The Pavilion to Add More Residential/Retail to White Plains Downtown

By Pat Casey

Sixty South Broadway Maple and Broadway Holdings, LLC with Urstadt Biddle is before the White Plains Planning Board for comments on a Site Plan and Special Permit at the 3.5-acre site of the mostly vacant Westchester Pavilion.

The site was rezoned as part of the CB-3 Zoning District in November.

The Common Council will ultimately decide what happens on the site. The Planning Board decided at the August 17 meeting to request more open space accessible by the public. It was also requested that more trees be added to the streetscape and that electric charging stations and possibly Zip Cars be added to the public parking areas.

William Null, a partner in the White Plains-based law firm Cuddy and Feder, represented the developer at the meeting.

Referring to the streetscape design, Null told the Planning Board that retailers who will be moving into the new building do not want trees in front of their stores because the branches block the view of their display windows. Null also noted that a previously requested interior plaza, accessible to the public, was not desirable because in many other areas that type of design was not successful.

Null referenced the interior plaza at the Westchester County Court building at the White Plains Public Library as an example of unsuccessful outdoor courtyard space.

The Pavilion design features 707 residential units of studio, one and two-bedroom apartments with 95,000 square feet of retail space. Four levels of parking are designed to serve residents and shoppers separately with no sharing.

The Pavilion will feature retail at street level with landscaping to attract pedestrians. Rooftop outdoor dining is featured at various levels of the building. Inset photo shows the ground level (red) retail and 24-story (blue) residential tower design.

Harrison Teacher Debuts Young Adult Mystery Novel

Nina Mansfield has taught both English and Drama at Harrison High School where she staged fall plays and produced the annual Spring One-Act Festival of student written work.

This summer she will debut “Swimming Alone,” a young adult mystery novel with a story line based on a murder in a beach community. The publisher is Fire & Ice Young Adult and New Adult Books, an imprint of Melange Books.

In “Swimming Alone” the Sea Side Strangler is on the loose in Beach Point, where 15-year-old Cathy Banks is spending the summer with her aunt (who happens to be mystery writer Roberta McCabe). Although thrilled to be away from her psychotic, divorcing parents, with no cell phone or Internet access, Cathy is positive that her summer is going to be wretched. Just when she begins to make friends, and even finds a crush to drool over, her new friend Lauren vanishes. When a body surfaces in Beach Point Bay, Cathy is forced to face the question: Has the Sea Side Strangler struck again?

Mansfield began her writing career as a playwright. She has written numerous plays, which have been produced separately with no sharing.

Greenburgh Board Opens Way for More Car Dealerships

The Greenburgh Town Board voted last week to adopt a Local Law amending the Town Code to include Motor Vehicle Sales Uses and Motor Vehicle Sales Lots as a Special Permit Use in the Central Avenue Mixed-Use Impact (CA) District.

As a result of the zoning change, new car dealerships, some which will move from other local municipalities, will be allowed on Central Avenue.

Town Supervisor Paul Feiner has supported the new law, claiming it will help to generate significant additional tax revenue.

The Danny Gold Trail

The Greenburgh Board also considered renaming the blue trail in the Taxter Ridge Park Preserve the Danny Gold Trail in honor of Daniel Gold, former President of the East Irvington Civic Association.

Gold, who recently moved from Greenburgh to New York City, was instrumental in persuading the town to acquire more than 200 acres of parkland in East Irvington.

Hackley School Wellness Complex

The Greenburgh Town Board also decided to refer an amended site plan application for the Hackley School Health and Wellness Complex to the Planning Board for review.

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The Pavilion to Add More Residential/Retail to White Plains Downtown

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Three parking levels are for shoppers with one level for residents.
An area for dog walking will be provided.
The market to be served by the residential portion of the development, which does not include amenities for children, is the Millennial generation—young mostly unmarried professionals who will choose to live in White Plains and commute to jobs in New York City.
The roof design features green elements that have eliminated many of the stormwater management concerns currently brought about by the almost completely impervious existing building structure. Although the rooftop design does deal with green issues, Planning Board members asked why there could not be more “green” with public access to those areas.
The design is mostly glass with opaque panels and a graduated elevation at the entrance to give a sense of openness to the site.
Bob Stackpole noted that there were many new development projects in the downtown White Plains area, all promoting residential units and retail space. He also said the existing storefronts along the Post Road and surrounding areas were mostly vacant.
This comment encouraged discussion about the need for so much retail when people do most of their shopping online. “Who goes shopping anymore?” has been a question asked at many meetings. “This is a problem that needs to be addressed,” Stackpole said.

The architect points out materials used in the mostly glass design of the new Pavilion at South Broadway and Maple.

Greenburgh Board Opens Way for More Car Dealerships

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Hackley School is seeking permission to construct a 116,725 sq. ft. Health and Wellness center comprised of two gymnasiums, a natatorium (building to house a swimming pool), eight squash courts, a wrestling room, a fencing room, and an indoor track.
The complex will be housed completely within the Hackley School property, which is located in the unincorporated part of the Village of Greenburgh, on Benedict Avenue in Tarrytown.
According to Feiner, the school needs permission from both the Planning Board and Town Board to begin the project.
Feiner also stated that the Greenburgh Planning Department is working with Robert Martin Corporation to construct at the expense of the developer a new sidewalk on a large portion of Benedict Avenue in unincorporated Greenburgh.
That sidewalk is expected to be built this year and was a condition of approval to the Stop and Shop supermarket.

Harrison Teacher Debuts Young Adult Mystery Novel

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throughout United States and in Canada, Australia, England, Ireland, Scotland and Peru. Her short plays have been anthologized in Smith & Kraus’s “The Best Ten-Minute Plays” (of 2010, 2011, 2012 and 2014) and YouthPlays’ Middle Schoolin’ It.
Mansfield will host a Virtual Book Launch on Facebook on August 27th. She will also appear at the Byram Shubert Library in Greenwich, Conn. on Saturday, Sept. 26 as part of Authors Live@Byram at 3 p.m., where she will read from “Swimming Alone.” Books will be available for purchase and refreshments will be served.

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Lights, Camera, Action – Call Out to White Plains Residents

White Plains residents, how would you like to see your home on the big screen? The City of White Plains has become a popular venue for filming projects, recently hosting crews from “Elementary,” “Madam Secretary,” “Sneaky Pete,” “Billions,” “Mr. Robot,” and “Blindspot.”

In recent months, the White Plains Public Library, restaurants on Mamaronck Avenue, and homes in residential neighborhoods have all served as film sets in various productions.

Vendors Sought for Westchester’s Main Street Market

Westchester County Parks is seeking vendors for the Main Street Market, to be held on select Sundays from November through March at the Westchester County Center in White Plains.

Dates are Nov. 8 and Dec. 13 of 2015, and Jan. 17, Feb. 7 and March 20 of 2016. Hours are 10 a.m. to 3 p.m.

Sponsored by Westchester County Parks, this market is for the sale of local food and products. No professionals, collectible dealers, representatives of nationally branded products or businesses will be allowed. The sale is limited to 35 spaces.

Price is $250 for all five market dates for an approximately 100 square-foot space. Tables and chairs will be provided and electrical hook-ups are available. Vendors are responsible for anything else necessary for display.

Set-up begins at 7 a.m.; doors open at 10 a.m.; booths must remain open until 3 p.m.

Admission is free. Parking at the County Center lot is $7.

The Westchester County Center is located at 198 Central Park Avenue in White Plains. For more information and an application, please contact Beth Bricker at 914-231-4645 or babc@westchestergov.com.

The City of White Plains is considered to be strategically located within the “Studio Zone Radius.” This means that film crews can film here and studios do not have to reimburse them for travel time or hotels, thus making filming in White Plains desirable and economical.

“Our diverse neighborhoods and eclectic architecture appeal to location scouts,” Mayor Tom Roach said in a recent release. “White Plains is perfectly suited for this nontraditional area of economic development because our city has neighborhoods, buildings, and open space that fit a variety of location needs. We have urban and suburban settings, interesting architecture, and we are, of course, easily accessible by car and train. We know that we live in a great city and now the world is seeing it. White Plains has streamlined its processes, and film crews find that working in White Plains is a positive experience, Roach said.”

The Mayor’s office is compiling a database of homes that it can show to location scouts for consideration in future productions. The city is also compiling a directory of craft services. If you would like your business to be listed as a source for craft services, such as catering, sound, tutoring or anything else a film crew might need, the city will list your contact information in its directory.

Contact Jill Iannetta in the Mayor’s office at 914-422-1411 or jianetta@whiteplainsny.gov for more information or to be included in the database and/or directory of craft services.

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County Considers ‘Micro Projects’ for Affordable Housing

By Martin Wilbur

County officials are considering a series of small property acquisitions that would sprinkle one to three units of affordable housing on a parcel in hopes of helping the county comply with the federal housing settlement.

Board of Legislators Chairman Michael Kaplowitz said last week the county has been slowly adding to its new affordable housing stock, sometimes a single unit at a time, since the settlement went into effect in 2009. Recently, there has been a cluster of new proposals Kaplowitz referred to as “micro projects” that have come before lawmakers, he said.

He said that the small projects have been beneficial because they not only provide much-needed housing for a future household that might not be able to otherwise afford a place to live in the area, but because it usually only entails minor work on already existing residences. Therefore, there isn’t the public opposition that has sometimes surfaced with the larger projects.

On Aug. 10, the Board of Legislators authorized appropriation of up to $300,000 to buy a .3-acre parcel with an existing two-family house at 300 King St. in Chappaqua and sell it to Habitat for Humanity for $1, according to the board’s resolution. The organization and its volunteers will convert the house into a structure containing two three-bedroom units.

Yesterday (Monday), the board’s Committee on Labor, Parks, Planning and Housing considered five other small acquisitions throughout the county. They include a $493,000 purchase of a two-family house at 72 Croton Ave. in Cortlandt, a .67-acre property; acquisition of a two-bedroom condominium at 60 Oregon Ave. in Eastchester for up to $310,700; a two-bedroom condo sale at 70 West St. in Harrison for up to $296,355; a $321,500 purchase of a one-bedroom condo at 100 Cedar St. in Dobbs Ferry; and a two-bedroom condominium at 208 Harris Rd. in Bedford for $277,925.

Families that meet the income eligibility guidelines for the affordable housing units would be in line to move into the residences should the acquisitions be approved.

Kaplowitz said that the burst of activity with the individual sites is not part of a new strategy to try and inch Westchester closer to the finish line, adding that the county will still need larger projects to comply with the settlement.

However, he did acknowledge that Westchester has little time to spare. It must have financing in place for 600 units by Dec. 31, 2015, and must finish by the end of 2016. On July 30, Norma Drummond, the county’s deputy commissioner of planning, told The Examiner that there were 468 units financed under the terms of the settlement.

“There’s a little bit of time left, but it’s getting late fast,” Kaplowitz said.

In addition, the Town of Somers and Kearney Realty and Development Group are prepared to enter an intermunicipal agreement with the county to have various infrastructure improvements completed to help pave the way for 16 additional affordable units. Those units would be part of the Hidden Meadow project, a 53-unit development on Route 6 in Somers.

“‘There’s a little bit of time left, but it’s getting late fast,’ BOL Chairman Michael Kaplowitz
Support Connection Holds Kickoff Celebration for Annual Walk

By Rick Pezzullo

When Susan Hope McCarthy was diagnosed with ovarian cancer in 2013, she was determined to overcome the disease. However, three months later, she found herself at a low point, so she reached out to Support Connection, the Yorktown-based not-for-profit organization that has been providing free and confidential services and programs for people affected by breast and ovarian cancer since 1996.

“I tend to be a very positive person. One day it hit me and I just called up,” said McCarthy, a Yorktown resident, who is one of two ambassadors for Support Connection’s 21st Annual Support-A-Walk, which will be held Sunday, October 4 at 9 a.m. at FDR State Park in Yorktown.

“They really help. I’ve always thought of it (the walk) as such a good thing for the community,” she said, noting she has 10 more months of treatment left. “I have a great support system. I knew from day one that I was going to beat this.”

Andrea Karl has been a peer counselor with Support Connection since 2005. In 2003, she was diagnosed with breast cancer, and the first call she made seeking answers was Support Connection.

“The walk has yet to stop for me. We need your help so everyone can walk through their vulnerability,” Karl said during a passionate speech at a Kickoff Celebration Breakfast for Support-A-Walk last week at the Cheryl R. Lindenbaum Comprehensive Cancer Center at New York-Presbyterian/Hudson Valley Hospital and Ashikari Breast Center.

“We know everyone is different and we are able to provide services to serve their individual needs,” Karl said. “What we try to accomplish is astronomical. We are a trusted source. We are the one for everyone no matter what the stage of the disease. Hearing the words ‘you have cancer’ is all the same. Your world stops for a second, then you breathe again. We need to know we are not alone.”

Since Support Connection does not receive any funding from any national cancer groups, the money raised from Support-A-Walk, which annually inspires thousands of participants of all ages, serves as its major source of funding.

“Our walk is our lifeline to keep us going,” said longtime Executive Director Kathy Quinn. “It really is the community that keeps us going. I see the difference it makes. We’re very unique because every one of our counselors has been through cancer and they know what people are going through.”

Prior to the walk, several local businesses are chipping in to help Support Connection. On Saturday, September 12, from 9 to 11 a.m., The Rugged Boot & Shoe on Route 6 in Mohegan Lake will be holding a kickoff event for Support-A-Walk where a portion of every shoe or boot will be donated to the organization.

Meanwhile, during September and October, Shear Designs Salon on Lexington Avenue in Mohegan Lake will be holding a $20 wash and blow dry special, and a $10 hair extensions special, with a portion of the proceeds going to Support Connection.

For more about Support-A-Walk or Support Connection, visit www.supportconnection.org or call (914) 962-6402 or (800) 532-4290.

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Westchester Health Department Finds First Mosquito Batches of the Season with West Nile Virus

The Westchester County Department of Health is reminding residents to dump out standing water on their property after it rains, and to use insect repellents when outdoors in the early morning and late afternoon to avoid being bitten by mosquitoes that could carry West Nile Virus.

This week, New York City has reported the first case of West Nile, involving a man living in Brooklyn. Westchester has yet to report a human case of the virus, but the county has tested more than 150 mosquito batches and has learned that four of those batches were carriers of the disease. These batches were collected by County Health Department staff in Greenburgh, Yonkers, Rye and Mount Vernon and were sent to New York State Department of Health for testing.

Last year, six positive mosquito batches were found in Westchester County and two human cases of West Nile Virus were reported.

“While finding mosquitoes with the virus in Westchester is to be expected, their presence should serve as a reminder to all residents to remove standing water from their property and to take personal protective measures against mosquito bites when spending time outdoors,” said Westchester County Commissioner of Health Sherlita Amler, M.D.

The Health Department will continue mosquito surveillance efforts throughout the county. These efforts will include mosquito trapping and testing, as well as surveying catch basins for mosquito larvae or standing water.

The Health Department prepared for the summer mosquito season by applying larvicide to catch basins throughout the county in an effort to prevent the spread of mosquito-borne diseases such as West Nile Virus.

The Health Department is recommending that residents:

Avoid the outdoors in the late afternoon and early evening when mosquitoes are active and feeding, and use insect repellents when outdoors during these times. Be sure to follow the instructions on the label. Adults can apply insect repellents with up to 30 percent DEET on infants over two months of age by applying the product to their own hands and then rubbing their hands on their children. Products containing DEET are not recommended for use on children under two months of age. Wear protective clothing, such as long pants, long-sleeved shirts and socks, when outdoors, especially in areas where mosquitoes are active and feeding.

Check around property for tin cans, plastic containers, ceramic pots or similar water-holding containers that should be discarded or turned over to prevent collecting water.

Check and remove standing water from children’s toys and play houses left outside.

Remove discarded tires.

Drill holes in the bottoms of all recycling containers that are left outdoors.

Turn over plastic wading pools, buckets and wheelbarrows when not in use.

Change the water in bird baths at least twice weekly.

Sweep driveways after it rains to clear puddles.

Keep storm drains and gutters clear of leaves and debris.

Clean and chlorinate swimming pools, outdoor spas and hot tubs, and drain water that collects on their covers.

Residents who notice large areas of standing water on public property that could serve as potential mosquito breeding grounds should report this information to the Westchester County Department of Health by calling (914) 813-5000 or emailing the Health Department through its website www.westchestergov.com/health.

Obituaries

Louise Glifort

Louise C. (Carney) Glifort, 85, died August 20th peacefully at home. She was the wife of the late Harry Glifort to whom she was married 60 years. Born and raised in White Plains, she was the daughter of Peter and Hazel (Adams) Carney. She also lived in Old Greenwich CT, Al Paso Texas, Lynchburg Virginia, New Milford CT, and Sagamore Beach, MA.

Louise worked at the Rye Neck Schools as a special education aide. She enjoyed collecting and restoring antiques. She enjoyed spending time with family, friends, and boating. She was an avid NASCAR and football fan. She was an ace at New York Times crosswords and the game of gin rummy.

Louise leaves two sons. Eric J. Glifort and his fiancé Heather of Sagamore Beach, MA. Chris P. Glifort and his fiancé Michelle of New Milford, CT. Two grandsons, Dean and Darren Glifort and two granddaughters Megan and Kaitlyn Glifort. Two beloved sisters Patricia Hopkinson of Pleasant Valley and Fran Carney of Hawthorne. Louise was the eldest of seven children. She treasured many nieces, nephews, grandnieces and grandnephews.

A ceremony and celebration of her life will be held, Saturday, Aug. 29, from 4 to 7 p.m. at McMahon, Lyon & Hartnett Funeral Home, 491 Mamaroneck Ave., White Plains.

In lieu of flowers, donations may be made to your local ASPCA or local animal shelter to honor her love for her pets and animals.

Eleanor Bova

Eleanor Victoria Bova, 84, of Dobbs Ferry, passed away on August 23. Eleanor was born September 17, 1930 to the late Eleanor (Liberi) and Paul Rubeo. Ellie started her career as a hairdresser but later joined her husband James and many family members at the luncheonette, Bova’s Den in Elmsford, a popular meeting spot for over 30 years. Ellie enjoyed playing golf, knitting and mostly spending time with her children and grandchildren.

Eleanor is survived by her children Jim (Lori) Bova of Ridgefield, CT and Phyl Ann Santo of Irvington, two sisters Elizabeth (Buddy) Mancuso of Yonkers, Josephine Yazurlo, sister in laws Mary Bova of Dobbs Ferry and Amelia Rubeo of Yonkers, her five grandchildren; Amanda, Ryan, Jessica, Zachary and Christopher besides many loving nieces and nephews. She was predeceased by her husband James, her brother Victor, her brother in law John (James’ identical twin), and her sisters Olga (Chuck) Harklerode, Connie (John) Ciarnella.

Visitation will be Tuesday, Aug. 25 5-8 p.m. at McMahon, Lyon & Hartnett Funeral Home, 491 Mamaroneck Ave., White Plains. Mass of Christian burial is Wednesday, Aug. 26 at 11:30 a.m. at Our Lady of Sorrows Church, White Plains, with entombment to follow at Ferncliff Mausoleum.

In lieu of flowers please make a donation to Rosary Hill Nursing Home, 600 Linda Ave, Thornwood, NY 10594.

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.
Police Blotter

Greenburgh Police Department

Suspicious Incident. During the early evening of August 10 at the Hartsdale Train Station, police responded on a report of a blue carry-on bag left unattended on the southbound Metro North train platform. On arrival the bag was located along the handrail. It did not appear suspicious with no odors, leaking contents or a nametag. Hartsdale Fire Department and Metro North Police responded as the owner of the bag returned. The owner of the bag said it was full of clothes and she had walked to get cigarettes. Police left without further incident.

Criminal Mischief. On August 10 police responded to a Scarsdale residential neighborhood. The complainant said he parked both of his vehicles on Moorland Drive and when he returned in the morning he found both vehicles with egg on them. He reported that he gets along with neighbors and doesn’t know who would do this. While patrolling the area numerous eggs were found broken on the street on Sheridan Road and Evandale Road. The victim was contacted and relieved to find he was not targeted and that the egg-throwing incident appears to be a random act. A check of the area for further evidence was negative. Report for documentation purposes only.

Petit Larceny. On August 10, officers responded to 141 N. Central Ave. on a call of a larceny. The complainant reported that when making that day’s bank deposit she discovered the deposit from two days prior was missing and $100 missing from the previous day. Night drops are kept in a locked drawer and staff is aware where keys are kept in the office. There was no damage to the locked cashbox or locked drawer, but the complainant said the drawer to the cashbox was shoved in making it difficult to open, possibly by someone who was unfamiliar with cashbox. A donation of $35 from a tenant was also missing. Video surveillance is not available. The complainant will decide whether or not to press charges if an offender is found.

Petit Larceny. On August 11, on Salem Road, White Plains, police responded to a call about a theft. The victim said she discovered both of the cars in her driveway were rummaged through and that approx. $10 in change was stolen. The complainant also said she has video footage of the larceny, which occurred during the early morning hours. The video showed a black four-door vehicle drive past the residence and then come to a stop out of view. Moments later a heavy set white male wearing a hood entered the Range Rover and ransacked the interior. A second skinny white male wearing all black then entered the Jeep Cherokee and ransacked the interior. Both males then left the area in the direction of where the car came to a stop. The video footage was vouchedered into evidence. Street Crime Unit will follow up.

DWI. During the early morning hours of August 12, officers conducted a vehicle traffic stop for failure to maintain lane, failure to use turn signal and for running a steady red arrow. The operator of the vehicle was observed to have glassy/blood shot eyes and an odor of an alcoholic beverage emanating from his breath. Additional units were called. The driver was asked to step out of his vehicle. Sobriety tests were administered. The driver failed all tests, was arrested and transported to police headquarters. The vehicle was impounded. The offender was released on $200 cash bail to a family member.

Grand Larceny. On August 13, police responded to Washington Ave., White Plains. The complainant reported that an excess of 3,000 lbs. of copper wire with an estimated value of $20,000 had been taken. A second Skinny white male wearing a hood entered the lot. Video footage showed the suspects arrive on two occasions during which time they stayed on the property for about 45 minutes pulling and cutting the copper wire from several spools. A U-Haul box truck was used by the suspects each time to transport the copper from the lot. The video clearly showed two suspects. The Detective Division was notified and an investigation initiated.
Back-to-School Tips for Healthy, Happy Kids

As the school year begins, parents need to keep in mind that healthier children are happier children. Below, I offer several tips to help parents keep their kids healthy during the school year.

**Rest:** Adequate rest cannot be overemphasized once school begins, particularly in light of earlier school start times. Try not to overbook children with activities, especially younger children. Inadequate rest can lead to lowered resistance and increased susceptibility to illness.

**Safety:** Parents should review and encourage bus safety for children who drive to school. Regular stretching is a must for all of us, and especially for kids involved in athletics. One significant muscular strain can be a season-ending injury. Finally, let's take good care of our backs. Encourage your children to use one-strap saddle book bags, or athletic bags with symmetrical and posture. If they use one-side of their bodies, your kids can be at risk of injury. Finally, let's take good care of our backs. Encourage your children to use one-strap saddle book bags, or athletic bags with symmetrical and posture.

**Nutrition:** Three meals a day remains the advice of nutrition experts, and breakfast is a must. Provide a good balance of all food groups. A great, performance-boosting “brown bag” lunch includes lean protein, such as grilled chicken, paired with a low-fat dip like honey-mustard; low-fat cheese and whole wheat crackers; a low-fat yogurt cup; carrot sticks; and a piece of fruit. Keep snacks as healthy as possible, and it is very important to encourage kids to drink water, especially in the warmer months and if they play sports. Don’t underestimate the impact of eating meals together as a family. It promotes closeness and gives parents the opportunity to model nutritious eating habits.

**Exercise:** Both children and adults should exercise daily. Technology is a blessing but we are wise to limit the amount of time that we allow our children to spend with computers, television, and video games. We should all take time daily to increase our heart rates with aerobic exercise, such as a brisk walk. Committing to regular exercise is an opportunity for family activities and a great example for our children to follow into adulthood.

**Reading:** Just as we exercise the body, we should exercise the brain. Reading is required for school, but we need not stop there. Encourage as much leisure-time reading as possible. Read to and with young children; older children can choose books based on their interests. Consider visiting a local bookstore or library, many have a place to sit comfortably and look at books with your child. Make it an outing, and not just for rainy days.

**Music:** I strongly suggest that parents make music a part of their child’s life. Music lets kids express emotions that are often not elicited otherwise. I recommend singing and learning to play an instrument for all children.

**Communication:** It is imperative that we always keep the lines of communication open with our children. Encourage your kids to share what might be making them anxious or causing them stress as well as their accomplishments and any cool or exciting things that happened during the day.

Children should do their own homework (not parents) but we can offer guidance. Over time, try to instill in them a sense of responsibility as students, so kids realize that their education is their “main job.” Avoid excess pressure, as this can be counterproductive. Don’t demand perfection and try not to compare them to siblings or friends; instead, encourage a child to do their best. Remember, each child is an individual, and need not feel pressure to do all things, or to do all things well. Students who achieve success as scholars, athletes and musicians feel good about themselves.

Peter Richel, MD, FAAP is Chief of Pediatrics at Northern Westchester Hospital. He is a member of Westchester Health Associates and has practiced on Smith Avenue in Mt. Kisco since 1990. He has authored “Happy and Healthy,” a book on wellness in the first year of life, and produced a CD of children's songs called "Welcome to Dr. Pete's Office." Both of these are intended to educate and entertain children and their families. Dr. Pete, as he's fondly known, has received numerous recognitions including: Castle Connolly Top Doctor, Top Pediatrician by the Consumer's Research Council of America and honored with Patients' Choice Awards and Compassionate Doctor Awards.

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**Back to School**

By Dr. Peter Richel

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Home of the Westchester Knicks Dance Team
Treading the Delicate Politics of Restaurant Corkage Fees

Restaurant wine lists, crafted by today’s wine-focused chefs and highly educated sommeliers, can be the epitome of the overall experience at a restaurant. Many restaurants painstakingly pair food and wine offerings and invest significantly in well-stocked wine cellars. However, when celebrating a special occasion or trying to impress a potential business client, a diner may prefer to bring his or her personal bottle(s) of wine to a restaurant. Once looked upon with disdain by restaurant owners, many now offer this accommodation, typically at a charge.

This “corkage fee” is not necessarily an arbitrary policy to discourage diners inclined to enjoy a personal bottle of wine. Rather there is an underlying business logic and strategy typically working on tight profit margins. The food portion of a meal yields a thin margin. It is common knowledge that overall profitability lies in the beverage menu. Few are willing to forego the profit in marking up wines to double or triple their cost.

Many restaurants have adopted corkage fee policies in recognition of exceptional dining occasions. In most instances, the fee is designed to cover the cost of the service required to present and serve a consumer’s personal bottle of wine. Some peg their fee to the cost of a lower-priced bottle on their wine list.

Here are several guidelines to follow if you have been saving a special bottle of wine to celebrate with a restaurant meal.

1. Always call ahead to inquire of the restaurant’s corkage policy. Rather than simply show up with that special bottle, it is always preferable to avoid a potentially uncomfortable situation.

2. If you plan to order additional bottles from the wine list during the meal, let the restaurant know this when inquiring. This will partially compensate the restaurant for the loss of a sale; many will waive their corkage fee.

3. Don’t embarrass yourself by showing up with a wine that’s already on the wine list. Check the online list ahead of your visit, or call ahead to double-check.

4. Don’t further embarrass yourself by showing up with a wine of less value than wines at the low end of the wine list. A restaurant is accommodating you on the premise that this is a special occasion or a special bottle. That $12 bottle you had with pizza last Friday is an insult to the wine director who has meticulously crafted a wine list that represents the chef’s carefully prepared and paired menu.

5. Share your good fortune. Offer the sommelier and wait a taste of that special wine. It will usually guarantee the same stellar service you would receive if you were ordering an expensive bottle from the list. These folks work on the generosity of customers’ tips. A shared taste of a memorable wine helps assure their monetary loss.

6. Speaking of tipping, remember that wine service is the same regardless of the source of the wine. I usually tip based on the average price of a wine that I would otherwise have ordered from the wine list if it were not a special occasion.

While most restaurants have a corkage fee policy, New York City restaurants typically don’t charge. Certain restaurants charge no fee but limit the number of bottles allowed. Others charge minimal fees between $10 and $25. Still others charge according to their stature. If you’re intent on bringing your own bottle to the highly acclaimed Eleven Madison Park, be prepared to pay $65. Per Se charges a whopping $150 for the privilege of not ordering wines from one of the most expensive wine lists in Manhattan.

Several Westchester restaurants have reasonable corkage fee policies, although they are rarely publicized or in print. Call ahead. On certain nights, corkage fee policies may be waived. Campagna at Bedford Post Inn in Bedford waives its fee every Wednesday night.

In 2015, there is no reason to compromise on a wine to accompany your meal. Avail yourself of knowledgeable sommeliers’ wine lists – or simply BYOB.

Nick Antonaccio is a 40-year Pleasantville resident. For over 20 years he has conducted wine tastings and lectures. He also offers personalized wine consulting. His newly opened wine bar is The Grapevine. His credo: continuous experimenting results in instinctive behavior. You can reach him at nantonaccio@theexaminernews.com or on Twitter @sharingwine.
The fall dining season is about to begin and I thought I would enter it in a lighthearted way. A recent e-mail from a reader took exception to my favorable commentary about a hot new restaurant because she had experienced mishaps during her visit there. This is quite possible. I responded that restaurants, all restaurants, have flaws. And unfortunately these flaws are displayed erratically. Even with the best of intentions, you never know when you will be the recipient of poor restaurant behavior. Fine tuning the dining room floor and kitchen is an ongoing process, and it is quite difficult to keep all the elements at optimum levels. While restaurateurs thrive on compliments, owners worth their salt should also be there to hear complaints and make good on them.

That said, I thought it would be fun to reflect on the owner/patron relationship again. I first put this forward in the former White Plains Times in August 2007 and received quite a response. It has been updated to reflect current dining out morays, yet some issues remain classics. Let’s hear from both sides of the reservations book. In other words, I will tell you recurring peeves from patrons, then counter with thoughts and responses I most often hear from restaurant owners, chefs and wait staff about us…the customer.

Patron: Honey, let’s start off with a cocktail at the bar. May I see the cocktail and beer list? Any IPAs or local breweries represented. Where are these beers brewed? Every town seems to have its own micro-brewery these days.

Bartender: Please don’t ask me all those questions. We have written it all down for you. I am still a bit woozy from the craft beer tasting I had earlier with the boss. And a lot of it was bad news.

Patron: There’s not enough liquor in this drink. Could I get extra olives in my cocktail? My husband would like more cocktail onions. And could we get a glass of ice on the side, please?

Bartender: And they wonder why we charge extra for our specialty Martinis.

Patron: Honey, did you remember to bring that discount coupon we saw online? This place could be pricey.

Receptionist: I wish they would let us know if they will be using a coupon up front so I could give them a table near the bussing station and let the chef know.

Patron: I want to be seated immediately. I don’t like waiting for my table. I made a reservation.

Owner: Everyone wants to sit down between 7 and 8 p.m. What’s wrong with 6 or 9 p.m.? I wish that table would speed it up so I can seat these waiting customers. They’ve been chatting over coffee for about half an hour. Hospitality must reign though. I wish everyone would be a little more patient.

Patron: I don’t like this table. It’s too close to the kitchen. People are bumping into me. I want a table with a view where I can see everything, and I can be seen.

Owner: If I only had more tables with a view. I wish customers would stop changing our seating arrangements. And I promised to hold that special table for Dr. Gourmand and his wife for 8 p.m.

Patron: It’s too noisy in here. The music is too loud. You can’t hear yourself talking. This dining room needs better acoustics.

Owner: It’s nice to see my restaurant so full of happy chatting customers. I just wish they would stop yelling over each other. And those cell phones and food porn photos…

Patron: Go ahead kids; you can run around the dining room. Have fun. I’d like to talk more with dad. I know the other tables will not mind because you’re so charming.

Owner: I wish those kids would sit down and be quiet. This is not a playground. Do the parents even notice? Why don’t they teach them some dining etiquette? They are disturbing my customers.

Patron: Could you tell me where these greens came from, this meat? Is it local, organic? Do you happen to know the name of the farm?

Waiter: I wish these foodie hipsters would stop asking these questions. I have no clue. I could ask the chef, I guess. I do know he usually goes shopping at Restaurant Depot early in the morning. Or we can just say it’s: “farm to table.”

Patron: Could you possibly change the vegetable on that blackboard special? I don’t like broccoli. Could you make it French fries or even better broccoli rabe, perhaps?

Owner: I wish customers would stop changing my dishes. We do try to handle special requests, but we’ve already done our shopping at the market, it’s busy and I spent a lot of time going over tonight’s specials with the chef.

Patron: That’s not the dish I ordered. My wife gets the chicken parmigiana – I get the meatballs and spaghetti! And we requested a side of broccoli rabe instead of string beans and carrots.

Owner: There are two guests at that table and my ace waiter can’t remember who gets what. Better have a meeting with the staff tomorrow. Teach them some memory tricks and how to count.

Patron: My guests have finished their dishes and I am still eating. (Waiter goes for her plate.) Please do not touch my plate yet! Leave me alone. I can’t eat so fast. I’m not done! Are you blind or something?

Waiter: “Are you still working on that?” I’ve cleared all the plates except yours. Will you please speed it up? Got to keep it moving. I have the dessert menu waiting. And I have to check my cell phone in case my boyfriend left a message.

Patron: Where is my waiter? He ran away from my table too fast. I need some cracked pepper. And some extra plates for sharing.

Waiter: The kitchen is running late, everyone wants something extra, and my tables are getting frustrated. I can only do one thing at a time!

Patron: This dish is so colorful and beautifully arranged, but the portion is too small. How am I supposed to fill up on a diced beet sprinkled with balsamic and some fancy lettuce leaves? Costly, too…

Chef: I should have been an artist. It took a lot of time lining up that diced beet with those micro-greens and dots of balsamic.

Patron: This steak is not quite up to par. It is chewy and not done right. I asked for medium. My guest’s special fish does not taste fresh. The wine is a bit off too.

Chef/Owner: The dishes are already half eaten and the wine is almost gone but I’ll find out if they would like to order something else. After all, the customer is always right…

Let us know about your pet dining peeves.

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 the greater Westchester area for over 25 years. He may be reached at: 914-235-6591. E-mail: gutreactions@optonline.net.

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Corn Cuisine Will be Plentiful at Labor Day Weekend Festival

By Jerry Eimbinder

It’s all about corn at “CORNucopia” - an annual Historic Hudson Valley event to take place on Labor Day weekend (September 5-7) at Philipsburg Manor in Sleepy Hollow. The daily hours are 10 a.m. to 5 p.m.

Corn will be the key ingredient used in preparing most of the food items served at this all-about-corn festival with selections ranging from cornbread to corn ice cream.

Food for eating or taking-home will include fresh roasted corn, corn salad, kettle corn, corn salsa and chips, and corn chili. The sweet corn ice cream of Blue Pig Kettle Corn, corn salsa and chips, and corn kielbasa include fresh roasted corn, corn salad, kettle corn, corn salsa and chips, and corn chili. The sweet corn ice cream of Blue Pig Kettle Corn, corn salsa and chips, and corn kielbasa will include draft beer from the Captain Lawrence Brewery in Elmsford and root beer. 

Cornmeal ground can be purchased and recipes will be offered for some of the food items at CORNucopia.

Other activities include a corn-shucking contest, instruction in making cornhusk dolls and scarecrows, barn dancing, and a friendly scarecrow that comes to life. Colonial open-hearth cooking demonstrations are planned and children can traverse a kid-sized “mini-maze.”

Bluegrass and folk music will be provided by the Tappan Cowboys, playing throughout the day. The gaming area will offer Konk a Crow, Cornhole, and Ring-a-Cob.

Visitors attending this event can also tour the site’s 18th-century manor house and gristmill.

This event is suitable for children of all ages.

The CORNucopia proceeds will be used to support the educational and preservation missions of Historic Hudson Valley. Tickets can be purchased online at www.hudsonvalley.org: $16 for adults; $12 for seniors; $8 for children ages 3-17; and free for children under 3: and free for Historic Hudson Valley members.

Philipsburg Manor, located at 381 North Broadway (Route 9) in Sleepy Hollow, is owned and operated by the non-profit Historic Hudson Valley. For more information, call 914-366-6900, or visit www.hudsonvalley.org.

Stone Barns Center to Conduct Classes on “Backyard Farming”

By Jerry Eimbinder

The Stone Barns Center for Food and Agriculture in Pocantico Hills will conduct two classes for would-be “backyard farmers” – one for beginners interested in raising chickens to produce eggs – the other about digging protective tunneling to grow winter vegetables.

The class on how to produce eggs will be held on Saturday, Aug. 29 from 10 a.m. to noon.

Called “Backyard: Chicken Keeping,” the class will be taught by Craig Haney, the Center’s Livestock Farm Director. Haney has been raising chickens outdoors for more than 20 years along with sheep, pigs, turkeys and other farm animals.

Attendees will learn the “ins and outs” of keeping chickens including the basics of brooding (raising chicks), general chicken care, housing, health considerations and feeding.

Haney grew up in New York’s Catskills area where his family farmed for eight generations. He graduated from the University of Michigan, majoring in American history, and returned to farm and teach at the Farmer’s Museum in Haney grew up in New York’s Catskills area where his family farmed for eight generations. He graduated from the University of Michigan, majoring in American history, and returned to farm and teach at the Farmer’s Museum in the area where his family farmed for eight generations. He graduated from the University of Michigan, majoring in American history, and returned to farm and teach at the Farmer’s Museum in Cooperstown. He founded Skate Creek Farm, a pasture-based organic farm that raises poultry, veal, sheep and swine.

He was also the shipping coordinator for Meadow Raised Meats, an association of family farmers who raise their animals on grass.

The cost to attend “Backyard: Chicken Keeping” is $30 for adults or $27 for member adults. The Center recommends that registrants be at least 12 years old.

A hands-on workshop will be held on Saturday, Sept. 12 from 10 a.m. to noon covering the use of low tunnels for growing and harvesting vegetables in winter and early spring. The registration cost for “Backyard: Season Extension With Tunnels” is $20 for adults and $18 for member adults.

Instructor Jason Grauer, the Center’s Field Crop Manager, will explain how to construct inexpensive low tunnels and discuss the best timing for planting and growing better-tasting winter vegetables.

Grauer graduated from Tufts University with a major in Economics. He developed a living greenhouse classroom for soil-based, four-season food production and taught students about sustainable agricultural practices at Cornell University before joining the Stone Barns Center.

For more information, visit www.stonebarnscenter.org. The Stone Barns Center for Food and Agriculture is located at 630 Bedford Road, Pocantico Hills; 914-366-6200.

Harper’s in Dobbs Ferry to Introduce Cocktail Seminar Program

By Jerry Eimbinder

Harper’s Bar & Restaurant in Dobbs Ferry will introduce a monthly cocktail seminar program on the first Sunday of each month beginning on September 6. The seminars will be conducted by Beverage Director Clark Moore.

Each seminar will cover two cocktails in-depth and will include proper preparation techniques, history and background of the spirits, and reasons why the cocktails have attracted and enjoyed popularity.

A selection of appetizers will accompany tasting. The seminars will begin at 5 p.m. and run about 1-1/2 to two hours.

A lifelong Hastings-on-Hudson resident, Moore is a fourth generation member of his family to live in this town. He attended Hastings High School, earned a B.A. in English from SUNY Purchase, and a Master’s Degree in English at NYU.

He has been employed in the restaurant business for 18 years. He joined Harper’s three days after it opened in 2010 and before that, he worked at Blue Hill at Stone Barns in Pocantico Hills and Brute on 9 (now The Tapp) in Tarrytown.

He has been an English professor at Rockland Community College in Suffern and Westchester Community College in Valhalla.

“As a professor and a bartender, these cocktail seminars represent a natural extension of what I’m all about,” Moore said. “They are a way for me to share what I know with people who are interested and engaged.”

He added: “One will be a traditional cocktail with a sense of balance and proportion – something that people are familiar with, so that I can elaborate on what makes this cocktail so universal and enduring.”

“The second cocktail will be an extension of that in some way,” he said. “Something that takes the basic model of the first, and expands upon it in a creative manner.”

Classes are scheduled for September 6, October 4, November 1, and December 6. The cost per person is: one class ($75), two classes ($140), three classes ($210), and four classes ($275). The cost includes food, drinks, tax and Moore said, “insurmountable knowledge and an overall flipin’ good time.”

Harper’s has 90 table seats inside the restaurant and an additional 30 on a secluded patio at the back of the restaurant. Harper’s Bar & Restaurant is located at 92 Main Street, Dobbs Ferry; 914-693-2306; www.harpersonmain.com.

To reserve a place at the seminar email clarkmo@gmail.com.
We’re happy to help spread the word about your community event. Please submit your information at least three weeks prior to your event and include the words “Happenings Calendar Submission” in your email subject line. Entries should be sent to Pat Casey at pcasey@theexaminernews.com.

Wednesday, Aug. 6
White Plains Outdoor Market. Fresh food and produce from local farmers, plus specialty items; 8 a.m. to 4 p.m. Court Street between Martine Avenue and Main Street, White Plains

TILL Shed. Take It or Leave It recycling at Gedney Yard, 87 Gedney Way, White Plains; 2 to 4 p.m.

Thursday, Aug. 27

Saturday, Aug. 29
TILL Shed. Take It or Leave It recycling at Gedney Yard, 87 Gedney Way, White Plains; 9 a.m. to noon.

Teaching Trails: A Community Path for Environmental Education. Join guided trail experience through the woodland forest. Discover who left that track, which tree makes the best animal home or which plant makes its own heat to help melt through the late winter ice. Program runs about 30 minutes. Greenburgh Nature Center, 99 Dromore Rd., Scarsdale. 11:30 a.m. Free. Every Saturday and Sunday (except Sept. 13). Info: 914-723-3470 or visit www.greenburghnaturecenter.org.

“CAPICU! Y Otros Cuentos de mi Abuelito.” As husbands they made mistakes, as fathers they have their regrets. Now they have to decide whether to change every 6-8 weeks. Featured book is “Things” by Genevieve Cote. Mr. King likes new things. When his stuff gets the slightest bit old, he just tosses it into the pond. But when a pond monster frightens Mr. King, he must think of new ways to deal with old messes - with delightful results. Municipal parking available at the Mamaroneck Ave. lot behind Dunkin Donuts.

Summer at Playland. Friday Night Fireworks are back, choreographed to music, beginning at 9:15 p.m. and will run every Friday through September 4. Admission for the fireworks is free for Westchester residents. Special $15 ride admission nights for those entering the park after 5 p.m. will take place every Tuesday, Wednesday and Thursday through Sept. 3. The price includes unlimited rides until closing. Playland’s summer daily entertainment schedule is in full swing, with the Kiddyland DJ, Katy’s Pop Princess Party, Superhero Power with Coaster the Dragon, and Funky Fairytales: Jack and the Beanstalk, all taking place in the Kiddyland section. Grab a seat in front of the Music Tower Theater stage to watch a lively song-and-dance performance, “New York Days, Broadway Nights!” Show times are posted in the park. Regular admission prices: $30 unlimited rides; $20 Junior (under 48”) - Westchester residents with acceptable proof of residency are eligible for a $5 discount on these prices. Spectator admission (no rides) is free for Westchester County residents and $10 for non-residents. Season Passes: $95 for unlimited rides all season, with a $15 discount for Westchester residents. Purchase four or more and save 10%; $35 for spectator admission all season (no rides), for non-residents of Westchester County. Parking is $5 weekdays, $7 weekends and $10 on holidays, special events and concert days.

Happenings

Wednesday, Aug. 31
Wild Encounters Story Time. Nature discovery for youngsters. Enjoy a nature-themed story and discover the wonders of nature while exploring fields, forests or landscaped grounds. Dress for outdoor activity. Except in extreme weather conditions, a portion of each class is spent outdoors. For children three to five years old; with a parent or caregiver. Greenburgh Nature Center, 99 Dromore Rd., Scarsdale. 1 to 2 p.m. Members: $9 per child. Non-member: $12 per child. Every Monday (except Sept. 7). Info: 914-723-3470 or visit www.greenburghnaturecenter.org.

Wednesday, Sept. 2
How Artists Respond to Trauma and Urban Violence. Join the conversation about how creative expression can provide an outlet to communicate ideas, make observations, forge connections and send powerful messages about violence and injustice. Panelists include Michelle Bishop, founder and president of Harlem Needle Arts Association, which promotes fiber and needle arts in the African Diaspora; Nathan Connolly, assistant professor of history at John’s Hopkins University, whose scholarship focuses on the politics of race, capital and property; Warren Lehrer, Purchase College Art+Design professor and co-founder of the nonprofit community organization EarSay, Inc.; and Lachell Workman, an artist whose work investigates race, identity, society, memory and trauma. Neuberger Museum of Art, 735 Anderson Hill Rd., Purchase. 12:30 p.m. $10. Purchase College students, staff and faculty and museum Circle Level Members: Free. Info: 914-251-6100 or visit www.neuberger.org.

Resident Artist Slide Night. Featuring slide presentations from four 2015-16 resident artists. Artists Kelley Donahue, Jose Tizani, Chris Pickett and Max Seinfeld will be presenting their images and talking about their work and journeys in clay. Clay Art Center, 40 Beech St., Port Chester. 7 to 8:30 p.m. Free. Info: 914-937-2047 ext. 226.

Ongoing Events
Support Connection Events. Yorktown-based Support Connection is holding a series of Community Kickoff events in preparation for their 21st Annual Support-A-Walk for Breast and Ovarian Cancer. From August 19 through the end of September, Support Connection is coming to your community. The Walk is scheduled for Sunday: Oct. 4, (rain or shine) at FDR Park, Route 202, Yorktown. It is held to bring attention to the needs of people affected by breast and ovarian cancer and to raise funds for Support Connection’s free support services for those living with these diseases. Each year, thousands of people of all ages take part in this inspiring and uplifting community event, often in honor of loved ones affected by breast and ovarian cancer. The Community Kickoff events are designed to give people the chance to visit a location in their own community to learn more about the Support-A-Walk. At each event, guests will be able to: Events will be held: today from 7:30 to 9 a.m. at New York-Presbyterian/Hudson Valley Hospital, 1980 Crompond Rd., Cortlandt; on Aug. 25 from 10 a.m. to noon at Hudson City Savings Bank, 302 Somers Commons, Baldwin Place; on Aug. 30 from 1 to 3 p.m. at the Microsoft Store at The Westchester, 125 Westchester Ave., White Plains; on Sept. 12 from 9 to 11 a.m. at The Rugged Boot, 3256 E. Main St., Mohegan Lake; on Sept. 13 from 1 to 3 p.m. at The Wig Outlet, 194 S. Central Ave., Hartsdale; and on Sept. 18 from 5:30 to 7:30 p.m. at the Microsoft Store at The Westchester, 125 Westchester Ave., White Plains For details about any Community Kickoff, or to host one in your community, contact Support Connection: 914-962-6402 or walk@supportconnection.org.

Storywalk at Bryant-Mamaroneck Park. Co-sponsored by the White Plains Recreation & Parks Dept. and the White Plains Public Library, an exciting initiative that combines a children’s story with a nature walk through White Plains’ newest park. Children follow the pages of a story as they walk along the path. The stories change every 6-8 weeks. Featured book through Monday August 31 is “Mr. King’s Things” by Genevieve Cote. Mr. King

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DRIVERS AND LIVE IN’S NEEDED! Competitive Pay/Holiday Pay Paid Time Off/401K/ Medical Benefits
Smokehouse Wins Co-Ed Upper Division League and Playoff Championships

By Albert Coqueran

Smokehouse Tailgate Grill Manager/ Pitcher Joe Brown admitted that even he got nervous when Ron Blacks third baseman Richard Bastar slammed a three-run homerun to make the score 9-8, in the sixth inning of Game Two of the White Plains Recreation Co-Ed Upper Division Softball Playoff Championship.

And why wouldn’t Brown get anxious with Ron Blacks closing the scoring gap. Smokehouse’s undefeated season was on the line in Game Two of the Co-Ed Upper Division Playoff Championship.

Earlier on Wednesday, Aug. 19, Smokehouse won Game One, 12-7, for their 16th straight victory this season. They could clinch the best two-out-of-three games Playoff Championship with a win in Game Two.

However, the Game One win did not come easy for Smokehouse. The Tailgate Grill jumped out to an early 7-1 lead, but Ron Blacks came back to score five runs in the fifth inning to make the score 8-6, before Smokehouse pulled away for the win.

Nonetheless, as Smokehouse has consistently done all season they won Game Two of the Playoff Championship series. Smokehouse Tailgate Grill beat Ron Blacks, 10-8, to capture the 2015 White Plains Recreation Co-Ed Upper Division Softball Playoff Championship, with an undefeated record of 17-0.

“The first game was easier than the second game, they were both good games but the second game was very close and I was very nervous,” commented Brown, the winning pitcher in both games of the Playoff Championship series.

The keys to Smokehouse’s 2015 Playoff Championships were that Brown did not issue a walk in either game of the Championship Series, combined with good team-defense and solid line drive hitting throughout the playoffs. The defense was led by third baseman Steve Sheeky, first baseman Casey Gregory, shortstop Peter Kilgallen and his daughter second baseman Christie Kilgallen joined with quality outfield play.

Sheeky also led the hitting for Smokehouse with three homeruns in the Playoffs, including a two-run dinger in Game Two of the Championship Series and a three-run homerun and two-run homer in the First Round against Elements. “It is more about the team, as long as we win that is all that counts. I love this team, they are the best,” stated Sheeky.

Smokehouse Tailgate Grill also won the White Plains Recreation Co-Ed Upper Division Softball League Championship, while posting a 14-0 record in the regular season. Of course it did not hurt Smokehouse one bit that they incorporated five women players from Brewskis, the 2015 Women’s Softball League Champions on their team this season.

Smokehouse Tailgate Grill, the number one seed, advanced to the Playoff Championship by beating the number four seeded Elements, 19-8, in the Playoff Semifinals. With the two-game sweep of the number two seeded Ron Blacks in the Playoff Championship series, Smokehouse recorded a perfect undefeated season at 17-0.

Brown, the Smokehouse Manager and pitcher has been participating in the White Plains Recreation Softball Leagues since 1992. “Lately, this is one of the best teams that I have put together. We had the same team in the Fall League and in the Summer League last year, they are a good crew,” complimented Brown.

Ron Blacks (12-5) beat the number three seeded Red Rockets, 5-3, to advance to the Playoff Championship. Ron Blacks was Smokehouse Grill’s main competition all season. The last game they played against each other in the regular season, Smokehouse won by scoring one run in the last inning.

“I am very proud of my team, all season and every game. They bring humor, they bring heart and they come to play, but they also have fun,” stated Manager Casey Kenny, whose Ron Blacks team will have to settle for runner-up this year.

The “softball gods” brought them together, as John and Casey Gregory met while playing softball in the White Plains Recreation Co-Ed Softball League and were married on July 5, 2014. John playing left-centerfield and Casey at first-base played intricate roles in Smokehouse Tailgate Grill’s undefeated Championship season.

It is said that “a family that plays together stays together,” as the Kilgallen Family, (l-r) daughter Christie (second base), granddaughter Chloe (bat-girl), father Peter (shortstop) and mother Michelle (right-field) helped Smokehouse Tailgate Grill to an undefeated, 17-0 season.

Smokehouse Tailgate Grill won the White Plains Recreation Softball Co-Ed Upper Division 2015 League and Playoff Championships with an undefeated record of 17-0.
NY Yankees HOPE Week reaches out to Comfort Chris Singleton

By Albert Coqueran

The New York Yankees paid tribute to Chris Singleton, a baseball player at Charleston Southern University and remembered his late mother Sharonda Coleman-Singleton when they kicked off their Seventh Annual HOPE Week, on August 17.

Chris Singleton’s late mother Sharonda Coleman-Singleton was a Minister at Emanuel A.M.E. Church, in Charleston, South Carolina and one of the nine parishioners killed at the church site in the horrific hate crime murders on June 17.

The day after the shootings, Singleton, 19, led a Memorial Service at his former high school for his mother and the eight other victims. He said of the perpetrator that took his mother’s life: “We already forgive him for what he’s done. There is nothing but love from our side of the family.” Singleton’s late mother Sharonda was also a Speech Pathologist and Girls Track Coach at Goose Creek High School.

Singleton’s words and example has inspired his community. Despite losing the only parent that took an active role in his life, he tweeted a month after the tragedy: “The good outweighs the bad even on your worst day.”

Yankees HOPE Week was started in 2009. HOPE (Helping Others Preserver & Excel) is based on the belief that acts of goodwill provide hope and encouragement to more than just the recipient of the gesture.

On August 17, Singleton and his 15 year old sister Camryn, his brother Caleb, 12 years old and his college baseball coach Stuart Lake, were surprised on the Today Show, by Yankees players Dellin Betances, Brett Gardner and Alex Rodriguez.

The Singleton Family and Charleston Baseball Coach Lake were then treated to a private tour and lunch at One World Observatory by Yankees players Stephen Drew, Jacoby Ellsbury, Masahiro Tanaka, Justin Wilson and Chris Young and former Yankees player and coach Willie Randolph.

Chris and his family returned to Yankee Stadium that evening where the young college baseball player joined the “Bronx Bombers” for batting practice before the team played the Minnesota Twins.
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