Beautification Foundation Honors Parks Contributors

Barbara Vroooman, co-chair with Jean Bello, of the White Plains Beautification Foundation Adopt-a-Park Program addresses contributors and supporters during a breakfast at Bloomingdale’s Thursday morning. The annual event celebrates the donors responsible for flower gardens and parks scattered throughout White Plains. The fully volunteer organization is celebrating its 50th year in 2015. At the event, which was attended by community leaders, White Plains Mayor Tom Roach said to those gathered: This is the All Star Team, the Hall of Fame of White Plains, people who are active in White Plains and recognize the importance of Beautification. Beautification is what makes our city beautiful.

Xposure Greenburgh Fun Finance Radio WXGB Features Kid Reporters

The Xposure Greenburgh After-school Program has added a young people’s radio station to its schedule. Called Xposure Greenburgh Fun Finance Radio (WXGB) the internet-based broadcast TV/ Radio station capable of live broadcasts and podcasts is housed on the first floor of Greenburgh Town Hall.

The goal of the new program is to give young people a voice and the tools to express their ideas. Confidence building, confidence building.

Indian Point Fire Reignites Concern Over Spectra Pipeline

By Rick Pezzullo

After a fire at one of the Indian Point Nuclear Power Plant’s transformers last week, public reaction to the 42-inch diameter Spectra AIM pipeline that is slated to pass only 105 feet from critical plant infrastructure has again come under heated scrutiny.

An independent risk analysis prior to construction has been called for by government officials and other public and private agencies.

The Nuclear Regulatory Commission has said it will present details on its annual assessment of safety performance at the Indian Point nuclear power plant during a public meeting on Wednesday, May 20 at 7 p.m. in the Grand Ballroom at the Westchester Marriott, 670 White Plains Road, Tarrytown. Doors to the room will open to the public at 6 p.m.

Last week’s fire at one of two main electrical transformers at the Indian Point 3 nuclear power plant in Buchanan posed no threat to the public, according to Entergy officials, operators of the facility. Entergy representatives said the plant safely and automatically shut down following the incident. The fire, which caused black smoke to hover over the plant, was quickly extinguished by an automatic sprinkler system.
Indian Point Fire Reignites Concern Over Spectra Pipeline

continued from page 1

system and trained onsite personnel. No injuries were reported and the cause of the fire is under investigation.

The fire was classified as a Notice of Unusual Event, the lowest of four emergency designations for U.S. nuclear power plants, as outlined by the Nuclear Regulatory Commission. Indian Point 2 was not affected by the fire and is operating at full power.

Gov. Andrew Cuomo, who has long supported the closing of the nuclear facility, was briefed on the fire at the site and revealed some oil from the transformer was discharged into the Hudson River. He said the state Department of Environmental Conservation (DEC) was monitoring the situation.

"Anything that happens at this plant obviously raises concerns," Cuomo said. "A transformer fire in and of itself was not dangerous, but the fear is always that one situation is going to trigger another, and again there has been a repetition in the number of transformer fires that have happened."

"This plant is the nuclear plant that is closest to the most densely populated area on the globe. If something goes wrong here, it can go very wrong for a lot of people. So it's always been a priority for us," Cuomo continued.

State legislators who represent the area also raised concern about the plant and the incident.

State Sen. Terrence Murphy (R-Yorktown) said protecting the Hudson River from chemical contamination needs to be the focus. He said oil containment booms were deployed and that clean up should be finished with a few days.

"This incident exposes new concerns for regulators to address, and it remains paramount that Indian Point must be operated safely if it is to remain open."

Assemblywoman Sandy Galef (D-Ossining) acknowledged the incident didn't jeopardize public safety, but questioned whether the area should be home to the AIM pipeline. She called for a stay from the federal government on approval of the pipeline.

"A confluence of high-energy power generation and distribution at this location is literally asking for trouble," Galef stated. "This is not the only option, and therefore should not be the chosen option for the AIM gas pipeline siting."

Pat Casey contributed reporting to this story.

Xposure Greenburgh Fun Finance
Radio WXGB Features Kid Reporters

continued from page 1

communication skills, critical thinking and awareness of local and global issues are emphasized.

Greenburgh Town Supervisor Paul Feiner one of the Show's first interviews said the reporters disclosed that they have confidential sources all over Town Hall. "These reporters were prepared, did their homework coming up with great questions, did not read from notes and wouldn't let me walk out when the questions got difficult," Feiner said.

The broadcast can be watched live every Wednesday at 4:30 p.m. at http://ustre.am/1ncFy.

The Xposure Greenburgh After-school Program is sponsored by Xposure Foundation Inc. and Lanza Learning Center.

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Redeem this Ad for One Free Raffle Ticket!
Giants’ Manning, Guiding Eyes Team Up to Promote Golf Classic

By Isabella Fitzgerald

Emilie Gossiaux was an aspiring artist from New Orleans who arrived in New York City to attend Cooper Union School of Art.

Her love for sculpting and visual arts stemmed from having impaired hearing while growing up.

Then in October 2010, an 18-wheeler semi-truck struck Gossiaux while she rode her bicycle in the city, leaving her with numerous injuries and completely blind from head trauma.

With the help of Guiding Eyes for the Blind, the Yorktown-based organization that trains guide dogs to team up with visually impaired individuals, Gossiaux was paired with London, a yellow lab, who is specially trained to help someone without vision and hearing. Gossiaux was able to return to school to finish her degree and now works at the Metropolitan Museum of Art.

Last Monday, Gossiaux was joined by New York Giants quarterback Eli Manning and Guiding Eyes for the Blind staff and puppies for its Spring Tee-Off at Mulino’s of Westchester in White Plains.

The event helped publicize the 38th Annual Golf Classic at the Mount Kisco Country Club and Fairview Country Club in Greenwich, Conn. on June 7 and 8. The party also recognized the sponsors who are crucial in helping the organization thrive. Guiding Eyes CEO and President Thomas Panek appeared with his guide dog, Gus, to thank sponsors.

The Golf Classic, founded in 1977 by retired golfer and golf broadcaster Ken Venturi, is Guiding Eyes’ largest annual fundraiser. Since its inception, the two-day event has raised more than $10 million for breeding and training Labrador Retrievers to be guide dogs for the blind as well as for children with autism.

Sponsor support is crucial since each person and dog team trained free of charge, requiring Guiding Eyes to rely on donations, fundraisers and sponsors. Funds have also been needed to renovate the Canine Development Center in Patterson, Putnam County, where the puppies are born. The current renovation project is expected to be completed by September.

Manning, who is returning this year to host the Golf Classic for the ninth year, was accompanied at last Monday’s event by Otis, a Guiding Eyes Golden Retriever puppy.

Before answering questions about “Deflategate” and other football matters, the two-time Super Bowl MVP spoke about his involvement with Guiding Eyes.

Manning had heard about the Golf Classic from a friend in his native New Orleans and was asked to participate. Since then, he said he has been inspired by the organization’s work and has returned annually.

Each year, he tees off blindfolded to simulate what would be like to be without sight. Manning also visited the Canine Development Center in January with his wife and two daughters, and has been drawn to Guiding Eyes since he learned about “It’s rewarding to hear from the families,” Manning said.

The nonprofit and internationally accredited organization was founded in 1954. Since its creation, Guiding Eyes has provided more than 7,000 dogs to those in need, and currently has over 1,000 active guide dogs. The dogs serve individuals throughout the United States and six Guiding Eyes graduates in Hong Kong.

For more information about Guiding Eyes for the Blind, the Golf Classic or how to donate, visit www.guidingeyes.org.

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Kids X-Press Founder to Retire, New Director Hired

After 14 years at the helm of the nonprofit organization, Kids X-Press, Founder and Publisher Nivia Viera will be retiring at the end of May. From humble beginnings as a school-based newspaper in White Plains, to an award-winning national magazine with global reach, Kids X-Press (KXP) has thrived under Viera’s leadership as one of the few print platforms that promotes kids literacy and self-expression. Through its quarterly magazines, special editions and multi-lingual publications, readership to date has exceeded 4 million children.

“Since the organization’s inception in 2001, I have been privileged to work with so many young writers, artists and readers, not to mention our business partners, supporters, staff and interns,” said Viera. “I have especially enjoyed hearing from some of our earliest contributors, who feel confident today as writers, and appreciate how Kids X-Press helped them gain a positive outlook on their abilities to succeed in the future. These kind of rewards last a lifetime.”

Following an extensive search by the organization’s board of directors, Marsha Tom has been named Executive Director, Kids X-Press, replacing Viera. Tom began her new role on April 27.

For the past five years, Marsha Tom has served as Executive Director of Big Brothers Big Sisters of Family Services of Westchester, one of the oldest and largest youth mentoring programs in the country. In this capacity she created innovative school-based and workplace mentoring programs and successfully attracted and leveraged new funding sources. Prior to this, Marsha worked for the New York City Department of Education, serving as Queens Borough Director for the Office of Family Engagement and Advocacy, and earlier as a Regional Director. She began her educational career as an art teacher and spent 17 years in the South Bronx as a substance abuse specialist, working with children and families.

Kids X-Press is a nonprofit organization whose mission is to promote literacy. Kids X-Press encourages children of all abilities and from all ethnic, social and economic backgrounds to express themselves through writing, art and photography. Kids X-Press magazine is published quarterly and, together with its custom publications, has an annual distribution of over 175,000 copies. It reaches children in the U.S., Canada, Mexico, Europe, Africa, Asia and Argentina.

DelBello Remembered as a Visionary

continued from page 1

tremendous supporter of various causes throughout the region,” the statement read.

County Executive Robert Astorino ordered all flags at county office buildings to be flown at half-mast.

“It was with great sadness that I learned of Al’s passing,” Astorino said. “We were from different parties but we were good friends and I always appreciated his advice and counsel. Perhaps the greatest advice he shared with me, and something I’ve always adhered to is, always make sure you get home and spend quality time with your family.”

DelBello, was born on Nov. 3, 1934 and graduated from Manhattan College and Fordham Law School.

He was elected mayor of Yonkers in 1970 and then was elected county executive in 1973. The first Democrat to be elected to the post, he held the office for two terms.

DelBello is credited with numerous creative projects during his time as county executive including development of a unified bus service in the county, which became the Bee-line System, and construction of the garbage-to-energy facility in Peekskill. He played a major role in bringing Muscoot Farm in Somers into the Westchester County Parks system.

In 1982, DelBello ran for lieutenant governor as a running mate of then-New York City Mayor Ed Koch. Although Mario Cuomo defeated Koch in the Democratic primary, DelBello went on and captured the race for lieutenant governor. However, he resigned the post in 1985 to go into private practice. He made an unsuccessful bid for a seat in the New York State Senate in 1994.

“This state is in a better place today because of his service,” Governor Andrew Cuomo said in a statement. Cuomo acknowledged DelBello’s “enduring commitment to bettering the lives of others.”

Andrea Stewart-Cousins, a fellow Democrat from Yonkers and the state Senate’s minority leader, followed DelBello’s career.

“Al DelBello helped shape a better Westchester as a result of his vision, initiative, and collaboration,” Stewart-Cousins said. “Whether creating Westchester Medical Center from ‘Grasslands’ or connecting the county through a better public transportation system, Al was always asking ‘what if’ and transforming answers into action. His legacy of public service, even after leaving elected office, will continue to be felt and appreciated throughout New York State.”

He was a co-founder and partner in the law firm of DelBello Donnellan Weingarten Wise & Wiederkehr, LLP in White Plains.

DelBello was a member of the firm’s executive committee and a member of the Land Use and Zoning Government Relations practice groups.

Over the course of his career, DelBello worked on some of the highest profile and most sophisticated real estate and economic development projects, public/private partnerships and urban renewal developments in the Hudson Valley.

DelBello was also chairman emeritus of the Westchester County Association (WCA).

William Mooney, Jr., CEO of the organization, said in a statement on Monday that DelBello was one of Westchester’s greatest visionaries and a mentor to Mooney. He credited DelBello for his leadership on WCA projects including healthcare reform, economic development, government reform and young professionals.

“Al saw what was possible and masterfully moved sometimes implacable forces in order to improve the quality of life for all those living and working here,” Mooney said. “He understood human nature and skillfully brought people along, not an easy task in what was often a contentious and boisterous political arena.”

Referring to DelBello as an “omnipresent figure in the county,” Geoff Thompson, part of the senior management team at the marketing firm of Thompson & Bender, wrote that DelBello had encyclopedic knowledge of all things Westchester and that Al with his wife, Dee, became Westchester’s “Jack and Jackie.”

“Al was a genuine renaissance man,” Thompson said.

DelBello is survived by his wife, a son, Damon DelBello, and three grandchildren.

Funeral services will be private. A public memorial is planned for May 28 at Tappan Hill in Tarrytown.

Marsha Tom has been named Executive Director, Kids X-Press.
The Curtis Instruments team repacked a whopping 3,446 pounds of rice to win the trophy, almost 600 pounds more than the second-place Stop & Shop team, which repacked 2,854 pounds. AQR Capital Management team finished a close third with 2,846 pounds repacked. In all, the 11 teams repacked 27,770 pounds of rice.

As fun as the annual competition is, it has a serious purpose, helping to raise awareness of hunger in the county. Proceeds from the competition – each team pays an admission fee – benefit the Food Bank.

This year’s participants were AQR Capital Management, Bunge, Capital One Bank, Chubb Group of Insurance Companies, Curtis Instruments, Dannon, Pernod Ricard USA, Regeneron Pharmaceuticals, ShopRite, Stop & Shop Supermarkets and Webster Bank.

The food item to be repacked changes each year, and is kept a strict secret until the day of the event. Each corporate team can have up to 20 members. In 2014, the Capital One Bank team beat out 10 other teams by repacking 1,700 pounds of beans.

The Curtis Instruments team will be presented with the Golden Scoop Championship Trophy at the Food Bank's Tenth Annual Hunger Heroes Awards Breakfast, Thursday, June 4 at 8 a.m. at the Tappan Hill Mansion in Tarrytown. They will hold onto the trophy for one year, until next year’s competition.

Local Business Coach Hosts Seminar for Entrepreneurs

By Tricia Robbins

Numerous local business owners and solo entrepreneurs joined their peers last week at a small business seminar to gather and share information, network and exchange business cards, and learn from experts in the business world. The seminar titled “Profitize Your Small Business” was initiated by Certified Professional Coach Kathy D’Agostino of Win at Business Coaching based in White Plains.

As founder of Win at Business Coaching, D’Agostino has been assisting local business owners for over 20 years with her personal coaching solutions and strategies.

The free business seminar was sponsored by the Greenburgh Public Library. “The inspiration of one-stop business shopping just came to me as I was working with my clients and thought about how much business owners could benefit from this type of program,” said D’Agostino. “By bringing business owners together in one place, we presented them with an opportunity to gather valuable information that will ultimately help them to become more successful.”

D’Agostino brought together experts in various fields including: Juana Hart of J-Hart Communications, Janeen Violante of Hudson Valley Graphic Design, Erik Contzius of Zing Map, and Kathy Meany of Phoenix Learning Solutions who moderated the event.

The panelists discussed different business strategies including: attracting new clients and setting smart goals to increase profits; building a brand that makes your business stand out in the crowded market; how to avoid top 10 website mistakes and make sure your website works for you; and how to outperform your market budget with low cost, no cost strategies.

Following the presentations power table discussions were held at breakout sessions with each of the panelists where individual business questions were answered.

The next session will be held on Friday, Oct. 2. To access the “Profitize Your Small Business” event presentation go to the Greenburgh Library website link at: www.greenburghlibrary.org/profitize-your-small-business-4-wining-strategies/.
Yardhub, Inc.

Homeowners can sign up to have an account by visiting the Yardhub website, www.goyardhub.com.

By Martin Wilbur

Some homeowners may be uncertain how much their landscaper is going to charge them each time they visit their property. Other providers may try to get paid in cash in an increasingly cash-less society.

There are times when the homeowner may not know if a crew is going to show up or may think service is unnecessary. Failure to maintain proper insurance is another prevalent problem in the industry.

Then there are many quality landscapers who have to wait months to get paid after rendering services or who may be losing thousands of dollars in income because of antiquated billing practices.

If any of those problems are recognizable for customers and vendors, Westchester entrepreneur James Albis and business partner Bill Ralph have introduced a new mobile technology device and website that hooks up the landscaper with the homeowner.

Last week they launched Yardhub, Inc., an online source where Albis and Ralph sign up reputable landscapers across Westchester and Fairfield counties who have been fully vetted to be matched up with homeowners across those counties.

Albis said he came up with the idea after he and his family moved into their Somers home. As a new homeowner, he had no idea where to turn to find a trustworthy landscaper other than to search online or ask his neighbors.

He said the mission is to change the way the public buys and receives its landscaping services.

“It’s a one-stop source where everybody can easily order and pay for all of the services outside the home,” Albis said. “No more sending an invoice to the homeowner, no more showing up at 9 o’clock on my doorstep where I’m going to pay you cash like the paperboy.”

For homeowners, they can sign up to have an account by visiting the Yardhub website, www.goyardhub.com. When service is needed, they include information about their property, the type of service they want and when they want an appointment and they will be booked in as quickly as 90 seconds, Albis said. The customer will be quoted a price without any guesswork. They will also pay a small service fee, he said.

After each job is completed, the landscaper is required to upload photos of the work to the company’s job-complete dashboard, which will trigger electronic payments within 24 hours. Each customer’s account or credit card will be billed.

Albis said he believes Yardhub will also be a boon to the landscapers and expects many vendors who enroll to receive more business.

“He said that some landscapers may fear losing longtime customers and acknowledged that the service isn’t for every vendor. The plan is to sign up the top 10 to 20 percent of landscapers in the region, he said. As more people learn about the service, Albis hopes to have as many as 100 providers be part of the network to call upon.

“We provide the best service, we provide the best quality and we fulfill the transaction for the service provider,” he said.

In addition to landscaping, Yardhub can match customers and vendors for any service outside the home, including tree removal and snowplowing.

Appointments can be made using a personal computer, laptop or mobile device.

For more information visit www.goyardhub.com.

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Dispute. On the morning of May 6 several units responded to Fairview Park Drive regarding a physical dispute between two co-workers. Upon arrival contact was made with the reporting victim who said that he called police because he was involved in a fight with his co-worker. There was no injuries observed on the victim and he did not report any injury. The victim said that he and the co-worker always had a difficult work relationship and that on the day of the report things boiled over and got out of control. Police units made contact with the co-worker who appeared agitated. He was swiftly placed into handcuffs for his safety and officer safety. While interviewing the co-worker he appeared remorseful and said that he and the victim had a heated discussion over a work matter that ended up turning physical. The co-worker soon became calm and the handcuffs were taken off. The co-worker did not report any injury and there was no injury observed on him. Both co-workers reported that they only wished for the matter to be documented and that they would avoid each other in the future in an effort to keep things peaceful.

Property Matters. On May 6 officers responded to Mount Calvary Cemetery on a report of property damage possibly caused by a motor vehicle. Upon arrival, the officers met with two cemetery employees. They said they were about to start work on a cemetery plot when they observed damage to three separate mausoleums. It appears that an unknown vehicle had struck the three tombs, which are located on the upper portion of the cemetery property. It looked like the unknown vehicle had attempted to turn around at an intersection but ended up reversing into the three plots. Tire marks were observed indicating the direction of travel. The cemetery employees said there appeared to be no structural damage to the mausoleums. The first mausoleum had tree damage with a value of approximately $300 to $400. On the second mausoleum there appeared to be scratches and black marks that could be buffed out. And on the third, a small tree was knocked over, with an estimated value of $100. Plastic pieces from the vehicle’s bumper were scattered about but there were no VIN numbers on them. The cemetery has no video surveillance and there were no eyewitnesses to the accident. Report is for documentation purposes.

Illegal Possession of Marijuana. On May 6 officers conducted a traffic stop. While speaking with the driver, the odor of marijuana was noticed and the officers asked if there was any marijuana inside the vehicle. The driver said he had marijuana in the trunk. The driver was asked to step out of the vehicle for a weapons check, which was negative. The suspect is described as a dark skinned substance believed to be marijuana was recovered and secured by the officers. A NCIC check also showed that the driver’s license had been suspended. The driver and a passenger were taken to police headquarters where charges were filed and the marijuana was vouchered into evidence.

Petit Larceny. A 1975 green Schwinn bicycle was reported stolen from an unlocked garage at a single-family residence in White Plains. There is no video surveillance on the property or the immediate area.

Robbery. On the morning of May 7 officers responded to the area of 31 Manhattan Ave. for a report of a robbery. Upon arrival the officers interviewed a witness who reported that while he was driving his vehicle and was turning from Tarrytown Road onto Manhattan Avenue he observed a black male wearing a blue or grey hooded sweatshirt grabbing a woman (the victim) by her arm and trying to take something from her hand. The witness said that when the black male noticed him, he ran north on Manhattan Avenue. The witness contacted police. The victim said that she was using her cellphone while walking on Manhattan Avenue with her son when a black male grabbed her arm and attempted to take the phone. She reports that while they were fighting over the phone it fell to the ground. The male then fled north on Manhattan Avenue without the phone. The victim was lesioned to her arm, scratched and cut.

Suspicious Incident. A resident of the Avalon complex at Town Green Drive reported to police that when she went to the main office of the Avalon complex to pick up two packages that the post office had left for her, she discovered that the envelope containing her plane tickets and other travel documents was empty and glued back together. It is unknown if her travel agent just forgot to put the items in the envelope or somehow they were stolen along the way. The packages were small, lightweight, wrapped and tied near the gym area at the Avalon where the victim found them. Investigation ongoing at the time of report.

Forgery. Police were called to Sam’s Club for a report of a counterfeit $50 U.S. bill. The shopper who had the bill said he was paying for his items at the register when the cashier advised him that the $50 he was paying with was counterfeit. Store security was notified and police were called. The shopper also advised that he had withdrawn the $50 earlier the same day from the Country Bank in Eastchester.

Abandoned Vehicle. On May 8 police were called to investigate an abandoned vehicle parked on Artillery Lane near the Edgemont High School. The vehicle was not parked on school grounds, but was protruding out into the street and parked in a “No Standing Zone.” Police attempted to contact the owner with no results. There were no pates and no keys. Since the vehicle’s value is more than $1250 it was impounded and towed to Police Headquarters. A DMV check revealed vehicle was last registered in Hampton, Virginia.

Grand Larceny. On May 9 police were informed of a possible forgery. The alleged victim, representing The Funding Source, said that he was contacted by an agent for Upstate Family Transport who instructed him to wire money into his company account in the amount of $9,781.25 for repairs done to a vehicle that was owned by private party. The representative of The Funding Source wired the money into a Chase bank account as instructed. Upon further investigation she discovered that the private party no longer owned the vehicle at the time that the alleged repairs had been done, nor was the agent who had called a legal representative or employed by Upstate Family Transport, which stated that they had no knowledge of any work conducted on the related vehicle and that they had never received a money wire in the amount of $9,781.25. The representative of The Funding Source then contacted Chase bank to gather information on the agent who had supplied the bank wire information but Chase bank refused to provide any further information and was advised to file a police report to further investigate the incident.

Identity Theft. On May 7 a Greenburgh resident called police to document a fraud. The victim had received a bill from Verizon with three new phone lines added that she had not requested. The invoice amount was over $300. The victim was advised by Verizon that the new phone lines had been opened in Flushing. The police report was necessary for the victim not to be charged for the new phone lines.

Identity Theft to Commit Fraud. On May 9 a victim of identity theft informed police that a fraudulent wire transfer for $9,800 was sent from his E Trade account. When he contacted his E Trader broker about the transfer, he was told that emails regarding the transfer from the victim’s AOL email address began in mid-April. The broker said he requested a notarized letter to perform the transfer. The broker received a notarized letter via fax from a 201 area code number authorizing the wire transfer to a J.P. Morgan Chase Bank in Elmont to specific account number. The victim said he did not authorize the wire transfer nor had he faxed a notarized letter. The victim noted that the fax sent to his broker was similar to a fax he sent approximately three years ago and may have been altered for this wire transfer. The victim also believes his computer and email account may have been hacked giving the offender access to his email account and an old emails including the old notarized letter. The victim contacted E Trade Financial and J.P. Morgan Chase notifying them of the incident. J.P. Morgan Chase Investigation Support was also contacted and provided the suspect account information. The victim is making arrangements to contact all his financial account institutions to alert them of the incident.
Solarize Westchester Campaigns Continue to Gain Momentum

Westchester residents clearly have an appetite for solar energy—and for saving on their electric bills.

Solarize Westchester campaigns, designed to make it easy and affordable to install solar arrays, have passed the halfway mark in communities where they are now underway. Solarize has received over 900 inquiries and requests for solar site visits, and more than 70 contracts for residential solar electric systems have been signed, for a total of almost 600 kW of solar electricity—well over half a megawatt. (A million watts!)

Under the municipally-supported, time-limited Solarize Westchester program, homeowners and commercial property owners who sign contracts for solar installations by the deadline can take advantage of group rates significantly below market prices for high quality installations. Tiered pricing means the more who sign up, the lower the price for everyone, and several of the Solarize campaigns are already in the second tier of discounts.

The following campaigns are currently under way: Solarize Bedford-Mt Kisco (June 15 deadline), Solarize Cortlandt-Croton (June 1 deadline), Solarize Larchmont-Mamaroneck (June 22 deadline) and Solarize Ossining-Briarcliff (June 1 deadline).

The campaign deadlines, designed to motivate action, are a key part of the Solarize model. If the current campaigns follow the experience of similar Solarize campaigns in Connecticut and elsewhere around the country, program administrators expect a mad dash to sign contracts by the end date and encourage residents not to wait until the last minute. Interested residents in the communities where Solarize campaigns are under way can find information and request a free site evaluation on their community’s page at www.SolarizeWestchester.com.

Federal tax credits, state tax credits and incentives and the low Solarize pricing mean this is an optimal time for people to install solar. Solar electric systems provide the opportunity to lock in low-cost energy produced over the expected life of the system (at least 25 years). In addition, while solar systems increase the value of homes by an average of $4/watt (according to a recent study from the Department of Energy), thanks to New York State policies designed to encourage the installation of solar, there is a 15-year moratorium on increased tax assessments related to solar installations.

For those interested in having a Solarize campaign in their municipality, the next communities will be selected for Round 2 of Solarize Westchester in July. A community application form will be posted on www.SolarizeWestchester.com by mid-May and will be due June 29.

Obituaries

Laura Devaney

Laura Frances Devaney passed away on May 14. She was 62. Laura was born on February 25, 1953 to Francis Clayton and Elizabeth (Cooke) Lake. Both predeceased her. She graduated from Cathedral High School. She is survived by her devoted husband Patrick Devaney and one loving sister Carmela Merola of Queens, and a first cousin Jane Stona of Coram. Also surviving are several nieces and nephews.

Visiting on Wednesday 4 to 8 p.m. at McMahon Lyon & Hartnett Funeral Home, 491 Mamaroneck Ave, White Plains. Funeral Mass will be held Thurs. 9:30 a.m. at Our Lady of Mt. Carmel Church, White Plains. Interment to follow at Gate of Heaven Cemetery.

Michael Boggi

Michael J. Boggi, Jr, 73 years old of White Plains, passed away peacefully on May 14. He was born on July 3, 1941 to Louise (Capasso) Boggi and Michael Boggi Sr. Michael will be remembered for being a devoted husband, father, grandfather, son, brother and friend to all. He is pre-deceased by his loving wife of 50 years, Marilyn Boggi. He is survived by his children Michele (Chris) Talbot of Hawley, PA; Michael (Laura) Boggi III of White Plains; Robin (Andy) Sandor of North Salem; and Matthew (Michelle) Boggi of New Rochelle. He is the loving “Poppy” of Katelyn, Emily, Hope, Tyler, Matthew and Alex.

Michael was proud to have served in the US Navy. He was a devoted employee of the City of White Plains for over 35 years.

He is survived by his sisters Rose (Harry) Hill, Marge (Don) Wilks, JoAnn (Ned) Edwards and Terri (Harold) Bedell and sister-in-law, Theresa Boggi. He is pre-deceased by his brother, Anthony Boggi. He is also survived by many cousins, nieces, and nephews.

Donations can be made in Michael Boggi Jr’s memory to the Wounded Warrior Project.

Millie Torrisi

Carmella Torrisi, “Millie” to all who knew her, passed away peacefully in her home on May 14. Last July, Millie celebrated her 90th birthday with her great style and grace. Millie’s accomplishments were many, including a degree in chemistry from Brooklyn College and later, a successful accounting career at Mobil Oil. Millie inspired us with her sharp wit, joie de vivre, thirst for knowledge, and ever present intellectual curiosity. Millie’s zest for life included many pursuits. She travelled the world, was an avid reader, a devotee of the opera, and an enthusiastic of the arts and music, but her greatest joy was time spent with her family. Millie’s wonderful spirit was a gift to all who knew her. She was the beloved wife of her late husband, Angelo, and adored by her late sister, Josephine, and late brothers, Patrick and John. Millie loved spending time with her family and friends and is greatly mourned by her children, Russell, Laura, and Gina, her son-in-law, Shane, daughter-in-law, Naomi; by her seven grandchildren, and extended family. Millie, we will miss your winning smile, your warmth and sparkle.

In lieu of flowers, the family requests donations to either The American Lung Association or The Hudson Valley Pet Food Pantry.

Frances Russo

Frances Russo, of West Harrison, NY, passed away on May 12, 2015. She was 74. Frances was born May 24, 1940 in White Plains to the late Frank and Laura Mazzarella DeRenzis. On March 5, 1958 she married Cataldo Russo in White Plains.

Besides her loving husband Cataldo, Frances is survived by her daughters Theresa (Todd) Walsh of Pawling and Donna Russo of West Harrison, and granddaughter Caitlin Walsh. She was predeceased by her brother Joseph DeRenzis.

In lieu of flowers, in lieu of flowers the family requests donations to either The American Lung Association or The Hudson Valley Pet Food Pantry.

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.
Nature Versus Lazy Bone (and Rickety Bone) Gardeners

Most every spring I write a piece about simplifying garden chores to achieve maximum effect in design and color with minimum effort in terms of planting, weeding and especially bending and kneeling.

This is critical for use folk who are "getting better" each year, as they say now about active, mature adults.

But a lot happens to a property after decades of living, much of it not good, and that sometimes throws a monkey wrench into landscaping simplification.

How naive I was as a young homeowner thinking that every tree, shrub and bulb I discovered on my property, as well as ones that I plowed there over the years, would continue to grow and prosper during their lifetimes and mine.

Oh my, how the landscape that embraces my historic property has changed over the years thanks to pestilence, severe winters and especially hurricanes Irene and Sandy, transforming my shaded Shangri-La into a very sunny property in the past few years, requiring an entirely different landscaping plan.

That unforgiving sun demands that little things grow into big things, be they cultivated or wild, and that requires a lot of work to either encourage growth or eliminate it. That would be fine if I were willing, which I am not, and had the time, which I don't.

After the tree service people removed 14 felled trees from Hurricane Irene, then another nine from Hurricane Sandy, my property, which had been a gorgeous shaded glen, suddenly looked like a war zone. I was also thousands of dollars poorer from the experience.

Deranged visions of newspaper headlines danced in my head, such as "Neighbors Complain That Home Guru Blacktops Entire Property."

At first I was grateful that none of the trees had hit the house, but I didn't know where to start with suddenly moving from shade gardening to that of bright sunlight.

Years ago, the spreading limbs of two-century-old sugar maples required only broad swaths of pachysandra below.

And in the sunny areas of the property, enthusiastic gardener that I was at the time, I planted beds of annuals and perennials in every inch of space that had access to the sun. Now, suddenly there was too much access to the sun and I had no drive to plant much at all.

But it taught me some lessons in garden simplification that I pass on here.

Where a giant maple had once been, centered on my front lawn, I seeded grass and bordered it with the pachysandra that had been under the tree to create a soft transition to the wooded area beyond.

I replaced all of the annual beds with either Hardy perennials or daylilies, or better yet, vinca, where I don't have to do anything at all.

For flowers that require less planting time, I've turned to container gardening. Since my attack by Mother Nature, I've created a more architectural garden by collecting urns – iron, aluminum that looks like iron, concrete and clay – and have interspersed them on either side of the entrance to my driveway, three on my patio, at the entrance to my front door and at several locations in my backyard. To make them really carefree, I plant three geraniums in each urn, usually in pink and white, my favorite combination. Geraniums are the hardest plant under the sun, and surrounding them, I plant white and pink petunias, the kind that hangs over the edge. Then I mulch them to better retain water. The nicest thing about container gardening is that I don't have to bend over or kneel down to plant them.

Also, I’ve added three teak benches in those areas of the yard that are still shaded so I can sit and enjoy the new vistas of lawn and color that I’ve created, with the containers as focus points.

To guard against the need for constant weed pulling during the summer, I ask my young buddy, John Fitzpatrick of Fitz Landscaping, to drop me off a truck of “clean” wood chips at the far edge of my wooded property. When I feel like some exercise, instead of going to the gym I take my pitchfork and coat every bed of perennials and around my hostas with a thick layer of chips to keep the weeds at bay all season long.

If you’d like Fitzpatrick to do the same for you, call him at 914-618-1549. At the same time, you might ask him to give you an estimate for your other landscaping needs. You’ll find that his pricing for landscaping services is very good.

Creating a New Experience When Tasting Wine and Chocolate

By Nick Antonaccio

What began as an analytical approach to comparing the processing of grapes and cacao beans to their logical end-product of wine and chocolate, has stirred more interest than I expected.

In recent columns, I’ve focused on the similarities in the life cycles of wine and chocolate, from raw ingredients to finished product. In the growing, harvesting and production of wine, I compared each step to similar steps in the making of chocolate. The similarities run deep and broad.

Then last week I alluded to the pairing of each product as a synergistic relationship that brought pleasure to my palate and my senses. In pairing wine and chocolate, a third level of appreciation is achieved. Beyond the sensory experience of wine enjoyment, beyond the ethereal pleasure of enjoying chocolate, comes a third sensation, one that builds on the combination of consuming wine and chocolate together, creating a higher level of sensory and ethereal pleasure.

Reactions from readers on pairing wine and chocolate ran the full gamut. “Wine and chocolate?” “Wine and chocolate!” “Wine and chocolate!!!!”

This brought me to the inspiration for this week’s column: the why and how of pairing these comparable foods.

As with any wine pairing, the goal is to enhance the characteristics of a particular wine and a particular food. Fine chocolate has a high cacao butter fat content, coating the tongue and otherwise muting any food that comes after. The overall goal is to find compatibility between a wine and chocolate that raises the experience to a new level of enjoyment.

Certain wines have a relatively high acidity that cuts through the coating on the tongue, setting up one’s palate to enjoy fully the next bite of chocolate. Drier style wines cannot accomplish this; the conflict between the astringency of the wine and the bitterness of the chocolate ruins these pairings. Likewise, sweeter chocolates tend to be overwhelmed by sweet wines; high tannic dark chocolates are invariably incompatible with high tannic wines.

So, which wines with which chocolates? The logical inference would be a wine having characteristics of sweetness and acidity, and a chocolate that is dark and semi-sweet.

The wines: In my opinion, Port reigns supreme in pairing with chocolate. Older, heavier style Ports tend to be too cloying when paired with dark chocolate. Lighter styles, such as tawny and ruby, are excellent. Their livelier style brings out the best in dark chocolate’s creaminess and pungency.

The chocolates: There are so many fine chocolates on the market today. Seek out medium to small producers who focus on a (bitter) sweet spot of 60 to 70 percent chocolate. Lesser levels of chocolate make for a too-sweet confection; higher levels for a mouth-puckering, lingering bitterness.

Not into Port? My next favorite is Zinfandel. Many producers craft Zins that are bold with a touch of sweetness, acidic but well balanced. Bella Vineyards in Sonoma County and many of the California Ridge Zinfandel blends pair well with fine dark chocolate. I’ve also enjoyed several dessert wine pairings such as Vin Santo.

When in doubt in my pairing decisions, when I’m in a quandary over selecting a wine to pair with chocolate or many other foods, my go-to wine is sparkling wine made in the Méthode Champenoise style. The acidity and bubbles cut through the oiliness, creaminess or heat of most foods, setting up one’s palate to enjoy each bite.

If you prefer the sensual experience of wine and chocolate pairing without the effort of selecting examples of each, try Amarone wine from the Valpolicella region of Italy. Its terroir and winemaking processing produce a robust wine with aromas and flavors of chocolate in every sniff and sip. Whether you enjoy pairing your favorite chocolate with a particular wine or your favorite wine with a particular chocolate, be mindful of the sensory dichotomies present. Strive to seek a combination that results in a higher level of enjoyment. Just as in life, diversity and compatibility result in the best relationships.

Nick Antonaccio is a 35-year Pleasantville resident. For over 15 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 nantaccio@theexaminernews.com or on Twitter @sharingwine.

Extra Precautions Needed to Protect Your Skin From the Sun

By Elena Ginsberg

Be it tanning at the beach or lounging around the pool, for many of us summer is the most relaxing time of year.

The bright sun, however, can pose real health problems for your skin and overall well-being. While a nice tan can be rejuvenating and boost your self-esteem, the sun’s rays increase your risk of cancer and accelerate the aging process.

Ultraviolet rays increase your chances of developing melanoma skin cancer. Always check moles or sunspots for signs of melanoma using the ABCDE rule for malignant moles, which usually have the following characteristics:

- **Asymmetry:** One half does not match the other.
- **Border:** Uneven notches;
- **Color:** Variety of colors, such as red, white or blue;
- **Diameter:** Larger than six millimeters across; and
- **Evolving:** Any change in appearance.

The sun accelerates the aging process by damaging fibers in your skin called elastin, causing your skin to sag. Exposure causes premature wrinkles and dark, unsightly pigmentation.

To prevent skin damage, use sunscreen with a Sun Protection Factor (SPF) of at least 30, as this blocks 97 percent of the sun’s rays. While higher SPFs block more rays, no sunscreen provides complete protection. Make sure to apply lotion every two hours when outdoors, and directly after swimming or sweating. Use sunscreen even on cloudy days, as solar radiation still reaches you. Sunscreen can be used on toddlers and infants six months or older.

Discard the lotion after three years; the amount of time the FDA requires sunscreen to retain its original strength. Also, make smart clothing decisions. Use wide-brimmed hats, long-sleeve SPF-rated shirts and wear sunglasses.

Remember that the simplest way to protect yourself is through carefully monitoring your exposure and making sensible choices.

Enjoy the summer!

Elena Ginsberg is founder of Primary Aesthetic Skin Care PC in Bedford.

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**“While higher SPFs block more rays, no sunscreen provides complete protection.”**

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**“Wine and chocolate? Wine and chocolate!”**

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**Advertise in The White Plains Examiner 914-864-0878**
The artsy red statue guarding the Palmer Avenue entrance to the new Rio Bravo Tacos & Tequila that opened about a month ago gives just a hint of the southwest-of-the-border pleasures waiting inside. It is a sprawling 200-seat restaurant strewn with colorful Mexican art and artifacts, multiple seating areas in the front, side and rear, along with a big bar for socializing. The renovated location had previously operated as Globo.

Personable hosts and owners are brothers Edgar and Hector Brambila who also operate a Rio Bravo in Fairfield, Conn. and have another in the works in Westport.

A friendly hostess took us to our table while our eyes kept glancing at the Technicolor atmosphere. Our waiter handed us menus. Suddenly, an adorable guacamole cart came whizzing by testing our palates further. And the menu: it is not ordinary. It is limited and it plays on what we have come to describe as Mexican/Tex-Mex, and once you taste some of the specialties it will surprise you.

It certainly did us. Over two recent visits we ordered the Milanesa Chicken Tacos, hand battered fried chicken wrapped in a tortilla covered with melted cheese, roasted poblano crema, pico de gallo and mixed cabbage; a big Combo Cheese, roasted Mediterraneo salsa. The Marco Pollo Taco, bacon wrapped shrimp, tortillas covered with melted Jack cheese, caramelized onions, cabbage mix, pico de gallo and Cholula garlic crema. And, oh yes, one evening we also had an order of their Poblano Crema Corn on the Cob.

Additional menu options include: Torero Steak Fajitas, a giant portion of wood grilled marinated skirt steak; Southwestern Caesar Salad, a spicy twist to the traditional Caesar with corn, tomatoes, cotija cheese and chicken Milanesa, tossed with chipotle-ranch dressing; Square Knot Salmon, achioti and lemon seared salmon with roasted pineapple; and Emilio’s Calamari Tacos, tortillas covered with melted Jack, caramelized onions, crispy calamari, mixed cabbage, mixed cabbage, pico de gallo and Cholula garlic crema.

Special Hint: Rio offers Happy Hours Monday thru Friday from 3 to 6 p.m. featuring half price house drinks and appetizers. There is a large selection of Tequilas at the bar, and you can also build your own Margarita.

Rio Bravo Tacos & Tequila is located at 1879 Palmer Ave., Larchmont. Open for lunch Monday through Friday, 11 a.m. to 3 p.m. Prices at lunch: $8.50 to $20. Dinner served 7 days a week: to 10 p.m. Sunday through Thursday; to 11 p.m. Fri & Sat. Prices at dinner: $14 to $20. Bar/lounge for cocktails. Private party facilities for up to 40 guests. Major credit cards. Casual dress. Handicapped accessible. Ample free parking. Reservations suggested for larger groups: 914-341-1544; www.riobravotacosandestquila.com.

Soft Shell Crab Season at La Piccola Casa, Mamaroneck

Proprietor/self-taught chef Walter Ricci of La Piccola Casa, Mamaroneck originally from Peru and had an Italian grandfather. Through the years he worked many popular kitchens in greater Westchester including the former Umberto’s in Rye and Giorgio’s in Port Chester, which he ran for 10 years. Several years ago he moved his cozy 17-year-old La Piccola Casa from the old Le Shack location along Rt.1 in Mamaroneck to refurbished quarters in the landmark DeLancy House where author James Fenimore Cooper lived for a time across from scenic Harbor Island Park along Boston Post Road. Walter is serving his new updated menu featuring many of his well-known specialties: Italian classics with concentration on the finest ingredients. Walter does his own shopping daily. If you crave Boston Post Road, Mamaroneck. The restaurant is open 7 days a week for lunch and dinner. Free street parking. Reservations accepted. Phone: 914-777-3766; www.lapiccolacasa.com.

Lilly’s Opens in White Plains

Partners Brian Mahon and Paul Dillane of Hudson Grille on Mamaroneck Avenue, White Plains, have renovated and re-opened their space next door as Lilly’s, a beautifully appointed 80-seat restaurant named after Dillane’s grandmother. It has the feel of an old fashioned parlor room warmed with retro photos, crystal chandeliers, booths and tables, with a long marble topped bar. The enticing menu produced by Executive Chef Tyler Jacobs offers such eclectic specialties as: a chef’s selection of charcuterie, cheese and pickles; Kale Salad with cider vinaigrette, apples, endive, grapes, strawberries, parmesan, bacon and almonds; individual pizzas like the Funghi Misti, shiitake, Portobello and cremini mushrooms, mozzarella, grand paduano and roasted garlic; and Sopressata, with burrata, tomatoes, oregano and olive oil. Small plates include: Ricotta Croquettes, Brussels Sprouts, Meatballs, Short Ribs and fresh Oysters. Entrees include: Brick Pressed Chicken served with crispy potatoes and spring onions; and Skirt Steak with spinach and crispy garlic. Prices range from $4 for a plate of Marinated Olives to $22.50 for the steak. There is a large selection of beers to wash it all down. Right now the restaurant opens daily at 4 p.m. for dinner with happy hour from 4 to 7 p.m. Monday through Friday. They plan to open for lunch down the line. There are front and rear entrances. Lilly’s is located at 169 Mamaroneck Ave., White Plains. Phone: 914-997-5600; www.lillyswsp.com.

By Morris Gut

Walter Ricci of La Piccola Casa shows off his soft shell crabs and seafood pasta.

A friendly hostess took us to our table while our eyes kept glancing at the Technicolor atmosphere. Our waiter handed us menus. Suddenly, an adorable guacamole cart came whizzing by testing our palates further. And the menu: it is not ordinary. It is limited and it plays on what we have come to describe as Mexican/Tex-Mex, and once you taste some of the specialties it will surprise you.

It certainly did us. Over two recent visits we ordered the Milanesa Chicken Tacos, hand battered fried chicken wrapped in a tortilla covered with melted cheese, roasted poblano crema, pico de gallo and mixed cabbage; a big Combo Cheese, roasted Mediterraneo salsa. The Marco Pollo Taco, bacon wrapped shrimp, tortillas covered with melted Jack cheese, caramelized onions, cabbage mix, pico de gallo and Cholula garlic crema. And, oh yes, one evening we also had an order of their Poblano Crema Corn on the Cob.

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Soft Shell Crab, Walter’s are among the best I have encountered in Westchester thus far. They are a must sated, plump, meaty and juicy! He has them on the blackboard regularly now, but check ahead just to make sure. During a recent visit I also saw a customer being served a giant Veal Chop. Looked darn good, too.

La Piccola Casa is located at 410 W.
The Restaurant Examiner

273 Kitchen, a Mediterranean-Inspired Restaurant Opens in Harrison

By Jerry Eimbinder

A unique dining concept awaits customers at dinnertime at 273 Kitchen, which opened in Harrison in late April. The Mediterranean-inspired menu provides three listings called first, second and third courses and patrons typically select one item from each. The portion sizes are larger than the "small plate" fare offered at many restaurants but smaller than typical entree sizes.

With dessert included as a fourth course, the cost per person is $45 plus tax and gratuity. As an alternative, guests can order individual items à la carte instead of the four-course meal — all menu items are priced at $25 or less and some cost only $10 or $11.

The menu changes daily and is totally dependent on what is available that day at local suppliers including farms and the New Fulton Fish Market Cooperative at Hunts Point in The Bronx.

The menu is finalized and printed late in the afternoon — this can occur only one-half hour before the restaurant opens at 5 p.m.

There is latitude for the patrons in making their selections — for example, the selection of two course-one items and no course-two items is cheerfully permitted. The wait staff is trained to assist in decision-making and will recommend combinations, which blend well together for flavor and balance. Each wait-staff person handles only eight customers — allowing ample time for describing dishes, making suggestions, and providing guidance.

Although determining what goes on the menu is a daily task, some dishes are frequently repeated such as fresh-shucked oysters and house-cured salmon gravlax (course-one items), and Montauk fluke and King salmon (course-three dishes).

A 100-seat sister restaurant employing the same menu concept as 273 Kitchen is planned for opening in Mount Kisco in July. It will be called 251 Lex.

On the day I visited 273 Kitchen last week, the following items were offered.

First course choices: Oysters, gazpacho, mezze platter with dips and crackers, razor clam, crudo of yellow fin tuna, mahi-mahi, marlin and shrimp combination, and antipasti with meat and cheese.

Second course items: crunchy Romaine salad, beef salad, soft poached egg and asparagus, stuffed ravioli, lemon chicken wings, hot potato tots, Spanish octopus and pork belly la a plancha.

Third course dishes: "Fish of the Moment," branzino, Montauk porgy chop, crispy soft shell crab, Goffel Farm organic chicken, roasted pork sausage, 8-ounce Wagyu burger, and 6-ounce grass-fed rib eye steak.

The restaurant has an open kitchen, 30 seats inside and additional sidewalk seating, weather permitting. For close-up viewing of the kitchen activity, two tables for two are available alongside a short wall separating the open kitchen from the dining area.

"An open kitchen creates a sense of intimacy and play; it heightens the entire dining experience," said chef/owner Constantine Kalandranis.

The opening-team members include Kalandranis, executive chef Hichem Habbas, sous chef Kayce Lanfair, general manager Chris Creedon, and assistant manager/partner Louis Cea. Michael Raneri is a partner.

Previously, Kalandranis opened 8 North Broadway in Nyack. He and his wife Johna Riccardi-Kalandranis (also a CIA graduate), and their two-year-old daughter Isla and two-week-old son Leo Mathias live in Mount Kisco.

Born and raised in Algeria, Habbas came to America as a teenager and worked with Kalandranis at eXo and Anthos before they opened 8 North Broadway in Harrison.

Dan Barber, co-owner and executive chef of Blue Hill at Stone Barns (Pocantico Hills) and Blue Hill (Manhattan) and the author of The Third Plate (published in May, 2014 by The Penguin Press).

The award for 2015 Cookbook of the Year went to David Sterling for his book "Yucatán: Recipes from a Culinary Expedition."


Blue Hill at Stone Barns is a no-menu upscale restaurant opened in 2004 by Dan Barber with co-owners David and Laurren Barber on an estate that was formerly the property of David Rockefeller and his daughter Peggy.

Dan Barber was appointed by President Barack Obama to serve on the President’s Council on Physical Fitness, Sports and Nutrition. The JBF Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia. There are no cash prizes. The James Beard Foundation festivities took place at Pier Sixty at Chelsea Piers in New York City.
We’re happy to help spread the word about your community event. Please submit your information at least three weeks prior to your event and include the words “Happenings Calendar Submission” in your email subject line. Entries should be sent to Pat Casey at pcassey@theexaminernews.com.

Tuesday, May 19
Tuesdays at Dorry’s. What We Can Learn from the British and Israeli Recent Elections. Within a period of less than two months, two democratic nations with parliamentary types of government had very similar election results. Both countries had right-wing governments and, in both cases, the left was expected to either win or come out even. Yet in both cases the right increased its vote and retained power. What are the similarities and differences in Britain’s and Israel’s recent election results? And perhaps most important, what can the US learn from this? David Gravitz was the chairman of Congregation Kol Ami’s Israel Committee for about 10 years. He will lead a discussion on these provocative questions. 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.

Westchester Community College Open House. Representatives from admissions, financial aid, the Career and Transfer Center, counseling and academic advisement will meet with high school juniors and seniors and their parents. The focus of the event will be providing information regarding programs leading to careers and transfer to four-year universities. Westchester Community College’s gym, 75 Grasslands Rd., Valhalla. 4:30 to 6 p.m. Free. Info: 914-606-6929 or visit www.sunywcc.edu/openhouse.

Wednesday, May 20
Noontime Getaway Concert. REBEL Plays Mozart: Jörg-Michael Schwarz, violin; Karen Marie Marver, viola; John Moran, cello and Dongsik Shin, fortepiano, principals of the celebrated REBEL Ensemble for Baroque Music, play works of W.A. Mozart for strings and fortepiano. Free Admission; 12:10 p.m. Grace Episcopal Church at the intersection of Main and Church streets in White Plains.

TILI Shed. The White Plains Take It or Leave It Shed is open 2 to 4 p.m. Located at the Gedney Recycling Yard, 87 Gedney Way, White Plains.

White Plains Farmers Market. Wednesdays from 8 a.m. to 4 p.m. located on Court Street between Main Street and Martine Avenue in White Plains.

Thursday, May 21
Interfaith Council Spring Luncheon. Scarsdale-Hartsdale Women’s Interfaith Council Spring Luncheon will Explore the Bahá’í Faith. Speaker Bani Dugal, Principal Representative to the United Nations Bahá’í International Community; 11:30 a.m. talk about the historic Scarsdale Woman’s Club; 12 p.m. luncheon followed by program. Tickets are $20 in advance, $25 at the door. Scarsdale Woman’s Club, 37 Drake Road, Scarsdale. To reserve tickets or more information call 914-722-4864 or 914-472-9432.

Castles of New Castle House Tour. Go on a tour with the New Castle Historical Society that explores some of the special houses throughout the tour. All proceeds will go toward helping the historical society fulfill its mission of discovery, education, community outreach and research. Titleholders will also receive a 15 percent discount to one of several restaurants in town. 9:30 a.m. to 2:30 p.m. Historical society members: $50. Non-members: $75. Tickets: In person at the House Greeley House Museum, 100 King St., Chappaqua or visit www.newcastlehls.org. Info: Contact Cassie Ward at 914-238-4666, e-mail director@newcastlehls.org or visit www.newcastlehls.org.

Friday, May 22
Evening Howl for Adults. Enjoy visiting the wolves during their favorite hour--dusk. Learn about the mythology, biology and ecology of wolves in North America while enjoying a spread of wine and cheese. Guests will take a short sunset hike to howl with ambassador wolves Atka, Alawa, Nikai and Zephyr and the critically endangered red wolves and Mexican gray wolves. Bring a camera. Wolf Conservation Center, South Salem. 11 a.m. Adults: $13. Children (under 12): $11. Also May 25 at 2 p.m. and May 31 at 11 a.m. Pre-registration required. Info and pre-registration: Visit www.nywolf.org.

Teaching Trails: A Community Path for Environmental Education. Join guided trail experience through the woodland forest. Discover who left that track, which tree makes the best animal home or which plant makes its own heat to help melt through the late winter ice. Program runs about 30 minutes. Greenburgh Nature Center, 99 Dromore Rd., Scarsdale. 11:30 a.m. Free. Every Saturday and Sunday (except June 14). Info: 914-723-3470 or visit www.greenburghnaturecenter.org.

Trolls and Tiaras. Celebrate the magic of the forest as we scout the woods for fairies, trolls and gnomes. Hear some mythical lore, build fairy and troll houses and more. Costumes are encouraged. Greenburgh Nature Center, 99 Dromore Road, Scarsdale. 1 p.m. Members: $5 per person. Non-members: $8 per person. Info: 914-723-3470 or visit www.greenburghnaturecenter.org.


continued on page 15
EXAMINER MEDIA Classifieds

ADOPTION
Pregnant: Considering Adoption-Childless, married couple are ready to open our hearts and home. Promise love, security & opportunity. Financial help for your pregnancy. Nick & Gloria 855-385-5549

AUCTIONS

City of North Tonawanda - Tax Foreclosure Auction. Saturday, June 6, 2015 Registration: 9:00AM Bring ID Auction Start: 10:00AM Stephen Sikora Post #1322 950 Payne Avenue, North Tonawanda, NY 14120 Sale Catalogs Now Available at City Hall www.auctionsinternational.com 800-526-1401

AUTO DONATIONS
Donate your car to Wheels For Wishes, benefiting Make-A-Wish. We offer free towing and your donation is 100% tax deductible. Call 315-400-0797 Today!

Donate your car to Wheels For Wishes, benefiting Make-A-Wish. We offer free towing and your donation is 100% tax deductible. Call 914-468-4999 Today!

CAREER OPPORTUNITIES
POST 9/11 G.I. BILL - VETERANS if eligible: Tractor Trailer School, Liverpool/Buffalo, NY (branch) Job placement assistance! Consumer Information @ nttv.edu/programs/disclousures *1-800-243-9300 ntts.edu/veterans

EVENTS
Rinaldi Flea Markets Open Every Sunday through October. 900 Dutchess Turnpike Poughkeepsie. See you there! RINALDI-FLEAMARKETS.COM

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LEGAL NOTICE
PUBLIC NOTICE NOTICE IS HEREBY GIVEN that the Village Treasurer of the Village of Pleasantville has received the Tax Roll and Warrant for the collection of taxes for the fiscal year 2015-2016. Payments will be accepted in the Finance Department on the Third Floor of Village Hall, 80 Wheeler Avenue, in said Village from 8:30 a.m. until 4:00 p.m. excluding Saturdays, Sundays, and holidays as follows: Taxes and other assessments, if any, become due and payable June 1, 2015, but may be paid in two installments without penalty. The first installment may be paid without penalty from June 1, 2015 to and including July 1, 2015. The second installment may be paid without penalty from June 1, 2015 to and including December 31, 2015. To all first installment taxes remaining unpaid after July 1, 2015, five percent (5%) will be added for the month of July; and an additional one percent (1%) for each month or fraction thereof until paid. On or before January 1, 2016 a delinquent list will be published.

Mary Schwartz Village Treasurer Dated: May 19, 2015

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Sunday, May 24


**Nature Story Time.** Let your imagination run wild with this fun nature-themed story time. Be engaged with a story, meet a live animal and have fun with a nature activity. Recommended for children three to six years old. Greenburgh Nature Center, 99 Dromore Rd., Scarsdale. 1 p.m. Members: $5 per person. Non-members: $8 per person. Info: 914-723-3470 or visit www.greenburghnaturecenter.org.

Monday, May 25

**White Plains Memorial Day Parade.** Steps off on Church Street between Main and Hamilton Avenue at 10 a.m. Proceeds to the White Plains Rural Cemetery on North Broadway for a Memorial Service.

**Harrison Memorial Day Parade.** Line up will be at 9:30 a.m. on the corner of Halstead Avenue and Thatcher Avenue, with step off at 10 a.m. The Parade will proceed to Ma Riis Park where honored guests will be introduced.

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**The Leukemia & Lymphoma Society’s Light The Night Walk Rallies Support**

John M. Tolomer, President and CEO of The Westchester Bank, has been named Corporate Walk Chair of The Leukemia & Lymphoma Society’s (LLS) 2015 Light The Night Westchester County Walk. Light The Night is an annual fundraising campaign held every fall to help fund research to find cures and ensure access to treatments for blood cancer patients. This year’s local Walk will be held on Saturday, November 7 at Playland Amusement Park.

John joined The Westchester Bank in November of 2008 and has steered the growth of the Bank to reach assets of over $500 million by the end of 2014. John is a past Board member of LLS and is looking forward to the role of Corporate Walk Chair for the Westchester County Walk this year.

On Wednesday, June 3rd, John and the Light The Night team will host a corporate networking event for other local business leaders to invite them to learn more about LLS and the Light The Night campaign. The event will be held at The Westchester Bank Headquarters, which is located at 12 Water Street, White Plains, NY at 5:30 p.m.

Light The Night is a powerful and unique fundraising campaign that brings together families and communities to honor blood cancer survivors as well as those lost to the diseases. During this leisurely walk, participants carry illuminated lanterns - white for survivors, red for supporters and gold in memory of loved ones lost to blood cancer.

Since it began in 1999, the Light The Night campaign culminated in nearly 200 Walks across North America has helped LLS invest over $1 billion in research to advance breakthrough cancer treatments that are saving lives today. To learn how you can become involved, please call the Connecticut Westchester Hudson Valley Chapter at 203-388-9160 or visit www.lightthenight.org/ctwvh.

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**Stepinac Student Named Lacrosse All-American**

Archbishop Stepinac High School senior Dylan DeMuro was named a 2015 United States Lacrosse All-American. A four-year starter for Stepinac’s lacrosse team who also played varsity football and basketball, DeMuro will attend Manhattan College in the fall this year on a lacrosse scholarship and play NCAA Division 1. The college competes out of the Metro Atlantic Athletic Conference.

James Goldmann, Stepinac’s head lacrosse coach as well as a Stepinac alumnus (Class of ‘04), said in a memo to the school’s faculty: “Dylan told me that this was his goal and I am incredibly grateful that you were all able to help make his dream a reality.” In addition to athletics, DeMuro was a member of Stepinac’s Travel Club and Ambassador Club while also assisting in the school’s Admissions Office.

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**Lady Crusaders Honor Stepinac High School Teachers**

The Stepinac High School Lady Crusaders recently honored Nancy Bisogno, a member of the school’s faculty since 2001 and Chair of the English Department, and Paul Carty, who has served as Principal since 2001 as well as a religion teacher and campus minister. As manager of school textbooks, Bisogno helped transition Stepinac to an all-digital text book library, the first of its kind in the nation, and has supported the Drama Club among other extra-curricular activities. Carty in 2010 was the first high school principal to receive the Sapientia et Doctrina Award from Fordham University, honoring individuals for their work in religious education. He was also honored with the Stepinac Trustees Student Enrichment Award.

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