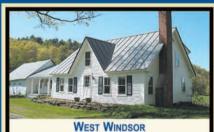
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WOODSTOCK CONDO One of the desired end units at Blake Hill Townhouses looking across the river valley. The main level offers single level living with LR/DR with fireplace, bright kitchen, and master BR with private bath. Additional room upstairs and down to accommodate family and friends. \$339,000.



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exceptional acres is situated to gain southerly exceptional acts is strated to gain solution solution exposure as well as east/west views over the river valley. Handsome 3-stall barn, fenced pastures, run-in sheds and a spring-fed swimming pond complete this lovely property. **\$1**,795,000.



READING

Horse lovers take note! Oak post and beam cape on 10.3+/- acres with abundant built-ins and a high level of interior finish. Set back from the road on a sunny knoll with swimming pond and private lawns. Included is a 5-stall barn with fenced pasture and run-in shelter. \$447,000.



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WOODSTOCK

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Woodstock • Stately Adirondack style home sited on 7.6 acres of land with lovely views and river frontage. Handsome fieldstone fireplace is centerpiece for living and dining. \$1,725,000



Woodstock • Creatively renovated waterfront cottage with deck overlooking the cascading brook. Easily accessible, sheltered by mature trees providing privacy. \$299,000



Pomfret • Conveniently located Contemporary on 15+ acres. Open floor plan, two main floor bedrooms, lower level family room and third bedroom. Barn, pole barn, open meadows. \$599,000



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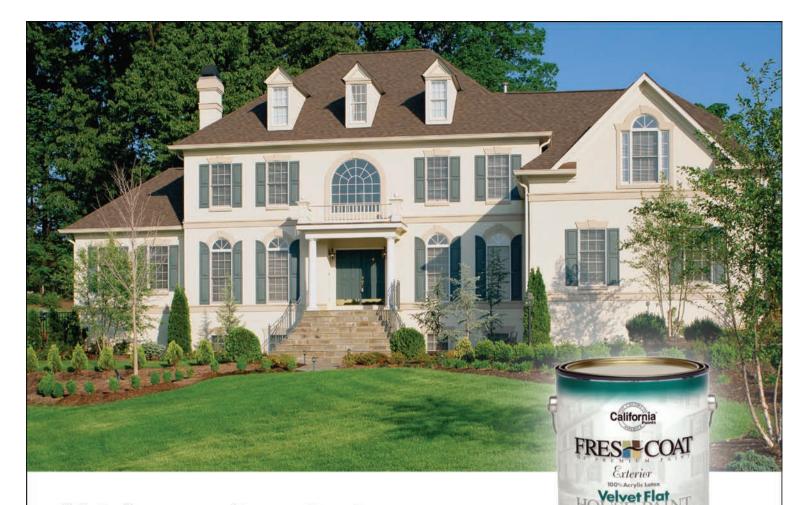


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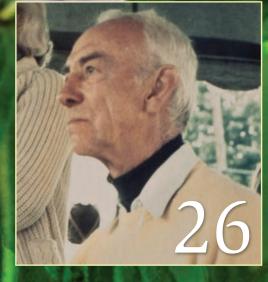


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56 April in Paris by Susan Nye Romance is in the air with spring recipes.





New! Spring travel for 2012

The new Spring 2012 Vera Bradley colors and styles have arrived at The Paper Store. Featured: 22" Roll Along Duffel Spinner in Black, Mandy in Rosy Posies and Tote in Camellia.



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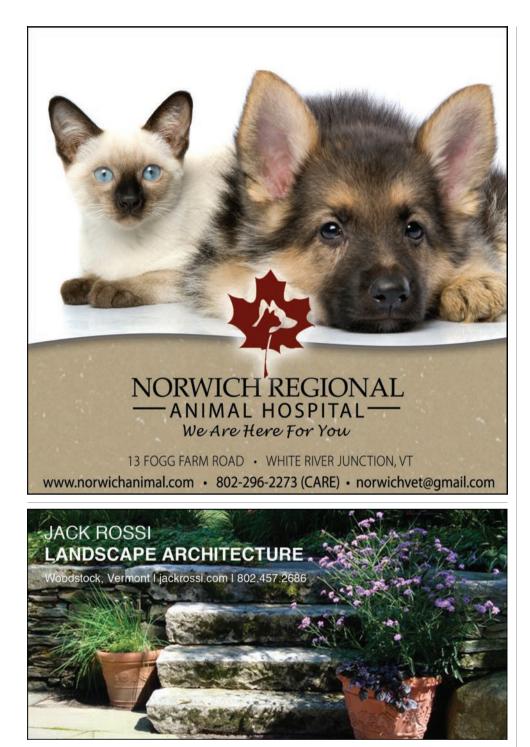
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> Publishers Bob Frisch Cheryl Frisch

Executive Editor Deborah Thompson

> Associate Editor Kristy Erickson

Copy Editor

Elaine Ambrose

Creative Director Ellen Klempner-Beguin

> Art Director Brad Wuorinen

Ad Design

Hutchens Design, LLC

Web Design Ryan Frisch

Advertising Bob Frisch

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Spring Colors



Once again it's the season when tiny buds open into pale green leaves, plants of all varieties peek up from the soil, and the landscape bursts into a riot of color. From sunny yellow forsythia to cheerful pink cherry blossoms and red buds, nature reawakens to treat us to another marvelous show. I think my favorite of all is the purple lilac. Over the years I've planted six varieties of this stunning bloomer along my backyard fence, and

there's nothing better than walking out my back door to be greeted by their intoxicating scent.

As the weather warms, you might want to follow Bill Hebden's advice and his directions—to discover delicate wildflowers along the roads around Woodstock (page 20). The woods and trails in the area are home to many varieties, but take care not to trample any tiny blooms, and, of course, never pick them.

Susan Nye gives us another fun-filled way to celebrate spring—recipes inspired by April in Paris (page 56). If you can't travel to the City of Light during this beautiful season, Susan's elegant yet simple dishes will make you feel like you're there. Why not plan a dinner party? Set a romantic table bistro style, hang a few Impressionist posters, and invite your friends. Your gathering is sure to be a hit.

Nan Bourne and several others look back and remember former Woodstock resident Tad Bailey (page 26), an accomplished artist and community activist. We're also dropping in on Chris and Gosia Loucka at Keepers A Country Café (page 45), Elizabeth Craib at the Woodstock Area Job Bank (page 51), and the folks at Britton's Lumber (page 37).

Wherever this breathtaking season finds you, we hope you'll let *Wood-stock Magazine* be your guide to the area's finest shopping, dining, services, and leisure activities. Enjoy! **W**

Leborah Thompson

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CONTRIBUTORS



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 is a regular contributor to regional New England magazines and 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.



Bill Hebden

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



Medora Hebert

Medora is a New Hampshire native who learned her craft by freelancing for various newspapers, and after coming to the Upper Valley became a staff photographer at the *Valley News*. She is married to novelist Ernest Hebert and they have two daughters. Recently she and her husband moved from West Lebanon to Westmoreland, New Hampshire.



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.



Pam has been a staff reporter for the San Francisco Chronicle, the Wall Street Journal, and other daily newspapers for more than 25 years. Her freelance writing has appeared in the New York Times, Montana Magazine, and other publications. As a reporter, she's sung with the Mormon Tabernacle Choir and, while covering California prisons, met Charles Manson and declined his offer of a Snickers bar.



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Foxglove Custom Bridal Gowns

ne bride's vision was a Civil War era-style gown for a wedding with the groom and all of the couple's re-enactor friends in historic dress. Another bride wanted a gown she could play volleyball in after the ceremony. A third bride brought a length of one-of-a-kind French fabric for her gown. These are just a sampling of the dreams that Foxglove Custom Bridal Gowns designer Rachel Kurland has made come true.

"I started as a costume designer in regional theatre," Kurland says. "I traveled all over the country and took along my son." That changed when she had a second child, and a friend's suggestion of advertising together in a bridal magazine turned into a new career in gown design for her.

"Brides most often come to me because they are not finding what they want in a store, either the elegance or where the fit is more important than the bling," Kurland says. "Most often it is women who want to be comfortable on their wedding day, and who appreciate the feel of fabric. My job is to help the bride look her best while still looking like herself, to enjoy the day and not be worrying about the dress."

Kurland draws on her training for her Master of Fine Arts in costume design, where she studied all periods of clothing and learned about designing and draping. She also is inspired by her theatre experience. "It is like reading a play and getting a sense of character and helping the actor to fit the part," she explains. "I help brides to look fabulous and to look like themselves."

The majority of the fabrics Kurland uses are natural fibers such as silk because they breathe better and look better in natural light. She first does a fitting with the bride in the studio, and then makes a muslin copy of the dress so she can work with it in an inexpensive fabric. "That's where we start playing," she says. "For example, I move the neckline up or down until the bride's face lights up!"

For Kurland, that's what it's all about—creating a gown that delights the bride. To contact Kurland and learn more about her portfolio, visit www.foxglovegowns.com. **%**

Clockwise from top left: Detail of gown shown in bottom photo. Detail of fabric roses. Helena chose a white cotton/wool jacquard with silver polka dots for her wedding at a summer camp. Photo by Geoff Hansen. Gown of Alencon lace was pieced together by hand so that the pattern isn't interrupted and the seams are hidden. Photo by Curtis Rhodes. Jane Austen-style gown.





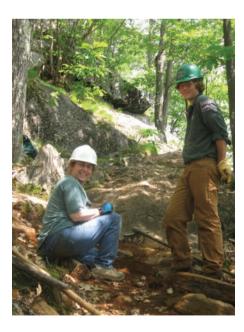
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Elizabeth's grandmother's dress had a very full skirt and the high shoulders of the 1940s. Rachel took most of the fullness out of the skirt, lowered the neckline, front and back, and removed the sleeves to create a contemporary look. Photo by Rachel Elkind.

Woodstock Walks



Students participate in Trek to Taste, a project of over 40 local community organizations and school groups dedicated to local trails and local foods. This year's event takes place on June 2. For more information, go to www.trektotaste.info or call (802) 457-3368 ext. 22.



Local students help to take care of the Mount Tom carriage road and trails as part of the Vermont Youth Conservation Corps and Student Conservation Association.

t may not be obvious, but the Woodstock village landscape is dominated by a mountain, albeit a small one. Mount Tom has attracted hikers for generations, with trails going from the village side and the Prosper side. With the Pogue—a manmade pond—as a meeting point of trails from several directions, and a splendid view of the village from the North Peak, Mount Tom is a beautiful, peaceful place.

Three parks make their homes in this landscape. Faulkner Park, accessed from Mountain Avenue, was a gift to the town by Marianne Faulkner, whose mansion abutted the mountain. The trail weaves like a lazy river in easy curves up the face of Mount Tom and takes a final, steeper incline to the North Peak, where hikers can enjoy a rest and a view of the village and the Ottauquechee River valley. Some of this land is also part of the Billings Park.

The majority of the area surrounding



Mount Tom is part of the Marsh-Billings-Rockefeller National Historical Park, a gift from Mary and Laurance Rockefeller, who owned Billings Mansion. There are a number of options for exploring the hundreds of acres punctuated by carriage roads. Travel 2.7 miles north on Route 12 from Woodstock and take a left turn on Prosper Road. About .7 miles up that road on the left is a spacious parking area that accesses trails to the Pogue and other areas, including an easy climb to the North Peak.

Another access is from the River Street Cemetery in the village, which links to trails in Billings Park and the National Park. A third access is from the National Park.

The best way to explore the area is with a handy map called Walk Woodstock, which shows Mount Tom trails and also those for Mount Peg and other local walks. The map is available at the visitor center at the National Park and the Woodstock Chamber of Commerce.



Hikers pick up a Walk Woodstock trail map at the Carriage Barn Visitor Center at Marsh-Billings-Rockefeller National Historical Park.

adison Bailey has found her gift early. This teenager from a town outside Philly conceived of a fundraiser when she was in seventh grade that raised \$100,000 for the Juvenile Diabetes Research Foundation. This success led to a Turkey Drive fundraiser at her school that garnered enough money to pay for 40 meals. Last summer, Bailey was in Vermont with her family at their second home in Woodstock when Tropical Storm Irene hit. Concerned with the detrimental impact it had on so many people, she decided to use her skills to support the annual Thanksgiving Project at the Woodstock Community Food Shelf, and she raised

Gifts from a Generous Teen



Madison with her family at the Woodstock Community Food Shelf.



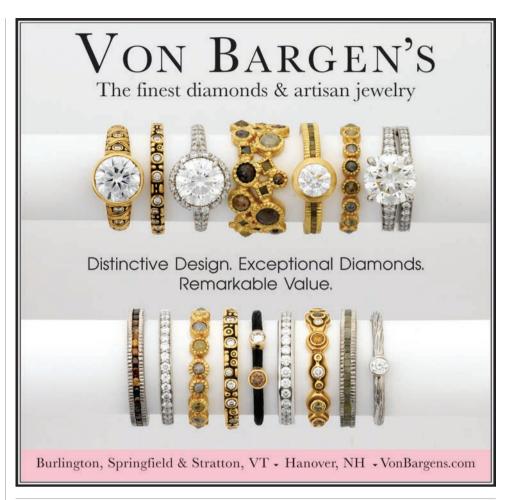
Bev Regan, board member for the Woodstock Community Food Shelf, with Madison Bailey.

\$6,500. "Any act of kindness really can help," says Bailey, now a sophomore. "It doesn't matter how big or how small—it can change someone's life."

Her first initiative came about as her bat mitzvah project, designed with a community service focus. "I chose the Juvenile Diabetes Research Foundation because I have two cousins with diabetes," she explains. "It is a personal connection, and they are younger than I am, so I would see them struggle, especially when they were first diagnosed." Her efforts were honored by the foundation with the Shining Star Award in 2009.

Bailey attributes her success to "giving a face to raising money." She e-mails or talks with the people she asks to help a cause, sharing her passion with them in a way that inspires them to give.

The Woodstock connection came about several years ago when the Bailey family looked at the Vermont town as a second-home location. Bailey's local fundraiser, she says, "Thanks the Woodstock community for its kindness over the past years. Community service is what I love to do. I love giving back." W





Wild Geranium.

Chasing Wildflowers

On the Back Roads of Woodstock

Photos and story by Bill Hebden





Lady Slipper.

It used to be said of Vermont that we have eight months of winter and four months of poor sledding. While that one is an exaggeration, another truism holds that when springtime approaches, many Vermonters do get a touch of cabin fever and the urge to get out of the house and watch nature spring back to life. »



With all the unpaved roads in and around Woodstock, I was in the perfect place to look for some of the more beautiful and elusive wildflowers.

Several years ago, while taking my wife to get maple syrup on Town Farm Hill Road, I spotted some flowers blooming on the still snow-covered ground, and as a photographer, I had to stop and check them out. To my surprise, they turned out to be what is commonly called the Mayflower (Trailing Arbutus). This very small flower is one of the first to make its appearance in late April and early May, and it's generally very difficult to find. After getting some pictures of them, it dawned on me that with all the unpaved roads in and around Woodstock, I was in the perfect place to look for some of the more beautiful and elusive wildflowers that appear each spring. Ever since that time, my wife and I plan a week of chasing wildflowers on the back roads of Woodstock each year.

Of course, while late April and early May are good times to spot the Mayflower, one needs to keep in mind that an array of beautiful wildflowers (some even quite rare) show themselves right up until autumn, but my preference is the month of May.

For those interested in capturing these beautiful flowers with a camera, keep in





You don't need to know anything about wildflowers to appreciate their beauty.

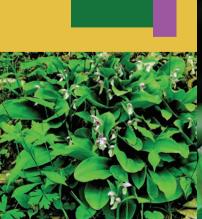
mind that many of them are very small—you will need a close-up lens, and you'll need to get down low. A good example is the Showy Orchis that I have included here. This blossom is only a half-inch in size and was found on the left side of Hartland Hill Road where Hartland and Town Farm Hill Road split. One image shows the entire clump, and the second shows a close-up.

You don't need to know anything about wildflowers to appreciate their beauty; in fact, even the plentiful fern in its fiddlehead stage is attractive at this time of year. However, if you do want to learn more about wildflowers, a wonderful book you can carry with you is The Audubon Society Field Guide to North American Wildflowers. It provides all the information regarding where to look as well as time of year flowers bloom. While most Vermonters are aware that many of these beautiful flowers are rare and should never be picked, it is worth repeating that these flowers can survive only where they are, and picking or digging them will assure their destruction.

Accompanying this article are a few suggestions about where I have found some of the flowers shown. One should remember, however, that the same plants do not appear in the same locations year after year. I can assure you, though, that with a keen eye and a slow pace, traveling these roads will provide at least a few very lovely specimens for you to photograph. I encourage you to take a leisurely drive on the back roads of Woodstock this spring with your camera handy. It will be worth your while. **W**



Clockwise from above: Wild Geranium. Jack in the Pulpit. Showy Orchis close-up. Showy Orchis clump.







Roads to Explore

1. Hartland Hill Road

2. Town Farm Hill Road (many possibilities on this road)

3. Weed Road (after passing Cream Pot Road on the right, look for a swampy area on the left side of the road)

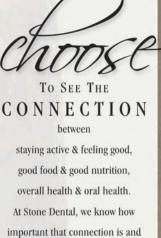
4. Cloudland Farm Road (driving toward Pomfret, after passing Barber Road, check on the right side of the road)

5. River Road (look on the wooded side of the road for many excellent wildflowers) _____

6. Barber Road (this is a short road, so concentrate on the section nearest Cloudland Farm Road)

7. Church Hill Road (drive south and as you approach Carlton Hill Road, there is a stream that passes beneath both roads. Here you may find some rare plants)





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Woodstock's Tad Bailey (1911-1974)

As remembered by friends

by Nan Bourne Paintings photographed by Lynn Bohannon



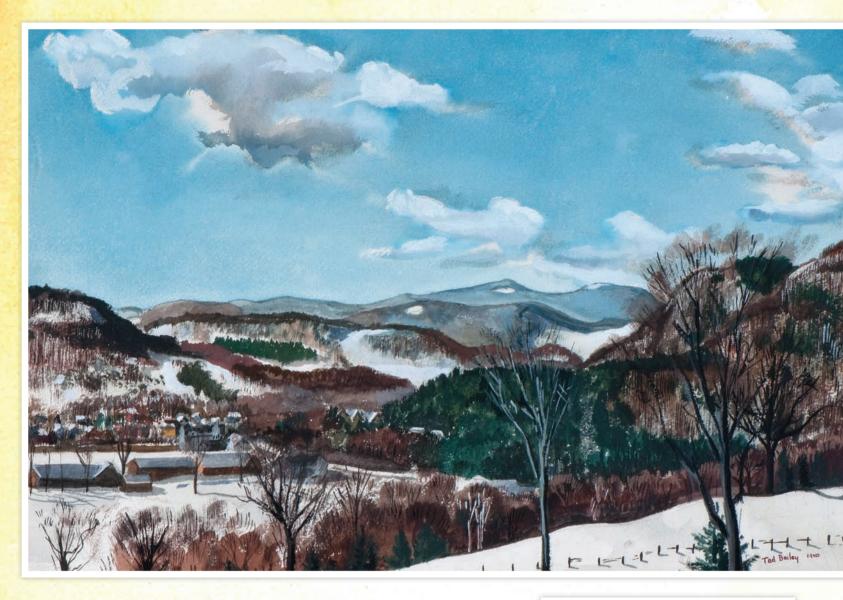
alter P. Bailey was born on February 14, 1911 in Boston,

Massachusetts, the eldest son of Walter, a well-to-do doctor and chest specialist, and his artistic wife Ruth. He grew up on Beacon Hill, attended



Above: Cloudland Farm, Pomfret, 1950. Digital image provided by Bill Emmons. Opposite page: Tad with Jane Curtis at an auction for the Learning Clinic, late 1960s.

Shady Hill School in Cambridge, and graduated from Belmont High School in 1928 and Harvard College in 1932. He then attended the Boston Museum School and taught at the Forman School in Litchfield, Connecticut, before joining the 10th Mountain Division Ski Troops in World War II. His nickname had always been Tad, but friends believe he changed his name legally at some point; his tombstone in Woodstock's Riverside Cemetery reads simply "Tad Bailey." »



"He was a distinguished, reserved person, not at all a limelighter. He had a playful streak in a gentlemanly demeanor." Woodstock, seen from the McDill house on River Road, 1940.

"Tad came up to Woodstock as a child," says Charlet Davenport, a local artist who shared a studio with Tad in the 1960s and '70s. "The family would come up and rent a different house here every summer."

"He came up from the city to stay with his mother in her Pomfret house in the late 1950s or early '60s," adds Ellison Lieberman, who arrived in Woodstock with her husband in 1948. "It was a beautiful house—his mother had wonderful taste. Tad inherited the house from her. The living room was originally 18th century with a huge hearthstone. The dining room had striking, unusual wallpaper, and there was that marvelous studio in the old barn, with



Jane McDill Smith, age 4, oil painting, 1940.

the most wonderful sofa that ever existed!"

"Tad was a bachelor for a long time," recalls Jane McDill Smith. "He courted my aunt, Jane McDill Healey, with portraits! Then he met Ruth Black, and he became her third husband."

"He was a tall Yankee," remembers Jane Curtis, who with her husband Will was a close friend of Tad's and his wife Ruth for many years. "He was thin, spare, a good New England background. He was a great skier. And what a wonderful smile he had!" She adds, "We all fitted together and had so much fun-none of us had any money. I remember one day he was picking me up in Hartland for dinner, and he suddenly stopped the car. I said, 'Why are you stopping?' and he said, 'I want to kiss you!' So he did, and then we drove on!"

"His skiing stories were amazing," says Ellison. "Especially about training for the 10th Mountain Division in Colorado in deep snow—skiing over 'tiny Christmas trees' that were really 50-foot evergreens buried up to their tips!" She adds, "Tad was very literate, and he listened carefully. He was our closest friend by a long shot."

"He had a Fred Astaire-like personality," says Charlet, "an old-fashioned aura. You know when you have a professor you like? He was witty, had good manners—he twinkled, teased. He wasn't handsome—just a character." She thinks, then adds, "He stood back, welcoming and receptive and ready for anything. He was my center for interesting people here. And he looked as though he was dancing when he skied."

"I loved Tad," remembers Marie Kirn, who arrived in Woodstock with her husband in the late '60s. "He was a distinguished, reserved person, not at all a limelighter. He had a playful streak in a gentlemanly

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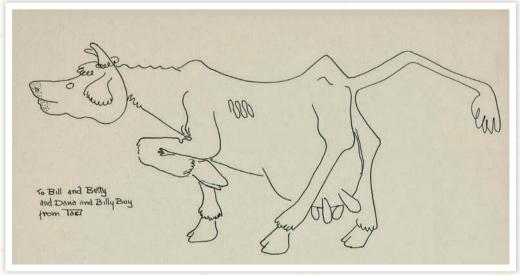
Curtis Farm in Hartland, 1971.

demeanor. He kept vodka in the freezer. I thought that was so cool!

"He'd truck all the food and dishes out to his barn for a party, then back to the house to wash up. They had a cider press—they made cider as an annual event," Marie continues. "Tad was a really great host. He adored Ruth, who was tall, dark, and beautiful. She was originally from a Westchester kind of world, but he pulled her out of that."

Tad the Artist

Ellison Lieberman, who created and ran Gallery 2 in Woodstock from the 1950s to the '80s, recalls, "I shared a studio with Tad for a while, and I always showed his work—he was a very



successful artist."

Jane Curtis, also an artist, says, "I was inspired by Tad as a painter. He captured what we all felt about Vermont—the flowing structure of the hills. He was also great with his pen—he Pointing Cow.

would do pen snapshots of people in the street, and you'd know exactly who they were."

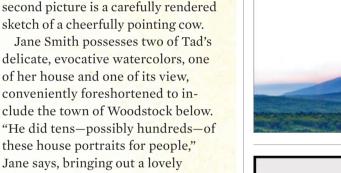


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Jane says, bringing out a lovely pastel-like oil portrait of herself as a child in a tiny chair. "This one was more unusual."

Charlet recalls, "Tad and I met drawing. I was new in town, and he invited me to a drawing group in his barn, which had a huge north win-

dow. We did life drawing with models. It's interesting—for such an un-

conventional thinker, his paintings

paintings in my room," says Bill Em-

mons of Pomfret's Cloudland Farm, as he holds up a small, arresting wa-

tercolor of a house on a hill beneath

a looming, genie-like cloud. "And he did this drawing for my parents—we had cows and pointer dogs." This

"I grew up with one of Tad's

were very conventional."

"He was a person we were honored to have known," Marie Kirn says, "and it was an honor to own his paintings."

In its prime in the 1950s and '60s, Woodstock's Woolhouse Players was an annual attraction involving much of the local art community, and Tad acted in a multitude of roles, including that of the faithful John Brown in Housman's *Victoria Regina*—kilt, sporran, and all.

"Tad loved to act, but you wouldn't think he would from his demeanor," Jane Curtis recalls. "He looked so Yankee and austere; his change of persona was startling."

Tad the Political Idealist

"Tad was my political mentor," Charlet Davenport recalls. She and her husband Peter arrived in Woodstock in the early 1960s to raise their chil-







dren, one of a wave of young families moving out of cities to find simpler, more meaningful lives. "For me, he hit a button. He was very progressive—an atheist—but mainly he was passionately antiwar, a very early turned-on person, so far beyond all that didactic stuff. He thought Santa Claus was a mean trick!" She adds, "He wanted one world. I got involved with the UN because of Tad."

"He was a philosopher, a conveyor of ideas," remembers Anne Adams of Hartland. "He was deeply involved in international humanism."

"Tad introduced the United World Federalist movement to Woodstock," says Ellison. "He fundraised and got people involved. The World Federalists wanted to create a world of law. This frightened people who were suspicious of communism and fascism, and the House with Cloud, 1940.

FBI investigated people here."

"They were the most boring meetings I ever went to!" says Jane Curtis crisply. "These wonderful ideas—it was all wishful thinking! They had no clout things don't work that way! We were all sick of wars, of course, but this was a real well-meaning Woodstock thing."

The United World Federalists was founded in Montreux, Switzerland, after several influential early 1940s books (including Wendell Willkie's 1943 bestseller *One World*) suggested replacing the UN with a broader mandate for world peace. The UWF understood the structural constraints of the UN and wanted to develop democratic world institutions that could make and en-



Tad Bailey, 1968. Drawing by Ellison Leiberman.

force world law. By 1950, the movement claimed 156,000 members including Winston Churchill and Mohandas Gandhi—in 22 countries; its golden age was between 1945, the end of WWII, and 1950, after which the international mind-set began to freeze into Cold War dogma. At the Woodstock Country School in the late 1940s, some people believed that the little UWF lapel buttons worn by many faculty members indicated that they were secret communists.

"Tad was very persuasive," recalls Dorianne Guernsey, a longtime Woodstock resident. "He sort of played cat and mouse, luring us into his favorite topics, and he often had his way!"

The Memorable Teacher

Sally Foss arrived in Woodstock in 1964 to look for a retirement house for herself and her brother. "I'd been a phys ed teacher," Sally says, "and I was sick of principals! I also wanted to work with 'lazy,' obstreperous kids, ones with poor coordination, ones that couldn't read. I wanted to know why these kids were this way—there had to be a reason and a way to help. A new Woodstock friend told me, 'Pick up the phone and call this number.' She gave me no name! And it was Tad."

Tad had gathered together a group of seven or eight concerned citizens in the early 1960s to learn more about how to educate dysfunctional children. "They were planning a center," says Sally, "and they wanted 'delayed,' struggling, 'lazy' nonconformists—problem kids of elementary school age. We wanted to know how many there were, and why all these dysfunctions. IQ was not the issue. And 'disability' had not yet become a term."

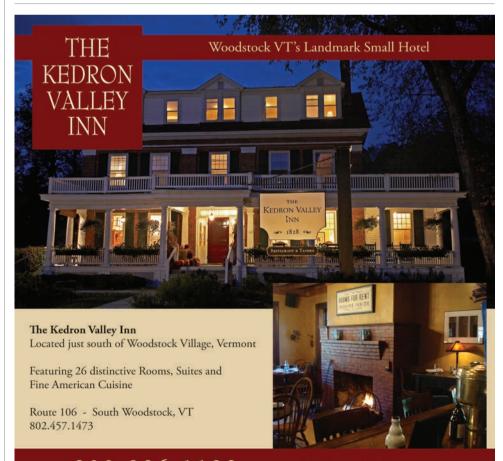
Tad knew of a school near Philadelphia, The Institutes for the Achievement of Human Poten-



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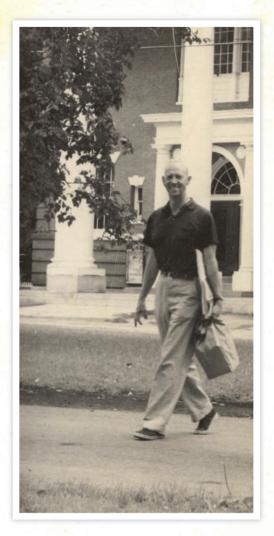


tial, founded in 1955 by Glenn Doman, a physical therapist, and Carl Delacato, an educational psychologist. Here, "problem" children were redefined as brain-injured, a category that included autism, dyslexia, Down Syndrome, cerebral palsy, and epilepsy. Treatment included "repatterning" the brain by creeping, arm exercises, oxygen enrichment, nutrition, and the elimination of confining braces. The Institutes believed strongly in the capacity of the brain to grow and develop despite serious impairment.

"Tad was convinced we could help these kids," says Sally, "Get them into school, help the families. They were our kids, he said, and they were being hidden, bullied, and abandoned." So Sally trained for two years at the Institutes. The Woodstock group found an old schoolhouse to use as a center, and they set to work teaching volunteers to do physical therapy with the children. "There were no federal programs," says Sally. "Class-action suits were just beginning. And the community was resistant at firstchurches refused us their basements for work rooms. But behind it all was Tad, persuading, insisting that neighbors had to help. And then he made it political, pushing for state and federal money. So we took the kids in wheelchairs to the state capitol.

"We weren't going to cure CP or Down Syndrome," Sally explains, "and many of Doman's and Delacato's theories are outdated now. But these kids could learn, and many of them improved radically. Our project became a school, the Woodstock Learning Clinic. And Tad kept asking questions, summarizing progress, and asking what else we could be doing."

After 10 years, in 1973 and 1975, federal disability legislation was passed, requiring all public schools to provide adequate space



Tad Bailev in front of Woodstock Town Hall.

and instruction for disabled children. The Learning Clinic continued to support the integration of these children into the school system until it finally disbanded in the mid 1980s.

"I was with Tad when he died," Charlet remembers, "We were in the studio we shared on Elm Street. and he was writing at his desk. He'd taken some aspirin when he came in, and I remember his handwriting was really weird. Suddenly he simply . . . fell back. I ran to get help, and Hugh Herman and Martha Lussier [a local doctor and nurse] came right over. They got his heart started again, but he died of heart failure in the hospital. It was hor-

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Silkscreen poster for Suicide Six, 1940s.

rible. I was too upset even to pick up my kids at school, and I went over to be with my friend Anne Adams.

"After his death," she continues, "I did painting after painting of that studio chair. The chair that someone you cared about died in is so important.

"I finally figured him out," she says. "He needed to be pushing boundaries, getting us out of the box. The times were so violent— Watergate, assassinations, Viet Nam. He couldn't stand what he was seeing. He was lighthearted and funny, but he saw the darker side, and he wanted to help people think—and wake up.

"I kept his hat—a blue knit one with a tassel. My housekeeper threw it out, and I went down to the dumpster and got it back."

Epilogue

Mounir Sa'adeh, the local Unitarian minister, wrote in his eulogy for Tad in February 1974, "He chose the marginal [people], the discards. He placed them in the center of our lives; in this he wished to tell us that the strongest among us is weak until he makes the weakest among us strong." **W**

Britton's Lumber & Hardware

Changes for the better

by Pam Podger

Wheelbarrows, picnic tables, and bales of mulch outside Britton's Lumber & Hardware entice passersby on a bend in Route 4 between Woodstock and Quechee. The six-acre operation, which offers lumber, building materials, hardware, tools, paint, lawn and garden products, and home and farm supplies, has undergone some changes in the last several years. »

Inset: Bethel Mills grain mill. Below: The Bethel Mills' fleet is ready and able to make the deliveries for Britton's Lumber & Hardware.

Π

N R HAMPTO

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"This facility allows our contractors to have Bethel Mills right around the corner when they need an extra sheet of plywood or a roll of insulation."

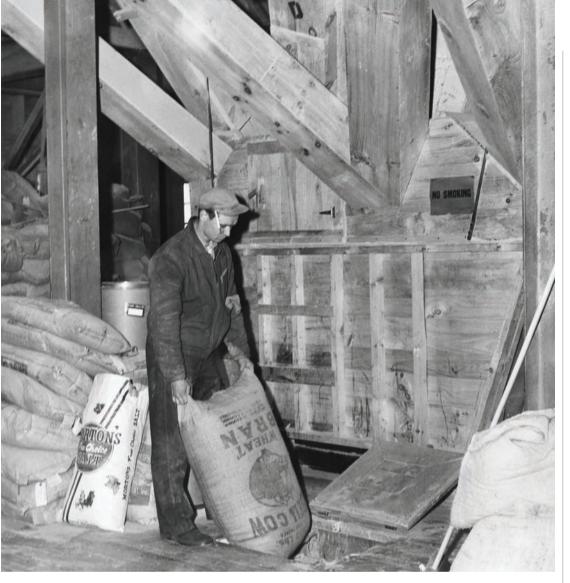
"People who haven't been inside our store have a little better idea of what we offer now," says manager Tyler Washburn, 25. "Until Bethel Mills came along, we didn't really use our road frontage this way."

Two years ago in April, Bethel Mills purchased the family-owned lumber and hardware store from former owner Len Britton, who decided to pursue a bid for US Senate. Britton, who wasn't successful in unseating Senator Patrick Leahy, Above: Prior owner Len Britton visits with Bethel Mills president John Durfee the day the business was sold. Right: Aerial photo of the Bethel Mills sawmill, nearly 30 years after the flood of 1927 devastated the facilities.

was a presence for almost a year after the merger and helped Bethel Mills with the transition.

Lang Durfee, who succeeds his father and grandfather as the owner/manager







100-pound bags of grain were no problem for John Durfee.

of the 231-year-old Bethel Mills, says Britton's location was very attractive. "Our contractor customers are all over the Upper Valley, but we have a concentration in Woodstock, Quechee, Reading, and Bridgewater," Durfee says. "This facility allows our contractors to have Bethel Mills right around the corner when they need an extra sheet of plywood or a roll of insulation."

Local Service, More Choices

In the last few years, Bethel Mills has been busy sprucing up Britton's Lumber & Hardware, adding new products and deepening the inventory to appeal to contractors, do-it-yourselfers, and homeowners alike. Durfee says Bethel Mills, facing increased competition from big-box stores and ripples from the soft housing market, has expanded its

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"These are very challenging times," he says. "It's like trying to survive the flood of 1927, the stock market crash of 1929, and the Depression of the 1930s, all in a four-year stretch."

reach by purchasing local lumber and hardware outfits. He says Bethel Mills provides its high quality service and products, while retaining the names and loyal clients at the local branches.

"Right now, we're in battle mode in terms of dealing with the recession," Durfee says. "We're very focused on capturing new markets and customers." Bethel Mills acquired Central Supplies Above: 1950s Bethel Mills staff photo. Front row: Gladys and Raymond Durfee. Back row from left: John Durfee, Elwin Walker, Leo Griffin, John [last name not given], Clarence Sanders, and John Hart. Right: The Bethel Mills "Main Street" buildings in the early 1900s.

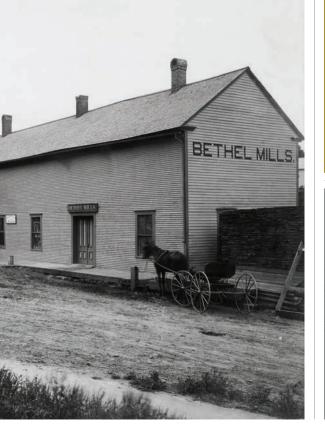
in Randolph in 2000, as well as Brandon Lumber in Brandon and Millwork &



Hancock Building Supply in Hancock in 2008. "We've customized in each market to target clients," Durfee explains. "At Britton's, we're getting into feed for small farmers and equestrians as well as landscaping materials that the market is asking for. They want to pick up these items locally without getting caught in the traffic on Route 12A," in West Lebanon, New Hampshire.

Washburn, who has managed Britton's for about five years, says revenues at Britton's have risen each month since the merger. He says there is better quality, competitive pricing, and more choices in lumber and other products, including California Paints, Blue Seal Feeds, and Azek decking. He adds that Britton's retains its independence, but it benefits from accounting, technological, and other support from Bethel Mills' home office.

He reports that contractors like the GPS devices that give them an accurate time for deliveries, instant invoices by email, and other technological advances that help with bookkeeping. About 70 percent of Britton's business comes



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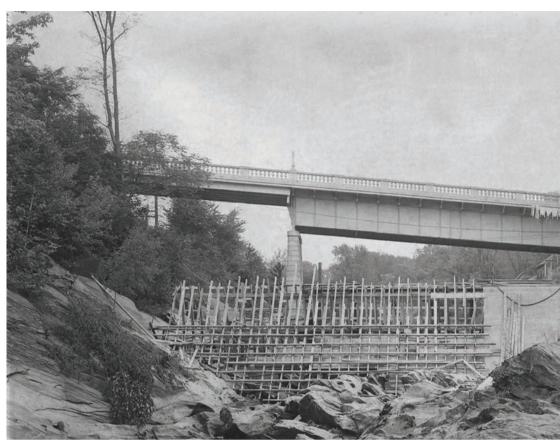
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from contractors and the balance from homeowners, who enjoy Britton's help loading 50-pound bags of feed and other heavy items.

Bethel Mills President John Durfee, 88, credits his son for the technological innovations. "He's put us into the technology age with the computers and all of that," John Durfee says. "We work as a team, but he's taken over the day-to-day operations." Both father and son began working at Bethel Mills as 13-year-old boys, moving lumber, stocking, sweeping floors, and tending to other chores.

John Durfee expanded the company's lumber and grain divisions, shifting operations from a working sawmill to a building materials company. He also built the 25,000-square-foot lumber warehouse and the 40,000-square-foot warehouse where doors and windows are stored.

Surviving Hard Times

From his Bethel Mills offices, Lang Durfee says his company has been able to employ about 50 staffers despite the flagging economy, weak housing market, and the impact of Tropical Storm Irene. "These are very challenging times," he says. "It's like trying to survive the flood of 1927, the stock market crash of 1929, and the Depression of the 1930s, all in a four-vear stretch."

He says he notices each monthly anniversary of Irene, and he describes the last six months as "a blur." On August 28, 2011, he deployed three teams to move the lumber from the lower storage yard, erect a concrete barrier, and fill sandbags to protect Bethel Mills. "This worked well until the final downpour hit in the late afternoon and forced too much water over the walls that we built." At about 6pm, he sent everyone home when it was clear nothing more could be done safely. That night, he stayed in his office watching nearly eight feet of muddy water force its way into the store and warehouse, destroying everything his family and coworkers had worked so hard to build. With only a flashlight, he could see the rising water and could almost touch it from his sec-

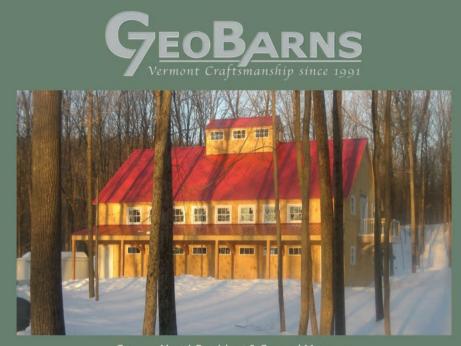


Building of the Bethel Mills Dam, summer of 1940.

ond-story window. "The river crested in the dark and was back within in its banks by dawn—visiting briefly, just like a thief in the night" he recalls.

The next morning, he remembers that people gathered outside, wondering if Bethel Mills would survive, and if so, where to start rebuilding. The company didn't carry flood insurance and had considerable inventory and structural losses. Durfee credits his dedicated staff and loval customers for the inspiration to move forward. "Our vendors and our local banks (Randolph National & Mascoma Savings) have been extremely helpful and understanding during this time, and even our competitors have loaned us materials so we could make good on our customer commitments." He is also extremely grateful for the many volunteers who just showed up to help them dig out and rebuild Bethel Mills.

"Everything was a silt casserole, and things that were in the back of the warehouse were suddenly in the front," he



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BUSINESS SENSE

says. "But even with the devastation from the flood, we've been taking care of our customers as we quietly put ourselves back together."

Washburn says Britton's wasn't impacted by the flood, but the Woodstock staffers were busy helping the Bethel operations. "Bethel Mills' phones couldn't ring and their computers were down, so no one could get hold of them," Washburn recalls. "Everyone turned to us, and we were fortunate to be able to take a little pressure off them."

Bethel Mills began in 1780 when founder Joel Marsh built a sawmill and gristmill on 550 acres near a branch of the White River. For the next century, Bethel Mills was run by the Marsh family. Then, after many owners, it became an enterprise of A.N. Washburn during the Depression. Lang's grandfather, Raymond Durfee, was hired as a salesman in 1933. Eventually, Durfee gained an ownership stake when Bethel Mills was incorporated in 1937.

An interesting side note says Lang, "is that my grandfather was 'green' way before it became popular." He built a small hydroelectric plant behind the mill buildings on Bethel's Main Street to harness the water power to run his mills, and now over 70 years later, it's still running in harmony with nature. "Before Irene, we were using roughly 50 percent of the power we generated and selling the rest to CVPS for about 3 cents a KWH," Lang Durfee says. "It's not a big moneymaker, but the satisfaction of using green, renewable energy that has great sentimental value is priceless."

Britton's Lumber and Hardware, a local fixture for decades, is now part of the Bethel Mills family and is focused on all your building material needs, plus lots more. **W**

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SPOTLIGHT (



The snow is melting—time to get out for an adventurous mud season drive. With a destination like Keepers A Country Café off Route 106, the trip is well worth a little mud on the tires for a delicious well-crafted meal. Nestled in Reading, Vermont, Keepers is the hub of local gourmet cuisine. Patrons drive from all over the area not only for great food and drinks but also to have a Vermont country experience. The people behind this fine-dining experience are chef/owner Chris Loucka and his wife Gosia. Chris and Gosia bought the restaurant just over a year ago, and they've been pouring their years of restaurant experience into Keepers to ensure that it continues to be a success. »

Keepers A Country Café Well-crafted fare and a

comfortable atmosphere

By Audrey Richardson Photos by Medora Hebert



Provence olive-crusted rack of lamb served with roasted vegetables.

"We want to make this place better and better. It is a welcoming place. We want people to feel comfortable and to expect high quality," says Gosia.



Valuable Restaurant Experience

So far, so good, and the couple attributes their success to an extensive history working in restaurants from New England to Key West. Chris became interested in food science while attending the University of Massachusetts, so he took a break to complete culinary courses at Newbury College, and completed an apprenticeship at the Easterly Restaurant on the rocky coast of Gloucester. He returned to UMass and after graduating in 1993 held a number of chef positions, including one at the Franconia Inn in New Hampshire and



Mussels steamed with lemon, pernod, chablis, and shallots and topped with rouille.

another at the Oregon Club in Ashland, Massachusetts.

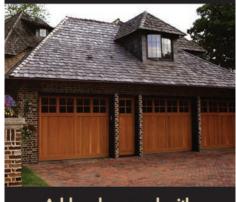
Gosia, who always dreamed of living in the US, came to this country in her early 20s, although she often missed her family. She has her own deeply rooted history in the restaurant business as assistant restaurant manager at MC Restaurant in Lublin, Poland.

But out of all of their combined culinary experiences, it was Chris's work at Grenache in Lebanon, New Hampshire, that proved to be the most fruitful. One night while Chris was working as chef there, a patron came back into the kitchen to compliment him on her meal. That woman was Gosia. The two met again through mutual friends, dated, and were married in 2004. They've since become a hospitality power couple.

After a worthwhile experience working together at Hemingway's in Killington, the Louckas had had enough of the New England cold and decided to seek warmer weather. On a whim, they packed up their belongings and headed to Key West. "This wasn't supposed to last more than a couple of weeks," explains Chris. Instead, the Louckas' time in Key West lasted for six years. Chris and Gosia found work at the Westin on Sunset Key, and what started as a vacation became one of their most educational experiences in the restaurant business. During Chris's time there, his responsibilities ranged from restaurant manager, sous chef, brand service culture trainer, and finally executive chef of Latitudes on Sunset Key, leaving him well prepared to run his own restaurant. At the same time, Gosia held the position of director of room operations on Sunset Key and received many manager of the quarter and year awards for her dedication. »



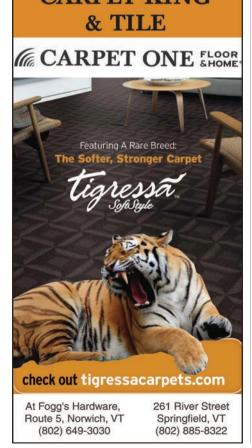
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SPOTLIGHT





Crispy chicken Parmesan grinder with a mini green salad and steak fries.

Back to the Upper Valley

Both Chris and Gosia enjoyed their time in Key West but knew that they belonged back in the Upper Valley. In 2010 they started "restaurant shopping" in New England. "We really valued our time at the Westin—the level of professionalism and training were very high," says Chris. After considering numerous business opportunities, the Louckas were sold on Keepers in November of 2010 and excitedly made the



Gosia prepares to greet customers.

restaurant their home. "We decided to do something different, and we really wanted to raise our children in Vermont," explains Chris.

Once the Hammondsville General Store, Keepers came into being in 2004 after a major renovation of the building. When Chris and Gosia settled in, they quickly bonded with the business and found only a few things they wanted to change. "We loved the space and kept it mostly the same because it felt approachable, friendly, and memorable," says Chris. The couple added new blackboard specials and integrated liquor into their offerings, but for the most part Keepers' juxtaposition of American country style and high-quality cuisine has remained steadfast.

"I knew it would be big shoes to fill," says frequent diner Marty Hunt. "But I was so pleased to meet Chris and Gosia, and so happy with their commitment to their community and the way they have put down roots and integrated into the community." »



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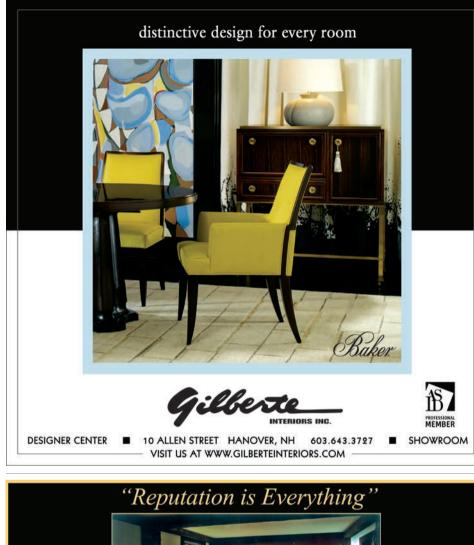
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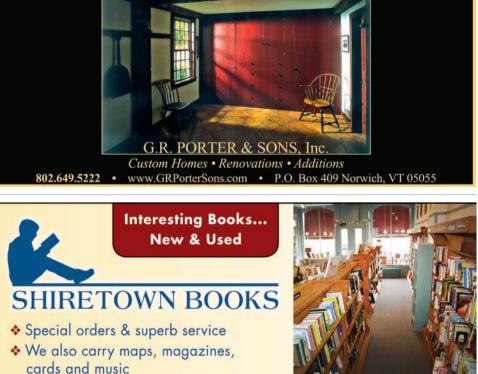
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SPOTLIGHT



Blueberry buckle a la mode.

Friendly & Inviting

Some of Keepers' most popular dishes range from French onion soup to the charred lamb chops and the lemon and pernod mussels. "Style here is simple, classical European with global accents," says Chris. He makes a strong effort to prepare fresh, local, and organic foods such as free-range chicken and veal. Keepers also features locally brewed beer. For Chris and Gosia, it's not only about the food; it's also about creating a warm and family-friendly environment where their guests feel comfortable. If you're lucky, you might even catch the newest member of the Loucka family toddling around-Chris and Gosia are the proud parents of two-year-old Christopher Junior.

"We want to make this place better and better. It is a family place, and we want people to feel casual and to expect high quality," says Gosia. Committed parents and committed restaurateurs, Chris and Gosia strive to serve quality food to their devoted locals and they welcome visitors from afar. "

Keepers A Country Café

3685 Route 106 Reading, VT (802) 484-9090 www.keeperscafe.com

It's All About **Jobs**

The Woodstock Area Job Bank

By Meg Brazill

If you've never heard of the Woodstock Area Job Bank, don't tell Elizabeth Craib. As job coordinator for this nonprofit organization, Craib has been working to get the word out about what the Job Bank is, who it's for, and how it benefits the whole community. Located on the second floor of Woodstock's Town Hall, its unassuming office belies the important work that goes on there.

So why doesn't everyone know about the Job Bank? "There are a lot of misconceptions about us," Craib says, "so we have a slogan: Bringing together people who need work with people who need workers." »

Elizabeth Craib interviews a client. Photo by Lynn Bohannon.



COMMUNITY



"We get full-time professional jobs with paid benefits, and we get one-time jobs like raking leaves," Craib says.

A Clearinghouse for Jobs

Simple in concept, the Woodstock Area Job Bank adroitly matches the needs of employers with job seekers-and they get a full range of requests. "We get full-time professional jobs with paid benefits, and we get one-time jobs like raking leaves," Craib says. Jobs of all types are welcome: part-time, full-time, short-term, and seasonal. No job is too large-or too small. To be clear, the Job Bank is a clearinghouse for jobs; it's not an employment or temp agency. It's a direct solution to a community need, and the service is free for employers and job seekers. "We don't screen workers," Craib explains. "I do some



Bringing People Together

Want to find qualified workers for your home or business?

Want to find new job openings in our area?

Want us to help make it easier for you?

Make the right connection with the Job Bank! Services are free. Elizabeth in front of Woodstock's Town Hall. The Job Bank is located on the second floor. Photo by Lynn Bohannon.

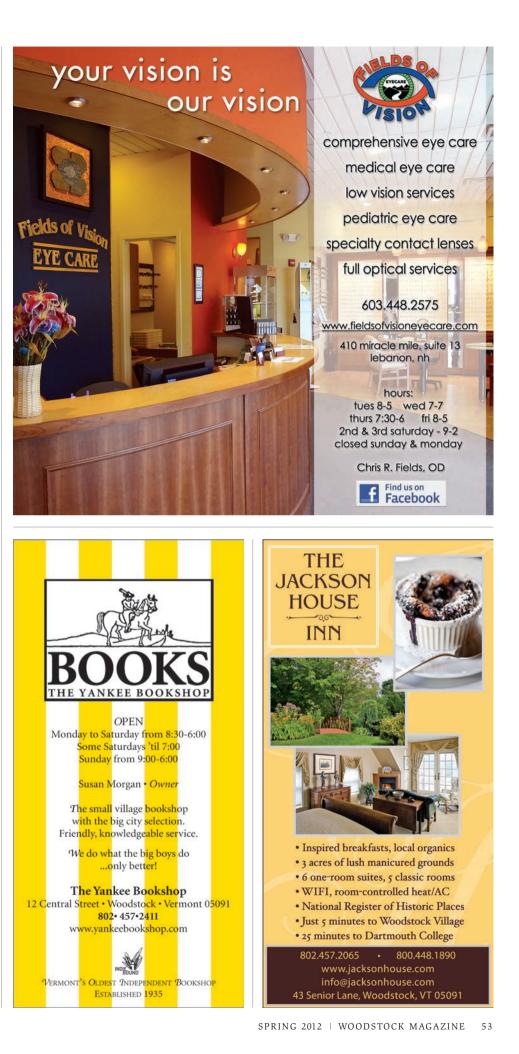
interviewing to determine what kind of worker an applicant is, but it's up to the employer to vet the workers, negotiate terms, and do the actual hiring."

"I'm so grateful to them," says Susan Inui-Kelley, president and co-owner of Williamson Group Sotheby's International Realty. She relies on the Job Bank for an eclectic assortment of services. "I get calls from people who need help washing second-story windows or cleaning gutters," Inui-Kelley says, "and last-minute calls for movers." Last summer she put in a request for someone with customer-service experience who could work a 12-hour shift outdoors at the Scottish Festival—and still be upbeat and cheerful! The Job Bank delivered. "We got a terrific person who came and just made it a delightful day," Inui-Kelley says.

The organization's name sometimes leads to another misconception—it's not just for Woodstock residents. Calls come in from Thetford to Springfield, from Whiter River Junction to Bridgewater, and beyond. While the majority of inquiries are from Woodstock, the name doesn't limit the geographic location of their services. "If there is a job open on the moon, we'll find someone to fill it," Craib says with a laugh.

Expanding Outreach

Originally founded in 1974 to help ease the effects of the recession and retain young workers in the area, the Woodstock Area Job Bank is as relevant today as it was nearly 40 years ago. "Everyone is talking about jobs-and that's what we do," Craib says. The need for employment for youth is as great as ever and, at the other end of the spectrum, the past decade has seen an increase in working "retirees." In November 2010, Elizabeth Craib started as the new job coordinator, following Bev Moodie, who previously held that position for 23 years. "Bev knew virtually everyone in the community," Craib says. Moodie operated with just a phone and three boxes of color-coded index cards. "And Bev worked with that system beautifully," Craib says. But as a rela-



COMMUNITY



"If there is a job open on the moon, we'll find someone to fill it," Craib says with a laugh.

tive newcomer to the community, Craib didn't have the benefit of knowing all the names and faces, and she wanted the capability to track new businesses, new opportunities, and new job seekers. Along with the volunteer board of directors, Craib was inspired to investigate ways to ensure the organization's vitality well into the twenty-first century. Yet they also wanted to retain the grace and compassion for people that Bev had brought to the organization.

Craib comes from something of an entrepreneurial background, having worked in her family's business. "In a family business, you're constantly reinventing things—re-evaluating, changing, and looking to improve things," Craib says. As a working mother, Craib recognizes that job searching can take a backseat to getting the kids tucked into bed, which means going online after business hours. The Job Bank now has a website where job seekers can register and find job listings and additional job search resources. Thanks to a donation from the Vermont Standard, the organization now has a computer to better track its progress and, more importantly, to expand

The Job Bank keeps people informed about employment opportunities. Photo by Lynn Bohannon. its outreach efforts to employers and applicants. "It's been very effective in getting our message out," Craib says.

Spreading the Word

Board president Mary MacVey agrees. Following the board's recent annual meeting and strategic planning session, MacVey says the board is re-energized and motivated—and with good reason. Registered job seekers increased 150 percent over 2010. In Woodstock alone, employers using the job bank (for the first time) increased more than 150 percent as well.

In 2011, the board worked to improve awareness of the Job Bank, participating at events and stepping up publicity. This year, they plan to maintain that focus and also work on additional partnering with other organizations to reach constituents more efficiently. "Every community has social service organizations to help their residents," MacVey says, "and we want to be there with them."

After all these years, the Job Bank continues its mission on a tight annual operating budget of \$10,000, which comes from a combination of town funds, individual contributions, and foundations. Of course, they could do more if they had more, as MacVey points out.

In the meantime, job seekers can also find a listing of jobs the good old-fashioned way—they're posted on the door of the Woodstock Area Job Bank in Woodstock's Town Hall. Elizabeth Craib is in the office on Tuesdays and Thursdays, from 9:30am to 2:30pm, ready to greet you. W

Woodstock Area Job Bank

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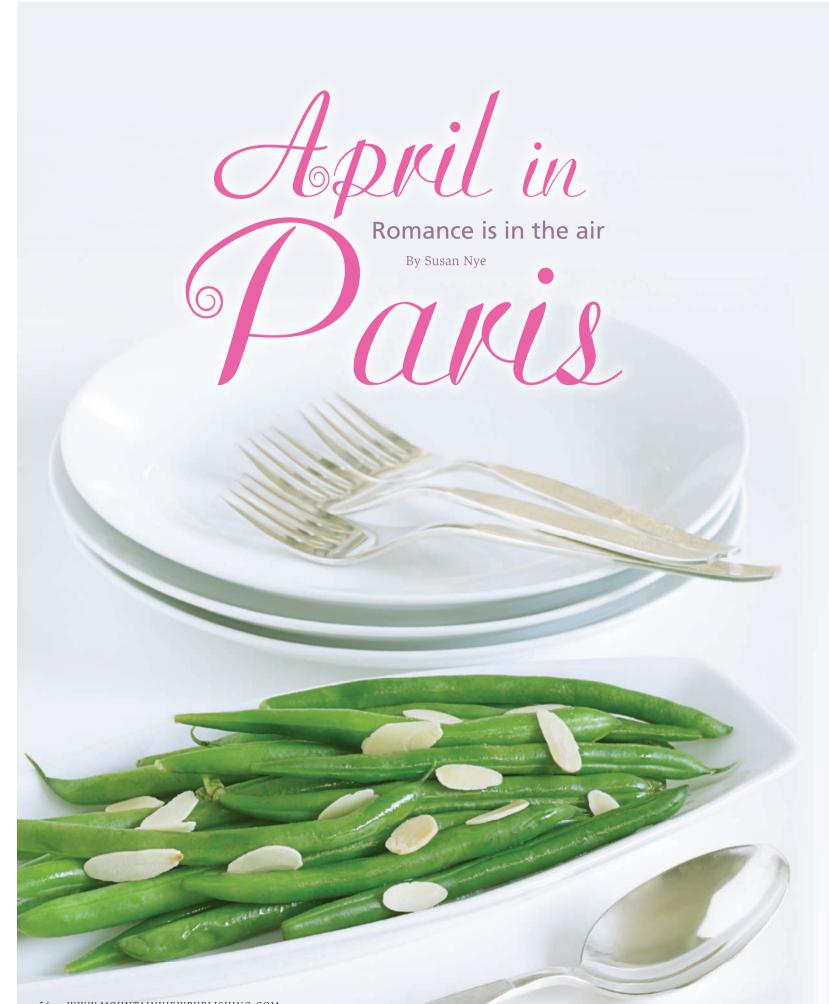


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REPUBLIQUE PRANCAISE

pril in Vermont: skiing winds down, mud season is in full force, and frost heaves hit new heights. But April in Paris—that is something special. The chestnuts are in blossom. Beds of daffodils bob in the spring breezes. The days grow longer and warmer (at least warmer than Vermont). In the evening, the city glows pink and gold under the setting sun. The City of Light is at its best. » Traditional Bistro Fare for a Romantic Spring Dinner for Two

Kir Royale (Champagne & Cassis Cocktail)

Les Huîtres avec Sauce Mignonette (Oysters with Shallots & Vinegar)

Magret de Canard aux Raisins Rôti (Seared Duck Breast with Roasted Grapes)

Haricots Verts aux Almonds (Green Beans with Almonds)

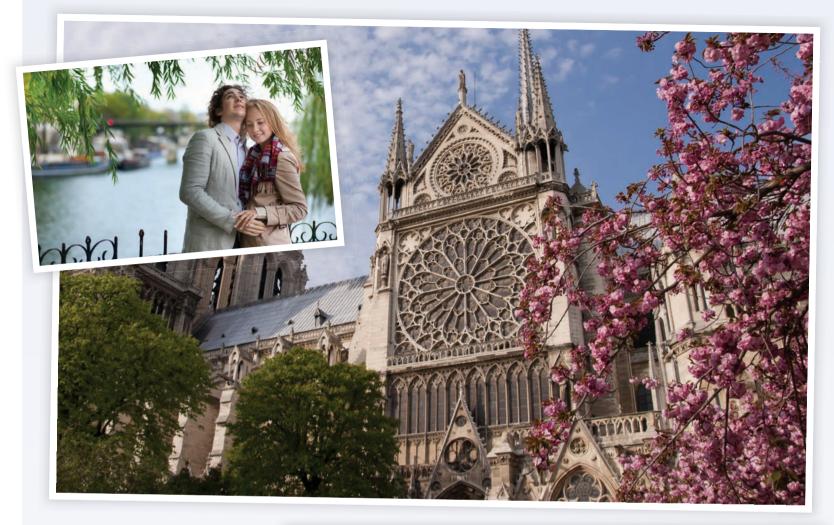
Pommes de Terre Nouvelles Rôti (Roasted New Potatoes)

> Salade Verte (Green Salad)

Plateau Fromage (Cheese Plate)

Mousse au Citron aux Coulis de Fruits Rouges

(Lemon Mousse with Red Berry Coulis)



Paris is a city for walkers, so bring comfortable shoes. Hold hands and enjoy a romantic stroll under the chestnut trees on the Avenue des Champs-Élysées, or wander through the Jardin des Tuileries. While you are out and about, stop in and see the beautiful rose window at Notre Dame Cathedral and marvel at the Church of Saint-Sulpice.

If you need a break, jump on a boat and drift down the Seine or have a leisurely coffee while you people-watch at any one of Paris's many sidewalk cafés. When midday hunger strikes, pick up an elegant picnic at the Marché St-Germain. You will find gorgeous fruits and vegetables, and beautiful breads and cheeses will take your picnic to a completely new level. Add a view of the Seine or the Eiffel Tower, and you've got a feast for the eyes as well as the stomach.



Les Huîtres avec Sauce Mignonette

(Oysters with Shallots & Vinegar)

Serves 2

- 2-3 Tbsp raspberry or champagne vinegar
- 1–1¹/₂ Tbsp finely diced shallot

Freshly ground pepper

- 1-2 cups crushed ice or rock salt for plating (optional)
- 6–8 raw oysters

To make the Sauce Mignonette: combine the vinegar and shallots and season liberally with freshly ground pepper. Let the sauce sit for about 30 minutes to combine the flavors.

Meanwhile, using a stiff brush, scrub the oysters under cold, running water to remove any sand and grit. Shuck the oysters. Throw away the top shell. Carefully cut the oysters free but leave them and their liquor in the half shell.

⊃ ■ Put a layer of crushed ice or salt on a large platter or individual plates. Place the oysters on the ice or salt and spoon a little Sauce Mignonette on each. Serve immediately.

Kir Royale

(Champagne & Cassis Cocktail)

Cassis (black currant liqueur) Champagne Brut or Extra Brut

Pour ½ to 1 ounce of cassis into each champagne flute. Slowly fill the glass with champagne and serve.

You can skip the Royale and make a Kir by substituting the champagne with dry white wine.



If you are a shopper or better yet a treasure hunter, you must visit one of Paris's many Marchés aux Puces—flea markets to us. Worthless knickknacks and priceless treasures are all part of the hunt and the fun.

Paris is not immune to April showers, so if it rains-and it probably will-enjoy a trip to a museum. From the ancient Egyptians to the Mona Lisa, you can easily spend an entire week or more at the Louvre. The Musée d'Orsay is a must for fans of Impressionism and Post-Impressionism. Built in a Beaux-Arts railway station, it makes for a fascinating afternoon. Rain or shine, the Centre Georges Pompidou is a fun place to visit. From the jugglers and musicians out front to the cinemas and National Museum of Modern Art inside, the Centre Pompidou is not to be missed. For modern art enthusiasts, the collection includes wonderful works by Kandinsky, Picasso, and Miró.

At the end of a busy day of sightseeing, there is nothing better than a relaxing dinner in a cozy bistro. No need to rush—take it easy and enjoy a long, leisurely meal with wonderful food. After all that walking, you can indulge in a tra-

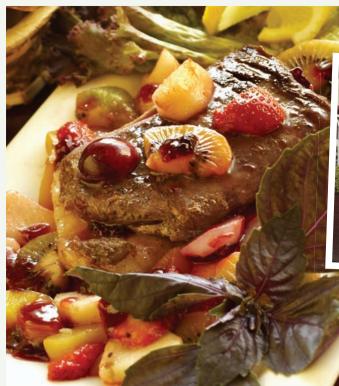
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Magret de Canard aux Raisins Rôti

(Seared Duck Breast with Roasted Grapes)

Serves 2

- ¹/₂ cup dry red wine
- 2 tsp Dijon mustard
- 1 Tbsp minced shallot
- 1 small clove garlic, minced
- 1/2 tsp minced fresh rosemary
- 1 tsp fresh thyme leaves
- About 1 Ib boneless whole duck breast (2 small or 1 large) Kosher salt and freshly ground pepper
- About 1 cup seedless red grapes, stems removed
 - 1 Tbsp cognac
 - 1 Tbsp butter, cut into small pieces Salt and freshly ground pepper



Combine the wine, mustard, shallot, garlic, and herbs. Score the duck skin in a diamond pattern, being careful not to cut through to the meat. Put the duck and marinade in a plastic, resealable bag. Refrigerate for at least 4 hours or overnight.

Preheat the oven to 400°.

■ Remove duck breasts from the marinade, strain the marinade through a fine-mesh sieve, and reserve. Shake off any excess marinade and season the duck breasts with salt and pepper.

Heat an ovenproof nonstick skillet over medium-high. Place the duck breasts skin side down in the pan and cook until the fat has rendered and the skin is golden, about 5 minutes. Pour off the excess duck fat, leaving just enough to lightly coat the pan. Turn the duck over, place the skillet in the oven and continue cooking until medium-rare, about 4 minutes for small breasts, 8 minutes for large. Transfer the duck to a plate and cover to keep warm.

Meanwhile, add a little duck fat (or extra-virgin olive oil) to a second skillet, add the grapes, season with salt and pepper, and toss to coat. Place the skillet in the oven and roast for about 10 minutes.

• To make the sauce: add the cognac and reserved marinade to the pan used to cook the duck. Cook over mediumhigh heat, stirring often, until reduced by a third, about 5 minutes. Whisk in the butter. When the butter is well integrated into the sauce, gently stir in the grapes and their juices and season to taste with salt and pepper.

✓ ■ To serve: cut the duck into thin slices and top with roasted grapes and red wine sauce. ditional five-course dinner. Each course will be loaded with flavor, but don't worry about overindulging. Portions are smaller than at a typical American restaurant.

And if a week in Paris is not in your plans this spring? You can still enjoy a lovely walk by the Ottauquechee River and a beautiful bistro-style dinner at home. Pick up a bunch of daffodils, download Ella Fitzgerald's version of *April in Paris*, and share a great meal and a little romance. Bon appétit! W

Haricots Verts aux Almonds

(Green Beans with Almonds)

Serves 2

1/2 lb haricots verts, trimmed

Kosher salt and freshly ground pepper to taste

- 1/2-1 Tbsp butter
 - 2 Tbsp slivered almonds, toasted

Cook the beans in a pot of boiling salted water until tendercrisp, about 3 minutes. Drain and rinse un-



der cold running water to stop the cooking. Drain again and pat dry. (Can be done ahead; cover and store in the refrigerator.)

2 Heat the butter in a skillet over medium heat. Add the green beans and half the almonds and cook, tossing frequently, until heated through, about 3 minutes. Season the beans with salt and pepper, transfer to individual plates, and sprinkle with the remaining almonds.



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Pommes de Terre Nouvelles Rôti

(Roasted New Potatoes)

Serves 2

- About ½ lb baby potatoes, halved or quartered, depending on the size
- About 1 Tbsp extra-virgin olive oil
 - 1 Tbsp freshly squeezed lemon juice
 - 1–2 Tbsp water
 - Kosher salt and freshly ground black pepper to taste

■ Preheat the oven to 400°. Place the potatoes in an ovenproof skillet in a single layer. Add the olive oil, lemon juice, and water, season with salt and pepper, and toss the potatoes to coat.

Roast, uncovered, until fork tender and brown on the edges, about 20 minutes. Turn the potatoes halfway through for even browning; add a little water if all the liquid has

evaporated before they are cooked through and golden brown.



Salade Verte

(Green Salad)

Serves 2

- 2–3 stalks asparagus, trimmed and chopped into 1-inch pieces
- About 1/4 head butter lettuce, torn into bite-sized pieces
 - 1-2 Tbsp chopped walnuts, toasted

Chopped chives

Do ahead: cook the asparagus in a pot of boiling salted water until tender-crisp, about 1 minute. Drain and rinse under cold running water to stop the cooking. Drain again, pat dry, and store in the refrigerator.

Put the lettuce and asparagus in a large bowl. Add just enough vinaigrette to lightly coat, and toss. Transfer to individual plates and sprinkle with walnuts and chopped chives.

Vinaigrette Classique

Makes about 1 cup

- 1/4 cup white wine vinegar
- 1 Tbsp Dijon mustard
 - Kosher salt and freshly ground pepper

About ³⁄₄ cup extra-virgin olive oil

Put the vinegar, mustard, salt, and pepper in a clean glass jar. Let sit for a few minutes to dissolve the salt, and shake vigorously to combine. Add the olive oil, more or less to taste, and shake vigorously until the vinaigrette is thick and creamy.

Store extra vinaigrette in the refrigerator.





Plateau Fromage (Cheese Plate)

Cheese Plat

Serves 2

- Small wedges of your favorite cheeses
- Honey (optional)
- Dried apricots (optional)
- Whole toasted walnuts (optional)
- Slices of your favorite bread(s) and a few crackers

Arrange the cheeses on a platter, as many or as few as you'd like. Try Camembert, Roquefort, or chèvre as well as a local Vermont cheddar or mountain cheese. Add a small dish or pool of honey if you like and sprinkle with a few dried apricots and toasted walnuts.

Z Arrange the bread in a small basket and serve with the cheeses.

»





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Mousse Citron aux Coulis de Fruits Rouges

(Lemon Mousse with Red Berry Coulis)

Serves 2

About ¹⁄₄ cup Red Berry Coulis (recipe follows)

- 1/4 cup Lemon Curd (recipe follows)
- ¹⁄₄ cup chilled heavy cream

Garnish: fresh berries

Make the Lemon Curd and chill.

Make the Red Berry Coulis and chill.

→ Whip the heavy cream until it forms very stiff peaks. Whisk about ¼ of the whipped cream into the lemon curd and combine. Gently fold in the remaining whipped cream.

• Pour into a bowl and chill for at least 4 hours. When ready to serve, dollop a spoonful or two of mousse into shallow bowls, drizzle with Red Berry Coulis, and garnish with lots of fresh berries.

Lemon Curd

Makes about 11/2 cups

- 2 large eggs
- 1/2 cup plus 2 Tbsp sugar
- ¹/₂ cup fresh lemon juice Pinch salt
 - Grated zest of 1 lemon
- 7 Tbsp butter, cut into small pieces

Prepare an ice bath fitted with a small bowl.

 \checkmark Whisk the eggs, sugar, juice, and salt together in a small saucepan. Set over medium heat and cook, stirring constantly, until the curd registers 170° on a candy thermometer.

S Remove the pan from the heat, add the butter all at once, and whisk until incorporated. Pass the curd through a fine-mesh sieve into the bowl in the ice bath. Add the zest. Stirring frequently, let stand until cool.

Cover and refrigerate the lemon curd until firm and very cold, at least a few hours.

The lemon curd can be kept covered in the refrigerator for up to a week. Enjoy the leftovers with scones and muffins.

Coulis de Fruits Rouges

Makes about 3/4 cup

- 2 oz fresh or frozen strawberries
- 2 oz fresh or frozen raspberries
- 1 Tbsp fresh lemon juice
- 1/4 cup fresh orange juice
- 2 Tbsp sugar or to taste

■ If using frozen berries, let the berries thaw. Put the citrus juices and sugar in a blender and process to combine. Let sit for several minutes until the sugar dissolves. Add the berries and process until smooth.

Strain through a fine-mesh sieve into a bowl and discard the seeds. Cover and refrigerate until ready to use.

Leftover coulis makes a nice sauce for ice cream or can be stored in the freezer until the next mousse.



HAPPENINGS: SPRING 2012 MARCH | APRIL | MAY

MARCH 31

Woodstock Vermont Film Series: The Making of Liberty and Island of Hope, Island of Tears

Award-winning documentaries introduced by special guest Grace Guggenheim, president, Guggenheim Productions. Info: (802) 457-2355, www.billingsfarm.org Billings Farm & Museum, 3pm

HAPPENINGS

MARCH

Through April 8 | Maple Sugaring Season

Celebrate spring by learning how maple sap flows from the trees, is collected, and is brought to the sugarhouse to be made into syrup. Info: (802) 457-1757, www.sugarbushfarm.com Sugarbush Farm, 9am–5pm

Through April 23, Mondays | Arts for Tots

This class combines music, movement, free play, and an art project into an hour of quality time and creative entertainment for everyone. Info: (802) 457-3500, www. purplecrayonproductions.org Purple Crayon Productions, 10–11am



24 | Maple Open House

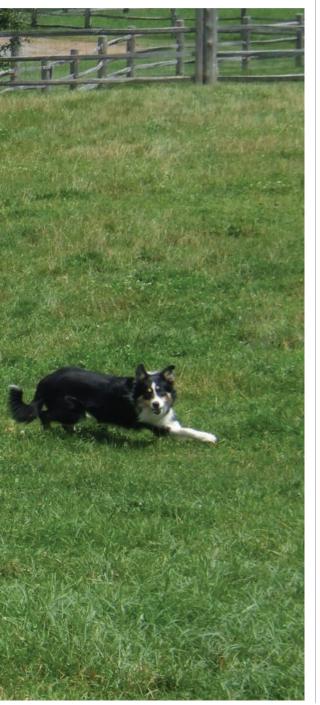
Talk to the sugar makers and sample syrup and other Vermont products. Info: (802) 457-1757, www.sugarbushfarm. com Sugarbush Farm, 9am–5pm

MAY 5 & 6 | Sheep Shearing & Herding with Border Collies: Wild Wooly Weekend

A weekend devoted to our Southdown sheep and their border collie friends. Info: (802) 457-2355, www.billingsfarm.org Billings Farm & Museum, 10am–3:30pm

25 | History Quiz Bowl

Join us at the John Cotton Dana Library for a friendly competition featuring history, current events, and trivia questions. Info: (802) 457-1822, www.woodstockhistorical.org Woodstock History Center, 2pm



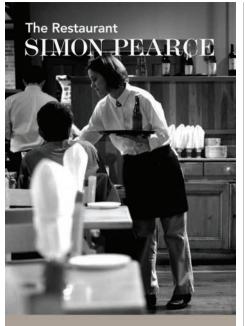


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HAPPENINGS



Pentangle Council on the Arts

31 The Green Woodstock, VT (802) 457-3981 www.pentanglearts.org

MARCH

31 | Cabin Fever Follies: Woodstock Area Community Showcase Featuring Upper Valley singers, dancers, musicians, poets, and filmmakers! Woodstock Town Hall Theatre, 7:30pm

APRIL

10 | *Zorro*

A mysterious figure has arrived in town, with a flurry of

a cape, the glint of a sword, and a flash of a mask . . . and Zs scratched in the dust. If you're looking for some swashbuckling fun, come and lock swords with Zorro! Woodstock Town Hall Theatre, 9:30am & 12:30pm



APRIL 7 | Baby Animal Day Meet the farm's newest additions

during ongoing family-centered programs with the lambs, chicks, and calves. Info: (802) 457-2355, www.billingsfarm.org Billings Farm & Museum, 10am–3:30pm

28 | Flash Points: Writing Your Family Story

A writing workshop with author Cassie Horner that will explore how to identify the stories in your family history. Info: (802) 457-1822, www.woodstockhistorical.org Woodstock History Center, 1pm

Serenity and Style

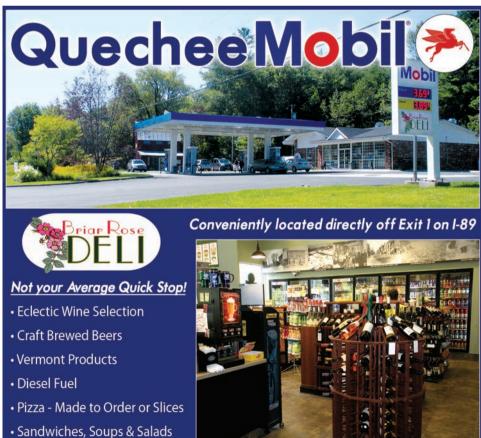


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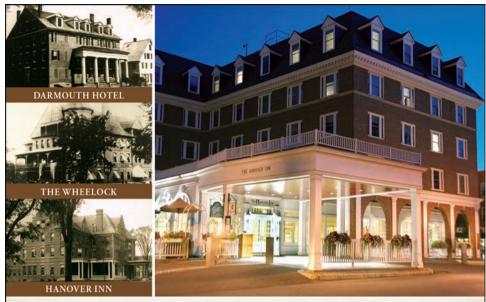




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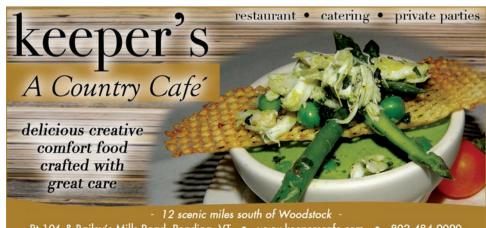
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APRIL

21 | Major Mess

Arts and activities for the whole family! Info: (802) 457-3500, www.purplecrayonproductions.org Purple Crayon Productions, 10:30-11:30am

28 | Opening Day of the 30th Season

Visitors help plow the land with the Billings' teams, horse-drawn fieldwork, wagon rides, and hands-on programs. Info: (802) 457-2355, www.billingsfarm.org Billings Farm & Museum, 10am-3:30pm

29 | NWPL Annual Gala Event with **David Macaulay**

The evening opens with a cocktail party at the Norman Williams Public Library, followed by dinner and guest speaker David Macaulay at the Woodstock Inn. Info: (802) 457-2295 ext.126, samantha@normanwilliams.lib.vt.us, www.normanwilliams.lib.vt.us

MAY

5 & 6 | Spring Concert: Woodstock's Community Chorus, Freelance Family Singers

Features a guest appearance by the University Chorus of the Upper Valley. Ellen Satterthwaite directs both groups. Concerts are free; donations of nonperishable items for the Community



APRIL 23 | Early Area Maps With collector/historian Tom Hasson. Info: (802) 457-1822, www.woodstockhistorical.org Woodstock History Center, 7pm

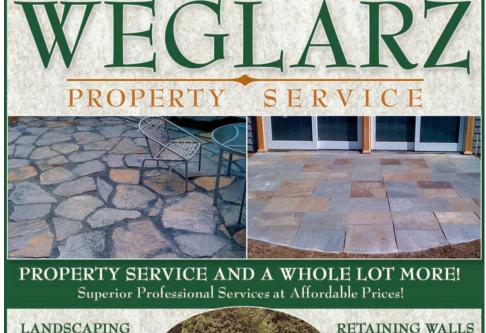
Food Shelf are suggested. Info: (802) 457-3980 First Congregational Church, 5, 7pm; 6, 3pm

14 | The History of Vermont Textiles With Professor Susan Ouellette. Info: (802) 457-1822, www.woodstockhistorical.org Woodstock History Center, 7pm



26 & 27 | Cheese & Dairy Celebration

Celebrate Vermont's distinctive dairy heritage during a weekend of sampling delicious Vermont cheeses and meeting local cheese makers. Info: (802) 457-2355, www.billingsfarm.org Billings Farm & Museum, 10am–3:30pm



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EXCAVATION

I love spring anywhere, but if I could choose I would always greet it in a garden. -Ruth Stout



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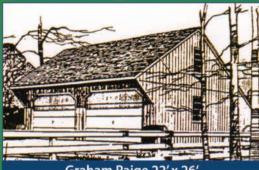
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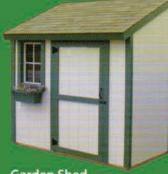
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