**NY Knicks Worst Record Ever, Galloway a Storybook Season**

*By Albert Coqueran*

Derek Fisher was hired as New York Knicks Head Coach, on June 10, 2014. Fisher had just retired the previous year after playing 18 seasons in the NBA. Fisher won five Championships (2001, 2002, 2009 and 2010), as the starting point guard for the Los Angeles Lakers, under his now boss and then Lakers Head Coach, Knicks President Phil Jackson. Fisher also won a sixth NBA Championship with the Lakers as a key reserve in 2000.

Nonetheless, with all Fisher’s accomplishments leading teams on the court, his leadership skills from the bench as a Head Coach will certainly be questioned this off-season, as the Knicks finished, 17-65, recording their worst record in franchise history.

No team desires to end a season with the distinction of “worst record ever” but the Knicks might be able to covert this disasterous season into a windfall, on June 25, 2015.

The Knicks won their last two out of three games to closeout this season, which lifted them over the Minnesota Timberwolves, who sustained the worst record in NBA history.

*continued on page 15*

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**Greenburgh Neighborhood Committee to Meet About Game On 365**

*By Pat Casey*

The Town of Greenburgh will hold its first neighborhood committee meeting to monitor the Game On 365 Westchester Fieldhouse sports facility review April 22 at 7 p.m. at Greenburgh Town Hall.

According to an email from Town Supervisor Paul Feiner about 16 residents who live near the proposed development site at 701 Dobbs Ferry Road have signed up to volunteer.

Feiner said he believes that by inviting both critics and proponents of controversial projects to come together to dialog, win-win opportunities can be found.

*continued on page 3*
Playland Management Deal Under BOL Scrutiny
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would also receive 7.5 percent of profits once Standard Amusements recouped its initial investment.

Currently the county loses about $4 million annually through its Playland operations.

For its $25 million investment, Standard Amusements would receive the right to operate the park for 15 years with an option to renew for an additional 15 years under what is being called the Playland Management Agreement (PMA).

Singer is a financial executive who has founded and operated several successful investment firms. He is currently the Managing Member of Purchase Capital, which among other projects has invested in United Parks.

Singer formed United Parks in 2014 with CEO Jack Fallas, said to be one of the country’s foremost amusement park operators. Standard Amusements has entered into an operating arrangement with United Parks.

The structure of the PMA allows the county to retain full control of the property, as well as any material benefits from the capital improvements made by Standard Amusements.

The rejuvenation of the park would be handled by Fallas, who would personally oversee Playland’s operations and would take up residence in Rye during the first full year of the agreement.

The PMA follows a recommendation in a report commissioned by the county from Biederman Redevelopment Ventures, whose principal is Dan Biederman. The report recommends that the “daily operation of the amusement park and parking lot sections of Playland should be transferred to Standard Amusements” and reached its conclusion after extensive outreach and conversations with virtually every operator who could potentially run the park, according to comments from the County Executive’s office.

“Without this kind of cash infusion and private management, hopes of rejuvenating and reinvigorating the park are not realistic,” Biederman concluded in the report.

At a press briefing following the proposal announcement, members of the BOL Parks Planning and Housing Committee said the ability for the public to be involved had been lost and that they would have liked more transparency while the Biederman report was being compiled.

“We paid $100,000 for the Biederman report,” said Legislator Catherine Parker (D-Rye). “At this stage a selection has been made. The public should have been more involved. It is our job to make sure we have a good deal.”

Noting that the current deal is not the same one proposed by Standard Amusements in 2013, Legislator Catherine Borgia (D-Ossining) said it was the responsibility of the BOL to do the vetting and dig down into the specifics on the financials. “We are happy to be a more formal part of the process,” she said.

The BOL has 60 days to go over the proposal, a schedule that members say they have every intention of meeting.

If the Board approves the plan, Standard Amusements would co-manage the park with the county for the remainder of the 2015 season, beginning the transition to its role of sole operator on Nov. 1, 2015.

Under the agreement, Standard Amusements would manage the amusement park, parking lot, beach, pool area and boardwalk. Outside the agreement are the Children’s Museum, Pier Restaurant & Tiki Bar, Edith Read Sanctuary and the Ice Casino, which is run by American Skating Centers Entertainment through a separate asset management agreement with the county.

Standard Amusements would continue the park’s current admission policies. Entry into the amusement park would be on a fee basis. Access to the boardwalk and property that surround the amusement park would be free of charge and open to the public.

The investment by Standard Amusements would be used to upgrade the park’s overall appearance (painting, landscaping, façade replacements, pavement work, signage, bathhouse, picnic area and fountain renovations), improve the dining experience (more variety and new venues), restore historic rides, add new attractions (coasters, slides and water elements) and increase marketing. The agreement also gives Standard Amusements the option to have temporary athletic fields installed in the parking lots to accommodate spring and fall sports.

The installation of athletic fields is expected to rouse concern of Rye residents, who are encouraged to check the BOL website (www.westchesterlegislators.com) where meeting dates will be posted. Playland will open for the 2015 season on May 9 under current county management.
Olympian Orozco Returns to Home Gym to Help Youngsters

World Cup Gymnastics who holds lofty 2016. Chappaqua, is competing to once again be on the U.S. Olympic team in for any young gymnast at Chappaqua’s echelon of his sport.

Orozco was special as talent, Jason Hebert, youngster will develop to predict whether a World Cup owner John Sabalja said of its students move on and compete in while most competitors are not going to reaching your dreams. “That’s why the kids love seeing him, the parents love seeing him."

continued from page 1

Greenburgh Neighborhood Committee to Meet About Game On 365

continued from page 1

such as building height and size, a green corridor along the property facing residences, elements of the site plan and traffic improvements.

The current Game On 365 proposal includes an approximately 107,000 sq. ft. indoor recreation facility (a permanent building, not a bubble), an outdoor playing field, and retention of portions of the existing golf driving range.

The application would require a zoning change since indoor and outdoor privately owned recreation facilities are not permitted uses in the R-30 District. Many of the commercial uses on Dobbs Ferry Road, including the former Frank’s Nursery, golf range, Elmwood Country Club and Elmwood Camp were grandfathered uses in the residential zone, according to Feiner.

The Greenburgh Planning Board would review the zoning change application to make a recommendation to the Town Board.

White Plains’ Durantes to be Honored as Superheros at Gala

White Plains residents John and Diane Durante of Durante Rentals will be honored with the Corporate Citizen Award at the Annual Superhero Gala hosted by St. Christopher’s, Inc. on Thursday, April 30. In 2009, John Durante, his cousin, Anthony Durante, and colleague Christopher Jones founded Durante Rentals in the Bronx. Soon after, they opened a location in Mount Vernon, Queens and just last year another location was added in Elmsford.

John Durante is the youngest recipient of the esteemed Ellis Island Medal of Honor, given to a person living the life of an exemplary American, hard-working, continually self-improving while promoting their ethnic heritage in America. In 2006, he was awarded Westchester County Business Council’s 40 Under 40 Award. John Durante is secretary for the Board of Managers for the Trump Tower at City Center in White Plains and is a member of the White Plains Planning Board. He is also a former president of the Board of Directors of The Circle of Life Camp, a not-for-profit camp for children with diabetes. In 2013 John joined the Board of the Westchester Municipal Planning Federation, (WMPF).

John’s wife, Diane Durante, works for Biodynamic Technologies. Along with the busy career in medical sales, Diane runs Durante Equities, a personal real estate investment firm. In 2013, Diane Durante was awarded the Westchester County Business Council’s 40 Under 40 Award and has maintained active in the Alzheimer’s Association. Diane Durante is also a member of the Alzheimer’s Association Blondes vs. Brunettes Flag Football to raise money for the Alzheimer’s Association.

The reception for the Annual Superhero Gala will begin at 6:30 p.m. on April 30 at Tappan Hill Mansion in Tarrytown. The ticket cost is $250 per person. Call 914-693-3030 ext. 2313 or email kjohnson@sc1881.org.

St. Christopher’s, Inc. is an innovative adolescent development organization dedicated to helping children with special needs and their families; www.sc1881.com.

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By Pat Casey

During the early part of April there were many remembrance ceremonies for the approximate 6 million Jews killed during the Holocaust of World War II. On Friday, April 24, members of St. Gregory the Enlightener Armenian Church in White Plains will commemorate the 100th Anniversary of the Armenian Genocide, a lesser-known atrocity committed by the Ottoman Empire during World War I that killed 1.5 million Armenians.

After a century the St. Gregory's Centennial Committee says it is time for the world to acknowledge the events that took place beginning in 1915.

Armenian-genocide.org claims that new research and broader attention to human rights issues has redefined the Armenian Genocide as a precedent to the series of genocides that punctuated the 20th Century. Public attention to the historical significance of the Armenian Genocide resumed only in the last quarter of the century.

The website further describes: “Despite the global dimensions of World War I, which daily made news headlines, the scale of the atrocities committed against the Armenian people in the Ottoman Empire resulted in such large numbers of victims that international media coverage of the events became regular news. Media attention to the plight of the Armenians diminished with the end of the war and went completely silent for the better part of the 20th Century.”

The media discourse on the Armenian Genocide has expanded in the 21st century, with the ongoing discussion of the importance of affirming the historical facts surrounding the events of 1915. It is to encourage this discussion that the events at St. Gregory's are planned.

The church's website at www.krikor.us/about-armenia/the-genocide provides historical information with photos, a map and links to other sites with material about current activities at the Human Rights Court.

They are calling it a Celebration of the Survival of a Nation.

On the St. Gregory's site, an introduction explains that: "The Armenian Genocide was a planned campaign by the Young Turk government to annihilate the Christian Armenian population of the Ottoman Empire. Embarked upon in 1915, during WWI, the deportation and decimation of the Armenians across Anatolia, modern-day Turkey, continued until 1923. The campaign resulted in the complete destruction of Armenian society across the region and in the greater part of its historic homeland.”

On Friday, April 24 at St. Gregory's there will be Scripture reading at 4 p.m. and an Ecumenical Prayer Service at 6 p.m. with children's activities and refreshments interspersed throughout until 8 p.m.

St. Gregory the Enlightener Armenian Church is located at 1131 North St., White Plains.

Woman’s Club of White Plains
Annual Spring Luncheon Honorees

Spring finally arrived last Saturday, April 11t as The Woman’s Club of White Plains Foundation hosted its annual Scholarship Luncheon and Spring Fashion Show at its home, the CV Rich Mansion, on Ridgeway in White Plains. Nearly 200 people including some previous scholarship winners attended and supported the event, which included luncheon, fashion show and silent auction. Teachers, students, Woman's Club members and members of the White Plains School Board modeled spring fashions from LOLA New York, Bloomingdale’s, Katules, Steilmann European Fashion, Gabriella and Fiamor Boutique.

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By Pat Casey

If you’ve passed by the pretty log cabin set back at 509 Central Park Avenue in Scarsdale and wondered what it might hold, would you be surprised to find out it is a “jewelry box?”

That is what brothers Richard and Salvatore D’Errico intended when they built the wood edifice about 18 years ago. They wanted something beautiful as a backdrop for their classic jewelry designs – and they wanted a warm and inviting environment for their customers.

In business since 1988, the brothers offer a unique experience in gem and jewelry shopping as well as custom jewelry design set in a framework of classic art form and manufacturing techniques enhanced by advanced technology.

Richie, the elder of the brothers, made his first attempt at jewelry making during a shop class in high school in the Bronx. His first piece was a ring made from a fork and fitted with a diamond. The design was so rare, yet worked so well, Richie discovered he had a talent.

Richie later acquired manufacturing skills as an apprentice while working for Harold Freeman Jewelry Manufacturing Co. from 1980 to 1988. He learned European jewelry techniques working in classical styles and using old-school techniques to create pieces of the highest quality. “The training was tough,” he said.

Sal later joined Richie at the same company and learned the business side of operations. In some instances, Judd explained, a customer will bring in a piece of jewelry that they want remade into something new. We work with them to create the new design, melt down the existing metal and sometimes if there is precious metal left over, it helps to pay for the finished piece.

D’Errico often holds trunk shows to highlight quality work. On April 23, they are holding a Precious Pets Event featuring Meche Pet Charms. The complimentary cocktail party is from 6 to 9 p.m. and includes a free pet psychic session with a purchase. A portion of proceeds will support Pets Alive and Westchester SPCA. The Meche Pet Charms Trunk Show runs from April 24 to 27.

To find out more about D’Errico Jewelry stop by the store or visit westchesterjewelers.com. You can also friend them on Facebook.

Jewelry designer Jordan Judd demonstrates the process of 3-D computer imaging in the manufacturing area of the Scarsdale store.

white and platinum. As experienced gemologists, they will purchase gemstones at a customer’s request; work with items brought into the store for redesign; and design and manufacture custom items made to a customer’s specific request.

In 1986 the brothers set up a small manufacturing facility in a Bronx garage on the same block where they had grown up and near the bakery where their father worked – Artuso’s Pastry. To this day, they offer pastry from the Bronx shop to customers in honor of their father. There is a quiet nook set aside in the Scarsdale store for the sipping of coffee and eating of fresh cannoli.

In 1988, the brothers established D’Errico’s Platinum Corp. and opened a store on Williamsbridge Road in 1989. They have become an establishment at the Scarsdale location for over 18 years and opened a showroom in Mt. Kisco seven years ago.

The Scarsdale location houses the primary design and manufacturing facility.

The D’Erricos are well known for their wedding jewelry as they work with the bride and groom at the time of engagement to select the perfect diamond and accompanying setting.

“Many couples are not sure what they want,” explained Sal. “They come in to look at different rings and I ask them to give me five minutes to explain the subtleties of diamond shopping.”

Sal calls these the four Cs: cut, color, clarity and carat. Once a customer has seen the different elements that make up diamond quality, they relax Sal said. When they know how a diamond is valued, they can then make the best choice on size and cut to suit their budget.

The wedding designs don’t stop there. D’Errico offers wedding rings, jewelry gifts for the wedding party, and unique items for the bride to wear on her special day.

There is a $100,000 platinum and pearl necklace on display that won first place in an international bridal design contest.

D’Errico Jewelry offers much sought after brands including Anna Beck, Colore, Dora, Faber Castell, Hearts on Fire, Hot Diamonds, I. Reiss, Pandora, and Judith Ripka, among others. They also offer quality watches by House of Horology, Swiss Army, Philip Stein, CAT (Caterpillar), and Vintage Watches.

It is the custom jewelry, however, that has made D’Errico designs coveted items.

“Many of our customers know what they want when they come into the store,” Sal explained. “Sometimes they have a drawing with them, but most often, it is an idea in their head that they describe to us.”

When this happens the customer is introduced to a jeweler – Jordan Judd was working the day we did the interview. Judd, who has a particular interest in classic design, was educated in the Fine Arts at Pratt Institute. He also has an amazing aptitude for computer technology and creates many designs with advanced computer imaging that enables him to use a 3-D printer to show customers exactly what their piece of jewelry will look like when finished.

The 3-D printer uses a photo curable polymer resin to create a facsimile of the final product. It is probably the only 3-D printer used in the manufacture of jewelry in all of Westchester County.

“By working with graphic images, the designers can show customers exactly what a piece will look like,” Judd said. “It also gives them the ability to make changes in the setting or even in the choice of gem that might be used.”

D’Errico Jewelry is located at 509 Central Park Ave., Scarsdale.
Police Blotter

Westchester County District Attorney
Criminally Negligent Homicide. An indictment was unsealed against Clifford Perkins (DOB 6/8/89) of Nyack, charging him with Criminally Negligent Homicide, Reckless Endangerment, Reckless Driving, Aggravated Unlicensed Operation of a Motor Vehicle and other traffic infractions relating to the death of Scott Phillips.

On May 25, 2014, at approximately 12:34 p.m. on the Sprain Brook Parkway, the defendant was operating his 2002 Yamaha motorcycle. The victim, Scott Phillips, was operating his 2013 BMW motorcycle in the left lane of the Parkway while a third party, Edward Murray, was operating his 2001 Mazda vehicle in the center lane.

The Mazda operator told investigators he was traveling southbound on the parkway when several motorcycles passed him at high rates of speed.

Another witness told investigators that 11 to 12 motorcycles went past him in the left lane at approximately 90 to 100 miles per hour. Moments later he observed another motorcycle coming up behind him at a high rate of speed. He saw that motorcycle, later identified as the defendant's motorcycle, start to wobble just before it struck his vehicle from behind.

Subsequent accident reconstruction by the New York State Police determined that the defendant's motorcycle struck the rear bumper of the Mazda, causing the vehicle to rotate counter clockwise while crossing into the left lane and left shoulder of the roadway, then struck the center guide rail and re-entered the left lane of travel.

The defendant was ejected from his motorcycle and came to rest on the right shoulder. His motorcycle became engulfed in flames. The accident reconstructionist calculated that the defendant's motorcycle had a minimum speed of 82 to 95 miles per hour after the impact with the Mazda.

When the Mazda re-entered the left lane after striking the center guide rail, the victim's motorcycle struck the car's passenger side. He was ejected from his motorcycle and came to rest down an embankment off the right shoulder of the roadway.

His motorcycle became engulfed in flames. The accident reconstructionist calculated that the motorcycle had a minimum speed of 58 to 67 miles per hour after the impact with the Mazda.

At the time of the collision, the defendant possessed a revoked and suspended New York State License with a cancelled motorcycle endorsement.

Bail was set at $20,000 cash or bond. The defendant's next court date will be on April 28, 2015. The defendant faces a maximum of four years in prison.

Greenburgh Police Department
Suspicious Incident. On April 6, a White Plains resident reported to police that he had received an email on his cell phone from what he believed to be Chase Bank. The email stated that his checking account had been locked due to suspicious activity. The email also had a link to a website, which asked for the account holder's personal information for verification. The link asked for his social security number, ATM pin, home address, name, email, and phone number. After entering the information the website took him to another pop-up asking for his debit card number and security code on the back of his card. Every page on the website had Chase Bank's logo and appeared to the account holder to be the normal Chase website. After entering his information the account holder became concerned because Chase had never asked for his social security number while banking online. He contacted Chase Bank and advised them of the email he received. Chase advised that the email had not been sent by them. Chase directed the account holder to contact Transunion to ask that his credit profile be monitored. Transunion advised that they would monitor his profile for 90 days, but if he filed a police report and sent it to them they would extend the 90 days to two years.

Physical Injury. On the evening of April 6, police officers were dispatched to Dirty Laundry Wash Dry Fold on a report that a female had been assaulted. Upon arrival, officers spoke with the victim, who reported that she was attacked by a male in the rear exit of the store. The suspect was described as a male Hispanic, thin build, 5’9” to 6’0” wearing a gray sweatshirt and a red hat or mask. That description was sent over the air to other police units canvassing the area. The canvass produced negative results. There are no exterior cameras on the premises, but several interior cameras. The victim said that she does not recall this male being in the store at any time during her shift. However, when she was closing the store and opened the rear door, she was grabbed by the suspect, who was behind the door in the rear stairwell. The victim further said the suspect attempted to pull her into the electrical room next to the rear door and that he grabbed her groin area. She was then pushed into the wall and fell to the ground. As the suspect began to hit her, the victim said she kicked the suspect and he then ran up the stairs. The stairs lead to the rear parking lot of the store, which is fenced in except for a driveway onto Manhattan Avenue. The victim reported several injuries. She was evaluated by EMS but refused to be transported to a hospital for further evaluation against medical advice. A crime scene was established and photos taken. Security video footage was obtained.

Possession of Marijuana. On the afternoon of April 7, members of the Street Crime Unit observed a man sitting in the drivers seat of a vehicle in the parking lot of 268 Tarrytown Rd. He was observed hand rolling what appeared to be a marijuana cigar. While officers approached he was holding the cigar in his right hand, and it was confirmed that it contained marijuana. He was also found to be in possession of a plastic bag containing additional marijuana in his jacket pocket.

Grand Larceny Auto. On April 8, officers responded to a call about a stolen vehicle. Upon arrival officers met with the victim who said she had parked her rental car in front of 215 E. Hartsdale Ave. and when she came back the vehicle was gone. The victim explained that she is from Peekskill and was going to a doctor's appointment in White Plains. She further said that her GPS took her through Hartsdale, where she stopped at a restaurant to use the restroom. She took the car keys with her, but when she came back the vehicle was gone. The victim called her husband who took her to the doctor's appointment and then helped her to look for the car. The next morning they called Hertz, who told them the vehicle did not have a GPS and they were unable to track it. The surrounding area was canvassed for the vehicle, however it could not be located. The responding officer was able to obtain video from a restaurant located directly across the street from the location where the vehicle had been parked. There was no evidence of glass on the street. The victim also reported that her cell phone was in the car but that she had turned it off.

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NYS Assembly Letter to the Board of Regents Urging Testing Flexibility

Communities, educators and elected officials share the same goal of high quality instruction, appropriate accountability measures, and evaluation processes and instruments. We believe that the key to a successful evaluation system lies in the ability of individual districts to tailor the evaluation plans to the unique profile of the district. A one-size-fits-all approach to teacher evaluation ignores the differences that truly exist among districts across the state. All of our students and teachers are shortchanged when we force our districts to operate as if these differences do not exist.

We believe that the recently enacted 2015-16 state budget gives the Regents the power to develop an evaluation system that will allow school leaders, with appropriate oversight, to implement teacher evaluation plans that address the uniqueness of each district. In addition, the recently enacted budget gives the Regents the opportunity to analyze the role of student testing in a teacher evaluation system. Therefore it is critical that this evaluation system be developed thoroughly and thoughtfully. If there are specifics that need to be addressed legislatively, please let us know.

Education Law Section 207 – Legislative power – gives the Board of Regents the power to establish rules for carrying into effect the laws and policies of the state. Education Law also grants the Commissioner the authority to promulgate regulations that define the scope of the Regents authority to allow flexibility for teacher evaluation regulations that recognize the unique profile of a district, i.e., its diversity and level of student performance based on quantifiable goals such as student growth, graduation rates and college readiness. In our opinion, the recently enacted 2015-16 state grants the Regents authority to allow flexibility for the implementation of teacher evaluation plans that use varied evaluation measures and weights, depending on the grade level, subject area or individual teacher. It also now requires the Board of Regents to call on practitioners and experts in the field of education, economics and psychometrics to assist in the implementation of a differentiated evaluation system that will truly improve teaching and earning in New York State. In fact, the enacted budget includes $1 million for this purpose.

Under the newly enacted law, the districts now have an additional option and requirement as to who can conduct teacher observations. We believe that using principals or other trained administrators is the more effective method for teacher evaluation and should be given the highest priority. Regarding an independent evaluator, the law gives the Regents broad discretion to determine what percentage of a teacher’s observation will be done by an independent evaluator. We believe districts will be better served if independent evaluators are used minimally as is currently done in NYC where they are used for ineffective teachers. For instance, one way to use independent evaluators effectively would be to use them as validators, to authenticate scores to ensure consistency across districts, grade levels and subject areas.

The cost of using independent evaluators is another factor that you must consider. The cost to the districts is either in money, if they must pay for a trained independent evaluator from outside the district, or time if the evaluator is from within the district. This money is better spent on reducing class size or maintaining a full array of courses. In order to provide flexibility, the Regents should exercise the authority to define a school by its BEDS code even if it shares space within a building with other district schools, i.e., elementary, middle and high school. Defining a school by its BEDS code will give smaller districts the same advantage as larger districts to use an independent evaluator from within the district, which will save money and more closely align its evaluation plan to the district’s educational goals.

Student performance is the other area where differentiation is critical. We believe the law offers the flexibility to allow districts to decide what proportion of a teacher’s evaluation should be decided by standardized tests, observations and locally selected measures. We recommend that in order to be equal to all teachers, districts be allowed to give the state standardized tests less weight, which is only fair given that the use of state standardized tests targets some teachers and not others. It is important too, that the Regents recognize that for special education teachers, greater weight should be placed on observations due to diversity of the learning needs of their students. Moreover, special needs students struggle with standardized tests, which is why a variety of student assessments, such as portfolios, should be used to a far greater extent for these students.

Most importantly, the law now requires that annual systems “shall consist of multiple measures” for student performance. “Multiple measures” means using more than one. If a district chooses only option one – one test – then, in order to abide by the law, the same test must be given over a period of years, with several cohorts of students. If schools chose to add the second component, we ask that you allow them the flexibility of choosing them from a broad variety of assessment measures that are aligned to existing classroom and school best practices and take into consideration testing reduction as is required in the law. Using tests wisely over time and encouraging the use of a variety of assessment will help reduce test stress and test anxiety for teachers and students.

Ignoring the differences between school districts disavows the state’s ability to put the resources and attention where it is most needed. We urge you to utilize the flexibility that the law grants you, both through the promulgation of regulations and within the newly enacted budget, to allow districts a greater level of self-determination in the implementation of a teacher evaluation system. To ignore this opportunity is an injustice to the students, educators, parents and taxpayers of New York State.

Signed by: Sandy Galef (D-Ossining), Amy Paulin (D-Scarsdale), Kenneth Zebrowski (D-New City), David Buchwald (D-White Plains), Steve Otis (D-Port Chester), Aileen Gunther (D-Monticello), Frank Skartados (D-Newburgh), Didi Barrett (D-Poughkeepsie), Gary Pretlow (D-Mount Vernon), Ellen Jaffe (D-Pearl River), Tom Abinanti (D-Greenburgh), Shelly Mayer (D-Yonkers), Michaela Solages (D-Valley Stream), Michelle Schimel (D-Great Neck), Steve Englebright (D-East Setauket), Charles Lavine (D-Glen Cove)
The Playland Proposal Poses a Unique Win-Win for Public and Private Enterprise

The proposal to establish Standard Amusements as the operator of Playland is an exciting one. The vision of Nicholas Singer, one of the partners to be potentially involved with the park, has a wonderful backstory as Singer used to attend the park often when he was a child. He tells stories of how the park would be open to IBM employees – his father worked there – for special events, and he often skated at the ice rink during the off season.

Children grow up with fond memories from their youth. In Singer’s case these fond memories are accompanied by an impressive background in finance and a successful investment history.

The relationship between the now government-run amusement park and a private entity, not only makes sense from the point of view of saving Westchester County from having to potentially close the park as it continues to lose $4 million annually, it saves the unique and much-valued waterfront property for the use of the public.

The schedule for classes is as follows:

- **Pre-schoolers ages 3 - 5:** Classes meet Wednesdays and Fridays from 9:30 to 10 a.m. or from 10:15 to 10:45 a.m. All children must be accompanied by an adult.
- **Children ages 6 - 8:** Classes meet Tuesdays and Thursdays, from 10:15 to 10:45 a.m.
- **Children ages 9 - 12:** Classes meet Tuesdays and Thursdays, from 9:30 to 10 a.m.
- **Adults and teens (13 and up):** Classes meet Tuesdays and Thursdays, from 5:30 to 6:15 p.m. (Saxon Woods only)

Registration fee is $75, which includes pool admission fees for the participant. Adults and teens participating in the Learn-to-Swim program must present a valid Westchester County resident Park Pass on the first day of class; children under 12 registering for the lessons must be accompanied by a Park Pass-holding parent or adult guardian.

For more information or to register for the program, go to westchestergov.com/parks.

Register Now for County Pools Learn-to-Swim Program

Online registration for Westchester County’s popular Learn-to-Swim program at Tibbetts Brook Park in Yonkers and Saxon Woods Pool in White Plains is now open. The program offers swimming lessons for all ages and ability levels from toddlers to senior citizens according to American Red Cross guidelines.

Classes will be held beginning Tuesday, July 7, and will run through Friday, July 31.

Lessons for teens and adults will be held only at Saxon Woods Pool.

Obituaries

Matthew Foglia

Matthew Paul Foglia a West Harrison resident passed away at home on April 16. He was 31. Matthew was born on Oct 25, 1983 in White Plains to Angelo and Victoria (Vallarelli) Foglia.

He is survived by his parents, one loving sister Angela Foglia of Loveland Ohio, maternal grandmother Anne Vallarelli, and paternal grandmother Antonia Foglia, and many cousins, aunts and uncles. Matthew was predeceased by maternal grandfather Paul Vallarelli Sr. and paternal grandfather Vito Foglia Sr.

Funeral Mass will be celebrated Tuesday, April 21 at 10 a.m., Saint Anthony of Padua Church, 85 Harrison Street, West Harrison.

Caterina Calabro

Caterina Cotroneo Calabro passed away April 15. She was blessed to have celebrated her 100th birthday in 2012 surrounded by family. Caterina was born in Reggio Calabria, Italy where she lived until she immigrated to White Plains in 1958. On September 27, 1936 she married her love, Francesco Calabro and they remained married for 58 years until his death in 1995.

In addition to her husband, she is predeceased by her son, Vincenzo (May) Calabro, and her grandson, Johnny DiGirolamo. She is survived by her children Dominick (Patricia) Calabro, Antoinette (John) DiGirolamo, Teddy (Liz) Calabro and Josephine (Domenico) Bellantone. She is also survived by 14 grandchildren and 17 great grandchildren.

Dominic Tambini

Dominic J. Tambini a White Plains resident passed away on April 14. He was 68. Dominic was born on April 20, 1946 in Borgorato Italy to Guido and Annette (Marioni) Tambini. He was an art dealer for 40 years in Manhattan and worked for Wildenstein & Co. Art Gallery until his retirement in 2005. He married his sweetheart Nancy in Mamaroneck on Oct 18, 1998. He has two loving children, Nikki Tambini (Anthony Tomanelli) of Hartsdale and Marc Tambini of New York. Also surviving is one sister Ada (Luigi) Carpana.

Mary Girillo

Mary Girillo (Saccone) born February 5, 1920 left this world on April 13. Mary enjoyed 95 wonderful years of life. She was a loving wife to Armando Girillo and together they raised three daughters. She leaves behind Marilyn and Chester Wior of Orange, CA, Gail and James Dagastine of Marion, NJ, and Deborah and Steven Compito of North White Plains. She was blessed with eight grandchildren and eight great grandchildren. She is also survived by her sisters Carrie Compitto, Dolores Ballasedis, and Marcia Pledger along with one brother, Renald Saccone and many nieces and nephews. Mary was a resident of West Harrison for many years and a graduate of White Plains High School. She was a long time member of Saint Anthony’s Church and enjoyed many Wednesdays at Senior Citizens in West Harrison. Mary worked for many years for White Plains Public Schools in a variety of positions. Mary will be remembered as an understanding person who was always there when you needed her. She was deeply loved and will be missed.

In lieu of flowers please donate to Alzheimer Research or Hospice.

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.
West Side Story Takes the Stage at Westchester Broadway Theatre

By Evelyn J. Mocbeichel

There have been a handful of musicals that have impacted our American culture but none are more famous than West Side Story. Back in the 1960s the movie version hit the screen in a phenomenal fashion and the musical score became, to this day, one of the most beloved soundtracks of our time. Now theatre goers can enjoy this production at the Westchester Broadway Theatre (WBT) in Elmsford. It opened on April 9 and runs through July 5.

The story is based on a concept by Jerome Robbins and a book by Arthur Laurents, with music by Leonard Bernstein and lyrics by Stephen Sondheim. With these musical geniuses collaborating, it was bound to be an overwhelming hit and award winner.

West Side Story, possibly the greatest musical ever created, was inspired by Shakespeare's Romeo and Juliet. The musical is set on the mean streets of Manhattan, in the upper west side neighborhood of San Juan Hill, during the turbulent 1950s. West Side Story tells the tale of two star-crossed lovers from different worlds. When Tony, a Jet, falls for Maria, a Shark, all hell breaks loose. Caught between two warring street gangs, the Jets and the Sharks, Tony and Maria, attempt to create a life together. The dark theme, sophisticated music, extended dance scenes, and focus on social problems marked a turning point in American musical theater.

Bernstein's score for the musical includes “Something’s Coming,” “Maria,” “America,” “Somewhere,” “Tonight,” “Jet Song,” “I Feel Pretty,” “A Boy Like That,” “One Hand, One Heart,” “Gee, Officer Krupke,” and “Cool.” Premiering in 1957, starring Mickey Calin as Riff, Larry Kent as Tony, Carol Lawrence as Maria and Chita Rivera as Anita, the musical went on to critical acclaim worldwide. It was nominated for six Tony Awards including Best Musical, but the award went to Meredith Willson’s The Music Man. The 1961 film version picked up ten Oscars, plus a special choreography award for Robbins. The soundtrack, by Bernstein and lyricist Stephen Sondheim, spent 54 weeks at number one on the Billboard chart.

I remember seeing this movie as a teen. At first sight seeing street gangs dancing to the music, I thought this was an unusual concept for such a serious topic. The storyline was so absorbing, I was quickly transported to the mood of the conflict, and the intensity of the dancing easily brought the audience to the passion of each scene. The same happens in a live theatre performance. This production is by director Barry McNabb, who directed and choreographed WBT’s 1998 production, so he returns to take the helm. The assistant Director/Choreographer is Warren Curtis. The fight Director is James Felkin. The production stars are Carly Evans as Maria, Zach Trimmer as Tony, Adam Soniak as Riff, Allison Thomas Lee as Anita, Brandon Contreras as Bernardo, Mike Boland as Doc and Officer Krupke, Xavier Reyes as Chino, Ed Romanoff as Lt. Shrank and Gladhand, and Maggie McGrath as Anybody’s.

Featured are Sara Brophy, Victoria Casillo, Alexander Gil Cruz, Warren Curtis, Sarah Gawron, Michael Graceffa, Anthony Johnson, Tyler John Logan, Erik Magnus, Kelsey Orem, Emilio Ramos, Arianna Rosario, Kevin Santos, Scott Shedehnalm and Melanie Wildman. Set Design is by Steve Loftus, Lighting Design is by Andrew Gmoser, Sound Design is by Jonathan Hatton and Mark Zuckerman, Costume Design is by Derek Lockwood. Wig/Hair Design by Gerard Kelly, The Production Stage Manager is Victor Lukas, Assistant Stage Manager is Duane McDevitt. As with all WBT productions, Lisa Tiso is the Associate Producer.

With so many special events coming up in the next few months, Mother’s and Father’s Day, graduations and anniversaries, this production at the WBT is the perfect place to celebrate or give a gift certificate for any of the fine upcoming productions. There are both matinee/ lunch and evening/dinner performances to pick from. Ticket Prices: Dinner & Show range between $56 and $84 plus tax depending on the performances chosen. Beverage Service & Gratuities are not included in the ticket price. Group discounts and luxury boxes are available for private parties. Discounts are available for children, students, and senior citizens at selected performances. There is no charge for parking. Reservations: Call (914)-592-2222. Also at: www.BroadwayTheatre.com.
Gaucho Grill Marks Spring with Seasonal Specialties and Al Fresco Deck

By Morris Gut

My recent visits here have confirmed that Gaucho Grill in White Plains has become one of the most dynamic and compelling restaurants in Westchester. This Argentinean/Latin/Italian themed venue consistently offers vibrant food and atmosphere in a casual yet sophisticated environment.

Proprietors Alan Nussbaum and his wife Maria Rubiano are amiable hosts who watch over their sprawling 225-seat multi-faceted establishment with a diligent eye. To mark the arrival of spring, they have opened their 60-seat open-air umbrella deck overlooking bustling North Broadway, and are also offering a variety of enticing seasonal kitchen specialties.

The culinary here is strong. I have followed talented Chef Angelo Magno’s career through his years at the former Tango Grill, his stint at the former Milonga in North White Plains to his arrival at Gaucho almost four years ago. His titillating signature specialties can run the gamut from hefty steaks, classic Italian dishes and beautifully plated Latin favorites. The professional staff does their part well, too.

Right now, great hot and cold starters include: delicious savory Argentinean Empanadas stuffed with beef or chicken; mind-blowing Pan-Seared Scallops, served with a citrus reduction zucchini and carrots; three flavorful fresh Ceviches: tilapia, tuna or shrimp; Roasted Duck Wrap in a flour tortilla with sautéed onions, fresh avocado, mixed peppers and Chipotle sauce; and Tuscan Bean and Beet. Pasta and risotto specialties include: a classic version of Gaucho’s Seafood Paella, loaded with lobster, shrimp, clams, mussels, calamari, chicken, chorizo, saffron rice; Garganelli with a fennel pork ragout, ricotta salata; house made Lobster Ravioli, cognac sauce, asparagus and sun dried tomatoes; and a twist on Linguine Vongole served with a brandy-chipotle sauce.

Carnivores can hunker down on hefty steaks and chops ‘a la parilla’: there is a tender Porterhouse served sliced and seasoned; New York Strip Steak Silhouette, served sliced with roasted potatoes, sautéed onions, peppers, shrimp with scampi sauce; Argentinean Parrillada, a mixed grill that includes skirt steak, Mendocino, hanger steak, sirloin, pork filet mignon, sausage, yucca and potato; Roasted Rack of Lamb served with grilled asparagus and mint jelly; Cowboy Steak, bone-in rib eye served with potato wedge and Gaucho steak sauce; and Mendozino Steak, with chorizo, caramelized onions, Portobello mushrooms and sliced potatoes. A classic Surf & Turf pairs a 7 oz. lobster tail, 8 oz. filet mignon and drawn butter.

Traditional main courses served with style include: Salmon Dijon with caramelized Brussels sprouts; Pork Chop Valostana, stuffed with prosciutto, caramelized onion, Portobello, fresh mozzarella in a marsala sauce; Oven-Roasted Chicken with Amaretto mashed sweet potato; Sesame encrusted Chilean Sea Bass with spinach, capers and fresh tomato; and Grilled Colossal Shrimp served with saffron rice.

At lunch there are such reasonably priced options as: a 10 oz. Gaucro Burger, Gaucho’s Crab Cake Burger, and pressed Panino Cubano. Leave room for the delightfully decadent desserts: Dulce de Leche Crepes prepared tableside; the house Flan, or the Mixed Berry Napoleon.

I attended their Technicolor Latin Sunday Buffet Brunch served 11:30 a.m. to 3 p.m. and it was an impressive sight to behold. There were dozens of self-serve choices laid out beautifully in the lounge area along with a chef-manned carving station. And it’s all you can eat.

There are private and semi-private party facilities for up to 80 guests for all types of occasions. The private banquet room is beautifully appointed. Management would be delighted to customize your special event.

Special Hint: Daily Happy Hours in the bar/lounge keep things buzzing are great for networking.

Gaucho Grill is located at One North Broadway, White Plains. Open 7 days for lunch, dinner and Sunday brunch, 11 a.m. to 11 p.m. Prices at lunch: $7 to $28; 3-course prix fixe lunch served Monday through Friday: $19. Dinner options: $12 to $45 for the Porterhouse Steak. Sunday Buffet Brunch: $26.95 per person. Daily Happy Hours in the bar/lounge. Private party facilities. Major credit cards. Proper casual dress. Valet parking. Reservations accepted: 914-437-9966. www.gauchogrillnewyork.com

Morris Gut is a restaurant consultant and former restaurant trade magazine editor. He has been tracking and writing about the food and dining scene in greater Westchester for over 25 years. He may be reached at: 914-235-6591. E-mail: gutreactions@optonline.net.
Sam’s of Gedney Way Introduces 2015 Spring Menu

By Jerry Eimbinder

Joe Sasso, the Executive Chef at Sam’s of Gedney Way in White Plains, is finalizing the restaurant’s 2015 spring menu — the switchover from the winter menu will take place during the first week of May. The cuisine is mostly contemporary American (or “American bistro”).

Sasso who came aboard in March 2010 supervises three kitchens. He is also the Executive Chef for the restaurant’s next-door sister eatery the Great American BBQ Shack and for Caperberry Events, a full-service catering company on the premises. (These operations form the New York Hospitality Group.)

At Sam’s of Gedney Way, many of the spring dinner dishes will be new or an updating of a similar previous dish with different sides, Sasso indicated.

“Boneless Half Chicken Cooked Under a Brick” is one of the new spring dishes and conceivably could become a signature dish, Sasso said. Its cooking technique promotes even cooking, moist meat and crispy skin. The dish comes with roasted cauliflower, truffle polenta and creamy cucumber mint sauce ($25).

Also new to the spring menu will be “Farm to Pizza” with asparagus, mushroom, bacon, truffle Parmesan cheese and cage-free egg ($15) and “Cold Poached Salmon,” with marinated vegetables and cucumber dill sauce ($25).

Dishes returning from last year’s spring menu include Thai coconut shrimp with jicama slaw and chili lime sauce ($12.50); Georgia pecan crusted chicken breast with whipped potatoes, honey glazed carrots and whole-grain mustard sauce ($23); and Maryland style cab cakes with celery root remoulade and Old Bay spiced shoe-string French fries ($25).

Salads returning to the new spring lunch menu include Cobb, quinoa Greek, and wheat berry/Waldorf.

Spring specials (non-menu items) to be available occasionally are lobster roll, clambake (shucked clams, shrimp, lobster, corn on cob, etc.) and barbecue.

Desserts include salted caramel “Ring Ding” — the restaurant’s most popular dessert Sasso pointed out. The dark chocolate cake in this treat is filled with vanilla bean mascarpone mousse, covered in dark chocolate ganache, and drizzled salted caramel.

 Parties of 15 or more people can order a 30-pound suckling pig roast as the main course of a three-course, prix-fixe dinner. This meal includes a GARBQ chopped salad, dessert, coffee, tea and soft drinks. The portions of roasted pig are accompanied by corn pudding, cole slaw, biscuits, corn bread, tortillas, salsa verde and pico di gallo. Watermelon and strawberry shortcake are served for dessert. The cost is $32.95 per person. A choice of two items from a long list of appetizers (including pizza and chipotle buffalo wings) is offered for an additional $3 per person. Advance notice of at least two days is required.

Mother’s Day (May 10) brunch at Sam’s of Gedney Way will be served from 11:30 a.m. to 3 p.m. and dinner will start at 4:30 p.m.

Meet the Chef. Executive Chef Joseph M. Sasso, Jr. grew up in Mt. Vernon. When in high school, he asked his father for money to buy a pair of Pro Keds sneakers. His dad replied, “Joe why don’t you try to earn them.” So Sasso took a job at The Village Bistro after school as a dishwasher and as time progressed, he eased his way into cooking too. “By the time I was ready to graduate high school, I was hooked,” he said.

Although his parents weren’t too enthusiastic about his career choice, Sasso enrolled at the Culinary Institute of America (CIA) in Hyde Park and after graduation went to work for the La Reserve Hotel in White Plains as a Saucier. Later, at the age of 23, after gaining experience cooking at country clubs, he joined the Gallery Restaurant on Main Street in Tarrytown (no longer in business) as Executive Chef.

He opened his own restaurant called Jofo’s Fishhouse in Danbury, CT in 2005 and in 2007 was hired as Chef de Cuisine at Gordon Ramsay’s Monteverde Restaurant in Cortland Manor — where, inspired by Chef Neil Ferguson, his cooking helped the restaurant earn a three-star rating from The New York Times. He spent two years at the 121 Restaurant Group in North Salem, beginning in 2007 as Catering Chief, Retail Manager, and in 2009 he became Director of Contract Food Services at the Crystal Hospitality Group.

In 2013, Sasso was listed as one of “Best Chefs America” in the organization’s guidebook.

Favorite Recipes:

Cold Poached Salmon with marinated vegetables & cucumber dill sauce (Yield: one serving; scale up as desired).

Salmon. 7-oz salmon poach in quart bouillon of water, shallots, white wine, lemon, salt, pepper for 8 minutes, remove drain, chill.

Sauce. Peel and slice organic cucumber, chop dill and add to yogurt salt and pepper to taste.

Vegetable. Blanch any vegetable you like, then add to a vinaigrette of olive oil, red wine vinegar, Dijon mustard, chopped shallots salt and pepper to taste.

Plate. Place 1 tablespoon of the cucumber dill sauce on the bottom of the plate, top with handful of marinated vegetable, top with poach salmon, top with sea salt, fresh cracked pepper and a finishing olive oil drizzle. Serve.

The Great America BBQ Company’s BBQ corn bread recipe (Yield: two quarts, scale up as desired).

Ingredients:

- Corn muffin mix, 1 qt
- Cheddar cheese, shredded, 1 pt
- Heavy cream, 1/2 pt
- Jalapeno, no seed, minced, 1
- Chopped cilantro, 8 oz
- Poppyseed (spinkle 2 tsp over cilantro)

Directions:

1. Mix all ingredients together
2. Using small corn molds, heat molds first, spraying with pan. Release
3. Bake at 350 degrees for 25 minutes

Note: if you don’t have small corn molds you can use any type of pan—spray first.

Sam’s of Gedney is located at 50 Gedney Way, White Plains, NY 10605. 914-949-0978. Free parking is available in back, accessible from Pleasant Avenue.
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Tuesday, April 21

Tuesdays at Dorry’s. Martin Luther King reminded us that Rip Van Winkle “slept through a revolution.” He called for a new “revolution of values.” Are we sleeping through a new paradigm shift in our understanding of the universe and of life itself? Rev. John Collins will lead us in a discussion of some of the world-changing discoveries of the last 150 years, from the Ice Age to Darwin and Einstein and Quantum physics and plate tectonics and climate change. While we are not all climate scientists, we can ask how these literally earth-shaking new insights affect the ways we relate to Earth and our place in it? To our cultural and religious beliefs? What do you think? Please join us. No reservations are needed. Presentation is 6 to 7 p.m. Food ordering starts at 5:30 p.m. Dorry’s Diner, 468 Mamaroneck Avenue, White Plains; 914-682-0005.

Wednesday, April 22

Noontime Getaway Concert. Pianist Alex Ruvinstein, heralded by the Moscow News as a player of "phenomenal technique and emotional depth", returns to Downtown Music with a program which includes the French Overture, BWV 831, of J.S. Bach, and the "Moonlight" Sonata of Beethoven. Free Admission; 12:10 p.m. Grace Episcopal Church at the intersection of Main and Church streets in White Plains.


Thursday, April 23


Friday, April 24


Grand Opening Celebration. The Twisted Branch, Olive Oil & Vinegar Tap Room, 24 Broadway, Valhalla. Grand Opening celebration Friday through Sunday. Check www.TheTwistedBranch.com for special events and specials over the weekend. The Twisted Branch is a local family owned and operated company. Owners, Richard Cozza and John Cherico are dedicated to bringing you a vast selection of infused and traditional extra virgin olive oils and balsamic vinegars, hand blended spices, naturally flavored sea salts and cane sugars, local honey and our own small batch gourmet coffee; 914-437-8000.

Carrie the Musical. Performs on Friday, April 24 and Saturday, April 25 at 8 p.m. and Sunday, April 26 at 2 p.m. at the White Plains Performing Arts Center located on the third level of City Center off Mamaroneck Avenue in downtown White Plains. Tickets are $20 and $25. Carrie the Musical contains strong language and mature subject matter. Parental discretion is advised. Carrie the Musical is a production of the White Plains Performing Arts Center Conservatory Theatre with actors between the ages of 13-18. For tickets: visit the theatre box office Monday-Friday (11 a.m. to 6 p.m.), purchase the tickets online at www.wppac.com or call 914-328-1600. For Group Sales, please contact barbara@wppac.com.

WCC Film Series: "Haute Cuisine." Hortense Laborie is a celebrated chef. To her great surprise, the president of the Republic appoints her as his personal cook. She accepts reluctantly, but ultimately works passionately to produce stylish and authentic cuisine. Her sturdy character elicits jealousy from other chefs, but only for a while. Westchester Community College’s Gateway Center, Davis Auditorium, 75 Grasslands Rd., Valhalla. Doors open at 7:10 p.m. Refreshments at 7:30 p.m. Screening at 7:50 p.m. $11. Seniors (60 and up): $10. $48. Info: Contact Bob Bruckenthal at 914-723-3186.

Saturday, April 25

Neighborhood Health Fair. Thomas H. Slater Center, 2 Fisher Court, White Plains; 8:30 a.m. to 2 p.m. Free health screenings, information, food and activities. Sponsored by Medical and Dental Staff of White Plains Hospital.

TILI Shed Opens. The White Plains Take It or Leave It Shed opens, 9 a.m. to 12 p.m. at the Gedney Recycle Yard, 87 Gedney Way, White Plains.

White Plains Introduces StoryWalk at Bryant-Mamaroneck Park

The City of White Plains Recreation and Parks Department, in partnership with the White Plains Public Library, introduces StoryWalk at Bryant-Mamaroneck Park. The StoryWalk combines a children's story with a popular walking route. Children’s books are selected, the pages separated, laminated, and placed along a walking path at regular intervals so readers can follow the story as they walk the route. The StoryWalk is a great opportunity for parents, teachers, and caregivers to provide a fun and healthy activity for young children.

The first featured story is “Stuff Reduce, Reuse, Recycle” by Steven Kroll, a perfect story to kick off Earth Week. Pinch is a pack rat that does not want to give up the possessions that are cluttering his house, but when he finally is persuaded to sell them at a neighborhood tag sale, he discovers the beauty of recycling. Includes tips on “reducing, reusing, and recycling.” This month’s StoryWalk will run from Saturday, April 18, through Friday, May 22. Look for updates on the changing stories on the Recreation and Parks Department website.

The Bryant-Mamaroneck Park is located on the corner of Bryant and Mamaroneck Avenues. The park entrance is on the Mamaroneck Avenue side. Parking is available in the City of White Plains Mamaroneck Avenue parking lot (lower level).

About the park: Bryant-Mamaroneck Park opened to the public in October 2014. It offers residents a half-mile looped walking trail in a natural park setting. The property has been owned by the City of White Plains since 1950 and was dedicated as parkland in 1988. It had been a long-standing goal of the City to utilize the parcel as passive parkland that is open and accessible to the public.
Tigers Softball has a Bumpy Road Journey to Start the Season

By Albert Coqueran

The White Plains Softball Team is in the midst of a grueling road journey that consists of seven away games in their initial nine games scheduled to start the 2015 season. Furthermore, noting that the White Plains Home Opener against Clarkstown South scheduled for April 8, was rained out; the Tigers remain on the road for their initial five games this season with only one home game in eight games.

The Lady Tigers road tour to kickoff their 2015 campaign has been anything but a smooth ride. The Tigers were shutout by rival The Ursuline School, in New Rochelle, on Thursday, April 16.

The Tigers’ momentum was still surging against The Ursuline but did not score. Lodes is one of the young players that scored, as the Tigers lost another tough road game, 3-2.

The Ursuline game was undoubtedly a tough assignment for young sophomore pitcher Tumminia. She was pitching her first meeting as a varsity pitcher against The Ursuline School, losing 17-1.

But Tumminia bounced back against Nyack High School, two days later, while retiring the last 18 of 19 batters in the game and scored, as the Tigers lost another tough road game, 3-2.

O’Donnell is quite aware that his Tigers lineup to do that, said O’Donnell. “I have to get my players to believe in themselves the way that I believe in them,” he continued.

“Absolutely, (I expect a different game). Whatever it is with Ted, he is a very adept coach; he will get his team ready. Ted is like a mentor to me; he is the ‘Old Man’ and everybody likes to beat the ‘Old Man,’” complimented Pirone, smiling as he raked the field, after the game.

The Tigers offense erased a great performance by Tumminia, by not giving her enough run support in a game they desperately needed to win to get back on the winning track.

“We need to put more runs on the board and we have the lineup to do that,” said O’Donnell. "I have to get my players to believe in themselves the way that I believe in them," he continued.
By finishing with the second worst record in the league, the Knicks are guaranteed at least a top five pick in the 2015 NBA Draft, which is being held on June 25, in New York City. They also have a 20 percent chance of getting the first pick in this year’s Draft. The Knicks will find out their draft selection status on May 19, when the NBA conducts their Draft Lottery.

But despite Fisher’s troubles this season, he took time after the final game against the Detroit Pistons to recognize his players for continuing to come to work and being steadfast to learn and try to win. “I am personally thankful for the players that continued to come to these games every night despite being completely outmanned and outnumbered and try to do the right thing and win,” acknowledged Fisher.

One player in particular Fisher acknowledged was Westchester Knicks original roster member guard Langston Galloway, who was the first call-up from the D-League Knicks to the NY Knicks on January 7.

Galloway’s talents to play on the NBA level could not be denied and he was eventually fixed into the Knicks starting line-up. Galloway started 41 of the 45 games he played for the NY Knicks this season, while averaging 11.8 points, 4.2 rebounds and 3.3 assists. The 23 year old undrafted free agent from St. Joseph’s University led the NBA Knicks with assists 10 times this season.

“You talk about a movie or a book in terms of Langston’s journey, while being a four-year player out of a mid-major college undrafted and goes to the D-League and continues to persevere and believe in himself, so when his opportunity comes he would be ready for it,” Fisher explained.

“Guys like Langston, who show-up and all of a sudden are on the stage and people have no idea who they are or where they came from but they always knew that they would get there, so it was no surprise to Langston what he was able to do,” said Fisher, who also gave special recognition to forward Jason Smith for his efforts this season.

Now let the NY Knicks bring back Galloway and Smith and also acquire a prolific scorer to complement Carmelo Anthony’s outstanding scoring ability and secure a proven point guard. Then maybe Fisher will have a valid Knicks team to coach next season.

Derek Fisher, a five time NBA Champion, was hired as the NY Knicks 26th Head Coach in franchise history, on June 10, 2014. Fisher played 18 seasons in the NBA but could not get the Knicks going this season sustaining their worst record in franchise history at 17-65.
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