

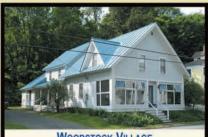


WOODSTOCK

Custom built Greek Revival reproduction. Home nicely situated on 64/- acres of gently sloping lawns and gardens. Modern construction techniques combined with fine materials create a pleasing blend of informal and formal interior spaces. Located in a quiet neighborhood of substantial country homes.



Jalco Farm consists of a very pleasing cape farm-house looking over nearby fields, a substantial barn, getaway cabin up on the hill, and 194 spec-tacular acres. Land is enrolled in CLU and subject to conservation easement allowing limited development & encouraging traditional agricultural and forestry uses.



WOODSTOCK VILLAGE

Greek Revival on .23 acres combines antique features with a charming blend of formal and informal spaces. Many attractive updates including remodeled kitchen with soapstone counters and cherry cabinets and renovated baths. Separate 'in-law' apt. with efficiency kitchen included. Easy stroll to all village amenities.



WOODSTOCK

On the edge of the village, this seldom found property consists of antique main residence, separate artist's studio, detached garage with apt. all set on an incredible 7.67+/-A with beautiful grounds and swimming pond. A private world inviting a gracious & comfortable lifestyle. A fine investment for the future \$1,095,000



WOODSTOCK VILLAGE

Built for Major Benjamin Swan in 1801 on a 1.3 A parcel, this handsome Federal retains a wealth of original historic detailing inside and out and offers the opportunity to preserve an exceptional example of the many fine homes in the central historic district. \$969,000



READING VILLAGE

Charming antique farmhouse on 1.34+/- A with many recent renovations/additions including MB with bath and FmRm. Handsome newly finished wood floors and interior primed for finish paint. On a sunny knoll with generous lawn areas. A very pleasing and comfortable home representing excellent value. \$229,000.



WOODSTOCK

Contemporary cape, attached guest quarters and separate carriage house for guests or for caretaker's quarters all on 9.1+/- landscaped acres with beautiful westerly views over the valley. In a fine neighborhood of attractive homes. Minutes to the village center. Spectacular property! \$1,695,000.



5 Central St./Box 630 Woodstock, VT 05091



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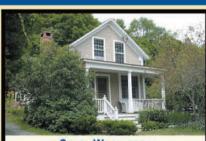
WOODSTOCK VILLAGE

Country pleasures of privacy, pond, views, fields and meadows in village location just 3 blocks to central shopping district. Spacious newer home on 8.7+/- acres with every creature comfort. Contiguous to more than 60 A of conserved parkland for hiking, biking, x-country skiing. \$1,100,000.



WOODSTOCK VILLAGE

Antique cape with charm and character on .75 acres, configured in such a way to allow single family use or to create a second floor apartment with separate rear access. Needs TLC but worth it to have an affordable antique home within walking distance to village center. \$229,000



SOUTH WOODSTOCK

Formerly a general store, this antique building on .13 acre has been transformed into a charming 2 BR, 2 BA cottage full of character and simple comfort Walk to store, post office, Kedron Valley Inn. Green Mt. Horse Assn. is around the corner. \$274,000.



WOODSTOCK VILLAGE

A beautiful first level condominium, being one of four units at Richmond House, a classic antique home in the center of Woodstock's Historic District. Landscaped gracious lawns, off street parking and located on a fine residential street. An easy walk all village amenities.

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Bridgewater • Custom-built, beautifully landscaped home created with key antique building materials. Ideally located on 6+ acres in a pastoral country setting with brook, reflecting pool, and stone terrace. \$850.000



Woodstock • Meticulously maintained home with spectacular views, surrounded and protected by conserved land. The light-filled interior offers an open floor plan. Detached garage has heated office and workshop. \$335,000



West Windsor • Reproduction Cape offers the charm of an early Vermont country home. Special features include wide board floors, Rumford fireplaces, 6.7 acres of meadow, orchards, perennial gardens. \$599,000



Pomfret • This parcel of land totaling 47.24+/- acres is 2 miles from Woodstock village. The primary building site has been cleared, woodlands selectively groomed, views revealed and an access road is in place. \$650,000



Woodstock • Superbly restored Greek Revival home in the village. Natural light illuminates the spacious gathering areas of the interior created by combining smaller rooms. New systems, kitchen and baths. \$765,000

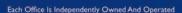


Braintree • This classic 1810 brick Cape, overlooking a pond and surrounded by ancient maples, is the Vermont Farm dream. 134 acres of lush green fields, mixed woods and perennial gardens. \$950,000

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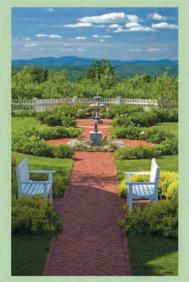
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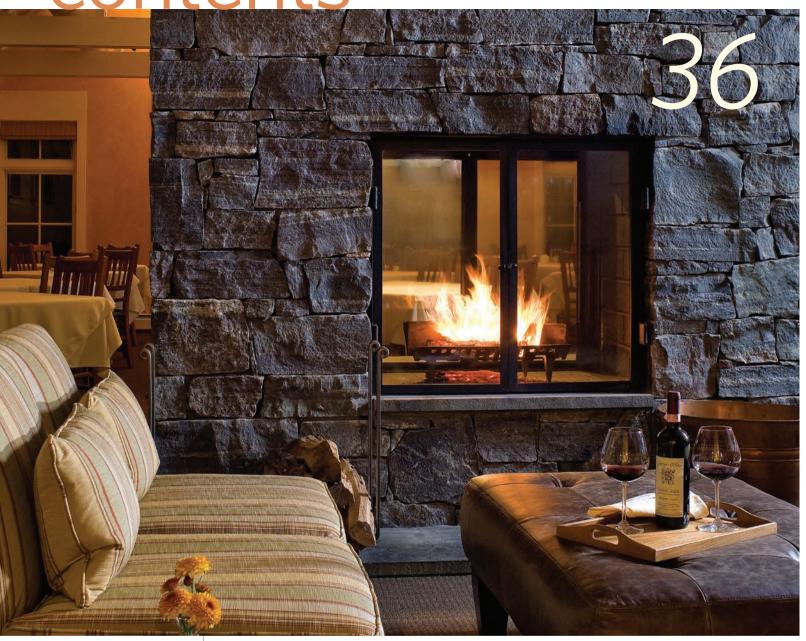
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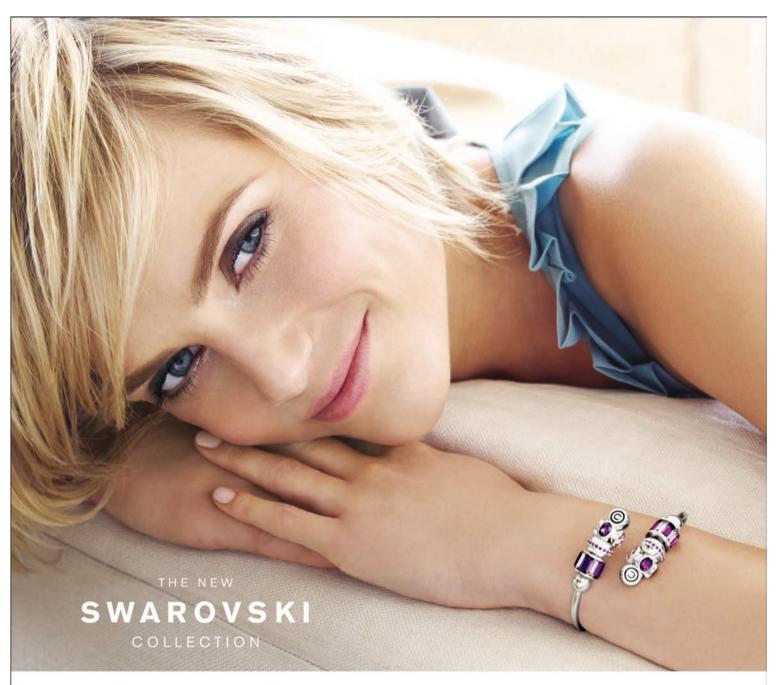
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to be continued





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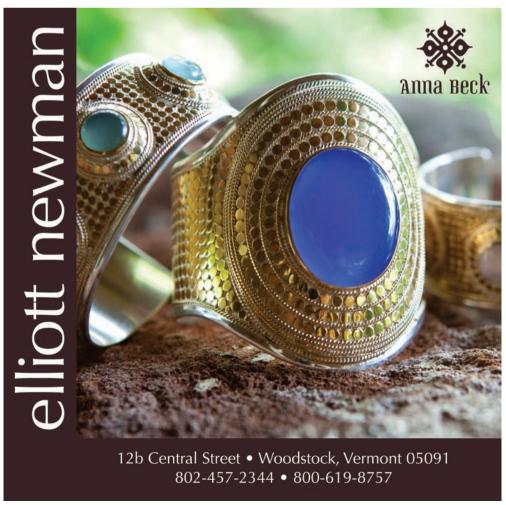
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Warm Winter Wishes



Winter has arrived once again, and with it we celebrate another joyous holiday season. Local merchants have filled their shelves with unique gift ideas for everyone on your shopping list. During these tough economic times, make an extra effort to support area businesses by keeping vour dollars in the community.

We've filled this issue with articles to surprise and delight you during this spectacular season. Stop in to see Neil and Janice Drevitson, whose Fox Gallery is celebrating its 40th year in Woodstock (page 44). An original piece of art may be the perfect gift for that special someone. and the Drevitsons have an array of works in various media from which to choose.

Are you longing for an intimate weekend getaway? Look no further than the

Jackson House Inn, where owners Rick and Kathy Trewelp will cater to your every whim (page 36). Unwind in one of their luxurious guest suites, and the next morning marvel at Rick's homemade breakfast specialties. Why not consider a gift of a weekend stay for someone near and dear to you, perhaps out-of-town relatives who would love to visit during next fall's foliage season?

We are very pleased and excited to have discovered gilder Fiona Blunden, an artist who is keeping centuries-old techniques alive to restore and transform frames and other antiques into glittering works of art (page 50). You'll enjoy a visit to Fiona's studio, where she takes us through her painstaking process step by step.

We're also dropping in on Sonny Saul at Pleasant Street Books (page 25), Anne Richter at Giggles children's store (page 31), and Steve Johnson, president and CEO of Vermont Spirits in Quechee (page 56). As for holiday menu ideas, local Chefs Will Dodson of the Barnard Inn Restaurant and Ed Kroes of the Quechee Inn are sharing their traditional favorites.

Whatever your family traditions may be, the staff and I wish you a joyous and blessed holiday season. Enjoy!

Deborah Thompson 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, crosscountry 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 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.



Lori Ferguson

Lori Ferguson is an art historian and principal of In-Your-Words Consulting of southern New Hampshire. She is also the executive director of the New Hampshire Furniture Masters. She enjoys the arts and the great outdoors.



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.



Jen Parsons

Jen Parsons graduated from the University of Vermont's Historic Preservation Master's Degree program in December 2010. This summer, she is looking forward to restoring a 1965 Scotty Gaucho "canned ham" camper as a handson preservation project. She currently lives in South Burlington.



Pamela J. Podger

Pamela J. Podger 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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Get your home ready for the Holidays

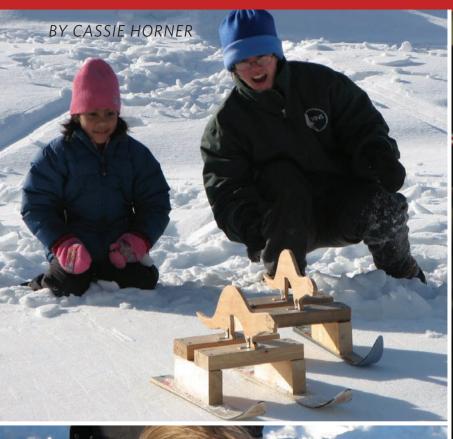
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Around & About







Clockwise from far left: Otter to end the day.

bowling at its best. The fine art of snow sculptures. The perfect treat

VINS Winter Carnival

ver heard of otter bowling? If the answer is no, Lyou can see the sport graphically enacted at the annual Vermont Institute of Natural Science (VINS) Winter Carnival in Quechee on Saturday, January 14, from 1pm to 4pm. A hint—there's a nice slope, almost made into a snowy track, and players push their wooden otters (with sled-like runners) down the incline in hopes of knocking over the bowling pins shaped like fish.

You can also try your hand at a nature-based game of "golf," which involves trying to send "mice" into their tunnels so they won't be eaten. In addition, there will be a relay, snowman making, and a sculpture of colored ice and snow. The nature theme carries through to stations around the VINS site that describe how animals survive in winter.

"The carnival is a way for people to get healthy with outdoor exercise," says Hannah Putnam, the adult program manager. "It's an afternoon of family fun for all ages and a chance to get outside and

"We mix education with fun and increase people's appreciation of the natural world."



appreciate the winter landscape. We mix education with fun and increase people's appreciation of the natural world. This is what makes VINS special." Indoor crafts give participants the chance to warm up. Or you can sit by the blazing campfire drinking a hot cup of cocoa and chat with new and old friends.

All programs on the day of the carnival are included in the general admission. For more information about VINS, visit www.vinsweb.org. W



Above: Enjoying treats and good company around the campfire.

Left: Going nuts! "Squirrels" stash nuts for the winter.



Project Peru Amazon

For the past seven years, students from Woodstock Union High School have had the opportunity to focus on a distant culture far south of the border in Peru. In that time period, they have been involved through Project Peru Amazon in the hands-on construction of medical clinics and schools.

"We go every other year, which gives us time to fundraise for the building project and for each student to fundraise for his or her trip expenses," explains teacher John Hiers. "We have built a school and a medical building in the first village we were introduced to in 2004. The general area is on the Amazon, with the villages within a 10-mile radius. We work with the people in the village and a small

Above: Students prepare the floor for concrete. Photo by John P. Hiers.

Above inset: The group pauses for a picture. Photo by Perry Stefanese.

work crew, and the goal is to have the project 90 percent done when we leave."

Last year in February, the largest group ever about 35 people—traveled to Peru where they built the Jesse Robinson Medical Clinic in memory of a student who was part of the 2004 Peru trip and who died in an accident in 2007. The clinic will serve 1,700 to 2,000 people in nine communities. Part of the experience is that students stay in simple lodgings with no electricity and gravity-fed water from the river. "It's a dramatic change for them," Hiers observes.

Students do not need to have any skills at all, though some do and are leaders. "They can learn



on the job," Hiers says. "We hire a small crew of three to four people from the area in Peru who start ahead of our arrival, and then we come and do the bulk of the work."

An important component of the project is language. Students from Keri Bristow's Spanish classes, accompanied by her, go along and help to translate for their companions. "It's a winwin," Hiers says of Project Peru. "There is endless need, and students connect to real people in real villages. It can be life changing for everyone and incredibly rewarding. In the end that's why we keep going."

For more information, visit www.ProjectPeruAmazon.org. W



Above: The size of a nearby Wimba tree. Photo by Linda Noiseux.

Below: Part of the team heads to work on the Amazon. Photo by Linda Noiseux.







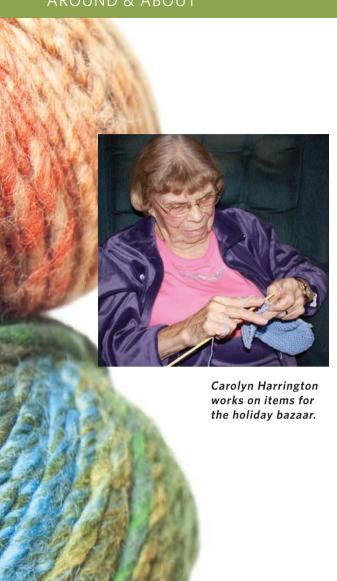
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Cozy Corner Knitting

Mary Johnstone knits a dish cloth for the holiday bazaar.

Every week for about the past five years, the Cozy Corner Knitting group at The Homestead in Woodstock has gathered in a comfortable spot to socialize while they knit for the annual Christmas bazaar to be held on Friday, December 2 and Saturday, December 3, and for their own enjoyment.

On a cool day in October, the club included residents Carolyn Harrington, Jane Wood, and Mary Johnstone, and Activities Director Tammy Earle, who started the group.

"I didn't know how to knit," Earle admits.

"This is how I learned." Her first teacher
was The Homestead Director Fran Van da
Griff's young granddaughter. "No,' she told
me. 'Don't hold your needles that way!"

Jane Wood, on the other hand, learned to knit as a girl when her mother sent her to a woman who taught her while the family was on vacation. "I guess my mother wanted to get rid of me," Wood jokes, then adds seriously, "Carolyn is the knitter."

Both Harrington and Johnstone learned from their mothers. "My mother was an expert knitter," Johnstone says. "So I was! I remember in college I was told by a professor not to knit in class! I was making argyle socks." Harrington comments, "My mother taught me when I was a young thing. We got our supplies at Mrs. Winslow's on Elm Street in Woodstock. She had the best patterns."

One of the popular standbys for the holiday bazaar is knitted dish cloths, which Harrington characterizes as "not very interesting to knit, but it keeps me busy." One of her favorite patterns is for a fan and feather vest; she has made 20 over the years.

The Cozy Corner Knitting group members aren't the only ones with busy fingers throughout the year. Resident Stella Barron, who just turned 100, makes pillows and table runners. Staffer Maria Dolph made a highly praised quilt. Earle crafts felted wool handbags, and other folks create everything from jewelry to fudge, wooden birdhouses covered with seed, and canning jars filled with the ingredients for delicious soup.



Jane Wood works on making a scarf.





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WINE WISDOM

Wine Gifts

Wine is a holiday tradition, whether as a gift or for a holiday dinner or party. Mc-Carthy says, "People are drinking more Pinot Noirs and red Zinfandels. People are expanding their tastes and selections. But you still have the jug wine drinkers, and there is nothing wrong with those wines."

McCarthy notes many of his customers select Vermont wines as gifts. He recommends wines from Shelburne Vineyard, East Shore Vinevard, Lincoln Peak Vineyard, and Snow Farm Vineyard. He says some of the popular picks are East Shore Vineyard's Vidal Ice, an ice wine made from frozen grapes that works well with dessert, and Eden's Iced Cider, made from Champlain Orchards apples.

Some of McCarthy's top holiday picks this year include:

• Marchesi di Barolo Barbera d'Alba Ruvei-an Italian selection he describes as a big, wholesome red wine with good balance and harmony.

- Gavi—an Italian white wine that is dry, elegant, and crisp.
- Sharecropper's Pinot Noir—from the Owen Roe Winery in Oregon, this wine has a rich, creamy texture with flavors of blackberries and blueberries, and a hint of dried wild rose essence.
- Leitz Dragonstone Riesling **OBA**—a German wine with an aroma of honeyed stone fruit, herbs, apple, and citrus notes. Once called Rüdesheimer Drachenstein, this wine is considered the best Riesling value in the world.
- Schloss Gobelsburg "Gobelsburger" Riesling-a crisp, clean wine from Austria with aromas of apple and lime, and a nice combination of acidity and minerality.



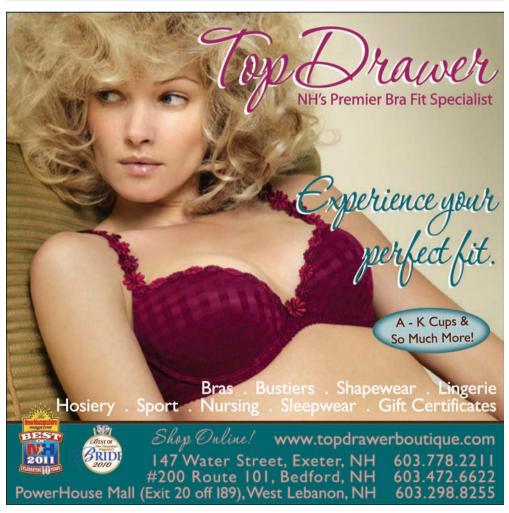
- Alfred Merkelbach Ürziger
 Würzgarten Riesling—another
 German Riesling with notes of
 strawberry and a subtle hint of
 creaminess. This wine also has a
 hint of melon along with honey suckle and freesia.
- Cinnabar Mercury Rising—a Bordeaux-style red wine from California that has a plush mouth feel and a lot of complexity, with aromas of blackberry, black cherry, toasted oak, dried herbs, earth, and cocoa. This wine would go well with anything from duck and beef to pasta and pizza.
- Sterling Vineyards Cabernet Sauvignon—a big, bold California red with spicy black cherry and briary blackberry aromas, with subtle hints of cedar and mocha, and flavors of ripe black and red fruits, with a touch of clove and allspice.
- Chalone Vineyard Chardonnay—a California wine with flavors of citrus and pineapple, bright acidity and lots of minerality. Goes well with seafood or Vermont cheddar.
- Marc Hebrart Premier Cru—a grower's champagne, medium bodied and rich, with flavors of blackberry, currants, slate, yeast, and smoke.
- Vilmart & Co. Grand Cellier another grower's champagne that has a light straw color and aromas of smoke, pears, peaches, and tangerines, plus good minerality.

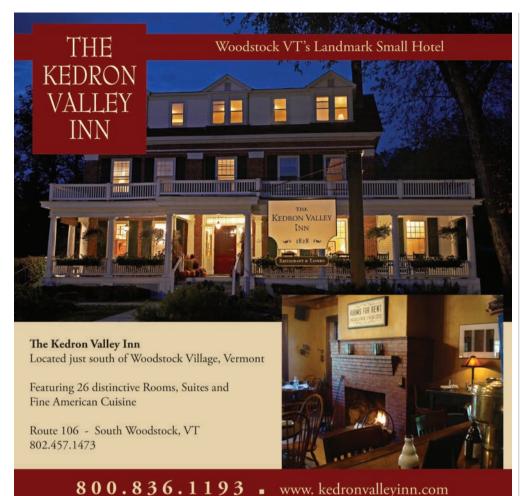
Brews and Spirits

Beers and liquors also make nice holiday gifts. McCarthy says Vermont is a great state for handcrafted beer. He notes, "It's interesting who's buying these types of beers—not only the typical customer you might expect, but also the usual Budweiser and Coors fans."

For parties, McCarthy suggests customers try one of the many craft beers sold in smaller pony kegs, which hold









WINE WISDOM



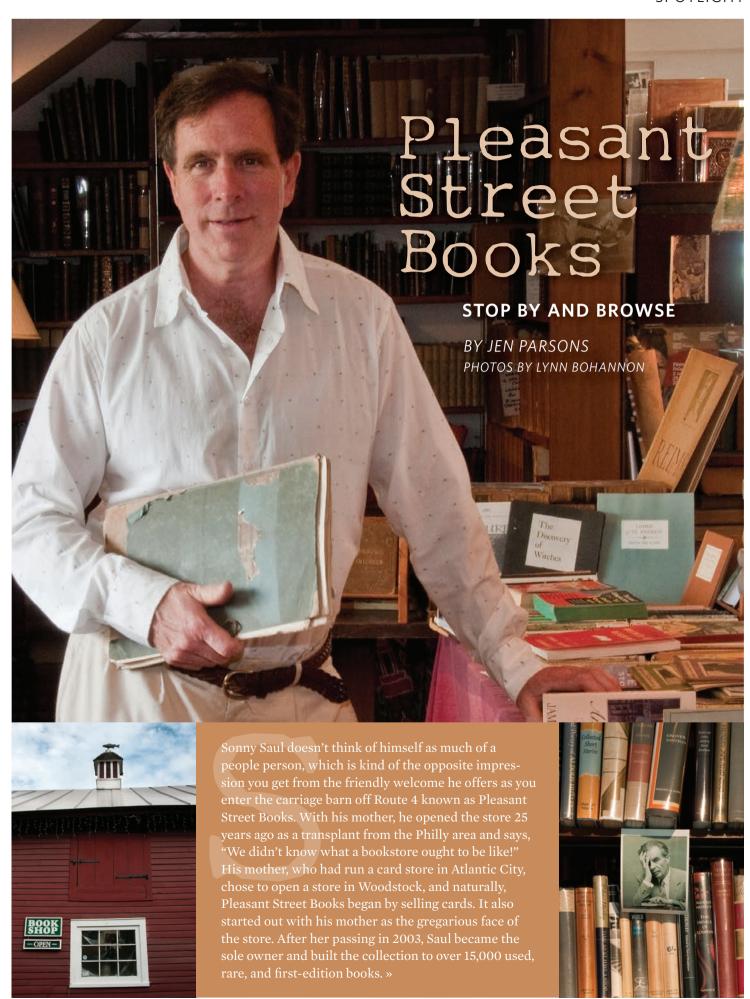
about five gallons. Shed Brewery from Stowe and Switchback Brewing Company in Burlington offer craft beers in this keg size. (Woodstock Brewing provides the tap.)

McCarthy recommends gift givers select regional brews such as:

- Vermont's Wolaver's Organic Ales
- Tramp Stamp Belgian Indian Pale Ale from Clown Shoes out of Ipswich, Massachusetts
- Whale's Tale Pale Ale, Bailey's Blond Ale. or Moor Porter from Cisco Brewers on Nantucket Island, Massachusetts
- Shipyard Brewing Company from Portland, Maine
- Dogfish Head Craft Brewery from Milton, Delaware.

For liquor choices, McCarthy suggests gift buyers stick with spirits made in Vermont. He suggests WhistlePig Straight Rye Whiskey, which is both 100 percent rye whiskey and 100 proof. He also recommends the maple-flavored rum from Dunc's Mill, Vermont Gold Maple Sap Vodka and White Milk Sugar Vodka, and the maple liqueur and flavored vodkas from Green Mountain Organic.

Woodstock Beverage also sells corkscrews, wine glasses, and wine stoppers to go with your holiday gifts. Mc-Carthy will also giftwrap your holiday selections. W





The proprietor enjoys a moment of conversation with a bibliophile from Australia.

Sharing Knowledge Through Books

In the early days, while his mother continued to sell cards as well as books, Saul pursued an interest in coins, until he sold the whole lot in one day to a single collector. As baseball cards gained popularity, he collected and sold those. "When people asked me what I'd be when I grew up, I never thought 'baseball card dealer." After a thief stole that entire inventory, Saul shifted his focus exclusively to books.

Most of the volumes find their way to the store through moving or estate sales. In addition, he buys books at shows where other dealers gather a few times a year. "Some dealers specialize, but the fun of it is that through the books, and also through the collectors who purchase the books, I get to learn a lot about different subjects." He cites collector interest in the Civil War, for example, for broadening his knowledge of the subject past schoolboy familiarity. "Great conversations happen in the store that wouldn't happen anywhere else. That's

what keeps me in the business."

Saul points out a leather-bound collection of books. "It used to be a measure of status to have a collection of beautifully bound books in your home," he notes. Many of the books in the store

were purchased as collections—there's an in-depth Native American section purchased from a single enthusiast and a collection from a Woodstock home of Robert Browning's poetry that Saul rebound. Not all books at Pleasant Street



The Malcolm X action figure resting atop an edition of Thoreau's Journal reflects a focus on social and political, as well as literary, issues.



Friendly shelves overflow.

are high end; upstairs there are hundreds of science fiction paperbacks he purchased from a collector because the group of titles was so complete.

Preserving History

Readers like to lament the loss of bookstores; Saul may feel a bit of that melancholy, too. "Most of the other great stores I used to go to have closed. Maybe I'll be the dinosaur, the one that stays around to show people what bookstores used to be like." He points to the shelves, which nearly explode with books of varying sizes, shapes, and bindings. He notes that you don't see books displayed in large,



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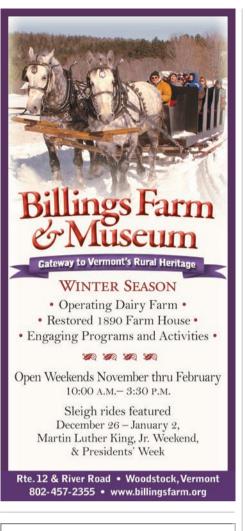
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Many treasures are within reach of this comfortable, inviting corner.

chain bookstores this way-with only their spines exposed on a shelf loaded with books from the last 200 years. You see shiny new books on tables and in stacks, with their covers facing out. "Sometimes kids come in here, and they don't know what to make of this kind of store," he says with a smile.

The bookstore allows Saul to follow up on personal interests as well. He purchased a letter that was written by Louis Armstrong, the jazz musician, to friend Mezz Mezzrow, and noticed the unique devices employed in Armstrong's writing style. A series of punctuation choices and techniques allowed Armstrong to effectively write a letter that reads much like the rhythmic pacing of jazz-essentially, he wrote as he wanted his words to be heard. Saul made connections between this letter and the literary ideas of poet Charles Olsen and published his own book on the findings.

In addition to the store, Saul teaches

piano and composes (a book of his compositions will soon be out). He previously published a narrative of Gilgamesh and The Ox-Herding Pictures of Zen Buddhism. The store provides Saul with



A loyal customer completes a purchase of items not available elsewhere.

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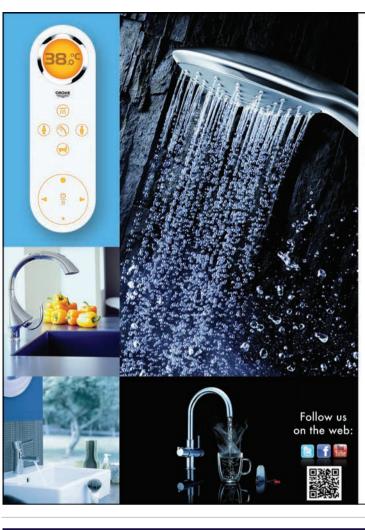
information to explore new interests. "I ought to just close the store and read!" he says. You get the feeling he probably could, and he'd end up only more interested in the world, rather than sated by knowledge. "But," Saul continues, "reading is so endlessly fascinating that there is a danger of going in and never coming out. My vision and hope for the store in the future is to expand this rich source I have built up and to create a small cultural center that would include politics and the arts. To this end I will soon be moving a piano in and creating a space for performance, discussion, teaching, and learning."

"Everything in here is purchased on spec," Saul smiles. "So whatever vou see in the store is something I guessed wrong on, because I haven't resold it." That bad news for Saul is great news for the book-browsing aficionado. Pleasant Street Books is open daily from June through October, 11am to 5pm, and November through May by chance or appointment. Stop in, and remember that while the tangibility of owning a book is something that may be waning in popularity, there was always something intangible about a bookstore experience—namely the personal interaction with a smart, friendly face. W

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Nothing stirs memories of childhood quite like the holidays, and Giggles' children's apparel rises to meet this festive season. Owner Anne Richter makes the holiday season come alive with unique clothes and precious gifts. Holidays or not, Giggles' playful colors and unmatched selection capture the essence of childhood. "We are gearing up and putting positive energy toward the holiday season," says Richter. This

Above: Giggles owner Anne Richter.

Top right: Holiday dress from Isobella and Chloe.

Bottom right: Baby shoes from Old Soles.

year, to help overcome the devastation caused by Tropical Storm Irene, that energy is more important than ever. With all of Woodstock commerce feeling the pinch of lost business days and a late start to foliage tourism, vendors are working tirelessly to stay on top. But adversity has never held Richter back, and the challenges of Irene are simply new hurdles for her to overcome. »



# Giggles

# CAPTURING CHILDHOOD AND HOLIDAY CHEER

BY AUDREY RICHARDSON PHOTOS BY LYNN BOHANNON



### FANTASTIC FINDS



Above: Winter styles for boys from Wes and Willy.
Below: A young shopper enjoys browsing the racks.

#### A Business Is Born

Richter and her husband came to the Woodstock area with their young children in 1998 as second-home owners. They loved the area—quite a contrast to their primary home locale in Naples, Florida. At the time, they were established high-end home design and painting entrepreneurs, and the couple considered expanding their business with a company in Woodstock. Once Richter settled her children in their Woodstock home, however, she quickly found herself in a divorce. She decided to leave her past behind and raise her children in Vermont. For Richter, it was a sink-or-swim situation, so she decided to start a new business. She followed her dreams to open a children's shop. "I really wanted to do something that was my own," she explains.

In 2003, Richter's dream was realized when she opened the doors to Giggles on Central Street. The store was a success, and with ample competition in the toy market, Richter focused on clothes and shoes.



Above: Whimsical headbands are a finishing touch.

"This just seemed to make sense. As moms, we are constantly buying clothes and things, and we know what is good," she says. With the help of friends in the marketing and design industries, Richter had a solid base from which to grow her business. With influences from both Los Angeles and New York City, her ideas were eclectic and the styles unique. "I was really lucky to





Above: Bamboo and cotton "green" pajamas from Kicky Pants.

Below: Raincoats from Pluie Pluie.



have friends with such knowledge who could help," she adds.

Richter spent two and a half years on Central Street in Woodstock, and then moved her shop to West Lebanon, New Hampshire. Giggles thrived for five years in its Upper Valley location. As her children grew older, Richter, a single mom, wanted to be closer to them. Her son Alex, now 15, was starting high school, and daughter Elise was in middle school, so she decided to relocate once again. "I thought, I am just going to do it." It has been over a vear since her move back, and she couldn't be more pleased. "I found a really nice space, and I love being in Woodstock," she says.

### Special Things for Special People

Giggles carries a wide variety of boutique styles and has a strong focus on shoes. As a rule, Richter tries to avoid licensed products and works mainly with smaller companies. "I don't deal with any large corporations if I don't have to. I try really hard to support smaller family businesses, especially ones that are owned by moms." Two of these smaller companies are PAIGELAUREN Baby and Zolima.

Richter's shop is modest in size, but big in selection. Customers can find just about anything for an infant, toddler, older child, or mommy to be. "I look at every single trade and parenting magazine, as well as attending trade shows



Perennial favorite Madeline.



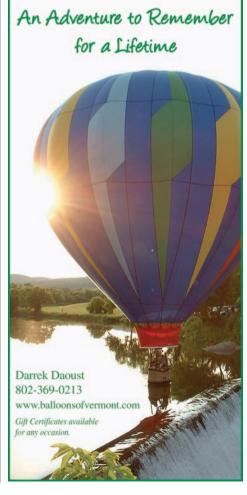
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#### FANTASTIC FINDS



A selection of Woodstock tees designed by Richter. Proceeds benefit local charities such as the Woodstock Food Shelf.

in New York City, to find new lines," explains Richter. Although the selection is vast, for Richter it is all about finding something special for little loved ones. She wants her customers to leave her shop with something they really love or are excited to give as a gift. "People come into Giggles because they want something really special," she says.

Although she has her favorites, Richter is consistently bringing in new lines and updating her merchandise. "I find that if you don't offer new things, you fall behind," she notes. One of her new lines this year is from Rileyroos, a shoe

company. There are brands such as Pediped and Skip Hop that she continues to carry year after year because of the demand for them. She estimates that 20 percent of the products in her store are green, such as organic swaddles from aden + anais.

In addition to clothes and shoes, Richter carries a small selection of toys as carefully selected as the rest of her merchandise. "There is an eclectic mix of designers and great gifts. The staff is really helpful here, and they always add a personal touch," says Donna Turner, a committed customer since Richter first opened her shop.



Fun and colorful lunch boxes from Skip Hop.



A selection of holiday styles for kids of all ages.

### **Online Giggles**

The newest addition to Giggles is not in the store; it's on the web. "You have to have e-commerce. Most moms these days don't have time to shop. so we're making it easy for them," says Richter. Her online presence has opened up Giggles to those customers who once visited in West Lebanon and beyond. "A lot of people have said they wish Giggles was still in Lebanon, but the online component has helped," she explains. It doesn't hurt that Giggles offers free shipping and occasional promotions to online customers. "I want it to be as easy to shop online as it is for a customer to come into the store," she adds.

Now that locals and visitors are finally out shopping again, Richter looks forward to the holiday sales season. "Wassail Weekend will be huge this year," she says. For nearly a decade, Giggles has been the source of joy for children and adults alike, and this holiday season Richter sees no reason for that to change. W

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BY CINDY PARKER
PHOTOS BY CHRISTIAN GIANNELLI

tand on the balcony outside the elegant upstairs suites of the Jackson House Inn and you feel like you are grazing the treetops. After a recent storm, snow sparkles on the decorative garden formed by spiky Alberta spruce trees. Inviting



chairs surround the pond where guests can gather in the warmer months. It's hard to believe this calm oasis is just a mile and a half from Woodstock Village. »



Opposite: Sip coffee or a glass of wine in front of the two-sided wood-burning fireplace—the perfect spot on a snowy day. Above: Clara's Corner one-room suite on the second floor features a four-poster king bed, gas fireplace, and two-person jetted tub under a skylight along with a perfect view of the grounds and distant hills.



The dining room is part of the original 1890 home built by Wales Johnson.

Innkeeper Kathy Terwelp enjoys taking a break and admiring the spacious and tranquil grounds that her husband Rick maintains with great care. That is, when he isn't busy tracking down local ingredients for one of his famous breakfast concoctions, now a hallmark of the recently renovated inn.

### **Coming to Woodstock**

For years Rick and Kathy had dreamed of owning a bed and breakfast. While raising their family in New Jersey, they enjoyed vacationing in the Woodstock area and their children attended Camp Billings in Fairlee. After their son Colin graduated from high school and daughter Emily finished college and began working in New York City, the dream became a reality. The Terwelps have called the Jackson House Inn home since May of 2010, and for several months repaired and furnished the 11 guest rooms, the inviting public spaces, and their personal living space upstairs. "We loved the size of the building, the history, and the beautiful grounds," says Kathy, remembering their excitement at finding the right



Beer, wine, and cocktails are available in the bar/lounge area, where you can also catch the big game on a large flat-screen TV.

property to purchase in an area they love.

"The place had good bones," adds Rick, whose vision for the gardens meant uncovering shape and texture in spaces that had been untouched for years. He spends hours dreaming up breakfast menus with fresh, local, colorful ingredients, and during the short Vermont growing season, he relaxes by creating a clean and structured look to the grounds. His

prior career in bank technology gave way to a new life, incorporating his passion for cooking and gardening. His joy in his current work shows.

Kathy's background as a teacher and curriculum supervisor prepared her well to be the ideal "front of the house" person, according to Rick. "She's very nurturing and interacts with the guests in a calm and comfortable way."



Nicholas one-room suite, located on the third floor, features a gas fireplace and a balcony with a spectacular view.

### **History & Comfort**

The Jackson House Inn was originally built in 1890 as a private residence and was added to the National Register of Historic Places in 1993. A tour of the inn reveals tasteful, classic furnishings, spotless original wood floors that gleam in the sun, and a wide front porch lined with rocking chairs. The six suites and five "classic" rooms occupy the original house and an addition built in the '90s. Some rooms have themes, such as the Governor Julius Converse room, which is decorated in a crisp colonial style with dark antique furniture and tones of blue. The spacious one-room suites provide unique peaceful retreats

with gas fireplaces and inspiring views, while some offer the chance to relax in a jetted tub, perfect after a busy or leisurely winter day. Guests may linger in the library and living room with Queen Anne period woodwork and built-in details. They also love the lounge/sitting area that's divided from the windowed dining room by a spectacular two-sided stone fireplace.

Visitors who book a vacation at the Jackson House Inn may be celebrating a special occasion such as a wedding or anniversary, or just visiting New England for the first time to see fall foliage or enjoy winter sports. It's a place for all seasons and all occasions. »

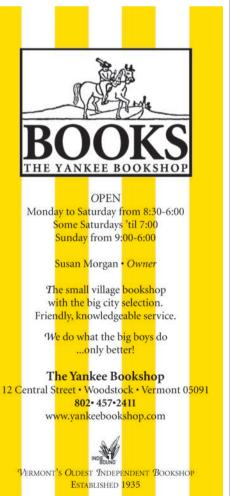


The living room is centrally located and invites guest relaxation and conversation.











Christine Jackson one-room suite, located on the ground floor, features a four-poster king bed, gas fireplace, two-person jetted tub, and French door access to the back patio and grounds.

### **Catering to Individual Needs**

The Terwelps have been surprised at the diversity of guests' ages and nationalities. A look at a few pages from the guest book shows visitors from Ontario, France, South Carolina, Michigan, Texas, California, Germany, and even nearby Claremont, New Hampshire.

When Kathy answers the phone to take a reservation, she may get some clues about guests, but it isn't until they walk in the door that she is able to gauge their needs. She greets each visitor personally and tries to be sensitive as to whether a person is the chatty, social type or someone desiring solitude. "Being a good host is all about balance, honor, and respect," says Kathy.

For Rick, it is all about breakfast. A recent guest told him that she chose the Jackson House because of the glowing Internet reviews of his breakfast creations. Rick prepares recipes such as savory pancakes made with a touch of Vermont cheddar cheese, sweet vanilla ice cream, cranberry chutney, and fresh maple syrup infused with rosemary. A side of artisanal cob-smoked bacon baked with pecans, black pepper, and brown sugar rounds out a meal that is

### **RELAX & ENJOY**

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- Freshwater pond, a favorite site for leisurely strolls
- 👼 Lushly landscaped English gardens, with a walking maze, towering trees, a beautiful lawn, and a mountain-fed brook.



For breakfast enjoy pancakes and the flavors of Vermont: apple, cheddar, cranberry, and maple syrup.

fun, delicious, and different.

"I love trying something new and asking for honest feedback," says Rick. "I want my guests to experience something they never have before." Rick uses high-quality ingredients that are 95 percent organic, which he buys from local farms, often the day before he uses them. A recipe can always be adjusted if a guest has special dietary concerns. "The ultimate flattery is that the guests often want my recipes," he says.

The Terwelps value connections with each guest and also have a special place in the Woodstock community. Their children have friends here, and Colin swam for the local swim team. They have hosted weddings, teas, business dinners, mixers, holiday events, and musical groups. They have made friendships and business connections with the Woodstock Farmers' Market, the Thompson Senior Center, and many other organizations in town.

The first time that returning guests arrived on the doorstep, Kathy was overwhelmed. "It validated all that we have learned and everything we do," she says. The care and attention that each innkeeper lavishes on the "front" and "back" of the house has produced a place of peace and relaxation. "We work every day to excel," says Rick. "It is our goal that every evening we can put our heads on the pillow and say that we tried our hardest to make our guests completely comfortable." W

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The Sledders, oil, 20"x30"

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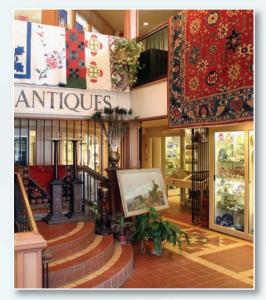


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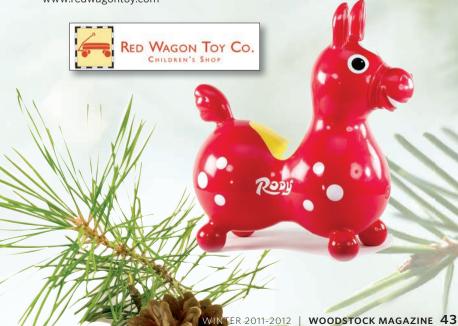
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"We work hard to create a warm, welcoming environment for everyone who walks through the door. Our standards for presentation are very high."



Owned by artists Neil and Janice Drevitson, this 40-year-old institution holds the distinction of being the oldest artistowned gallery in Vermont, and it's a must-see for anyone who enjoys fine art.

"Our gallery is like a small museum," Neil Drevitson notes. "We have six rooms filled with treasures, and we work hard to create a warm, welcoming environment for everyone who walks through the door. Our standards for presentation are very high." Consequently, visitors are often rendered speechless upon entering, Neil says. "Some people have even told us we should charge admission," Janice adds. Although flattered by such compliments, the Drevitsons decline. Their goal, they say, is to connect people with fine art, and in particular their art (both Neil and Janice are painters), and the best way to do that is to educate visitors and broaden their knowledge of the rich offerings available from contemporary artists.

### **Lives Devoted to Art**

Neil and Janice met at the Vesper George School of Art in Boston (Janice was Neil's student), married, and made their home in Vermont. Initially, the couple divided their time between their studio in Woodstock and a second home on Maine's remote Monhegan Island, but Neil's love of skiing and Jan's desire for a less isolated setting ultimately



Owners and artists Neil and Janice Drevitson. Below: Small watercolor and oil studies are done in preparation for larger works.





Petal's Piglets, a bronze by Carrie Quade.



Porcelain and Lace, pastel by Janice Drevitson, 26"x22".

prompted the couple to make Woodstock their permanent home.

Both Neil and Janice are serious, fulltime artists who have devoted their lives to painting. Practitioners in the Boston School tradition of painting, they work in the realist style. Although primarily a landscape painter, Neil also confesses a great love for portraiture. He has been making a living with his art since 1967, a fact of which he and Janice are justifiably proud. "I work in oil, egg tempera, watercolor, and pastel," Neil notes. "I'm fluent in all media."

Mastery of his craft is of utmost importance to Neil, and he constantly strives to improve his technique. He is a signature member in the American Watercolor Society, the New England Watercolor Society, the Boston Watercolor Society, the Pastel Society of America, the Salmagundi Club, the Pastel Society of Cape Cod, and The Guild of Boston Artists, where he serves on the board of trustees. The youngest artist to become a member of The Guild of Boston Artists. Neil was chosen from over 500 Grumbacher Gold Medal winners in 1995 to be the first living artist elected to the Grumbacher Hall of Fame. A gifted painter, Neil has won 30 major awards, including nine gold medals, and in the 1993 Arts for the Parks National Competition, his watercolor Cobalt Bottle was awarded the bronze medal and given The Founders Favorite Award.

Reflecting on his work, Neil sounds as though he's leafing through a muchbeloved photo album. "The very act of painting often takes me on journeys that I would never have imagined," Neil admits. "I'm quite comfortable painting from life and I love to paint out in nature. I can look at a painting I've done and remember exactly where I was when I painted it—the sights, the sounds, the smells, the light, everything. Each painting has a story attached to it." »





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Polar bear sculpture is Into the Wind by Tim Shinabarger. Painting above mantel is Symphony in Ice, an oil by Neil.

Janice Drevitson is similarly passionate about her work. Her specialty is still lifes, which she paints from life in the natural light of her studio. The resulting images possess a beautiful, natural glow that viewers find captivating. "I never work from photographs," Janice notes. "I arrange everything in my studio and paint in real time." Like Neil, Janice is actively involved in the arts community; she is a member of the Guild of Boston Artists and The Copley Society of Boston as well as a signature member of the Pastel Society of America, the Connecticut Pastel Society, the Knickerbocker Artists-USA, and the Pastel Society of Cape Cod.

### **Connecting People to Fine Art**

Janice is also the gallery manager, a job she takes as seriously as her art. "Presentation is everything to us," she asserts. "All the works in the gallery are beautifully presented in hand-cut archival mats and custom frames that are appropriate to the subject matter." Nor does the extra effort go unnoticed-visitors to the gallery frequently express astonishment at the quality of the works they find in such a small town, Janice says.

In addition to their own works, the



Drevitsons exhibit works by five other artists, including several sculptors who work in bronze. They also sell antique and contemporary decoys, a hobby of Janice's since her teenage years. "I've been buying and selling decoys since I was 17 years old," Janice says. "They're an interesting type of folk art," Neil adds. "We try to keep the quality high and the prices reasonable. Janice is really knowledgeable about this art form, and we're delighted to be able to share it with others."

The Fox Gallery is undeniably a labor of love, the conception of two artists who are deeply committed to the arts, not only as an avocation but as a way of life. "What we do here is really pretty special," Neil concludes. "We always welcome visitors and the opportunity to introduce people to fine art. We can't imagine living in a home with no art on the walls-it brings us great joy, and we want to share that experience with others." Janice agrees. "We work very hard to give visitors a wonderful experience," she notes. "We love what we do." W

The Fox Gallery 5 The Green Woodstock, VT (802) 457-1250 www.thefoxgallery.com

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# When All That Clitters is Gold

### FIONA BLUNDEN GILDING & RESTORATION

BY MEG BRAZILL
PHOTOS BY JACK ROWELL

id you ever long to spin straw into gold, or to have the Midas touch? Even before the beginning of recorded history, humans have had a fascination with gold. Fiona Blunden is no sorceress, but she can turn an old frame into a gilt masterpiece.

Fiona Blunden's Gilding & Restoration studio on the second floor of the Bridgewater Mill is bright and cheerful. Blunden herself could be described the same way. Her studio walls are lined with gilt mirrors and picture frames—some Baroque, some contemporary—that shine in contrast to the dark-hued, original hardwood floors. A lithe, energetic woman, Fiona is working in the back of her studio, where several waist-high tables hold works in progress. The beautiful tools of her trade hang tidily along one wall.

### **New Interest in an Old Technique**

For the past 21 years, Fiona Blunden has been a gilder, a craft older than the medieval Irish village where she grew up. The technique may be old, but Blunden's services are in high demand from her 21st century clients, most of whom find her by word of mouth—and word has traveled.

The bulk of her business is around the Upper Valley, but clients come from all over New England and as far south as Washington, DC. Blunden also credits referrals from a network of art restorers:

Mary Jane Clark (Art Care and Appraisals, LLC);
Linda L. Donovan (Warner, New Hampshire), who

conserves and restores oil paintings; Jonathan Schechtman (Meeting House Furniture Restoration); Cory Barbis (Barbis Fine Art Restoration); and Junction Frame Shop, among others.

Blunden concentrates on gilding mirrors, picture frames, and weather vanes, and on restoration work, but she's worked on everything from furniture to boats. Distance and size pose no barrier. "I've done an entire powder room for a client in New York City," Fiona says. The room consisted of huge sheets of glass that were dry fitted in the room; when the glass was reverse gilded with 23-carat white gold leaf and returned to New York, everything was assembled on-site and fit perfectly.

The youngest of six girls, Fiona Blunden was

### The Seeker

born in Kilkenny in southeast Ireland, known for its historic buildings, including Kilkenny Castle (Caisleán Chill Chainnigh), which dates back to the 12th century.

"We lived in a beautiful old Georgian











Top: Fiona with traditional gilder's pad. Above: Frame corner in need of repair. Clockwise from top left: Application of gesso. Laying of leaf. Burnishing gold. Tamping gold with cotton wool.



Blowing gold into gilder's pad.

house on a 350-acre farm where we were all called into service." Fiona says, making light of the amount of work a farmand a family of eight-require. "We had a dairy and grew mixed crops, but my father's great love was horses." In fact, one of his horses performed in the Olympics in Mexico City and Munich.

Continuing with family tradition, the Blundens sent their daughters to boarding school in Dublin. Fiona left home for school when she was just eight years old, but with her sisters already there, she was eager to go. Her early travels may have inspired her sense of wanderlust. After school, she studied languages in Paris at the Alliance Française and L'Institut Catholique de Paris, and worked as an au pair. "I used to speak fluent French and Italian," Fiona says. "I no longer have much opportunity, but any chance I get, I love to speak both of them!"

After her stint in France, Fiona returned home to try her hand at running her own business and put in a bid to run the kitchen at Kilkenny Castle. "So there I was in this beautiful old castle," Fiona says. "It still had the original kitchen with refectory style tables, vaulted ceilings, and a little modern kitchen off to the side." She catered events for as many as 200 people dining at long tables in the portrait gallery. "My mother helped and my sister and my cousin. Everyone got roped in."

The restaurant business is a relentless labor of love, though, and after a few years, Fiona decided to find a new love. She inherited a pedigree steeped in art and creativity and has always been interested in the arts. Her great-great-aunt, Sarah Henrietta Purser (1848-1943), was admitted to the prestigious Royal



Hand-carved mirror by Charles Ogg gilded with 23k gold.

Hibernian Academy (RHA) as its first female artist. Fiona's father, Sir William Blunden, along with Sir Basil Goulding, started Rionore, a company that made contemporary gold and silver jewelry.

### **Turn Left for England**

Putting the restaurant business behind her, Fiona visited a friend in Dublin who worked as a gilder for Ireland's National Gallery; the gilding work impressed Blunden. "My friend urged me to go to



Tools of the trade.



Fiona in her studio.

London to learn gilding. So I said greatturn left, let's go to England!"

England was in the midst of a big recession, but Blunden persisted, calling every studio in search of an apprenticeship. She found a place with Burdett-Coutts, apprenticing there for the next three years and learning the ropes of furniture restoration. Fiona happily moved on to Christina Leder Gilding, doing framing for artists and galleries in London's chic West End. "Artists would bring in their paintings," Fiona says, "and we'd hang corner samples on their work. They'd choose a design and we'd make up the frame." Over time, Fiona gessoed, built, gilded, and assembled frames, working side by side with a crew of six to eight craftsmen. Business was thriving and so was Fiona.

### A New Life in the New World

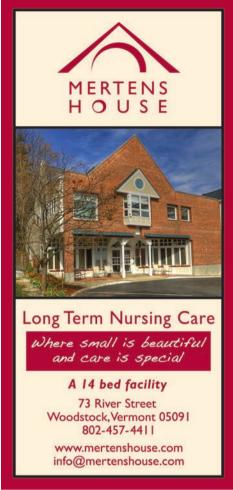
While in London, she met her future husband, John MacGovern, from the town of Harvard, Massachusetts; Fiona says it was love at first sight. They married in 1996 and lived in Ireland for a year before moving to Boston, where Fiona set up her own gilding studio in a small carriage house. In 2000, the couple moved to Windsor, Vermont, where she reconnected with other creative Irish friends Charles Shackleton, Miranda Thomas, and Simon Pearce, "who was a neighbor back in Kilkenny." With a nudge from Miranda, Fiona set up shop in the Bridgewater Mill, which is home to the ShackletonThomas Workshops,

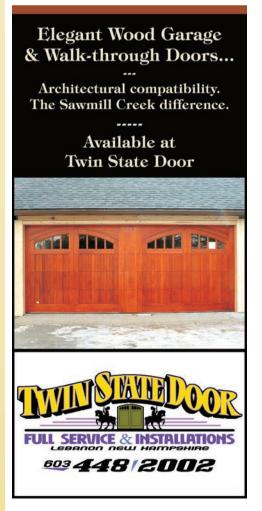
makers of furniture and pottery.

"There are two basic techniques, water gilding and oil gilding," Fiona explains. "I mostly do water gilding and reverse gilding on glass," known as verre églomisé. Gilding is the application of thin sheets of beaten gold onto a prepared surface to achieve the look of solid gold. The Egyptians used beaten gold to obtain this look. Modern gold is beaten much thinner, but the method remains largely the same. Fiona usually works in 23-carat gold, preferably German gold, although she likes to give her clients an option. Recently, she's been offering gold from China. "I've found the quality to be good." The quality of the finished gilding is only as good as the preparation underneath, and Fiona is a stickler for getting it right.

One of her current projects is an eagle with a 43-inch wingspan. Given its size and breadth, Fiona says it was probably meant to be mounted high, perhaps over a door. "I seem to have a propensity for eagles all of a sudden. Endless eagles. Very American," Fiona says, her engaging Irish accent underscoring her smile.

She points out parts of the eagle she's been working on, comparing it to the original photo and to photos taken throughout the process. "I had to strip it all back, keeping whatever I could of the original gold." She also had to remove prior repairs. "It looked like he'd had major tummy surgery." And that would not do. "Lots of bits and bobs were missing," so she applied gesso to the areas to be gilded. Gesso (pronounced Jeh-so) is







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Uncle Abraham Blunden's 18th century wood chisels.

a traditional primer used to coat rigid surfaces. Because of its absorbency, gesso works with all painting media and creates the perfect base for the application of gold leaf on three-dimensional surfaces.

### By Look and by Feel

Blunden also makes some of her own materials, including gesso. Water gilding is applying the gesso and sanding it smooth. Bole (a fine clay) is applied on top of the gesso, and the gold leaf will be applied onto the bole. The bole confers a color and tone that come through the gold. For this project, the vellow bole is followed by the application of red clay (bole), and then more sanding until it's very smooth. "Every gilder does it slightly differently. Some go by the book precisely; others do it more by feel. There's no exactly right or wrong way. I'm more by feel and by look. And so far, so good—I've had no complaints."

She uses a variety of pigments in her work to achieve different effects: vellow ochre, raw umber, burnt sienna, ultramarine blue, middle chrome, vegetable black, and dark green. "They're used in the wash, the recipe for the finish, to get a particular look." She'll use a different finish for an 18th century American frame than she would for a Spanish or Italian piece. It's critical to use the correct bole for both the period and the origin of the piece.

### **Mastery Leads to Magic**

The next step is pure magic. Gold leaf for water gilding comes in 31/4-inch squares, individually held loose in a "book" of gold containing 25 leaves, separated by sheets of rouged paper. It appears thinner than the rouge (tissue), which makes it difficult to handle. Fiona uses her gilder's tip to pick it up, adding some static electricity to it and blowing gently so it seems to fly from the book. "It takes about a week to learn how to blow on the gold so you don't blow a hole in it," Fiona explains, showing how she maneuvers the delicate gold square onto the gilder's cushion for cutting it into even smaller pieces. "Then you wet the area vou're working with and you literally just lay the gold on it—and it adheres to it." The explanation sounds easy, but her movements belie its simplicity. The 23-carat gold seems to float from her gilder's pad to the eagle, settling there as if it's been affixed for a hundred years.

"The next day, I go along with my burnishers," she continues. The burnisher, made of mounted agate stone, is shaped something like a dog's tooth with a long handle. "You want to use your agate to adhere the gold really well, so you can burnish or polish it. For this piece, I didn't want it to be too shiny. I rubbed it so the red bole comes through a bit. I use pigment powder, water, and all sorts of things—and stipple it with cotton wool to give it a bit of an older look. Finally, I wax and buff it with a soft cloth." The result is magical.

### Fiona Blunden Gilding & Restoration

Bridgewater Mill, 2nd Floor Bridgewater, VT (802) 672-1398 FBlunden@vermontel.net

Fiona Blunden Gilding & Restoration is open daily, 10:30am-5pm, and by appointment on weekends. Calling first is recommended.









# Ermon-t MAPLE MAKES THEM UNIQUE

BY PAMELA J. PODGER PHOTOS BY SCOTT ACHS

With New England vodkas made from Maine potatoes, New Hampshire apples, and even Massachusetts cranberries, it seems fitting that one boutique distillery in Vermont uses maple sap. Vermont Spirits Distilling Company, which began in 1999 near St. Johnsbury, recently

> relocated to a 4,000-square-foot building in Quechee Gorge Village. President and CEO Steve Johnson says his microdistillery, which produces handcrafted vodkas, complements the village's fine furniture, jewelry, cheese, and other artisan shops enjoyed by tourists and locals alike.

Vodka, a colorless, odorless spirit, is typically distilled from grains, potatoes, or other starches that are fermented to produce alcohol. By using Vermont maple sap as the spirit's base, the complex sugars create desirable characteristics, Johnson says. "There are the sweetness and characteristics from the maple and there is a slight aroma of butterscotch," he explains. "Maple is a complex sugar."

### A Vodka with Flavor

Vermont Spirits is one of a new breed of microdistillers growing from just a handful in 1990, chiefly farmers making fruit brandy, to about 325 microdistillers today, according to Bill Owens, founder of American Distilling Institute in Hayward, California. The Distilled Spirits Council of the United States reports that sales of specialized super-premium vodkas (about \$25 a bottle and up) increased by 3.2 percent last year, from \$49 million to \$51 million, according to spokeswoman Danielle Eddy. Vermont Spirits is among a dozen or so small, craft distilleries in Vermont,



Steve Johnson, president and CEO, on the porch of the new distillery in Quechee, a project he's overseen since November 2010.



Stills in the foreground are fed from fermenting tanks on the platform above.

including Green Mountain Distillers in Stowe, which uses organic grain as its base, and Saxtons River Distillery in Brattleboro, which makes a maple-infused liqueur. "Ours is a vodka with flavor, not a flavored vodka," says Harry Gorman, distiller for Vermont Spirits. "As far as I know, we're the only ones making vodka from fermented maple."

Johnson said his Vermont Spirits' Gold vodka (about \$40 for a 750-milliliter bottle) and the higher-end Limited Release vodka, which is distilled from early-run sap (about \$45 for a 375-ml bottle and sold only in Vermont and New York City) are expressions of Vermont. His distillery also taps into Vermont's dairy heritage by producing small batches of Vermont White, which uses fermented milk sugars and spring waters distilled into vodka (about \$30 for a 750-ml bottle). Vermont Spirits also sells nip bottles for \$2.50 each.

"We're trying to preserve the qualities of the original ingredients in the vodka. With non-traditional ingredients like maple, there are some characteristics we want to highlight," says Mimi Buttenheim, general manager.

### From Sap to Spirits

Sap from Vermont's maple trees flows for about six weeks each spring when warming daytime temperatures combine with freezing nights to release the stored sugars as sap. Us-

Harry Gorman, vice president and distiller, next to the fractioning column still he built by hand.



750-ml bottles on the bottle filler.

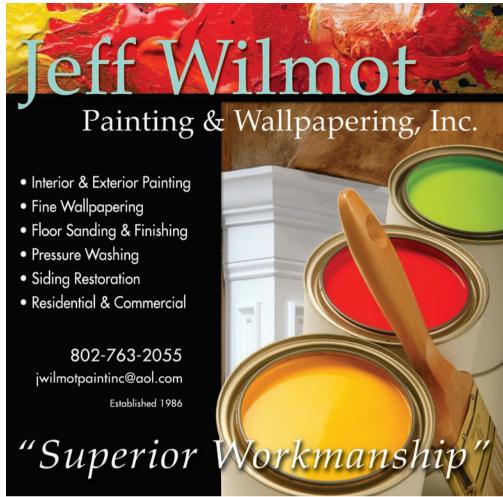
ing a proprietary distilling process, each bottle of Vermont Spirits' Limited Release uses about 40 gallons, or the entire sap run of a mature maple tree in the sugaring season.

Vermont Spirits products are available in about 20 states, including Washington, Oregon, Tennessee, and all of the New England states. The distillery is growing, with possible inroads to China after Johnson's trip in October. The distillery will also expand from its current six employees, as Johnson intends to hire another five employees by April.

Production of the clear, colorless spirit began at the Quechee distillery in late October. Johnson says the former location outside of St. Johnsbury was "off the beaten path" and they wanted easy access to the interstate, visibility, and foot traffic from the hundreds of thousands of annual visitors to Quechee Gorge.

Johnson, originally from Canada, has a varied background including commercial banking, magazine editing, and marketing for a slate roofing business. He joined Vermont Spirits about five years ago as an investor and took over the business three and a half years ago.

"I like the hands-on part. Sitting at a desk isn't my thing," Johnson notes. "I like the moving parts, such as agriculture, taxation, and legislation." »





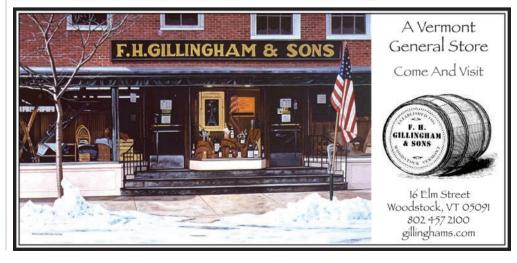
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WHAT'S NEW



Steel barrels house the 192-proof vodka before it is finished to 80 proof for bottling.

In May 2009, Vermont laws changed, and microdistillers are now allowed to sell directly to consumers by offering tastings and retail sales on their premises as well as at wine and beer festivals. Inside the cavernous Quechee distillery, visitors are greeted by a tasting bar and a retail shop that sells logo apparel, such as T-shirts, tote bags, and hats, as well as cocktail bitters and mixes, and barware and accessories, Buttenheim says. In the future, they hope to use local tradesmen to make specialty glasses and wooden gift boxes, Johnson adds.

The building's far end is devoted to bottling and distilling, which visitors may observe. Racks of oak barrels purchased from a bourbon distillery are given new life by aging Vermont Spirits' latest product, an apple brandy made in the French Calvados style. The tasting room is open from 10am to 5pm Tuesday through Sunday. Call (866) 998-6352 for the latest information and specials.

### **Art and Science**

Aromatic puffs escape from two stainless-steel stills, a smaller one with a 160-gallon capacity and one "that resembles a lunar module" with a 500-gallon capacity, according to Gorman. Each has a glass fractionating column, rising more than 15 feet



### Bottled Gold.

into the air, where the spirits spiral through condensing coils as the vodka is distilled three times. The fermenting tanks emit a smell of maple that permeates the building.

Gorman, who is one of about 40 investors, returned to Vermont after living in Ireland for 11 years, where he built a biogas plant and repaired a stone ruin in his spare time. Since 2004, he's been the distiller making Vermont Spirits' 80-proof vodka. He says his craft is a blend of art and science.

"Distillation is all about boiling points and condensation," Gorman explains. "The art is the procedure that allows you to make the cuts of heads and tails, or the unwanted compounds, and leave the heart. You do that by smell, timing, temperature, and experience."

Vermont Spirits is poised for growth in its Quechee location. "We're trying to keep a Vermont theme to everything we produce," Johnson says. "This is a new business that has really taken off from small beginnings."

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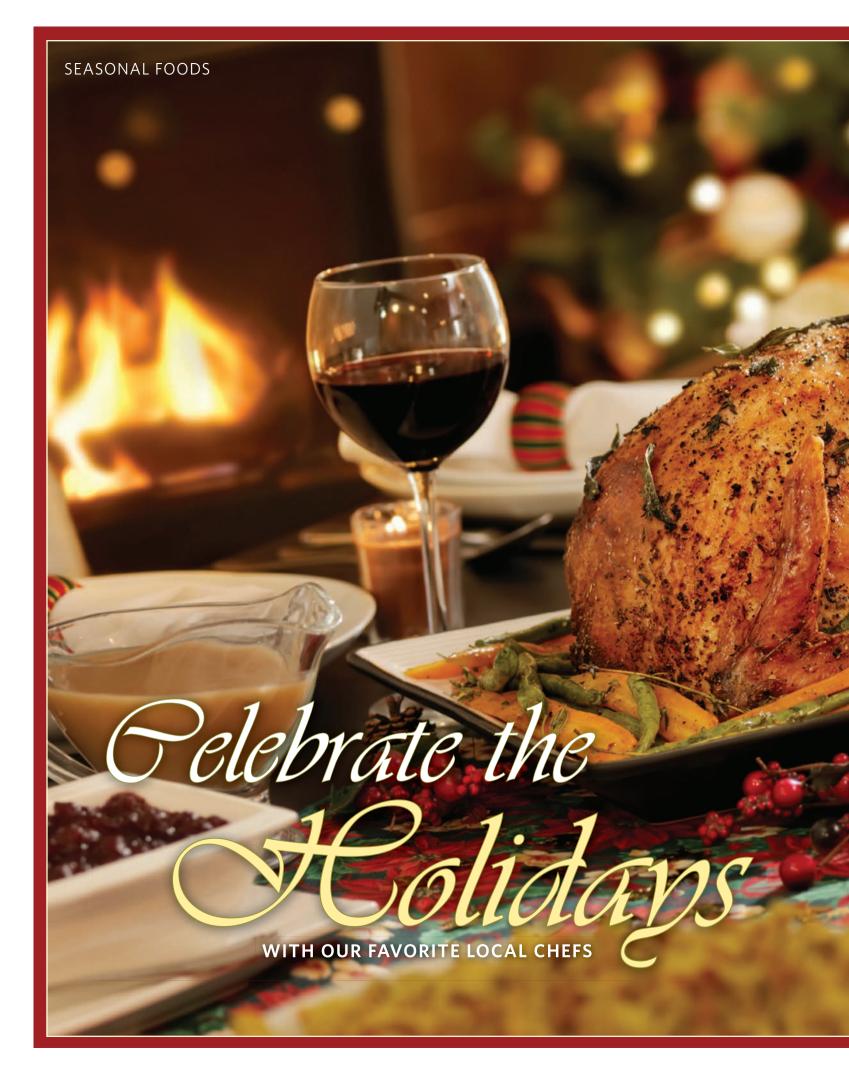
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December through Christmas and the New Year, our kitchens will be filled with family, friends, food, and fun.

And so it's time to navigate that delicate balance of time-honored tradition and change. We'll haul out our favorite cookbooks, track down scraps of paper with ancient recipes scribbled in Nana's handwriting, and scour the food magazines. As always, we'll bake the family's favorite Christmas cookies and stick to Mom's signature turkey stuffing. But maybe it's time to try an intriguing new side dish or fabulous new dessert. Who knows, you might even start a new tradition.

If you are looking to shake up your holiday menu this year, why not try a recipe or two from one of the region's favorite chefs? They delight in making timeless classics but always manage to add a new twist. Chefs Will Dodson and Ed Kroes share their favorite traditions and family recipes and provide a few hints to help you celebrate the holidays with ease. »

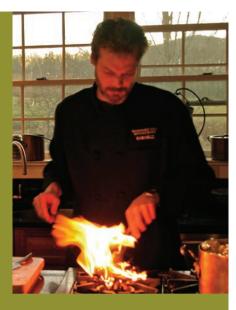
### Holiday Menu

**Granny Smith Apples and Parsnips** Nana's Baked Sweet Potatoes **Brussels Sprouts and Bacon Smoked Missouri Rainbow Trout Poffertjes** Hollandse Appeltaart (Dutch Apple Pie) Oliebollen

### Chef Will Dodson

The Barnard Inn Restaurant & Max's Tavern On Vermont Route 12. just south of Barnard (802) 234-9961 www.barnardinn.com

When Chef/Owner Will Dodson found the Barnard Inn in the spring of 2000, it was love at first sight. The St. Louis native has lived and cooked all over



the US but remembers, "I fell in love with the inn and Vermont. It's beautiful here, a great place to live and raise a family." He continues, "I'd always wanted to live in the country and create seasonal ingredients, The Culinary Institute of America graduate grows about 80 percent of the restaurants' vegetables and herbs in the summer. Throughout the year he keeps chickens and ducks for their eggs and has raised a few pigs.

Will makes everything from scratch and describes his cooking as home-style comfort food. "When it's cold, I like full, hearty flavors. That's when we bring out the Yankee pot roast, pot pies, and bread pudding. I like revitalizing traditional dishes and recreating them in new ways."

Christmas is a special time for Will and his four children. we cut down our tree, usually at a local farm but last year we found one on our property. The kids make ornaments and we string popcorn and cranberries." He continues, "When I was little we always opened our presents on Christmas morning. My sister Anna ran point on inspection. She'd sneak downstairs around 4am to check on things and then wake everyone up. I still do presents with my kids on Christmas morning. It's a lazy, family day. We get up early but spend most of the day in our pajamas."

Both the Barnard Inn Restaurant & Max's Tavern are closed on Christmas Eve and Day. Not unlike his childhood in St. Louis, close friends will join Will and his family for a big Christhis mother, his Christmas Eve favorite is a rib roast. Instead of another big dinner on Christmas Day, Will fixes a family brunch after stockings and presents.

Will's advice to home cooks for the holidays? He reminds people to enjoy the time with family and friends. "People get so nervous about everything coming together. It's important to remember it's a party with good friends, family, and food.

### **Granny Smith Apples and Parsnips**

m From Chef Will Dodson

Perfect with a Thanksgiving or Christmas turkey.

Serves 4-6

- 1 Tbsp butter
- 2 Tbsp light-brown sugar
- 2 large Granny Smith apples, peeled, cored, and cut into large cubes
- 1 lb parsnips, peeled, lightly blanched, and sliced on the diagonal
- 1 tsp chicken glace\*
- Salt to taste
- 5 fresh sage leaves, roughly chopped
- Dark-brown maple syrup
- 1. Heat the butter and sugar in a pan over medium-high heat. As the butter begins to brown add the apples and parsnips. Toss once or twice to combine.
- 2. Cook until the apples and parsnips release their juices. Add the chicken glace, toss to combine, and raise the heat to high to reduce the juices to a nice glaze. Continue cooking, stirring frequently, until the mixture is tender and chunky but not mushv.
- 3. Remove from the heat, season with salt, and toss with chopped sage. Serve with a drizzle of maple syrup.
- \* Chicken glace is a rich stock that has been slowly reduced until it forms a full-flavored, syrupy glaze. You can reduce homemade stock or find chicken glace in specialty stores and online.

### Nana's Baked Sweet Potatoes

From Chef Will Dodson

A favorite of family and friends. Whenever Will serves his mother's sweet potatoes, everyone wants the recipe.

Serves 10-12

5-6 very large sweet potatoes (about ½ potato per person)

- 1 or more cans evaporated milk
- Salt and pepper to taste
- ½ cup plus 2 Tbsp all-purpose flourur
- ½ cup plus 2 Tbsp brown sugar
- 10 Tbsp butter, softened
- About 1 cup pecan halves



- 1. Pierce the sweet potatoes with a sharp knife and then bake on a baking sheet at 425° for an hour or until soft.
- 2. Scoop the sweet potatoes from their skins. Pass the potato through a ricer into a large bowl. Whip the potatoes with evaporated milk until the mixture is creamy but not soupy. Season with salt and pepper. Transfer the sweet potatoes to a buttered baking dish.
- 3. Combine the flour and sugar, add the butter, and mix with a fork until it's crumbly. Sprinkle over the potatoes, covering completely. Top with pecan halves. (The dish can be covered and refrigerated for up to 1 day at this point.)
- 4. Bake at 425° for about 1 hour or until golden brown and bubbly. (If you need to share the oven, you can bake it at a lower temperature, but it will take longer.) Serve immediately.



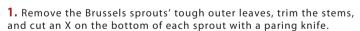
### **Brussels Sprouts and Bacon**

From Chef Will Dodson

A wonderful addition to a traditional roast beef and Yorkshire pudding feast.

### Serves 4-6

- 1 lb medium-sized Brussels sprouts
- 6 oz apple wood smoked bacon
- 1 Tbsp butter
- 2 large shallots, roughly chopped
- 1 Tbsp fresh chopped parsley
- Salt and pepper to taste



- 2. Quickly blanch the Brussels sprouts in boiling salted water. Drain and immediately plunge into ice water to stop the cooking. Drain
- 3. Cut the bacon into thick lardons (small strips)fland cook in an iron skillet over medium heat until almost crispy. Remove the bacon from the skillet and reserve. Drain most of the bacon fat from the skillet and reserve
- **4.** Add the Brussels sprouts to the hot but not smoking skillet. Cook the Brussels sprouts over medium heat on one side. Don't move them around so they will be nicely caramelized. As they begin to brown, add the butter and chopped shallots. Again, don't move them around.
- 5. When the shallots begin to caramelize, add the bacon lardons and gently toss once. Continue to cook until the Brussels sprouts are tender crisp. Add more bacon fat to taste and toss with parsley. Check for seasoning and add salt and pepper to taste. Serve immediately.

### **Smoked Missouri Rainbow Trout**

From Chef Will Dodson

Serve smoked trout at your holiday cocktail party or long and lazy Christmas brunch.

### Serves 2-4

About 2 quarts water (enough to cover the trout in a shallow dish)

1½ cups kosher salt

- 1 tsp toasted fennel seeds
- 1 tsp chili flakes
- 1 medium-sized (10 oz) whole rainbow trout
- 1. Make the brine: put the water in a saucepan, add the salt, fennel seeds, and chili flakes, and bring to a simmer. The brine should taste medium-salty. Cool completely.
- **2.** Place the trout in a shallow dish and cover with the brine. Cover the dish and refrigerate for 6 hours. Remove and drain.
- 3. Cut open the trout and lay it skin side down in the top of an aluminum Chinese steamer. Line the bottom of the steamer with foil.
- **4.** Ignite wood chips outside on a grill. Smother the flames and place the smoking wood chips in the foil-lined steamer and close. Smoke the trout for 15 to 30 minutes or until cooked through. Remove the trout from the steamer, cool, and refrigerate.
- 5. Serve on toast with lemon-horseradish sour cream and sliced red onions.



### SEASONAL FOODS



### Chef Ed Kroes

The Quechee Inn at Marshland Farm Quechee Main Street (802) 295-3133 www.auecheeinn.com

Dutch-born Chef Ed Kroes moved to Connecticut when he was nine. His cooking combines old-world traditions with contemporary New England cuisine. While he received his culinary

degree at Johnson & Wales, his first influence was his Uncle Robert, a self-taught, Michelin four-star chef in The Hague. Like his uncle, no corners are cut in Ed's kitchen. Everything is made from scratch in the tradition of *Larousse Gastronomique*.

As a child in the Netherlands, Ed and his brother looked forward to Sinterklaas's annual visit. In the US we call him Santa Claus. He wears a red suit and cap and travels in a reindeer-driven sleigh on Christmas Eve. In the Netherlands, he wears an elegant bishop's miter and red cape and travels by boat on December 6. Sinterklaas is more stately and serious than our jolly old elf. Both of these legendary figures have their origins in fourth century Asia Minor and Saint Nicholas, the patron saint of children.

Like most Dutch families, the Kroes always celebrated the Feast of Sinterklaas with family and friends. By the end of dinner the children's excitement was at a fevered pitch. Eventually, his dad or a friend would sneak out of the house and don the elegant garb of Sinterklaas. Dressed in a bishop's hat and red cape, the would-be Sinterklaas knocked on the front door with his sack of toys and candy. Ed recalls, "As soon as dinner was over we were on high alert, waiting for that knock on the door. There were always toys and lots of candy."

Christmas Day, both in the Netherlands and Connecticut, was a family day with a big dinner. Ed remembers, "My mother always put together a wonderful fondue. She would spend hours preparing beef, chicken, meatballs, and vegetables to cook in the hot oil. She made wonderful sauces to go with them. It was great fun; the whole family sat around the table for hours, talking, laughing, and eating." The festive meal was frequently topped off with a Hollandse Appeltaart, or Dutch Apple Pie.

Today, Ed and his family celebrate the holidays with a mix of Dutch and American traditions. He says, "Christmas is really a time for kids and we like to do a bit of Santa and Sinterklaas. The inn is open on Christmas Eve and Christmas Day, but I try to squeeze in as much time as I can with the family."

### **Poffertjes**

**Some Prom Chef Ed Kroes** 

These soft puffs are similar to mini pancakes. Popular with children, they are traditionally served with a chocolate drink to celebrate the New Year.

- 2 cups flour
- 1½ tsp salt
- 1½ cup milk
- 1⅓ tsp yeast
- 3 Tbsp butter
- **1.** Put the flour and salt in a large bowl, whisk to combine. Make a well in the center of the flour.
- 2. Heat the milk to lukewarm. Mix the yeast with a little lukewarm milk. Pour the yeast-milk mixture into the well. Pour about <sup>2</sup>/<sub>3</sub> of the remaining milk into the well. Stir to a thick, smooth batter. Stirring continuously, add the remaining milk.
- **3.** Cover the batter with a dampened cloth and leave in a warm place for 1 hour.
- **4.** Grease a poffertjes pan\* or heavy cast-iron skillet with butter. Fill each of the holes in the poffertjes pan with batter or drop small spoonfuls of batter into the skillet. Fry on both sides until golden brown.
- **5.** Serve the hot poffertjes with butter, confectioner's sugar, or maple syrup.
- \* You can find poffertjes pans in specialty stores or online.

### Hollandse Appeltaart (Dutch Apple Pie)

m From Chef Ed Kroes

A New England classic remade with a Dutch accent.

Use your favorite homemade piecrust or 1 ready-made pie crust

5½ cups peeled, cored, and sliced cooking apples

- 1 Tbsp lemon juice
- ½ cup granulated sugar
- 1/4 cup brown sugar, packed
- 3 Tbsp flour
- ½ tsp ground cinnamon
- 1/4 tsp nutmeg

### Topping

- 34 cup flour
- 1/4 cup granulated sugar
- 1/4 cup brown sugar, packed
- ⅓ cup butter at room temperature
- 1. Preheat the oven to 375°.
- 2. Fit the piecrust into a pie plate or springform pie pan.
- **3.** In a large bowl, mix the apples, lemon juice, both sugars, flour, cinnamon, and nutmeg. Pile the apples into the crust.
- **4.** Prepare the topping: In a medium bowl, combine the flour, both sugars, and butter with a pastry blender or a fork until coarsely crumbled. Sprinkle the topping over the apples.
- 5. Bake at 375° for 50 minutes.





### **Oliebollen**

From Chef Ed Kroes

This traditional Dutch holiday treat is similar to donuts or beignets.

½ cup milk

¼ cup butter

¾ cup sugar, divided

1 package yeast

 $\frac{1}{4}$  cup water at  $105-115^{\circ}$ 

21/4 cups all-purpose flour

½ tsp salt

1½ tsp cinnamon, divided

½ tsp grated lemon peel

2 eggs

1 cup tart apple, peeled and chopped

<sup>2</sup>/<sub>3</sub> cup raisins

<sup>2</sup>/<sub>3</sub> cup currants

Vegetable oil

1. In a small saucepan scald the milk and remove from heat. Add the butter and ¼ cup sugar. Stir until the butter is melted and set aside to cool.

2. In the large bowl of an electric stand mixer combine the yeast and water and let stand for 5 minutes. Mix in the cooled milk

3. Whisk together the flour, salt, ½ teaspoon cinnamon, and lemon peel. Add the flour mixture to the liquid in two parts, beating until

well blended. Add the eggs one at a time, beating well after each addition. Stir in the apple, raisins, and currants. Cover bowl and put in a warm place to rise until doubled in size, about 11/4 hour.

4. Put about 2 inches of vegetable oil in a saucepan and bring to a rolling simmer. Drop small balls of dough, about 1 tablespoon each, into the hot oil. Gently turning once, cook until golden brown on both sides.

5. Combine the remaining sugar and cinnamon. Sprinkle the doughnuts with the cinnamon sugar—a very light touch is recommended.



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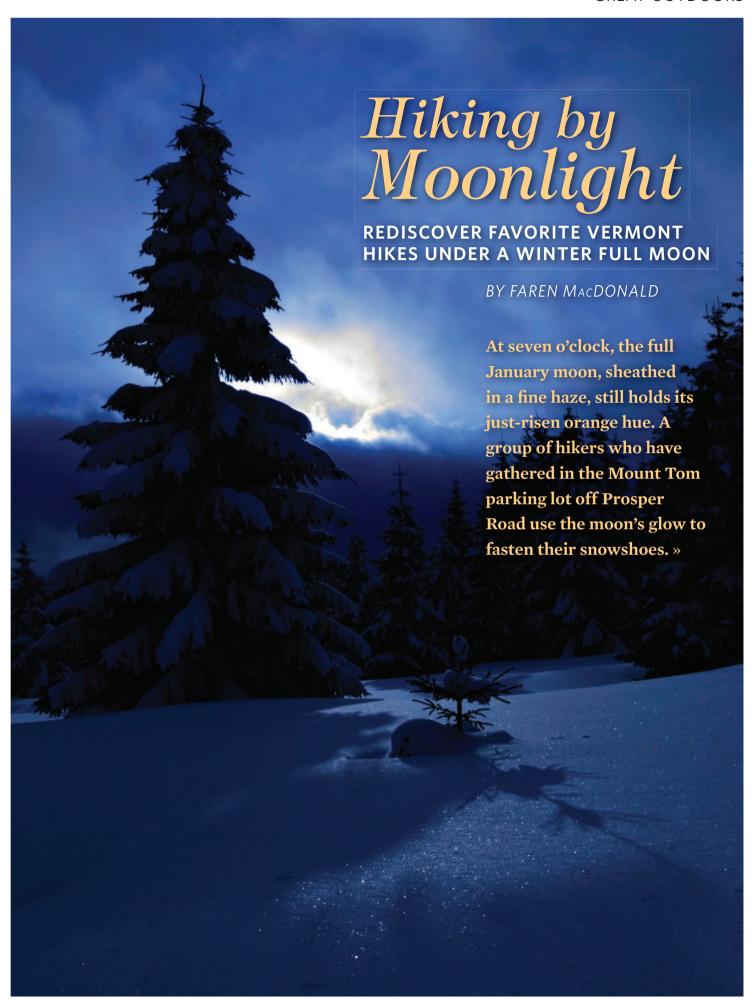
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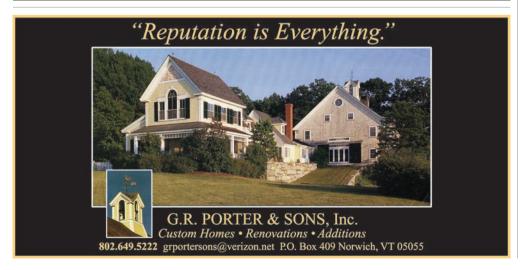
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### **GREAT OUTDOORS**

We switch on our headlamps to peer at each other while making introductions, shaking gloved hands as we await the hike leader, who has gone ahead to prepare our destination cabin for our arrival by starting a fire in the woodstove.

Full-moon, winter-night hikes are not a uniquely Vermont activity, but the very conditions that make some Vermonters dream of long summer days make these hikes ideal. The canopy of leaves that typically blocks out the moon has fallen away; it lies covered by a mantle of snow that reflects the moon's silver light, illuminating the bare woods. The long nights mean that an after-dinner hike can end at a reasonable time. And there are no pesky biting insects.

### Taking in Winter's Beauty

All is quiet under the stars except for the dry snow that squeaks underfoot. The hikers have stashed headlamps in with their gear, but with no clouds and new snow, we have enough natural light to see our shadows walking before us to the cabin on the other side of Mount Tom. With the temperature hovering in the lower 20s, we'll appreciate the crackling fire in the cabin's cast-iron stove when we arrive. The hikers are packing in snacks to share and hot drinks.

Most are wearing three layers of clothing to block the winter chill. By the time we reach the Pogue, a 14-acre pond perched near the summit that has frozen and looks like a large, smooth bed of snow ringed by bare trees, many hikers have loosened scarves and unzipped jackets.

With landmarks hidden beneath the snow, the winter night reveals an undiscovered path. The terrain is easy for this hike-tonight is about winter's beauty, not the physical challenge of hiking. Full-moon hikes are also about the destination: a valley full of twinkling lights, a field awash with the stars and moon, and a cozy cabin.

### **A Warm Reward**

At the cabin's door, we shed our snowshoes and troop inside. We light a dozen candles to create a welcoming glow and throw a log on the fire. We move benches closer to the warmth, and gloves come off as we pass around cheese and crackers and start to chat. "I almost stayed home," says one woman. The others nod, knowing they would usually be watching television, helping with homework, or already be in bed on such a frosty night.

The fire dies as quickly as our drinks cool. At nine o'clock, we blow out the candles and pack up everything we have brought. We pull on our gloves, step outside, and put our snowshoes back on. The cold feels doubled after the warmth of the cabin. The last person out shuts the door, and we head out under a half-dollarsized moon.

As we retrace our steps under this clear Vermont night, I cannot help but appreciate the transformative powers of a full moon and a blanket of snow. Tonight's hikers have gained a new experience that is offered only during winter nights of rare beauty. W

#### TRY A NIGHT HIKE

This winter on a full-moon night (December 10, January 9, and February 7) dress warmly and take to the trails.

Pick a trail up Mount Peg or to the top of Mount Tom.

#### **MODERATE:**

Follow the Appalachian Trail from the Route 4 parking lot to Kent Pond, or hike the Deer Leap Trail to the overview.

#### **EXPERT:**

Ascend Ascutney Mountain via the Auto Road. Stop at the parking lot or continue to the summit tower. Another option is to hike Killington via the Bucklin Trail. Stop at the Coolidge Lodge or ascend carefully to the icy peak.

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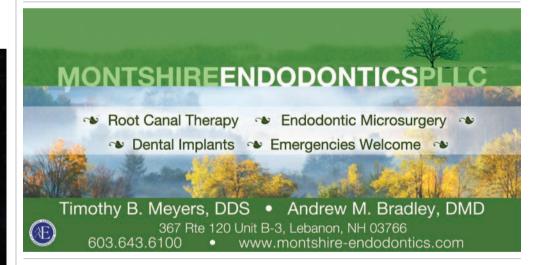
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BY DEBORAH THOMPSON

The staff of *Woodstock Magazine* joins the rest of the ▲ Woodstock community in mourning the loss of Dr. Hasse Halley, who was struck and killed by a pickup truck while she was walking near her home on October 1. Hasse worked with us on the magazine as associate editor during the spring and summer of 2009. At our first meeting I was immediately bowled over by her enthusiasm, which was absolutely contagious. She couldn't wait to jump in to cover stories of interest in the community, write them up, and take on assignments that included providing photography. Even when the going became tough and tedious, her spirit and zest were not dampened.

It's hard to imagine the number of people Hasse touched during her lifetime. Students alone over 50 years of teaching must number in the thousands. Her awards include Teacher of the Year at Woodstock Union High School, Fulbright Memorial Fund Recipient, and University of Vermont Outstanding Teacher Award. Then there are all the people she knew and worked with for 30 years while residing in Burlington and those she helped during her volunteer work throughout New England as well as in Cambodia, Africa, Israel, Thailand, Great Britain, and South America. Most recently, Hasse helped to organize the Hurricane Irene relief efforts for the Woodstock area, including coordinating the volunteer effort.

Hasse is survived by her husband Steve, her mother, a brother and a sister, five children, and eleven grandchildren. Our heartfelt sympathies go out to her family, friends, and all those she inspired and enlightened. W



Above: Hasse with her newest grandchild in March 2010. Top inset: Hasse enjoys a motor scooter in 1976.



# Woodstock's Hand in Hand

IT'S ALL ABOUT COMMUNITY

BY SHERRY BELISLE



Above: In the kitchen with Sally Gottlieb, Nancy Peterson, and Chef Lauren Wilder.

Below: Friends and neighbors come together at the weekly dinner.

Imagine hosting a dinner party when you have no idea how many guests are coming, or who they even are. You've set up chairs and tables with linen for 87, although you may have to turn over seatings because 100 or even 125 guests may arrive. At 10:30am, you begin preparing five courses, including those for vegetarians. The first guests will arrive at 5pm. This has been Lauren Wilder's challenge every Thursday for six and a half years: Woodstock's Hand in Hand.

#### **Bringing People Together**

Wilder grew up in California and had many impressive experiences as a chef, but eventually she returned to the hometown of her grandparents-Bridgewater, Vermont. She soon realized that segmented populations of the greater Woodstock area

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were not getting together. Under the umbrella of "Sustainable Community Growth and Development (in Woodstock and the surrounding communities)," she created Hand in Hand. Her goal was to provide a place for people of all ages and all walks of life to meet their neighbors while enjoying a special dinner.

Chef Wilder creates a different theme for her dinners every Thursday. If the theme is Waitangi Day, a New Zealand holiday, Wilder will shop for plenty of kiwis. Thanksgiving dinner is served buffet style, with more dishes than you'd find at any restaurant or home. Specialty items and most meats must be purchased, but some produce and bread are often donated by various sources. None of the food goes to waste. Leftovers are given to a local pig farm, and the farmer occasionally donates pork to Hand in Hand.

The themes are not always about the food. The week before "Poetry is Among Us," Wilder encourages guests to write their own poems or bring along a favorite to share the next Thursday. At Christmastime, guests receive wrapped gifts.

#### Good Food & Good Company

Wilder depends upon volunteers to help her set up tables and chairs, prepare the food, serve the dinners, and wash the dishes. Robin La Roche came to Hand in Hand with some

kitchen experience, but she says, "With Lauren, I've worked with fruits and vegetables I've never heard of before." Longtime volunteers Nancy Peterson and Pru Schuler enjoy the diversity of the guests. Sally Gottlieb likes the fact that, although the dinners are served in the social hall of the Woodstock Unitarian Universalist building, they are not a church-sponsored activity. Everyone is awed by Wilder's commitment, resourcefulness, and creativity.

During the program part of the meal, first-time guests are introduced, community information and events are announced, and information about the theme is read. Geoff Dates, Tim Traver, and Sandi Rossi often provide musical entertainment. Guests return again and again for the pleasure of chatting with new and old acquaintances while enjoying five courses they might never create at home. W



Guests enjoy their meal.

#### IF YOU GO

Dinner is served from 5-7pm every Thursday at 7 Church Street. Follow the driveway to the lower level. Donations are welcome but not required. Volunteers are always needed. Call Lauren Wilder at (802) 299-1777.





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## **December**

4

#### Holiday Victrola Music

Join Main Street Museum curator David Fairbanks Ford for a special program on holiday Victrola music. Info: (802) 457-1822, www.woodstockhistorical.org Woodstock History Center, 2pm

#### 9 & 10

#### **Christmas Visions**

"A Child's Magical Wonderland." Visit with Santa, make crafts with the elves, and have a treat in Mrs. Claus's kitchen.

Woodstock Little Theatre, 9, 5-7pm; 10, 2:30-4:30pm

#### 9

Wassail Evening Open House at the Dana House Museum Enjoy hot cider, seasonal treats, live music, and stories for the young at heart. Info: (802) 457-1822, www.woodstockhistorical.org Woodstock History Center, 5-7pm

#### 9-11

#### Wassail Weekend

Visit the 1890 Farm House, authentically decorated for the season, and make a historic ornament to bring home. Saturday: traditional music at noon; Sunday: sleigh or wagon rides. Info: (802) 457-2355, www.billingsfarm.org
Billings Farm & Museum, 10am-3:30pm



December weekends & December 26-January 1

#### Christmas at the Farm

Visit the authentically decorated farmhouse with preparations underway for the holiday meal. Holiday programs and activities plus making historic ornaments. Info: (802) 457-2355, www.billingsfarm.org
Billings Farm & Museum, 10am-3:30pm

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#### December 9

#### The Vienna Boys' Choir

The Vienna Boys' Choir is one of the oldest boys' choirs in the world. For nearly 500 years it has been one of the enduring symbols of Austria. Woodstock Town Hall Theatre, 7:30pm

#### December 10

#### Holiday House Tour

Experience the warm hospitality of old New England when Woodstock's most charming houses deck their halls and open their doors for what has become a quintessential holiday tradition. Horse-drawn wagon rides and live musicians accompany visitors along the way.

Tickets: Woodstock Town Hall Tours begin at 10am



December 11
The Messiah Sing
Our Lady of the Snows Catholic Church,
4pm

#### 10

#### Solstice Cello

Join four-time Grammy Award-winner Eugene Friesen in a spirit-filled evening celebrating the magic, warmth, and mystery of the holiday season.

Info: (802) 457-2557, www.nucs.org North Universalist Chapel, 8pm

#### 10 & 11

Woodstock Wassail Holiday Craft Fair The Green, 10, 10am-5pm; 11, 10am-2pm

#### 10

Yule Log and Memory Tree Lighting Join the Woodstock Rotary Club for the lighting of the traditional Yule Log, Memory Tree, and carol sing.

The Green, 2:30pm



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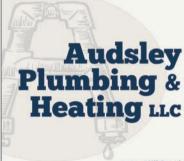
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December 10 27th Annual Wassail Parade Woodstock, 2pm

#### Wassail Café on the Green

Homemade soups, chili, hot chocolate, and coffee on the Green to help keep you warm during the Wassail Parade. Sponsored by the Woodstock Chamber of Commerce.

The Green, 11am-2pm

#### 10

#### The Ten

The Ten is a professional a cappella group of gentlemen from multiple generations that performs contemporary, spiritual, traditional, and secular music.

Historic Congregational Church, 3pm



10

#### **Lighting of the Luminaries**

Enjoy the Green in holiday splendor as the Woodstock Rotary Club lights more than 400 luminaries.

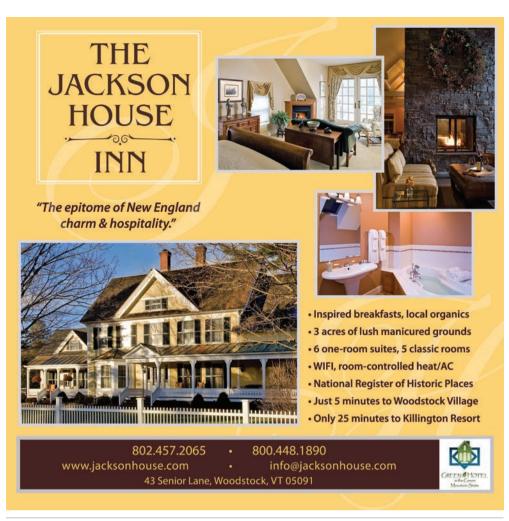
The Green, 4pm

#### 10 & 11

Wassail Weekend Open House at the Dana House Museum Come see the 1807 Dana House decorated for the holidays. Info: (802) 457-1822, www.woodstockhistorical.org Woodstock History Center, 12-4pm

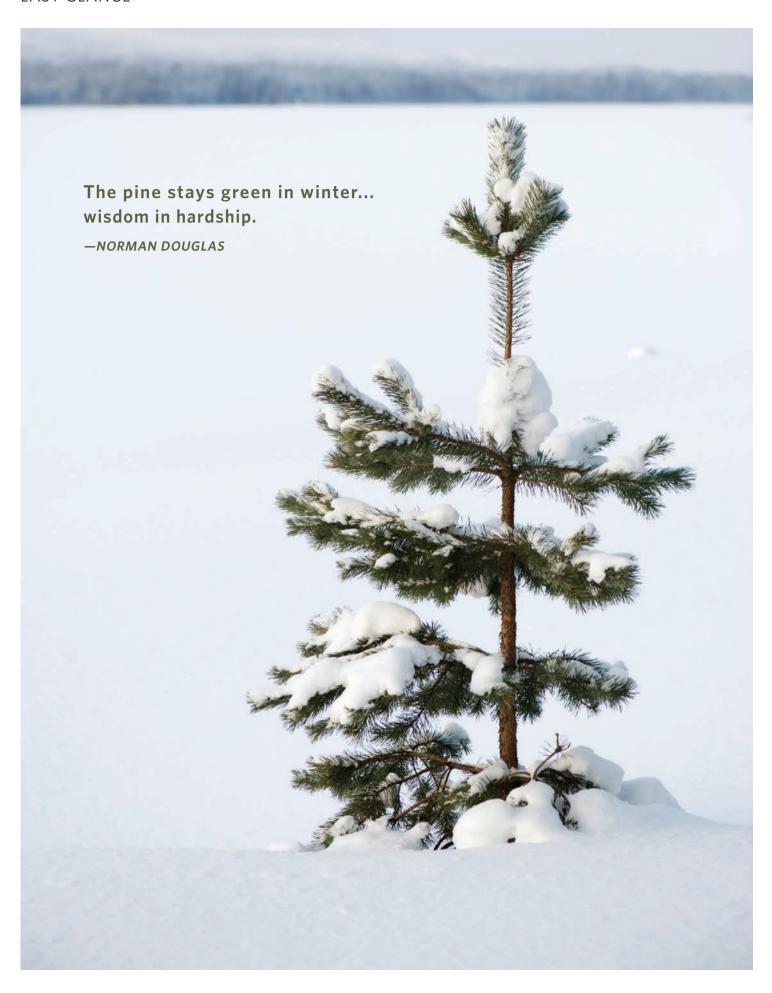
## **January**

14-16 Sleigh Ride Weekend Info: (802) 457-2355, www.billingsfarm.org Billings Farm & Museum, 10am-3:30pm









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