New Park Adds Green Space to White Plains Downtown

By Pat Casey

Hidden behind a fence for several years while construction lingered, a new pocket park in White Plains – a welcome bit of green – in a mostly concrete landscape has opened.

The ribbon cutting last Thursday revealed a private and gated garden, which is open to the public, situated between Grace Episcopal Church and The Ritz-Carlton, Westchester at the intersection of Mamaroneck Avenue and Main Street.

Not only is the park open to the public, it provides a nice sanctuary for pedestrians and a pleasant view for drivers winding their way through the White Plains downtown.

It is the first privately owned park with public access in Westchester County.

The 11,000-square foot park is the final piece of Louis Cappelli’s Renaissance Square development, which includes The Ritz-Carlton Hotel and The Residences at The 11,000-square foot park is the final piece of Louis Cappelli’s Renaissance Square development, which includes The Ritz-Carlton Hotel and The Residences at

White Plains Council Votes to Allow Cabaret Door Fee

By Pat Casey

At its regularly scheduled monthly meeting on July 6, the White Plains Common Council voted six to one to change the city’s Municipal Code regarding cabarets to allow the collection of a fee at the door.

With many entertainment establishments in White Plains expressing angst at having to wait for the city’s cabaret code to be revised, the wait was most likely well worth it when the Council voted to allow restaurants to collect an entrance fee on top of the prices already posted on their food and drink menus.

The code now allows: “a fee or fixed charge for entertainment or service that is added to a bill for patrons with reserved table seating; or the selling of tickets in advance or the charging of a fee inside the premises for live musical entertainment, excluding a disc jockey, provided the Department of Public Safety approves a Live Musical Entertainment Permit, the application for which shall be submitted at least 10 days in advance of the performance.”

The code still requires that cabarets are conducted in restaurants only and defines the operation of primary and secondary

Former WestHELP Site Might House Low-Income Seniors

By Pat Casey

The Greenburgh Town Board took a major step July 8 when it voted to authorize Paul Feiner, Greenburgh Town Supervisor, to forward paperwork to the County assigning Greenburgh’s lease agreement regarding the former WestHELP property at One Westhelp Drive to Marathon Development Group, Ltd.

According to Feiner, if the deal goes through 74 units of affordable senior housing would be made available to senior citizens over the age of 62 with low incomes.

The paperwork includes all the town’s rights, title and interests to the property that would go to Marathon in exchange for $2.2 million minus the cost of remediation.

WestHELP had previously been used as a homeless shelter. It was built in 1990 by Andrew Cuomo and is located off of Knollwood Road. At the time the shelter was approved by the Westchester County Board of Legislators, the town was given rights to the property for 30 years. Westchester County closed down the homeless shelter in 2011.

The proposal is now in the County Executive’s office and may be referred to the Westchester County Board of
council continued on page 2
New Park Adds Green Space to White Plains Downtown

worked together on the park’s design for over a year, resulting in an attractive modern park that complements the popular plaza and fountain across Main Street, which Cappelli built as part of the City Center complex. The beautifully landscaped park features lawns, plantings and specimen trees highlighted by elegant stone pavers and benches and a waterfall that is illuminated at night.

“I am pleased that this park is complete and can now be enjoyed by the public,” Mayor Roach said at the ceremony. “Its design and features complement Renaissance Plaza across the street, which has become a focal point in our vibrant downtown.”

The Rev. Richard A. Kunz, rector of Grace Church, gave a blessing of the new park. “We are pleased to have this park open as Grace Church celebrates the 150th anniversary of our present building,” Rev. Kunz said. “We think the plaza adds to the sense of openness and welcome here in the heart of White Plains.”

The new pocket park has not officially been named. Attendees at the ribbon cutting who spoke with Cappelli said he was considering naming it after his late father Luca Cappelli.

White Plains Council Votes to Allow Cabaret Door Fee

cabarets based on square footage.

Incidental musical entertainment by not more than four live persons playing non-amplified music is not considered a cabaret use and does not require a permit. Nor does one person playing one instrument with or without a low-wattage amplifier. Canned background music is also not considered a cabaret use.

Before voting Mayor Tom Roach said there had been confusion about the definition of what a cabaret actually is and that the changes to the code were intended to simplify the application procedure. “A lot was accomplished during this process,” Road said. “We tried to create balance.”

Council president John Martin, former chairman of the White Plains Business Improvement District (BID), said the BID was in favor of the changes to the law.

Councilwoman Beth Smayda cast the only nay vote, saying she was not convinced that the collection of fees at the door was a good idea, especially as crowds gathering to enter might cause noise that would impact nearby residential neighborhoods.
Members of the Dynamic Diplomats of Double Dutch, most recently seen on NBC’s “I Can Do That,” were on hand to kickoff the 36th season of the Westchester-based Brighter Futures Summer Camp on July 9 at the Ridgeway Elementary School in White Plains.

The National Double Dutch League is an organization that holds competitions, youth clinics, coaching workshops and performs internationally with members ranging from teenagers to adults in their 3’s.

Lifting Up Westchester (formerly known as Grace Church Community Center) provides the Brighter Future Summer Camp four-week summer day program for up to 100 homeless and at-risk children from all over Westchester County. Campers participate in a wide range of activities as well as special events, including Carnival Day, Olympic Days, talent shows, field trips and basketball tournaments. A typical day at camp includes water activities, games, arts and crafts, music and a reading/writing activity. A pizza party and weekly awards ceremony are held every Friday and field trips are scheduled as funding permits.

Since many campers struggle academically during the school year, educational activities such as reading groups, poetry and journal keeping have become an integral part of the camp day to prevent summer backsliding. Additionally, children often come to camp hungry, so breakfast, lunch and a snack are provided daily. Campers are also welcome to take food home with them. Clean clothing, new sneakers, bathing suits, towels and school supplies are distributed as needed.

The Brighter Futures Summer Camp serves an exceptionally needy youth population,” explained Lifting Up Westchester Executive Director Paul Anderson-Winchell. All campers are homeless or come from homes with household income levels near or below poverty level. Many of the campers have learning or emotional/behavioral problems.

Eileen Torres, Director of Youth Services said: “We embrace children with difficult behaviors knowing that camp can have a positive impact in their lives. Many of these children have been rejected by other camps as “too difficult to handle” but our counselors and staff have always been able to make great strides with them.”

Funding for the camp comes from grants and a direct mail campaign. In the past, grantors have included the Westchester Community Foundation, Episcopal Charities, Rye Presbyterian Women, Hitchcock Presbyterian Women and the USTA. Funding is used primarily to provide camp scholarships as parents of campers are typically unable to pay even a small portion of the $900 cost of sending a child to camp. Homeless children receive a $400 camp subsidy from the Westchester County Department of Social Services (DSS) so Lifting Up Westchester provides them with an additional $500 camp scholarship. This summer, the camp is estimated to need $60,000 in camp scholarships, however only half of the funding has been raised so far.

Following are some ways that the general public and Westchester residents can help our at-risk campers: Make a financial donation to help provide camp scholarships. Donate bathing suits in all sizes—both children’s sizes and adult sizes. Donate towels, suntan lotion, flip-flops and full face goggles.

For more information visit www.liftingupwestchester.org or call 914-949-3098.

Students Achieving Academic Goals Get Free Passes to Playland

The Astorino Challenge in Education, or “ACE,” offered a free season pass to Playland to students who signed up at the beginning of the school year and achieved one of two benchmarks. If their final GPA was at least 3.8 or 95 percent or an A average or better, or if they had perfect attendance for the entire school year, they received the passes during a recognition ceremony at the park last week.

This was the county’s third year issuing the ACE challenge, and more than 900 Westchester students signed up nearly doubling the number of students who signed up in the first two years combined. There are already more than 100 confirmed winners of the challenge with dozens more coming each day as report cards are sent in.

“We started it as a little extra incentive and motivation for the young people in Westchester as they begin the school year. Work hard, study hard and make all your classes and then get a little deserved reward at the end of the school year,” said Astorino, Westchester County Executive in a press statement.

The free season pass to Playland is good from the date of issue until the end of the season and includes free admission to the park and unlimited rides. The passes are made available through the Westchester County Youth Bureau.

PHOTO COURTESY OF LIFTING UP WESTCHESTER.

Happy Westchester students celebrate with County Executive Rob Astorino at Playland as they receive free passes to the park for academic excellence.

It’s Slam Dunk Fun for Some Lucky Boys This Summer

White Plains Mayor Tom Roach takes part in Double Dutch. In 1973, NYC Police Detectives David A. Walker and Ulysses Williams developed the street game of Double Dutch into the World Class Sport that it is today. With the assistance of the physical education instructors at IS 10, Walker and Williams revitalized the game by developing it into a competitive team sport. On February 14, 1974, the first Double Dutch tournament was held with nearly 600 students participating. Since that initial tournament, competitive Double Dutch has expanded with citywide and national championships.

Lifting Up Westchester (formerly known as Grace Church Community Center) provides the Brighter Future Summer Camp on July 9 at the Ridgeway Elementary School in White Plains.

PHOTO COURTESY OF LIFTING UP WESTCHESTER.
The White Plains Fire Department received notice last week that it has once again achieved an Insurance Services Office (ISO) Public Protection Classification rating of 1, the highest rating offered. The department earned 105.50 credits out of a possible 110.50 points of credit available.

In 2015, the ISO reported that only 97 fire departments in the country earned this rating out of 48,855 rated departments. In New York State there are three fire departments with an ISO rating of 1.

According to the ISO report on White Plains: “A community’s investment in fire mitigation is a proven and reliable predictor of future fire losses.” The report further indicates that: “In general, the price of fire insurance in a community with a good Public Protection Classification (PPC) grade is substantially lower than in a community with a poor PPC grade…”

White Plains’ rating will benefit the community by reducing the City’s fire insurance premiums.

In a press release announcing the rating Public Safety Commissioner Chong said: “I would like to congratulate Chief Lyman and the entire Fire Bureau on this achievement. I have seen firsthand their outstanding work and commitment to improving the safety of our residents and businesses, as well as the tens of thousands of employees and visitors who come to White Plains every day.”

Fire Chief Lyman said, “This rating would not be possible without the collaboration and cooperation of the Department of Public Works, Department of Building, Fire Bureau and Public Safety Communications. I would like to personally thank these departments and the personnel who worked with us to collect the data and to prepare the information necessary for presentation during the evaluation by ISO.”

In particular, the ISO rating acknowledges White Plains Fire Department’s structure for fire suppression, which includes: Emergency communications and dispatching systems; Fire department equipment, staffing, training, geographic distribution of fire companies, operational considerations, and community risk reduction programs and initiatives. Needed fire flows, which are representative building locations used to determine the theoretical amount of water necessary for fire suppression purposes; Water supply, including inspection and flow testing of hydrants, alternative water supply operations and an evaluation of the amount of available water compared with the amount needed to suppress fires up to 3,500 gpm.

According to the White Plains Department of Public Safety website, Fire Suppression is the largest division within the White Plains Fire Bureau. The Division provides fire suppression, rescue and hazardous material services, and staffs five Engine companies, three Truck companies and one Rescue company.

Each group is managed by a Deputy Chief. Suppression is charged with responding to alarms of fire, performing suppression functions, and assuring complete extinguishment.

The priorities of Fire Suppression are life safety, incident stabilization and property preservation. Fire Suppression members participate in daily inspections, fire safety educational programs and numerous other fire-related duties. Engine and Ladder Companies are normally staffed with a minimum of three personnel.

ISO is an independent company that serves insurance companies, communities, fire departments, insurance regulators, and others by providing information about risk. ISO’s staff collects information about municipal fire suppression efforts in communities throughout the United States. In each of those communities, ISO analyzes the relevant data and assigns a PPC grade – a number from 1 to 10. Class 1 represents an exemplary fire suppression program, and Class 10 indicates that the area’s fire suppression program does not meet ISO’s minimum criteria.

ISO’s PPC program evaluates communities according to a uniform set of criteria, incorporating nationally recognized standards developed by the National Fire Protection Association and the American Water Works Association.
Lowey Calls for More Summer Food Funding to Feed Needy Children

By Janine Bowen

While many children spend their summers in the pool or head off to camp, there are thousands of youngsters in Westchester who spend July and August wondering where their next meal is coming from.

About 21 million children in the United States rely on free or reduced-price school lunch programs for at least one meal a day, but the number of students who receive these meals is reduced to 3.7 million when school is not in session, according to national statistics.

"Over 80 percent of kids who rely on school meals are threatened with hunger over the summer, and for many it makes July and August the hungriest months of the year," said Congresswoman Nita Lowey (D-Harrison).

Last Tuesday Lowey was joined by local school officials and Food Bank for Westchester CEO Ellen Lynch at the organization's Elmsford headquarters to call for more funding and donations to help provide children with nutritious meals during the summer.

In Westchester there are more than 25,000 elementary school students who rely on free and reduced lunches, and that number increases by a few thousand when middle school and high school students are added. During the school year, the Food Bank for Westchester partners with local schools for the Backpack Program to provide students with meals. Lynch said. Every Friday, Food Bank volunteers head into schools and give needy students backpacks containing eight meals, including cereal and tuna, to help children get enough food over the weekend.

"Our students are thankful. When you look into the eyes of children and you bring smiles to their faces by providing them a backpack of food that they have to eat … it's critical," said Raymond Sanchez, superintendent of the Ossining School District.

Lynch said the backpack program continues throughout the summer, but it is difficult to reach children in need once the school year ends. She is hopeful that Lowey can secure more funding so the Food Bank can plan ahead for next summer to expand the program while possibly setting up mobile food pantries.

The Department of Agriculture was asked by President Obama to increase the summer Electronic Benefits Transfer program to $67 million next year to feed children and families in need in 2016, Lowey said. She said she hopes to add an amendment to the proposal that would allow the program to reach an additional 200,000 families nationally next summer; however, Lowey added that she is fighting against House Republicans who want to cut the program's funds from $16 to $12 million.

"I am really very concerned about it. I'm very angry about it," said Lowey. "I think that whether you're a Democrat or a Republican, young kids shouldn't go hungry. Parents shouldn't go hungry either, but young kids clearly shouldn't go hungry.

Speakers at Tuesday's event noted that the summer can be particularly stressful for parents who are struggling to make ends meet. Not only do they have to find a way to provide their children with the meals they had been receiving at school, but they often need to take on additional childcare expenses as well.

Jeff Meyer, who volunteers with the Ridgeway Alliance Church in White Plains and at a Yonkers food pantry, noted that he has seen parents reach out for help with desperation, sometimes offering to clean or do other chores in exchange for food they are accepting.

"People really stress and struggle because school ends and a lot of parents don't know where the next meal is going to be coming from," Meyer said.

Lynch said that while summer is the most difficult time for those suffering from food insecurity, it is also the hardest month for getting local residents to volunteer or make donations because many people are out of town.

Anybody who wants to know more about volunteering or donating to the Food Bank for Westchester can visit www.foodbankforwestchester.org.

Former WestHELP Development Might House Low-Income Seniors

Legislators.

Feiner noted in an email that the Greenburgh Town Board is hopeful that these apartments can be put to a good use: “needed affordable housing for seniors.”

Pipeline Opponents Gear Up for Local NRC Petition Review

By Rick Pezzullo

The Nuclear Regulatory Commission Petition Review Board is scheduled Wednesday to hear from two experts regarding the placement of a controversial natural gas pipeline about 100 feet from the Indian Point nuclear power plants in Buchanan.

Paul Blanch, a nuclear expert, and Richard Kuprewicz, a pipeline expert, will give their points of view at a forum hosted by state Assemblywoman Sandra Galef (D/Ossining) July 15 at 2 p.m. at the Hendrick Hudson Library in Montrose.

Several municipalities and grassroots groups have filed a formal appeal to the Federal Energy Regulatory Commission to rescind its approval of the Spectra Energy AIM pipeline that will involve the replacement of an existing 26-inch pipe with a new higher pressured 42-inch pipe that will run through sections of Cortlandt, Peekskill and Yorktown.

On Monday, anti-pipeline activists converged on the office of U.S. Senator Charles Schumer (D) in Peekskill with nearly 1,000 signed petitions insisting that Schumer attend the forum at the library and support the safety of his constituents. Activists stated there were 119 gas transmission pipeline accidents in 2014 and placing the pipeline in close proximity to Indian Point endangers the nuclear plant and the more than 20 million people who live and work within a 50-mile radius.

Meanwhile, members of the Democratic majority on the Westchester County Board of Legislators recently criticized County Executive Rob Astorino and his administration for securing only $2 million for a temporary license agreement allowing Spectra to tear up approximately 18 acres of parkland in the Blue Mountain Reservation in Cortlandt.

"This agreement risks serious damage to one of our prized parks and the larger Hudson River basin," said Legislator MaryJane Shimsky, chair of the board's Infrastructure Committee. "The agreement leaves many unanswered questions about whether it will adequately protect the park and nearby residents from contamination by heavy metals and radioactive materials, polluted storm water runoff and wholesale destruction of landscape, vegetation and wildlife habitat."

In May, in a 3-2 vote, the Yorktown Town Board authorized Spectra Energy and Algonquin Gas Transmission, LLC to access and utilize 7.5 acres of temporary workspace in Sylvan Glen Park Preserve and Granite Knolls Park West on Stony Street for 11 months and post-construction monitoring for five years.

As part of the agreement, Yorktown will receive $1.5 million plus approximately $600,000 in public improvements. Democratic Town Board members Vishnu Patel and Susan Siegel opposed the deal.
By Pat Casey

Kumon is an after-school math and reading program for preschool through 12th grade students. The internationally popular program – it is employed in 48 countries on six continents around the world – began with a parent’s love, as the story goes. Toru Kumon, a Japanese math teacher, developed the materials and the guiding principles of the Kumon Method to help his eight-year-old son.

Although set in a classroom environment, the program utilizes a one-on-one relationship between the student and teacher that allows a customized approach to the teaching materials, which in turn helps students tackle individual challenges and gain confidence as they overcome obstacles. They become self-learners.

The newest Kumon franchise in Westchester County and the first center in the White Plains area was recently opened by Michael Otero, at 600 N. Broadway, North White Plains.

With degrees in elementary education, Otero was eager to get involved in the administrative aspects of learning. As a Kumon teacher in Connecticut, Otero worked to open his own franchise and the number of students attending the North White Plains center grows on a daily basis.

The bright classroom features bench-like desks with stools and a library-voice environment. There are multiple students at each 30-minute session, each working at their own level. The teacher interacts with each of the students as they work through the individually prepared program of worksheets.

Classes in North White Plains are from 3 to 7 p.m. on Wednesdays and 9 a.m. to 1 p.m. on Saturdays. Classes run throughout the year and students can sign on at any time.

Students are as young as three-years old, Otero said. “Parents are realizing that especially with reading, children need to begin developing their literacy skills at an early age. By age three children are beginning to read comprehensively.”

The teaching emphasis also goes two ways. The program encourages students to reach their highest attainable skill level – so some work is remedial and some is advanced.

Otero says the mix at his center is about 50/50.

Regarding the ratio between students pursuing math versus those engaged in reading, it’s a 60 (math) to 40 (reading) mix.

“In the past, there was a more relaxed approach to education,” Otero said. “It was accepted that children leaned by playing. Today education is more rigorous and standardized tests not only gauge a student’s ability, but also how quickly they can complete a test. There is a lot of focus on time.”

With the controversy over Common Core Curriculum and the push to advanced levels, Otero said the Kumon Method also pushes students to strive for ability beyond their grade levels.

“Each child is different. With individualized lesson packets, specific areas can be revisited if necessary until the material has been mastered by the student. The process is proactive and pre-emptive,” said Otero.

Progressing at their own pace, students do daily assignments that take about 30 minutes per subject in two sessions a week at the Kumon Center and the other five at home.

The individualized worksheets cover everything from counting to calculus, from phonics to Shakespeare. The worksheets provide examples of how to solve each problem, enabling students to learn on their own. An assignment is complete when every problem has been done correctly.

Otero offers a free placement test and orientation to parents and their children. “When we see the results we can discuss the appropriate curriculum and go over pricing,” he said.

To make an appointment for the free placement test call 914-461-9191.
Greenburgh Police Department

**Property damage.** On the morning of June 29 police responded to a call at a residence where the owner said a tree service company was trimming trees in her neighbor’s yard when one of the limbs fell. Police spoke with the landscaper who said he would replace the limbs. The incident was documented in case the caller had to escalate to civil court.

**Suspicious Incident.** At about 10 p.m. on June 29 units responded to 119 Auto Body on a report of two parties possibly breaking into a vehicle. Upon arrival the officers stopped the vehicle from leaving the premises. Officers spoke with the driver who said she left her vehicle at the shop for work and had to get it out by this date. A male was putting plates on the car to drive it. The officers spoke with an employee of 119 Auto Body by phone and confirmed that a customer was retrieving the vehicle. Plates and VIN numbers checked out and it was confirmed that the driver owned the vehicle. The driver agreed to leave the vehicle for the night and returned during business hours the following day to retrieve the car.

**Grand Larceny.** During the early morning hours of June 30, while on patrol on Lawrence Drive officers observed a gray Honda Pilot stopped and unoccupied at the center island in the middle of Lawrence Drive. Upon further inspection, the officers saw two males kneeling beside another vehicle, one by the front tire and the second by the rear tire. When the officers turned back around to further investigate, the men ran into the Honda and proceeded to drive south on Lawrence Drive towards Hillside Avenue. A traffic stop was conducted in the area where the males were placing under arrest for attempted grand larceny and transported to police headquarters where they were booked. The suspect vehicle was towed to headquarters and placed in the garage. The vehicle is a possible suspect vehicle in the recent hit and run on South Road. Detectives were advised of the arrest.

**Unlawful Possession of Marijuana.** On the morning of June 30, while on the patrol, officers observed a silver Mitsubishi parked in the rear of the La Quinta hotel. As the officers drove toward the vehicle the driver crouched down in an attempt to conceal himself. As the officers approached the vehicle they detected a strong odor of marijuana emanating from the passenger compartment. When asked about the odor, the driver produced a glass jar from the center console containing a green leafy substance later tested and confirmed to be marijuana. The driver was placed under arrest and transported to headquarters, booked, processed, and released. The vehicle was secured on scene.

**Identity Theft.** On June 30 a victim of identity theft went to police headquarters to report she had received an email advising her that her duplicate credit card has been sent to the requested address in Georgia, which is a nonexistent address. The victim said she did not request a duplicate card, and had no knowledge of the address. Google Maps showed the listed address to be a wooded area, and not a residence. The victim contacted her credit card company, which reported that the unknown female claiming to be the credit card holder passed all security questions that were put in place to prevent fraud and had knowledge of the victim’s personal information. On the day before reporting to police, the victim had attempted to access her Verizon voice mail by using her password but was unable to access the voice mail system due to the password being changed. The victim contacted Verizon and found out that an unknown person used personal info to change the password and to activate call forwarding to an unknown number. There were no transactions placed on the duplicate card, which has since been canceled.

**Order of Protection.** On the evening of June 29, officers responded to a Greenburgh residence to issue an order of protection. A traffic stop was conducted in front of the residence and the respondent was served with the order. The Petitioner made remarks in the order that her brother is known to carry a gun and possibly has a pistol permit. The respondent was uncooperative with officers on scene but did state that he currently does not have any guns or a pistol permit and has not had a permit in years. The respondent was advised that he maintains possession of any firearms while the order is in effect he would be in criminal contempt of a court order and subject to arrest. Detectives discovered that the respondent was supposed to surrender his firearms to police in Sullivan County in 2006 when his permit expired but his guns were never collected or surrendered. Detectives further found that investigators from Sullivan County were trying to locate the respondent with negative results. There are currently no active warrants for the respondent, but Westchester County PD is opening a case and will go to the County Attorney and will contact Greenburgh police if any assistance is needed.

**Possession of Forged Document.** On the afternoon of June 30, officers were notified by Best Buy Loss Prevention that a male wearing a white t-shirt and black sweat pants entered the Best Buy Store and presented a fake and fraudulent California State drivers license in order to open a new Best Buy Credit Card Account. Members of the Greenburgh Street Crime Unit responded to the area and set up surveillance in the parking lot. Officers were then notified by Best Buy that the male was denied the transaction based on the ID being fake and was leaving the store in a hasty manner. The officers observed the male fitting the description inside the Best Buy Store exit through the front door. The male was observed looking back and forth cautiously as he started walking towards the farthest north end of the parking lot. The male continued North on Central Avenue by foot making several stops including the Verizon Store, McDonalds, AT&T, and TJ Maxx. While at each location the male looked around nervously before exiting the stores. Surveillance was maintained and the male was seen proceeding north on Central Avenue cutting through the Saks 5th Avenue parking lot and left onto Tarrytown Road. Members of the Street Crimes Unit stopped the male in front of 77 Tarrytown Rd, where officers asked for identification. The suspect pulled out his wallet and two California State Drivers licenses were observed with two different names, dates of birth, and ID numbers. The suspect’s photo also appeared on both licenses. The suspect was later identified and transported to police headquarters where he was booked.

**Moving Vehicle Incident.** On the afternoon of July 1, police officers responded to a report of an individual pinned under a vehicle. Upon arrival units discovered a body pinned under a 2001 Blue Ford Econoline. The vehicle was registered to the deceased victim. The caller reported that he observed a blue van at the top of his driveway which appeared to be off the roadway. When he investigated the van and found a man under the vehicle he immediately called 911. Witnesses working in the area saw the van roll and stop but did not see the victim hit by the vehicle. Detectives performed an accident investigation.
Greenburgh Self-Defense Seminars Planned to Help Students Protect Themselves

Sexual assaults on college campuses have become part of the national conversation. An estimated one in five women has been sexually assaulted during her college years - one in five, President Obama noted last September as he launched the “It’s On Us” campaign to prevent campus sexual assault.

What can be done? The New York State Board of Regents and the State Legislature should mandate that schools across New York State provide all Middle School and High School students with education on self-defense techniques and situational awareness to help reduce the likelihood of becoming a victim of an attack. If students are taught self-defense techniques as part of their athletic (gym) programs - young women will be in a better position to protect themselves if the need occurs.

In the meantime, I’d like to invite students to a free program the Town of Greenburgh is sponsoring that is open to all: a series of self-defense seminars will be held on Saturday July 25 and Saturday, August 1, 1 to 3 p.m. at the administration building of Anthony F. Veteran Park, Heathcorderell Road, Ardsley. Participants will learn basic self-defense techniques from Steve Sohn of Steve Sohn Krav Maga Muay Thai Fitness Training Center and hear a presentation from Officer Dandreano of the Greenburgh Police department.

County Warns Residents to Take Precautions Against West Nile Virus

The Westchester County Department of Health advises residents to prevent mosquito bites after both Rockland County and New York City reported that batches of mosquitoes have tested positive for West Nile Virus.

The mosquitoes were collected in Clarkstown, Queens and Staten Island. While no mosquitoes found in Westchester have tested positive for the virus to date, this is the time of year when the Health Department expects to find them.

The Health Department has sent more than 40 batches of mosquitoes for testing since it began collecting them in early June, and will continue collecting batches of mosquitoes throughout the season.

As part of its integrated pest management strategy, the Health Department evaluated more than 53,000 catch basins. Of those, nearly 40,000 that held standing water have been treated with larvicide, and this work is nearly completed. The department also gave away 400 pounds of free minnows to property owners with ponds. The minnows reduce the mosquito population by feeding on larvae and pupae before they emerge into adult mosquitoes.

Once positive pools are identified, the Department will also send out inspectors to try to locate and eradicate any standing water. If needed, storm drains in the area also would be retreated with larvicide.

To help eliminate mosquito breeding grounds: Remove standing water around your home. After it rains, walk around and look for toys, flower pots or similar water-holding containers that should be overturned or put inside to avoid collecting water.

Cover outdoor trash containers to keep rainwater from accumulating inside.

Drill holes in the bottoms of recycling containers that are left outdoors. Clean roof gutters and remove standing water from flat roofs.

Drain water in birdbaths, plant pots and drip trays twice a week.

Sweep driveways after it rains so they are free of puddles.

Clean and chlorinate swimming pools, outdoor saunas and hot tubs. Keep them empty and covered if not in use; drain water that collects in pool covers.

To reduce the risk of mosquito bites: Avoid being outdoors in places and during times when mosquitoes are active and feeding.

Use insect repellents with no more than 30 percent DEET, but use them sparingly and with care. Select the lowest concentration effective for the amount of time spent outdoors.

DEET should only be applied once a day. Repellents with a concentration of 10 percent are effective for about two hours, and those with a concentration of 24 percent offer about five hours of protection. Repellents containing DEET are not recommended for use on children under two months old. Carefully read and follow the package directions, and wash treated skin when mosquito exposure has ended.

Wear long pants, long-sleeved shirts and socks when outdoors and at times when mosquitoes are active.

Make sure doors and windows have tight-fitting screens and repair or replace screens that have tears or holes.

Residents who notice large areas of standing water on public property should report this to the Westchester County Department of Health at 914-813-5000 or e-mail westchester.gov/health.
Obituaries

Marion Collins

Marion P. Collins a resident of White Plains passed away July 11 at home surrounded by her family. Marion was born in White Plains on March 8, 1939 to Patrick and Bridget (O’Brien) Finan. Marion married her loving husband John Collins on Oct 19, 1963 at St. John’s Church in White Plains. Marion worked for the White Plains school system for over 25 years. She retired in 2012. She is survived by her husband John Collins, three loving children, Patricia Larson of White Plains, Keith (Valerie) Collins of Scarsdale, and David (Whitney) Collins of Lithia Florida. She is also survived by two brothers, Roger and Patrick Finan both of White Plains. Also surviving are five cherished grandchildren, Whitney Larson, Dayton, Taite, Ryan, and Kevin Collins. Visiting will be on Tuesday, July 14; 4 to 8 p.m. at McMahon, Lyon & Hartnett Funeral Home Inc., 491 Mamaroneck Ave., White Plains. Funeral mass will be on Wednesday, July 15; 10 a.m. at St. John the Evangelist Church. Interment to follow at White Plains Rural Cemetery. In lieu of Flowers donations may be made to Hospice & Palliative care of Westchester, 311 North Street, Suite 204, White Plains, NY 10605.

Larry Linden

Larry Linden, of White Plains, passed away July 3. He was 63. Larry was born July 26, 1951 in Patterson, NJ to the late Melissa Yough Wilson and Sante Linden. On September 7, 1988 Larry married Vera Sharp Linden in White Plains. For the past 25 years he taught in the Yonkers Public Schools. His passion was basketball, football, and swimming. He loved life to the fullest and was generous, caring, and thoughtful. He really loved teaching his students and was always looking for ways to make education fun. Larry is survived by his loving wife Vera, three children Larrinda Lyles (Timothy) of Alhambra, CA, LaKisha Savannah (Alexander) of Columbus, OH, and Eleuthere Sharp (Kesheia) of Mt. Vernon, NY and seven grandchildren, Brandee Lyles, TiRiek Murphy, Keiosha Savannah, Alexander Savannah, Jr., Emane Sharp, Akilah Murphy and Raiyne Murphy. Also surviving are his sister Cassandra Jetter and seven brothers Wade Linden, Michael Linden, Gregory Linden, Nathaniel Linden, Bernard Linden, Christopher Wilson, and Ruskin Jetter. He was predeceased by his sister Linda Williams and brother Stanley Lucas.

Jose Moledo

Jose Moledo, beloved father of Rachel, Samuel and Gerard Moledo, son of Eugenio and Rosalia (nee Moica) Moledo, brother of Angel and Eugene Moledo and Celeste Moledo Hosto and cherished partner of Suzanne Sanzi, peacefully succumbed to his illness in the comfort of his family on July 3rd. He was 50 years old. At the request of Jose’s siblings, memorial contributions may be made to his three children in lieu of flowers (http://www.gofundme.com/y95be7f74).
Brick By Brick: The Easiest Way to Build a Patio From Scratch

When we moved to Westchester in the early 1970s, our home had a curious architectural twist: the front and the back were switched, as is frequently the case with 18th century farmhouses.

At some point, the previous owners opted for privacy over curb appeal and hid the front grand porch and expansive lawn behind a tall hedge and took to parking their cars in an unpaved half-circle in the rear of the house, entering through the back door beneath a towering maple tree. We chose to continue to embrace the back of the house as our entrance, and spiffed it up accordingly. I dressed the driveway with fresh three-eighths of an inch crushed bluestone and built up low flowerbeds on either side from stone. The sloping walkway leading to the front door was replaced by broad, bluestone steps. The largest project of all, however, was installing a large patio that replaced the patchy shaded lawn underneath the tree.

The paving material, of course, would have to be brick for two reasons: it’s the easiest material for a do-it-yourselfer to accommodate and, I believe, it offers the warmest and most informal texture to a country landscape. Personally, I have favored brick as a surface since my days at William & Mary in Colonial Williamsburg and I traversed the uneven brick-lined walkways there daily.

For those of us who live in regions with sub-freezing temperatures in winter, a brick patio laid on sand can be an excellent choice for an outdoor space. The small gaps between the bricks and the grains of sand allow for slight movement when any moisture in the ground expands or contracts with the change in temperature, unlike a more rigid surface, which may crack.

The first step was to cut away the old lawn, which was hardly a lawn at all in the deep shade of the maple, and dig a level space into the ground, deep enough to hit the more clay-like layer below. The step I didn’t take, but perhaps should have, was to rent a compactor to make this base truly level. Indeed, my patio would always have a mild undulation because of it, but to my eyes this has been part of its hand-hewn charm.

Next came deliveries of gravel and sand, three cubic yards of each for a 20-foot-by-20-foot space, in separate mounds behind the garage. I then used my big red wheelbarrow to make what seemed to be hundreds of trips between the garage and patio site, first laying down gravel two inches deep, and then sand at the same depth. I leveled and tamped down the surface carefully. Had plastic edging been available to me back then, I would certainly have installed it in a well-camouflaged fashion, but I settled instead for flat field stones to provide edging for the sand and brick to be laid within it.

When the sand was leveled and I was ready to lay the brick, I opted for a standard running bond pattern where the edges of two bricks meet under the center of the bricks above them. Had I wished, I could have opted for many other patterns, such as herringbone, basket weave or radial designs. With a little ingenuity, a homeowner could even incorporate different sizes or colors of bricks to create a unique design.

As for me, the contrast between the red of the brick and the gray of the fieldstone was intriguing enough, so I chose a simpler pattern to complement those colors. Besides, I didn’t want to get into the chore of complicated cuts in the brick. At the end, I swept a fine layer of sand in between the bricks, and I was done.

For the most part, the patio was perfect. The only flaw in the design is that the patio was on the north side of the house, so we always had to shovel snow since the sun would not melt it for us.

It took a summer’s worth of work for me to build the patio, but the end result was worth it. We had many days of outdoor dining and relaxing under the shade of that large maple, and when it eventually succumbed to disease and had to be cut down, the patio still looked well-designed and front door worthy under the direct light of the sun.

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

Living Vicariously for the Seemingly Right Reasons

The offerings on restaurant food menus and wine lists in the 21st century have seen a wave of unprecedented changes. Ingredients, individuality and the combination, are enticing and pleasing diners with novel and sophisticated tasting experiences. Similarly, wine lists are broader and deeper, to accompany the new flavor combinations on food menus.

There is a high price to be paid for those diners seeking out meals at the cutting edge of gustatory pleasure. At high-end restaurants, it is not uncommon for food offerings to be restricted to prix fixe tasting menus, oftentimes offered with accompanying sommelier-hand-selected wines to match the courses. At esteemed restaurants, a dinner tab for two commonly reaches astronomical heights (four digits) and, if accompanied by cult wines, can cross over into five-digit prices.

Last week I explored the dining experience one might enjoy at one of these restaurants, Eleven Madison Park. The combination of food, wine and service has garnered the restaurant the highest accolades from many sources. A seat is as coveted – and expensive – as a premium box seat at NFL or Major League Baseball games.

My closing comment read “Whether dining for hedonistic pleasure or cultured refinement, a meal at Eleven Madison Park will leave a lasting impression on a patron’s life – and wallet. ”

Several readers commented on last week’s column. The initial reaction was a degree of shock that a typical dinner tab for two at Eleven Madison Park could easily exceed $1,000. The next comments were more probing: who dines at this restaurant? What clientele does Eleven Madison Park attract? Who would pay several thousand dollars for a single bottle of wine? (The top price is $13,500.)

I should be clear that Eleven Madison Park is not alone in the gastronomic stratosphere of New York culinary extravaganzas. Each of the (only) six restaurants receiving The New York Times coveted four stars has a similar scope and cost as at Eleven Madison Park. In fact, the prix fixe food menu at one of them, Per Se, at $310 (for nine courses), is higher than the $270 “(for 12 courses) at Eleven Madison Park.

Patrons dine at Eleven Madison Park for many reasons. Primary among these is that the overall meal experience will be unequalled and remembered as a defining life experience. After that, it is my opinion it is the following thought processes that rationalize booking a reservation and applying for an equity loan:

1. It is a very special occasion. Who could forget a decade birthday celebration, wedding anniversary, college graduation or other life passage/life altering event at an exclusive restaurant? Especially if you’re sharing it with (very grateful) family members.

2. It is less expensive than a comparable European dining experience. European visitors to the United States are able to enjoy fine dining experiences at a discount of between 10 and 30 percent to the dollar over the past year. And they are flocking to high-end American restaurants (and retail shops) in droves.

3. It is a business expense. What better way to thank a customer or client than a no holds barred meal at an American culinary temple? It seems that investment bankers and hedge fund managers have mastered the art of influencing clients, while receiving a tax subsidy from their Uncle Sam. In my financial career, I have personally been the recipient of the largesse of investment bankers and securities dealers at the finest restaurants.

What is your opinion? Would the prospect of an extraordinary dining experience tantalize you to forego a mortgage payment or maybe that new deck you’ve been yearning for?

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 nantonaccio@theexaminernews.com or on Twitter @sharingwine.
Swim Across America, Inc. was founded in 1992, and has grown to be the Nation's Premier Water Swimming Organization. Since its inception, Swim Across America has raised over $1.1 million in 2014.

Swim Across America, Long Island Sound Chapter (SAA-LIS), which raises money and awareness for cancer research, prevention and treatment through swimming-related events, has kicked off its 23rd summer season, offering nine opportunities to swim and volunteer in Westchester and Rockland counties.

The nonprofit organization, which raised over $1 million last year, has its first swim at Westchester Country Club in Rye on July 11. Seven more participation opportunities are scheduled in the three-week period ending Aug. 1.

“This is my 23rd year working with SAA-LIS, and I continue to be amazed by and thankful for the hundreds of swimmers and volunteers who participate in our annual swims,” said Chapter President Tony Sibio. “Each participant is a hero, who helps us raise crucial funds that have a direct impact in the fight against cancer and on cancer patients’ lives. This year we are encouraging swimmers and volunteers to bring a friend to the swim, so we can expand our fundraising efforts. Not only will it be fun to bring new friends into the SAA-LIS family, it also will help us increase awareness, expand our reach and achieve our fundraising goals.”

The summer program will encompass eight pool swims (with the option of half-mile and one-mile efforts) plus an open water swim course on Long Island Sound that will offer participants the option of swimming 2K, 5K or 10K. The open water swim, which starts at Larchmont Yacht Club and ends at Larchmont Shore Club, has been recognized by the World Open Water Swimming Association as one of America’s Top 100 Open Water Swims.

Here is the full roster of participating locations, dates and times:

**NYAC Travers Island, Pelham: Friday, July 17, 6:30 to 9 p.m.**

**Orienta Beach Club, Mamaroneck: Saturday, July 18, 6:15 to 9:30 a.m.**

Chappaqua Swim & Tennis Club, Chappaqua: Sunday, July 19, 6:30 to 9:30 a.m.

Coveleigh Club, Rye: Thursday, July 23, 3 to 5 p.m.

Long Island Sound Open Water, Larchmont: Saturday, July 25, 6 a.m. to noon.

Lakeside Field Club, North Salem: Sunday, July 26, 5 to 8 p.m.

Lake Isle Country Club, Eastchester: Saturday, Aug. 1, 6:30 to 9:30 a.m.

Those interested in participating in 2015 SAA-LIS events can register to swim, volunteer to help or sponsor a swimmer at www.swimacrossamerica.org/long_island. Donations can be sent to SAA-Long Island Sound, P.O. Box 217, Larchmont, N.Y. 10538.

All proceeds raised stay local, supporting cutting edge cancer research, as well as patient care and support in New York. Beneficiaries include The Cancer Support Team (serving lower Westchester); The Tommy Palazzo Fellowship for Columbia University and Morgan Stanley Children’s Hospital at Presbyterian Medical Center; United Hospice of Rockland; and The Swim Across America and DeMatteo Research Laboratories at Memorial Sloan-Kettering Cancer Center.

Swim Across America, Inc. was founded in 1987 and currently offers nearly 30 swims in 15 states. The organization has raised more than $60 million for cancer research and prevention programs at the country’s finest hospitals and managed-care facilities.

The Long Island Sound chapter was started in 1992, and has grown to be the largest in the organization, having raised over $15 million since its inception and $1.1 million in 2014.

For more information about Swim Across America Long Island Chapter, call 914-769-8411 or visit www.swimacrossamerica.org.

**Swim Across America Gears up for Summer Cancer Fundraisers**
**Ciao in Eastchester Completes Major Renovation**

It has been 27 years since Ciao Ristorante was opened in Eastchester by original founder David Gatanfard. At the time, 1988, it was Westchester’s first ‘trattoria’, a designation that took the county by storm for its robust renditions of regional Italian cuisine served in rustic style from an innovative open kitchen. In 1990, a young Zef Deljevic became head chef and by 1999 he had taken over operation of the restaurant. Zef and his friendly staff have kept the 350-seat multi-level establishment bustling daily, and in restaurant terms, that’s no small accomplishment.

Zef has been busy with a major renovation and refurbishing the dining and catering rooms downstairs and on the second level. The façade has been completely updated as well. The building is now sports a dramatic al fresco deck on the second level ready to serve lunch, dinner and cocktails.

Ciao offers a dynamic updated menu of seasonal and traditional Italian specialties served with gusto. Be seated and have Peter, the genial general manager, suggest such open kitchen starters as: Hot Antipasto for two, three or more, loaded with delectable fruits of the sea; or their Antipasto Fresdo, a colorful platter from the chef’s daily larder; fresh Arugula Salad with goat cheese, marinated Portobello mushrooms, sprinkled with balsamic vinegar; delicious Baked Clams Oreganata; Avocado Salad; or a lovely String Bean Salad, fresh green beans, red potatoes, onions, tomato, goat cheese with roasted garlic and vinegar dressing.

Hearty pastas include: house made Pappardelle alla Francesco, with fresh tomato, basil and chunks of fresh mozzarella; Green Fettuccini Cacciatora, shallots, shiitake mushrooms, basil, chunks of chicken, fresh tomatoes, sundried tomatoes and parmigiano; Trinete Tartufo, fresh house made linguini with essence of truffle and seared shrimp, and classic Linguini with Clam Sauce.

Generous main courses include: a wonderful Chicken Paillard; Salmon ala Ciao, with white wine, lemon, capers and asparagus; Veal Salvaggio, decadently good with cognac, garlic, sage, shiitake and porcini mushrooms; and Risotto with Seafood, clams, mussels, shrimp, scallops, crabmeat, with fresh tomato, basil, garlic and white wine.

Carnivores will be most happy with selections from the grill: Broiled Veal Chop, Black Angus Shell Steak, Grilled Rib Steak, Sausages Frioli served with peppers (hot or sweet), mushrooms, onions and sliced potatoes, and Pork Chops with vinegar peppers. All main courses come with a loaded breadbasket and fresh house salad. Daily specials augment the regular menu.

Special Hint: the pizzas served here are thin-crusted and tasty, baked in a wood-burning oven with your favorite toppings. The bar/lounge is cozy and friendly.

Zef Deljevic also owns the romantic landmark restaurant One If By Land, Two If By Sea in Manhattan’s West Village.

Ciao is located at 5-7 John Albanese Place, Eastchester, near Rt. 22. The restaurant is open 7 days a week for lunch, dinner and catering. Main courses at lunch: $8.95 to $27. Dinner courses: $10.95 to $31.95. Private party facilities for all types of events. Special catering menus. Cocktails. Bar/lounge. Al Fresco deck. Major credit cards. Proper casual dress. Free and valet parking. Phone: 914-779-4646. www.ciaoeastchester.com

**Celebrate Bastille Day this Week**

Bastille Day is July 14 and Gallic restaurants in greater Westchester are celebrating. One of my favorites is the original Encore Bistro in Larchmont, 22 Chatsworth Ave. (914-833-1661), and the newest Encore in Rye, 67 Purchase Street (914-481-8833) where they have been marking their first anniversary. Proprietor David Masliah and his team offer such hearty bistro favorites as: a colorful and delicious Tartin de Tomates, Moules Provencales, my favorite Salade Parisienne, along with St. Jacques au buerre blance and Steak Frites as a main course. (It’s hard to stay away from their rendition sweetbreads, too!) Great French-fries here, the real thing! For dessert there are classic versions of Tarte Tatin and Profiteroles. For a more formal French dining experience, you might want to check out Jacques Lupiač's long running La Panetiere in Rye, 530 Milton Road (914-967-8140), where prix fixe and a la carte options are offered. Both have websites.

**Classy Soup Tureens at Winterthur**

While visiting breathtakingly beautiful Winterthur Museum, Garden and Library in Winterthur, Delaware recently, the 175-room estate of the late Henry Francis du Pont (1880-1969), we came across the lovely Campbell Collection of Soup Tureens, elegant ceramic and metalwork vessels housed in the Dorrence Gallery on the grounds. It was originally started in 1966 by John T. Dorrence, chairman of the Campbell Soup Company and W.B. Murphy, company president. There are tureens dating back to 1720 on display from Europe, Asia and America. So, how do you like your soup served? I guess even at Campbell’s Soup not everything was served out of a can. I definitely suggest a visit to Winterthur! For info: 800-448-3883, www.winterthur.org

(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)
The Maine lobster salad at Sam’s of Gedney Way.

By Jerry Eimbinder

Leslie Lampert is passionate about soup. Before she opened Ladle of Love in Mount Kisco in 2003, she served her homemade soup to dinner guests, families of friends who were ill with cancer and, in 2001, to Millwood volunteer firefighters who responded to Ground Zero and relatives of Sept. 11 victims.

While a senior editor at Ladies’ Home Journal, where she worked for 12 years, Lampert started a gift basket business featuring her homemade soup. Seven years later, a visit by a former editor who had seen a show about Lampert’s soup landed her a publishing deal to write a book on the subject.

Encouraged by the response, she gave up journalism to devote herself fulltime to her new business.

So when she opened Ladle of Love in 2003, soup was the stellar attraction.

Over the years, take-out offerings and options have expanded well beyond soup and a lengthy list of tasty are now listed on the store’s website. Items are rotated daily and are often an expression of Lampert’s creativity and imagination, such as the Harvest Celebration soup, Moroccan lamb stew and Parisian chicken stew, all longtime favorites. A new menu is posted on the website about 30 minutes before the shop’s 10 a.m. opening Monday through Saturday. (Ladle of Love is closed on Sundays.) To view the selections available on any given day, the public can visit www.ladleoflove.com, click on “Today’s Menu” and scroll down the page.

A code will appear after an item’s name if the item is vegetarian (v), gluten-free (gf), dairy-free (df) or vegan (vgn).

Many items come in four sizes: petite, small, medium and large.

A grilled cheese bar is a new addition to the menu — with choices for cheese, bread and topping.

The menu is divided into eight categories:

1. Soups and Stews (choice of four sizes)
2. Specials and Super Sides (choice of four sizes)
3. Salads (appropriate vinaigrette usually included)
4. Grilled Cheese Bar (with choice of toppings)
5. Artisan Sandwiches
6. Panini or Wraps (on ciabatta or seven-grain panini)
7. Morning, which includes a choice of three wraps that are available all day — soft scrambled egg pesto, turkey sausage, egg and cheddar wrap and a bacon, egg and cheddar wrap.
8. Add-Ons

Soup, always special to Lampert, remains a main attraction. Depending on when you visit, you might find butternut squash, cauliflower, chicken dumpling, chicken marsala, chicken noodle, chunky vegetable, clam chowder, curry zucchini bisque, gazpacho, mushroom barley, shrimp and corn chowder, split pea, Tuscan tomato or many other varieties.

Harvest Celebration, a robust, gluten-free Ladle of Love signature soup, is a blend of butternut squash, sweet potato, carrots, onions, Granny Smith apples, water, butter, cream, maple syrup and just a bit of butter. The sizes and prices are petite ($6.45), small ($7.45), medium ($8.45) and large ($16.95).

The ingredients in the gluten-free chilled gazpacho are tomatoes, red pepper, English cucumbers, red onions, garlic, tomato juice, tomato paste, white wine vinegar, balsamic vinegar, olive oil and lemon juice. The pricing and portion sizes are the same as for Harvest Celebration.

Two other seafood items also tempt as starters — Thai coconut shrimp with jicama slaw and Prince Edward Island mussels steamed in Boston Lager. Each is priced at $12.50.

Executive Chef Joseph Sasso has also created a three-course, prix-fixe dinner menu available Sunday through Wednesday. Patrons choose from seven appetizers, five entrees and eight desserts. The cost is $28.95 per person.

The appetizers are gazpacho, baked sweet onion soup, Rhode Island style crispy calamari, Thai coconut shrimp, PEI steamed mussels, Caesar salad, “Waldorf” wheat berry salad and gluten-free penne Bolognese.

The entrees are slow-roasted salmon, boneless half-chicken under brick, pecan-crusted chicken breast, grilled marinated sliced petite filet of beef and eggplant gratin.

For dessert, patrons can choose from sorbet, biscotti, cheesecake, “Death by Chocolate,” espresso gelato, Ring Ding, lemon parfait and Nutella gluten-free lemon parfait.

Sam’s of Gedney Way is located at 50 Gedney Way in White Plains. For more information, call 914-949-0978 or visit www.samsgedneyway.com.

By Jerry Eimbinder

For a nice summertime treat, the fresh Maine lobster salad at Sam’s of Gedney Way in White Plains is a delectable choice.

A thick round layer of creamy avocado rests on top of a tower of lobster salad and a circle of thin cucumber slices serves as the base. Mango, bits of red peppers and lemon vinaigrette enhance the salad’s flavor.

This generously sized dish is listed as an entree on both the lunch and dinner menus but seafood lovers might prefer it as an appetizer and follow it with cold poached salmon as a main course. It costs $24 at lunch or dinner.

Ladle of Love’s Chunky Vegetable Soup.

The gluten-free chunky vegetable soup contains finely chopped onions, garlic, carrots, broccoli, yellow squash, zucchini, red bell pepper, tomatoes, sweet peas, green beans, water and olive oil.

If I had to pick one soup out of the three, it would be the gazpacho (best if eaten chilled). Reddish-brown in color, it has an amazing aroma and is definitely sweet, full-bodied and very addictive. It comes with a balsamic glaze, which you might want to take home in a separate container to determine how much of it your taste buds prefer. Gazpacho is thought of as a Spanish or Portuguese dish but some culinary historians say it originated with the Romans and Moors.

The chunky vegetable soup mixes an assortment of small pieces of chopped vegetables in evenly distributed amounts.

No one ingredient dominates, so you can taste an abundance of flavors, but is not spicy. For a meal-in-itself serving, the medium-size portion is fine.

Harvest Celebration was created by Lampert, a White Plains resident whose “re-invention of herself” was brought to the attention of a vast television audience on the Oprah Winfrey show in 2008, fibeore Ladle of Love opened. It has a sweet singular taste all its own having a thick purée.

Ladle of Love is located at 11B S. Moger Ave. in Mount Kisco. It is around the corner from the restaurant Cafe of Love, also owned by Lampert. For more information, call 914-242-9661 or visit www.ladleoflove.com.
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sounds of summer series to make sweet music at Jacob burns

By Janine Bowen

It seems there is a natural connection between music and summer. Starting this week and continuing through most of August, the Jacob Burns Film Center in Pleasantville will celebrate some of the most iconic names in music as well as featuring lesser-known performers and music-related themes.

The Burns returns with its Sounds of Summer: New Music Documentaries series, kicking off with “Bela Fleck: How to Write a Banjo Concerto” on Thursday evening. Fleck, a banjo superstar and the winner of 15 Grammy Awards, will join film center programmer Karen Sloe Goodman for a talk and Q&A following the screening of the film.

“There's a really fantastic musician, so it’s going to be really awesome to have him here,” said Jacob Burns Programmer Andrew Junip.

Junip said the series features some easily recognizable films and others with minimal exposure. There are movies exploring The Beatles, The Who and R.E.M. while there are works about radio disc jockeys, Gershwin, Cambodian rock 'n' roll and Alan Lomax, who is credited with helping to keep alive folk music in the United States.

There is something for everybody regardless of musical taste, Junip said.

“It's a fun, sort of light series to do in the summertime, so I think people are just excited to get out of the house and go listen to some big screen music,” he said.

The series, which runs through Aug. 27, also features several additional post-screening question-and-answer sessions with directors and producers as well as with people who worked closely with artists. One guest, for example, will be R.E.M.'s longtime manager Bertis Downs, who will join Alex Young, director of the MTV content production group for a discussion on July 30.

The Jacob Burns Film Center is located at 364 Manville Rd. in Pleasantville. For more information, including the full list of films and screening dates, visit www.burnsfilmcenter.org. Ticket prices range from $7 to $20 for members and $12 to $25 for nonmembers.

The play group theater announces Xanadu

White Plains-based Play Group Theater is will present Xanadu, featuring music and lyrics by Jeff Lynne and John Farrar, and a book by Douglas Carter Beane, in the Mainstage Theater at 1 North Broadway, Suite 111 on August 5, August 10, and August 13 at 7 p.m.

Xanadu, a TONY Award-nominated musical based on the cult classic movie starring Olivia Newton-John and Gene Kelly, follows the journey of a magical and beautiful Greek muse, Kira, who descends from the heavens of Mt. Olympus to Venice Beach, California in 1980 on a quest to inspire a struggling artist, Sonny, to achieve the greatest artistic creation of all time - the first roller disco. (Hey, it's 1980!)

But, when Kira falls into forbidden love with the mortal Sonny, her jealous sisters take advantage of the situation and chaos abounds.

Xanadu is directed by Nathan Winkelstein with musical direction by Danny Bernstein.

The assistant director is Remi Rienlib with scenic design by Steven Abusch and costume design by Sarita Fellows.

Tickets are $15 for regular admission and $12 for seniors and children under 12 years of age. Tickets and more information is available online at www.playgroup.org or by calling 914-946-4433.

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