**Greenburgh Town Board Unanimously Passes Massage Parlor Law**

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Bob Bernstein, a lawyer and Edgemont Community Council President along with Greenburgh Town Board members Francis Sheehan, Kevin Morgan and Ken Jones worked in tandem to put the legislation together.

Under current NYS law, massage therapists are licensed to practice their profession – most involved in therapeutic services. Anyone providing massage services without a license is committing a felony.

The problem along Central Avenue, however, has been the spas that put one person’s license on display and then allow other workers to provide services beyond massage. Once tracked down and closed by police, these establishments are able to reopen under another license.

The new Greenburgh law requires massage therapists to apply for a town license, allowing checks for valid state licenses. 

**Preliminary Investigation Puts Electrical Problem at Root of Killer Fire**

By Pat Casey

A young child is dead, her elderly grandfather seriously injured by smoke inhalation, during a fire that broke out at a residence in White Plains Saturday morning.

The house, which is reported to have housed 10 people from two separate families at 29 Nutgrove St., White Plains, was determined uninhabitable as the flames were put out and the residents displaced into the care of the Red Cross.

The child, Lalayjah Pearson, would have turned three years old in December. She was staying with her grandparents Charles and Doris Young. Doris was treated for smoke inhalation and released, but her husband, according to reports, remains in grave condition. Lalayjah was pronounced dead at White Plains Hospital on Saturday.

In a statement Saturday evening, White Plains Public Safety Commissioner David Chong called firefighters responding to the scene heroic. They tried to reach the two burning bedrooms on the second floor of the three-and-a-half-story house, “but the flames were too intense,” Chong said.

The toddler and the grandfather were discovered on the second floor as the fire continued to spread through the entire house.

There is a parkland alienation law here in the state of New York,” Galef said. “If you have designated parkland, and you want to turn it into something else like the Algonquin Pipeline, you need to get state legislative approval. Also, if you remove parkland from the rolls you also need to find other parkland property to put on it.”

Galef said Astorino had signed a contract with Spectra Energy for the planned expansion of the Algonquin gas pipeline in the 1,538-acre county park in Cortlandt and Peekskill.

“Of course, the law that Galef calls a contract is in fact a work permit issued under the rule of the New York Department of Environmental Conservation. It is not the same as a pipeline permitting. The rule is to try to get an independent safety assessment of the whole Algonquin Pipeline. As Spectra goes forward

**Continued on page 4**

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**Continued on page 4**
By Arthur Cusano

Westchester County Executive Rob Astorino introduced his 2016 budget last Friday to county officials and the press, his sixth consecutive spending plan without a tax levy increase.

The $1.8 billion budget maintains what Astorino called his two key goals: no tax levy increase and no use of the county’s unrestricted fund balance. As in the past five years, tax increases were not an option, he said.

“I will veto any budget with a tax increase,” Astorino said.

The 2016 budget includes a $180 million capital fund, $18 million for water, sewer and refuse districts and another $18 million for county airport improvements.

Astorino used the presentation to criticize unfunded state and federal mandates that Westchester is forced to comply with. “The county is required to spend $1.35 billion for county airport improvements,” he said.

Sales tax revenue declined this year due to inclement winter weather that kept consumers homebound along with dropping gas prices, he said.

That $926 million difference, 100 percent of it, every dollar we take in from property taxes, goes right out the door

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Westchester County Executive Robert Astorino unveiled his proposed 2016 budget last Friday morning.

Under the proposed budget there will be no cuts to county Bee-Line bus routes, libraries or childcare programs, which will keep the current parent contributions at 27 percent. Some late-night and weekend bus stops may be eliminated due to low ridership.

However, some nonprofit organizations will see their funding slashed. There will be 20 percent funding reductions for Legal Services of the Hudson Valley and the Hudson River Museum and a 70 percent cut to Cornell Cooperative Extension funding. In addition, 25 positions in various departments are slated to be eliminated. Those cuts follow a buyout of 158 employees over the summer. Another 60 vacant county positions will be eliminated.

To minimize layoffs, Astorino’s budget plan calls for bonding $11 million to pay for tax certiorari settlements.

“Because of our very strong credit ratings, it will cost about $60,000 a year in interest, which relatively speaking, is fairly low,” Astorino said. “If we decided to pay off the entire $11 million in cash, which I’m open to if that’s what the board chooses to do, it would require about 110 additional layoffs.”

Astorino also called for state pension amortization of $3 million, down from $15 million this year.

“Going forward we will cash up and pay in full our pension obligations every year,” he said. “We still have to pay back the original borrowing, but we’re now stabilized.”

The county’s AAA credit rating has been maintained by both Standard & Poor and Fitch Ratings, while Moody’s recently downgraded the county to an AA1 rating.

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Legislator Ken Jenkins (D-Yonkers), in a statement released Thursday afternoon in advance of Astorino’s presentation, called the bonding “fiscally irresponsible” and said it would lead to another credit downgrade for the county. The Westchester County Association and Business Council of Westchester have objected to the reliance of borrowing for operating costs.

Representatives from both organizations have stated the budgeted sales tax increases were overly optimistic, he said.

Jenkins said a downgrade would cost Westchester residents millions on the $1.3 billion worth of capital projects. The county’s AAA credit rating has been maintained by both Standard & Poor and Fitch Ratings, while Moody’s recently downgraded the county to an AA1 rating.

“The Astorino administration’s continued reliance on fictitious revenue when budgeting has led Westchester to this credit precipice,” Jenkins stated. “Those responsible for these budget projections should be first on the list of any proposed layoffs in 2016.”

“Today’s County Budget proposed by continued on page 5
Officials Call for Last-Minute Halt to Pipeline Work at Blue Mountain

continued from page 1

digging up land, cutting down trees – maybe a thousand trees this weekend up in the Blue Mountain park reservation – once you put that underground pipeline in, it’s very hard for it not to go into effect.”

Assemblyman Steve Otis (D-Rye) has also agreed to sign the letter to Astorino, Galef said.

The pipeline expansion project would run from Stony Point, under the Hudson River, through Peekskill, Cortlandt, portions of Yorktown and into Connecticut, Rhode Island and Massachusetts. The project will remove an existing 26-inch gas pipeline and replace it with a 42-inch one. The gas pressure would also increase by 25 percent.

Buchwald said the county executive needs to immediately act to preserve the county land from being cleared.

“Government officials should be working to preserve that trust the public has, that when parkland is dedicated, it’s preserved for parkland,” Buchwald said. “I feel that all of us are like the Lorax, we speak for the trees. But we also speak for the residents of Westchester County.”

Also on hand for the press conference were county legislators MaryJane Shimsky (D-Hastings-on-Hudson), Catherine Langlois served for seven years on the

Preliminary Investigation Puts Electrical Problem at Root of Killer Fire

continued from page 1

grandmother was being carried out.

Despite the fact that firefighters got to the scene within minutes and the fire was quickly contained, they were not able to save the child – a fact that has had a devastating affect on the responders, according to Chong.

The investigation into the exact cause of the fire is ongoing.

Greenburgh Town Board Unanimously Passes Massage Parlor Law

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licenses. With a town license, the business then will apply for a Special Permit to comply with the Zoning Code.

The Zoning Code was rewritten to accommodate this change.

If a business is found running a prostitution operation, once the massage license violation has been acted upon, the business is not able to reopen because it has violated the Zoning Code and a court order to close operations of the entire business can be obtained.

While the law was being crafted, several valid massage professionals came before the Town Board to express their outrage over what they feel is an unfair law and the fact that their profession is already policed by New York state regulations.

Borgia also pointed out that the pipeline runs past Indian Point nuclear power plant in Buchanan as well as schools and homes, which raises other safety concerns that need to be studied.

In September, Borgia and several other county leaders announced legislation urging the state Department of Environmental Conservation to freeze the issuance of any new air and water quality permits for natural gas infrastructure project applications. The resolution also calls on the state Department of Health to perform a thorough assessment of the public health and safety risks of pipelines.

“We need to slow down this process and really look at the long-term impact and we need to do it right now before trees start coming down,” Borgia said.
Astorino Unveils 2016 $1.8B Budget With No Tax Increase

continued from page 3

County Executive Astorino continues to be bad for taxpayers. This budget makes Westchester residents less safe by laying off workers and eliminating positions that are necessary to take care of the most critical needs of our citizens and still sets aside no money for a CSEA contract," said Westchester County Unit 9200 CSEA President Kwabena Manu in a press statement released Friday.

The CSEA release further said Westchester County residents could have realized a savings of $5 million dollars a year if the County would have agreed to a proposal by CSEA Unit 9200 that was submitted to them back in 2013. The proposal tied the reimbursement rate of Health Insurance coverage to an employee's base salary.

Manu further said: "Our workers repair Westchester's roads and bridges, maintain their parks and ensure that our sewer systems work. The people of Westchester will be less safe if these jobs can't get done."

The CSEA says it is ready and willing to negotiate a fair and equitable contract, which will continue to have contributions to health care on the table.

The Board of Legislators has until Dec. 27 to adopt a 2016 budget. Board members began the budget review process at their meeting last night (Monday).

Three hearings are scheduled to elicit feedback from the public: Thursday, Nov. 19, at Yonkers Public School 30 in Yonkers; Nov. 24 at Horace Greeley High School in Chappaqua; and Dec. 9 at the county office building. All three hearings begin at 7 p.m.

Pat Casey contributed reporting to this story.

Mental Health Wellness Center Opens in White Plains

HOICE of NY held a ribbon-cutting and dedication ceremony on Nov. 9 to officially open the White Plains Terry Smith Wellness Center, offering mental health care, expanding the notion of client care to include programs that address the wholeness of a person. Programs offered at the Wellness Center include fitness classes, job training workshops, diabetes management seminars, nutritional coaching, and socialization groups. The Center is located at 200 E. Post Road, White Plains. Left to right: White Plains Mayor Thomas Roach, CHOICE Executive Director Guy Fessenden, Emcee Bob Marrone, NY State Senator George Latimer and CHOICE Board VP Sharon Moseson.

Woman’s Club Presents El Centro Hispano with $10K Check

Each year The Woman’s Club of White Plains Foundation donates funds to local non-profits and the recipient of proceeds from this year’s Corks & Forks event is El Centro Hispano. The 4th Annual Corks & Forks event was a spectacular evening of cocktails and hors d’oeuvres in the garden of the CV Rich Mansion, followed by fabulous dinner fare in the ballroom. Over 200 guests and 29 local restaurants and specialty purveyors participated. A portion of the proceeds from this event will also help to pay for renovation projects to the historic home of the Woman’s Club, the CV Rich Mansion where many volunteer and community events are held.
METRO NORTH ANNOUNCES A BRAND NEW PARKING GARAGE. AND THAT’S NOT ALL.

The New North White Plains 500-car complex more than triples available parking for riders.

Amenities include: permit parking, metered parking, ADA parking, eight electric car charging stations, scooter parking, bicycle racks and lockers, two elevators, an on-site attendant, new crosswalks, and improved perimeter lighting.

Did we mention FREE weekend and holiday parking in all 500 spaces?

For more information, visit mta.info/mnr or call 511.
Westchester County Police Department

Body Discovered. A woman found dead in Playland in Rye Saturday afternoon has been identified as Elizabeth Pratt. She was 88.

Police received a call around 3:30 p.m. Saturday about a woman floating facedown in Manursing Lake, also known as Playland Lake, just outside of the amusement park’s gates, Westchester County Police spokesman Kieran O’Leary said over the weekend.

The woman was pronounced dead at the scene. She was wearing heavy clothes, and her car was parked nearby.

The Westchester Medical Examiner’s Office is conducting an autopsy to determine Pratt’s cause of death.

Pratt lived at Clark Lane a block west of the lake, in Rye.

Greenburgh Police Department

Credit Card Theft. On Nov. 1 police responded to Lawrence Drive on a report of possible theft of services from a Greenburgh taxi. The officers spoke with the victim, who is a driver for Greenburgh Taxi, and he reported that he picked up a fare from Lawrence Drive and drove him to Getty Square in Yonkers. Once in Yonkers the fare gave him a Discover card, which was declined. The taxi driver took the fare's name and a phone number, which he called. The phone number belonged to the fare's mother who said she had no cash and that her son had stolen the credit card and her cell phone. Police follow-up with the fare's parents confirmed this. There were no witnesses to the thefts, but the mother said she intended to pursue charges against her son.

DWI. On Nov. 1 police responded to an accident scene where a car had hit and severely damaged two utility poles and the front end of the vehicle. Several emergency vehicles responded and the driver was quickly put in the back of an ambulance. The driver said she was coming from a party but refused to say what she had to drink. When a sobriety test was suggested, the driver admitted she had been drinking all day. She was unsteady on her feet and for her safety was not given any field sobriety test on scene. She was transported to White Plains Hospital where a blood sample was taken. She was released into the care of hospital staff.

Third Degree Assault. At almost midnight on Halloween night, police were called to a residence where a fight was in progress. When police arrived, some parties involved in the fight had already dispersed. One of the complainants said he had gotten into the fight with two other males at the party because he felt they were bothering his female friends. The dispute turned physical. One complainant sustained an injury to his right jaw from getting punched with a closed fist, another reported that he was pushed to the ground and stomped on. A third was punched on the upper left side of his face and a fourth was punched on the back of his head. After giving a description of the other parties who fled prior to police arrival, units canvassed the area and picked up four males, two of which were involved in the fight. They were brought into police headquarters and interviewed. Two female watches and one computer tablet were found on the person of one of the suspects. The homeowner where the party was held identified the objects as stolen out of her home during the party. Charges were not made and the items returned. However, the homeowner claimed she was still missing a black diamond necklace and a pair of black diamond earrings. The victims did not want to press charges. Detectives following up on the thefts.

Identity Theft. On the evening of Oct. 30, officers took a walk in report regarding an identity theft involving fraudulent checking account withdrawals. The complainant said when he attempted to withdraw $300 from the ATM at Yonkers Raceway Casino he was denied for reaching the daily limit. Knowing that he did not make withdrawals over his limit, he contacted Citizens Bank, which advised him that two withdrawals of $503 and $483, totaling $986 had been made on Park Avenue in Manhattan. The complainant said he notified Citizens Bank that he did not make the withdrawals and cancelled the card. He does not know who could have made the withdrawals or how they accessed his account. He reports he used the debit card at a parking garage and a deli ATM in Brooklyn earlier that day. Report filed for documentation.
Solidarité – With Support, Empathy, Compassion and Vigilance

As communities around the world find ways to express solidarity with France after Friday's terrorist attacks, the work of protection heightens and public safety officials and first responders go into heightened alert.

In Westchester County and its communities, many preventative and emergency programs are already in place.

As a citizen, there are things you can do to prevent terrorism as well. This means taking the time to consider your surroundings and looking for anything that might stand out as unusual and reporting it. This can be as simple as noticing whether or not a passenger on a train or a bus, or a patron in a restaurant takes a package with them when they leave.

If you see something – say something! The following is taken directly from the FBI website.

Preventing Terrorist Attacks: How You Can Help. This is a message that bears repeating, no matter where you live in the world: Your assistance is needed in preventing terrorist acts.

It's a fact that certain kinds of activities can indicate terrorist plans that are in the works, especially when they occur at or near high profile sites or places where large numbers of people gather—like government buildings, military facilities, utilities, bus or train stations, major public events. If you see or know about suspicious activities, like the ones listed below, please report them immediately to the proper authorities.

In the United States, that means your closest Joint Terrorism Task Force, located in an FBI field office. In other countries, that means your closest law enforcement/counterterrorism agency.

Surveillance: Are you aware of anyone video recording or monitoring activities, taking notes, using cameras, maps, binoculars, etc., near key facilities/events?

Suspicious Questioning: Are you aware of anyone attempting to gain information in person, by phone, mail, email, etc., regarding a key facility or people who work there?

Tests of Security: Are you aware of any attempts to penetrate or test physical security or procedures at a key facility/event?

Acquiring Supplies: Are you aware of anyone attempting to improperly acquire explosives, weapons, ammunition, dangerous chemicals, uniforms, badges, flight manuals, access cards or identification for a key facility/event or to legally obtain items under suspicious circumstances that could be used in a terrorist attack?

Suspicious Persons: Are you aware of anyone who does not appear to belong in the workplace, neighborhood, business establishment, or near a key facility/event?

"Dry Runs": Have you observed any behavior that appears to be preparation for a terrorist act, such as mapping out routes, playing out scenarios with other people, monitoring key facilities/events, timing traffic lights or traffic flow, or other suspicious activities?

Deploying Assets: Have you observed abandoned vehicles, stockpiling of suspicious materials, or persons being deployed near a key facility/event?

If you answered yes to any of the above...if you have observed any suspicious activity that may relate to terrorism...again, please contact the Joint Terrorism Task Force or law enforcement/counterterrorism agency closest to you immediately. Your tip could save the lives of innocent people, just like you and yours.

Obituaries

Maria Ripari

Maria Castagna Ripari passed away peacefully on Nov. 14, surrounded by her family and listening to her favorite Josh Groban CD.

Maria was a resident of White Plains and passed away at the age of 86. She was born in New Jersey on July 6, 1929 to the late Nazareno and Augusta (Pepi) Castagna. On February 2, 1949 she married the love of her life Sergio Ripari in Montecosaro, Italy. He predeceased her of New Rochelle. She was predeceased by her devoted husband, Ralph, her sister Alice Dorme, and two brothers, Joseph Frenza and William Frenza. She is survived by her loving children, Margaret Joseph Frenza and William Frenza. She is especially loved by her grandchildren Nick, Alba, Matthew, Anthony Stella, Jr., Dominic Bianco, Jr., and Joseph Gonnella, Jr. Her greatest joy was her unconditional love for her children and grandchildren. One of Betty's favorite past times was watching her cherished New York Yankees. Visitations will be Wednesday, Nov. 18, 4 to 8 p.m. at McMahon, Lyon & Hartnett Funeral Home Inc., 491 Mamaronock Ave., White Plains. Service will be Thursday, Nov. 19 at 10 a.m. at Saint Bernard's Church, 51 Prospect St., White Plains. In lieu of flowers please make donations in memory of Maria Ripari to Calvary Hospital Hospice located at 1730 Eastchester road, Bronx, NY, 10461.

Elizabeth Bianco

Elizabeth (Betty) Bianco of West Harrison and formerly of Hawthorne died on Nov. 13. She was 82.

Bianco was born on Nov. 3, 1933, in the Bronx to the late Santo and Anna Maria (Bianco) Frenza of New Rochelle. She was predeceased by her devoted husband, Ralph, her sister Alice Dorme, and two brothers, Joseph Frenza and William Frenza. She is survived by her loving children, Margaret Stella, of Holmes, N.Y., Dominic Bianco of Yonkers and Jeanmarie (Joseph) Gonnella of West Harrison; her two sisters, Marion (Thomas) Downs and Anna (Charles) Marino, both of New Rochelle; her five cherished grandchildren, Nicole (Anthony) Picard, Michelle (John) Puma, Anthony Stella, Jr., Dominic Bianco, Jr. and Joseph Gonnella, Jr. Her greatest joy was her unconditional love for her children and grandchildren. One of Betty's favorite past times was watching her cherished New York Yankees. Visitations will be Wednesday, Nov. 18, 4 to 8 p.m. at McMahon, Lyon & Hartnett Funeral Home Inc., 491 Mamaronock Ave., White Plains. Service will be Thursday, Nov. 19 at 10 a.m. at Saint Bernard's Church, 51 Prospect St., White Plains. In lieu of flowers please make donations in memory of Maria Ripari to Calvary Hospital Hospice located at 1730 Eastchester road, Bronx, NY, 10461.

Letters Policy

We invite readers to share their thoughts by sending letters to the editor. Please limit comments to 250 words. We will do our best to print all letters, but are limited by space constraints. Letters are subject to editing and may be withheld from publication on the discretion of the editor. Please refrain from personal attacks. Email letters to pcasey@theexaminernews.com.

The White Plains Examiner requires that all letter writers provide their name, address and contact information.
Steps. Some people seek to avoid them in their housing choices, preferring one-level living, while others insist on having sleeping quarters on a second level. The reasons for either preference can be quite different.

When I was five or six years old, I had a recurring dream of tumbling down an endless flight of steps, but they were of a rubbery consistency and I just bounced like a ball the entire way. Maybe my subconscious had absorbed the story my mother had told me about how as a toddler I miraculously survived a fall down the steps to a concrete basement floor.

The experience never dampened my enthusiasm for a beautiful staircase, however, from the time I discovered that I could enjoy a bumpy ride down the bare wooden steps on my romp from our second floor.

When we moved from a two-story row home in Philadelphia to a ranch-style home in the south, I remember, even as an eight-year-old, it seemed strange that when it came time to climb to my weary trundle bed, there were no steps to climb. It just didn't feel right that I was sleeping on the same floor where I ate. From my experience in real estate, I've found that many people feel the same way.

Let's face it, steps are a necessity in most housing situations. While it may be easier to build a one-story house, it makes more sense economically to have two stories rise above one foundation and to be tucked in under one roof. Then, there is the argument for the raised ranch, which is basically a two-story involving a split staircase, and the split-level also involving steps, but not in one long run.

While early in my real estate career I thought that only senior homebuyers would have a preference for avoiding steps, I found many young buyers with the same avoidance issue because they had young children and were afraid they would be injured by falling or being too far removed if the master bedroom was on the first floor.

Older buyers may prefer homes without steps, and indeed for many with mobility issues the need for level floors is inarguable. But assuming one must live with stairs, is there any benefit?

A set of stairs in the middle of the home might be an annoyance for people who aren't used to them, but I have lived with them for most of my life. There were times in New York City when I lived in four- and five-floor walk-ups. In the country, I've lived in a two-story home with laundry and storage in the basement. I've looked at the stairs as exercise. In fact, the workout that comes from regular stair climbing may help to keep us young.

As a case in point, I think of my mother-in-law. My wife was initially relieved when her parents, upon retiring to Hyannis, Mass., selected a single-story bungalow to live in. Her relief turned to irritation, however, on the first visit. The house was indeed one story – with a basement. This dim lower level was deeper than the first story of the house was high, with a steep set of rough-sawn wooden steps leading straight down into it. My petite mother-in-law flew up and down those stairs several times a day.

With every visit my wife would try to firmly make some suggestion to her mother that she not use the basement so often, but then Mamytė would run off again, carrying down laundry, bringing up line-dried linens (she had both outdoor and indoor clotheslines), putting food into storage or bringing up the good dishes for the many parties she hosted.

Occasionally she would even make an extra trip down to use the rowing machine she had set up by the dryer. Well, it drove my wife crazy, but her mother lived to be nearly 92, and she was able to keep using the stairs until her last few years.

Even without the involuntary exercise stairs give us, they also benefit homeowners in other ways, whether by helping shape the design of a home or patio into a hilly property, offering a means to build up on a smaller parcel or helping keep the bedrooms away from the sounds – and smells – of the first floor.

Yes, steps are here to stay, whether we can make them or not and, lately, as I feel an occasional twinge in one knee or the other, I wonder when my day will come.

There is a song by George Gershwin called “I’ll Build a Stairway to Paradise.” Notice that he didn’t say held get there by just strolling across to it or taking an elevator.

Bill Primavera is a Realtor® associated with William Reavis Real Estate and Founder of Primavera Public Relations, Inc., the longest running public relations agency in Westchester (www.PrimaveraPR.com). His real estate site is www.PrimaveraRealEstate.com, and his blog is www.TheHomeGuru.com. To engage the services of The Home Guru to market your home for sale, call 914-522-2076.

Do You Sip or Swig Your Wine? Here’s Why It Really Matters

Recently, I solved this conundrum. The advances of science in the realm of wine over the past few years are mindboggling. Scientists have discovered aroma and taste receptors we didn’t know we possessed, new ways to bring out the best traits in a wine, and the role of our sense of smell in experiencing a wine.

Last week I learned something else I often wondered about but hadn’t been able to intellectualize. According to a study by the University of Naples conducted by Dr. Paolo Piombino, a wine consumer’s perception of a wine, among all of the factors that influence it, is indelibly marked by the size of a sip.

“The release of some volatile markers, involved in the fruity and oxidative characters of wine, was mainly affected by the sip volume after wine–saliva interaction,” the study said.

In past columns, I’ve reported on numerous factors that influence our perception of a wine, such as the shape of the glass, serving temperature and the size of a pour. But I had never considered there was a difference in my sensory receptors of a glass of wine if I sipped or swigged it.

When conducting my wine tastings, I explain to participants that our perception of wine is influenced more by our sense of smell than by our sense of taste. While this may sound counterintuitive, consider this: our physiology has five elements of taste (bitter, sour, sweet, salty and umami) and over 10,000 elements of aromas. Since our olfactory sensors are present in the nasal passages and in the back of the throat, they bombard our brain with significantly greater impulses than those sensors in our mouths and on our tongue.

The Italian study concluded that the larger the sip – more like a gulp – the smaller the air pocket that remains in the mouth. Since the mouth has a finite volume, the more highly volatile markers fill the void and dominate the senses. A smaller sip allows less volatile markers to escape and fill the larger air pocket, thus able to influence our olfactory senses before the highly volatile markers can respond.

The Italian study analyzed 22 volatile compounds emitted by a white wine. They concluded that floral and apple aromas (an ethyldecanoate marker) were dominant in smaller sips, while berries, grapefruit and honey aromas (a 2-phenylethyl acetate marker) dominated in larger sips – of the same wine. Numerous other relationships were discovered.

If the air void in our mouths wasn’t sufficiently bewildering to me, the Italian study further concluded that the level of saliva in our mouth adds another element of uniqueness to each sip of wine we consume. Just as airspace affects aromas, so too the amount of saliva that interacts with the volume of wine we sip.

While each of our palates perceives wine from a unique-to-us perspective, our impression of a wine goes beyond this physiological profile. As the volume of our sips varies, so does our perception of a wine. Thanks to science, our wine tasting experiences may never be the same again.

Nick Antonaccio is a 68-year Pleasantville resident. For over 20 years he has conducted wine tastings and lectures. He also offers personalized wine tastings and wine travel services. Nick’s credo: continuous experimenting results in instinctive behavior. You can reach him at nantonnacio@theexaminernews.com or on Twitter @sharingwine.
Artie’s Steak & Seafood on City Island Marks 20 Years

This restaurant would thrive anywhere and its right in the middle of City Island, the charming seaport village in the Bronx, just below the Westchester line. The Zagat N.Y.C. Restaurant Survey always designates it one of the best in the Bronx.

Now marking almost 20 years under dynamic proprietor Spiro Chagares, Manager Laura Vendenberge, the talented kitchen and floor staff have geared up to serve patrons an inspired global menu of Italian, traditional and contemporary dishes served with modern style. Sit back in one of several comfortable dining areas recently enhanced with new artwork and let the knowledgeable wait staff help you through your meal.

Great starters include: hearty Seafood Chowders; signature Sliders; delicious Mediterranean Grilled Baby Lamb Chops, served over field greens with crumbled feta and herb dressing; Tuna Sashimi with mango and wasabi dipping sauce; Chargrilled Calamari Salad with mesclun greens and lemon basil vinaigrette; a marvelous Seafood Salad for two with greens and lemon basil vinaigrette; notable Clams Casino; Buffalo Chicken Wontons with bleu fra
diavolo sauce; and Littleneck Clams Posillipo with cherry tomatoes, garlic and white wine. There are loaded Hot & Cold Antipasto Platters for two also available.

The expertly hand crafted Mediterranean Pizza for two is listed as an appetizer but can easily make a full meal. It is served with a variety of toppings each week.

Special Hint: New ‘Create Your Own Combo’ Platters served this fall include:
- choice of Rib Eye Steak, Chargrilled N.Y. Sirloin, Chargrilled Filet Mignon, Wood Grilled T-Bone or Baby Back Ribs paired with Jumbo Alaskan King Crab Legs, Jumbo Shrimp, 8 oz. Lobster Tail, or 1 ½ lb. Whole Lobster. Combos are served with vegetable and potato of the day. And you can order optional sides of sautéed broccoli, sautéed asparagus, or broccoli di rabe. Combos are priced accordingly.

Generous bowls of pasta include:
- Fettuccine with shrimp and lobster in a creamy Alfredo sauce with fresh herbs, parmesan Romano cheeses; classic Linguine with white or red clam sauce; and Angel Hair with shrimp, scallops, artichoke hearts, black olives and tomatoes.

Changing seasonal blackboard specialties served with pizzaz include:
- Crispy Duck; hunks of tender Short Rib; Pan Seared Grouper with horseradish mashed potatoes; Squid Ink Spaghetti with Calamari, toasted panko, white wine, garlic and evo; All Natural 14 oz. Flat Iron Pork Steak stuffed with prosciutto; Mozzarella, sun dried tomatoes, served in a mushroom demi-glace with smashed potatoes and grilled asparagus; Baked Atlantic Codfish with tarragon aioli, toasted panko served over quinoa and asparagus salad; Bacon Wrapped Filet Mignon with melted Stilton Blue Cheese with a cabernet sauvignon demi-glace; sweet potato fries; and Wood Grilled Tuna served over a ragu of black beans, cilantro and beet mashed potatoes.

Carnivores will enjoy the Blackened Rib Eye Steak; Baby Back BBQ Spare Ribs and Fried Shrimp with country style slaw and fried potato wedges; Wood Grilled Center Cut Pork Chops served with roasted red potatoes and vinegar peppers; and Chargrilled New York Sirloin served with crunchy onions. Artie’s big Chargrilled Hamburger Classic served with fries and slaw is truly deluxe.

There’s a loaded Lobster Salad Roll and fresh Mediterranean Salads and sandwiches at lunch.

Special Hint: Check out the bustling bar/lounge most evenings for good networking. Eating at the bar is also encouraged. There are over 30 imported and domestic beers available. The wine list offers regions and price points to suit a wide range of guests, and there is a large selection by the glass. There is also a signature cocktail and martini list.

Menu Movers & Shakers

for a new set of knives, all sorts of cutlery, flatware, gadgets and cookware, this yearly sale is for you. It does get crowded, but there are plenty of good deals to be had just in time for the Holidays. Sale dates: Friday, Nov. 20 through Sunday, Nov. 22, and Dec. 4 through Dec. 6, Fri.: 10 a.m. to 7 p.m.; Sat.: to 5 p.m.; Sun.: noon to 5 p.m. The company has moved. Zwilling J.A. Henckels’ new Headquarters is 270 Marble Ave., Pleasantville, N.Y. Phone: 1-800-777-4308. www.zwillingonline.com.

Chef Central White Plains to Close.

They were originally located on Central Ave., Hartsdale, then moved to their present location on Tarrytown Road, White Plains. I remember several years ago when a guest visit by celebrity chef and cookbook author Lidia Bastianich drew long lines. Now the company has announced that the store will be closing by Jan. 3, 2016. In the meantime, everything in the store is on sale from 20 percent to 60 percent off, including the fixtures. The owners say their Paramus, N.J. operation will remain open, as will their on-line store. Chef Central is located at 419 Tarrytown Road, White Plains. Phone: 914-328-1376. www.chefcentral.com

Morris Gut is a restaurant marketing consultant and former restaurant trade magazine editor. He has been tracking and writing about the food and dining scene in greater Westchester for over 30 years. He may be reached at: 914-235-6591. E-mail: gutreactions@optonline.net.
G.O. Kosher Opens in Mount Kisco

By Jerry Eimbinder

G.O. Kosher, a glatt kosher takeout-food provider and caterer, has opened in Mount Kisco. For takeout it offers breakfast food, entrees, appetizers, side dishes, soup, bread, and pastries. Glatt kosher inspection standards are more restrictive than kosher requirements for slaughtered animals.

The G in G.O. Kosher stands for Gourmet and the O for Organic. Chefs Paul Sia, Brian Hudson, and Michael Hallmann have teamed up in the kitchen.

Breakfast items include two eggs with lox ($8.95) and omelets ($10.95). A falafel pita with Tehina sauce, Israeli salad and hummus sells for $7.95. Hot corned beef and pastrami sandwiches cost $13.95 each. Flanken in a pot is priced at $24.95.

A “Stromboli” stuffs corned beef, pastrami, a third meat that varies but is sometimes brisket, peppers and onions in a pastry log resembling a jelly roll – it is sliced and sold at $11.99 per pound. A “Trifecta” combines Israeli salad, Moroccan salad and hummus.

G.O. Kosher will package a Thanksgiving dinner for 8 to 10 people including a whole roast turkey and trimmings for $229. Add $10 for a turkey already carved.

The Thanksgiving package includes mashed potatoes, candied sweet potatoes, steamed garden vegetables, soup, cranberry compote, cornbread stuffing, gravy and dinner rolls. The deadline for placing orders is Nov. 20.

Packages are picked up on Nov. 26 up to 1 p.m.

Thanksgiving items available include homemade kreploch ($19.95 per dozen), matzah balls ($9 for six), Gefilte fish, chicken soup, potato latkes, kasha varnishkes, and stuffed derma. Typical prices are $12.95 per pound for salads, $13.99 per quart for most soups, and $7.99 per pound and up for sides.

Hours of operation are: Sunday through Wednesday from 8 a.m. to 7 p.m., Thursday from 8 a.m. to 9 p.m., and Friday from 8 a.m. to three hours before sundown. G.O. Kosher is closed on Saturdays.

G.O. Kosher is located at 41 S. Moger Avenue, Mount Kisco, NY 1914-242-GOOD (4663).

The Restaurant Examiner

Most Delicious Dishes

White Plains’ Bao’s Chinese Cuisine Introduces Shabu Shabu

By Jerry Eimbinder

An innovative and unusual cook-it-yourself entrée called Shabu Shabu is one of Westchester’s Most Delicious Dishes.

It has been introduced by Bao’s Chinese Cuisine in downtown White Plains and it’s so new it doesn’t appear yet on the menu. Prepared from more ingredients than any other dish offered at the restaurant, Shabu Shabu is cooked by the customers at their tables using small portable gas stoves with dual cooking pots.

It costs $29.95 per person. At least four customers must eat Shabu Shabu and all guests at a table must order it. The restaurant needs 24-hour advance notification.

The ingredients are delivered on an array of small plates and include baby bok choy, beef, cabbage, chicken broth, chili, fish balls, fresh fish filet, garlic, lamb, noodles, potatoes, spinach, tofu and vegetables. Many dipping sauces are provided as well, including peanut sauce and Sacha sauce.

Strainers are used to bring the food from the pot to the plates. Shabu Shabu is a cook-it-yourself dish with more ingredients than any other dish at Bao’s Chinese Cuisine. The dual cooking pot allows cooking spicy and non-spicy food at the same time.

Owner May Tan has been adding dishes since reopening recently after five and a half weeks of renovation. Another new and unique item is a Szechuan dish called Spicy Peppercorn Delight ($20.95).

“It will numb your lips with its tinkling taste,” remarked Tan, a White Plains resident who grew up in Malaysia.

The ingredients for this dish are dry sautéed baby shrimp, sliced chicken, sliced beef, vegetables, dry tofu, chili, spices and peppercorn.

“My mother made it often for my family when I was a child, except her version didn’t have peppercorn,” she noted.

Another one of the restaurant’s bestsellers is Malaysia Fried Rice ($14.95), a spicy combination of jumbo shrimp, chicken, beef, vegetables, onions, chili and several kinds of homemade spices with a robust kick contributed by the chili.

My favorite choices at Bao’s are whole Peking duck and the Bao Bao Bun (also not listed on the menu). Both are delicious and available every day, but the Peking duck supply is limited and can run out before the evening ends. If ordered as an appetizer for the table, Peking duck can easily feed four people. Customers planning to order it should inform the restaurant when making a reservation.

“The Bao Bao Bun is an Asian version of the American hamburger,” Tan said.

Although usually served with spicy roast pork, chicken can be substituted. It is accompanied by very soft white Lotus buns, sautéed onions, jicama, shredded carrots and other cooked vegetables and white or brown rice; it is available at lunch or dinner for $14.95.

Many lunchtime combination specials are offered from $7.95 to $10.95. These meals include a main choice, soup or egg roll and fried rice.

The soup list is extensive and includes spicy braised beef noodle soup ($10.95) and Thai curry noodle soup with shrimp and chicken ($10.95).

Alcoholic beverages offered include Tsing Tao (Chinese beer), Heineken, Coors Light, Sapporo and Amstel beer, Chinese rice wine, sake and a coconut mojito martini. There’s also a chocolate drink for children called the Milo Dinosaur.

Bao’s is closed on Thanksgiving Day, the only day of the year the restaurant is shut. Hours are 11 a.m. to 9:30 p.m. Sunday through Thursday, 11 a.m. to 10:30 p.m. on Friday and 12 to 10:30 p.m. on Saturday. It provides free deliveries up to three miles away and offers catering services.

Bao’s Chinese Cuisine is located on the lower level at 200 Hamilton Ave. in White Plains and can be reached via Dr. Martin Luther King Jr. Boulevard. The mall’s parking lot has a $6 nighttime parking rate that the restaurant validates for patrons with bills of at least $35. Metered municipal lots are nearby as is metered street parking. Both typically cost $1 an hour.

For more information, call 914-682-8858 or visit www.baoschinesecuisine.com.
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NOTICE OF FORMATION OF JOSEPH G. Del Toro, LLC. Arts of Org filed with Sccy. of State of NY (SSNY) on 8/24/2015. Office location: WESTCHESTER County. SSNY designated agent upon whom process may be served and shall mail copy of process against LLC to principal business address: 78 Paulding Drive Ste. A, Chappaqua, NY 10514. Purpose: any lawful act.

NOTICE OF QUALIFICATION OF Corporate Jet Support, LLC d/b/a Wolfgang Jet Support. Application for Authority filed with the Secretary of State of New York (SSNY) on 10/01/15. Location: Westchester County. SSNY designated as agent for service of process on LLC. SSNY shall mail a copy of process to LLC: c/o KBG 11 Times Square FL10, NY, NY 10036 Attn: Harry Beatty. Purpose: Any lawful purpose.

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Thursday, Nov. 19
Mental Health in the African-American Community. Terrie Williams, author of the critically acclaimed book, "Black Pain: It Just Looks Like We’re Not Hurting," will lead a wide-ranging discussion at this year’s WJCS Kurz Conference. Also featuring Dr. Mark S. Herceg, commissioner, Westchester County Department of Community Mental Health, psychiatrists, social workers and clergy, County Center, 198 Central Ave., White Plain, 8:30 a.m. to noon. $60. Registration required. Info: Contact John Alterman at 914-949-7699 or e-mail jalterman@wjcs.com. Registration: Visit www.wjcs.com.

Friday, Nov. 20
The Weight. Replicating the music of The Band is a tall order. But interpreting the music of The Band is an art. Songs that have reverberated across history for decades continue to speak to millions. This five-piece ensemble featuring Jim Weider and Randy Ciarlante from The Band, Brian Mitchell and Byron Isaacs of the Leon Helm Band and Marty Greb, who worked with Rick Danko and Richard Manuel of The Band, remains a vehicle through which we can continue to share those stories and dance to those back beats. Tarrytown Music Hall, 13 Main St., Tarrytown. 8 p.m. $33, $38 and $43. Info and tickets: Visit www.tarrytownmusichall.org.

Saturday, Nov. 21
Dr. Seuss Book Fair. The Delaney Center for Educational Enrichment-Pace University and Barnes & Noble are sponsoring a Dr. Seuss Book Fair from 1 to 4 p.m. at the Barnes & Noble in White Plains (230 Main Street). Children of all ages are invited to enjoy Seuss-themed storytelling, arts and crafts and entertainment. White Plains Mayor Tom Roach will be among the story readers. In addition, Obiora N. Anekwe, a teaching fellow at Pace University School of Education, will be the featured author reading from his children’s book “The Adventures of Blind Tom.” A percentage of the proceeds from items purchased during the Book Fair will benefit The Delaney Center for Educational Enrichment, which since 1972 has been providing tutoring services and enrichment programs aimed at making children lifelong readers. Located on the campus of Pace University Law School in White Plains, the Center offers after-school and Saturday sessions. For more information, contact 914-422-4135 or mdelaney@pace.edu or go to http://thedelanycenter.wix.com/pace.

Stepinac Advances to CHSFL AAA Championship

By Albert Coqueran

The Stepinac High School Football Crusaders have advanced to the CHSFL AAA Championship Game for the second consecutive season. The Crusaders, the number one seed in the AAA Playoffs, thrashed the number five seeded St. Peter’s High School, 49-7, to advance to the AAA Championship for the second consecutive year.

The Crusaders senior quarterback Tyrquell Fields, playing his last game on the Stepinac Turf Field, completed 16 of 22 passes for 192 yards and four touchdowns. After a scoreless defensive first quarter, Fields hit wide receiver T.J. Morrison with a 15-yard touchdown pass and then the floodgates opened. The Crusaders scored 30 points in the second half to take the lead 49-0. The Crusaders shut out the Eagles until 19 seconds remained in the game.

In fact, the only touchdown the Eagles could muster was when Stepinic second string quarterback Michael Cherico fumbled on his own two-yard line, which was recovered by St. Peter’s. Then Eagles senior running back John Rini got his reward for an outstanding season, by running for a one-yard touchdown.

The Crusaders racked-up 333 total offensive yards compared to the Eagles 117 total yards. Crusaders senior wide receivers Jesse Brown and Morrison both had two touchdown receptions in the game, as they also played their last game on the Stepinac field.

The Crusaders defense was impregnable even with star defensive end Malcolm Koontse on the sidelines injured in the second half. Stepinic senior linebacker John’Guth’ Guthrie picked up some of the slack by scoring his second defensive touchdown in the Playoffs on a fumble recovery in the fourth quarter.

“Our seniors have not lost a game on our home field and it is nice that they got to finish at home,” said O’Donnell.

Stepinac Junior Varsity also in AAA Championship

The Stepinac Junior Varsity football team also advanced to the CHSFL AAA Championship Game by beating Monsignor Farrell, 14-7, on Saturday.

Inaugural White Plains High School Athletic Hall of Fame Inducts 15

By Albert Coqueran

Friday, Nov. 13, can officially be known as the date when the White Plains High School Athletic Hall of Fame was formed and inducted its original 15 members.

Through the efforts of White Plains Athletic Hall of Fame President Chuck Stogel, Vice President Art Monk, “Skip” Treasurer Mike Leone, Secretary Nick Panaro and Committee Members: Sue Adams, Fred Singleton, Dan Woodard, John Donahoe and Dan Gano, with the assistance of WPHS Principal Ellen Doherty and Athletic Director Matt Cameron, the White Plains High School Athletic Hall of Fame inducted 15 inaugural members at a ceremony at WPHS Friday evening.

The original 15 members of the inaugural Class of the WPHS Athletic Hall of Fame, included such distinguished alumni as: Art Monk (’76), a three-time NFL Super Bowl Champion for the Washington Redskins and inductee in the NFL and College Football Hall of Fame; Harry Jefferson (’53) one of the most renowned educators, athletes and coaches at WPHS, who was an outstanding football and track star and the namesake of the Harry Jefferson Gym at WPHS.

Also inducted were: famed track star Larry James (’66), Grover “Deacon” Jones (’52), a three-sport athlete in football, baseball and basketball, who went on to play in major and minor baseball leagues, before having a coaching career in MLB and the Minor Leagues. Also, The “Coach” Glenn Dacey Loucks, former Athletic Director, teacher and coach, the namesake of the Glenn D. Loucks Track & Field Games and his son Glenn Dean Loucks (’53), famed quarterback at WPHS, who went on to football prominence at Yale University; Mal Graham (’63), member of two Boston Celtics Championship teams and a retired Massachusetts Appeals Court Judge; Jay Saddi (’72), who played nine seasons in the NFL with the Dallas Cowboys and member of Super Bowl XII Championship team; Craig Masback (’73), a former track star at WPHS, who is presently a top executive for Nike; Anthony “Champ” Marano, M.D., outstanding athlete, who cared for Tigers athletes as a physician after attaining his medical degree. Marano, known as “Champ” is a famed Cardiologist, who was Chief of Cardiology at White Plains Hospital and the namesake of the hospital’s Cardiac Care Unit.

Also inducted was Dick Nolan (’49), star basketball player at WPHS and the University of Maryland, who played nine seasons in the NFL and later became an NFL Head Coach. Nolan was AFL Coach of the Year in 1970 and a member of the 1956 NY Football Giants NFL Championship team. Frank Briante (’23), was also inducted, he is a former football star at WPHS, who was also a former President and Board Member of the WPHS Board of Education; Len Watters, former Athletic Director and Football Coach at WPHS, and a name synonymous with the City of White Plains, the namesake of Parker Stadium at Highlands Middle School, Jason “Doc” Parker, official physician for White Plains School District for 20 years until his passing in 1929.

“When you go to school here, you are really instilled with a sense of history, tradition and pride,” said WPHS Athletic HOF President Chuck Stogel, a 1964 graduate of WPHS. “I think the inaugural 15 inductees is a tremendous group of people.”

The event was distinguished in the City of White Plains by Mayor Thomas Roach, who attended the event to present a Proclamation declaring Friday, Nov. 13, as White Plains Athletic Hall of Fame Day in the City of White Plains.

Furthermore, Westchester County Legislator Benjamin Boykin II presented a Proclamation proclaiming White Plains Athletic Hall of Fame Day, in Westchester County, on Saturday, Nov. 14, with the inaugural 15 inductees names announced all day on the marquee of the Westchester County Center on Saturday.
By Albert Coqueran

On Thursday, Nov. 12, the Westchester Knicks, the NBA Developmental League local affiliate of the New York Knicks, opened their second season at the Westchester County Center.

To say the least, nobody actually knew what to expect regarding the Westchester Knicks this season after the local D-League team concluded its inaugural season 10-40 overall, with only one win in 26 road games.

After an outstanding rendition of the National Anthem by the first-ever winner of America’s Got Talent, Bianca Ryan, the local Knicks tipped-off against the Maine Red Claws, the D-League affiliate of the Boston Celtics.

The Westchester Knicks fired their inaugural Head Coach Kevin Whitted with four games remaining last season and hired former Austin Spurs Assistant Coach Mike Miller, prompting uncertainty about the upcoming season.

The Westchester Knicks greeted County Center fans on opening night with a completely revamped roster containing only three players from last season. One of those three returning players never actually played a game for the local Knicks last season. Hence, even more anxiety concerning the Knicks 2015-16 season.

The Westchester Knicks players each selected a young fan to escort them onto the court as they made their 2015-16 debut. Louis Falasca, a sixth grade student from Alice E. Grady School in Elmsford, had a thrill of a lifetime when forward Sean Marshall (right) picked him as an escort during introductions at the Westchester Knicks Home Opener, Nov. 12.

Bianca Ryan, the first-ever winner of America’s Got Talent, welcomed the Westchester Knicks to their second season at the Westchester County Center with a touching rendition of the National Anthem.

Creating even more doubt about the possible success of the local Knicks this season was the decision by their number one draft pick (second overall) in this year’s D-League Draft, Jimmer Fredette, to sign with the New Orleans Pelicans two days before the season commenced.

However, many doubts were erased when the newly formed Westchester Knicks beat the Maine Red Claws, 105-103, in a thrilling Home Opener at the County Center.

Westchester Knicks forward Thanasis Antetokounmpo returned to the County Center court after signing and being waived by the upstart NY Knicks in the offseason. Antetokounmpo had 11 points, eight rebounds and five assists in the game.

Also returning to the local Knicks roster is 7’-2” center Jordan Bachynski, who played 18 games with the County Center dwellers last season, after the D-League Knicks acquired his rights on Feb.13. Bachynski had 15 points and nine rebounds in the Home Opener, while acquainting local fans to the fact that he is here to make an impact.

Nonetheless, these two players on a roster of 10 were the only players to see action with the Westchester Knicks last year. Forward Dajuan Summers is technically a returning player after being selected in the 2014 Expansion Draft by the local Knicks. However, he is seeing his fifth of the games that they won in total last season. Maybe, this is a sign of things to come; it certainly adds promise to the local Knicks this season.

Louis Falasca (left), a sixth grade student from Alice E. Grady School in Elmsford, had a thrill of a lifetime when forward Sean Marshall (right) picked him as an escort during introductions at the Westchester Knicks Home Opener, Nov. 12 and it is a great time,” Falasca said.

Summer is sizzling as Westchester Knicks Get Two Home Wins

Nevertheless, Summers acquainted Westchester Knicks fans to his talents immediately and even helped them win free Buffalo Wild Wings on Opening Night.

When the local Knicks score 100 points and win the game, fans with a ticket to that game at the Westchester County Center, receive a free snack size of wings at Buffalo Wild Wings throughout that day with no purchase necessary.

When Marshall drove to the hoop and scored at 4:20 in the fourth quarter to make the score 101-92, all the Knicks had to do was win for free wings all around.

Summers made sure of the treat by being credited for a goal-tending offense on a jumper to put the Knicks ahead, 103-101. Then he faded away and hit the game-winner with 14.2 seconds on the clock.

Summers had a remarkable Westchester Knicks debut with 28 points and nine rebounds, with 11 of those points coming in the fourth quarter. Marshall ended the game with a double-double, 18 points and 11 rebounds and Travis Trice II finished with 18 points in the Home Opener victory.

“I was just trying to stay aggressive and show some leadership. Sean (Marshall) and I are the older veterans on the team, so we understand what it takes to win tight games,” said Summers.

What was even more amazing about the start of the Westchester Knicks second season is that they also won their second home game at the County Center, while beating the Erie BayHawks, 83-79. Summers again led the way with 30 points; Trice II netted 21 points and dishes seven assists and Antetokounmpo added 15 points.

The Westchester Knicks at this point of their second season have already won one-fifth of the games that they won in total last season. Maybe, this is a sign of things to come; it certainly adds promise to the local Knicks this season.
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