

OUR COUNTRY HOME

Welcome to
WAGGING TAIL
FARM

PLUS:

A Conversation with Potter
CAROLYN DUKE

MEET
TASTEMAKER
Jeanne Genzlinger of Settlers Inn

The Art of
Quilting

Storing the
Harvest with
Amy Miller of Early Bird Cookery

The Gathering
Season



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LETTER FROM THE EDITOR



Mary Greene

At this time of year, we work to conjure homes of peace and warmth, sanctuaries from the waning light and falling temperatures. In this autumn issue of **Our Country Home**, we introduce you to a couple who have reclaimed their Sullivan County roots by transforming an old farmhouse into a newer version of itself, complete with an organic garden, farm animals and orchards. We invite you to learn more about quilting, and perhaps become inspired to make or buy a new or antique quilt to warm the bedroom. In this issue you will meet one of our region's premier potters, learn how she got her start and what inspires her work. We invite you to go outside and plant flower bulbs, or take a long walk and gather nature's bounty to use in decorating your holiday tables and mantletops. Speaking of tables, we bring you the story of one woman's success with long planks of seasoned oak. We introduce you to this month's expert and this month's tastemaker, both masters of the culinary arts. And we give you tips for readying your home for winter.

Put your feet up, light the fire in the fireplace and enjoy.

Mary Greene

Mary Greene
Section Editor

*Where we love is home,
Home that our feet may leave, but not our hearts.*

—Oliver Wendell Holmes Sr.

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Photo by David B. Soete

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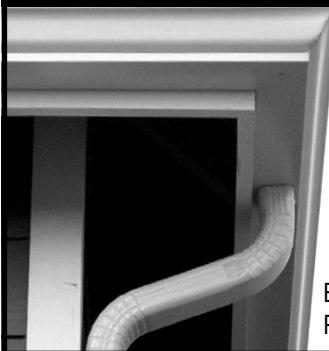
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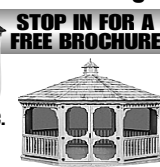
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WAGGING TAIL FARM

Old meets new, lovingly restored

Text | Mary Greene • Photographs | David B. Soete

Travel a few miles down Hurd Road past Bethel Woods Center for the Arts, and soon you will come to a wide welcoming road on your left. This is Jim Stephenson Road in Bethel, NY, named for the farmer that used to work the surrounding fields. Travel just a bit up that road and you will see a sign for Wagging Tail Farm. As you pull in the drive, it's easy to see how the farm got its name—for here comes Bogey, a rare, liver-colored Flat Coated Retriever, followed by the tiny Fred, a mini-Dachshund. Inside await the farm's gracious owners, Charles and Ora Ramat.

Continued on page 6



“A beautiful 1800s barn with a lot of the original hand hewn beams that are held together with wooden pegs.”

— Homeowner Charles Ramat

Alpaca, goats, rams, horses and chickens complete the Wagging Tail Farm family.

Sullivan roots

The Ramats, who have been married nearly 40 years, live in the original Jim Stephenson farmstead, a Victorian-style house that they purchased in November 2001.

Although the Ramats previously owned a home in Long Island, and had long vacationed at the Hamptons, both have roots in Sullivan County—as campers when they were children, and at the start of their romance. “My father introduced us at Grossingers when both our families were there for Passover,” said Ora.

“After 9/11” said Charles, “we felt more of an impetus to get a place outside of New York City.” Originally they looked for land on a trout stream to indulge in Charles’ interest in fly fishing. “After looking around, we learned that something not right on the water would be a better value,” said Charles. “This place didn’t have the trout water I was looking for, but it did have a lot of beautiful land.”

The house was a tear down. There was a dysfunctional washing machine in the entry way; there was no kitchen, just a summer kitchen on a dirt floor; the beams were rotting; the roof was rotted; there was no safe electric, no plumbing, no insulation. But Ora fell

in love with the exterior. She thought the bones were great. And since it was a Queen Anne Victorian, built in the 1890s—which in Europe would be brand new, but here is considered historic—we didn’t have the heart to tear it down.”

Lovingly restored

So, the couple embarked on a complex and extensive renovation, and added an addition to match the original structure. They preserved the stone foundation, and unique Queen Anne features such as the conical porch roof. Other features, such as the fieldstone fireplace, are local and true to the natural landscape. They also reclaimed wood that was over a hundred years old and stored in the barn for use as siding and planks. They used local tradesmen to complete the work. The furnishings are a mix of country modern and rustic antiques, including some unusual pieces such as an 1800s hutch from North Korea. The rooms have a spacious, open, rustic feel.

After the house was finished, a number of amenities were added, such as a heated swimming pool, tennis court, archery ranges, hiking and riding trails. Charles, the gardener of the family, has established an impressive organic vegetable garden that was still

producing vigorously long into the season. Not ones to do things half way, the Ramats also maintain an old apple orchard and have experimented with growing fruit trees. They tap their own sugar maples to make maple syrup. They also make cider, and they dry and preserve many of their garden vegetables to use and enjoy all year long. The Ramats also have a collection of farm animals, including horses, alpaca, rams, goats and chickens that produce eggs for the household. The animals live in the original barn, also renovated, “a beautiful 1800s barn with a lot of the original hand hewn beams that are held together with wooden pegs,” now reinforced with cable and wire to keep it standing.

The old ways

As much as possible, the Ramats adhere to the old ways rather than relying on high tech conveniences. Their house is indeed modern, with a dish washer and air conditioning, but “if we’re making maple syrup, we’re out chopping logs for the fire,” said Charles.

The Ramats have three grown children who often come to use the house. The family enjoys camping and hiking all over the 160 acres, and “around the property we have various fire pits and



Charles Ramat demonstrates how Wagging Tail maple syrup is made.

camping places which, instead of using platforms, might be on pine needles, and the fire places set up with stone for reflective heat, that kind of thing. So you could even camp out in the winter.”

Staying involved

The couple maintains a city home on the Upper West Side, where Ora is a yoga teacher, and Charles has a number of enterprises, including the creation of a green energy company called Viridian. He was also appointed by Mayor Blumberg to serve on the board of Grow New York City, which has been involved with recycling and waste disposal issues, and also was instrumental in starting and running the green markets in the city.

Upstate, Charles has purchased over a thousand acres which his company, Bethel Farms, has developed carefully into gated communities, including one in Fremont and one called The Birches in Bethel. “All of the gated communities have natural easements throughout them,” he said, “for example, easements that protect what size trees can be taken down. You can’t construct things that get in the way of natural gaming trails. We have given priority to what was



Ora Ramat demonstrates warrior pose in her Wagging Tail Yoga studio.



The kitchen is utilitarian, light and spacious.

there before we came, and we have to fit into it, without disrupting it.”

Location, location...

And how is it living down the road from Bethel Woods?

“I love it,” said Ora. “We go there a lot. It’s a treat to go to the Harvest Festival, and we appreciate the concerts.”

“It’s a first-class, deluxe operation,” added Charles. “I think it’s fantastic.”

Charles has established his legal residence in Sullivan County, and spends more time there than in the city. “Other than summer,” he said, “our favorite season is the winter. We always have a roaring fire going; we go out in the snow for cross country skiing and snowmobiling.”

“And in the winter, the Ramat Inn is closed,” joked Ora, referring to the hoards of friends and family that descend all summer to enjoy the grounds, the food and the company.

“When you have a heated pool, you make lots of friends,” added Charles.

But on a more serious note, he said, “We have a



A group heads for the orchards.



The living room fireplace incorporates local fieldstone.

major stake in Sullivan County, and not just because of the land I own. We get involved any way we can to help the county, and promote it. We think it is one of the most beautiful places on earth.”

Wagging Tail Yoga

Ora, whose name means “light” in Hebrew, is a yoga teacher who began her upstate classes on an outdoor deck “the next field over,” but it became too small, so she built a year-round yoga studio on the property that also has a guest apartment below. Wagging Tail Yoga studio has wooden floors and huge windows that overlook the fields and woods, and she has been accepting students there for four years now, although she has been teaching upstate for seven. She also offers extended yoga workshops and world class guest teachers from places as far away as Thailand. Ora teaches vinyasa flow-style classes, which pay attention to breath and alignment. She encourages beginners and works with students to find alternative poses and feel comfortable at any level.

“Teaching yoga at Wagging Tail has been a healing, connecting experience for me, and I hope for this community as well,” said Ora.

For more information visit: www.waggingtailyoga.com | www.catskillcastles.com | www.viridian.com/ehc | www.grownyc.org

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DECORATE

Crisp white linens and tableware offset the dark brown pinecones clustered around pillar candles. Twine tied around the place settings secures flatware and creates visual interest to the stark, yet inviting nature-themed tablescape.

The Gathering Season

Summer always seems to slip away in such a quiet manner that it's not until the autumn leaves are at their peak of color that I even realize that there's been a shift. When the temperature drops and woolly sweaters come out for the season, I wistfully acknowledge that the magnificent foliage that commands my attention on routine drives and morning strolls is momentary and will soon make way for the taupey browns and cool grays of winter.

In nature, this is the gathering season and I often find myself gathering things: pinecones, twigs, dropped feathers— anxious to preserve these bits of nature that will soon be blanketed under snow. Autumn also signals a time for other gatherings, the kind that center around holidays like Thanksgiving, Hanukkah, Christmas and the New Year. So often, these gatherings cause us to overextend ourselves and we fail to notice or appreciate that these moments, much like the season's leaves, are fleeting.

Get back to basics

Keeping your gatherings simple and homespun will be a welcomed change from the glitzy decorations and fancy parties that often dominate the season. To get into the mood, take a long walk in the woods with deep pockets or basket in hand and gather all of nature's offerings. Not only will this excursion calm your soul while providing you with a bounty of treasures to decorate with for the holidays, it will also give you souvenirs of nature to admire throughout the long cold winter months.

Decorating with nature

Natural elements, when arranged in groupings and displayed in interesting vessels, inexpensively give a home warmth. A basket of pinecones, a collection of antlers or twigs are easy to assemble, while providing strong visual impact. (See side bar for the best way to preserve these elements.)

A bouquet of found feathers arranged in a silver vase has a very sophisticated look, and is also easy to arrange. (Ten Mile River, off NY Route 97, often has an abundance of feathers on its shoreline.) To keep feathers fixed in place, fill the bottom of the vase with kitty litter, sand, salt or rice, which make ideal filler for dried arrangements. Other ways to display natural finds include placing them under a cloche; pinecones, river stones and bird nests are very attractive when displayed in this fashion.

Drying flowers from your garden is another way to have a keepsake of these last days of autumn. Hydrangeas are probably the easiest flower to dry. Simply place them in a vase with water, forget about them and in a few weeks you will have a lovely bouquet with a delicate antique hue. Grasses can also be dried this way; however, cone flowers, mums, roses or any flower with a thin stem or dense head needs to be hung upside down to dry to prevent the stem from bending. (Do not use candles around dried flower arrangements.)

To cozy up the living room, try bundling logs (cut in quarters) with an old leather belt and place near the fireplace. Swap out summer linen pillows with more textural woolen or furry ones. Display your own collection of natural finds in apothecary jars, mason jars, on cake plates, silver trays or any vessel that won't distract from their natural beauty. Manila tags found in stationery and office supply stores are inexpensive, and when affixed to lidded jars provide space for documenting your find with information about where you found it, the species (if applicable), or a lyric or poem that it inspired, adding to its interest.

Creating Centerpieces

For round or square dining tables try displaying fresh apples in a large white bowl or an assortment of gourds on a wooden tray. Pinecones, cranberries and acorns placed in glass or ceramic bowls have a sculptural aesthetic. Even a bundle of twigs wrapped in twine and placed on a pedestal cake plate creates a simple, zen-like accent.

Candles always evoke warmth and festivity. Try grouping an assortment of candlesticks of varying heights on a tray, preferably the same metal tone, style or color. Don't have an assortment of candlesticks? Pillar candles of varying sizes work just as well. You may want to line the tray with cranberries, river stones or dried beans to keep candles secure and absorb the wax drippings. Odd numbers always seem to work best when arranging things in groups. Outdoor lanterns also evoke country charm when used indoors as an accent on a table or incorporated in a centerpiece grouping. Again, an odd number of varying styles and heights will create the best presentation.

For a fresh and easy flower arrangement, turn a bundt pan upside down and fill halfway with pebbles or floral foam to anchor the stems and add water. Fill with evergreens from your garden and adorn with acorns and pinecones. If the greens are fresh and properly watered, place a large pillar candle in the center. (See sidebar for tips on how to get keep your fresh arrangements longer.)

Arrangements for oblong tables work best in two symmetrical arrangements or linear grouping. Try using 5-9 tin cans or baby food jars placed evenly apart down the center of a long table. Be sure to remove labels and glue—soaking them in hot, soapy water should do the trick. If the glue is persistent you may want to use rubbing alcohol or a product like goo-b-gone, found in most hardware stores. Place fresh sprigs of pine, mulberry or, for a culinary twist, fresh herbs like chives or dill into the tin cans. Remember to keep them low so guests can see over them during a meal. Finish off with votive candles placed in between each vessel. You can create a table runner using brown or white craft paper to help define your linear arrangement.

For symmetrical arrangements, try using two large pumpkins or gourds, hollowed out and lined with a glass bowl or jar. Add garden picked evergreens, grasses or leaves, tightly packed to give them a lush look. Cut the stems short enough so only the fullest part of the stems and branches cascade over the lip of the vessel. You can rubber band the stems of this arrangement if you have trouble securing them.

For a more dramatic centerpiece, place twigs or branches in two tall vases (set evenly apart) and adorn with lightweight ornaments, family photos or strands of popcorn or cranberries. These should be removed when the meal gets underway to avoid obstructing the flow of conversation.

For a splash of autumn, collect some brightly colored leaves and dry then in a cardboard box and silica powder found in most craft stores. (See sidebar for instructions.) Use the leaves individually, on top of a salad plate at each setting, or scattered down the table's center to create a natural table runner.

Whatever elements you choose to employ, be sure to keep it simple. Let nature be your guide while you gather and ready your home and soul for winter and all that it encompasses.

Preserving leaves

Place leaves evenly apart in a cardboard box on top of a one-inch layer of silica gel powder. (Silica Gel is a fine powder that absorbs water in leaves while holding the leaf's color.) Then gently spread another layer of silica gel over the leaves and store in a warm place for several days until dry.

Silica gel is inexpensive and is found in most craft stores.

Another method for preserving leaves is placing each leaf between two sheets of wax paper with a cloth under and on top. Then, with a hot iron press down with even pressure being sure not to move the iron around. Keep in place until the wax melts. Let the leaves cool and then cut them out, leaving a small edge of wax paper to protect the seal.

Preserving pinecones

Line a standard cookie sheet with foil and baked the pinecones at 350 F until all of the pitch is melted. Let cool and arrange.

You may coat with a sealer if you want to keep them longer than a season.

Tips for fresh flowers and greens

To keep fresh flowers longer, be sure to use a clean vase and trim away leaves that fall below the water line. Add a few drops of household bleach to keep the water bacteria-free.

Change water every few days and wash the stems. Give the stems a fresh cut before placing them back in the vase.

Tips for using herbs

To keep herbs from wilting, arrange them in water with crushed ice. These arrangements aren't intended for more than a few hours.

Tips for other natural elements

It's always a good idea to inspect your finds before bringing them into your home. Branches with insect tracks or wormholes may be best left outside. You can wash most of your finds in warm soapy water and let air dry if you plan on using them around food.



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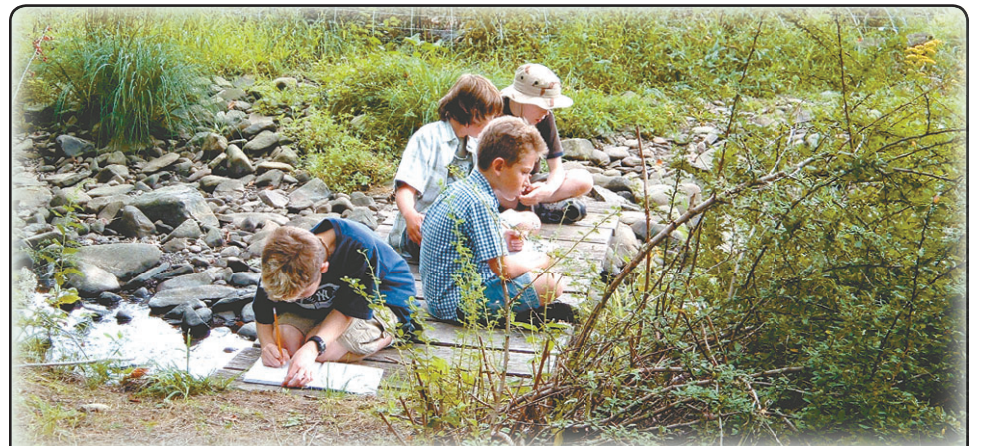
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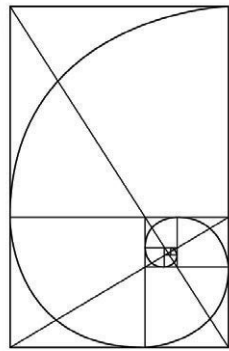
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TRY THIS

Planting Bulbs

Text | Mary Greene

There are many tasks involved in putting the garden to bed for the winter, requiring a belief that your labors will pay off in the warming days of April and May. No autumn task has this leap of faith more at heart than the act of planting bulbs. It seems unlikely that this grouping of knobby bulbs with their varying sizes and protrusions will do anything other than give you an aching back and dirt clots on your gloves. However, when the first brave purples and yellows rise about the ground in early spring, you will know your efforts have been well spent.

Here are a few tips to assist in the success of your bulb beds.

- Choose healthy bulbs that are plump and firm without mold, soft spots or withering. The larger the bulb, the more flowers it will produce. Bulbs will also reproduce and spread on their own if they like their location.
- Choose bulbs that are hardy for Zone 5 if planting in the Upper Delaware River valley. Bulbs you can try include crocus, daffodil, allium, hyacinth and tulips. (Be aware that deer love tulips, and will maddeningly chomp off the bloom just before it opens. Tulips should be fenced and protected.) A sprinkling of cayenne pepper around bulbs at planting time may discourage predation by chipmunks and other woodland creatures.
- Choose a well drained and sunny location, or look for bulbs that have been bred to do well in shade or forested areas. Daffodils are the hardiest for a variety of settings.
- Add a sprinkle of bone meal to your bulb bed to give roots something to feed on as they get established.
- Plant bulbs (pointy side up) so that the bottoms rest at a depth about three times the bulb's diameter. Use a garden spade or shovel to loosen up your beds and shape them into an arc or curve. Planting bulbs in groups will make the best presentation.
- Cover your beds well with topsoil and water once or twice to promote initial growth.
- In the spring, allow your flowering bulbs to die back naturally, as the leaves and stems are where the food for the coming season is stored.

Getting the kids involved

A wonderful way to get your youngsters interested in the task of planting bulbs is to give them their own dozen, allow them to toss the bulbs into the air and dig generous holes for the bulbs wherever they land. Take a photo or make a map of the pattern the bulbs make as they fall, so the children can track the corresponding blooms in the spring. Crocuses or daffodils are a good choice for this venture.



This airing of the quilts at Bethel Woods Center for the Arts is an art exhibit that mimics the traditional practice of hanging quilts to air in spring.



This Red Quilt was created by Nora Dymond, the author's mother-in-law.

A Passion for Patchwork

The art of quilting

Text | Nancy Dymond • Contributed Photographs

Sitting at her quilting frame in the **The Mountain Quiltworks** cottage in Indian Orchard, PA, Amy Dunn is a piece of living history. Her head bent over a full size quilt pieced with a Nine Patch pattern, her highly skilled hands make quick work of setting tiny, decorative stitches to bind together the three layers of pieced fabric, batting and solid print backing. This particular quilt, she tells me, was discovered by her client in an attic chest. It had been only partially completed by her ancestor, and the client wished to have the heirloom finished in the style of its original 1930s period.

Behind Amy's simple description of a quilt as "three layers of fabric: a pieced or solid face, a filler and a backing connected by stitches or ties," swirls a tide of untold tales from otherwise unremembered generations of American women. However, even though quilts have become a popular icon in the study of American folk culture, especially that of women, the history of quilting stretches back much farther than the American frontier.

History of quilting

An ivory carving discovered in 1903 and dating from the 35th century B.C. shows an Egyptian Pharaoh from the First Dynasty wearing a quilted mantle. It is thought that

quilting was brought to Europe at the time of the Crusades as medieval European soldiers began to copy the quilted under-armor padding of the Muslims. In 14th century Sicily, a preserved quilt using trapunto (stuffed quilting) displays the story of Tristan and Iseult. In 17th century France, the quilted ornamentation of petticoats, men's waistcoats and other garments became a stylish obsession among the wealthy.

From England, where quilted bed coverings and draperies provided aesthetic as well as functional comfort in a damp and dreary climate, immigrants to the New World brought their traditions, which included the useful and decorative art of quilting. The landed gentry of the colonies engaged their needle work talents to produce beautifully ornamented, quilted keepsakes. Farm and pioneer women turned out the faster and more utilitarian tack quilts that relied on the ready availability of feed sacks and other easily obtained cloths, repurposed for warm blankets that kept families alive through the harsh winters.

By the 1840s, the Industrial Revolution made manufactured textiles widely available. No longer was it necessary to shear, card, spin and weave fabric for clothing.

In 1856, the Singer sewing machine company offered its product for sale on the installment plan and by 1870 the home sewing machine was becoming a common household object. The double blessing of the sewing machine and the wide selection of solid colored and printed textiles allowed even the rural family to express a feeling for color, design and texture within the evolving American culture.

Mountain Quiltworks: Building a dream

The explosion of creativity that accompanied the expanding availability of time and fabric laid a firm foundation for the present-day art and craft of quilting. As evidence of the unstoppable popularity of quilts and quilting, Amy gestures at Mountain Quiltworks' shelves, which boast an inventory of over a thousand bolts of cloth. Colorful fabrics with modern prints of every conceivable hue sit beside energetic and complementary solids, as well as a full selection of neutrals.

"Quilting, I eat and sleep it," Amy admits about the fascination for fiber that manifested early in her life. At 16, her sister-in-law's grandmother taught her to quilt. Together Grandma Frey and Amy worked on a Sunbonnet Sue pattern, Amy's very first quilt.

"Sometimes the quilt speaks to you and tells you what design to put on it." — Amy Dunn

In 1982, right out of high school, she began working for Mountain Quiltworks, located at that time in the Route 6 Mall. In 1986, her sister-in-law, Carol Henry Dunn, bought the business, with the understanding that Amy would have it paid off in five years. (During those years the store was housed at Village View Farm in Beach Lake.) Ten years later, Amy's dream became a reality with the construction of her own store outside Honesdale. The store's clientele include people interested in having heirloom quilts repaired as well as quilters and sewers who run the gamut from novice to expert.

Quilting motifs

Design inspirations occur everywhere in nature. The concentric rings of water that expand outward from a rock thrown into a pond, autumn leaves as they fall from the trees, the astonishing sight of birds making their annual migrations—any of these can and have inspired quilt motifs. Other motifs express a sense of story in their names, like the pioneer-inspired Log Cabin, Wagon Wheel, North Star, Sunburst and Sawtooth. Crossroads, Shoelely and Hour Glass are quilt blocks that, according to legend, indicated a safe haven, a direction, a caution, or a conveyance to slaves escaping along the Underground Railroad.

Certain geometric designs whose origins are lost in the mists of antiquity are kept alive by the tradition of heirloom quilts. Quilts often marked an important social event such as a birth, a death or marriage, and the modern day equivalents might be the commemorative AIDS or 9/11 quilts. "Sometimes the quilt speaks to you and tells you what design to put on it," says Amy. "It's never ending, what you can design."

Concern for community

At her store, Amy continues an age-old tradition of creating quilts to raise money for community organizations and urgent causes. Quilt raffles have funded charitable concerns throughout America since before the Civil War. Each year at Mountain Quiltworks a "Challenge Block" competition is held in which participants' blocks are judged for prizes. After the winners are chosen, the blocks are sewn into a quilt that is donated to a community organization that raffles it off to raise funds. Last year's Raffle Quilt raised more than \$1,200 for the Wayne County Arts Alliance.

Amy also teaches mini-courses at New Hope Manor, a women's drug and alcohol rehabilitation facility in Barryville, NY. From a recent course she taught there, the women made and donated 1,500 colorful pillow cases to "ConKerr Cancer," an organization established in 2002 to "make life brighter for children with life changing illnesses and injuries."

One of the things Amy treasures most about quilting is how it brings the generations together. Grandmothers will bring their granddaughters to help select fabrics for the beginning of a new quilt. Amy's own 91-year-old mother comes into the shop every day to quilt with her.

For Amy Dunn, a life in quilting is a life that is continually rewarding. Her passion for patchwork is a lifelong expression of her love of design and her concern for community. Through quilting, she is able to share with others the elements of a creative life.



Area Quilting Businesses and Organizations

A Stitch In Time

114 7th Street
Honesdale, Pennsylvania 18431
570-253-6864

Calico Geese Quilters of Sullivan County

Cornell Co-operative Extension
69 Ferndale-Loomis Road
Liberty, NY 12754.

Country Quilters Guild

PO Box 413
Pine Bush, NY 12566
<http://countryquilters.org>

Katharina Litchman Art Quilts

PO Box 176
White Sulphur Springs, NY 12787
(845) 482-5015
Katharina@ArtQuiltsByMietzi.com

Milford Valley Quilters Guild

PO Box 77
Milford, PA 18337
570/491-5686 or 845/343-6841

The Mountain Quiltworks

20 Grandma's Lane
Honesdale, PA 18431
570/253-9510
www.themountainquiltworks.com

Time and the Valleys Museum

Quilt exhibits, history of quilting
332 Main Street
Grahamsville, NY 12740
845/985-7700

Town of Neversink Barn Quilts

PO Box 307
Grahamsville, NY 12740
845/985-2262
www.townofneversink.org/barn_quilts.html



Amy Dunn at work on a Nine Patch pattern custom heirloom quilt.



Mountain Quiltworks, is a full-service quilting store near Honesdale, PA.



A quilt is made of three layers: the pieced top, filler or batting, and a backing.

The River Reporter's 16th Annual 2011 READER'S CHOICE AWARDS

THE BEST BALLOT IS BACK!

We have added some new categories to our extensive best ballot! There are 255 categories but you do not have to fill all of them out. We ask that you simply vote for the people, places or businesses that you think are the best. Thank you for your participation and we look forward to receiving your choices.

We will publish our 2011 WINNERS in our annual Reader's Choice Awards "BEST" supplement in January 2012.

Good Luck to all!

BEST PLACES FOR FOOD & DRINK

Appetizers _____	Liquor Store _____
Artisan Bakery _____	Lunch _____
Bakery _____	Martinis _____
Barbecue _____	Menu _____
Beer Selection _____	New Restaurant (non-chain) _____
Breakfast _____	Pasta Dish _____
Brunch _____	Pizza _____
Buffet/Smorgasbord _____	Produce _____
Candy Shop _____	Outdoor Dining _____
Cheesesteak Sandwich _____	Overall Restaurant:
Chinese Restaurant _____	in Delaware County _____
Coffee House _____	in Orange County _____
Deli _____	in Pike County _____
Desserts _____	in Sullivan County _____
Diner _____	in Wayne County _____
Dinner _____	in the Region _____
Early Bird Specials _____	Ribs _____
Family Restaurant _____	Romantic Restaurant _____
Fresh Bread _____	Salad Bar _____
Fresh Meats _____	Sandwiches _____
Gourmet Restaurant _____	Seafood _____
Grocery Store/Supermarket _____	Soups _____
Hamburgers _____	Specialty Food Store _____
Happy Hour _____	Steakhouse _____
Health Food Store _____	Takeout Restaurant _____
Home Cookin' Restaurant _____	Vegetarian Food/Restaurant _____
Ice Cream Parlor _____	Wedding/Specialty Cakes _____
Italian Restaurant _____	Wine Selection _____
Kid-Friendly Restaurant _____	Wings _____

BEST PLACES TO SHOP

Antique Store _____	Jewelry Store _____
Art Supplies Store _____	Kitchen Supply Store _____
ATVs _____	Knit Shop _____
Auto Parts Store _____	Lumberyard _____
Baby/Kids Store _____	Mattress Store _____
Bait & Tackle Store _____	Medical Equipment Store _____
Boat Dealer _____	Motorcycle Shop _____
Bookstore _____	Music Store _____
Clothing Store _____	New Car Dealership _____
Collectibles Store _____	New Retail Shop _____
Convenience Store _____	Outdoor Recreation Store _____
Electronics _____	Pet Shop _____
Farm Equipment Retailer _____	Place to Buy Art _____
Flooring Store _____	Pottery Studio _____
Florist _____	Specialty Store (not food) _____
Furniture Store _____	Sporting Goods Shop _____
Garden Center _____	Tire Store _____
Gift Shop _____	Used Car Dealership _____
Hardware Store _____	Vintage Shop _____
Hot Tub Store _____	Wine Shop _____

BEST BUSINESSES & SERVICES

Auto Service Station _____	New Business of the Year (not food) _____
Bank _____	Pet Grooming _____
Builder's Association _____	Pet Pampering _____
Cellular Service Provider _____	Pharmacy _____
Christmas Tree Farm _____	Photography Studio _____
Eye Care Center _____	Plumbing & Heating Supply _____
Elder Care Facility _____	Printer _____
Emergency Room _____	Property Management Service _____
Fitness Center _____	Rehabilitation Services _____
Funeral Home _____	Rental Center _____
Green Business _____	Real Estate Office _____
Heating Fuel Company _____	Septic Service _____
Home & Garden Store _____	Spa or Personal Pampering _____
Hospital/Medical Facility _____	Storage Center _____
Insurance Agency _____	Towing Service _____
Kennel _____	Trash Collection Service _____
Kid's Camp _____	Tuxedo Rentals _____
Kitchen & Bath Store _____	Veterinarian Clinic _____
Maternity Unit _____	Well Driller _____
Modular Homes _____	Yoga Center _____
Mortgage Company _____	

BEST OF OUR COMMUNITY

Ambulance Squad _____	Eggs _____
Animal Shelter _____	Honey _____
Chamber of Commerce _____	Meats _____
Chicken BBQ (volunteer) _____	Maple Syrup _____
Civic Club or Organization _____	Wine _____
Community Festival or Event _____	Most Attractive Building _____
Fair _____	Museum _____
Farm Market _____	Neighborhood _____
Fire Department _____	Pancake Breakfast _____
Historic Site _____	Parade _____
Library _____	Penny Social _____
Local:	Place to Play Bingo _____
Artist _____	Place in the River Valley _____
Author _____	Place of Worship _____
Celebrity _____	Post Office _____
Farm _____	Radio Station _____
Getaway _____	Secret Treasure _____
Golf Pro _____	Scenic Drive _____
Musician/Band _____	Shopping Area _____
Photographer _____	Special Area Attraction _____
Potter _____	Sullivan Renaissance Project _____
Local Products:	Youth Center _____
Cheese _____	Youth Program _____

BEST PLACES

Amusement/Fun Park _____	Night Out _____
Art Gallery _____	Place to Hold a Prom _____
Atmosphere _____	Place to Stay _____
Bed & Breakfast _____	Place to take the Kids _____
Canoe Livery _____	Place to Work _____
Campground _____	Playhouse Theatre _____
Cider Mill _____	Private School _____
College _____	Resort _____
Day Trip _____	Ski Lodge _____
Golf Course _____	Wedding Reception Location _____
Horseback Riding _____	Winery _____
Movie Theatre _____	

BEST PEOPLE

Accountant _____	Hair Dresser _____
Architect _____	Holistic Practitioner _____
Auto Mechanic _____	Interior Decorator _____
Bank Teller _____	Landscaper _____
Barber _____	Lawyer _____
Bar tender _____	Law Enforcement Officer _____
Builder _____	Massage Therapist _____
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Caterer _____	Ob-Gyn _____
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Chef _____	Plumber _____
Chiropractor _____	Politician _____
Clergy _____	Postmaster _____
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Dentist _____	Roofer _____
Doctor _____	Salesperson _____
Electrician _____	Teacher _____
Event Planner _____	Waiter/Waitress _____
Excavator _____	Web Designer _____
Green Developer _____	

HOW TO VOTE: Print clearly or type your choices for "THE BEST" from the categories listed. Include the name and town of business, organization, place or person you are voting for. Best choices are limited to Delaware, Orange, Pike, Sullivan and Wayne counties.

HOW TO ENTER: NO PURCHASE NECESSARY. Additional ballots are available at **The River Reporter** office at 93 Erie Ave, Narrowsburg, NY—**LIMIT ONE PER PERSON**. Ballots **MUST** be complete and include full name, address and phone number of voter. All ballots must be received by December 15, 2011. Employees of **The River Reporter** and **Stuart Communications** are permitted to vote but not eligible to win prizes.

HOW TO WIN PRIZES: All ballots will be included in a random drawing for prizes. Drawing will be held January 2012. No duplicate winners. Chances to win are determined by the number of entries. BEST Winners will be notified in January 2012.

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Connecting with Clay

A conversation with Carolyn Duke



Carolyn Duke, of Duke Pottery, is well known in the region for her hand-built clay pots, each one distinctive and created from a particular design inspired by Duke's natural surroundings of forest, mountain, sky, animal and Duke's childhood years at the New Jersey shore. Here she opens up about her past, her pots and what inspires her work.

Continued on page 18





OCH: Can you tell me about your background?

CD: I grew up in Fair Haven, NJ, less than five miles from sandy beaches and the ocean and walking distance to the Navesink River. I bumped along with my friends to girl scouts, choir practice, school sports, endless games of hide 'n seek... living in the land of normal. New York City was a train ride away, but I never went there until I was looking for my first real job. I decided on Monmouth College where I studied business and liberal arts. Nothing particularly interested me; I was just going with the flow.

OCH: What was your first professional job?

CD: Now I really feel like dinosaur. I was well trained in the secretarial arts, so I headed to the business world, finding my way into advertising. Another job change landed me at **Playboy Magazine**, in the cartoon department. We worked with the same cartoonists as **The New Yorker**. **Playboy Magazine** sent me to art classes after work at School of Visual Arts. At first, this was daunting. No one had ever considered me artistic, but I signed up for a class in two-dimensional design, thinking at least I could handle squares and triangles. The first night they taught negative space. I was so excited; I went home and told my across-the-hall neighbor all about it (who happened to be Dana Duke, who later became my husband). I went to art school during the day and "slush" edited cartoons at night.

OCH: How did you become a potter?

CD: Originally, I wanted to be a painter. I loved the tactile feeling of putting paint on canvas, the smell of linseed oil, texturing with a palette knife. I painted in our little studio apartment every chance I got. Once married, Dana and I moved to a loft space on Broadway and Houston. His career as a corporate photographer was just beginning, so I became his studio manager. Now I could work from home and paint when I could. Then entered two little boys. Time for painting was really limited. When my youngest was two, I took him to a "Mommy and Me" class at

Greenwich House Pottery in the West Village. After this, I found a really great babysitter in the Drama Department of NYU, and went back to study pottery on my own. It was just serendipitous luck that the wheel room was crowded with students making sets of 12 of everything, and so I went upstairs to the hand-building studios and met Anna Siok. In less than an hour, she showed me how to pinch a pot. I was hooked.

OCH: When and how did you come to settle in Sullivan County?

CD: We first came to Sullivan County in 1981. It was just what Dana and I needed—an affordable place to escape from city life once in awhile. We bought land outside of Roscoe and did some camping. The Marcy South Power Line came in on the back corner of our property, so we decided to relocate. We found our current home on an August evening at sunset in 1986, and fell in love with it. We built a new house, remodeled the barn and built a new structure that would also include Big Twig Recording Studio. In 1993 we decided to live here full time.

OCH: How did Duke Pottery begin?

CD: After we moved upstate, I was invited to be on the CAS Artists Studio Tour. I set up what pottery I had on a makeshift table, borrowed a black cloth from my husband, priced the pottery and waited to see what would happen. The first customers who visited bought two pieces... I couldn't believe it.

When my oldest went off to college, I thought I would ease the empty-nest syndrome by making pottery the first thing that I did every day. That's how I started and that is what I'm still doing.

OCH: Can you describe how you make your pots?

I'm a potter because I love the feeling of clay on my hands. I'm a hand-builder because I love sitting quietly with a piece of wedged clay and watching to see what happens. Sometimes I have an idea of what I want to make, or maybe there is an order I need to complete, but once the clay is wedged, I start every pots the same. Taking that beautiful new ball of clay in my left hand, I press my right thumb down into the clay, and then I start to "open" the form. Now I can almost work with my eyes closed. I keep pinching (or compressing) the clay, changing hands, paddling gently, until the piece is the desired thickness. Now the decision is made how to proceed. Add a rim? What size? How to texture? Continue to coil and work into a vase? There is no right or wrong answer. That's what makes it so much fun.

What interests me are the patterns and rhythms in nature that I see every day, and how I'm going to incorporate that information into my work. I keep my tools very simple. I have a collection of bones, seedpods, shells, corn-cobs, bits of this and that. They all make a distinct imprint, and in effect these natural objects are in communication with the clay. When the pots are leather-hard, they all are rubbed or burnished with a smooth stone that I picked up

on the beach in Maine many years ago.

OCH: What is your working space like?

Organized clutter. I know where to find every tool and every piece of paper. To the untrained eye it might look like a mess, but this is what works best for me. Luckily I have a room off our kitchen with great counter space, natural light and a wonderful view of the back part of our property. Every morning, this is where I am, first thing, radio turned on, not far from the coffee pot, surrounded by my work in various stages of completion, with my two constant companions, Thelma and Louise, right at my feet.

OCH: Thelma and Louise?

They are two stray female dogs that walked up our driveway on a hot day in August five years ago. Thelma is the brains of the two, a Swedish Vullhund except with longer legs. Louise is all personality, a mix of many, but seriously channels Betty Davis. Anyone who has been to the studio/gallery has met them, especially Louise, who works hard on being adored.

OCH: Your studio, in addition to your own work, carries items by painters, photographers, artisans and writers who live in the Upper Delaware River community. What are your views on the community here?

My pottery studio/gallery space is on the second floor of our renovated barn. I'm a member of the Sullivan County Visitor's Association and the Roscoe Chamber of Commerce. In addition to the wares that I carry from many area artists, I have all the tourist literature including maps and recommendations for hikes, restaurants and shopping that will add to the overall enjoyment of visiting the county. Over the past few years, I see the Upper Delaware River community changing. I think we are all connecting better with each other. The Slow-Food Movement is connecting to organic farmers. Now we are all becoming localvores. Big Box is out, local is in. We are becoming more interested in what we can do for each other, rather than just what we can do for ourselves. It seems to me that our weekend residents are connecting to this change as well.

.....

Duke Pottery Gallery/Studio

855 County Rd. 93, Roscoe, NY 12776
607/498-5207, www.dukepottery.com
Hours: Friday to Sunday, 11 a.m. to 5 p.m. year round, or by appointment.

The Sullivan County Pottery Trail (www.seepotsspun.com) is sponsored by the Sullivan County Visitors Association (www.scva.net). Maps are available throughout the county.

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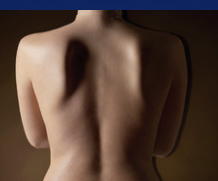
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Amy Miller of

Early Bird Cookery

Text | S. Zoe Hecht

Amy Miller, a graduate of the Natural Gourmet Institute in New York and proprietor of the Early Bird Cookery, is an enthusiastic chef of farm fresh, healthy and inviting foods that can be delivered to your door, or enjoyed at farm to table dinners. She and her partner, Adam Weinreich, along with Henning Nordanger, work closely with local farmers and merchants to create sumptuous local dishes for a full range of clients. She offers weekender packages, Saturday suppers, meals for new moms, weekly lunches and full-scale catering for events large and small. You can taste Early Bird Cookery's wonderful selection of ice cream at the Callicoon Farmer's Market, ongoing on Sundays into November. Miller is an active member of the area's Slow Food Upper Delaware River Valley chapter and she is also the proprietor of the Golden Guernsey Barn and Breakfast. Here Miller shares a bit of her knowledge along with a favorite recipe for cold weather.

Contributed photograph

OCH: How did you decide to become an "on demand" chef?"

AM: After I graduated and starting working in more traditional venues, I realized that many people wanted a personal chef, and on demand. It seemed like a good way to cook in different ways for a variety of gatherings and individuals. From on demand cooking, it was almost a natural extension to create a meal delivery program.

I moved up to this community two years ago because I enjoy the country lifestyle, but I continue to drive into New York City on Mondays to make deliveries. It is a juggling act, but it's one that I enjoy.

OCH: How do you plan your menus?

AM: During the week I create the menus, do the ordering and take stock of what I need in the way of fresh ingredients. The menu may also depend on the availability of fresh produce from the local farms. On Sundays, I do most of the cooking in a rented commercial kitchen at the Hills Resort in Callicoon Center, NY. I work with many of the local farmers and purveyors to get the best produce in and out of season.

OCH: How often and where do you have the farm to table dinners?

AM: We post our upcoming suppers and farm to table

dinners on our website. In season, we offer Saturday night dinners and a Supper Club at the Hills. Saturday, October 22 is our final farm to table Supper Club event — a fabulous four-course farm to table feast! There is information about this and our other events and offerings on our website.

OCH: As the cold weather arrives, how do you continue to prepare with and serve fresh food, vegetables in particular?

AM: Many of our local farmers store their foods, either in root cellars or greenhouses, which makes it easier for us to continue to serve fresh food year-round. We also do quite a bit of preserving and canning, which allows us to keep the freshness in our foods. In fact, we recently planned a large gathering of chefs to work together in a big canning fest to minimize the amount of time it takes, and to make the chore fun.

OCH: Can you offer any suggestions to those who love to eat good fresh food?

AM: Buy in season, locally, and preserve what you buy or grow. And, of course, come and join us at one of our Saturday night dinners or give us a call for some home deliveries.

Here is a favorite Early Bird Cookery recipe for the colder seasons.

Farro, Tomato & Roasted Garlic Soup

Ingredients

- Olive oil
- 1 onion, thinly sliced
- 1 leek, white and light green parts only, thinly sliced
- 5 celery stalks, thinly sliced
- 2 carrots cut into thin half moons
- 1/2 head green or white cabbage, thinly sliced
- 1 cup farro (may substitute wheat berries or quinoa)
- 1 12-ounce can chickpeas or kidney beans, rinsed and drained
- 3 to 5 large tomatoes, diced (can use fresh or canned)
- 1 tablespoon tomato paste
- Salt and pepper to taste
- Vegetable or chicken stock
- 1 head garlic, roasted
- Lemon
- 2 tablespoons basil leaves, chiffonade (cut into long strips)
- Freshly grated Parmesan cheese

In a Dutch oven or stock pan, heat oil over medium-high flame. Add onion and a leek, stirring occasionally, until soft and golden brown. Add celery, carrots and cabbage and cook 5 to 7 minutes. Add the farro, beans, tomatoes and tomato paste and stir. Add the salt, pepper and roasted garlic. Add stock until the mixture is completely covered. Bring to a boil, then lower heat and simmer for 20 minutes or until grain is cooked through.

Season to taste. Finish with fresh lemon juice, salt and pepper. Top with basil and Parmesan cheese.

Yield: 8 servings

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A Conversation with Jeanne Genzlinger

Text | Erin Vanderberg

For the past 32 years, Jeanne Genzlinger and her husband Grant have been the powerhouse partnership behind Hawley's fine dining gem, The Settlers Inn, and Bethlehem's Sayre Mansion Bed and Breakfast. This past May, with their son Justin and son-in-law John Shuman, they opened the Ledges Hotel and Glass Wine Bar and Bistro in Hawley's bygone O'Connor Glass Factory overlooking Paupack Creek, and Cocoon Coffee House in the old Hawley Silk Mill. **The River Reporter** caught up with Genzlinger to talk about her success in the hospitality and tourism industries, growing up in the Poconos and her favorite dishes.



“Our ambience, creativity and quality set us apart from other restaurants.”

— Jeanne Genzlinger

OCH: What are the important elements of creating a fine dining experience?

JG: There are three important components in a successful dining experience. Good, satisfying, well-presented food is first and foremost, followed by the service and ambience. All three need to be in sync.

I think our ambience, creativity and quality set us apart from other restaurants. The Settlers Inn, in operation for 32 years, has become a dining destination with a reputation for consistently excellent quality and service. Cocoon is a community gathering spot for coffee, pastries and light fare. It serves the need for people to get together over a cup of coffee and catch up. Glass, the restaurant at Ledges Hotel, brings a new type of dining to the area. It offers small plates for sharing in a breathtaking site at the base of Paupack Falls. All of our restaurants are dedicated to providing great food and service in distinctly different styles. All are in historic structures that have purposely been preserved and all operate with sustainable practices.

OCH: Describe how Settlers is a farm to table restaurant and what effect that has on the food and the community.

JG: The Settlers Inn has worked with local farmers and producers for many years. The menus are shaped by the seasons and what is coming in from the farms. We also do our baking in house. Food tastes better when it is fresh. It

is very satisfying to know where our products come from, to talk to the farmers. It enhances the entire experience and of course assists in the economy of our region.

OCH: You and your husband Grant, the chef at Settlers Inn, have collaborated for years to create these places. How has that been on your relationship?

JG: We have different responsibilities that keep us from working in the same areas, and that is our secret to getting along well while working together. It is a good model for us.

OCH: What are your favorite dishes at Settlers Inn, Glass and Cocoon?

The Settlers Inn has some classics that I always enjoy: the House-Smoked Blooming Grove Trout or English Toffee Pudding. But I must admit the new seasonal dishes really wow me the most, farm fresh and just right for the cooler weather. My favorites at Glass are the flatbreads, the arugula salad and the scallop BLT. Without a doubt it's the coffee at Cocoon – and the “save your life” fruit and grain salads.

OCH: Where did you grow up?

JG: I grew up here in Hawley. Both my grandparents had summer homes on Lake Wallenpaupack where my parents met. I started in the hospitality business when I

was in high school. Some say the business is an addiction; I say it is a lifestyle. My skillsets were developed over many years. I have always loved to travel, and being a “foodie,” dining at great restaurants has intrigued me. So I have observed the way greatness is created and come back to imitate. Danny Meyer, the New York restaurateur, has been one of my heroes for a long time. I have taken many classes, courses and seminars over the years to create my base of knowledge.

OCH: What upcoming special or holiday-themed events do you have scheduled for this coming fall and winter?

JG: On October 14, the Settlers Inn hosts a beer dinner featuring the award-winning Stoudt's Brewery in Adamstown, PA. On October 29, we have our annual storytelling dinner along with our elaborate collection of artistically carved pumpkins.

The Settlers Inn dresses up beautifully for the holidays, and our traditional Victorian dinner is on December 2 and 3. Hawley Winterfest is the following weekend with a special brunch with harpist Diane O'Malley.

This will be the first holiday season at Ledges. We have planned a new firepit on our Great Deck overlooking the falls, and plans are underway for creating some interesting holiday small plates at Glass, along with a terrific New Years Eve event.



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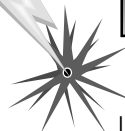
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- ✓ Swap out lightweight curtains for heavier, thermal lined ones.
- ✓ Wash or air out blankets. Place sprigs of lavender or cedar planks between stacked/folded blankets to keep them smelling fresh.
- ✓ This is a great time to clean out your closets and donate old clothes and coats to local charities.
- ✓ Get your chimney swept and inspected for leaks, loose masonry and faulty flues.
- ✓ Have your boiler inspected.
- ✓ Replace filters in your heating system.
- ✓ Wrap your hot water tank with an insulating blanket (found in most hardware stores).
- ✓ Lock in deals on heating oil.
- ✓ Invest in a generator.
- ✓ Add weather stripping to doors and windows.
- ✓ Check your smoke and carbon monoxide detectors to ensure they are in working order.
- ✓ Clean gutters and down spouts.
- ✓ Clean and wrap air conditioning units.
- ✓ Organize your shed and clean your tools (you will appreciate this in the spring).
- ✓ Drain the gas from your lawn mower.
- ✓ Flush out exterior faucets and insulate pipes.



Cass Collins shows off her new table.

Text and photographs | Cass Collins

It started simply enough. I wanted a table to put behind my sofa for propping drink coasters. None of the reasonably priced ones I saw were the right size—either too short or too tall, too deep or too narrow. A determined DIY'er, I figured I could make one myself.

I called on my friend and Narrowsburg, NY neighbor Art Peck, who has a workshop in our neighborhood. Art can make anything—boats, cars, clocks, chairs. And he has all the tools right there in his workshop. Now I was planning on making this table in my garage, using a circular saw and some hand tools, not in a first-rate woodworking studio. But I needed Art's advice about what kind of wood to use and where to get it. He pointed to a dusty stack of old grayed boards in a back room and said, "I can let you have some of this white oak."

It didn't look like much, but it was free and local, so I grabbed it.

I think I sparked a little interest in Art's mind with my project. Here was this city woman wanting to make something with her hands—hands that only get ink stains usually. He was amused, I could tell.

Art set up his planer and showed me how to run the boards through several times, turning them over to shave off the gray wood. It was like magic, watching the old boards come alive (like what I imagine a good

face-lift could accomplish).

With Art's guidance and help, we milled several lengths of board on the planer, then the jointer, which makes them straight. We biscuit-jointed two widths of board to make the top and clamped them together after gluing the length of the joints.

Then I went to the library and took out "Classic Kitchen Projects" by Niall Barrett (a long-time resident of Narrowsburg, NY who now lives in Europe) on woodworking. I was learning a new language now, of kerfs and dados, biscuit and laps. Barrett confirmed the wood we were using was perfect for furniture, with a combination of strength, workability and fine appearance.

Over the next few months, Art and I worked on the table when our schedules meshed. He showed me how to use the lathe, the planer/jointer, the biscuit joiner and the router as well as the table saw. And when I was staying in my city loft, I found a workshop in Brooklyn where I took a skills certification course in power tools. Most of what they taught I had already learned under Art's tutelage.

After reading "Classic Kitchen Projects" and another helpful book, "The Complete Manual of Wood Working" by Albert Jackson, David Day and Simon Jennings, I made a simple sketch of the table I wanted.



Art Peck in his workshop.

"I made a simple sketch of the table I wanted. Art added dimensions to the sketch and a method of joining the pieces together without using screws or nails."

— Do-It-Yourselfer Cass Collins

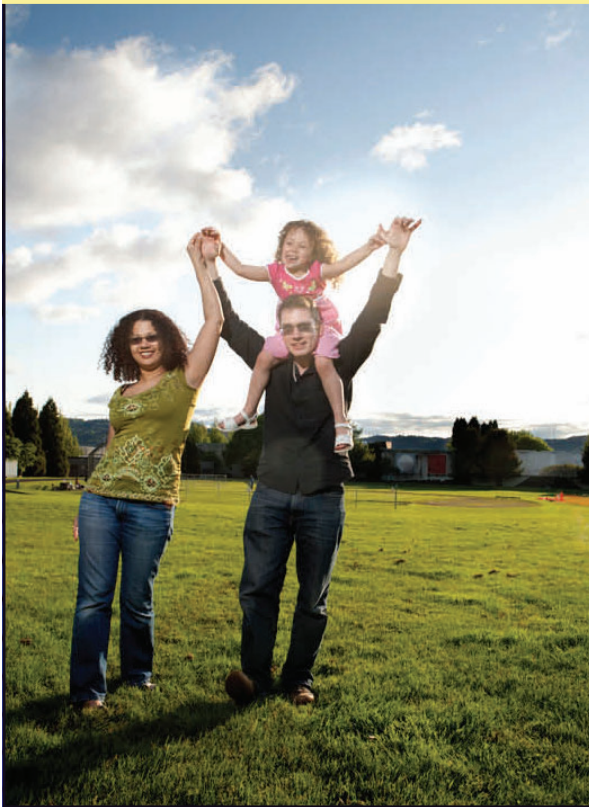
Art added dimensions to the sketch and a method of joining the pieces together without using screws or nails. He also designed a slightly tapered leg that gave the table a graceful look.

I had been looking forward to joining the table top to the base, but when I returned to the workshop for the last time, Art's patience with me had grown thin. (I also think he liked the table and wanted to see it finished.) He had put it all together himself. Now it was up to me to choose a finish.

I heard about a technique from the great chair artisan Peter Galbert (www.petergalbertchairmaker.com), of finishing oak that involves leaving it inside a constructed tent with a small quantity of pure ammonia. The technique, called fuming, gives the wood a dark finish. While I considered fuming the table, in the end I chose Danish Oil Finish which gives the table a soft lustre and only slightly darkens the golden wood. The oil goes on easily with a clean rag and is left to air-dry.

My beautiful hand-made table sits quietly behind the sofa in our living-room doing its duty, holding steaming cups of cocoa in the winter and tall glasses of brisk iced tea in summer. It fits so naturally in its setting, my guests wouldn't even notice it if I didn't insist on showing it off every chance I get.

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DIRECTV CINEMA/ON DEMAND: Access to available DIRECTV CINEMA programming is based on package selection. Actual number of TV shows and movies will vary. Some DIRECTV CINEMA content requires an HD DVR (HR20 or later) or DVR (R22 or later), DIRECTV CINEMA Connection Kit (\$25) and broadband Internet service with speeds of 750 kbps or higher and a network router with an available Ethernet port are required. DVR service required for DVR and HD DVR receivers. HD Access required for HD DVR. Visit directv.com/cinema for details.

\$736 value based on 1 HD DVR and 3 HD receiver upgrades and 2 years of HD Access (\$120/yr.). Local channels eligibility based on service address. Not all networks available in all markets. Customer satisfaction ratings based on 2011 American Customer Satisfaction Index. Programming, pricing, terms and conditions subject to change at any time. Pricing residential. Taxes not included. Receipt of DIRECTV programming subject to DIRECTV Customer Agreement; copy provided at directv.com/legal and in order confirmation. NFL, the NFL Shield design and the NFL SUNDAY TICKET name and logo are registered trademarks of the NFL and its affiliates. ©2011 DIRECTV, Inc. DIRECTV and the Cyclone Design logo, DIRECTV CINEMA, CHOICE and CHOICE XTRA are trademarks of DIRECTV, Inc. All other trademarks and service marks are the property of their respective owners.