White Plains Schools Open with a New Superintendent

By Pat Casey

White Plains Public Schools opened last week for the 2015-16 academic year with a new superintendent in Place.

Dr. Paul R. Fried took the reigns over from acting superintendent Timothy Connors on July 1, with a three-year contract approved by the White Plains Board of Education at their January 12 meeting.

Dr. Fried emerged as the finalist among 62 candidates in a search conducted this past fall. He comes to White Plains from Montville Township, New Jersey, where he has been Superintendent for the last five years. Prior to that, he was Superintendent of the Mamaroneck School District from 2005 to 2010 and was a Principal and Assistant Superintendent in Ossining for the previous 19 years. During his tenure in Mamaroneck, Dr. Fried contributed to the implementation of several important initiatives, which focused on student and parent engagement, teacher effectiveness and the needs of a diverse community.

A graduate of SUNY/New Paltz, Dr. Fried earned his Master's Degree there as well and has a Doctorate in Educational Administration from Teachers College, Columbia University.

In related news, The Greenburgh Central School Board announced last week that it has appointed Dr. Tahira Chase as the permanent Superintendent of Schools.

Dr. Chase, who had been serving as Interim School Superintendent, has engaged the Greenburgh schools in several Science Technology Engineering and Math programs.

Cuomo: Common Core ‘Not Working,’ Lawmakers Applaud

By David Propper

A steadfast advocate of the controversial Common Core standards, New York Gov. Andrew Cuomo acknowledged last week that the current educational program “is not working and must be fixed.”

In a 300-word press release issued last Thursday, Cuomo, a Democrat, announced he would assemble a commission to review and recommend changes for the implementation of Common Core curriculum, guidance and tests that would address concerns locally.

“We must have standards for New York’s students, but those standards will only work if people – especially parents – have faith in them and in their ability to educate our children,” Cuomo said. “The current Common Core program does not do that.”

State legislators have heard an earful about education the past couple of years, as the Common Core issue has become a lightning rod for debate and disagreement.

Assemblywoman Sandy Galef (D-Ossining) said the implementation went too rapidly and should’t have been started at all grade levels at once. She said she was surprised by Cuomo’s latest statement, considering his desire to see Common Core succeed in New York, continued on page 2

FASNY Files Lawsuit to Annul Council Decision

By Pat Casey

The French-American School of New York (FASNY) filed an almost 90-page petition in State Supreme Court last Thursday asking for an annulment of the August 5 vote of the White Plains Common Council that blocked FASNY’s ability to build a K-12 school campus on the site of the former Ridgeway Country Club.

The Special Permit and Site Plan application, which took nearly four years to come to a vote, was dismissed because the White Plains Council did not approve the partial closing of a neighborhood street (Hathaway Lane) that was integral to the project’s design and implementation of a requisite traffic management plan.

During the August 5 vote, the “Yea’s” outweighed the “Nays” (4 to 3) on FASNY’s request to close a portion of Hathaway Lane, but the closure of a public street and its removal from the White Plains city map requires a super majority (5 to 2) according to the city charter, and the legislation was not adopted.

Councilmembers voting in favor of the partial street closure as well as Mayor Tom Roach noted that they anticipated FASNY would file a lawsuit and expressed their concern that a judge would be making the ultimate decision on the...
Cuomo: Common Core ‘Not Working,’ Lawmakers Applaud
continued from page 1
but noted she was glad he’s modifying his position.

She stressed the commission should be independent.

“People are dissatisfied,” Galef said. “Everyone wants goals and they want better challenges for our kids so we can really meet the international challenges with all of the other countries in the world, so we know we have a way to go.

We have to have higher aspiration for our kids. The question is, how do we go about doing that?”

Education has been a hot topic in Galef’s district. Her office has received more e-mails and letters regarding education in New York than any other issue.

“This year was incredible with how many people were engaged in the issue,” Galef said.

Republican lawmakers were quick to jump on Cuomo’s admission about problems with Common Core, which led

to a record number of opt-outs for last year’s state tests in grades 3-8.

State Sen. Terrence Murphy (R-Yorktown) said after his own children opted out of the tests for two consecutive years, he’s “ecstatic that the governor now acknowledges the challenges that parents across New York have been facing.”

Murphy ran on the independent Stop Common Core line for last year’s election, but faced the ire of teachers and parents for voting for the education agenda as part of last year’s budget. He said he looks forward to working with Cuomo and stakeholders across the state.

“The test questions were not grade appropriate, the system did not take into account a child’s learning disability and our educators were forced to teach to a flawed test,” Murphy stated.

Assemblyman Steve Katz (R-Yorktown) called Cuomo’s decision to authorize a comprehensive review “long overdue.”

“For the past two years, members of the Assembly Minority Conference and I have called for a halt to implementation while the curriculum can be reviewed,” Katz said.

“I encourage Gov. Cuomo to follow our lead and implement an end to Common Core until the review is finished.”

While Cuomo’s statement sent shockwaves and give a sense of vindication to Common Core critics, the governor did criticize the rollout of the new standards in the past. He also reiterated his position that he still agrees with the goals of Common Core. He noted that new Education Commissioner MaryEllen Elia inherited the problems facing the program, but has been meeting with parents, teachers and administrators and heard similar concerns.

The commission will include Elia, education experts, teachers, parents and legislative representatives, who will in turn provide recommendations in time for Cuomo’s State of the State address in January.

“I am taking this action not because I don’t believe in standards, but because I do,” Cuomo stated.

FASNY Files Lawsuit to Annul Council Decision
continued from page 1
FASNY project’s fate.

Attorney Michael Zarin of the White Plains law firm Zarin & Steinmetz, who has represented FASNY throughout its review before the city, described the Council’s action as “illega, irrational, baseless and arbitrary.”

According to Zarin, FASNY’s case is unusual because, unlike most parties who challenge governmental actions, FASNY is embracing the administrative record in its suit. FASNY’s petition notes that, in December 2013, the White Plains Common Council, by a 6-1 vote, adopted Findings pursuant to the State Environmental Quality Review Act (SEQRA). The Findings determined that the school’s impacts could be mitigated or “cushioned” as the law requires based upon conditions, including, in particular, the partial discontinuance of a limited portion of a local street, Hathaway Lane.

The August 5, 2015, Council vote resulted in its denial.

As the petition states, “the Court cannot allow the Common Council to subject an educational use, like FASNY’s School, to a Catch-22 situation, wherein, on one hand, the Council requires by a 6-1 vote a mitigation measure (i.e., the partial discontinuance of Hathaway Lane), yet, on the other, rejects the proposal based on compliance with the mitigation measure.”

The lawsuit notes that the principal basis cited by the three Council members (Nadine Hunt-Robinson, Dennis Krolian and Milagros Lecuona) who voted against the school’s proposal was that the partial discontinuance of Hathaway Lane “mandated by the Council would lead to a five-second increase in emergency response times. FASNY’s petition explains, however, that the City’s own Commissioner of Public Safety, David Chong, confirmed that this five-second increase was not significant because emergency response times would still be more than two minutes below the thresholds established by the National Fire Protection Association.

According to a press release from FASNY, “The petition characterizes the Council’s action as ‘a classic example’ of why the State Court of Appeals has held that courts are ‘thrust into the role of protecting educational institutions from community hostility.’”

The petition asks the Court to order the Council to approve the Special Permit and Site Plan applications.

The Common Council’s vote on FASNY’s petition to discontinue a portion of Hathaway Lane was inextricably linked to its review of FASNY’s Special Permit/Site Plan Application, so that the Council’s action on the petition resulted in the constructive denial of the School’s Application in its entirety. The Common Council’s failure to vote on FASNY’s Special Permit/Site Plan Application also resulted in the denial of the Application by operation of law. The White Plains Zoning Ordinance establishes that if the approving agency does not act within 90 days of its receipt of a completed application, its failure to act constitutes disapproval.

Andrea Colombel, Chairperson of the FASNY Board of Trustees, said in the FASNY statement: “We regret that we are faced with this unfortunate situation, but we have a strong case with solid legal arguments. The school has met every condition imposed by the Common Council, as was recognized by the majority of the Council members, and we are confident that after careful review of all of the proceedings by the Court, our plan will be approved.”

After the August 5 vote, Mayor Roach indicated that if the city was sued by FASNY, it would defend itself rigorously against all claims. City Hall maintains that stance without further comment.

The Gedney Association, representing residents in the immediate neighborhood of the proposed FASNY development, had expressed hope that the school would move on and viewed the August 5 Council vote as a victory.

The Gedney Association, representing residents in the immediate neighborhood of the proposed FASNY development, had expressed hope that the school would move on and viewed the August 5 Council vote as a victory.
Fair Campaign Practices Committee Plays Key Role in Election Process

By Martin Wilbur

Many people are turned off by campaign season mudslinging that invariably engulfs a certain percentage of political races.

For nearly 25 years, a dedicated group of Westchester citizen volunteers has worked tirelessly in hopes of providing the public greater clarity between honest, forthright campaigning that is based on the issues and grounded in facts and candidates who have engaged in distortions and defamatory attacks.

Each year, the Westchester County Fair Campaign Practices Committee is asked to weigh whether statements, ads or other literature from candidates running for a variety of elected offices at different levels of government have had open and fair debate.

"This is a group of thoughtful citizens who in their mind are trying to figure out whether a statement is going to mislead the average voter, and that's our criteria," said Victor Goldberg, chairman of the 17-member committee.

A candidate who concludes that he or she has been wronged by inaccurate or defamatory statements may file a complaint with the committee against their opponent, listing one or more instances of unfair campaign practices.

The three-member executive committee must agree that the matter should be heard, said committee member Susan Schwarz. If a hearing is deemed warranted, a date is scheduled where a candidate involved in the process has been unfair. That's all we got."

The Fair Campaign Practices Committee was formed in 1991 after the late Gannett newspaper columnist Milton Hoffman continually called for an independent body to hold candidates and campaigns accountable for their statements and actions.

Established by the League of Women Voters, it was initially funded by a grant from the Westchester Community Foundation, a nonprofit community endowment. The League of Women Voters has no role in the committee's findings but is in charge of its funding.

Committee member Joy Rosenzweig said the group is looking to more effectively publicize its work and the role it serves in the election process. She said greater communication and use of social media can help lead to a more informed electorate in Westchester.

"Once we get the word out more, more and more people will learn about the findings, more people will look on our site before Election Day, and some people will be able to say, 'Okay, I've heard that guy's name five times about something unfair, let me look more,'" Rosenzweig said. "Maybe it'll make a difference if they're on the fence. That's one of our goals, I think, to really be able to extend our influence."

Committee members must be county residents and are recommended by another member. No sitting elected official is allowed, although former officeholders and candidates are permitted. For example, former New Castle supervisor Polly Kuhn currently sits on the committee. Typically, members have been involved in civic affairs. Goldberg was a League of Women Voters member and served on the Scarsdale Planning Board.

A new member, Pleasantville resident Paul Atkinson, was recommended by Robert Kirkwood, currently the New Castle Planning Board chairman. Atkinson, who spent years working in communications and media, said objective. Members may recuse themselves if they feel they have a conflict of interest.

"It kind of appealed to me because you have to be objective in the business world and realize scoundrels are scoundrels, distortion is distortion, and it really can come from either side of the (political) spectrum," Atkinson said.

One Republican campaign consultant, who has had clients appear before the committee but asked not to be identified, said the Fair Campaign Practices Committee has dedicated residents who serve an important function. It often has the desired effect because few campaigns will want to risk the bad publicity that could accompany an unfavorable finding.

"I don't think it has changed the election process, but you do think twice before putting something out there in the campaign," the consultant said.

On certain occasions, the committee will issue a finding without a complaint. Goldberg said. For example, if a campaign is going to publicize the committee's finding, it must release the committee's entire finding. Failure to do so can result in an unfair finding.

Another issue has been the increase in the state political parties and political action committees funding campaigns and sending out literature without a candidate's knowledge, Schwarz said.

"The one thing we say is candidates are responsible for the stuff put out there in their name," she said.

Despite what could be a contentious relationship, Goldberg said in his 10 years on the committee he has gained enormous respect for candidates and the political party leaders no matter how heated a race may become.

"The party reps say I'm not crazy about (a finding) but I understand where you're coming from," Goldberg said. "I have great admiration for the party reps for their integrity and for their intelligence and I think the League of Women Voters was correct when it opted right from the start for a transparent system."

Providing the best dance education in Westchester County since 1937.

- Modern, Contemporary, Ballet, Jazz, Tap and Hip-Hop
- Performing Groups
- Choreography Opportunities
- Toddler – Adult
- Moving Wheels & Heels for dancers with special needs

Online registration now available at www.steffinossen.org or call 914-328-1900
Democratic Surrogate Court Judge Battle Down to the Wire

By Martin Wilbur

Once Frank Streng had made up his mind to run for Westchester County surrogate court judge earlier this year, he wasn’t going to be swayed to drop out of the contest.

Even after Gov. Andrew Cuomo decided in the spring to appoint Brandon Sall as the court’s interim judge and Westchester Democratic leaders unanimously had selected Sall as their nominee at the June convention, the 58-year-old Cortlandt resident steadfastly remained committed to the race.

Streng, who has spent his entire career at McCarthy Fingar LLP in White Plains as a trusts and estates attorney, said he has the backing of legal colleagues and his share of local Democratic leaders around the county who want to see him run against the handpicked choice of Cuomo and Westchester Democratic Committee Chairman Reginald Lafayette.

On Thursday, he faces off against Sall in the Democratic primary. The winner figures to be the strong favorite to win the 10-year term against Republican nominee Guy Parisi in the critically important court that decides issues surrounding wills and inheritances.

“It’s not a choice to be made by chairs of parties,” Streng said of the nomination. “I hope to be the people’s choice and I hope that if I’ve done nothing else I give them that choice.”

Sall, who also has been a highly respected trusts and estates lawyer, said he didn’t expect Streng to lodge a primary challenge after he withdrew his name at the convention.

“(I was) quite surprised because he pledged probably numerous times that he would not primary and he would accept his fate at the convention,” said Sall, 55, who lives in Harrison.

The scenario for a contentious primary started to take shape following the resignation last January of Anthony Scarpino, who left the surrogate court bench to go into private law practice.

The vacancy was advertised and Sall and Streng were two of the four applicants that were considered for the post. Following interviews conducted by a bipartisan judicial committee in April, who found Sall and Streng both highly qualified, Cuomo selected Sall. The appointment was confirmed by the state Senate in May and Sall took the bench the following month.

But John McBride, the chairman of the Democratic Committee in Cortlandt where Streng lives, said it was unusual for the governor to make the appointment when it was known that four Democrats were interested in vying for the seat. By Cuomo making the appointment when he did, it gave the power and advantage of incumbency to Sall and likely influenced other party leaders to throw their support behind him, he said.

“It’s definitely out of the ordinary,” said McBride, whose committee has endorsed Streng. “The governor never has made this kind of judicial appointment before and he does it at the eleventh hour.”

As for Streng withdrawing his name during the convention, McBride mentioned that when it becomes apparent that a candidate won’t get the nomination, it is standard practice to do that.

However, Sall said Streng didn’t raise any objections with the process until he didn’t like the final outcome. He also noted that Streng challenged his petitions on the Working Families and Independence lines this summer, challenges that were thrown out.

“We were all part of the process,” Sall said. “For my opponent to be surprised that the governor made the appointment is disingenuous.”

Streng said he has been treated well by other Democratic leaders throughout the county.

“I was not persona non grata except for the chairman of the party, Reggie Lafayette, who is also the Democratic commissioner at the Board of Elections,” Streng said. “I think you’ll find that if you interview different Democratic leaders, you’ll find that I have not been treated properly.”

Lafayette said he supports Sall in Thursday’s primary because he was the party’s choice at the convention. If someone else had gained the nomination at the convention, the committee would have backed that candidate.

Asked if he would support Streng should he win the primary, Lafayette responded, “Of course.”

“If (he) doesn’t get the nomination and then decides to run a primary that is his right, but don’t act like it’s unfair,” Lafayette said.

Obscured in the controversy have been the qualifications of both candidates who have had long and distinguished careers in trusts and estates as well as advocating for Democratic causes. Streng has been the Westchester/Lower Hudson Valley co-chair of the New York Democratic Lawyers Council, a grassroots group that was formed following the contested 2000 presidential election to ensure voting rights.

He said the court has had numerous issues, including budgetary problems over the years, and he has the acumen to fix that.

“I feel that I will be able to roll up my sleeves and find practical solutions to make the court run more efficiently,” Streng said. “The taxpayers would do well with me in surrogate’s court and get high-quality services from the court.”

Meanwhile, Sall served as a Democratic district leader when he lived in North Castle in the 1990s and also had served as treasurer of that town’s Democratic Committee. He said he would like to modernize the court with respect to technology and help educate the public about what the court does.

“I always liked to help people and I love serving in surrogate’s court because it makes a difference with families at their most vulnerable times,” Sall said.

---

DID YOU KNOW?

ArtsWestchester’s gallery is free and open to the public Tuesdays through Saturdays in downtown White Plains.

artsw.org
On November 11, 1943, two brothers, Anthony and Gregory Girillo, identical twins from West Harrison, were indicted into the Army Air Corps.

Between 1943 and today, the Girillo twins have each enjoyed rich, rewarding, and productive lives. This July, 72 years after induction, the “twins” returned to their home town of West Harrison, to celebrate their 90th birthday with family and friends. The celebration was held at their boyhood church, Saint Anthony of Padua, in West Harrison, where they both served as altar boys.

They toured side by side during their military service years. Their first tour of duty was during WWII in which they served in Italy repairing B-25 aircraft radio communications. Honorably discharged from the Army Air Corps in 1945, they resumed life in West Harrison. Tony went to work for Chrysler Corporation as a mechanic and Greg joined Ford Automotive in the parts department.

In 1947, the twins joined the New York Air National Guard and trained as radar technicians. In 1951, during the Korean War, the twins were commissioned to active duty by the United States Air Force 107th Aircraft & Warning Squad and were sent to Goose Bay AFB, Labrador, Canada, to set up radar communications.

In November, 1952, Greg, was honorably discharged as 2nd Lieutenant from the United States Air Force. He resumed life in his home town of West Harrison, working for several Ford Motor Company dealerships and went on to become one of the top Parts Managers in the Northeast region. He later joined Laidlaw Transit Services until his retirement to Florida in 1987. He is a life member of the West Harrison Fire Department, Station No. 1, where he volunteered for more than 30 years.

Tony, the younger twin, enjoyed a lengthy career in the United States Air Force, retiring as a Major in 1970. During his military career he served in WWII, the Korean War, the Cold War and the Vietnam War. The most memorable tour was on the Texas Tower 4 General Surveillance Radar station, located 63 miles south-southwest off the coast of Long Island, in 185 feet of water. The tower was tragically destroyed by a winter storm January 15, 1961 shortly after Tony’s tour had ended.

Along the way, Tony earned a bachelor’s degree in Business from the University of Maryland. After retiring from the Air Force, Tony began working with St. Charles Cable TV, Maryland, as Vice President, and then with the Veterans Administration, in Washington, DC. He retired from the Veterans Administration in 1991.

Tony and Greg were both married in 1949. Greg married Agnes Donnelly of White Plains. They have three children: Gregory Jr. (deceased in 2012), Carol, and Peter. They have two grandchildren, and seven great-grandchildren. Greg and his wife Agnes currently reside with their daughter and son-in-law in McKinney, Texas.

Tony married Alice Coombs, also of E. White Plains, New York. They have three daughters: Susan, Pamela, and Brenda; six grandchildren; and four great grandchildren. He currently resides in Oxon Hill, Maryland, with his wife Alice.

Tony and Greg are the last remaining siblings of Antonio and Maria Girillo who immigrated to West Harrison from Italy in 1905.

This story and photos were submitted for publication by the children of Tony and Greg Girillo.
To inquire about paid subscriptions, email subscriptions@theexaminernews.com for pricing and other details.

PO Box 611, Mount Kisco, NY 10549
914-864-0878
www.TheExaminerNews.com
SMALL NEWS IS BIG NEWS

October 15-21, 2015

An Open Letter to the Mayor and Council Members Regarding the Good Counsel Site

My patience has diminished. In March you approved the formation of an Historical Preservation Committee. It is now September and no one has been appointed to that committee. I spoke with the mayor in April who told me the committee would be named within a week. It didn't happen. I have called the mayor's office several times only to be given the run-around. His "advisor" called me back once and did the same. We are starting to feel that you are procrastinating until the Good Counsel property is sold. Although the mayor tells me that you can still change the Good Counsel property to an historical preservation site, wouldn't that be a bit difficult after someone has purchased it under a different pretense? It appears you are taking the same path as the FASNY debacle, which was handled pitifully. Whether or not one was in favor of the FASNY proposal, you handled it, so obviously, as a "cop out," which even those who least understood the procedure, could read between the lines.

Please advise as to when you will name the Historic Preservation Committee members and who they are. We would like very much to give them a tour of the Good Counsel property, which I have already told Mayor Roach and his staff. The courtesy of a reply from all of you is requested.

–Mary Ann Balco Berry, Friend of Good Counsel, White Plains

Police Blotter

Greenburgh Police Department
Suspicious Incident. On August 13 a report was made at police headquarters about an incident two days earlier on August 11. The reporting person said that the victim/patient had fallen outside an extended health care residential facility while walking to his vehicle. He had sustained a bump to the head and was taken to White Plains Hospital Emergency Room. The patient was seen, treated and released by hospital staff. When he returned home to the extended care facility that night, he began throwing up. The staff of the facility called White Plains ER and the nurse advised them to call again if it continued. The next morning staff attempted to wake the patient, but were not successful. The staff called police and had an ambulance respond for transport. EMS arrived and transported the patient to White Plains ER where it was determined he had a brain bleed and needed emergency surgery. The patient was ultimately taken off life support on August 13. An investigation of the Justice Center is currently investigating the matter.

Counterfeit Money. On August 25, a mother responded to police headquarters to report that her 14-year-old son had come into contact with a counterfeit $10 bill while he was selling bottled water in the neighborhood. An unknown party had walked up to him and asked him if he could "make change" for a $10 bill. The unknown offender then presented a $10 bill (serial #G22094356A) in exchange for a $5 bill and five $1 bills. The unknown offender then left the scene and was last observed traveling north on Manhattan Ave. He was described as a black male wearing all black clothing and was approximately 20 years old. When the 14-year-old finished selling the bottled water, he went to the Chase Bank located in the Crossroads Shopping Center. He presented the $10 bill to a bank teller and was told that the $10 bill was counterfeit. Police took control of the counterfeit $10 bill and vouchered it into evidence. Report filed for documentation purposes.

Grand Larceny. On August 27, police officers observed a U-Haul van with Arizona plates parked facing southbound in the northbound shoulder in front of 433 Knollwood Rd. (Shell Gas Station). Prior intelligence bulletins had been disseminated to the patrol division from the detective division detailing numerous grand larcenies from Bruni and Campisi and Verizon in the confines of the Town of Greenburgh where a U-Haul truck/van had been used. That intelligence bulletin described two males who were believed to be suspects in the crimes, including one black male with a heavy build. As police drove past the U-Haul, they observed two black males, one with a heavy build, standing in the gas station parking lot. They made a U-turn and stopped to further observe the actions of the persons in the parking lot. A short time later, the listed vehicle and another vehicle, believed to be a 1990 Black or Grey Nissan Maxima, exited 433 Knollwood Rd. and began to travel southbound. As the U-Haul pulled into traffic, the operator failed to signal. Police conducted a traffic stop on both vehicles on the 287 eastbound ramp off of Knollwood Road. When one officer approached the U-Haul, the driver exited and proceeded to walk towards him. He was ordered to return to his vehicle, where he was profusely sweating and was making furtive movements. The driver was then ordered to step out of the van and was patted down for weapons. He was placed into handcuffs for officer safety. Officers also observed copper tubing and various tools in the back of the van. When asked about the materials, the driver said: "It's mine, I got it from Bruni and Campisi tonight." Both vehicles were searched and a check on the drivers uncovered suspended licenses. Multiple power tools with Bruni and Campisi labels affixed to them were found in the vehicles. Surveillance video showed the larceny and the suspects later admitted to it. They were processed, booked, printed, and held for arraignment.

Obituaries

Rose Gregorio

Rose M. Gregorio of Hartsdale passed away peacefully September 2 at her home. Rose was born March 5, 1920 in the Bronx to Fred and Ann Gabriele. Her loving husband Joseph Gregorio Sr. and their two children Fred and Joseph Gregorio Jr. predeceased her, as well as three siblings Millie, Susan and John. Rose is survived by her loving children, nieces, nephews, and life-long friends, all of whom experienced the generosity of her loving heart. Educated in The Bronx, Rose became a nurse’s aide at the Veterans Hospital and was a part-time singer for radio and New York nightclubs. After her marriage in 1947, she devoted herself to her husband, parents, and children; while also maintaining accounting records and performing clerical services for both her husband’s and father’s businesses. Despite the loss of her boys in a tragic accident in 1973, Rose served as an example of strength in adversity to all who knew and loved her. Rose kept a very active mind, right up until the end. She was an avid reader. During the last 20 months of her life, she read over 260 romance novels by Danielle Steele, Nora Roberts, and Debbie Macomber. She regularly finished three titles per week and looked forward to the endless stream of packages from Amazon.com lovingly gifted by her dear friend Bill that arrived at her door. Not bad, for a 93-year-old. Her humor and emotional support will be greatly missed.

Letters Policy

We invite readers to share their thoughts by sending letters to the editor. Please limit comments to 250 words. We will do our best to print all letters, but are limited by space constraints. Letters are subject to editing and may be withheld from publication on the discretion of the editor. Please refrain from personal attacks. Email letters to pcasey@theexaminernews.com.

The White Plains Examiner requires that all letter writers provide their name, address and contact information.
The Chandelier’s History: Basic Function to Decorative Beauty

By Nick Antonaccio

The Chandelier’s History: Basic Function to Decorative Beauty

One big question mark remains in the decoration of the great room of our new home and it doesn’t seem likely to be answered anytime soon. That is the choice of chandelier to be hung in our dining area.

For the first time in our long marriage of agreeing over most things that surround us, my wife Margaret and I are not in accord about what device of illumination should hang above our heads as we entertain guests at a good meal. Right now, there is just a small ceiling fixture that came with the condo that provides light from the nine-foot high ceiling above, but just empty space from there to the table top, with nothing decorative to fill the space in between.

Margaret wants something airy and simple, but is not sure what. I know exactly what I’ve wanted for a long time and it’s not simple. It’s a knock-off of the “constellation” type chandeliers created in 1966 by Hans Harald Rath for the Metropolitan Opera House at Lincoln Center.

They feature central round metal orbs that look like “putniks” from which metal rods radiate with sparkly moons and satellites spraying out in all directions, laden with Swarovski crystals. The effect is really dazzling. From the time I first saw them in the lobby and auditorium, I was transfixed. I remember reading that they were designed to symbolize the company’s transitioning from the Gilded Age to the Space Age in its new home.

Just recently I discovered online that there is a facsimile available, but it seems that Margaret wants something a little more down to earth rather than a stoolpot from outer space orbiting over her head. In the past, when we lived in historic homes, choosing chandeliers was always a simple matter, with our having gone toward the 18th century designs found in Colonial Williamsburg.

The idea of a device shedding light from the ceiling goes back as far as the Middle Ages. First as a matter of practicality, but it wasn’t long before chandeliers came to represent prestige and power.

Early in the 14th century, the first chandeliers were made of wood and iron in a wooden ring, designed like a crown, and intended to be moved from room to room. These simplistic devices could have one or many wooden arms with small iron plates upon which a candle would rest. The device would be connected to a chain, which could be hung from the ceiling of a great hall or, more often in churches, when they would have been adorned with religious iconography.

By the 15th century, chandeliers were utilized by the wealthy to demonstrate their power and status, and that is when different designs were created to show the individuality of the various palaces and houses of nobility, clergy and merchants.

The arms of chandeliers adopted curves and many more candles into the design by the 18th century and they were beginning to be placed in the homes of the working class as well as the upper class. At the same time, Greek and Roman influences became popular, along with production from cast metals.

Also in the early 18th century, the crystal chandelier was introduced by Bohemian and Venetian glassmakers. By the time crystal chandeliers were hung in the Hall of Mirrors in the Palace at Versailles, they had become a magnificent art form that continues to impress to this day.

The Composition of the Essence in a Glass of Wine

Last week’s column focused on that most fragile of earthly elements: water. It is the essence of life, yet it is in increasingly short supply as human population explodes and agricultural production accelerates to meet its needs.

A quick refresher: 71 percent of Earth is covered in water; in volume, only 3.5 percent of earth’s water supply is fresh water; only 1 percent of all water is readily consumable.

This dominance and dependence extends to human physiology. Water comprises 60 percent of our body. To sustain this critical level, we are advised to consume four to eight glasses of water or water-equivalent foods or beverages each day. Included in this dietary guideline is wine. Wine is composed of about 85 percent water.

If wine is predominantly water, what makes so many wines distinctive from each other? Why is one wine preferable to us while another is off-putting? What influences the taste and aroma in each bottle of wine? What makes the price of wine so polarized, from the under $10 preference of most wine drinkers’ palates to the stratospheric prices of Burgundy and Bordeaux?

Many of the components in the other 15 percent of a glass of wine entice us and sustain us. These components are influenced by many factors, from the composition of vineyard soil that travels through the water absorbed by plants to the characteristics embedded in evolving grapes. Each element influences the harvested grape juice and ultimately the end product.

Let’s look into each element.

The 85 percent of water in a bottle of wine has a significant influence on its taste and aroma. As a grapevine matures and subsists over a growing season, it absorbs the minerals and nutrients in soil as its roots penetrate the strata and substrata of soil created over millennia of Earth’s heaving and seismic activity.

One example: in parts of France, especially the Chablis region, the wines have the distinct taste of the minerality of seashells, yet the vineyards are landlocked. In prehistoric times, the Chablis area was a seabed; today seashells and marine skeletons abound in the soil. The essence of this detritus is evident in each glass of the wine. As water is absorbed into the developing grapes, it imbues each grape with the characteristics of the soil it passes through.

The 15 percent of matter in a bottle of wine influences the personality of a particular wine in a manner similar to human physiology; it just takes a few strands of DNA to make each wine distinct and unique. Each strand of DNA determines the essence of a wine. The chemical composition includes differing levels of tannins, acid and flavor. The deeply embedded genetic DNA strands carry its historical elements: the traits of the predecessor vines, the land on which the grapevines have been skillfully managed, the generations of winemakers and vineyard managers that have toiled to produce wines that are consistent from year to year, generation to generation.

In the last 50 years, vineyard managers and winemakers have advanced the quality of wine as never before. Enhanced scientific research and experimentation have yielded new grape hybrids that produce disease resistant grapevines (increasing yield and quality) and more finessed wines (through advanced winemaking techniques). Just as technology has influenced every aspect of humankind, so has it with wine. From the robust yeast strains developed in laboratories, to sophisticated measuring instrumentation utilized during fermentation, winemakers are able to produce superior wines on a consistent basis, overcoming the uncertainties of nature each year.

There is much to appreciate and be in awe of in modern wines. They provide for the continuing health of our water-based physiology and enhance our ethereal appreciation of the finer qualities that are embedded in its essential juice.

Nick Antonaccio is a 40-year Pleasantville resident. For over 20 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.
Scavello’s Premiers On City Island

Paul Scavello, a dynamic food, dining and hospitality entrepreneur, has opened Scavello’s On The Island, a freestanding restaurant and banquet facility located on City Island Ave., City Island in the Bronx. The multi-level building, formerly Lido Caterers, has been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello also owns Scavello’s City Island, a long running IGA catering and food market also on City Island. He is joined by general manager Mike DeFalco, who had been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello’s Restaurant on the Island, a freestanding restaurant and banquet facility located on City Island Ave., City Island in the Bronx. The multi-level building, formerly Lido Caterers, has been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello’s on the Island, City Island

managed the popular family style Frankie & Johnny’s Pine Tavern Restaurant in the Bronx.

Scavello’s Restaurant on the street level can seat up to 45 and serves a menu wrapped around a wood burning brick oven that produces tasty thin-crusted pizzas with a variety of toppings. Brick oven pizzas include: classic Margherita, tomato sauce, house made fresh mozzarella, Parmigiano Reggiano, extra virgin olive oil and basil; Pizza Bianca, with fresh ricotta, mozzarella and fresh basil; and a favorite Prosciutto & Arugula pie with tomato sauce, Parmigiano Reggiano, Prosciutto di Parma, baby arugula, balsamic glaze and extra virgin olive oil. Additional options include a variety of appetizers, fresh soups and salads, and sandwiches. Specialties include: Clams Casino, Oysters Rockefeller, Salmon BLT, Cobb Salad or Caesar Salad with supplementary choice of grilled chicken, shrimp or avocado. You also can order off the regular menu.

Scavello’s Restaurant on the second level building, formerly Lido Caterers, has been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello also owns Scavello’s City Island, a long running IGA catering and food market also on City Island. He is joined by general manager Mike DeFalco, who had been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello’s Restaurant on the Island, a freestanding restaurant and banquet facility located on City Island Ave., City Island in the Bronx. The multi-level building, formerly Lido Caterers, has been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello’s Premiers On City Island

Paul Scavello, a dynamic food, dining and hospitality entrepreneur, has opened Scavello’s On The Island, a freestanding restaurant and banquet facility located on City Island Ave., City Island in the Bronx. The multi-level building, formerly Lido Caterers, has been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello also owns Scavello’s City Island, a long running IGA catering and food market also on City Island. He is joined by general manager Mike DeFalco, who had been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello’s Restaurant on the Island, a freestanding restaurant and banquet facility located on City Island Ave., City Island in the Bronx. The multi-level building, formerly Lido Caterers, has been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello also owns Scavello’s City Island, a long running IGA catering and food market also on City Island. He is joined by general manager Mike DeFalco, who had been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello’s on the Island, City Island

managed the popular family style Frankie & Johnny’s Pine Tavern Restaurant in the Bronx.

Scavello’s Restaurant on the street level can seat up to 45 and serves a menu wrapped around a wood burning brick oven that produces tasty thin-crusted pizzas with a variety of toppings. Brick oven pizzas include: classic Margherita, tomato sauce, house made fresh mozzarella, Parmigiano Reggiano, extra virgin olive oil and basil; Pizza Bianca, with fresh ricotta, mozzarella and fresh basil; and a favorite Prosciutto & Arugula pie with tomato sauce, Parmigiano Reggiano, Prosciutto di Parma, baby arugula, balsamic glaze and extra virgin olive oil. Additional options include a variety of appetizers, fresh soups and salads, and sandwiches. Specialties include: Clams Casino, Oysters Rockefeller, Salmon BLT, Cobb Salad or Caesar Salad with supplementary choice of grilled chicken, shrimp or avocado. You also can order off the regular menu.

Scavello’s Restaurant on the second level building, formerly Lido Caterers, has been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello also owns Scavello’s City Island, a long running IGA catering and food market also on City Island. He is joined by general manager Mike DeFalco, who had been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello’s Restaurant on the Island, a freestanding restaurant and banquet facility located on City Island Ave., City Island in the Bronx. The multi-level building, formerly Lido Caterers, has been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.

Scavello also owns Scavello’s City Island, a long running IGA catering and food market also on City Island. He is joined by general manager Mike DeFalco, who had been totally renovated and refurbished offering patrons two affordable a la carte restaurants and state of the art catering rooms that can accommodate up to 400 guests for all types of functions.
The Restaurant Examiner

River City Grille in Irvington to Host Meatball Competition

By Jerry Eimbinder

The Second Annual River City Grille Meatball Competition will take place Thursday, Oct. 1, in the cocktail lounge of the Irvington restaurant. There is no entry fee and the deadline for participants to sign up is September 25.

The schedule for this October 1 event: Meatballs for judging should be brought to the restaurant in a container by 5 p.m. Meatballs will be reheated and served in the bar area beginning at 6:30 p.m. Guests sitting or standing in the bar area will judge the meatballs (about 40 to 50 people are expected). Votes will be tallied and the winner announced later the same evening. Winner will receive a dining gift certificate and bragging rights. Meatballs are one of Chef/Owner Bobby Manzi’s favorite foods. “When I was growing up,” Manzi said, “my mother served meatballs and gravy every Sunday evening without fail.”

Happy Hour runs from 4 to 6:30 p.m. and many beverages are available at $5 each.

Contestants can register for the meatball competition at www.rivercitygrille.com or by phone.

River City Grille is open seven days a week for lunch and dinner. It also serves brunch on Saturday and Sunday.

The restaurant is located at 6 South Broadway, Irvington; www.rivercitygrille.com; 914-591-2033.

Martha Stewart, Chef Jacques Pépin to Appear at Newport Festival

By Jerry Eimbinder

About 400 international and domestic wines from more than 60 wineries will be poured at the 10th annual Newport Mansions Wine & Food Festival from Sept. 25-27. Most of the activities will take place at three historic Newport, R.I. mansions – The Elms, Rosecliff and Marble House.

The festival offers samplings of wine, spirits, beer and food along with cooking demonstrations, seminars, a silent auction and signings by cookbook authors.

Participating restaurants and caterers are mostly from New England but include The Smokehouse of NY in Mamaroneck. Cooking demonstrations will include executive chef Ben Pollinger of Oceana in midtown Manhattan; chef de cuisine J.J. Johnson at The Cecil in Harlem; and Allison and Matt Robicelli from the wholesale bakery Robicelli’s in Brooklyn.

Jacques Pépin, a renowned chef and cookbook author, will make his first appearance since the announcement last month that he was the winner of the inaugural Julia Child Award from The Julia Child Foundation for Gastronomy and the Culinary Arts. (The award will be presented at an Oct. 22 ceremony at the Smithsonian.)

Pépin, 79, is a dean at The International Culinary Center, formerly known as the French Culinary Institute, in Manhattan, and a resident of Madison, Conn. Pépin and his daughter, chef Claudine Pépin, will team up in a cooking demo on Sept. 27. She is the author of “Kids Cook French.” (Les Enfants Cuisinent a la Francaise),” published this year in English and French and illustrated by her father. She was named Woman of the Year by the Académie Culinaire de France in 2002. Separate admission costs apply to festival activities. Several combination packages can be purchased online. An all-inclusive weekend ticket package is also available by advance purchase only and is not obtainable online. The cost is $700 for Preservation Society of Newport County members and $850 for non-members. (The non-member fee increases to $1,000 after Sept. 14.) This ticket has some limitations; prospective attendees should check beforehand for what’s covered.

Festival Highlights

1. Wine educational seminars at the Hotel Viking. One-hour sessions with tastings for $40 per person on Sept. 25. Subjects to be covered include pairing food with champagne, Napa Valley estate vineyards and the diverseness of the Chardonnay and Pinot Noir grapes of Napa Valley.

2. Wine & Rosecliff. A ballroom event beginning at 7 p.m. with wine, catered food and music. The cost is $175 for members and $250 for non-members until Sept. 14 ($300 afterwards).

3. The Collectible Wine Dinner at The Elms on Sept. 26 at 7 p.m. is $450.

4. Afternoon Grand Tastings on the back lawn of the Marble House with wine tasting and food sampling on Sept. 26-27. Fees range from $145 to $200 per person per day.

5. Conversation with Martha Stewart and Jacques Pépin at the Marble House on Sept. 27 at 11 a.m. The pair will discuss what’s hot and what’s not in lifestyle and food trends. Fees range from $220 to $275 and include admission to Grand Tastings on Sept. 27.

6. Cooking demonstration by Jacques and Claudine Pépin at Grand Tastings on Sept. 27. Society membership rates range from $35 for students; $50 for individuals; $75 for dual; and $90 for household. The President’s Circle Member costs $5,000.

For more information, contact the Preservation Society of Newport County, 424 Bellevue Ave., Newport R.I. 02840 at 401-847-1000 or visit www.NewportMansions.org.

New Lunch, Dinner Dishes Debut at La Crémailleère in Bedford

By Jerry Eimbinder

A new three-course, prix-fixe lunch menu, several new dinner dishes and a five-course tasting dinner will be introduced this week at La Crémailleère in Bedford.

Two of the new luncheon items will also be available at dinner – short-ribs ravioli with green apple sauce and mussel soup with saffron cream. The new luncheon menu introduces salmon and halibut mousse terrine served with a dill sauce; duo of duck paté and moose accompanied by celery remoulade, cornichons and green mustard; roast chicken with hand-cut noodles, cherry tomatoes and oyster mushrooms; sautéed beef sirloin with sautéed salsify, market vegetables and horseradish; and loin of lamb with lamb jus infused with fresh mint.

New dinner menu entrées include sautéed fillet of Mediterranean sea bass with sweet pea purée and provençale sauce; a chef’s fall vegetable selection with tarragon warm-beet herb dressing, gluten-free campanelle pasta with organic mushrooms; and vol au vent (lobster, salmon and shrimp) in a puff pastry with lobster sauce.

The three-course luncheon is priced at $32 per person, plus tax and tip, and is offered Thursday through Saturday from 12 to 2:30 p.m. and on Sunday from 1 to 3 p.m. Patrons can also order from the dinner menu at lunchtime on Sunday.

The five-course tasting menu ($90) is offered at dinner time except on Saturday. La Crémailleère is located at 46 Bedford-Banksville Rd. in Bedford. For more information, call 914-234-9647 or visit www.cremailiere.com.
**EXAMINER MEDIA Classifieds**

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

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

#### FOR SALE

HELP WANTED
HAIR STYLIST: Looking for a career-minded individual who wants to learn & earn. Willing to train the right person. Candidate must be licensed. Chair rental available. Livia's Hair Salon Hawthorne 914 747 6155 or visit www.liviashairsalon.com


#### MISCELLANEOUS
MISCELLANEOUS WANTED: ANY WITNESSES TO A DEPOSITION. Forward and provide veritable supportive evidence. Reward for any witness willing to come forward on April 17, 2015 around 10:45-11:00 am. Reward for any witness willing to come forward and provide veritable supportive deposition. Please call: (914) 494-2220

SAWMILLS from only $439.00 - MAKE & SAVE MONEY with your own bandmill- Cut lumber any dimension. In stock ready to ship! FREE Info/DVD: www.NorwoodSawmills.com 1-800-578-1363 Ext.300N

#### REAL ESTATE
HAVE A VACATION HOME OR UNIQUE PROPERTY FOR SALE OR RENT? Promote it to more than 6 million readers statewide with a 25 word ad for just $495. Even less for smaller coverage areas. Call 518-464-6483 to speak with a Real Estate Specialist now.

#### VACATION RENTS

#### WANTED
WANTED MOST CASH PAID FOR paintings, antiques, furniture, silver, sculpture, jewelry, books, cameras, records, instruments, coins, watches, gold, comics, sports cards, etc. PLEASE CALL AARON AT 914-654-1683

CASH for Coins! Buying Gold & Silver. Also Stamps, Paper Money, Comics, Entire Collections, Estates. Travel to your home. Call Merc in NY: 1-800-959-3419

WANTED TO BUY
CASH FOR DIABETIC TEST STRIPS Up to $35/Box Sealed & Unexpired. Payment Made SAME DAY. Highest Prices Paid!! Call Jenni Today! 800-413-3479 www.CashForYourTestStrips.com

---

**DONATE YOUR CAR**

**Wheels For Wishes benefiting Make-A-Wish**

*100% Tax Deductible*

**MAKE A WISH®**

**Hudson Valley**

*Free Vehicle/Boat Pickup ANYWHERE*

*We Accept All Vehicles Running or Not*

*100% Tax Deductible*

WheelsForWishes.org

Call: (914) 468-4999

---

#### LEGALS
LEGAL NOTICE Notice of Formation of The Ready Network LLC filed with Secretary of State of NY (SSNY) on 8/11/2015. Office Location: Westchester County. SSNY is the designated agent upon whom process against it may be served. SSNY shall mail process to: 222 Bloomingdale Rd, Ste 116, White Plains, NY 10605. Purpose: any lawful act.


Secretary of State is designated as agent upon whom process against the LLC may be served. Secretary of State shall mail a copy of any process against the LLC served upon him/her to The Divine Acres, LLC, 1 John Brown, Katonah, NY 10356. Purpose: To engage in any lawful act or activity. ERIKA SELLAR RYAN, ESQ., Kelly & Sellar Ryan PLLC, 4 Fisher Street, Greenlight, NY 12834

NOTICE OF KAJ DESIGNS LLC filed with Sect’y of NYS (SSNY) on 6/29/2015 Office of UNITED State Corporation Agents,Inc. 7014 13th Ave.,STE. 202,Brooklyn NY 11228, designated as agent of LLC upon whom process against may be served SSNY shall mail process to US Corp. Agents,inc. 7014 13th Ave., STE.202, Brooklyn, NY 11228. Purpose: any lawful act or activity.

#### MISCELLANEOUS
WANTED: ANY WITNESSES TO A PHYSICAL ALTERATION that occurred outside of the front entrance of the Westlake High School in Thornwood, NY on April 17, 2015 around 10:45-11:00 am. Reward for any witness willing to come forward and provide veritable supportive deposition. Please call: (914) 494-2220

#### LAND FOR SALE
ADIRONDACK HUNTING & TIMBER TRACTS 111 ACRES LAKE ACCESS - $115,000 144 ACRES TROPHY DEER - $249,900 131 ACRES LAKEFRONT & $349,900 3 hours NY City! Survey, y round road, giteed buildable! Financing available! 888-701-7509 WoodworthLakePreserve.com

LENDER SAYS SELL! 5 acres - $14,900 Cooperstown Region! Hardwoods, apple trees, beautiful setting! Low taxes, giteed buildable! Wonit last! Call 888-476-4569

---


#### TUTORING
NEED A TUTOR? Ph.D. Provides Outstanding Tutoring in Math, English, History, SAT, ACT, GRE, GMAT, Regents. All levels. Critical thinking, study skills, strategies taught. Call Dr. Liss. 914-243-1713

---

**EXAMINER MEDIA Classifieds**

**September 8- September 14, 2015**

**The White Plains Examiner**

---

**Classified Ad Deadline is Thursdays at 5pm for the next week’s publication**

---

To Place a Classified Ad Call 914-864-0878 or e-mail classifieds@examinernews.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.

Tuesday, Sept. 8

Tuesdays at Dorry’s gathers "conversation partners" weekly for informal table talk. There is no charge. Just come and order your food from Sylvia and enjoy the discussion and the company. Please join us. No reservations are needed. 6 to 7 p.m. Food ordering starts at 5:30 p.m. Dorry’s Diner, 468 Mamaroneck Avenue, White Plains; 914-682-0005.

Wednesday, Sept. 9

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.

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

Papal Encyclical on the Environment: A Call to All Humanity. Sister Kathleen Deigan and Brother Kevin Cawley, co-conveners of the Thomas Berry Forum for Ecological Dialogue at Iona College, present a summary of key points from the Papal Encyclical on Climate Change. They also explain the meaning of this document and the Pope’s message about climate change. Presented in partnership with the Sierra Club Lower Hudson Group. Greenburgh Nature Center, 99 Dromore Rd., Scarsdale. Refreshments at 7 p.m. Program at 7:30 p.m. Free. Info: 914-723-3470 or visit www.greenburghnaturecenter.org.

Friday, Sept. 11

“The Only Home We Have” Opening Reception. A group exhibition that confronts the issue of climate change. Reflecting on the fragility and beauty of the world we know, eight artists expand on the complexity of this pressing international issue. The artwork communicates urgency to address not only the environmental shock of climate change, but the political, social and economic impact. Pelham Art Center, 155 Fifth Ave., Pelham, 6:30 to 8 p.m. Free. Exhibit runs through Oct. 24. Info: 914-738-2525 or visit www.pelhamartcenter.org.

“Revival” Opening Reception. A site-specific public art installation by New York-based artist Cara Lynch. Inspired by the historic neighborhood of Pelham, Lynch uses stencil and chalk spray to create patterned mandalas of Tudor-style revival architecture on the stone beneath the feet of visitors. Referencing the exterior of many Pelham homes and businesses, the lace-like installation sweeps across the courtyard space, eventually fading from natural, open-air elements into our memories. Held in conjunction with "the only home we have" exhibit. Continues through Nov. 8. Pelham Art Center, 155 Fifth Ave., Pelham. 6:30 to 8 p.m. Free. Info: 914-738-2525 or visit www.pelhamartcenter.org/public_programs.

Mike DelGuidice & Big Shot: Celebrating the Music of Billy Joel. Performing all of Billy Joel’s greatest hits and lesser known tracks and deep cuts from the music legend's iconic catalogue. Joel hired DelGuidice to join his band for all his shows including all of Billy Joel’s iconic Madison Square Garden dates. When performing Joel’s music, DelGuidice is a dead ringer sound alike. The true Billy Joel fan will be blown away after experiencing Big Shot live. Tarrytown Music Hall, 13 Main St., Tarrytown. 8 p.m. $30, $35 and $40. Info and tickets: Visit www.tarrytownmusichall.org.

Maltby & Shire's Closer Than Ever. A look into the private song vault of Richard Maltby, Jr. and David Shire. This song cycle is filled with the brilliance for which these musical theater giants are known. White Plains Performing Arts Center, 11 City Place, White Plains. 8 p.m. $25 to $30. Also Sept. 12 at 8 p.m. and Sept. 13 at 2 p.m. Info and tickets: 914-328-1600 or e-mail wppac@wppac.com.

Sinbad. He arrived on the comedy scene with a “hit-em-in-the-face” style that has kept audiences laughing in the aisles. Ranked by Comedy Central as one of the top 100 standup comics of all time, Sinbad has built a loyal following by taking audiences’ painful trials or embarrassing tribulations of day-by-day life, throwing them back in their faces and causing an uproar of comedic hysteria. Paramount Hudson Valley, 1008 Brown St., Peekskill. 8 p.m. $40, $50 and $60. Info and tickets: 914-739-0039 or visit http://paramounthudsonvalley.com.

Saturday, Sept. 12

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

Benefit for The Native Plant Center. Rosedale Nurseries will host this sixth annual event. Native trees, shrubs, perennials, grasses and ferns will be sold, and personal shoppers will help customers choose the right native plants for their gardens. A percentage of event proceeds will be donated to The Native Plant Center. Rosedale Nurseries, 51 Saw Mill River Rd. (Route 9A), Hawthorne. 9 a.m. to 5:30 p.m. Also Sept. 13. Info: Contact The Native Plant Center at 914-606-7870 or visit www.nativeplantcenter.org or Rosedale at 914-769-1300 or visit www.rosedalenurseries.com.

Teaching Farms: 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.

Hike Around the Lake. Join a relaxing hike around Cranberry Lake. Cranberry Lake Preserve, Old Orchard Street, North White Plains. 1 to 2:30 p.m. Free. Info: 914-835-4466.


Sunday, Sept. 13

Ponding Exploration. An exploration of South Pond and the creatures that inhabit it. Cranberry Lake Preserve, Old Orchard Street, North White Plains. 1 to 2:30 p.m. Free. Info: 914-428-1005.

Honey Harvest Party. Learn about the fascinating social network of honeybees, the basics of beekeeping and how honey is harvested from hives. Watch how honey is extracted from hives and take part in a free tasting. Greenburgh Nature Center, 99 Dromore Rd., Scarsdale. 2 p.m. Pre-registration by Sept. 12: Members--$4 per person. Non-members: $8 per person. Day of event: Members--$6 per person. Non-members--$10 per person. All children under 2: Free. Info: 914-723-3470 or visit www.greenburghnaturecenter.org.
RAISING THE ROOF

Serena Williams has reached the quarterfinals in her bid to capture tennis’ Grand Slam in 2015.

A big crowd watches Serena Williams play Madison Keys on Sunday under the half-finished new roof atop Arthur Ashe Stadium.

Second-seeded Simona Halep hits a backhand in her 6-3, 6-4 victory over qualifier Kateryna Bondarenko in the second round.

Andy Murray races to his left to hit a backhand return in a second-round win over France’s Adrian Mannarino.

Two-time Wimbledon champion Petra Kvitova, seeded fifth, charges toward the net in her second-round win.

Venus Williams is seeded just 23rd, but has advanced to the quarterfinals where she’ll face her sister, Serena.

Andy Jacobs Photos

Rafael Nadal hits a backhand in his second-round win in Louis Armstrong Stadium last Wednesday afternoon.

Top-seeded Novak Djokovic sets his sights on a winning volley during a third-round victory in Arthur Ashe Stadium Friday afternoon.

Above: Stan Wawrinka stretches for a backhand return in his straight-sets win in the opening round last Tuesday.

Right: Roger Federer, bidding for his sixth U.S. Open title, hits a forehand in his opening-round victory last Tuesday afternoon.

Right: Roger Federer, bidding for his sixth U.S. Open title, hits a forehand in his opening-round victory last Tuesday afternoon.
Anett Kontaveit of Estonia hits a running forehand during her loss Sunday to Venus Williams in Arthur Ashe Stadium.

ANDY JACOBS PHOTOS

Germany’s Angelique Kerber, the 11th seed, prepares to hit a backhand return en route to reaching the third round.

Germany’s Feliciano Lopez has reached the quarterfinals and will face top-seeded Novak Djokovic.

Spain’s Feliciano Lopez has reached the quarterfinals and will face top-seeded Novak Djokovic.

Seventh-seeded Ana Ivanovic of Serbia made a hasty exit by losing to Dominika Cibulkova in the first round.

Bernard Tomic hits a serve in his five-set win over Lleyton Hewitt in the Grandstand last Thursday.

Sixth-seeded Tomas Berdych smacks a backhand return during his second-round win last Thursday over Jurgen Melzer on Court 17.

Seventh-seeded Ana Ivanovic of Serbia made a hasty exit by losing to Dominika Cibulkova in the first round.

Nick Kyrgios arrived in New York under a cloud of controversy and departed after a first-round loss to Andy Murray.

US OPEN 2015

Flashy Fabio Fognini of Italy defeated two-time champion Rafael Nadal in the third round, rallying from two sets down.

Dominic Thiem of Austria serves during his second-round victory over Thomaz Bellucci.

Spain’s Feliciano Lopez has reached the quarterfinals and will face top-seeded Novak Djokovic.

Above: Jo-Wilfried Tsonga follows through on a backhand during his fourth-round match in Louis Armstrong Stadium on Sunday afternoon.

Left: Rising American star Madison Key was down and out after a fourth-round meeting with Serena Williams late Sunday afternoon.

Above: Young American CoCo Vandeweghe celebrates by playing air guitar with her racket following her first-round win over Sloane Stephens.

Left: Dominika Cibulkova celebrates after winning her opening-round match last Monday afternoon in Arthur Ashe Stadium.

Bernard Tomic hits a serve in his five-set win over Lleyton Hewitt in the Grandstand last Thursday.

Sixth-seeded Tomas Berdych smacks a backhand return during his second-round win last Thursday over Jurgen Melzer on Court 17.

Seventh-seeded Ana Ivanovic of Serbia made a hasty exit by losing to Dominika Cibulkova in the first round.

Nick Kyrgios arrived in New York under a cloud of controversy and departed after a first-round loss to Andy Murray.

US OPEN 2015

Flashy Fabio Fognini of Italy defeated two-time champion Rafael Nadal in the third round, rallying from two sets down.

DOMINIC THIEM

Dominic Thiem of Austria serves during his second-round victory over Thomaz Bellucci.

Anett Kontaveit of Estonia hits a running forehand during her loss Sunday to Venus Williams in Arthur Ashe Stadium.

ANDY JACOBS PHOTOS

Germany’s Angelique Kerber, the 11th seed, prepares to hit a backhand return en route to reaching the third round.
White Plains Loses Football Season Opener at Carmel, 39-24

By Albert Coqueran

The White Plains High School Varsity Football Team started their 2015 season on a losing note. The Tigers lost to Carmel High School, 39-24, as Rams quarterback Jere Rodriguez completed 8-of-13 passes for 128 yards and two touchdowns. The Tigers were also exploited on the ground, while Carmel running back David Vega rushed for 148 yards and a touchdown.

The Tigers are seeking to improve on a 2-6 record from last year. “We did not have a good season last year. We were aware that we were rebuilding from the year prior. But this team gets along really well. Their camaraderie reminds me of the team two years ago when we made that run (to the Section 1 Championship),” said Tigers Head Coach Skip Stevens, who is beginning his 11th year at the helm.

White Plains is led by senior quarterback Tommy Avery, whose father Jim Avery and his brother Kevin Avery are both Tigers Assistant Coaches. “Tommy had a great off-season. He had a great year last year, which was one of the bright spots on the team. We are expecting good things from him again this year,” said Stevens.

Tommy Avery’s older brother Jeff is also a former Tigers quarterback, who graduated in 2012. Jeff Avery is presently a senior at Rensselaer Polytechnic Institute and is the starting quarterback and a Team Captain for the Engineers.

Avery will look to hook-up in the passing lanes with senior wide receiver Donovan Brunson and senior Matthew Scotman, quarterback, Tommy Avery, defensive nose-guard and offensive right guard, Jimmy Hall and running back and linebacker, J.J. Hernandez.

Leading the Tigers into the 2015 varsity football season will be seniors [l-r] wide receiver and corner-back, Donovan Brunson, wide receiver and free safety, Matthew Scotman, quarterback, Tommy Avery, defensive nose-guard and offensive right guard, Jimmy Hall and running back and linebacker, J.J. Hernandez.

On Wednesday, Sept. 2, White Plains Head Coach Skip Stevens rallies the troops at practice in preparation for the Tigers Season Opener at Carmel High School on Friday. But the rally call was not enough as Carmel beat White Plains 39-24.

The Tigers are expecting good ground-game production this season from senior running back J.J. Hernandez (#14), who crashes through the line during practice and is greeted by the Tigers defense.

Despite them giving up 39 points to Carmel Friday. Seniors Schivaione, Brunson and Scotman will lead the defense, when playing on the other side of the ball, as middle linebacker, corner-back and free safety respectively.

“Defense is much faster than I thought it would be at this point and time,” said Stevens, at practice, on Wednesday, Sept. 2. “They are smart players who work hard and rally to the ball,” he said.

Scotman is especially looking forward to the 2015 season, after breaking his ankle last year and missing the entire season. “I am happy to be back on the field and excited to play. On defense we just want to make stops and be great tacklers,” said Scotman.

The Tigers will get another opportunity to prove themselves and this time in front of their hometown crowd, when they host North Rockland High School, in their Home Opener, at White Plains High School, on Saturday, Sept. 12, at 5:30 p.m.
Mansion on Broadway Wins League and Playoff Men’s Softball Championships

By Albert Coquerran

It was a beautiful summer evening at Carl J. Delfino Park, on Wednesday, Sept. 2, as the number one seed Mansion on Broadway and the number two seed Dunnes Pub squared-off in the 2015 White Plains Recreation Department Men’s Thursday Night League Playoff Championship.

Mansion on Broadway proved to be the best team in the Men’s Thursday Night League, during the regular season, while capturing the League Championship with a 12-2 record. Nonetheless, Dunnes was having a resurgent year and playing well enough of late to notch the number two seed with a 9-5 record.

The White Plains Rec Playoff Championship is a best two-out-of-three-games series with the Men’s Thursday Night League opting to play a doubleheader in the first two games. The Third Game of the series, if necessary, was scheduled for Thursday Night, Sept. 3.

However, Game Three became completely unnecessary, as Mansion on Broadway swept the Playoff Championship by winning Game One, in a blowout, 20-8 and Game Two, in a slugfest, 18-14.

“We won the league in 2012 but it was a league below this league. We won the Fall League last year but to win this (summer) league is a monkey off our backs. It feels like a weight being lifted off our backs,” stated Zambonardi.

Mansion led the entire game and walked away with an 18-14 win and the Men’s Thursday Night Playoff Championship.

Although MOB gave Dunnes some help in the playoffs but as a designated hitter. Nonetheless, besides a second inning, 2-2, tie, when Anthony Giuliano sailed a two-run homerun over the leftfield fence, Mansion led the entire game and walked away with an 18-14 win and the Men’s Thursday Night Playoff Championship Trophy.

“We were so confident this year that we were the best team. We never really felt any pressure and we never really felt that we were out of any game,” exclaimed Pasqualini.

It is great to sponsor these guys,” commented Michael Pasqualini, the Proprietor of Mansion on Broadway. “On top of knowing these guys for many years and witnessing their ups and downs, to watch them play ball and always stick together is great. They fight just like any other team, but they win,” said Pasqualini, who will be hosting a party at Mansion on Broadway for the 2015 White Plains Rec Men’s Thursday Night Softball League and Playoff Champions.

“Everyone going to hit in softball; it is just about making the easy plays. The pitching is all about changing heights, I have a knuckle ball, but it is all about mixing the heights of each pitch,” stated Zambonardi.

Mansion on Broadway proved to be the best team in the Men’s Thursday Night League, during the regular season, while capturing the League Championship with a 12-2 record. Nonetheless, Dunnes was having a resurgent year and playing well enough of late to notch the number two seed with a 9-5 record.

The White Plains Rec Playoff Championship is a best two-out-of-three-games series with the Men’s Thursday Night League opting to play a doubleheader in the first two games. The Third Game of the series, if necessary, was scheduled for Thursday Night, Sept. 3.

However, Game Three became completely unnecessary, as Mansion on Broadway swept the Playoff Championship by winning Game One, in a blowout, 20-8 and Game Two, in a slugfest, 18-14.

“We won the league in 2012 but it was a league below this league. We won the Fall League last year but to win this (summer) league is a monkey off our backs. It feels like a weight being lifted off our backs,” stated Zambonardi.

Mansion led the entire game and walked away with an 18-14 win and the Men’s Thursday Night Playoff Championship.

Although MOB gave Dunnes some help in the playoffs but as a designated hitter. Nonetheless, besides a second inning, 2-2, tie, when Anthony Giuliano sailed a two-run homerun over the leftfield fence, Mansion led the entire game and walked away with an 18-14 win and the Men’s Thursday Night Playoff Championship Trophy.

“We were so confident this year that we were the best team. We never really felt any pressure and we never really felt that we were out of any game,” exclaimed Pasqualini.

It is great to sponsor these guys,” commented Michael Pasqualini, the Proprietor of Mansion on Broadway. “On top of knowing these guys for many years and witnessing their ups and downs, to watch them play ball and always stick together is great. They fight just like any other team, but they win,” said Pasqualini, who will be hosting a party at Mansion on Broadway for the 2015 White Plains Rec Men’s Thursday Night Softball League and Playoff Champions.

“Everyone going to hit in softball; it is just about making the easy plays. The pitching is all about changing heights, I have a knuckle ball, but it is all about mixing the heights of each pitch,” stated Zambonardi.

Mansion on Broadway proved to be the best team in the Men’s Thursday Night League, during the regular season, while capturing the League Championship with a 12-2 record. Nonetheless, Dunnes was having a resurgent year and playing well enough of late to notch the number two seed with a 9-5 record.

The White Plains Rec Playoff Championship is a best two-out-of-three-games series with the Men’s Thursday Night League opting to play a doubleheader in the first two games. The Third Game of the series, if necessary, was scheduled for Thursday Night, Sept. 3.

However, Game Three became completely unnecessary, as Mansion on Broadway swept the Playoff Championship by winning Game One, in a blowout, 20-8 and Game Two, in a slugfest, 18-14.

“We won the league in 2012 but it was a league below this league. We won the Fall League last year but to win this (summer) league is a monkey off our backs. It feels like a weight being lifted off our backs,” stated Zambonardi.

Mansion led the entire game and walked away with an 18-14 win and the Men’s Thursday Night Playoff Championship.

Although MOB gave Dunnes some help in the playoffs but as a designated hitter. Nonetheless, besides a second inning, 2-2, tie, when Anthony Giuliano sailed a two-run homerun over the leftfield fence, Mansion led the entire game and walked away with an 18-14 win and the Men’s Thursday Night Playoff Championship Trophy.

“We were so confident this year that we were the best team. We never really felt any pressure and we never really felt that we were out of any game,” exclaimed Pasqualini.

It is great to sponsor these guys,” commented Michael Pasqualini, the Proprietor of Mansion on Broadway. “On top of knowing these guys for many years and witnessing their ups and downs, to watch them play ball and always stick together is great. They fight just like any other team, but they win,” said Pasqualini, who will be hosting a party at Mansion on Broadway for the 2015 White Plains Rec Men’s Thursday Night Softball League and Playoff Champions.

“Everyone going to hit in softball; it is just about making the easy plays. The pitching is all about changing heights, I have a knuckle ball, but it is all about mixing the heights of each pitch,” stated Zambonardi.
ELECTRONIC BLACKJACK HITS

WITH A 3 TO 2 PAYOUT ON BLACKJACK, WE HAVE THE BEST ODDS IN TOWN