Weather Holds for White Plains Outdoor Arts Festival

The rain held off for most of Sunday afternoon giving the 53rd White Plains Outdoor Arts Festival the better part of a beautiful summer weekend. The festival was well attended both days with proceeds from booth sales generating $14,000 in college scholarships for White Plains High School Seniors. The top scholarship prize, in the amount of $4,000, was awarded to WPHS Senior Max Crawley. Max is already an award-winning artist, having won the City of White Plains reusable bag design contest in 2012 and the Katonah Museum of Art’s invitation design contest for its 2015 Young Artists exhibition. Additionally, three scholarships in the amount of $2,500 each were given to Devan Lawrence, Martina Poppe, and Julio Santos, a $1,500 scholarship was awarded to Arya Vasudev. and $1,000 was given to John O'Shea.

Astorino Urges for Stronger College Campus Sexual Assault Bill

By Isabella Fitzgerald

Westchester County Executive Rob Astorino released a four-point plan last Tuesday in hopes of strengthening Gov. Andrew Cuomo’s “Enough is Enough” proposal that seeks to better protect victims of sexual assault on college campuses throughout the state.

Astorino was joined at Manhattanville College by Montrose resident Sarah Tubbs, a SUNY Stony Brook graduate and a victim of an on-campus rape, law enforcement officials, sexual assault victim advocates and Putnam County Executive MaryEllen Odell to formally announce the plan.

Former NY Governor Pataki Returns Home for Presidential Campaign Rally

By Rick Pezzullo

Three days after joining an expanding field of candidates seeking the Republican nomination for president, George Pataki returned to his Peekskill roots Sunday to join longtime friends and supporters who believe he can make it to the White House.

Several hundred people jammed into the Lincoln Depot Museum – where President Abraham Lincoln stopped to make a brief speech in 1861 – to hear the equally lanky Pataki, who has never lost an election, proclaim why he should be taken seriously.

"I'm home," Pataki declared to a throng of delirious, sign-waving believers.

White Plains DPW Commissioner Ousted by Council

By Pat Casey

White Plains Department of Public Works Commissioner Joseph (Bud) Nicoletti was let go from his job last week during a special meeting of the Common Council on Wednesday at 9:30 p.m.

The announcement of the Resolution and vote on the termination of Nicoletti was made at about 2:45 p.m. the same afternoon. It specifically stated that Joseph Nicoletti Jr. was to be removed as Commissioner of Public Works from the City of White Plains according to Section 20 of the city's charter, which relates to employee resignations and removal.

Having heard of the imminent dismissal of a popular city commissioner, several resident groups within White Plains began circulating emails to get

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Astorino Urges for Stronger College Campus Sexual Assault Bill

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“Colleges have a right to create their own code of personal conduct for students, but they no longer should be defining and adjudicating crimes,” Astorino said. “That should be left to the police and district attorneys.”

The sexual assault bill proposed by Cuomo is currently before the state legislature but would still allow colleges and universities to conduct sexual assault investigations and adjudicate the matters.

George Longworth, the Westchester Department of Public Safety commissioner, said police should be handling sexual assault cases.

“Violent crimes should and must be handled by law enforcement,” Longworth said. “And when you are dealing with sexual assaults there is a fast-closing window for preserving the integrity of the evidence. All the more reason to call the police immediately.”

Astorino’s plan calls for a college or university employee to be charged with a Class B misdemeanor if he or she has knowledge of an alleged sexual assault and fails to report the matter to local law enforcement authorities.

It also requires colleges and universities to provide an independent victim advocate for students by having the schools enter into formal agreements with state-certified rape crisis agencies. Promotion of these services on campuses would be mandatory, as well as providing information for students at the beginning of the school year.

Another point is to enhance training of local police departments free of charge. The program, which Astorino called “Start by Believing” training, is so law enforcement officials have greater sensitivity and knowledge on how to deal properly with sexual assault victims. Locally, the county’s police academy would provide this enhanced training offered by the Westchester County Department of Public Safety, Astorino said.

He also wants to see his proposed Victim’s Bill of Rights incorporated into the state legislation. It addresses topics such as appropriate interactions among local authorities, colleges and victims and establishes protocols on rape test kits.

In addition, Astorino asked that the county pay $20,000 to train advocates of sexual assault victims in Westchester.

Tubbs said she strongly supports Astorino’s efforts to seek justice against perpetrators of sexual assault after she said her own college failed her following her rape on campus. SUNY Stony Brook has yet to release the report of a rape test kit from her attack about two years ago.

“Something needs to change,” Tubbs said. “I do think this gives the opportunity for victims to be more supported.”

Former NY Governor Pataki Returns Home for Presidential Campaign Rally

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Mayor Vincent Vesce, who served as a councilman during Pataki’s time as mayor. “He’s proven to be a very honest guy and a guy people warm up to very quickly. He’s very articulate. He’s very sincere. He cares a great deal about this nation. I think he’s a longshot right now but he’s been a longshot in the past.”

Current Peekskill Mayor Frank Catalina said Pataki has “a knack for timing” when choosing what elected offices to seek.

“Those of us who know him know don’t count him out,” Catalina said. “I think there’s a path, certain things have to happen. I think George Pataki is exactly what this country needs. It would be amazing to have the president of the United States right here in Peekskill.”

In a four-minute video released last Thursday that officially kicked off his campaign, Pataki spoke about his beginnings in politics.

“When I was elected mayor the last thing in the world I thought of was that someday I could be governor of New York State. I was this unknown person from Peekskill, not exactly Manhattan or New York City,” he said.

“America has a big decision to make about who we are going to be and what we are going to stand for. If we are to flourish as people, we have to fall in love with America again. We are all in this together. We, the people, can make a difference. When we stand together, we as Americans can accomplish anything.”

With 15 other Republicans actively or considering running for the party nod, former Peekskill mayor and current Westchester County Legislator John Testa said Pataki “has the ability to stand out and move into the top tier of candidates.”

“We all have seen what he can make happen then,” Testa said. “We know he has been contemplating this decision to run for some time so for him to move forward is exciting. If the rest of the country gets to know the George Pataki we know he will do well. His record as an elected official and track record of campaigning are second to none.”

Deb Milone, executive director of the Hudson Valley Gateway Chamber of Commerce, said Pataki’s candidacy would provide an opportunity for Peekskill to showcase itself.

“Peekskill has a special place in political history. Our small community has produced senior statesmen at the local, state and national levels, as well as the notable achievement of having the first African-American Mayor (Richard Jackson) of a city in New York State,” she said. “Then there’s the story of a hometown kid named George Pataki who made it all the way to the Governor’s Mansion. Now, with Pataki’s sights set on the White House, regardless of politics, his presidential run will put Peekskill into the national spotlight.”

Pataki was accompanied at the rally by his wife, Libby, who is Putnam County’s director of tourism. The couple now lives in Garrison.

Pataki is currently Of Counsel with Chadbourne & Parke LLP, and president of the Pataki-Wahhab Group, which works in energy, infrastructure and clean tech.
School Officials to State: Wait to Get Education Bill Right

By Janine Bowen

With only weeks left in the current state legislative session, Westchester and Putnam school officials are urging lawmakers to halt the proposed Education Transformation Act of 2015.

At a press conference last Thursday at Harrison High School, parents and school officials from more than 40 districts across the two counties demanded the immediate suspension of Gov. Andrew Cuomo’s recent education bill, which in part deals with teacher evaluations, the use of state testing and teacher tenure. A group of local superintendents is also asking that the state use experts to develop a high quality and research-based teacher evaluation system.

“School superintendents…are in favor of rigorous accountability. They’re in favor of meaningful kinds of assessments for kids,” said Harrison Schools Superintendent Louis Wool. “What we’re not in favor of is this misguided, misinformed, completely misaligned from research reform that we have been forced to follow. It is unfair, it’s ineffective and today we said no more.”

A panel of superintendents from six Westchester districts referred to the current education situation as a “crisis” detrimental to students that will negatively alter the teaching profession. Wool said state tests, which will count for at least half of a teacher’s Annual Professional Performance Review (APPR) score under Cuomo’s reform, are given too much weight.

Wool recalled his experience as a teacher, which focused on interaction with students, lesson planning and collaboration with colleagues and parents. Now a teacher’s effectiveness is set up to guarantee a certain number of students will fail.

Byram Hills Superintendent Dr. William Donahue noted that with so much emphasis placed on standardized tests, teachers would soon become accountable to Albany rather than parents. Educators fear the system would eliminate creativity and innovation in schools and teachers would stop encouraging students to take risks by enrolling in challenging classes because their performance could be detrimental to a teacher’s career.

“No one is going to be willing to try something new, try something different, to put students into opportunities that they haven’t had before because the worry and the fear is going to be dramatic for them,” said Ardsley Superintendent Lauren Allen.

Donahue said the changes would ultimately have an impact on property values, which are closely tied to the quality of public schools.

Parents noted that greater emphasis on testing is already negatively impacting the youngest students. Lisa Eggert-Litvin, co-chair of the New York Suburban Consortium for Public Education and co-president of the Hastings-on-Hudson PTSA, said there’s been a reduction in school playtime for kindergartners because more time is needed to focus on testing.

“What we are hearing, especially at the elementary level, is children saying ‘I don’t want to go to school, I don’t like it,’” she said.

More than 200,000 parents statewide exercised their option to keep their children from sitting for the state ELA and Math tests in April. Valhalla School District Superintendent Dr. Brenda Myers said officials have been told that the opt-out won’t affect APPR scores, which runs counter to research and common sense regarding data usage.

Wool said that while superintendents will continue to follow policies implemented by government, they have a responsibility to advocate against policies they disagree with. Superintendents are urging residents to send letters to their state officials and educate friends and neighbors about the issues. Residents are also being asked to sign an online petition calling on elected officials to suspend and amend the Education Transformation Act. The petition, which can be accessed by visiting HYPERLINK "http://bit.ly/GetItRightNY" http://bit.ly/GetItRightNY, had more than 600 signatures at the time of the press conference.

Several New York legislators are already supporting suspension of the Education Transformation Act. Although local state representative was unable to attend Thursday’s event, they sent a representative, Nancy Fisher, to speak on their behalf. Reading from a statement penned by lawmakers from Westchester, Dutchess, Putnam and Suffolk counties, including Westchester Assembly members Tom Abinanti, Amy Paulin and David Buchwald, Fisher said they support a one-year delay in the implementation of new state Education Department regulations and call for a research-based evaluation system that utilizes multiple types of student data.

“Allowing for a delay gives the legislature the time to create a meaningful teacher/principal evaluation system without going through multiple unnecessary stages,” Fisher said.

Stephen Jambor, president of the Brewster Board of Education, said he believes it will take at least two years to create a proper teacher evaluation system and collect enough data to prove that it is effective and fair.

“The people of New York need to put the burden of proof back in Albany before they start rolling out any more of this Mickey Mouse stuff because it’s causing children—our children—to suffer unnecessarily, and that’s not the purpose of education,” Jambor said.

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June 2- June 8, 2015
Golden Doodle Therapy Dog Joins Staff at Ballard-Durand Funeral Home

By Pat Casey

Matt Fiorillo, President and CEO of Ballard-Durand Funeral and Cremation Services is very excited about the newest member of his staff. Her name is Lulu. She is a Golden Doodle, a trained and certified therapy dog, and the first funeral therapy dog to be working in Westchester County.

“Lulu is an amazing animal,” Fiorillo said in a recent interview. “Not only is she very intelligent, she is highly intuitive.”

The breed mix is Golden Retriever with Standard Poodle. She comes to White Plains via Florida where she was trained to be a therapy dog and follows the lead of service dogs often used in health care settings such as hospitals and nursing homes and for people suffering from Post Traumatic Stress Disorder. The result is a charming “comfort companion” who graces the Ballard-Durand Funeral Home in White Plains and offers families the unconditional love that only “Man’s Best Friend” can give.

“The human need for touch can be simply obtained by stroking her head with your hand,” Fiorillo explained. “She seems to know exactly who she can approach and offers herself to be petted.”

Lulu has been at Ballard-Durand for about three months. She has a subtle presence, there if you request her services, gentle with strangers and children. Lulu’s post is in the main hallway of the home where she greets visitors, although she is allowed to wander. There are little jars of treats in several areas to engage her.

Fiorillo said he got the idea to add a therapy dog to the funeral home two years ago when he was stuck at the airport trying to get back to New York from Florida.

“Flights were delayed. Flights were cancelled. Everyone was in a horrible mood and then a woman walks by with a Maltese and everyone wanted to pet the dog. It had a calming affect on the whole crowd.”

“I also noticed that when the tragic shootings occurred in Newtown, Conn. therapy dogs converged on the city,” Fiorillo added.

Lulu is shorthaired and hypoallergenic – important to Fiorillo for both her work at the funeral home but also at home with the family.

“I wanted to get a family dog said Fiorillo. The fact that I get to bring her to work every day is an added bonus. She had training to be a service dog for a year and now I am her official handler. We’ve become partners.”

To view a short video about Lulu visit: www.youtube.com/watch?v=sg7Rw3G5X_ Y4. Ballard-Durand Funeral Home is located at 2 Maple Ave., White Plains; 914-949-0566.
Daughters of Liberty Legacy Trolley Tours Promote Importance of Local History

By Pat Casey

Just in time for Independence Day, the Daughters of Liberty Legacy, an organization founded by Daughters of the American Revolution and dedicated to promoting the importance of local history, has organized two trolley tours of White Plains historic locations relevant to the American Revolutionary War.

The trolley tour will include the sites of the courthouse where the Declaration of Independence was read for the first time in 1776, the battlefield of the Battle of White Plains, and the Miller house in Valhalla where Washington stopped the British from advancing north.

A Colonial re-enactor, playing the role of Mrs. Ann Fisher Miller, who lived in the historic Purdy house by the White Plains Historical Society.

Debra Palazzo, co-founder of Daughters of Liberty Legacy, explained that she had discovered she had a distant relative who fought during the Revolutionary War but that she could not locate tangible evidence because records had been lost or not maintained.

“One piece of history is lost it is gone forever,” she said. “We have made it our goal to preserve as much history as we can.”

One of Palazzo’s main concerns is preservation of the Miller house and the telling of the story of Ann Fisher Miller who the Daughters of the American Revolution have recognized as a Patriot.

Ann Miller’s husband, Patriot Elijah Miller and their two sons were killed during the Revolutionary War, Palazzo explained. “She was a widow who continued to serve, allowing her home to be used as a meeting place for generals and soldiers, a hospital and her property a battlefield. She was a strong woman who led a tough life.”

Proceeds from the June 28 Trolley Tour will help cover costs for a burial stone that has been commissioned for Ann Fisher Miller to be placed on her grave at the historic graveyard at the Presbyterian Church in White Plains.

For over 100 years no one knew where Ann Miller was buried until it was recently discovered that she was laid to rest near her family in White Plains.

The replacement stone will read: In memory of Ann Fisher wife of Elijah Miller who died June 13 1819 Aged 91 years 3 months and 5 days.

Suggested donation for the Trolley Tour is $50 per person with all proceeds going to historic preservation. The trolley is reminiscent of an older vehicle featuring a natural oak interior with large windows. Seating is limited to 20 people per tour, which makes reservations a must.

The tours on Sunday, June 28 begin at Jacob Purdy House, 60 Park Ave., White Plains. Tour 1 at 2 p.m. and Tour 2 at 3:30 p.m. Light refreshments are included.

Tickets are available at facebook.com/daughtersoflibertylegacy or by contacting debra@daughtersofliberty.com or calling 914-495-3631.
Criminal Mischief. On May 16 police were told about damage made to a car that had been parked overnight in a Hartsdale municipal lot. The caller reported that her husband had parked the car on Saturday May 16 at approx. 4 p.m. On May 17 at approx. 9 a.m. when she went to her vehicle she noticed it had been vandalized. A windshield wiper blade had been bent and there were several scratches (key marks) to the driver's side door. The victim said she had no known enemies nor could she remember an altercation that would provoke such an act. The suspect had parked her children had opened the car door into another car. A middle-aged white woman seated in that car (possibly a mini van) had become angry. No words were exchanged. Canvas of the area revealed no camera surveillance or the mini van in question. No suspects at this time.

Criminal Tampering. On the afternoon of May 18, a manager at the Chase Bank, 660 S. Central Ave. contacted Police Headquarters to report that an elderly man was escorted into the bank by an unknown male attempting to retrieve money for alleged vehicle repair work. When police arrived, the elderly victim said that when he was exiting the A&P Supermarket on S. Central Ave., he saw a man standing by his car and the front passenger side fender was hanging off. The victim said he did not believe there was any damage when he parked the car. The unknown male advised him that he should not drive with his vehicle in that condition and that he would be willing to repair it for him. After the male allegedly repaired the vehicle by securing the fender with a wood screw and adding a white paste substance to the front of the vehicle, he requested that he be paid $700 for his services. The victim did not have any money on him and drove to the Chase Bank in the neighboring shopping center to retrieve money. He was followed by the male, who drove a tan colored sedan. Both parties entered the bank. When they approached the teller, the unknown male requested $1200 as payment from the victim. The bank teller suspected that there may be some type of suspicious transaction and asked the victim to step into her office. The unknown male was then questioned and began walking out of the Bank in an unknown direction. He was described as: Indian male, 5'-5", medium build, dark complexion, mid 30s or 40s, wearing a white pasty substance to the face. The victim wished to only document the incident at this time.

Physical Dispute. On May 20 police were called to the area of Juniper Hill Rd./Midway Rd. to assist responding units regarding a physical dispute on a school bus. While canvassing the area officers observed two boys walking near Tarrytown Rd./Rosemont Blvd. that fit the description of the subjects involved in the altercation. The officers approached the subjects and inquired about the physical dispute. One of the boys said that he was involved in a physical altercation with another unknown person. The second boy inquired about an ongoing matter involving his girlfriend. He said he did not have any injuries and did not wish to further pursue the matter. The other boy advised that his only involvement in the incident was to break up the fight. Police then checked on the second boy involved in the fight who said he was not injured and did not wish to pursue the matter further.

Larceny. On the evening of May 20 police responded to the Shop Rite Supermarket on S. Central Avenue for a report of a stolen wallet. The victim said that when she went to check out and pay for her groceries she noticed her wallet was missing. The victim also reported that a female had asked her to reach for pretzels on one of the store aisles. While helping this other shopper the victim left her pocketbook unattended in the shopping cart. The store manager said he would contact loss prevention to review video footage of the check out lane the victim utilized and the aisle where she reached for the pretzels to see if the larceny was captured on camera.

Grande Larceny. On the evening of May 20 officers responded to Saks 5th Ave. on Tarrytown Road for a report that two black males had entered the store, grabbed nine Prada hand bags, and had run out of the store fleeing in a burgundy BMW sedan that was parked on Fulton Street near the store with a third party, the driver. A witness to the crime described the two black males as being in their 20s. A partial New York State license plate number was retrieved. The area was canvassed by officers and security video footage was requested.

DUI. During the early morning hours of May 21, officers observed a vehicle traveling southbound on Central Avenue in the right lane of traffic. The driver of the vehicle was unable to maintain the lane and after about a half mile the vehicle moved into the left lane without properly signaling. A traffic stop was conducted. John, the driver, admitted that he was driving from TGI Fridays restaurant and that he had consumed two beers while there. John had glassy eyes, slow and slightly slurred speech and avoided direct eye contact with the officers. He was asked to step out of the vehicle in order to perform Standardized Field Sobriety Tests. Upon exiting, John fell out of the vehicle hanging on to the side of the truck. He continued to hold onto the truck as he walked behind it. Once he let go of the truck, he was unsteady and unable to keep his balance. He was administered three Standardized Field Sobriety Tests, which he failed. John was taken into custody and was held and processed at police headquarters where he agreed to submit to a chemical breath test. John admitted to having more than just the two beers at Fridays. He was given an appearance date and released to a relative.

Internet Fraud. On the afternoon of May 21, officers were dispatched to the offices of a local Internet company where the owner reported that he had received about five phone calls from unknown people in Miami, all inquiring about checks they had received from his company. The company owner advised the unknown callers that he did not send anyone his company checks and that they were fraudulent. One of the callers said he had responded to an Internet ad on Career Builders.com that posted a job for a "Personal Assistant." The unknown advertiser sent the job applicant a check via Federal Express and told her to deposit it, and take some of the money as partial payment of her salary. The check was for $3,400 and had the Internet company owner's information and his signature. The job applicant had the online advertiser's email address, which she submitted. The company owner was also contacted by his bank (Wells Fargo) about the fraudulent checks. The account was closed and the company owner advised by the bank that he suffered no monetary loss.

Property Damage. On the afternoon of May 21, police officers responded to a Scarsdale residence where the property owner reported that he had arrived home from work and noticed one of the rear French Doors was completely shattered, but the glass remained intact. Officers observed a point of impact on one of the lower left panels. The homeowner confirmed that a lawn care company had mowed the grass that day. It appeared that the damage was accidental caused by a pebble from a lawn mower or weed whacker. The point of impact was not close to where someone would be able to reach the handle to open the door. The other exterior windows of the residence all appeared intact. The residence is equipped with an alarm system but it was not armed at the time of the incident. Nothing further at this time.

**SMALL NEWS IS BIG NEWS**
By Pat Casey

It's all about baubles, bangles and beads at Beba's Boutique, 206 Martine Ave., White Plains, where for very reasonable prices you can find the perfect accessory for any occasion.

We met up with Matina Rentoulis and her mother last week at the shop where the two have partnered to bring a wide-range of jewelry, scarves, hats and other accessories to shoppers looking to accessorize a prom or cocktail dress, wedding ensemble, work suit, or to simply jazz up an everyday outfit before heading to accessorize a prom or cocktail dress, other accessories to shoppers looking for any occasion.

Prices you can find the perfect accessory for any occasion. Matina Rentoulis and her mother have already attracted many customers.

It's certain that her customers appreciate her know-how.

When you first step into the boutique, it's like finding a treasure trove. Matina has the jewelry organized by color, which helps both her and the customer to find what they are looking for. As you walk around the displays, it's difficult to resist the different jewelry styles – and with the prices being so reasonable, you really don't have to.

"I often have customers who bring in a swatch of cloth or photo of an outfit they want to accessorize. We walk over to the color area that seems to match best and find just the right thing," Matina explained. Her customers are all ages, ranging from teens to senior citizens.

On the fashion edge and trending are "Evil Eye" and "Hamsa" hands as necklaces, bracelets and rings. Floral necklaces make a bold statement and there are several choice pieces featuring turquoise and coral combinations.

Tassels are everywhere; on earrings, necklaces and bracelets in any color you can imagine – and there are some pretty pearl necklaces with a stylish tassel attached to make a chic and colorful addition.

"Bellybutton earrings for pierced ears featuring a cubic zirconia or crystal stud with another stone or two or three attached to the backing create an interesting look with the added stones covering the ear," Matina said, showing off some pretty sets. "We also have studs with a pearl in the front and the back – great for wearing with an up-do."

Most of the pieces come in yellow, white and rose gold tones. There are some semiprecious stones but for the most part the pieces are costume jewelry.

There are also numerous scarves in lightweight fabrics with pretty patterns, which can be worn instead of necklaces.

"We sold a lot of scarves this spring," Matina said. The price range for items in the store is $5 to $50 and Matina offers 15 percent off to students. Everything you purchase is wrapped in pretty little boxes, placed in tissue and set in a designer shopping bag – perfect for gifts.

During the White Plains BID sidewalk sale on Sunday, June 28, Beba's will have a table and will offer 10 percent off to customers who have a BID card.

Beba's Boutique is open Tuesday through Saturday from 11:30 a.m. to 7 p.m. Closed Sunday and Monday. Tel: 914-437-7733; visit www.facebook.com/bebasboutiqueny/

White Plains DPW Commissioner Ousted by Council — continued from page 1

people to the meeting to try and stop the vote. The meeting was heavily attended. Several residents who had spoken with Nicoletti during the day indicated he was surprised and upset about the decision to oust him.

Nicolettis showed up in Council Chambers minutes before the vote to remove him from his job took place.

Shortly after 9:30 p.m. Mayor Tom Roach released this statement: "I have worked with Commissioner Nicoletti for many years and appreciate his service to the City, but have decided, in consultation with the Council, that it is time for a change. This decision was not made lightly, but I am confident it is in the best interest of the City and its residents. I thank Commissioner Nicoletti for his years of service and wish him well."

Despite the mayor's comments, two Council members voted "No."

Joseph (Bud) Nicoletti Jr., former White Plains Commissioner of DPW during a recent regional sustainability committee meeting, that they had not heard anything about the proposed resolution until the announcement of the special meeting that afternoon.

A $45,000 independent audit of the Department of Public Works by Matrix Consulting Group, completed in March and commissioned by the Common Council is said to have been the impetus for the decision to oust Nicoletti.

According to an article published by The Journal News the report repeatedly cited a lack of proactive planning and communication on the part of the DPW Commissioner that resulted in delayed projects and an increased reliance on staff overtime – findings that do not bode well for a city trying to hold the line on departmental budgets.

When the Proposed White Plains Budget for 2015-16 was released earlier this spring, Budget Director Michael Genito indicated that because of state mandated costs, the tax cap, and disappointing revenues, it was becoming increasingly more difficult for the city to find places to cut costs to balance the budget and keep spending and thereby property taxes down.

At the time the Council promised a line-by-line analysis of every spending item in the budget.

No discussion about why the decision to oust Nicoletti go was forthcoming at the Wednesday night Council meeting nor was anything from this report quoted in the public forum.

In an interview Thursday, Councilwoman Milagros Lecuona said she had received the complete 215-page audit in March but had thought there would be open discussion among the Council members before any action was taken. She was completely surprised by what appeared to be a rushed meeting and continued to voice her support for Nicoletti. Lecuona also questioned the qualifications of Matrix Consulting because they had to hire an outside engineering consultant to complete the report.

An email from the Gedney Association thanked Nicoletti for over 30 years of service and demanded answers from the Mayor and Council about the timing of the Special Meeting and lack of explanation as to why Nicoletti was being let go.

Nicoletti is well known regionally for his work as an engineer, remaking city vehicles for efficiency, innovations in environmental technology and programs, and being "Green" long before it became popular.

Nicoletti said he will take vacation time and a retirement package. His position was terminated at the tally of the vote.

First Deputy Commissioner of Public Works Rick Hope is now Acting DPW Commissioner in White Plains.
Plan to Protect College Students from Sexual Violence Does More Harm than Good

“All too often we see good intentions gone awry.” These were County Executive Rob Astorino’s words criticizing Governor Cuomo’s legislation to expand SUNY’s sexual assault policies to all colleges – public and private – throughout New York. Mr. Astorino then unveiled his own four-point proposal to crack down on campus sexual violence. But the reality is, while his strategy is well intentioned, the plan is problematic, misguided, and could cause great harm to students, rather than protect them.

Mr. Astorino’s policy would require college employees to immediately turn over student records of rape or sexual assault to law enforcement, with or without the victim’s consent. This mandatory reporting would force survivors into a criminal justice system that so often fails victims of sexual violence.

Rape and sexual assault are already the most under-reported crimes in the country. However, when they are reported, only one quarter of them lead to arrest, a fifth to prosecution, of which half of those actually result in felony convictions. For many survivors, the fear of reporting their cases to police -- only to have them ultimately dismissed, and then become targets of potentially dangerous retaliation themselves – is very real. Survivors also point out that when they do report their attacks, they are often met with skepticism from the criminal justice system. Many are also reluctant to put themselves through re-traumatizing investigations and trials that could take years to resolve.

Schools, on the other hand, are required under Title IX of the federal civil rights law to take up every student complaint for investigation and adjudication. National outcry from angry student activists and government reports has highlighted colleges failing to live up to their obligations under Title IX. However, dependency on a criminal justice system that historically shortchanges survivors should not be used in place of much-needed substantive reforms to schools’ policies.

By tying a school’s response to police action, many survivors may decide not to report at all, creating an even more dangerous playing field for perpetrators who can go on to attack other victims because they have not been identified or caught. Schools will also not have received the information they need to put safety action plans in place to protect their communities.

Victims of any assault need to feel control over their bodies – and the power to make their own decisions. By stripping away the ability to decide how to proceed, by forcing a police report without their consent, this loss of control is perpetuated, thereby adding to further trauma.

Mr. Astorino’s mandatory reporting proposal also enables discriminatory attitudes towards gender-based violence victims in direct contrast to the purpose of Title IX, which prohibits sex discrimination in federally funded activities, including schools. His plan infantilizes victims of rape and sexual assault, most of whom are women and girls, by implying that the system “knows what is best” for them. Mandatory reporting is the norm for protecting children, the elderly, and persons with disabilities from abuse. However, an adult female student victim is just as capable of reporting violence against herself as an adult male student who experiences mugging or another adult non-student victim of violence, neither of whose report would be mandatorily furnished to police.

Mr. Astorino’s other proposals to add an independent victims’ advocate to shepherd them through the aftermath of their ordeal, the police sensitivity training to build trust and cooperation with survivors, and most points of the Victims’ Bill of Rights -- minus the compulsory criminal investigation -- are commendable. However, his solution to rid college campuses of violent offenders and keep the communities safe will not work as long as mandatory reporting requirements are included in it.

Instead, better solutions include calling for tougher enforcement of schools’ Title IX obligations; providing multiple reporting options allowing survivors to feel more comfortable in coming forward to willingly report their own cases; and passing consent education requirements for middle and high school students.

Survivors, students, and advocates across the country have been shouting that mandatory reporting laws do not work in the college scenario. Mr. Astorino claims he wants to protect students and support survivors – he should listen to what they are saying.

--Commentary by Lisa Hofflich, President of the Westchester Chapter of the National Organization for Women

Westchester BOL Awards Jandon Scholarships to Local High School Students

The Westchester County Board of Legislators awarded Jandon Foundation Scholarships to 15 Westchester high school students last week.

The $12,000 awards are scholarships funded over the students’ four years of college for academic achievers whose families meet financial eligibility guidelines.

The Jandon Foundation is a private foundation created by Jane and Donald Cecil of Harrison. The Cecils funded the Mount Vernon “I Have a Dream” program in 1987 and began funding the Neuberger Museum of Arts “Writing Through the Arts” Program in 1993. The Jandon Scholars program began as a public-private partnership in 2000.

Commercial Building Energy Efficiency Seminar June 11th

Atlantic Westchester will present a commercial building energy efficiency seminar on Thursday, June 11 from 8 to 10:30 a.m. at 1133 Westchester Ave, White Plains.

Bud Hammer, President of Atlantic Westchester; Bonnie Hagen, Chief Operating Officer of Bright Energy Services; and Mick Gibert, Business Development Manager of Con Edison will educate attendees on how to consume energy intelligently and efficiently, and how to best take advantage of the unprecedented incentives and tax credits currently available.

Topics will include: History of energy efficiency and current direction; Available tax credits; Energy retrofit process; Con Edison’s Demand Management Program; Energy auditing, benchmarking and retrofitting; Benefits of LED lighting.

Along with the seminar, a light breakfast and a Q&A session will take place.

To register visit: http://aw-energyefficiency.eventbrite.com

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.
The Innocent Bystander
A Question of Ethics and Leadership in the Hudson Valley

By Richard Cirulli

Today’s headlines are ripe with stories of political and business corruption. Hardly a day goes by without a breaking story of another alleged corrupt politician or poor conduct by the “leaders” of industry. These stories are as abundant as weeds choking off the bounty of the just. Is it really a surprise or a revelation today? Many of our elected leaders in Albany are stepping down after being charged with corruption – using their public office for self enrichment.

Just recently Preet Bharara, U.S Attorney for the Southern District of New York, fined Westchester Medical Center $18.8 million for misconduct for improperly charging Medicare. We are fortunate to have such a zealot champion of organizational ethics. It would be a fair and empirical observation to state that corruption is on the rise in America, and the good guys rarely make it to the upper echelons of leadership. A casual Internet search will confirm that America is not in the top ten of ethical countries.

In terms of our elected officials, we are all a bit culpable by voting for such candidates and not demanding more from them.

Politicians who seek votes to be elected to an office often do not serve their constituents but serve themselves and their cronies. This certainly is nothing new, but in recent times has reached alarming proportions. It is evident that many of our “leaders” lack organizational ethics and leadership, finding it ever more difficult to discern between their private interests and the public good.

Socrates in his writings on ethics and leadership said it best: “Every action has its pleasures and its price.” Preet Bharara certainly made this point when he made WMC pay the high price for the pleasure of a lapse of discretion and ethics. It would be fair not to slight Aristotle, who stated: “Character is the basis of leadership.” Regretfully this philosophy fell along with the Greek world and is rarely emulated in America today.

Regretfully, when such lapses of ethics occur it is the innocent who fund the indiscretions. In the case of WMC it was the taxpayers, employees and patients of Westchester County who paid the price. In cases when a prominent organization is fined because of a lack of ethics on the part of its CEO, it would be fair to pose the question: “Where was the organizational stewardship?” If it was not present at the CEO level then certainly the Board of Directors must take some responsibility. Was the WMC Board of Directors aware of the ethics breach? Did they support it? Or were asleep at the wheel? Richard Cirulli is a retired Healthcare Executive and Professor of business and economics.

Obituaries

Stephen Booth

Stephen A. Booth passed away peacefully May 27 at the age of 62 after a long battle with illness. Steve was a veteran technology journalist before the term was invented, well respected for his fair, objective, and thorough coverage of the consumer electronics industry. While much of his sterling career was spent working for Consumer Electronics Daily, Steve also served as editor-in-chief of Video Review magazine and as a staff editor with Popular Mechanics magazine. Steve’s byline also appeared in many other publications, including Rolling Stone and Popular Science. Steve is fondly remembered by his friends and colleagues at CES Publishing where he worked early in his career.

Born in Manhattan’s Greenwich Village, Steve lived in Dobbs Ferry and Hartsdale in recent decades. Steve’s passionate love of baseball was well known and he served as coach and board member of the Elmsford Little League for 17 years. Steve is a graduate of Cardinal Spellman High School and New York University where he developed a lifelong interest in history. Steve is survived by Jody Booth and their two beloved sons, James and Daniel, his brother Thomas and sister Vicky and two beloved sons, James and Daniel, his brother Nick Troiano, sisters Catherine DiMarino and Joseph (Carine) Troiano, his brother Nick Troiano, sisters Catherine DiMarino and Mary Delifico, seven grandchildren and four great grandchildren.

Susanne Jeraci

Susanne Jeraci, a lifelong resident of White Plains, died May 25 at home after a long illness. She was 53 years old. Susanne was born on March 6, 1962, daughter of the late Cosimo and Julia Jeraci. She is survived by her loving husband Michael Palmieri, and her three children; Juliana, Michael, and Matthew Palmieri.

In lieu of flowers, memorial contributions may be made to Shelter Box, www.shelterbox.org.

By Richard Cirulli

Virginia Fusicllo

Virginia Fusicllo passed away on May 26. She was 73. Born on Aug. 1, 1941 in White Plains to Henry and Helen (Burns) Clay. Both parents predeceased her. Virginia worked at the Westchester County Dept. of Social Services in the Medicaid division for over 42 years,
Soon after I moved into my new residence at Trump Park in Yorktown, a neighbor named Dan Potter introduced himself to me as a retired New York City fireman. He said that he had read my column about Fireman Joe who instructed school children about fire safety in the home.

Potter told me not to forget about seniors who have a much higher risk of dying from fire in their homes than the rest of the population and that he had done educational programs on the subject.

This week we got together and I learned many new things, some surprising, including his personal history.

Potter had been at the World Trade Center on Sept. 11, arriving between the times the first and second planes hit the towers. His wife, Jean, was working in Tower 1 on the 81st floor, and for some hours he didn't know whether she had made it out of the building. After searching at the site and at his apartment just a block away and not finding her, he collapsed on a bench in despair and a passing photographer captured the moment. That photograph appeared around the world and now is featured in the 9/11 Memorial Museum next to Potter's helmet with his ladder company number "31" which he wore that day.

We started our interview with a quiz. "Do you know why Fire Prevention Week is the first week in October?" he asked.

When I confessed that I had no idea, he informed me that it was enacted by Congress after the Great Chicago Fire, which burned Oct. 8-10, 1871.

He proceeded to talk about fire prevention.

"While most people have smoke detectors in their homes, the batteries are frequently dead," Potter said. "Or they can be cooking, the alarm goes off, they might take them down, take the batteries out and not put them back."

But some really surprising information followed. "Citizens over 65 are twice as likely to die in a fire than the general population," he said. "And once they reach 85, they are five times as likely to die in a fire as the general population, and in the same room in which the fire starts."

"A senior's mobility is slower, they don't have the same sense of smell, they may be on medication and are not as alert, they may smoke in bed, they may be careless in their dress, be cooking and their clothes catch on fire...."

Potter's next question caught me off guard. "Have you ever been in a fire?"

"No," I responded.

"Do you think you really know what fire is?" Potter asked.

"Do you think it has sound? Do you know how fast it is? How hot it is?"

I didn't have answers. He took out his computer and showed me a controlled demonstration of a sofa catching fire. Within 30 seconds there was intense heat. Within one minute there was no way that a person could stand. Within two minutes, the room was engulfed in flames and within three minutes there was total conflagration. All the while, there was silence, not the cracking of wood and the roar we would expect from a romantic fire.

"When we hear stories about expecting a parent to run back into a house to rescue a child, sadly the heat is so intense, so much more than anyone has ever experienced, it just doesn't happen," Potter said.

There was one last sobering thought that Potter conveyed to me. When the Avalon, a large New Jersey condominium complex burned to the ground recently, it went very quickly.

"Yes, that was a combustible building, stick-built of wood. In this day and age, it's a wonder that multiunit buildings of that type are still allowed," he said.

I wondered about my building.

"It's non-combustible, made of cement and steel," Potter said.

It's scary to consider the number of people who live in multiunit condos and apartments that are of combustible construction. I would urge readers to be aware of escape instructions. For those of you living in single-family dwellings, listen to your children who learn fire safety tips at school. Check every smoke detector in the house and be prepared in an emergency to get out!

For more information about fire safety, visit www.nfpa.org, www.nfpa.org.

Dan Potter, a retired New York City fireman who responded on Sept. 11, with a photo of himself that appeared worldwide.

**The Rationale Behind A Wine Snob’s Thought Process**

By Nick Antonaccio

When I was younger I drank wine to be sociable, to be used as a prop for an engaging conversation, either with the other sex or with friends seeking to engage the other sex. And of course when I was even younger, I drank for the sake of getting a buzz at the lowest cost.

As I matured (chronologically), I transitioned to enjoying wine for its ethereal qualities. Through trial and error I developed my personal preferences for aromas, flavors and balance.

After many years of honing my personal preferences, I now possess a trained palate that instinctively discerns the components of a glass of wine. I've also learned the techniques in evaluating the characteristics and nuances of a glass of wine when first assessing it. Some are subtle; others are rather flamboyant.

To the typical tipper, these seemingly unorthodox techniques raise questions in their minds of the sanity of self-proclaimed oenophiles. But rather than intending to be supercilious or intentionally ostentatious, there is a specific rationale behind each gesture and gesticulation I've learned over the years.

A freshly opened bottle of wine reacts and responds to its new environment — but not without difficulty. To fully appreciate the wine, to quickly release its aromas and flavors, and to fully enjoy its bouquet and taste, it is helpful to provide assistance to the poured wine.

Connoisseurs approach a freshly poured glass with several unorthodox techniques:

Holding a glass high above one's head and peering into the poured wine. The rationale: the color of a wine is the first indication of its body (the darker the color the more full bodied and vice versa). It also is a predictor of the stage of its life cycle. (Look for contrasting color on the edges of a poured red wine; a brownish hue indicates the wine may be oxidized or past its prime, or both.)

Vigorously swirling the wine on a surface like a whirling dervish. Corollary: vigorously twirling the glass in mid-air. The rationale: while it may appear dangerous and a bit frivolous, this allows oxygen to enter the glass, provoking latent aromas to be released for evaluation and enjoyment. Warning: master this technique in the privacy of your home before attempting it in public. I have ruined several tablecloths over the years.

Inserting one's nose deeply into the glass and loudly sniffing and inhaling the contents. The rationale: the aromas of wine number in the thousands. The olfactory senses capture and discern these aromas and provide a broad and deep appreciation for the wine before tasting.

The closer one's nose to the surface of the wine, the more the aromas waft into the nostrils and through the nasal passages. This technique provides the greatest measure of one's opinion of the wine.

Chewing before swallowing. An axiom I follow for wine, not just for food. The rationale: one's tongue and mouth are the repositories of the sense of taste. To sip and swallow in one motion is to miss the experience of fully appreciating the flavors in wine. Instead, hold that sip in your mouth and savor it around as if you are gargling. The wine will coat and be absorbed by your taste receptors.

The sound of this in mixed company may initially be off-putting, but once you convince others of the merits of this technique, you're sipping will be lost in the cacophony of the group's ode to joy.

Breathe in, breathe out. Immediately after swallowing, an audible sound is made, similar to that when slowly sucking air through a straw. The rationale: when swallowing, wine passes through the nasal receptors in the rear of the mouth, providing another opportunity to savor the bouquet and aromas of the wine.

Do the means justify the desired results? It depends on two considerations: your desire to enhance your drinking experience and refine your palate and your level of self-confidence as you subject yourself to quizzical stares.

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 a large instinctive behavior. You can reach him at nantonaccio@theexaminernews.com or on Twitter @sharingwine.
By Jerry Eimbinder

Restaurant-goers pursuing delicious barbecue will find many appealing attractions at The Great American BBQ Co. in White Plains, an eatery and a full-service catering organization.

The entrance list at the restaurant includes a sampler dish with an array of barbecue favorites: grilled salmon, sliced filet mignon and a pig roast for 15 or more patrons that requires 48-hour advance notice ($32.95 per person).

The off- premise catering function has separate menus; however, some of the dishes on the restaurant menu are also offered on the catering menu. Catering for 20 to 3,000 people can be accommodated.

The Great American BBQ Co., which reopened for the summer Monday, is the next-door neighbor of sister restaurant Samis of Gedney Way. A seasonal operation, it returns each June and remains open through Labor Day.

“We modified the menu for this season a bit, adding shakes, burgers, salads and vegetarian options,” said Executive Chef Joseph Sasso. “Most importantly, our barbecue sauce is now gluten-free, so now instead of needing two sauces, we are going to use just one. Same great taste without the gluten.”

The Taste it All Sampler is listed at the top of the restaurant’s entree list and includes four taste-pleasing main portions, each of which is also available individually as an entree. They are dry- rubbed St. Louis ribs, braised beef brisket, Carolina pulled pork and barbecue chicken. The platter also includes locally grown buttered corn on the cob, cole slaw and house biscuit ($23.95).

Barbecue dishes are gently smoked for a short time but long enough to obtain a mild smoked flavor and then roasted. The pork, beef and chicken are brined (soaked in seasoned water overnight), rubbed with a blend of seasonings and spices, smoked lightly for two to three hours and roasted slowly at a low temperature, ranging in time for 12 hours for pork, eight hours for beef and two hours for chicken.

The menu includes barbecued shrimp tacos ($8.95), dry-rubbed wings ($9.95), chopped salad ($8.95), brisket sandwich ($14.95), burgers with wedge-cut fries (starting at $15) and ice cream sundaes ($5.95). Beverages include coffee, tea, lemonade and soft drinks. A 20 percent service charge is added to the bill.

A sampler version of the pig roast dinner with a different main course instead of roast pig is available for $32.95 with no minimum number of diners required. Patrons choose any three of the following items--St. Louis ribs, pulled pork, brisket, barbecued chicken and blackened salmon.

The items that are made in-house include barbecue sauce, cornbread, sweet corn pudding, baked beans, biscuits, chili, guacamole and wings.

A children’s menu is available with all-inclusive meals (entree, dessert, soft drink) priced at $10.95. The entree choices include a cheeseburger, all-beef hot dog, chicken fingers and pasta.

The following recipes were provided by Sasso.

Corn bread (mini)
Yield: Two quarts

Ingredients:
Corn muffin mix, 1 quart
Shredded cheddar cheese, 1 pint
Heavy cream, 1/2 pint
Jalapeno, no seed, minced (1)
Chopped cilantro, 8 ounces
Poppy seed (sprinkle over mix), 2 teaspoons

Instructions: Mix all ingredients. Use small corn molds. Heat molds first, spray pan and bake at 350 degrees for 25 minutes. If you don't have small corn molds, use any type of pan, but spray first.

Mango coleslaw
Yield: Two quarts

Step 1
Cabbage head (2)
Large shredded carrots (2)
Sugar, 1.5 quarts
Vinegar, salt and pepper

Step 2
Celery salt, 1 tablespoon
Celery seed, 3 tablespoons
Mayonnaise, 1 quart
Mango, 1 pint
Red pepper, julienne, 1 pint
Chopped parsley, 1/3 pint

Instructions: Marinate cabbage for more than six hours. Squeeze out remaining liquid. Fold in mayonnaise, add mango, julienne red pepper and fresh parsley.

For catering information, contact Karen Herrero at 914-949-0978. A pig roast station is available at catered events.

The Great American BBQ Co. is open Monday through Saturday from 12 to 9 p.m. and on Sundays from 4 to 9 p.m. It is located at 52 Gedney Way in White Plains. For more information, call 914-686-2277.

By Jerry Eimbinder

“Flatbread has our guests swooning,” said Leslie Lampert, the proprietress of Mount Kisco’s Café of Love. “It’s a delicious mouthful for this time of year.”

Lampert was referring to a new crunchy, caramelized, sweet and savory selection that can be eaten as a snack or as a main course.

“Chef Esvin’s tender tart pastry is the canvas for our basil-walnut pesto topped with sautéed mushrooms and onions,” Lampert said referring to Esvin Perez Garcia, who is also the pasta chef at Café of Love.

Contributing flavor and balance to this delightful, warm weather dish are a fluff of baby Amba Farms arugula, shaved and craft beer, wine by the glass or bottle, nonalcoholic root beer and a Bootlegger 21 Vodka lemon grapefruit juice drink ($8).

Texas corn bites (local corn tossed with lime, cilantro, red chili flakes and grated cheese) is available as a side dish at $5.95. Sweet corn pudding is offered for $3.

The pig roast dinner includes an appetizer, dessert and a beverage and is served table-side with corn pudding, cole slaw, house biscuits, corn bread, tortillas, salsa verde and pico di gallo. Beverages include coffee, tea, lemonade and soft drinks. A 20 percent service charge is added to the bill.

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Vinegar, salt and pepper

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Celery seed, 3 tablespoons
Mayonnaise, 1 quart
Mango, 1 pint
Red pepper, julienne, 1 pint
Chopped parsley, 1/3 pint

Instructions: Marinate cabbage for more than six hours. Squeeze out remaining liquid. Fold in mayonnaise, add mango, julienne red pepper and fresh parsley.

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LAND FOR SALE

LEGAL NOTICE
On April 27, 2015, the Board of Trustees of the Village of Pleasantville, Westchester County, New York (the “Village”) adopted a Bond Resolution, a summary of which is published herewith, and the validity of the obligations authorized by such resolution may be hereafter contested only if such obligations were authorized for an object or purpose for which the Village is not authorized to expend money or the provisions of law which should have been complied with as of the date of publication of this notice were not substantially complied with, and an action, suit or proceeding contesting such validity is commenced within twenty (20) days after the date of publication of this notice, or such obligations were authorized in violation of the provisions of the New York State Constitution. Summary of Bond Resolution 1. Class of Objects or Purposes – the purchase of machinery and apparatus to be used for constructing, reconstructing, repairing or maintaining Village improvements, including a dump truck and sweeper to be used by the Department of Public Works, the cost of each item of which is $30,000 or more. 2. Period of Probable Usefulness – fifteen (15) years. 3. Maximum Amount of Obligations to be Issued - the maximum amount of obligations to be issued for the objects or purposes described above is $425,000. The Bond Resolution herein summarized shall be available for public inspection during normal business hours for twenty (20) days following the date of publication of this notice at the office of the Village Clerk of the Village of Pleasantville, Westchester County, New York.

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Big Italian Specialties at Gina Marie’s Chianti, Tuckahoe

Here’s a big guy who likes to cook big. Chef Paul Caputo’s Chianti Ristorante in Tuckahoe is a bustling ode to Italian-American cuisine served in generous style. The freestanding restaurant has been completely refurbished from the new cozy bar to the charming European-type bistro dining room, to new outdoor deck, which has reopened for the season. Watch for such popular events as traditional pig roasts, live entertainment and a Classic Car Motorcycle Show on Sunday, June 7.

Chef Caputo is a 37-year veteran restaurant cook and owner, having previously operated Gina Marie’s in Mt. Vernon and the former Bella Vita in Mohegan Lake. Over the years he has worked for a storied cast of kitchens from Rigoletto’s and Amici’s on Arthur Avenue in the Bronx to the original Valentino’s in Yonkers to the former Gregory’s in White Plains.

As you enter there is a small bar/lounge with seven seats as well as standing room. Two well-stocked wine cabinets greet you in the lobby area. There is a frosted glass divider between the bar and 50-seat dining room highlighted by tables dressed in beige and burgundy tablecloths, yellow bistro-type walls painted with grape vines, hanging paintings of European street scenes, and charming lace burgundy sconces. The outdoor patio, which is

The outdoor patio, which is

in beige and burgundy tablecloths, yellow bistro-type walls painted with grape vines, hanging paintings of European street scenes, and charming lace burgundy sconces. The outdoor patio, which is

nicknamed 'family style' some call it. At Chianti customers will also have the option of ordering individual sized portions as well, for some specialties, that is. And there are always plenty of doggie bags on hand.

Great hot and cold starters include: Seafood Salad, with shrimp, calamari, scungilli, scallops; Clams Oreganata, whole clams lightly breaded and broiled; a good Escarole and Beans soup; Stuffed Portobello Mushrooms with crabmeat, pancetta, spinach in cognac cream sauce; and Garlic Bread ala Casa, topped with potato croquette, tomato, basil and mozzarella. If you want a variety of tastes at one seating both the Hot and Cold Antipasto are the way to go.

Al dente pasta dishes include: big bowls of classic Spaghetti and Meatballs; Linguine with red or white Clam Sauce; Rigatoni with Broccoli Rabe; Capellini Domenici, with ground sausage, fennel, chopped tomatoes and peas; and arawler-sized Zuppa Di Pescatore over Capellini, with mussels, clams, calamari, scallops, shrimp, scungilli and baby lobster tail.

Signature entrees include hearty versions of Veal, Chicken, Shrimp and Eggplant Parmigiana; Clams Possilipo in a fresh tomato, garlic and herb white wine

and chops; 16 oz. Steak Campagnola, shell steak with thin sliced potatoes, onions, peppers, and broccoli; 16 oz. Filet Mignon Gina Marie, with pears, raisins and prosciutto in a cognac cream sauce; Pork Chop alla Vesuvio, with cherry peppers, sliced potatoes and onions; and Chef Caputo’s extraordinary Veal Chop Valdostana, a double-cut veal chop with sautéed onions, peppers, mushrooms over thinly sliced potatoes. Most entrees come with fresh house salad and choice of ziti or linguini, potato croquette or mixed vegetables.

At lunch the house also prepares entrée-sized salads, heroes and wraps. The huge two-fisted house burgers are unbelievable! For dessert check out the house made Italian Cheesecake, Chocolate Brownie and Chocolate Ravioli.

Menu Movers & Shakers

Special Hint: Weekly specials include a 5-Course Meal for $30 per person plus tax & tip except Saturdays; complete 4-Course Dinners served Monday through Friday and Sundays for $19.95 per person; and a daily 4-Course Luncheon Special for $15.95 per person. A Children’s Menu is available starting at $7.50.

Chianti Ristorante is located at 174 Marbledale Road, Tuckahoe. The restaurant is open for lunch and dinner seven days a week, from noon to 10 p.m. Monday through Saturday; noon to 9 p.m. Sundays. Main courses at lunch: $8.50 to $16.50. Dinner main courses: $12.50 to $38.50. Children’s menu from $6.50. Bar/lounge with TV and cocktails. On or off-premise catering. Major credit cards. Casual dress. Free parking.

Reservations accepted for parties of six or more, otherwise first come first served.

Broken Bow Brewery Hosts Classic Car Motorcycle Show

On Sunday, June 7 from 11 a.m. to 5 p.m., Broken Bow Brewery will sponsor a ‘Classic Car Motorcycle Show’ on the same block as Chianti, at 173 Marbledale Road in Tuckahoe. You can do a tasting of the latest craft beers at Broken Bow and have a meal at Gina Marie’s. To register your car or motorcycle call Frankie T-Bird: 914-588-0774, or Jim Livecci: 914-774-2655. For further info go to: www.shiftmastersofwestchester.com. Broken Bow Brewery: 914-268-0900.

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.
Tuesday, June 2

Tuesdays at Dorry’s. Geoff Smith, attorney and advocate for affordable housing in Westchester will talk about where things stand now, and what must be done. For community planners to dismiss strategies for producing housing at the lower end of the income spectrum as not economically feasible frustrates federal funding requirements to identify and overcome impediments to fair and affordable housing. Learn what we can do to fight for adequate housing as a human right. 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, June 3

TILL 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.

American Civil War Series. Historian and author Dr. Brian Matthew Jordan will talk about his book “Marching Home: Union Veterans and Their Unending Civil War.” For well over a century, traditional Civil War histories have concluded in 1865, with a bitterly won peace and Union soldiers returning triumphantly home. Civil War historian Brian Matthew Jordan creates an entirely new narrative. These veterans – tending rotting wounds, battling alcoholism, campaigning for paltry pensions - tragically realized that they stood as unwelcome reminders to a new America eager to heal, forget, and embrace the freewheeling bounty of the Gilded Age. Mining previously untapped archives, Jordan uncovers anguished letters and diaries, essays by amputees, and gruesome medical reports, all deeply revealing of the American psyche. Marching Home makes almost unbearably personal the rage and regret of Union veterans. Their stories are critically relevant today; 7:30 p.m. The Purdy House, 60 Park Ave., White Plains. For further information call 914-949-4679 or email Program@CivilWarNY150.org.

Thursday, June 4

Burger and Beer Blast. 6 to 10 p.m. Kensico Dam Plaza, One Bronx River Parkway, Valhalla. Westchester’s best restaurants vie for Best Burger status, along with drinks and entertainment. Admission $65, $50 for members of Friends of Westchester County Parks, Inc.; friendsofwestchesterparks.com.

Friday, June 5

Art in Tarrytown. Presented by the Northern Westchester Artists Guild. The opening reception will be held 5:30 to 9 p.m. at the Martin Stankiewicz Gallery, 5 North Washington St., Tarrytown. The Show features the work of 17 guild members in a variety of mediums and will run from June 5 to 21. Gallery hours are ‘Tuesday and Friday evenings 6 to 9 p.m.; Saturday 12 to 4 p.m. and 6 to 9 p.m.; Sunday 12 to 4 p.m. or by appointment.

Time Stands Still. Presented by the Armonk Players is the story of James and Sarah, a journalist and a photographer, who share a passion for documenting the realities of war. But when injuries force them to return home to New York, the adventurous couple confronts the prospect of a more conventional life. A blazingly important new work about responsibility - to ourselves, to our loved ones, to our community, and to our world. This Broadway-hit play by Pulitzer Prize-winner Donald Margulies is a witty, intelligent look at what happens when ordinary life is refracted through the lens of war. Featuring: Tom Coppola, P. J. Glazer, Liz Harrington and Amber Mason. Directed by Pia Haas. Production Stage Manager: Jeff Rocco. Designed by Anthony Valbrio. Lighting design by Rodd Berro. Friday and Saturday June 5 and 6, 8 p.m.; Sunday, June 7, 4 p.m.; Thursday, Friday and Saturday June 11, 12, 13 8 p.m. Adults: $20, Students (18 and under): $10. Whippoorwill Hall of The Armonk Public Library, 19 Whippoorwill Road East (the entrance is on Kent Place) Armonk; Info & tickets: www.armonkplayers.org; 10 percent restaurant discounts during the show run with ticket stub or online purchase voucher. Visit http://armonkchamber.chambermaster.com/ hotdeals and click on “Showtime in Armonk Promotion” for details.

Saturday, June 6

TILL Shed. The White Plains Take It or Leave It Shed is open 9 a.m. to 12 p.m. at the Gedney Recycling Yard, 87 Gedney Way, White Plains.

Grand Tasting Village. Noon to 6 p.m. Kensico Dam Plaza, One Bronx River Parkway, Valhalla. Westchester’s finest restaurants offer tastes of their best offerings, along with drinks and entertainment. Admission $75, $60 for Friends of Westchester County Parks, Inc. Info at friendsofwestchesterparks.com.

Nature Scavenger Hunt. A leisure hike to search for clues for natural items, then return to the nature center for a prize; 1 to 2:30 p.m. Cranberry Lake Preserve, Old Orchard Street, North White Plains; 914-428-1005.

Pet Adoption. Rockin’ Recue Adoption Event with The Peak FM radio and Pets Alive Westchester animal sanctuary. The Peak will be broadcasting live with some great tunes to kick off the event from 1 to 3 p.m. at Pets Alive Westchester, 100 Warehouse Road South, Elmsford. Adoptions will be held from 1 to 6 p.m. There will be over 100 dogs, cats, puppies and kittens waiting to be adopted. The afternoon will include a bake sale, face painting and more. Pets Alive Westchester is no kill animal sanctuary that serves to rescue, rehabilitate and find loving homes for cats, dogs and rabbits. It operates solely on individual donations, receiving no funding from city or state. For more information about Pets Alive Westchester, visit petsalivewest.org, and follow them at Facebook.com/petsalive and Twitter.com/PetsAliveWest.

Don't Bug Me. Explore the fascinating world of insects. Get as close as you dare to a new America eager to heal, forget, and return home to New York; 10 a.m. to 1 p.m. Saturday June 6, 2015, Cranberry Lake Preserve, Old Orchard Street, North White Plains; 914-428-1005.

2 or visit www.paramounthudsonvalley.com.

78th Annual Strawberry Festival. Music, food and fun for everyone. Vendors will be selling handmade crafts and booths, face painting, magic tricks, and bounce castles are some of the activities to delight children. There will also be attic treasures, a room full of great bargains on household items and jewelry. Episcopal Church of St. Mary the Virgin, 191 S. Greeley Ave., Chappaqua. 11 a.m. to 4 p.m. Info: Visit www.smty.org.

Boys & Girls Club of Northern Westchester 21st Annual Humanitarian Award Dinner. The Humanitarian Award will be presented to Brian Skanes, the Club’s executive director for 21 years, at the 21st annual awards dinner. Featuring fundraising auctions, a cocktail reception, a plated dinner, a special tribute journal, live band and more. Hilton Westchester, 699 Westchester Ave., Rye Brook. 6 p.m. $350. Sponsorship tables are also available. Registration required. Info: Contact Solveig McShea at 914-666-8069 or smcshea@bgcnw.org. Registration: Visit http://www.bgcnw.org/events.

Sunday, June 7

Frogs ‘n’ Dogs. Ponding, crafts and a bonfire – the perfect way to spend a Sunday! Co-sponsored by the Stewards of Cranberry Lake. Noon to 3 p.m. Cranberry Lake Preserve, Old Orchard Street, North White Plains; 914-428-1005.

Graveside Medal of Honor Ceremony. On the 7th of June1970 in the hot and humid fields of Hiep Duc, Vietnam, Staff Sergeant Robert C. Murray of Tuckahoe, New York had his patrol on a search and destroy operation. The squad was looking for an enemy mortar that had been threatening friendly positions when a member of the squad tripped an enemy grenade rigged as a booby trap. The soldier shouted for everyone to take cover. Murray must have known there was little time or choice to protect the members of his squad. He jumped and threw himself onto the grenade. His body absorbed the impact of the explosion. The result of this heroic action cost him his life and prevented the deaths and injuries of the other eight members of his squad. Murray, 23 years old when he was killed, was awarded the Medal of Honor posthumously. The 45th anniversary of Murray’s death and sacrifice will be remembered and honored by the Daughters of Liberty’s Legacy and VFW 2285 as well as the Westchester Vietnam Veterans of America and numerous other

continued on next page
Legions and dignitaries at a graveside ceremony at Gate of Heaven, Hawthorne NY at 2 p.m. The public is welcomed and encouraged to turn out.

Mensa Open House. Greater New York Mensa and the Cross Westchester Toastmasters Club are joining forces to sponsor a free open house and membership drive for both organizations, from 1:15 to 3:45 p.m. at the Dobbs Ferry Public Library, 55 Main Street, Dobbs Ferry. The afternoon will feature short presentations along with a meet-and-greet session. The public is invited -- bring your friends and watch for the balloons. Refreshments will be provided.

Open Wide. Slither on over and join a naturalist to learn about snakes and lizards during a lively, hands-on (if you dare) presentation that is sure to engage and enlighten. Fun for the whole family. 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.greenburgnaturecenter.org.

Monday, June 8

Comedy Night: A Night of 1,000 Laughs. Six of stand-up’s best comedians: Joe Larson, Leighann Lord, Tom McTierman, Angel Salazar, Joey Vega and Greg Warren. A hilarious evening but not for the faint of heart. These well-unknown comedians hold nothing back. Adults only. Westchester Broadway Theatre, 1 Broadway Plaza, Elmsford. Dinner at 6:15 p.m. Show at 8 p.m. $84 per person, plus tax. Info and tickets: 914-592-2222 or visit www.BroadwayTheatre.com.

Tuesday, June 9

WP Council of Neighborhood Associations. Meeting lower level meeting room of Education House, 5 Homeside Lane, White Plains; 7:30 p.m. Neighborhood Roundtable discussion, including: What is/are the most important current event(s) in your neighborhood? What do you consider the most important current issue(s) in White Plains? Light refreshments will be available.

Ongoing Events

Story Walk. “Splat Says Thank You!” is the featured story at White Plains’ Bryant-Mamaroneck Park running from Saturday, May 23 through Sunday, July 5. “Splat Says Thank You!” by Rob Scotton, is a story about friendship. Splat the Cat’s trustworthy mouse friend, Seymour, needs cheering up, and Splat wants to help. He’s been working on something special for Seymour: Not just a thank-you card but a thank-you book! His book lists all the sweet and often hilarious reasons Splat is thankful for their friendship. The Bryant-Mamaroneck Park is located on the corner of Bryant and Mamaroneck Avenues, with a half-mile looped walking trail. The park entrance is on the Mamaroneck Avenue side.

50 for 50 New Works. Now through June 20 at ArtsWestchester's Gallery, 31 Mamaroneck Av., White Plains. 50 for 50: New Works showcases the latest work by winners of ArtsWestchester’s prestigious 50 for 50 Award. Featuring many of Westchester’s most recognized and active visual artists, it is an exhibition celebrating the diversity and vibrancy of the county’s creative community. Artswestchester.org.

White Plains Lifestyle & Leisure Expo Connects with Criterium Bike Race June 14

By Pat Casey

Entering its second year, the White Plains Lifestyle & Leisure Expo will take place alongside the White Plains Downtown Criterium Sunday, June 14 from 10 a.m. to 2 p.m.

With the goal to promote healthy, happy and positive lifestyles, the outdoor event located at Court and Main streets and behind the Criterium start/finish line on Martine Avenue will again feature exhibits and activities from local wellness and fitness experts.

The Center for Vein Restoration, Phatburn, UFC Gym and YMCA, plus others, will have professionals on hand to answer questions and give demonstrations.

The event is sponsored by the White Plains Business Improvement District (BID), Dannon, Doug Panero, Mack-Cali, and ShopRite.

Anthony’s Coal Fired Pizza will have a full spread of food for sale and a tasting will be provided by Mix Cocktail Bar and Kitchen at the Crowne Plaza.

ShopRite will again offer free fruit and water and there will be free Dannon yogurt for everyone.

There will be live music with Sam Hurwitz kicking off with a solo opener followed by Blue Grass Band Cricket Tell the Weather and U2 Nation.

Art activities and face painting will entertain the kids.

With the Criterium running a multi-race event, starting at 7 a.m. and running into the early afternoon, fitness trainers will focus on warming up and cooling down exercises.

The Criterium, now a popular event in White Plains, is a 5-mile loop with four corners and sloping streets through downtown White Plains, running from the start line on Martine at Court Street to Mamaroneck Avenue, up Quarry to Martin Luther King Jr. Blvd. and back to Martine for the finish line.

Proceeds benefit NCADD/ Westchester, Inc. (The National Council on Alcoholism and Drug Dependence/ Westchester, Inc.).

All day long in the BID area, participating shops will offer specials and giveaways at a sidewalk sale. Raffle tickets will be available for a $100 dinner ticket at a select restaurant. The raffle drawing will take place July 1.

SMALL NEWS IS BIG NEWS

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