

Westchester Magazine

February 2017

13 Sensational Salons
Plus: Top Tips from Star Stylists

Our African American History
From Henry Hudson to Desegregation

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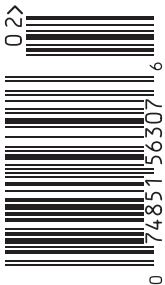
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Top Bakeries and Bread-Lovers' Guide

Nothing can satisfy your taste buds better than a warm and gooey chocolate chip cookie, fluffy cake with gobs of buttercream, or a crusty loaf of bread. Prepare to crave these delectable treats as we guide you to some of Westchester's best bakeries.

By **Andrew Dominick, Samantha Garbarini, Gale Ritterhoff, John Bruno Turiano, Abbe Wichman, and Donna Zucker**

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Coif It Up!

Looking for a place that will give you the 'do you've always dreamed of? For precision cuts and pristine color by truly masterful stylists and colorists, check out 13 of the most fabulous salons in our county. By **Melissa Kagan**

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A Past Rooted in the Hudson Valley

In honor of Black History Month, we explore the trials, tribulations, and triumphs of African Americans in Westchester and the Hudson Valley. By **David Levine**



Chocolate layer cake with raspberry frosting from By The Way Bakery in Hastings-on-Hudson

On the cover: Sour Cherry Pie from Baked By Susan in Croton-On-Hudson. Cover and contents photographs by Andre Baranowski

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"I'm all in, or I don't play at all. I have a burning desire to succeed."

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"I have a big audience among younger people, and I believe they feel I am contemporary because I speak their language in some way."



"For many 'following the drinkin' gourd,' Westchester was a stop on the way to a new life."



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Cake Walk

You will undoubtedly laugh at the assertion that this month's cover story be filed under "tough job, but someone's gotta do it," but *you* try surrounding yourself with cartons of cakes, croissants, pies, donuts, cookies, tarts, pastries, and other confections — touching, ogling, and smelling them for nearly eight hours — and not eating (or even tasting) a single bite. That was the mission tasked to Group Creative Director Bob Supina, Senior Editor John Turiano, food stylist Kersti Bowser, and photographer Andre Baranowski, all of whom toiled amid this cornucopia of carbs (kindly check your paleo and Atkins at the door) so that we could present our carefully curated selection of the county's finest baked goods. As you'll see beginning on page 46, they did not disappoint.

Andre, who shoots many of our food and dining features, has been a food photographer for 38 years. The definition of a perfectionist, Andre is a hard one to please, so when he told me he was excited by how the shoot went, I knew things would turn out just fine on the page. "It was very enjoyable. I love working with local chefs and showcasing their work in the best possible way," says Andre. "A lot of them have never worked with a professional photographer and are often surprised by how good their food looks when it's been shot."

For Andre, the biggest challenge at a food shoot is keeping the lighting consistent, "to make the story stylistically coherent. I frequently work on location, so I've developed ways of working around difficult conditions. Part of this shoot was done in *Westchester Magazine's* studio — no daylight, just strobes — and part on location, with mixed daylight and artificial light."

While the light may be artificial, the food was most definitely not. "Very often I am asked if I use fake ingredients — like lard as a substitute for ice cream, because it doesn't melt — to make food look great. The answer is *never*," Andre says. "Ice cream is most beautiful when it melts. Food should look natural and delicious, and this comes through in my photographs." As for shooting baked goods, "Texture is just as important as light. A visual story is like a puzzle that should fit together perfectly — and the design can make or break it. Magazines are definitely a group effort, and if everything works well, the results can be breathtaking."

While Bob had an idea early on of the look he wanted for this feature, he credits the team for the final result. "From early discussions with the editors, exchanging ideas with Andre and Kersti, and talking with the bakers themselves, I had a wealth of material to work with — including all of those amazing baked goods!"

In case you're wondering what happened to all of those "amazing baked goods," they didn't go to waste. Call it an exercise in delayed gratification, but as soon as Bob declared, "That's a wrap!" everyone dove in. "As anybody who's worked with me knows, at the end of the session, we try *everything*," says Andre. "This is a very pleasant part of the job" — a pleasure that extended as far as the last cookie would go. "We had cakes, cookies, and treats for days," says John. "Our staffers' families and neighbors got some, our building's cleaning crew — even the UPS guy."

Now that's a special delivery.

Tell us which of our featured baked goods is your favorite. Is there one we missed? Let us know — email us at edit@westchestermagazine.com

Robert Schork
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Best of Westchester: Food & Drink Run-Offs

We know seeing your favorite restaurant become a BOW finalist is exciting, but voting is far from over. Be sure to check in after January 30 for the first of five rounds of Food & Drink run-offs. Then, make your final vote — so choose wisely. www.westchestermagazine.com/bowvoting

Valentine's Day Dining

Finding the perfect restaurant for the perfect Valentine's Day date can be daunting, but we're here to lend a hand. From brunch to dinner, let us guide you through the best local locations for dining with your dearest.

www.westchestermagazine.com/valentinedining




Tackling the Super Bowl

Witnessing your team lose in the playoffs is rough enough. So if you're getting a headache just thinking about all the wings you'll need for the Big Game, check here for a guide to putting together the quickest, tastiest, most suds-soaked Super Bowl Sunday ever. www.westchestermagazine.com/superbowlsunday

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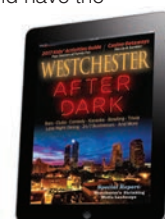


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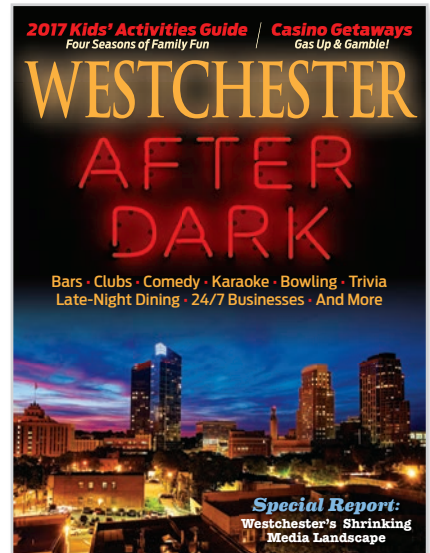


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Always Intriguing

Thank you for your write-up on Phil Reisman in the "Most Intriguing People" feature in *Westchester Magazine's* December 2016 issue. Mr. Reisman is by far the best "slice of life" journalist. I am one of his many fans and hope he continues to write so that we can all enjoy reading his wise and witty words.

— Meg Tvert, Hartsdale

Bust That Belly!

As a monthly reader of *Westchester*, I always find myself pulled in by all of the different stories and features. Last month, it was your piece on belly-busting exercises ["4 Belly-Busting Exercises," January 2017] that really caught my eye. I am always looking for new ways to stay in shape and thought this was extremely straightforward and informative. Keeping your body in shape during winter can definitely be a difficult task, and this gave me a little push to stay in shape during the cold months!

— Gracie Tyler, Ossining

Not-So-Miniscule Local Media

Major media players in Westchester County may be shrinking ["Westchester's Shrinking Media Landscape," January 2017], but there's one niche that's still here: community newspapers. They provide hyper-local news and have a faithful following in the towns and villages they cover.... These papers provide what their communities need and often have more in-depth reporting than bigger media outlets give.... The larger media



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sound off | LETTERS AND COMMENTS FROM OUR READERS

aren't going to cover the ins and outs of what goes on in Dobbs Ferry, for example, but what happens here can happen in any village, and residents want to keep an eye on it.... Before writing off Westchester media, people should take a look at their community newspapers and see what's happening on the ground.

— Kris DiLorenzo, Dobbs Ferry

From WestchesterMagazine.com



Regarding the story "10 Dishes Our Dining Editors Loved in 2016" on the Eat. Drink. Post. blog:

Greenwich isn't Westchester... so, basically 20 percent of your list is in Connecticut. Was it really that difficult coming up with 10 things you loved in Westchester?

— Bill Rubin on Facebook

From Twitter



Regarding the December 2016 story "The Master of Fitness":

Thank you for the feature
@WestchesterMag! #NikeTraining

— @GiovanniRoselli

Join the Conversation

Comment on a story by tweeting @WestchesterMag, commenting at www.facebook.com/westchestermagazine or emailing us at edit@westchestermagazine.com. All feedback will be considered for publication and may be edited for space and clarity.

“The Little Kitchen that Could”

– *The New York Times*

“Westchester’s Best Kept Secret”

– *Westchester Magazine*



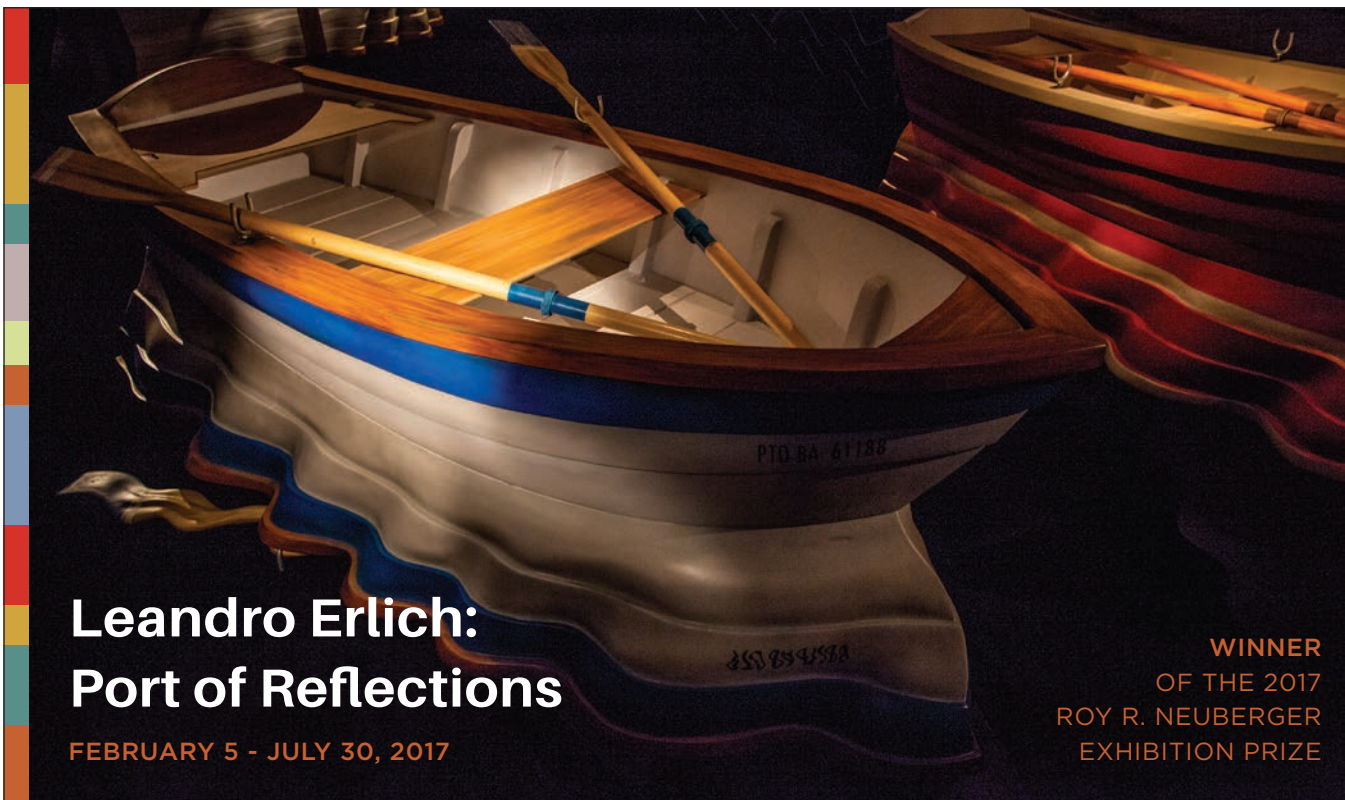
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Into the Light

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Valentine, Schmalentine

Not everyone revels in the February 14 institution. If you're one who'd like to shoot Cupid right in the fanny with one of his own arrows, here's some tips to escape the treachery tradition. **BY NICK BRANDI**

Grand Prix Mount Kisco

Leave your cares in the rearview mirror at Grand Prix New York, where you can hit speeds of 40 mph in high-tech gas-powered karts on multiple state-of-the-art tracks. Add 19 Spins bowling alleys, an arcade, a sit-down restaurant with fully stocked bar, and seasonal sports broadcasts to the mix, and you won't even remember what Valentine's Day is.

Paws Crossed Elmsford Humane Society of Westchester New Rochelle

Take your mind off human love for a while and redirect it toward those innocent souls that may just deserve love the most. Go fill out the extremely simple paperwork and visit or, even better, volunteer at one of Westchester's first-rate animal shelters, like Paws Crossed or the Humane Society of Westchester, where there are thousands of beautiful (no such thing as an "ugly" dog or cat in our opinion) creatures ready to love you unconditionally. You're guaranteed to leave (assuming you can) feeling renewed.

iFly Yonkers

Who needs another person to be the wind beneath your wings when you can just head over to Ridge Hill, where you will free-fall-in-love with iFly, the only indoor-skydiving facility currently in the tri-state area. But be smart: Purchase multiple flight rounds, as the first couple



Moderne Barn Armonk

When you think of hot Westchester pick-up spots, Armonk isn't the first town that springs to mind. But at the bar of trendy, upscale Moderne Barn, on Bedford Road, you're more than likely to meet a pretty parcel of appealing people you definitely want to know better. What is it they say about getting back on the horse? Well, Moderne Barn may just be the best place to do it. Honorable mentions include Don Coqui, bartaco, NoMa Social, Hudson Grille, Brazen Fox, and hey, how 'bout Empire City Casino (nothin' says love like a nice, fat jackpot!).

are going to be spent just learning how to "steer" your body with precision. You may not walk out with a marriage certificate, but you will be awarded a flight certificate, which is probably even cooler.

Blueline Tactical Supply & Shooting Sports Elmsford

Really want to work out those V-Day frustrations? Then you should slap down some money and pick up a pistol at Blueline and literally blow your blues away. Blueline is so good at what it does, even the red-hot Showtime series *Homeland* recently filmed

there. And if Blueline can handle nuttier-than-a-porta-potty-at-a-peanut-festival protagonist Carrie Mathison, it can easily accommodate you. Besides, maybe you'll find your Peter Quinn in the shooting lane next to you.

Sue's Rendezvous Mount Vernon

For those who've had it with love and are looking for lust in all the right places, head to Sue's Rendezvous, the enduring capital of adult entertainment in Westchester. You may not meet Mr. or Mrs. Right, but who cares? You don't want to anyway.

Into the Light

This Peekskill lighting company uses one-of-a-kind craftsmanship to enliven Westchester homes.

If you're looking for something special to brighten up the living room or add a new centerpiece to the office, you've got to check out Early Electrics (www.earlyelectrics.com) in Peekskill. Run by father-son team Steve and Dan Erenberg, Early Electrics has a wonderful collection of lighting curiosities that become the focal point of any room they inhabit. "We spend a lot of time working on our pieces, so you won't

find anything like what we have in the shop; everything is unique," Steve says.

Steve has appeared on two episodes of the History Channel's *American Pickers* and a dozen episodes of *Oddities* on the Discovery Channel, as a consultant and to help price rare pieces of Americana. Early Electrics offers one-of-a-kind creations wrapped in a kitschy-cool package for homeowners of all stripes. —William Dwyer



Where in Westchester to Say 'I Love You' for the First Time

With V-Day upon us once again, we thought we'd lend a hand by suggesting some special ways to convey, for the very first time, what may be the three most important words in the English language.

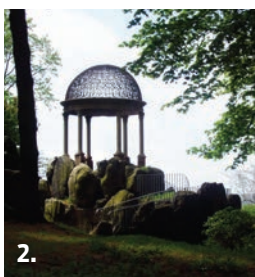


1. Anthony's Nose Peekskill

For all those hikers in love, pick Anthony's Nose. Though there are a couple of spots in the county that boast a slightly higher elevation, Anthony's Nose is, at 927 feet above sea level, the perfect heady perch from which to utter those three magical words for the first time – to say nothing of offering an idyllic 2.6-mile round-trip hike (and plenty of privacy for, well, you know).

2. Untermyer Gardens – Temple of Love Yonkers

Offering a magnificent view of the Hudson and the Palisades, the recently restored Temple of Love at Untermyer Gardens provides babbling waterfalls, streams, and pools to set the quintessential romantic tone for your inaugural "I Love You."



3. La Panetière Rye

A special occasion deserves a special atmosphere – and this classic French restaurant set in a Provence-style manor house oozes refinement. Sit upstairs in the light-filled Garden Room and say those special words (bonus points if you say them in French) over an Emmental cheese soufflé and lobster casserole with chanterelles in a Champagne sauce.

4. Union Church Pocantico Hills

If you feel like your love is a sacred work of art, how 'bout echoing that sentiment by saying "I Love You" at the Union Church, where a magnificent old-stone edifice is the ethereal setting of original stained-glass art by masters Marc Chagall and Henri Matisse. Hey, even Grammy-magnet Bonnie Raitt tied the knot there.



5. Dragon Coaster Rye Playland

Sometimes, love is like a roller coaster: It may have its ups and downs, but it's the thrill of a lifetime. Saying "I Love You" on the famed Dragon Coaster at Rye Playland demonstrates just how exciting your love is. Bear in mind, however, that if your true love happens to lose their lunch along the way, it's not necessarily in response to your grand declaration.

6. Red Hat on the River Irvington

In recent years, Red Hat on the River has emerged as a chic mid-county hotspot. For your debut proclamation of love, head out onto their amazing rooftop for some serious cooing and cocktail-sipping. For those with pockets of a certain depth, hook up with a company like AirSign, Inc., which will skywrite your "I Love You" over the majestic Hudson for a mere \$7,500–\$9,500. —NB & John Bruno Turiano



FOUND IN SPACE: The 13-ONE Everest jacket features the same lightweight tech worn by astronauts.

Silver Lining

How a debilitating injury led to a brand-new cold-weather garment

Larchmont resident Hema Nambiar, 47, underwent two major surgeries for a ruptured diaphragm and a collapsed lung, then spent five years recuperating before gaining enough strength to train for and participate in a half-marathon. Soon after she crossed the finish line on that chilly April morning in 2009, a product — and business — was born. Upon completing the 13.1 miles, Nambiar and the other runners were wrapped in Heatsheets silver blankets. "I thought what a great product this is, so light yet functional." Nambiar decided that everyone, not just marathon runners, should experience the lightweight warmth. Following a successful \$10K Kickstarter campaign, she developed the "Everest" jacket, incorporating the same NASA technology designed to protect astronauts from extreme temperatures. The jacket, which has a 100 percent polyester shell, will range from \$120 to \$175 and be available in early April from Nambiar's aptly named company, 13-ONE (www.13-one.com), a partner with the Space Foundation and Heatsheets. —Carol Caffin

Kickstarter worked like a charm for Everest jacket developer Hema Nambiar of Larchmont, but she's not the only Westchesterite with a dog in the hunt. Here's a sampling of other local crowdfunding hopefuls:

- Granite Springs' Jacqueline Irizarry Levat is looking to raise \$5K for Our Farm Equine Rescue, which strives to save horses from kill and feed lots.
- Montrose resident Justin Carter would like to raise \$1,000 for Paranormal Interventions, his Westchester-based company that explores local paranormal phenomena. Carter is also looking to augment his team, so who knows? Maybe it'll open up a whole new *portal* for you!
- Yonkers native William Dickerson is off to a good start with his \$50,000 campaign for the indie flick *No Alternative*, a film about mental illness that stars Harry Hamlin (*L.A. Law*, *Mad Men*) and Kathryn Erbe (*Law & Order: Criminal Intent*).



Left: Photo-realist Cathi Locati of Tarrytown — a former Miss USA contestant representing Montana — displays her Hudson River homage, titled *Working Water*, at the Hudson Harbor Development's Stone House. Inset: Locati's *Destination Known*.



PROFILE

Divine Inspiration

Self-taught photo-realist Cathi Locati uses her skill not just to bring new beauty into the world but also to restore that which may have been lost to it.

The casual observer might not guess that local artist Cathi Locati looks to Michelangelo for inspiration. While her vivid, photo-realist renderings of pop-culture icons and other modern figures do not immediately suggest the great master, her accuracy in detailing the human form does. Citing his “anatomical sketches” as a prime influence, Locati employs the contrast of shadow and light to create naturalistic images of muscle, bone structure, and skin.

Humbly describing this technique as “Basic Art 101,” Locati never attended art school. Born in Washington State and raised in Montana (which she represented in the

1981 Miss USA pageant), Locati developed her “innate talents” while working in business. Deciding to focus solely on her art 10 years ago, she moved east, settling in Tarrytown, where she painted portraits on commission, ran a gallery and created original art showcased in Manhattan and Europe. Working from photos, she creates unexpected compositions before committing them to canvas. “I put stuff together, but each image must be accurate. As a photo-realist, you can’t guess,” Locati explains. This method is on display in her huge oil-on-canvas mural depicting the Tappan Zee Bridge, titled *Working Water*, which currently hangs in the Hudson Harbor Development’s Stone House.

Arguably, Locati’s greatest artistic achievement is how she is employing her talents for realism now. To supplement her artistic career, she pursued training in medical pigmentation and is currently using her skills as a fine artist — along with a tattoo machine — to recreate extremely realistic-looking areolae and nipples on women who have undergone mastectomies. “Women often come in feeling somewhat defeated but dance out of here laughing, happy, and alive,” Locati says. “They can’t believe what they see in the mirror.” Dividing her time between Westchester and Seattle, Locati sees clients from all over the world (www.cathi.ink). —Gale Ritterhoff

EDITORS' OBSESSIONS

We Can't Shut Up About...



When it comes to paring down the clothes in your closet, make it meaningful. Nothing gives me greater pleasure than passing forward office-worthy clothes and accessories to appreciative hands and productive use — a much better future than languishing in my closet. My favorite recipient: **Career Closet** in Scarborough, which supports women in their quest for better jobs and better lives.

— Karen Odum, Senior Writer



My obsession is **Churrasqueira Ribatejo**, a Portuguese restaurant in my hometown of Ossining. If I'm getting takeout, I get the rotisserie chicken with rice. If I'm eating in, it's a steak topped with a fried egg, plus some Portuguese wine. Excellent!

— Bob Supina, Group Creative Director



Suit-to-Ski in 75

Catch the only direct flight to Stowe out of Westchester County Airport.

Are you addicted to fresh powder? Can't wait to shred your way down a black diamond? Forget the six-hour drive — now you can fly to wintermecca Stowe, VT, out of Westchester County Airport for as little \$250 on Tradewind Aviation's lavish pushback plane. Following the 75-minute flight — the only direct flight to Stowe — take the shuttle to one of the nation's premier luxury four-season resorts, Topnotch. With ski package deals starting at \$435 per night, you can be schussing down the mountain in less time than it takes to watch one inflight movie. It's a great opportunity to release your inner ski bum and really scorch that winter white. For more details, visit their website (www.topnotchresort.com). —WD



Recently ranked one of the top-10 resorts in New England by the *Condé Nast Traveler*, Topnotch Resort's "First Chair Last Call" package includes room accommodations; one lift ticket per person, per night; early-morning shuttle service to and from the mountain; and a \$100 food-and-beverage credit to be used at The Roost or Flannel.

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first things first

EXPRESS LANE

What we've heard, what we're talking about, and what we're anticipating this month



1 DIGGIN' IT!

Trendy farm-to-table fast-casual mini-chain **Dig Inn** has dug in outside the borough of Manhattan for the first time. Having inked a long-term lease in the Rye Ridge Shopping Center, Dig Inn specializes in build-your-own greens and grain offerings, in addition to market salads and vegetable plates. The Rye Brook location, which opened in mid-January, marks the chain's 12th store.

2 TWINKLE, TWINKLE



Congratulations to actor and Bedford resident **Ryan Reynolds**, who recently was the recipient of his very own star on the Hollywood Walk of Fame.

The 40-year-old originally from Canada attended the ceremony on Hollywood Boulevard accompanied by his wife, actress Blake Lively, and their two children, as well as Reynolds' mother and older brothers.

3 CHEERS!

Now that the minimum wage in Westchester County is officially \$10/hr as of the new year, perhaps we can better afford to celebrate another new NYS law, which makes it legal for bars and restaurants to **serve alcohol on Sundays** as of 10 a.m.



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westchestermedicalcenter.com/headachespecialists

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BOOK CLUB

A Man and a Miracle

The final word on good reads from local authors

REVIEWS BY PATTY MONAGHAN

Miracle at Midlife: A Transatlantic Romance

By Roni Beth Tower (October 2016)

Tarrytown resident Roni Beth Tower has penned a captivating memoir of her unexpected transatlantic courtship with David, a divorce attorney. Both in their 50s,



Roni and David had sworn off romance – until they met each other. An inspiring and authentic love story, Tower vividly unfolds the early years of her and David's relationship and its profound impact on their

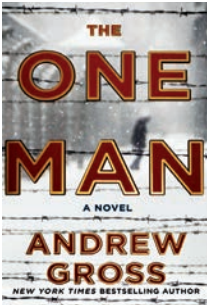
lives. Through times of joy and hardship, the couple's pure devotion to each other shines through in Tower's effectively emotional writing. This moving memoir will bring hope and comfort to those who wonder how romance appears and evolves as we grow older.

296 pgs, She Writes Press, \$16.95 (pbk)

The One Man

By Andrew Gross (August 2016)

Perhaps best known for his collaborations with famed suspense writer James Patterson, *New York Times* bestselling author Andrew Gross has embarked on a whole new course with his own work. A compelling historical thriller set in



World War II, *The One Man* tells the story of a US intelligence officer on a mission to sneak into Auschwitz and rescue a Jewish professor whose knowledge is vital to the Allies' war effort. Gross, a longtime

Purchase resident, superbly intertwines horror, history, and heroism into an absorbing, powerful novel that will grip its readers down to the final page.

432 pgs, Minotaur Books, \$17.70 (hrd)



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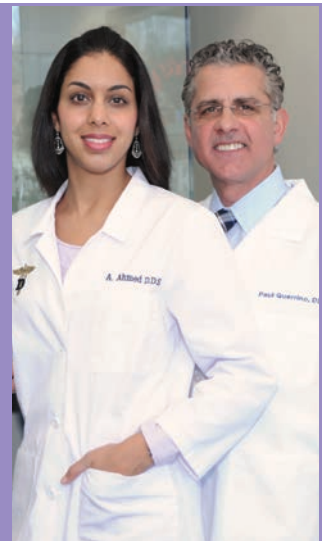
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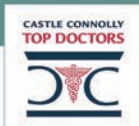
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EDITED BY

Carol Caffin
& Melissa
Kagan



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\$450; www.streamline.com

— Erin O'Keefe

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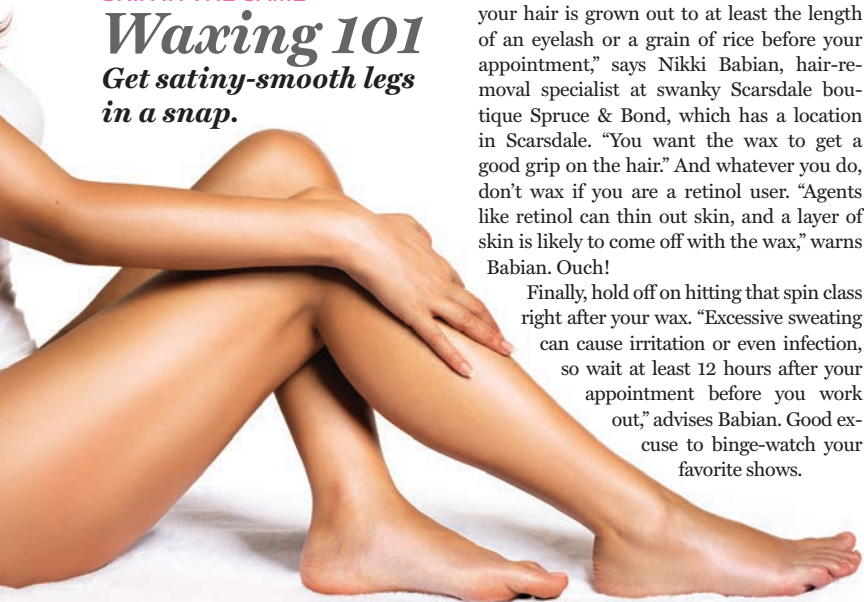
About Face

Whip up a face mask with kitchen ingredients.

For radiant skin, JoAnna Kopczyk of Derma Glow Spa and Boutique in North Salem recommends mixing two egg whites and two tablespoons of plain Greek yogurt and applying the mixture to the face for 7 to 10 minutes. Wash with warm water, pat dry, and apply serum or moisturizer. "This mask is also great for hands," Kopczyk says. "Before you apply it to your hands, exfoliate them with 1 cup of sugar and a half-cup of olive oil combined."



SKIN IN THE GAME
Waxing 101
Get satiny-smooth legs in a snap.



"FOR THE BEST RESULTS, MAKE SURE your hair is grown out to at least the length of an eyelash or a grain of rice before your appointment," says Nikki Babian, hair-removal specialist at swanky Scarsdale boutique Spruce & Bond, which has a location in Scarsdale. "You want the wax to get a good grip on the hair." And whatever you do, don't wax if you are a retinol user. "Agents like retinol can thin out skin, and a layer of skin is likely to come off with the wax," warns Babian. Ouch!

Finally, hold off on hitting that spin class right after your wax. "Excessive sweating can cause irritation or even infection, so wait at least 12 hours after your appointment before you work out," advises Babian. Good excuse to binge-watch your favorite shows.

TOOLKIT

Secret Weapons

What local hair and beauty pros can't live without

The Wet Brush — Original Detangler \$8.99

"It doesn't break hair like other brushes can while detangling, no matter what your hair type," says Kristy Lynn Rotonde of Westchester blow-dry bar PLUSHBLOW.

www.thewetbrush.com



Oribe Royal Blowout Heat Styling Spray \$68

"It's great for thick, frizzy hair and safe for keratin- and color-treated hair," says Gabriel Abrams of Numi & Company in Scarsdale, which carries the product.

www.numihair.com; www.oribe.com

The POREfessional Face Primer by Benefit Cosmetics \$31

"It helps my makeup last all day," says makeup artist Erica Gonzalez. "It also minimizes the appearance of pores and fine lines."

Sephora, White Plains;
www.sephora.com



Meg-a-Lashes 3D Eye Mask \$15

"It contains two pockets, so your lashes are protected at night when you're tossing and turning," says Megan Ryan of Meg-a-Lashes in White Plains.

www.meg-a-lashes.com

#BEAUTYHACK

How to mimic the effect of eyeliner



"For mascara and liner in one, apply your mascara to the top lashes, starting at the root, and wiggle the wand through the ends," says Westchester makeup artist Meredith Hayman (www.meredithhayman.com). "Starting at the root helps emphasize the lash line, to create the look of liner. After coating the top lashes, comb through them with a clean wand, to separate."

HOW TO

Pattern Play



Navy-and-white-striped wool sweater
\$69.99

J.Crew, White Plains; www.jcrew.com

Double-pleated back-zip skirt
\$128

J.Crew, White Plains
www.jcrew.com



Never thought you were the type to mix stripes and plaid? Think again. Once you learn a few simple tricks of the trade, you'll be pairing patterns like an expert in no time. "To mix prints, do a larger print for your top, to draw the eye up, and stay with a small print on the bottom," says Westchester style-and-image consultant Cat Alessio of www.catsstyle.com. "Also, it's best to keep the colors of the prints the same, even though the prints are different. You don't want to incorporate too many colors, because you are already mixing prints." Other pros recommend pairing inverse colors, like wearing a red garment with white stripes alongside a white garment with red stripes, or breaking up patterns with an accessory, like a belt, for a cohesive look.

WEAR IT WELL

The Jumpsuit

Everyone loves a jumpsuit because aside from being super-comfortable and versatile, it's also easy — the sartorial equivalent of a one-pan meal. For winter or early spring, Westchester personal stylist Cynthia Hudson of www.cynthiahudsonstyle.com suggests pairing a jumpsuit with an ankle bootie and a long duster sweater. "If it is a sleeveless jumpsuit, layer with a tight-fitting turtleneck," she says. Here are some other tips:

Cinch it!
Add a belt to your waist to create curves. >

Don't want to look like you are wearing a unitard? Avoid a tighter fit unless you are dealing with a heavier fabric.

A leather jacket and chunky metallic jewelry add edge to a feminine and flowy number.

< **Show a sliver of skin by sporting boots with a cropped wide-leg jumpsuit.**

Peek-a-boo sheer panels are a great way to show skin without going overboard

Flowing wide legs, in luxe fabrics like crepe, create a flattering silhouette. >



GET THE LOOK

Specs Appeal

Eyewear has come a long way from being strictly functional. With stars like Jennifer Aniston and Kate Winslet working frames, it's never been more chic to be a four-eyes!



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LensCrafters, Yonkers
www.lenscrafters.com



Celine frames
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Eye Gallery, Scarsdale
www.eyegalleryscarsdale.com

PERSONAL SHOPPER

DATE NIGHT

Make heads turn in this sweet-yet-sexy date-night outfit.

Quilted crossbody Rebecca Minkoff bag

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White Plains
www.bloomingdales.com

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White Plains
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\$575
Rebecca Taylor
White Plains
www.rebeccataylor.com

Block-heel Rag & Bone leather bootie

\$495
Nordstrom, White Plains
shop.nordstrom.com



ADD TO CART

Rainbow Bright

Hat's On

Missoni 100% wool slouchy beanie hat; Made in Italy \$195
Intermix, Greenwich
www.intermixonline.com



Grab and Go

Sophie Hulme top-handle leather tote with gold-plated brass hardware \$975
Neiman Marcus, White Plains
www.neimanmarcus.com

Coffee Clutch

Kate Spade New York BPA-free, stainless-steel coffee tumbler; holds 17 oz. \$25
Macy's
White Plains
www.macys.com



IN SEASON

Faux Fur



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◀ Threshold Mongolian faux-fur accent chair \$129.99 Target Mount Kisco
www.target.com



Faux-fur ombre pillow cover \$39 West Elm, Scarsdale
www.westelm.com

OPEN FOR BUSINESS

All About That Space

Fig Linens and Home
28 Purchase Street, Rye
www.figlinensandhome.com

Carlin van Noppen opened her second store, in Rye, in 2015 after noticing many of her clients were traveling to her Westport shop. She buys all of the "bohemian chic with a touch of whimsy" merchandise herself. Most of what's in the store is also in her own home. High-end brands like Abyss & Habidecor, Matouk, John Robshaw, and Sferra run anywhere from \$13 for a towel to \$2,950 for an upholstered bed.



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NUTRITION

Heart of the Matter

A steak and a beer for heart health? Well, sort of.

You don't have to eat watercress and celery and work out three hours a day to keep your heart healthy. Local cardiologists have some healthy-heart tips that may surprise you.



DON'T DISCARD LARD. We're not advising you to dig into a can of Crisco for lunch, but lard "seems to be making a comeback," says Cziner. "As animal fats go, it has a better ratio of good fats [monounsaturated] to bad fats [saturated]." Still, he stresses: "Olive oil is better."

ENJOY A STEAK. "Lean cuts of steak in small portions can be a healthy alternative" to white meat, says Dutta. Beef, Cziner agrees, "has gotten a bad rap," and lean beef "is an excellent source of protein."



DO THE RIGHT KIND OF EXERCISE. "Aerobic exercise of any kind is heart-healthy," Cziner explains. "Anaerobic exercise — any kind of exercise where you are repetitively grunting, straining, or holding your breath — is not."

HAVE A CUP OF COFFEE. "It may have significant benefits in reducing stroke and heart disease," says cardiologist Joshua Latzman, MD, of Maple Medical in White Plains.

— Kate Stone Lombardi



HAVE A BEER. "Moderate alcohol consumption can be healthy. Dark beer also has flavonoids, antioxidants, and iron, which may make it even better," says David Cziner, MD, FACC, FACP a cardiologist at WESTMED Medical Group. A new study presented at the American Heart Association recently "showed that one beer daily for men and women improved HDL levels," says cardiologist Tanya Dutta, MD, FACC, of Westchester Medical Center.

HEALTH

Cold-and-Flu Meds Deconstructed

Decongestant? Expectorant? Suppressant? How to know what to take.

With scores of OTC medications available for cold and flu symptoms, it's easy to get confused. We asked Jacqueline Bardini, JD, PharmD, director of pharmaceutical management at WESTMED, to help us untangle the web of common ingredients in cold-and-flu meds. Even if you already have a go-to remedy, you'll want to check out the chart below. — Paul Adler

	Runny Nose	Sinus Congestion	Chest Congestion	Chronic Cough	Stuffy Nose
Best Bet / Symptom	Doxylamine	Pseudoephedrine	Guaifenesin	Dextromethorphan	Phenylephrine
Popular Brand Names	Vicks NyQuil Cold and Flu Relief Tylenol Cold and Cough Nighttime Alka Seltzer Plus Night Cold Formula	Sudafed Advil Cold & Sinus	Robitussin, Mucinex	Robitussin DM, Mucinex DM Coricidan HBP Nighttime Multi-Symptom Cold	Sudafed PE PediaCare Children's FeverReducer Plus Multi-Symptom Cold
Possible Side Effects	Drowsiness; dry mouth, throat, eyes, and nasal passages; nervousness or excitement; nausea; increased chest congestion; constipation; and urinary retention	Can increase heart rate and blood pressure; may cause nervousness, dizziness or sleeplessness. Avoid or ask your doctor if you have high blood pressure, glaucoma, diabetes, difficulty urinating, or thyroid or heart disease.	Headache, nausea, vomiting	Dizziness, drowsiness, nervousness, restlessness, nausea, vomiting, stomach pain	Drowsiness; dry mouth, throat, eyes, and nasal passages; nervousness or excitement; nausea; increased chest congestion; constipation; and urinary retention

PREVENTION

Cold-Weather Supplements

Vitamins and minerals to get you through winter's fury



The best thing about the dead of winter is that spring is on the horizon. But until it arrives, there are extra steps you can take to help stay healthy.

Yes, taking vitamin C really is a good idea. "Wintertime means cold-and-flu season, so it's important to keep your immune system functioning at its best," says Harrison-based nutritionist Ilyse Schapiro, MS, RDN, who recommends taking 500mg daily. And a multivitamin containing vitamins A through E is "the best insurance policy to make sure our bodies get what they need during the winter," she adds. Omega-3 supplements are usually helpful, too, particularly if you have dry, flaky skin. — Patty Monaghan

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Citymeals on Wheels

30th Annual Power Lunch for Women, New York City

Nonprofit organization Citymeals on Wheels held its 30th Annual Power Lunch for Women on Nov 18 at Manhattan's Plaza Hotel. The event raised \$1 million to provide meals for New York City's homebound elderly. *Top:* Citymeals on Wheels Board of Directors Co-President Chef Daniel Boulud; Westchester resident and executive director of Citymeals on Wheels Beth Shapiro; event emcee and cohost of ABC's *The Chew* Carla Hall; and Citymeals on Wheels Board of Directors Co-President Robert S. Grimes. *Right:* Rosanna Scotta, cohost of *Good Day New York*, and celebrity-chef Sunny Anderson.



PHOTO BY KONRAD BRATTKE



White Plains Hospital (WPH)

Black and White Ball, Purchase

The Friends of White Plains Hospital hosted their annual Black and White Ball at the Brae Burn Country Club in Purchase on Nov 5. The event raised more than \$450,000 for hospital programs and services. *Pictured:* WPH Board of Directors President Larry Smith; Friends of WPH Co-President Kathy Winterroll; WPH President and CEO Susan Fox; and Friends of WPH Co-President Wendy Berk.

Share your event photos by submitting to eventphotos@westchestermagazine.com.

Alvin & Friends Restaurant

Birthday Celebration, New Rochelle

Two-time Academy Award nominee and 2017 Golden Globe winner Viola Davis celebrated husband Julius Tennon's birthday at Alvin & Friends Restaurant in New Rochelle on Dec 22. *Pictured:* restaurant owner Alvin Clayton and Davis.



PHOTO BY SEAN DRAKES



Harquin Creative Group/ New Roc City

7th Annual Ring in the New Year at Noon, New Rochelle

Harquin Creative Group partnered with New Roc City to host its 7th Annual Ring in the New Year at Noon celebration on Dec 31 at the New Rochelle entertainment and retail complex. *Pictured:* former New York Ranger Ron Greschner and Ring in the New Year event coordinator Fred Bruck of Harquin Creative Group.



March of Dimes

Real Estate Awards Breakfast, Rye Brook

Martin Ginsburg, founder and principal of Ginsburg Development Companies, was honored at the March of Dimes Real Estate Awards Breakfast on Nov 17 at the Hilton Westchester in Rye Brook. *Pictured:* Joseph Simone, award presenter; Martin Ginsburg; and Tara Rosenblum, program emcee and News 12 Westchester anchor.

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AJC Westchester/Fairfield

Judge Learned Hand Award Dinner, White Plains

AJC Westchester/Fairfield hosted its Judge Learned Hand Award Dinner on Dec 1 at The Ritz-Carlton, Westchester in White Plains. Four accomplished recipients were honored for excelling in their respective fields. *Top:* Judge Learned Hand honorees David S. Golub and Kathryn Emmett of Stamford; County Executive Rob Astorino; and fellow honorees Ellen Jancko-Baken and Scott T. Baken of Scarsdale. *Right:* AJC Westchester/Fairfield Director Scott Richman and Westchester County Board of Legislators Chairman Ken Jenkins.



PHOTO BY LYNDA CURTIS

Westchester County Association

Annual Fall Leadership Dinner, Tarrytown

The Westchester County Association (WCA) held its annual Fall Leadership Dinner on Nov 17 at the Westchester Marriott in Tarrytown. *Pictured:* WCA Leadership Award winner Tarek Pertew of Uncubed; WCA Leadership Award winner Riz Khaliq of IBM; WCA Leadership Award winner Paula Mandell of M&T Bank; and William Mooney Jr., president and CEO of WCA.



Iona Preparatory

100th Anniversary President's Dinner, New Rochelle

To begin its year-long 100th anniversary celebration, Iona Prep held a President's Dinner at the Glen Island Harbour Club in New Rochelle on Dec 7. *Pictured:* Founders' Award recipients Virginia and Thomas Hughes, with Iona Prep President Brother Thomas Leto.

Manhattanville College

Castle Conversations lecture, Purchase

Restaurateur Danny Meyer spoke at Manhattanville College in Purchase on Nov 29 as part of the school's Castle Conversations lecture series. *Pictured:* Don Callahan, former chair of the Manhattanville College Board of Trustees, with Danny Meyer.



The Woman's Club of White Plains

Gala of the Century, White Plains

The Woman's Club of White Plains held its Gala of the Century at the CV Rich Mansion in White Plains on Nov 5. *Pictured:* Congresswoman Nita Lowey and Lisa LaRocca, event emcee and News 12 Westchester anchor.



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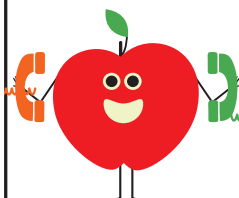
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Heaven Sent

Westchester Angels' Sanford Wollman discusses his new career aiding the county's burgeoning startup businesses. **BY LAURA JOSEPH MOGIL**

Sitting before a metal table at Koi Creative Space, a hip, new coworking venue in downtown White Plains, Rye resident Sanford “Sandy” Wollman, 58, is sporting shoulder-length hair, jeans, and a skull ring modeled after the one owned by Rolling Stones’ guitarist Keith Richards. Clearly, Wollman is not the poster child for business-as-usual in Westchester County.

In fact, as cofounder of Westchester Angels, a member-based angel investment group, Wollman is dedicated to funding innovative new startup companies in and around Westchester that are “disrupting,” or shaking up, current markets.

A former product-development engineer, textile-company partner, and financial planner, Wollman knows firsthand about what can make a company succeed or fail, and he enjoys sharing his expertise with the next generation of local entrepreneurs.

Wollman was born in Mount Vernon and moved with his parents and

younger brother to Larchmont when he was in 11th grade. He attributes his keen sense for business and tireless work ethic to his father, who owned Carna Mills, a textile-converting company in New York City.

“My dad was a large part of my life and a huge inspiration. He was completely blind by the time he was young man, due to a condition called retinitis pigmentosa. Yet he started his own business and became extremely well respected in the industry,” says Wollman.

Wollman started working for his father at Carna Mills the summer after he finished 8th grade. “I began by delivering samples and literally sweeping the floors,” he says. “And I knew from the time I started working there that I wanted to succeed my dad in the business.”

While attending Philadelphia College of Textiles and Science, Wollman continued working at Carna Mills during his time off. Not happy doing paperwork, he kept pressuring his dad to let him sell the company’s products. He says, “Finally, during the summer after my junior year, my dad said to me, ‘Wear your suit to work tomorrow.’ The next day he gave me samples and a price list and said, ‘I’ll see you at 5 p.m.’”

When he pressed his dad for more direction, Wollman recalls him saying, “Start at the top of the Empire State Building and work your way down.” At the time, the Empire State Building was home to numerous showrooms and offices for clothing manufacturers.

“I loved it, with a capital L-O-V-E,” says Wollman. He still remembers his first big sale, with Oxford Industries, one of the nation’s largest shirt manufacturers. “I completed a deal with them for 250,000 yards of fabric, a half-million-dollar order,” he shares. “I was getting commission checks throughout my entire senior year.” After graduating in 1980, Wollman took a job as a product-development engineer for 3M at their corporate headquarters in St. Paul, MN.

Wollman excelled there, even receiving a US patent for a Velcro product he invented. However, after four years he decided it was time to return home and resume working for his father. By age 28, Wollman was overseeing the company’s Indian Madras division and traveling to India four times a year on business. Under his supervision, Carna Mills became one of the largest suppliers of Indian Madras fabrics in the country.

Wollman was living in Harrison when he began dating his wife, Lisa, an account executive with Calvin Klein (she now works at Walin & Wolff women’s clothing boutique in Rye). Lisa explains that a dear friend who rode the Metro-North 5:58 train with her initially brokered the match with the help of guy who usually sat with Wollman on the same train. Their first date, in 1989, was at the Oyster Bar in Grand Central, where Sandy figured he could

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neighbor

(Continued from previous page)

make a quick exit if they didn't click. Instead, they were married the following year.

The marriage would prove to be a source of great strength for Wollman when Carna Mills began to decline in the early 2000s. It was at this time that the industry changed dramatically because, he explains, customers began buying ready-made garments from overseas. The business was continuing to deteriorate when Wollman's mother passed away in 2003, followed by his father passing six months later. "My lifelong dream of succeeding my dad lasted two and a half weeks," he says. "It was determined that the company couldn't be saved and that we had to go out of business."



Wollman credits his wife for being there to support him through the dark times that followed. In turn, Lisa says, "I was so inspired by the strength I saw in Sandy. It was just incredible how he reinvented himself so brilliantly." She adds, "Because he's so motivated, confident, and blessed with a great head for business, it enabled him to brush himself off and try something new."

From 2004 through 2009, Wollman managed his own portfolio of investments by trading stocks and options. Then, in 2010, after getting his financial-planning degree, he opened up Channel Financial Planning LLC. Soon after, Wollman became the director of pro bono for the Financial Planning Association of Greater Hudson Valley. Looking for additional ways to use his financial expertise to give back to the community, he started the Small Business Advisory Alliance (SBAA) a nonprofit organization that offered free one-on-one business consultations, in 2013.

It was there that Wollman, along with Angel partners Loehr and Rosen, began discovering local companies with scalable business models suitable for angel investing. After a bit of research, the trio discovered there were no such investment groups in the county to fund these startups. As Wollman says, "A few beers later, the Westchester Angels was born."

Since it began a year ago, the Angels has expanded to 20 members, mostly Westchester residents, who've made several investments totaling \$200,000. Wollman says his day-to-day focus is on finding accredited investors, discovering compelling business stories for members to consider and establishing collaborations with other area angel groups.


Since the Angels like to be involved in their investments, they have a preference for companies within 100 miles of Westchester County. "We can meet with our startups and be home in time for dinner," Wollman explains.

As part of his search for local startups, Wollman has been on more than 20 pitch panels in the past six months. "We've heard pitches for everything from rocket ships and medical marijuana to platforms for economic development and apps unlimited," he says.

Asked how he has the energy to do all this, Wollman says he only has one mode: "I'm all in, or I don't play at all. I have a burning desire to succeed." And it's not only in business. Wollman completed three Ironman Triathlons in the 1980s, swam around Manhattan in 1989 and across the English Channel in 1995. He's also been a certified scuba diver for more than 40 years, with over 1,000 dives around the globe.

These days, you're more likely to find Wollman running or working out with his trainer at the Equinox Gym in Mamaroneck. He also plays guitar in a local band, the Westchester Derelicts.

His daughter, Sydney, 24, is an assistant event planner for Henri Bendel in Manhattan. Son Zach, 21, attends the College of Charleston and, according to Wollman, already has a knack for investing in publicly traded companies. "My children are by far the best accomplishments of my life; everything else is a distant second," he says.

Wollman doesn't plan to retire anytime soon. "I'd like to see the Westchester Angels play a significant role in funding local startups," he says. "I'd like to see the growth of local shared workspaces, incubators, and accelerators. At the end of the day, I'd like to see startup companies move here and create an entrepreneurial spirit in Westchester." 

Laura Joseph Mogil is a freelance writer residing in Briarcliff Manor. She is a frequent contributor to Westchester Magazine and Westchester Home.



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Left: Irvington's Station Road tunnel is the setting for a series of eerie scenes in the thriller *The Girl on the Train*; below: Emily Blunt plays the film's troubled main character, Rachel Watson.



BARRY WETCHER

The Boss in Port Chester?

Plus, a local comic makes good, and an Irvington tunnel gets a starring role. BY TOM SCHRECK

Q:

Eerie Passages

Where is the tunnel that is featured so prominently in the movie *The Girl on the Train*? I know it is supposed to be in Westchester, but I can't figure out exactly where.

—Nancy Markell, Somers

A: The immensely popular bestselling novel is set in London, but for the 2016 film starring Emily Blunt, Westchester County was chosen as the location, largely because of Metro-North's Hudson Line. Turns out the screenwriter, Erin Cressida-Wilson, once dated a Vassar student, and she fell in love with the ride up the Hudson to Poughkeepsie.

According to Natasha Caputo of the Westchester County Tourism & Film office, the tunnel you are referring to is actually located in Irvington. The Station Road tunnel in the Spiro Park neighborhood serves as an underpass for the Old Croton Aqueduct pathway. It is a popular running and biking path that stretches over 26 miles.

If you're expecting to witness the tunnel in full Hollywood-special-effect creepiness, I have a

caution for you. The film crew used a glycerin-and-water misting machine to get that eerie effect on the underpass. There's no guarantee Mother Nature will cooperate, should you want to run perilously through the tunnel in your own self-produced movie thriller.

The Last Laugh

Q: I recently noticed that the comedian Paul Virzi had the no. 1 comedy album on iTunes. Is that the same local comedian the magazine profiled a few years ago?

—Shelley Adelman, Armonk

A: It certainly is, and a lot has happened since we wrote about Paul four and a half years ago.

You're right about the album. *Paul Virzi: Night at The Stand* hit the top spot in the iTunes comedy album charts. It also reached no. 4 on *Billboard's* top-100 comedy rankings.

Virzi has toured with comedy superstar Bill Burr; together they've played some rooms you

might have heard of, like the Beacon Theatre, Carnegie Hall, and Madison Square Garden — in the main room. Yeah, that's right, where the Knicks, Rangers, and Billy Joel play.

All of this has propelled Virzi to the next level. He's now a headliner and in the process of setting up his own national tour. He's a regular on the NFL Network; an hour-long comedy film is in the works that plans to shoot right here in Westchester, at the Tarrytown Music Hall, this spring.

It's nice when a local boy makes good. Paul grew up in Westchester and currently lives in North Salem.

Glory Days

Q: My teenage son is a big Bruce Springsteen fan, and he insists The Boss never played The Capitol Theatre in Port Chester. I've told him that before Springsteen became super-big, he played places like The Cap — and not only that, one of his most famous shows from the late '70s was there. Let the kid know that he has to clean out the garage, okay?

—Josh Mandelbaum, Yorktown


A: Sorry, Pops. Junior is off the hook for garage detail this time.

Bruce never played The Capitol Theatre. Back in '78, he did play venues of that size, but The Capitol's floorboards were never graced with his motorcycle boots. In fact, the theater was closed during much of the '70s because of an ordinance against music in the neighborhood.



Now, there *was* a legendary Bruce show at the Capitol — but that was in Passaic, NJ, in 1978. The tape of the concert, originally broadcast on local radio, was coveted by E Street aficionados for decades, and it holds a place in the pantheon of bootleg videos. *Music Vault*, a concert-video website, released a digitally remastered version of the concert in 2014, and although it is considered the pinnacle of the *Darkness on the Edge of Town* tour, most Springsteen fans worth their salt have had this tape for 30 years.

But don't go racing through the swamps of Jersey to make a pilgrimage to the place. The wrecking ball ended The Capitol's "glory days" back in 1991.

See what I did there? 

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Naked cakes, like this golden sponge cake with vanilla buttercream and berries from Beascakes in Armonk, do without the outer layer of frosting.

TOP BAKERIES AND BREAD- LOVERS' GUIDE

Is anything more satiating than a still-warm-from-the-oven cookie or loaf of bread? How about sinking your fork through layers of fluffy buttercream and devil's food cake? Fortunately, Westchester is chock full of bakeries, whether they delve into the science of sweets or dazzle with dough. So, grab a cup of your favorite steaming beverage and prepare for an oh-so-sweet journey into the county's bakery scene. Here's where you can have your cake — and pretty much any other baked good — and eat it, too.

**BY ANDREW DOMINICK, SAMANTHA GARBARINI, GALE RITTERHOFF,
JOHN BRUNO TURIANO, ABBE WICHMAN, AND DONNA ZUCKER**

FEATURING PHOTOGRAPHY BY ANDRE BARANOWSKI

SWEETS “R” US THE TOP 10 WESTCHESTER BAKERIES

From macaron mavens in Bronxville to cake-masters in Scarsdale, here’s a list of the bakeries that do sugar the sweetest.

By Gale Ritterhoff
and John Bruno Turiano



Sherry-Os, a homespun version of the classic Oreo, at sherry b dessert studio

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Marble countertops and slate floors eschew the typical homey bakery design aesthetic at sherry b dessert studio, where artisan ingredients such as hand-chopped Belgian chocolate, European-style butter, and Battenkill Valley cream and milk go into French technique-boosted versions of familiar American sweets. Stuffed brownies, a magnificent peanut butter–chocolate cookie, and a cooler devoted to house-made ice creams and ice cream sandwiches (we like the Birthday Cake and Fluffernutter) are treats to sample.

There are no extensive “I grew up baking with Grandma stories” for Sherry Blockinger, the chef/owner, just the occasional rainy-day activity of making chocolate chip cookies with her mother. Baking was not in her DNA.

“My interest in the culinary arts took hold at Purdue University after I took a nutrition class,” says the Katonah resident, who opened her eponymous dessert shop in September 2012. “It opened my eyes to how different food affects the body.” This newfound curiosity eventually led to diplomas in pastry arts at the French Culinary Institute (now ICC) and restaurant management at the Institute of Culinary Education.

Blockinger regularly invites artists and artisans in the worlds of music, writing, fine art, and food as part of her SB Studio Sessions series. “I’m fascinated by the creative process for other artists,” she says.

One thing that doesn’t fascinate her: raisins. “I hate them. They’re not even in my oatmeal cookies.”

Don’t Miss

*Chocolate Chunk Cookies, Ice Cream Sandwiches
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Scarsdale’s narrow side streets feel just European enough to be home to La Renaissance Patisserie Française. Customers here love the *viennoiserie* (croissants, pastries, and pain au chocolat) that deliver the perfect mix of crisp outer layers giving way to buttery ones inside.

“Just like the croissants in France,” says bakery manager Vivienne Copeland. Be warned, though, as these treats don’t often last the morning.

Delicious options to enjoy with your afternoon café abound, such as chocolatey Sarah Bernhardt cookies, buttery sablé (shortbread), and gorgeous fruit tarts. But it’s the cakes that truly set the bakery apart. The most popular include the gluten-free La Renaissance, which was a Best Of Westchester Editor’s Pick in 2008 — a variation of the classic French dacquoise, with layers of almond meringue, whipped cream, chocolate cream, mocha buttercream, and toasted almonds — and the indulgent chocolate ganache, which is one of those signature desserts that becomes memorable after just a few bites.

Don’t Miss

*La Renaissance Cake (almond layer cake),
Chocolate Ganache Cake, Fruit Tarts*

★
BAKED BY SUSAN

163 Grand St, Croton-on-Hudson
914.862.0874; www.bakedbysusan.com

Growing up, Susan O'Keefe (*right*) never had a Twinkie — or a Ring Ding or any other uber-processed snack cake.

"To this day, I still haven't," says the owner of the from-scratch bakery Baked By Susan, which she opened in 2010. "I come from a generational baking family, and we always had a homemade dessert."

Baking since she was 8, O'Keefe recalls her mother's lemon-nut bread and brownies and her Grandma Susie's yeast donuts. "I bake the way your grandparents and great grandparents would have," she says, "no processed ingredients or cheap shortenings. My pies sell for \$24.99, and at ShopRite you can get a pie for \$1.99. But what do you think goes into a \$1.99 pie?"

Her distributor, after dropping off a delivery, will often remark, "Now I'm off to the 'fakeries,'" referring to those clients who purchase canned and premade fillings and big buckets of premade icing.

O'Keefe's forte are her crusts — whether cradling sugared, heat-scorched local fruits or creamy custards, they are glorious masterworks.

Besides the shop, her products are sold at nine Whole Foods, six Gourmet Garages, Mrs. Green's, both Black Cow locations, Hilltop Hanover Farm, and a few DeCicco's.

Don't Miss

Double-Crust Apple Pie, Apple Turnovers, Cinnamon Rolls





Petit fours, fruit tarts, chocolate cups, and other diminutive desserts by Pastry Chef Maarten Steenman

★ LA TULIPE DESSERTS

455 Lexington Ave, Mount Kisco, 914.242.4555; www.latulipedesserts.com

Ever heard of a *Kouign-amann*? If not, you must discover the buttery wonders of this sweet, crusty, croissant-like cake from northern France, available at La Tulipe Desserts, a tiny gem of a bakery.

Co-owner and baking mastermind Maarten Steenman, who trained extensively throughout Europe, channels his experience into an evolving menu of traditional favorites and unique creations. Imagine a dessert parfait with bacon and a syringe of Drambuie to squeeze on top. He did! And his new Purple Cake features

translucent glaze, orange mousse, and pistachios from Sicily. Steenman adds that the bakery's hazelnuts are from northern Italy and almonds from Spain.

All ingredients in La Tulipe's tarts, beignets, brioches, and artistic cakes are "the highest quality," he says. "That's number one." But it must be his mad skills that turn the Vermont Creamery butter into the truly transcendent *Kouign-amann*, or the crunchy-shelled canelé, with a flan-like interior into caramelized perfection.

Don't Miss: *Kouign-amann, Canelé, Chocolate Extreme Cake*

★
RED BARN BAKERY

4 S Astor St, Irvington, 914.231.7779; www.redbarn-bakery.com

Former art major and handbag designer Randell Dodge turned an old auto-repair shop into the funky, 100 percent organic Red Barn Bakery in Irvington, creating the perfect home for her rustic, non-fussy fare.

Customers rave about her apple pie roll-ups, gluten-free berry scones, flourless chocolate cakes, and hearty breakfast cookies. All ingredients are carefully sourced (locally when possible), and the entire menu is made from scratch, using Dodge's own recipes. She started baking at age 12, making pies after picking fruit with her mother on Long Island.

Her Italian grandmother's recipe is responsible for the bestselling Mediterranean Olive Oil muffin with citrus glaze. Also in high-demand are her many gluten-free and vegan options (brownies, muffins, tarts) that please even wheat eaters.

"I don't even make a regular [gluten] brownie anymore," Dodge says. And her oversized macarons are pure heaven. "People have said they are better than Ladurée's in Paris," she notes.

Don't Miss:

Mediterranean Olive Oil Muffin, Flourless Chocolate Cake (shown right), Oversized Macarons



★
BY THE WAY BAKERY

574 Warburton Ave, Hastings-on-Hudson
 914.478.0555; www.btwbakery.com

Burnt out from her job as an intellectual-property lawyer at Bloomberg and wanting to do something community driven, Hastings resident Helene Godin opened kosher, gluten-free, and dairy-free By the Way Bakery in 2011.

She doesn't adhere personally to any of the aforementioned dietary restrictions but explains: "I love the idea of inclusion and wanted to cast as wide a net as possible and bring people to Hastings."

The counter is overflowing with baskets of crunchy-outside, moist-inside almond cookies, towering stacks of chocolate chip cookies (her top seller), lemony teacakes, and muffins replete with plump fruit.

In five years, the business has grown from one bakery with three employees to three bakeries (two in Manhattan) and a 7,200 sq ft Pleasantville commissary kitchen with 45 employees; her treats are also sold in 12 Whole Foods Markets.

All the recipes are Godin's; a five-day baking boot camp at the Natural Gourmet Institute in Manhattan is the extent of her formal culinary training. "I really learned to bake by using my research skills as a lawyer — how often does a person go to the 30th Google search screen? — and making things over and over until I got them right," she says.

Don't Miss: *Brownies, Sour Cherry Coffee Cake, Almond Cookies*



★
BEASCAKES BAKERY

575 N Main St, Armonk
 914.303.6000; www.beascakesny.com

"Hurry, there's only one black-and-white cookie left!" shouts Beascakes owner Julie Dickens to a longtime customer in the parking lot who rushed right into the charming bakery.

Yes, locals know that the fresh-baked goods here sell fast. But, happily, it's impossible to miss out on Beascakes number-one item: a gooey, warm-from-the-oven, "three-napkin" chocolate-chunk cookie.

A graduate of the French Culinary Institute in New York (now the International Culinary Center), Dickens claims her

Midwest roots have more of an influence on Beascakes' fare. Homey, satisfying, and prepared on-site from simple, quality ingredients, offerings include blueberry coffee cakes, almond croissants, donuts, a host of cream pies, and cupcakes.

Gorgeous specialty cakes that taste as good as they look, are sought after, too. But the top three bestsellers? Chocolate-chunk cookies, chocolate-chunk cookies, and chocolate-chunk cookies, Dickens says with a smile.

Don't Miss

Chocolate-Chunk Cookies, Donuts (Iced and Jelly), Blueberry Coffee Cake





Patti Galloway holding a lemon meringue pie.

★
GALLOWAY'S BAKERY

69 Harney Rd, Scarsdale
914.725.4074; www.gallowaysbakery.com

"People who haven't been in for a while will come in and say, 'So happy you haven't changed anything,'" explains Patti Galloway, who, along with her husband of 47 years, Bob, daughter Shannon, and one baker, run the cash-only "throwback" founded in 1956 (and originally located on Central Avenue in Hartsdale) by Bob's parents, Fred and Marge Galloway. Their day begins at 1:30 a.m. prepping, weighing, and measuring. Retail hours are Friday through Sunday only.

Don't expect any lavender-and-thyme-scented macarons or cakes with mango curd and fancy-colored fondant but instead American-style baked goods, plain and simple. Think plush, powdery jelly donuts, luscious cream pies, fruit-bursting cherry and apple pies, and myriad Danish rings, melt-a-ways, and crumb cakes.

Don't ask for gluten-free-this or nut-free-that. "That's not us," says Patti. "That's a whole other business."

There are lots of regulars, many of whom the Galloway's know by name. "Most of our customers are consistent with what they like and tend to buy the same items over and over," says Patti. "I'm the same way — I hadn't tried our coconut cream pie until last year. I didn't think I would like it — but I did."

Don't Miss

Jelly Donuts, Cinnamon Raisin Buns, Apple Pie

GALLOWAY'S PHOTOGRAPH BY STEFAN RADTKE

★
LULU CAKE BOUTIQUE

40 Garth Rd, Scarsdale
914.722.8300; www.everythinglulu.com

"Cake is the perfect expression of food and art," says co-owner Jay Muse, who opened Lulu Cake Boutique in 2001 and previously worked at Lespinasse and The French Laundry and trained with renowned cake-maker Colette Peters. Husband/co-owner Victor Gonzalez worked under cake-designer-to-the-stars Sylvia Weinstock. It should come as no surprise, then, that their cakes are high-style works of art and creatively flavored, e.g., the Graham Central Station with vanilla cake, graham-cracker frosting, caramel swirl, and a honeycomb sponge. There are also stellar brownies, takes on Hostess and Drake's snack cakes, and a smattering of cookies — but cakes are the focus.

Lulu's has even amassed a celebrity following, including Katy Perry, Whoopi Goldberg, Jimmy Fallon (their goodies are in the show's green room), and Madonna. "She respects our food-forward sensibility regarding quality of ingredients," says Muse of the Material Girl.

Those ingredients, the majority of which are organic, include Valrhona fair-trade chocolate, Meadow Butter from Hamilton, NY, honey from a rooftop in the Bronx, pistachios from Italy, and homegrown fresh mint and basil.

They've been approached by TV producers including those from The Food Network about reality shows revolving around the bakery, but they declined. "We just want to concentrate on the cakes."

Don't Miss

Coconut Cake, French Toast Crème Brûlée Twinkie, Salted Maple and Toasted Walnut Brittle Bar

One of Lulu's most popular cakes is the Crumbella Deville, a vanilla cake featuring almond cheesecake filling, Michigan tart cherries, and (the best part) streusel crumbs. Pictured is a special order version with 14K edible gold on it!





Chantilly's Parisian aesthetic is evident in the pastry, as well as the plateware.

★ CHANTILLY PATISSERIE

135 Parkway Rd, Bronxville
914.771.9400; www.chantillybronxville.com

The main ingredient in Chantilly Patisserie's world-class croissants isn't the slow-churned Plugrá butter or fine-milled flour, it's the pride baker Mariana Delgado Gambini takes in making them. Her Bronxville bakery (owned with sister, Maria, and mother, Mirta) offers truly spectacular croissants, making the shop "a destination for people around here."

An up-before-dawn, three-day process, Mariana's technique (perfected after years at culinary school) is admirably old school. A machine does help roll out the finished dough, though, "or else I'd have muscles like the Hulk," she laughs. Each bite into one of the plain or almond croissants is a momentary trip to Paris, which makes sense considering the family opened the comely shop after visiting Europe.

The éclairs are wonders, too, and come two ways: chocolate (chocolate mousse filling and chocolate ganache on top) or with fresh whipped cream (unfrosted, filled with pastry cream, Chantilly cream, and chef's choice of fresh fruit).

The offerings here — from tarts and cupcakes to hand-piped, gluten-free macarons — taste as good as they look. If you want a magnificent Chantilly Patisserie cake for a big occasion, order early, but chief cake decorator Maria must first approve your design.

Don't Miss

*Plain and Almond Croissants, Macarons,
Custom Cakes (and Cupcakes)*



ETHNIC BAKERIES

Consider breaking from the familiar and allow your palate to experience new flavors, textures, and ingredients from pastry chefs around the world here at home.

By Donna Zucker



LOS ANDES (Sleepy Hollow)

Country: Chile

Regional Ingredients: manjar, or Chilean dulce de leche, and vanilla cream

Must Try: hojarasca (layered pastry, topped with meringue) and cachito manjar (horn-shaped pastry, filled with Chilean dulce de leche)

This quiet and unassuming bakery is packed with classic Chilean desserts like pineapple cake, alfajores, and sopapillas (fried pastry bread, topped with honey and cinnamon-sugar). Since 1991, Jessica Mejias and her husband, Francisco, who own Los Andes, have been continuing the family tradition; Francisco's father and grandfather were bakers in Chile. Absolute musts are the pastries like the decadent hojarasca, known as the thousand-layer cake. Piled high in a mountain of gooey-puffed pastry, prepare to get sticky and have crumbs on your face. Limited seating is available inside and out of the café.



EL TRIGAL MEXICAN BAKERY (New Rochelle)

Country: Mexico **Regional Ingredients:** cajeta (caramel sauce) and piloncillo (brown sugar). **Must Try:** churros and cinnamon sticks

Wafting into the street from El Trigal is the unmistakable smell of fresh pastries. Inside, between the register and the seating area, are rows of high shelves with tray upon tray of freshly baked pastries filled with guava, chocolate, arroz con leche, and more. Customers use tongs to pluck out their favorites. "I grew up in a bakery," laughs owner Veronica Rojas, whose grandparents had a bakery in Mexico and taught her the trade. Rojas opened El Trigal in 1999 with her husband, Marco Balbuena. Some recipes have been passed down, like the chocolate square pound cake and the three-colored sugar cookie. "It's what I have done my whole life," Rojas says. "It's what I love to do."

JIKI JAPANESE SWEETS & CUISINE

(Briarcliff Manor)

Country: Japan **Regional Ingredients:** green tea and sweet-potato butter **Must Try:** white cake and green-tea macarons

Minyoung Cho Yamaguchi is an artist. The Korean-born Yamaguchi was strongly influenced by her training as a French pastry chef and her 20 years at a Japanese bakery. In 2011, she opened Jiki with her husband, Masaaki, who is the sushi chef. "Baking is my happiness," Yamaguchi smiles. There is a soft elegance in her creations. Her pastries, displayed in a case near the front of the tiny 12-seat restaurant,



are exquisite — airy bites, like the seasonal apple-pumpkin macaron, that impart the essence of the central ingredient. The space is thoughtful and serene. Desserts are available for takeout. Reservations are strongly encouraged. Look for the cherry-blossom inspired macaron in the spring.



ARARAS COFFEE & MORE

(White Plains)

Countries: Brazil and Paraguay **Regional Ingredients:** dulce de leche and pineapple

Must Try: alfajores (sandwich cookies with dulce de leche filling) and brigadeiros (chocolate fudge balls)

Opened in 2014, this warm and friendly bakery with limited seating at bistro-style tables inside and out has a constant stream of devotees. The beautiful, petite-sized pastries are pleasingly sweet and full of rich flavors like coconut, pistachio, lime, and pineapple. Menu standards, such as the soft Brazilian truffles and the delicate Paraguayan cookies, are accompanied by daily additions made by co-owners Celina Bredemann and Liz Marina Cardozo. Bredemann describes their pastries as "simple and intense, with a lot of flavor."

BUBBLE SHOP

(located at New Golden Village Oriental Supermarket in Scarsdale)

Country: China **Regional Ingredients:** red and yellow bean **Must Try:** mooncakes and sesame balls

There is simplicity to these lovely desserts, in shapes (primarily round), hue (neutral), and taste that is a balance of modestly sweet and savory. Some are decorated with lotus flower designs, others filled with bright-yellow custard, walnuts, or lotus seed. The desserts are traditional recipes from various regions in China, with subtle influences from other countries in Asia, such as the Philippines. First-timers should not be intimidated by the sesame ball, which transforms from a near-baseball-sized puff into a more manageable mini-bean sandwich after one bite. This dessert, like all of Bubble Shop's sweets, is irresistibly good. A takeout-only shop.





Clockwise: Artuso Pastry's cannoli cream; the finished product at Casa d'Italia; more than one million cannoli shells are made each month at Artuso's Mount Vernon factory.



THE ART OF CANNOLI

Ask any county resident to name their favorite desserts, and cannoli will likely be among them. **By Andrew Dominick**

Fried pastry dough and sweetened ricotta cream topped at each end typically with semi-sweet morsels or crushed pistachios, and you have the quintessential Italian dessert: cannoli.

With origins in Sicily, the cannoli gained popularity in America during the early 1900s with the influx of Italian immigrants. Since then, you'll find that cannoli cream recipes differ slightly from place to place. The reason? Not all ingredients were available in the US at the time, so liberties were taken when making the famed dessert. Ricotta filling is standard. Some creams include cinnamon, nutmeg or dashes of dessert liqueurs. You might see some topped at the ends with candied orange peel or pistachios. But seemingly everyone has a secret ingredient.

In Westchester, cannoli are ubiquitous at bakeries, restaurants, delis, and Italian specialty stores. One of those is **Casa d'Italia Sandwich Shoppe** in Harrison, whose owners, Lucy and Steve Selvaggio, grew up on Arthur Avenue. They use a classic recipe of ricotta, sug-

ar, chocolate chips, and a vanilla-extract blend that's in a mysterious eyedropper vial marked with white tape. They believe in an old-school method to prevent a soggy pastry shell. "Ours are filled to order," Lucy says. "Not many places do it, as they can't be bothered."

Ever wonder where those magical cylindrical shells come from? Many places opt to skip the labor-intensive process of mixing, rolling, resting, and deep-frying, so they buy the shells from a familiar name: **Artuso Pastry**. With bakeries on Arthur Avenue (open since 1946) and in Mamaroneck, Artuso cranks out more than one million cannoli shells per month and is one of the largest shell manufacturers in the nation. Their factory in Mount Vernon also produces the cream for those shells. CEO Anthony Artuso Jr. says their filling is traditional. "It's ricotta, sugar, cinnamon, and vanilla extract," he says. "There are other ingredients, but they're family secrets."

What's less of a secret is that you're no doubt salivating for a cannoli right now. Westchester's got some excellent ones, so go treat yourself!



Sfogliatella

Making **sfogliatella** is an intimidating, labor-intensive task for most, but Casa d'Italia bakes this "other" popular Italian pastry all year. The flaky favorite is filled with ricotta and candied citrus and is best eaten fresh out of the oven — or warmed up — with a blizzard-like dusting of powdered sugar.

THE OFFICIAL "I'M NOT SHARING THIS" LIST

29 baked goods so delicious, you wouldn't even give a little piece to Grandma.



Pretzel Croissant

The Kneaded Bread, Port Chester

Chocolate Pecan Pie (seasonal)

The Kneaded Bread, Port Chester

Oreo Cupcake

Riviera Bakehouse, Ardsley

Cider Donut

Outhouse Orchards, North Salem

Fruit Tart

Bistro V, Greenwich

Cream Puff

Daido Market, White Plains

Chocolate Truffle

Araras Coffee & More, White Plains

Brownie

Neri's, Port Chester

Pignoli-Nut Cookie

Boiano Bakery, Mamaroneck

Chocolate Babka

Martine's Fine Bake Shoppe, Tuckahoe/Scarsdale

Cinnamon Coffee Cake

Sonny Orza Bakery, New Rochelle

Cheese Bread (Pão de Queijo)

Araras Coffee & More, White Plains



Focaccia Round with Black Olive and Tomato

Tarry Lodge, Port Chester

Cronut

Enrico's of Hartsdale

Croglé

Stew Leonard's, Yonkers

Lemon Bar

Bradley's Desserts & Catering, Larchmont

Cappuccino Biscotti

Cathy's Biscotti

Carrot Nut and Cream Cheese Muffin

Patisserie Salzburg, Rye



Pecan Coffee Ring

Delite Bake Shop, Yonkers

Gruyère Scone

On the Way Café, Rye

Crumb Cake

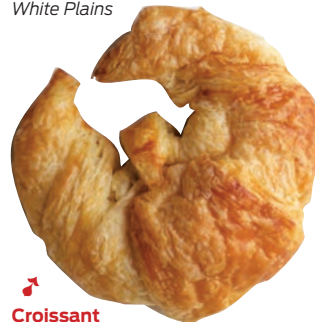
On the Way Café, Rye

Lobster Tail

Fleetwood Pastry Shop, Mount Vernon

Chocolate-Glazed Cake Donut

Sunshine Bagels, Ardsley



Croissant

June & Ho, Rye

Cannoli

Homestyle Desserts, Peekskill

Salted Caramel Cupcake

Flour & Sun Bakery, Pleasantville

Chocolate Pound Cake

Bread & Cocoa, Larchmont



Cornbread

City Limits Diner, White Plains

Almond Tart

Jean-Jacques' Culinary Creations, Pleasantville



1



2



3



4



5

We tried more than a hundred (!) loaves from local bakeries to find 12 we'd want to fill our bread boxes with.

1. A massive **ciabatta lunga** from the Sonny Orza Bread Factory in New Rochelle is crusty on the outside, with a light-and-airy interior.

2. Studded with translucent sweet onions, the **poppy-onion loaf** at Port Chester's The Kneaded Bread is a customer favorite.

3. Tiny **olive rolls** pack big black-olive flavor for only 75 cents a piece at gourmet market June & Ho in Rye.

4. At Tarry Market in Port Chester, chewy olive-oil-and-herb-slathered **focaccia** is sold as a round loaf, rolls, and an artisanal leaf (pictured).

5. Call ahead to Susan Lawrence in Chappaqua to see if they're making slightly sweet, pillowy loaves of their popular **buttermilk bread** (the selection rotates daily).

MMMMMMMMMM... BREAD



6. With a chewy interior and slightly sour flavor, the **pain de campagne** from Larchmont's La Parisienne is our go-to for a crusty all-purpose loaf.

7. We found that good **whole wheat** was surprisingly hard to make. Sonny Orza's ticked all our boxes: chewy, crusty, and full of wheat flavor.

8. Pair delivery service Journeyman Bakery's (www.journeymanbakery.com) dense and crusty **Vollkornbrot** (German rye) with charcuterie or smoked salmon.

9. There are plenty of good **multigrain sandwich loaves** out there, but we prefer the artisanal feel of squat rounds from Rye's June & Ho.

10. Baked in a special pan to maintain its straight sides, the **pain de mie** from Journeyman Bakery is our idea of a perfect sandwich bread.

11. The rich, tender **challah** from The Kneaded Bread in Port Chester is hand-braided and made fresh every day. (There's also a decadent chocolate version.)

12. Forget the moist crumb and broken walnut pieces, it's the giant, plump raisins that make City Limit's **raisin-walnut bread** a staple at the White Plains diner. — SG

BREADS OF THE WORLD

Man (and woman) *can* live by bread alone if they sample the delights found at the international bakeries and markets around the county.

By Abbe Wichman



At **Al Rayyan** (785 Central Park Ave, Yonkers, 914.200.5666), you'll find all manner of pita bread, a date-baked bread, and *kaak* (a sesame stone bread). According to Naseem Abuali, a partner at the Middle Eastern market, the most popular bread is the *manakish* — a flatbread either plain or topped with thyme. He says it's usually enjoyed with a cup of tea and eaten for breakfast, with cheese, hummus, or fava beans.



At **L'Anjou Patisserie Francaise** (130 N Bedford Rd, Mount Kisco, 914.242.4929; www.lanjoupatisserie.com), owner Patrice Yvon notes that in France, "We have fresh bread every day." The bakery carries the traditional baguette, whole-wheat bread, rolls, and, by special order, the buttery delight of brioche bread, which pairs well with jam and makes great French toast.



You don't need to be Jewish to enjoy the rye breads, bagels, and onion rolls at **White Plains Bake Shoppe** (466 Mamaroneck Ave, White Plains, 914.997.9640; www.whiteplainsbakeshoppe.com). And the kosher-certified bakery does a big business in challah, especially on Fridays.



You can satisfy your sweet tooth by eating the *pan dulces* (sweet breads) at **La Flor de Jalisco** (217 Westchester Ave, Port Chester, 914.937.5305; www.laflordejaliscobakery.com). There are *conchas*, *cuernos*, and *piedras* — all different shapes and colors — and if you can get to the bakery for such holidays as *Día de los Muertos* ("Day of the Dead"), owner Lilia Rojas can explain the significance of breads in Mexican culture.



Customers come to **Ossining Bakery** (50 N Highland Ave, Ossining, 914.941.2654) for its Portuguese old-fashioned *casero* bread and rustic rolls. There's also bread stuffed with chorizo and a delicious Portuguese cornbread, *broa*, which pairs well with salted cured meat. Some of the breads are only sold on certain days so check availability.



Yaranush Mediterranean Foods (322 Central Ave, White Plains, 914.682.8449; www.yaranush.com) sells breads from Armenia and Greece, including handmade frozen *lavash*, and a phenomenal homemade sweet bread, *chorea*, made by the co-owner's mother.



BUTTERED UP

You can't spread just anything on our best loaves.

By Samantha Garbarini



Kriemhild Meadow Butter

This 100 percent grass-fed butter from Hamilton, NY, is only made during grazing season, to ensure sweet, grassy notes.

Find It: *The Outpost*, Bedford 914.205.3900



Delitia Burro di Parma

Expect nutty undertones in this imported Italian butter that's made with milk from the same region that produces Parmesan cheese. Also keep an eye out for Delitia's buffalo-milk version.

Find It: *DeCicco & Sons*, multiple county locations www.deciccoandsons.com



Ronnybrook

Mini-tubs of butter from Hudson Valley-based Ronnybrook dairy come in flavors like cinnamon and garlic.

Find It: *June & Ho*, Rye 914.967.1900



Vermont Creamery's Sea Salt Crystal Cultured Butter

Inspired by the rich butters of Brittany, France, this European-style butter is churned in small batches, with a subtle crunch from Celtic sea salt.

Find It: *June & Ho*, Rye 914.967.1900



A FRIEND *IN* KNEAD

Breaking bread with the loaf-masters behind Port Chester's exceptional artisan bakery **By Samantha Garbarini**

Friday afternoon at 3:30, and it's quiet at The Kneaded Bread; the bakery is experiencing its late-afternoon lull. In the display case, a backward-facing label signals that there are no more fat loaves of Provolone bread with a skirt of cheese crisped by the oven. Owners Jennifer and Jeffrey Kohn are busy brushing crumbs off counters and debating the need for better signage about gluten-free sandwich options.

It's been a long road to becoming the county's best-regarded bread bakery. When they opened nearly 19 years ago, the business was just the couple and one baker (they now have more than 20 employees). "We put up a sign 'Coming Soon Fresh Baked Artisan Bread,' and people were like, 'What is artisan?'" says Jennifer. For three years, they'd wake up at 4 a.m. and work well into the night. "We got married six months after opening, and we couldn't wait for the honeymoon, just

to sleep," she recollects. Two expansions grew the bakery to its current size, which includes desserts, soups, sandwiches, and a gourmet salad bar.

Everything, from a complex braided challah to croutons, is made from scratch. "With today's technology, you could own a bakery and buy everything proof-and-bake," says Jeffrey. "We make everything every day. It's probably only four hours a day that somebody isn't here." In the back, two ovens (including a five-ton behemoth imported from Germany) churn out brioche, potato-rosemary loaves, and seasonal pumpkin rounds. North Dakota stone-ground whole-wheat flour is stacked high among blocks of chocolate, sacks of seeds for their multigrain, and cinnamon sugar just waiting to be swirled into dough. A walk-in fridge is full of poppy-onion bread, crusty country rounds, and raisin-walnut loaves, doing a two-day cold rise before being baked this weekend.

Back in front, Jennifer pauses to



bag up the day's leftovers to donate to Bronx-based Part of the Solution. "At seven in the morning, we get working-class people coming in for a muffin or a coffee," says Jeffrey. "If you come at lunchtime, everyone's coming from SoulCycle."

Working here is "a feel-good thing," Jennifer adds. "We've seen people who were pregnant when we opened, whose kids are now in college. It's their favorite place."

(Clockwise from top left) Owners of The Kneaded Bread, Jeffrey and Jennifer Kohn; a loaf of raisin-walnut bread preparing to be shaped before a slow rise; an 18th-century Parisian bread rack (a gift from Jennifer's father) displays what's left of the day's selection.




BORN *AND* BREAD

At 83 years old, Sonny Orza has, quite literally, spent his life on the bakery floor. As an infant, a delivery box by the oven was his crib, where he would sleep while his parents baked through the night at the original Yonkers location *(left)*.

As an adult, Orza grew the family business (still in existence as Orza Bakery, which was sold to another family in 2001) from just a few types of bread to a wide range of products, including seeded loaves of rye, rounds of whole wheat, baguettes, rolls, pastries, and cakes. The bakery went from local supply runs to

holding contracts with big-name restaurants, hotel groups, and every major arena in the area, including Yankee Stadium and Madison Square Garden.

Today, Orza is still the force behind the Sonny Orza Bread Factory, which opened in 1999 in New Rochelle. In addition to filling commercial orders, the family bakery (now also run by Orza's children) still sells retail to the local community from a cozy bakery counter, continuing the tradition started by his family nearly 100 years ago. — SG 

Coif It Up!

13 Sensational Westchester Salons

Sure, you can go to one of those \$20 hair-salon chains for a no-frills cut. You may luck out and get an okay 'do, but you may end up with a hatchet job — and who wants to take that chance? When it comes to color, you really don't want to mess around, especially if you've got finicky follicles; one wrong move can lead to big trouble. Even if you're short on funds, it's worth trying to stash away a few extra bucks to pamper your luscious locks. Here are 13 fabulous county salons where you can do just that.

By Melissa Kagan
Featuring photography by
Toshi Tasaki

A happy client gets beautifully coiffed at Salon Maffei in White Plains.





STATIC SALON

WHITE PLAINS
914.997.2600
www.staticchair.com

Roots Static Salon, which opened in 2002, has a happy, young-ish, high-energy vibe, and a trendy photo-studio look (complete with black walls, ceilings, and studio “umbrellas”). The black-and-red open space houses 16 chairs, and the salon employs 17 staff members.

Highlights “This is where fashionable women and men come for the newest and latest techniques and up-to-the-minute looks,” says Debbie Kolley-Bartko, cofounder and stylist. Clients can take photos of their before and after looks at the salon’s selfie station (complete with logo background).

Cutting Edge Textured or straight? Layered or blunt? Static has every version of the “lob” (long bob) trend down to a science. “We are also really big on lived-in hair,” says Kolley-Bartko. “We create a natural look so that you don’t feel like you have a ‘hairdo’ but rather an effortless style.”



Color Code Static Salon extensively trains colorists in contemporary techniques like balayage and ombre, and coloring fine hair is their specialty. “Our coloring techniques and products add dimension, to make fine hair look thicker and fuller,” says master colorist Ashley Hackbarth.

Star Stylist/Colorist “We are departmentalized, so every staff member excels at what they do,” says Bartko.

Gloss Static offers 10 percent off full keratin treatments on Tuesdays and Wednesdays, and new clients get \$20 off services. The salon also has a 10-day-guarantee policy for all of its services.

Heads Up Static recently added Olaplex, a three-part treatment that actually repairs broken hair bonds. It is especially beneficial when highlighting or lifting color.

Prices Women’s haircuts from \$79; men’s haircuts from \$55. Single-process color starts at \$65; partial highlights start at \$140; full highlights begin at \$170; keratin express treatments start at \$150.

12 Tips for Fabulous Hair

Advice from local pros on how to get show-stopping locks

How often should you shampoo? “Wash your hair as little as possible,” advises Mark DeVincenzo of Continental 109, “especially if you have thick or curly hair.” Ashley Hackbarth of Static Salon cautions that fine hair may start to look flat or oily after a day or so, though.

What should I do about tell-tale roots? Hackbarth suggests zigzag parts and using Wow Root Cover Up in-between color appointments.



◀ What should I do about fly-aways?

“Treat fly-aways by spraying a comb with hairspray and running it through your hair,” says Joseph Gecaj of Josef Mikel Salon. Or try John Frieda Full Repair Touch-Up Flyaway Tamer.

Roots The salon is gorgeously outfitted with red chairs at the color station, light fixtures with dangling glass orbs, and a huge photo of Audrey Hepburn at the entrance, making it look and feel like a modern New York City salon.

Highlights Botox for hair? Yup. "It's a smoothing treatment that can be used on

JOHN CHRISTOPHER SALON

RYE

914.967.4229

www.johnchristophersalon.com



Heads Up A Sunday cut-a-thon event is in the works during which clients receive half-price cuts and blowouts. Proceeds will be donated to a soon-to-be announced foundation.

Prices Women's haircuts from \$85; girls' (11 to 16) haircuts, \$65; girls under 10, \$50; men's haircuts, \$50; boys under 12, \$35; shampoo and blowdry from \$45. Single-process color starts at \$85; half-head highlights start at \$140; full-head highlights start at \$175; balayage and ombre start at \$200; keratin treatments start at \$300.

damaged and brittle hair," explains salon manager Janet Magana. "It restores fibers from the inside out and removes frizz." Worry not: It's painted on, not injected.

Cutting Edge "Our customers want Kardashian hair and we deliver," says Magana. "Especially Khloe and Kylie's blunt, shoulder-length cuts." The salon also specializes in styling thick hair. "If you don't cut into it and texturize it, the result can be a total disaster."

Color Code Owner and master stylist/colorist Carlos Avalos and his team have fun with color. Rose gold, mermaid ombre, team colors for kids, lilac, and pink — you name it; they do it. Magana is the in-house chameleon and changes her hair color monthly!

Star Stylist/Colorist

Co-owner Joe Ballantoni touts Lindita as the salon's star colorist and recommends Antoinette for bridal styles. Avalos is a highly skilled stylist, but he's booked in advance, so don't wait until the last minute to make your appointment with him.

Gloss First-time customers receive 10 percent off hair and Botox treatments (explained above), which are 20 percent off on Mondays. Ballantoni's mom brings in homemade cookies weekly, so take advantage of those, too.



Jazz up your ponytail >

It's easy! "Wrap hair around the base of a ponytail and pin it under," says Mark Gagliardi of ECLIPSE Hair-Body-Nails. "Or tie your hair up, section it into three parts, braid it, and tie at the end." Another option is to "part your hair down the middle and create a low pony. Take two pieces and then twist-tie them at the end."



Are keratin treatments worth it?

Keratin treatments can be pricey, but "They cut blow-dry time down and, if you have thick and frizzy hair, it can save hours a week," says Debbie Kolley-Bartko of Static Salon. Beauty and wellness expert Jeannine Morris-Lombardi agrees. "Even though the treatment is still considered controversial, it saves people time, and that's worth every penny," she says.

Flatirons are not all created equal!

Diane Cermele-Segel of Salon POSH and Joseph Gecaj suggest an iron with ceramic plates for even heating. Gecaj also recommends one with variable heat settings, because different types and textures of hair require different temps. Other good plate materials are tourmaline and titanium, which offers the fastest heat transfer and is great for thick, wavy hair.



SALON POSH

MAMARONECK

914.899.3333

www.salonposhhair.com

Roots Diane Cermele-Segel opened the seven-chair Salon POSH in 2009. The light and airy space is decorated in earthy tones and has a laid-back, friendly vibe.

Highlights The pros here are all trained in creating beautiful bridal updos, braids, and extensions. The salon even boasts its own line of clip-in hair extensions in standard colors, as well as made-to-order colors with highlights. Salon POSH is so friendly that the staff encourages clients to bring their dogs (as long as they're well-behaved), and offers treats and a doggie bed where they can snooze as you get coiffed.

Cutting Edge Cermele-Segel is known for her precision, as evidenced in cuts such as inverted bobs with clean, sharp lines. The stylists also do lots of long layered looks. "We are big on beachy waves," she says.

Color Code Cermele-Segel and her colorists are balayage experts, with special attention to highlights, who take into account every nuance, including a client's skin tone, before applying color.

Star Stylist/Colorist "My stylists and colorists undergo extensive training," says Cermele-Segel. "We aren't departmentalized, so each person is as good as the next."

Gloss First-time customers get 15 percent off the total cost of their service(s). Refer a friend, and both get a discount. There's also a 15-percent military discount for service members, first responders, and their spouses.

Heads Up "Expect big things to come soon for Salon POSH," is all Cermele-Segel will say.

Prices Women's haircuts from \$65; girls' haircuts from \$45; men's haircuts from \$30. Single-process color starts at \$70; half-head highlights from \$130; full-head highlights from \$165; organic keratin treatments from \$250.



12 Tips cont.

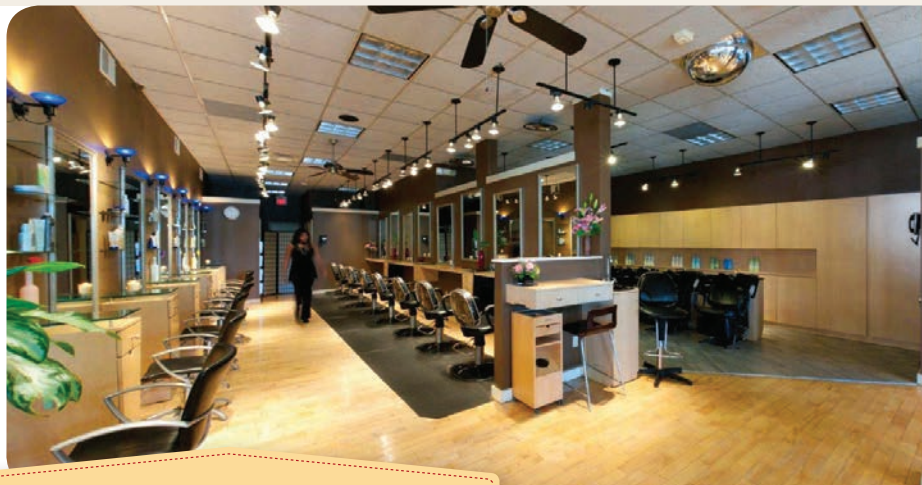
Avoid bed head. "Going to sleep with a bun and some bobby pins in your hair will help your blow-dry last longer," says Hernan Prada of Hernan Prada Hair. Morris-Lombardi agrees. "I recommend wrapping your hair in a loose bun overnight. It doesn't get tangled, and you are left with smooth, yet tousled, strands."

Did you know that, according to www.makeup.com, if you apply hairspray to bobby pins before you put them in, it prevents them from slipping out?



< Minimize frizz by sleeping on a satin pillowcase, as it reduces friction, says *The Huffington Post*.

Watch out for chemicals in hair products. "Don't wreck your hair by using products with sulfates or parabens," says Cermele. "They can tear apart the cuticle covering the hair shaft and can cause skin irritation."



ECLIPSE HAIR-BODY-NAILS

TARRYTOWN

914.524.0835

www.eclipsehairbodynails.com

Roots This 20-chair space is simple, chic, modern, and airy. Stress-relief is a theme here and the natural maple floors, warm buttery walls, and light fragrance in the air all help to do the trick.

Highlights "Some of what we do best includes soft geometric cuts that make your hair naturally fall into place, even when you style it yourself at home," says Mark Gagliardi, co-owner and stylist.

Cutting Edge Request a bob with weightless bangs (à la the sisters Kardashian) and your sleek, shoulder-length cut will quite possibly be the most flattering you've ever had.

Color Code Clients go to Eclipse for spot-on highlights, balayage, and fashion colors. The salon's newest technique is called Eclipting (get it?), which involves illuminating and framing the face with contouring. "We help enhance the interplay of shadow and light," says Gagliardi. "Like an eclipse reframes the sun and moon."

Star Stylist/Colorist "All of our stylists and colorists receive extensive training in the Eclipse philosophy, from the consultation at the beginning to the service itself," says Gagliardi. "We believe that it's important for our clients to feel good on the inside when they leave and not just on the outside when they look in the mirror."

Gloss All cutting services include a scalp massage, a hand massage using Aveda hand relief products, or a makeup touch-up. Clients 65+, college students, and military personnel receive a 10-percent discount. There is also a referral-program discount.

Heads Up "We just started offering custom spray-tanning," says Gagliardi. "We're really excited about it."

Prices Women's haircuts from \$72; men's haircuts from \$45; kids' cuts from \$38; blow-dry from \$51. Single-process retouch starts at \$69; foil-highlight retouch starts at \$165; half-head of highlights starts at \$120; botanical therapy moisture treatment, \$26.



Lisa DeMaria of Topaz Salon uses organic hair products in her salon "because synthetic chemicals like silicone, sulfates, and parabens are harmful to our skin, hair, and overall health," she says.



What's the best shampoo for processed/colored hair? Ashley Hackbarth of Static Salon recommends: Alterna Caviar Volume Shampoo, Goldwell Kerasilk Color Shampoo, L'Oréal Paris Ever Pure Sulfate-Free Color Care Moisture Shampoo, Eufora Volume Volumizing Shampoo, and label.m Honey & Oat Shampoo

African American hair requires products that moisturize and define. "I'd have to say that the market for African American hair has grown so large, it's hard to pinpoint the best [products]," says Melanie Yvette, founder of the blog *Beautifully Brown*. "But I love Mizani, Dark and Lovely's Au Naturelle Protective Styles line, and TGIN. I like Dark and Lovely for hair color. I love Living Proof, too."

CONTINENTAL 109

BRONXVILLE

914.793.4198; www.continental109.com

Roots Nick and Mark DeVincenzo's bright 20-chair salon creates a tranquil ambience that's light-years away from a bustling scene, even though it is always busy. Light wood floors, white walls, and an accent of deep red welcome you when you walk in.

Highlights Stylists recently underwent training for classic barbering. "Updated fade haircuts for men are more popular than ever," says co-owner and stylist Mark DeVincenzo. "We can even accommodate men in a private area if they don't want to be in a salon scene."



Cutting Edge "Because of the blow-out craze, stylists today only know how to style long, straight hair," says DeVincenzo. "But I stand out because I know how to create short, impactful haircuts with precision."

Color Code Continental 109 has garnered a following for tone-on-tone coloring; warm, dark red tones; and balayage. The salon uses Wella hair-color products, and a wall-mounted rollerball hair process-

or, which accelerates the coloring process and keeps the heat at a consistent temperature.

Star Stylist/Colorist "My dad founded the salon 55 years ago and he's still standing behind the chair," says DeVincenzo.

Gloss Consultations are free and the salon is open for "Blowout Bar Sundays" every weekend, during which conditioning treatments are discounted and discount blowout cards are accepted. Clients can also donate eight inches or more of hair to Pantene's Beautiful Lengths, which benefits women who have lost their hair due to cancer treatment.



Roots Opened last March, Josef Mikel offers eight chairs and has a "beachy chic" interior with pale white distressed plank floors, a warm gray ceiling, and cool chandeliers. Think California vibe with a touch of glamour.

Highlights "If you have unruly hair, this is the place for you," says owner and stylist Joseph Gecaj. "We will help you manage it with a series of smoothing and conditioning treatments."

SALON MAFFEI

WHITE PLAINS

914.997.2600

www.salonmaffei.com

Roots Nick Trombetta describes Salon Maffei's new location as "modern meets Art Deco." The salon (which is housed in a building that was built in 1940) boasts 23-foot-high ceilings, a cathedral-style chandelier, and the staff of 21 dresses entirely in black, creating a sleek (and chic) ambience.

Highlights Trombetta specializes in bringing clients' natural or intended hair color back to where they wanted it with color correction.

Cutting Edge "Since hairstyles are trending toward longer and bigger looks, I maximize movement and volume by texturizing on dry hair," says Trombetta.

Heads Up There are plans to remodel the salon in the near future. "We want to do away with the reception desk and add iPads, so that we can go to the clients when they enter the salon instead of having them come to us," DeVincenzo says.

Prices Women's haircuts from \$55; men's haircuts from \$30; girls' (age 9 to 15) cuts from \$45. Single-process color starts at \$55; highlights and balayage from \$135; keratin treatments from \$325.

Stylists' Secret Weapons



Diane Cermele-Segel of Salon POSH: "Hot Tools 1-1/4 inch Curling Iron, because it gives perfect waves without being too curly."



Mark Gagliardi of Eclipse Hair-Body-Nails: "Hattori Hanzo Shears, because they are sharp, feel comfortable in the hand and they cut beautifully."



Stacy Sakellariou of Beauty Bar & Salon: "The Cortex Professional Digital 4-in-1 Titanium Clipless Curling Iron, because of the versatility of the interchangeable barrels and the ease of use."



Mark DeVincenzo of Continental 109: "The Dyson Supersonic, because it dries hair quickly without damaging it."

Cutting Edge “Josef Mikel is the opposite of a cookie-cutter hair factory that creates the same trendy hairstyle over and over,” says Gecaj. What the stylists here do instead is find an individual cut for each client that’s flattering and natural-looking.

Color Code “In addition to balayage, we are on top of the red color trend right now,” says Gecaj. “The staff is Goldwell-trained, so we are skilled in the latest color techniques and trends.” [Goldwell is a highly regarded education program for colorists and stylists.]

Star Stylist/Colorist “Gregory is at the top of his ombre game,” says Gecaj.

Gloss Blow-dry services are \$40 instead of \$50 on Mondays, Tuesdays, and Wednesdays. The salon also offers a 20-percent discount to teachers.

JOSEF MIKEL SALON

PLEASANTVILLE

914.579.2237

www.josefmikelsalon.com

Heads Up The salon is so new, it isn’t making any immediate changes, but it did just pick up a new paraben- and surfactant-free product line called Davines.

Prices Women’s haircuts from \$80; men’s haircuts from \$50. Single-process color starts at \$80; Nectaya (ammonia-free organic color) starts at \$95; partial highlights start at \$145; full highlights start at \$185.



Color Code Trombetta helped create a unique hair-color painting technique he refers to as “bali-lights,” which combines color-weaving, color-painting, and ombre effects.

Star Stylist/Colorist “We have an intense artistic team of stylists and colorists,” says Trombetta. “Their willingness to learn, to participate, and to share is incredible. They keep me on my toes!”

Gloss Complimentary consultations are provided for all hair services. The salon also works (in a private setting) with clients who have experienced hair loss due to cancer to reclaim their look and self-confidence by helping them choose wig styles that best suit their face shape and their coloring.

Heads Up The salon just added a service called “eyebrow microblading,” a

new tattoo technique that fills out brows or reshapes them by drawing on tiny lines that look like individual hairs.

Prices Women’s haircuts from \$90; men’s haircuts from \$45; kids’ haircuts from \$30. Single-process color starts at \$90; partial highlights start at \$185; full highlights from \$250; balayage from \$250; and keratin treatments from \$275.



**MICHAEL
ROBERT
SALON & SPA**
MOHEGAN LAKE
914.528.4247
www.michaelrobertsalon.com

Roots This newly remodeled 15-station salon has an inviting vibe with a cream-and-brown color scheme and tons of natural light. Owner and stylist John Boggi started working there in 1976 (it was then Victor's Salon) and took over in 1997, so his clientele list is multi-generational.

Highlights Curly-haired customers flock to Boggi because he is Ouidad-certified, which means and knows how to enhance

the natural pattern of curly hair. Plus, he is expertly trained in Ouidad's trademarked Carve & Slice haircut and curly-hair styling techniques. "Some of my clients drive over an hour for my Ouidad cuts," he says.

Cutting Edge Need a textured bob? Boggi is your guy. "This is one of the more popular cuts being requested these days," he says. "I start off giving a precision cut and then I soften it up by texturizing it."

Color Code Boggi's team is focused on the ombre trend right now. Colorists gloss the hair after they color it to create a multi-dimensional look.

Star Stylist/Colorist "Sabrina is very skilled at applying SoCap fusion hair extensions," says Boggi. "Many of her clients have fine or thinning hair, so she helps them add volume with the extensions."

Gloss New clients receive a 20-percent discount on all services. The salon also supports and donates to the Juvenile Diabetes Research Foundation because Boggi's grandson has type 1 diabetes.

Heads Up Boggi plans to add junior stylists to the team. "I want to add new talent because they will bring new ideas with them," he says. He also plans to remodel the salon in the near future.

Prices Women's haircuts from \$50; men's haircuts from \$35; kids' (12 and under) haircuts from \$30; Ouidad haircuts from \$75. Single-process color starts at \$65; double-process color starts at \$95; ombre and balayage highlights begin at \$170; and keratin treatments start at \$200.



**HERNAN
PRADA HAIR**
SCARSDALE, BEDFORD HILLS
914.574.5367 (Scarsdale)
914.864.1288 (Bedford Hills)
www.pradahair.weebly.com



Roots The Scarsdale location opened in 2012; the Bedford Hills location, in 2016. Both five- to six-chair eco-friendly salons feature LED lighting and repurposed wood furniture and accents, which create a relaxed, boutique feel.

Highlights Hernan Prada Hair stylists use a special haircut technique. "This technique follows the natural fall of the hair, making at-home styling effortless and reducing the number of times a year you need to get it cut," says Hernan Prada, salon director.

Cutting Edge Prada uses 100-percent ceramic tools to create low-maintenance waves. He has also mastered shoulder-sweeping lob. In addition, his unique "balayombre" technique involves shades of lightener applied in a bi-tone style with balayage



SALON TOPAZ

DOBBS FERRY

914.231.6212

www.salontopaz.com

Roots A Moroccan-style window front, an old tin ceiling, cool pillows designed by a client, and four styling chairs make up this gold-and-turquoise boutique salon. It's chill and cozy and the complete opposite of a big-city hair factory.

Highlights While you'll find clients drinking tea and hanging out, the salon isn't laid-back when it comes to providing precision haircuts and seamlessly blended ombre and balayage services.

Cutting Edge The boho-chic clientele (many of them Brooklyn transplants) come to Salon Topaz for edgy cuts. "Modern textured bobs and edgy short cuts are in demand, so we specialize in precision and razor cutting," says owner and stylist Lisa DeMaria. "Our signature service is quick tape-in hair extensions to create volume for fine, thin hair. We custom-match the color to your hair color." The service can take as little as 15 minutes and lasts for six to eight weeks.

Color Code DeMaria's team of three colorists offer a full range of color services, including balayage, but one of their specialties is funky color. "Some of the younger clients are asking for rose-gold hues and brighter blues and purples," she says.

Star Stylist/Colorist "Liz has been with the salon for eight years and she specializes in the short cuts that are so popular



with our clients," says DeMaria. "The looks she creates aren't so 'done'-looking as they are effortless-looking."

Gloss First time clients receive a 15-percent discount on all services, and a complimentary blow-dry is also given to clients having their first color treatment done. Free cuts are given to model volunteers during Monday-night classes.

Heads Up Lisa just picked up Oway Organic Color Systems, which provides excellent gray coverage without harmful chemicals. She is always on the lookout for eco-friendly products.

Prices Women's haircuts from \$60; women's cuts with Lisa, \$175; men's haircuts, \$60; men's haircuts with Lisa, \$85; up-dos from \$125. Single-process color starts at \$60; double-process color starts at \$150; balayage freehand highlights begin at \$150; and 100-percent formaldehyde-free smoothing treatment is \$300.

placed in between sections. This results in more natural-looking color.

Color Code The salon's most popular technique, diffused color, merges a one-color process and the application of balayage highlights. "We also use an eco-friendly ammonia-free coloring technique called Roller Mechés," says Prada. "It adds an extra pop of color, plus depth and movement."

Star Stylist/Colorist "All of our stylists rotate between the salons so that all of our clients get to know and trust each one," says Prada. "They are trained the same way, so clients are comfortable booking an appointment with anyone available."

Gloss A few times a year, Hernan Prada donates money to the non-profit Caron Treatment Center to help adolescents battling addiction who can't afford the services on their own. Complimentary makeup touch-ups are also given to all clients after hair services.

Heads Up "Things are going so well right now that we plan on opening up additional salons in the future," says Prada.

Prices Women's haircuts from \$100; men's haircuts from \$45; kids' haircuts from \$35. Ammonia-free diffused color starts at \$125; bi-tone starts at \$110; Eco-Pash balayage begins at \$210; Moroccan keratin treatments start at \$250.



PAULO'S ATELIER HAIR SALON

BEDFORD HILLS, WHITE PLAINS
914.666.2800 (Bedford Hills)
914.993.6300 (White Plains)
www.paulosatelier.com



Roots With rich brown furniture, cream walls, and wood floors, both locations have a minimalist look, yet the ambience is warm and friendly. And owner and master colorist Paulo Gregorio isn't lacking in detail when it comes to his work.

Highlights Sick of waging a daily battle with thick and curly hair? Gregorio and his team of stylists help tame every kind of wave, curl, and kink, creating healthy-looking styles that work with natural texture.

Cutting Edge "We don't just cut hair," says Gregorio. "We work to create a style suited to your face and head shape and texture needs."



Color Code Sombre, anyone? While ombre can feature quite a stark dark-to-light fade, Gregorio specializes in subtle ombre, a much more nuanced take on the dip-dye trend.

Star Stylist/Colorist Gregorio recommends Cecilia for stylish and trendy looks or for clients with longer hair. "She is always up on the latest techniques and has a specialty for balayage," says Gregorio. He recommends Cathy for clients seeking shorter hair. "She's also skilled at creating easy-to-maintain short styles, particularly classic bobs."

Gloss New clients receive 15 percent off a haircut or single-process color service.

Heads Up Eyebrow microblading is now being offered at the salon.

Prices Women's haircuts from \$65; men's haircuts from \$45; boys under 12, from \$30; girls under 12, from \$45. Single-process color starts at \$75; double-process color starts at \$100; half-head highlights start at \$140; full-head highlights start at \$190; balayage starts at \$95; keratin express starts at \$175; full keratin treatment starts at \$325.



BEAUTY BAR & SALON

PORT CHESTER
914.939.7800
www.beautybarandsalon.com

Roots This Port Chester salon has a bright and cheery look with a turquoise, orange, and white color scheme. The main fixture, the blowout bar, is where clients can drink, watch movies, chat... oh, and get their hair styled.





Highlights Their special technique to achieve their signature perfect blowout involves setting sections in pins, which provides longevity and bounce.

Cutting Edge The salon is churning out a new style called the Invisible Layer Cut. “It gives the illusion of length because you don’t see where the hair has been cut – just movement,” says owner Stacy Sakellariou. “There are no obvious layers.”



Color Code Sakellariou and her team swear by the color-melting technique. “Color melting is a technique that blends balayage with the base color in the roots of the hair so you don’t have any harsh lines,” she says.

Star Stylist/Colorist “Unlike other blowout-concept salons, the whole team at Beauty Bar & Salon is also trained and educated in styling and coloring,” says Sakellariou. “It’s a total package here.”

Gloss Mondays with Sole Ryeders, a program held at the salon on the first Monday of every month, enables women undergoing cancer treatment to receive complimentary salon services and emotional support.

Heads Up Sakellariou plans to open a second salon by next year, but she hasn’t secured a location yet. She is also going to expand the salon’s on-location event business.

Prices Women’s haircuts from \$75; men’s haircuts from \$35; girls under 12 from \$45; boys under 12 from 25; blow-dry from \$35; updo from \$85. Single-process color starts at \$75; half-head highlights from \$135; full-head highlights from \$185; keratin treatments from \$250.

PURE SALON

YORKTOWN HEIGHTS

914.245.2133

www.puresalonny.com

Roots Like its owner, Daniela Chiazzese, this 12-chair salon is full of personality. Hot-pink damask wallpaper, metallic silver-and-white striped walls, and crystal chandeliers make you feel like you just stepped into your best friend’s flashy apartment.

Highlights “One of our specialties is braiding,” says Chiazzese. “Certain styles, like the waterfall, are very trendy right now now.”

Cutting Edge A featured cut at Pure is the sophisticated, and surprisingly low-maintenance lob. “We use the slithering technique to make hair more sleek and manageable,” says Chiazzese.

Beauty Bar and Salon photos by Toshi Tasaki

Color Code Chiazzese and her team are masters at examining lackluster color and recommending exactly the right shade to freshen things up. They even mix and create colors themselves, resulting in appealingly crazy hues.

Star Stylist/Colorist Colorist/stylist Stacey specializes in ethnic hair-braiding, styling and conditioning treatments. She and some of the other stylists are also certified in the SoCap extensions fusion technique and placement of their keratin-tipped hair extensions.

Gloss Clients can earn points on a Pure Salon Club Card for the services they receive. Points can be redeemed for discounts or free services. No charge for Locks of Love clients. And, Pure throws themed shopping, Botox, and glamour parties with free food and drinks during business hours. (There’s no charge to attend, but guests pay vendors for services and products.)



Heads Up The salon will soon be bringing back its eyelash extension service, Chiazzese says.

Prices Women’s haircuts from \$47; men’s haircuts from \$35; girls under 12 from \$35; blow-dry from \$35. Single-process color starts at \$68; full-foil/balayage from \$120; partial foil/balayage from \$90; men’s color starts at \$70. **w**



AFRICAN AMERICAN HISTORY

**A PAST
ROOTED
IN THE
HUDSON
VALLEY**



Early Colonial Life
Van Bergen Overmantel, an oil on wood painting by John Heaten, depicts the Marten Van Bergen farm in Leeds and visually represents Dutch life in America. Of note are the Africans, Native Americans, and Europeans in the painting.

went, Africans went with them, shoulder to shoulder with their enslavers.”

THE OPPRESSED AS OPPRESSORS

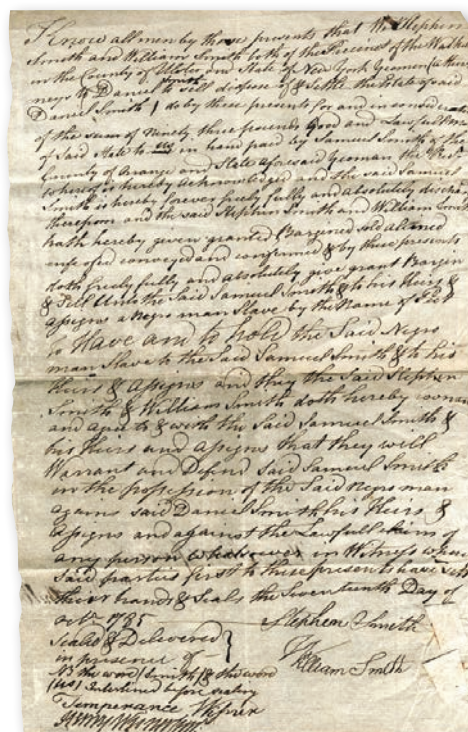
As the Hudson Valley economy transitioned during the 17th century from the fur trade to farming, Africans helped make the region the most prosperous in the New World. Hudson Valley farms helped feed Great Britain, its newest colonies, and its holdings in the Caribbean — and Africans did much of the work. A 1733 painting called *Van Bergen Overmantel*, by artist John Heaten, depicts the Marten Van Bergen farm near the Greene County town of Leeds. Historic Hudson Valley notes on its website that “no other single artifact offers more information about life in colonial New York. Here African, Native American, and European people populate the landscape.” Dr. Myra Young Armstead, the Lyford Paterson Edwards and Helen Gray Edwards Professor of Historical Studies Bard College, calls this painting “a good representation of the presence of blacks in the Valley as slaves during the colonial period.”

Even those who came here because of oppression became oppressors. The French Huguenot founders of New Paltz purchased their first of many slaves in Kingston in 1674, a hypocrisy not lost on a Huguenot descendant. “My ancestors fled France for religious and political freedom. Before leaving France they saw their own families tortured, enslaved, and killed. Yet these emigrants came to the New World and, for their own personal gain, forced other human beings to labor against their will,” Mary Etta Schneider, board chair of Historic Huguenot Street (HHS), said this summer. “For this I am ashamed.”

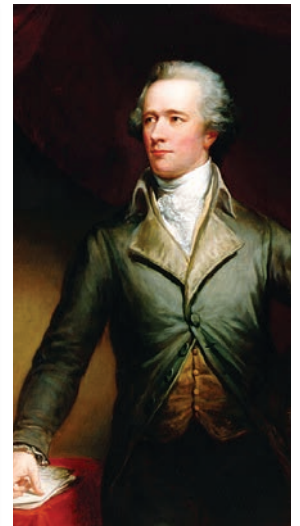
Schneider was speaking in advance of a September

2016 event, in which HHS welcomed Joseph McGill, founder of the Slave Dwelling Project, who was completing an overnight stay in the Bevier-Elting House. McGill travels the country inviting community members to stay the night in historic slave dwellings such as these to bring awareness to their existence, history, and need for preservation. More of them are in the North than most people know. “The history I learned in school was junk,” McGill says. “Slave dwellings are part of the history of this nation. They are hidden in plain sight.” Huguenot slaves were likely locked in at night so they couldn’t escape, Schneider said; those who slept there along with McGill got “a sense of what it must have felt like to just reinforce that ownership, that lack of ability to have any control over your life.” Addressing another myth, that Northern slave owners were “better” than Southern ones, McGill says bluntly, “There were no great slave owners. When you assign a degree of severity, you start with bad.”

Long before Nat Turner, slaves in New York were



“The two biggest slave markets in the country before the American Revolution were in New York City and Albany.”



HOUSE PHOTO COURTESY OF THE LIBRARY OF CONGRESS, PRINTS & PHOTOGRAPHS DIVISION, NYJ-COLL-39-1, ST. AGNES PHOTO COURTESY OF JENNIFER MELE

rebelling against their owners. In 1712, 23 slaves killed nine whites in New York City, and rumors both real and unproved of slaves plotting revolts from New York City to Albany kept tensions high throughout the 18th century. In 1794, three slaves — including two girls of 12 and 14 — were hanged for setting a fire that burned much of downtown Albany; two were hanged from “the Hanging Elm Tree,” at the northwest corner of State and Pearl Streets (planted in front of the house of young Philip Livingston), the third on Pinkster Hill, site of the current Capitol. “Slaves and owners were on constant war footing,” William-Myers says. “The Hanging Tree in Albany shows you the use of fear to keep Africans in their place.”

REVOLUTIONARIES AND WARRIORS

And yet, slaves helped their masters win independence. “You cannot discount Africans’ input in the Revolutionary War,” Williams-Myers says. Though they often were sent to replace their owners in battle, under the assumption that they would be freed after the war, they fought

bravely and well. Slaves held positions along the Hudson River as General Clinton made his way up from New York City, and fought at the battles of Saratoga, along the Mohawk River and throughout the region. “African warriors were one of the colonies’ secret weapons,” he says. “They were significant in winning the war.”

After the war, slaves weren’t freed right away, but Federalists like John Jay and Alexander Hamilton founded the New York Manumission Society in 1785 to promote abolition. In a telling bit of irony, Hamilton’s in-laws, the Schuylers of Albany, were slave owners. In 2005, construction workers were laying new sewer lines on land about five miles north of Albany known as Schuyler Flatts, that was once part of a large estate owned by the Schuyler family. They uncovered an unmarked burial ground with a total of 13 sets of remains. (Another set had been found in 1998.) Researchers at the New York State Museum used DNA analysis to determine that the six women, one man, two children and five infants were about 200 years old, and of African descent. The Schuyler Flatts Burial

LOCAL SLAVERY

(*Opposite*) The Bill of Sale documenting the purchase of a slave by Samuel Smith in Walkkill; (*Top*) Federalist Alexander Hamilton promoted abolition of slavery; (*above, left to right*) Gen. Philip Schuyler’s house in Albany, built in 1777, is now part of Saratoga National Historical Park; the remains of former slaves were uncovered on Schuyler’s estate and buried at St. Agnes Cemetery in an African Burial Ceremony supported by Albany Diocesan Cemeteries.



Ground Project was formed to honor them, and on June 18, 2016, the remains were moved to St. Agnes Cemetery, in plots donated by the Albany Diocese. The ceremony was held the day before Juneteenth, the holiday that commemorates the announcement of the abolition of slavery in the Confederate South. (The State Museum has a wonderful exhibit on the project and New York slave history; you can find details on their website, www.nysm.nysed.gov)

Emancipation happened in fits and starts, and full emancipation in our region was realized when the last New York slaves were freed by July 4, 1827. It was the largest emancipation in America before the Civil War.

The Hudson Valley, to a large extent, welcomed freed African Americans. During this gradual emancipation, Quaker groups offered land — usually rocky, undesirable land, to be clear — to help freed slaves, and self-sustaining black communities sprung up in Rockland (Skunk Hollow, near the New Jersey border), Westchester (The Hills in Harrison and another community near Bedford), Dutchess (near Hyde Park, Beekman and Millbrook), Ulster (Eagles Nest, west of Hurley), and all the other river counties. Though legally emancipated, blacks weren't entirely free yet, and the Valley, like the rest of the state, was in no way free from racism. Laws limited blacks' rights

Remembering the Past

(From top) Historic Huguenot Street recently hosted Joseph McGill of the Slave Dwelling Project, who spent the night with community members at a slave dwelling in New Paltz. The tombstone of Samuel Eshmond Bell is in the Rye African American Cemetery. Bell was a farmhand and Civil War veteran, who participated in the assault against Fort Wagner (dramatized in the film *Glory*). The Erie Canal sparked blacks' migration from farms to river cities for employment.

“The last New York slaves were freed by July 4, 1827. It was the largest emancipation in America before the Civil War.”

to vote, to travel with whites on public transportation, to attend school and more. “You could argue that the earliest ‘Jim Crow’ laws actually appeared in the North, not the South,” says Dr. Oscar Williams, Chair of the Department of Africana Studies at the State University of New York at Albany.

The opening of the Erie Canal, in 1825, precipitated the slow and steady migration from Upstate farms to river cities for employment. “Cities like Newburgh and Poughkeepsie, bustling river ports, offered work opportunities to blacks — especially after the state’s general emancipation occurred in 1826. Newly freed slaves were drawn away from rural work to jobs in the commercial sectors of the region’s towns and cities, with New York City and Albany as the two big nodes in the Hudson Valley system,” Armstead says. Black institutional and social life took hold in these cities. Rhinebeck, for example, had a vibrant neighborhood of black artisans on Oak Street. African American Revolutionary War veteran Andrew Frazier and his family, who are buried in the “Potter’s Field” section of Rhinebeck Cemetery, owned land in the Town of Milan. In Kingston, the A.M.E. Zion Church on Franklin Street, the oldest African American church in Ulster County, owns the Mt. Zion African American Burial Ground on South Wall Street. The cemetery holds the remains of members of the U.S. Colored Infantry’s 20th Regiment, which fought in the Civil War. An extension of the Mt. Zion cemetery on South Pine Street is “one of the earliest, and potentially largest slave cemeteries presently known in the northeast,” according to Joseph E. Diamond, an anthropologist who conducted an archeological survey for the city of Kingston in 1993. The Rye African American Cemetery, inside the Greenwood



TOP PHOTO: COURTESY OF HISTORIC HUGUENOT STREET AND HUDSON RIVER VALLEY HERITAGE



TEN DOLLARS REWARD.



RUN away from the following, living in Flat-bush, in the town of Kingston, and county of Ulster, on the night of the 22d instant, a Negro Man Slave, named JACK, aged 21 years, a jolly smart fellow; had on when he went away a grey linsey woolsey great coat, a reddish coloured coat, much faded; he also took with him a linsey woolsey great under coat, a pair of grey coating overalls, and a pair of very thick buckskin leather breeches: His right foot is remarkably twisted out, being stiff in the joint, by reason of a wound in the ankle, and his track in the snow easily seen—he has a mark just above his nose.

Whoever will apprehend the said Negro, so that his master may get him again, shall be entitled to the above reward.

JAMES OOSTERHOUDT.
31.

February 25, 1793.



SETTING A PRECEDENT FOR INTEGRATION

In the 1930s, a newly minted lawyer named Thurgood Marshall joined the NAACP, becoming the Chief Legal Counsel in 1936. Marshall and his team of lawyers wanted to end school segregation nationally. To do that, they knew they needed to establish local precedents, and in 1943 they set one at the Hillburn School in Rockland County.

Hillburn Main School, known as the “white school,” was modern; the Brook School, the “colored school,” was unheated, unplumbed, poorly lighted and had lousy recreational facilities. Marshall’s team tried to enroll a black child named Allen Morgan at Hillburn; when he was, as expected, denied, black parents withheld their children from the Brook School to protest the separate and unequal elementary school system. It only took a month for the New York State Commissioner of Education to close the Brook School and order that all 49 children be admitted into Hillburn.

Famed actress Helen Hayes, a Nyack resident, said at the time, “I am sure that the white people in Hillburn will have faith in democracy and... meet the situation with tolerance and understanding. Their audience today is as wide as the world.”

Sadly, that worldwide audience saw every white family but one pull its children from Hillburn and send them to school in nearby Suffern or northern New Jersey. But they were on the wrong side of history. Marshall used the Hillburn case in winning the landmark 1954 *Brown v. Board of Education* suit declaring school segregation unconstitutional. The renamed Hillburn Elementary School closed in 1967, the same year Marshall was nominated to be the first African American to the U.S. Supreme Court.

Union Cemetery, was established in 1860 as a burial place for blacks. It is on the National Register of Historic Places and is the final resting spot for African American Civil War veterans and the descendants of many slaves from Rye.

As the Civil War approached, the Hudson Valley was a hotbed of abolition. So-called Colored Conventions, yearly movements held by free slaves to oppose slavery and push for equal rights for free blacks, were held throughout urban centers of the North, including in Poughkeepsie, Armstead says. The Underground Railroad had important station stops along the river, such as the Beecher House in Peekskill and the Stephen and Harriet Myers House in Albany. Sojourner Truth started on her march to freedom as Isabella Baumfree, a slave born on an estate near what is now Rifton, sold to a family in New Paltz. In Troy, an African American named Henry Highland Garnet was Malcolm X before Malcolm X. Garnet led a radical movement from his position as the first pastor of the Liberty Street Presbyterian Church. First working with abolition leaders like William Lloyd Garrison and Frederick Douglass, he gave a famous

Enslaved No More

(Clockwise from top left) Judy Jackson, born between 1809 and 1812, was sold to a couple as a wedding gift at age 11; according to the Albany Institute of History & Art, Rosanna Vosburgh was most likely born into slavery in Albany on June 14, 1800. Her gravestone reads: “for 63 years a faithful colored servant of the family of Thomas W. Olcott.”; in 1880, three African American children stand along the road in front of the ’76 House in Tappan; a 1793 notice announces a \$10 reward for a slave who went missing in Kingston.



WILLIAM H. CHENEY, 1887

Legendary Leaders

(Above) Harriet Tubman (far left), an escaped slave and abolitionist who guided more than 70 families to freedom via the network of safe houses known as the Underground Railroad, eventually settled with her family (pictured here, along with neighbors) in Auburn, NY; the Albany residence of Stephen and Harriet Myers (right) is listed on the New York State Underground Railroad Heritage Trail and is a site on the National Park Service's National Network to Freedom. The Myers, both freed slaves, assisted others to escape from slavery for nearly 30 years. (Far right) Sojourner Truth, an ex-slave who became an abolitionist and women's rights activist.

As the Civil War approached, the Hudson Valley was a hotbed of abolition.



PRESERVING AN AFRICAN AMERICAN HOLIDAY

Every spring, the city of Albany still celebrates Pinkster as a way to honor the city's Dutch roots. This ancient religious and social holiday, though, survived long after the Dutch were replaced by the English — thanks to African American slaves, for whom Pinkster became the most important holiday in the year.

At Pinkster, slave owners allowed their slaves some time to reunite with friends and family members, some of whom lived far away, to celebrate, play games, dance to African music, trade goods and of

course drink. By the early 1800s Pinkster was considered an African American holiday, with big celebrations in New York City and on Albany's Pinkster Hill, now occupied by the State Capitol.

During the 1700s, slave owners grew more fearful of slave rebellion, and Pinkster was outlawed by the 1810s. It took 150 years before the holiday was revived in Albany and at places like Philipsburg Manor in Sleepy Hollow. Today, Pinkster is recognized as the oldest African American holiday in the United States.



LIVING IN AMERICA

Mount Gulian, the Dutch Colonial estate of the Verplanck family in Beacon that is now a national landmark and museum, once was home to a slave named James F. Brown. Unlike most slaves, he was taught by his owners how to read and write, and he kept a diary of his work as a gardener, coachman and general laborer from 1826 to 1866. Most of it is rather mundane — weather reports, chores — but it also gives a remarkable look at life in the Valley leading up to the Civil War from the eyes of a 19th century African American.

Brown, well paid and well connected, enjoyed a success most African Americans did not. “But in other ways you have a window into black life at the time,” says Myra Young Armstead, who used details from his diary in the book, *Freedom’s Gardener: James F. Brown, Horticulture, and the Hudson Valley in Antebellum America*. He eventually was able to buy his own house and land, which gave him the opportunity to write his most poignant journal entry, on Nov. 8, 1837: “James F. Brown voted for the first time.”

You can learn more about Brown at the Mount Gulian Historic Site in Beacon or by visiting www.mountgulian.org/verplanck.html



speech in 1843 at the National Negro Convention, a “Call to Rebellion” encouraging slaves to rise up in open revolt. His position was opposed.

PAST, PROLOGUE

After the Civil War, blacks continued to move from local farms to industrial centers in the Valley. New York City was a major destination, especially as rural black settlements like The Hills in Westchester and Skunk Hollow in Rockland lost residents in successive generations who could no longer profit from the area farmlands. In time, blacks also moved into the suburbs, moderately sized urban centers and growing river cities of the Valley. Freedom did not mean integration, however. As just one example, in the 1920s, land in the Nepperhan neighborhood of Yonkers, now known as Runyon Heights, was sold to blacks because whites didn’t want it, and was naturally separated from white communities.

Work, as always, continued to be the magnet drawing Southern African Americans north during the 20th century, and the Valley had one of the world’s

most powerful pulls: IBM. After World War II, “IBM was really important, ahead of its time, a global force that recruited from professionals overseas and black colleges and universities,” Armstead says. By the late 1950s and 1960s, black professionals populated the area, as well as IBM’s workforce. “That generation is deceased or long retired now, but they became the first black heads of organizations, the first black teachers and school administrators,” she says.

The history of African Americans over the last half-century is a story of progress and regression, of course, both nationally and here in the Valley. The current political climate is restive. The struggle has been ongoing for 404 years now, ever since Juan Rodriguez stepped ashore and began battling the Dutch. The story has evolved, but it hasn’t ended. As William Faulkner wrote, the past is never dead. It’s not even past. **11**

Modern Moments

(Top) As a tribute to the cultural legacy of Harlem, this mural, *Hudson River at Harlem River Park*, was painted to draw attention to the area’s well-known and respected history across the ‘rivers of time.’ Juan Rodriguez, shown on the farthest right of the mural, was the first documented mixed-race individual to live on Manhattan Island. Rodriguez is serving as a representative of peace and coexistence in a land that would soon be altered by slavery and genocide; (left) In this photo from 1965, boys in Albany are cleaning a street, as part of a community service project.

For more interviews and a video of the Historic Huguenot Street event in New Paltz, go to www.westchestermagazine.com/africanamericanhistory



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Women have been fighting heart disease individually and together as part of the Go Red For Women movement since 2004. And we've made a difference! Our mothers, daughters, sisters and friends are at risk. Heart disease and stroke cause 1 in 3 deaths among women each year – more than all cancers combined. Fortunately, we may change that because 80 percent of cardiac events can be prevented with education and lifestyle changes.

Using the American Heart Association's research and resources

Go Red For Women educates and connects hundreds of thousands of women and offers tools to help women make lifesaving choices. These choices protect their health and reduce their risk of heart disease and stroke.

Learn what it means to Go Red at GoRedForWomen.org.

Why get involved?

- Cardiovascular diseases cause one in three women's deaths each year in the U.S., killing approximately one woman every 80 seconds.
- An estimated 44 million women in the U.S. are affected by heart disease.
- Ninety percent of women have one or more risk factors for developing heart disease or stroke.
- The symptoms of heart disease can be different in women and are often silent, hidden or misunderstood.

Heart disease requires more attention, more research and swifter action.

Get informed about the risks of heart disease and stroke. Know the red flags. Know your heart health story. Go Red For Women inspires women to make lifestyle changes, mobilize communities, and shape policies to save lives. United, we are working to improve the health of women in your community.

Why Go Red?

With the right information, education and care, heart disease in women can be treated, prevented and even wiped out. Eighty percent of heart disease and stroke events can be prevented.

Women who Go Red are more likely to make healthy choices:

- Nearly 90% have made at least one healthy behavior change.
- Almost half have lost weight.
- More than 50% get regular physicals.
- Six out of 10 have changed their diets.
- More than 40% have checked their cholesterol level.
- One-third have talked with their doctors about developing heart health plans.

Heart disease is the **#1** killer of women – more than all cancers *combined*.



Take action at

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Heart Attack Signs in Women



1. Uncomfortable pressure, squeezing, fullness or pain in the center of your chest. It lasts more than a few minutes, or goes away and comes back.
2. Pain or discomfort in one or both arms, the back, neck, jaw or stomach.
3. Shortness of breath with or without chest discomfort.
4. Other signs such as breaking out in a cold sweat, nausea or lightheadedness.
5. As with men, women's most common heart attack symptom is chest pain or discomfort. But women are somewhat more likely than men to experience some of the other common symptoms, particularly shortness of breath, nausea/vomiting and back or jaw pain.

If you have any of these signs, call 9-1-1 and get to a hospital right away.

Be Aware of Women's Heart Attack Symptoms

We've all seen the movie scenes where a man gasps, clutches his chest and falls to the ground. In reality, a heart attack victim could easily be a woman, and the scene may not be that dramatic.

"Although men and women can experience chest pressure that feels like an elephant sitting across the chest, women can experience a heart attack without chest pressure," said Nieca Goldberg, M.D., medical director for the Joan H. Tisch Center for Women's Health at NYU's Langone Medical Center and an American Heart Association volunteer. "Instead they may experience shortness of breath, pressure or pain in the lower chest or upper abdomen, dizziness, lightheadedness or fainting, upper back pressure or extreme fatigue."

Even when the signs are subtle, the consequences can be deadly, especially if the victim doesn't get help right away.

'I THOUGHT I HAD THE FLU'

Even though heart disease is the No. 1 killer of women in the United States, women often chalk up the symptoms to less life-threatening conditions like acid reflux, the flu or normal aging.

"They do this because they are scared, and because they put their families first," Goldberg said. "There are still many women who are shocked that they could be having a heart attack."

A heart attack strikes someone about every 43 seconds. It occurs when the blood flow that brings oxygen to the heart muscle is severely reduced or cut off completely. This happens because the arteries that supply the heart with blood can slowly narrow from a buildup of fat, cholesterol and other substances (plaque).

Many women think the signs of a heart attack are unmistakable — the image of the elephant on the chest comes to mind — but in fact they can be subtler and sometimes confusing.

You could feel so short of breath, "as though you ran a marathon, but you haven't made a move," Goldberg said.

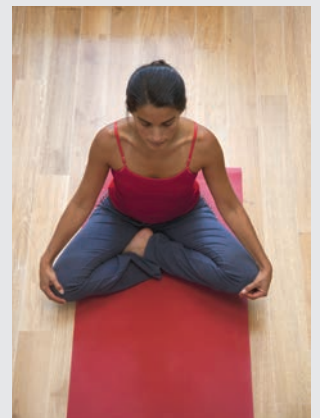
Some women experiencing a heart attack describe upper back pressure that feels like squeezing or a rope being tied around them, Goldberg said. Dizziness, lightheadedness or actually fainting are other symptoms to look for.

"Many women I see take an aspirin if they think they are having a heart attack and never call 9-1-1," Goldberg said. "But if they think about taking an aspirin for their heart attack, they should also call 9-1-1."

Take care of yourself

Heart disease is preventable. Here are Goldberg's top tips:

- **Schedule an appointment** with your healthcare provider to learn your personal risk for heart disease. You can also learn your risk with our Heart Attack Risk Calculator.
- **Quit smoking.** Did you know that just one year after you quit, you'll cut your risk of coronary heart disease by 50 percent?
- **Start an exercise program.** Just walking 30 minutes a day can lower your risk for heart attack and stroke.
- **Modify your family's diet if needed.** Check out these healthy cooking tips. You'll learn smart substitutions, healthy snacking ideas and better prep methods. For example, with poultry, use the leaner light meat (breasts) instead of the fattier dark meat (legs and thighs), and be sure to remove the skin.





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YOUR HEART IS IN YOUR HANDS

Know the risk factors for heart disease that you can control, and make heart-healthy choices to reduce those risks.

- **HIGH BLOOD PRESSURE** Over half of all adults with high blood pressure are women. This condition can increase your risk of stroke and heart attack. High blood pressure usually has no symptoms, so talk to your healthcare professional about your risk. To prevent or manage high blood pressure, eat a healthy diet low in sodium, saturated fat, trans fat and cholesterol.
- **SMOKING** Smoking cigarettes is the most preventable major risk factor of heart disease, and it increases your risk two to four times that of nonsmokers. Thousands of nonsmokers, including infants and children, are harmed by exposure to cigarette smoke. It's never too late to quit!
- **HIGH CHOLESTEROL** 44 percent of American adults have cholesterol levels that are too high. The higher your total blood cholesterol, the greater your risk of coronary heart disease. Your body makes all the cholesterol it needs. Take steps to lower your cholesterol levels by losing unnecessary weight and limiting

the saturated fats, trans fats and cholesterol you eat.

- **PHYSICAL INACTIVITY.** Lack of physical activity increases your risk of coronary heart disease. Aim to get 150 minutes of moderate physical activity each week.
- **BEING OBESE OR OVERWEIGHT** More than 149 million American adults are overweight, and 75 million are obese. If you have excess body fat—especially at the waist—you're more likely to develop heart disease and stroke. Work with your doctor to determine your healthy weight and develop a plan to achieve or maintain a healthy weight.
- **DIABETES** Compared to women without diabetes, women with diabetes have two to four times higher death rates from heart disease. A family history of diabetes can significantly increase the risk of developing diabetes. To prevent or manage diabetes, watch your weight and diet, be active, don't smoke, avoid secondhand smoke, and talk to your healthcare professional about your family history of diabetes.

There are other risk factors to be aware of — talk to your doctor about how your age, race and heredity may affect your risk for heart disease.

LEARN MORE AT GOREDFORWOMEN.ORG

For more information on how to enjoy a healthy and active life, visit GoRedForWomen.org.

- **SUPPORT OTHER HEART DISEASE FIGHTERS AND SURVIVORS** Connect with women who've had similar heart disease experiences and give or receive emotional support as you fight heart disease together.
- **GO RED HEART CHECKUP** Go Red's online tool that provides a 10-year, personal heart disease risk assessment.
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- **REAL WOMEN JUST LIKE YOU** Read stories from real women who struggle and live with heart-health issues.
- **GO RED POR TU CORAZÓN** Learn about Go Red efforts in the Spanish preferring community at GoRedCorazon.org.

Meet Selina Santos

Selina Santos was diagnosed with high blood pressure and aortic insufficiency at age 34. She visited doctors who diagnosed her heart palpitations, chest pain, constant headaches and shortness of breath to be stress-related, and told her to lighten her work load. "I even heard the words "you're too young and you're female to have heart problems," she said.

When she was finally diagnosed with aortic insufficiency, leakage of the aortic valve, her doctor gave her a choice of "lifestyle change or surgery," she chose lifestyle change. She started indoor cycling, it became such a regular thing, the owners of JOYRIDE studio asked her to be an instructor!

"It's been my mission to create a healthier lifestyle for others," she said, "Don't ignore the signs! What may seem like stress may be an underlying cause of a more serious issue. Put yourself first—it's not selfish, it's necessary! Women especially are focused on everyone else that they forget to take care of themselves! Make time for yourself, to relax, to workout—do it for your heart!"



Selina Santos, third from right, with (l to r) American Heart Association board member, Virginia Kuper, and Faces of Heart Ambassadors Patty Macias, Cindy King, Martha Glantz, and Beverly Paige at the 2016 Go Red For Women Luncheon.

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+



PREECLAMPSIA

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QUIT SMOKING We know smoking is bad for our health and that research shows quitting smoking reduces our heart risk. Now is the time to quit! Smoking is the most preventable cause of early death in America — if you smoke, quit and quit early. Try multiple ways to quit including patches, counseling, going cold turkey and others. **Go Red For Women** offers numerous resources to help you quit smoking, and advice to help you through the process, combatting stress and weight gain.



CONSISTENT EXERCISE Regular physical activity has many benefits such as weight loss, reducing stress, lowering blood pressure and increasing HDL cholesterol. Doing aerobic exercise — using large muscles of the legs and arms — on most days of the week for 30 to 60 minutes helps your heart work more efficiently. Physical activities to improve your strength, flexibility and balance help you stay agile as you age. Walking, biking, swimming, dancing—they all count!

MANAGE STRESS It's important to learn how to recognize how stress affects you, learn how to deal with it, and develop healthy habits to ease your stress. Stress is your body's response

to change. The body reacts to it by releasing adrenaline (a hormone) that causes your breathing and heart rate to speed up, and your blood pressure to rise. Constant or continuous stress can be harmful to your heart health. The good news is you can actively manage your stress before it becomes a problem. Understand stress triggers and learn how to respond to stressful situations at home and at work with simple breathing, relaxation and meditation techniques.

EAT HEALTHY Do you really know what it means to eat healthy? The AHA recently developed new dietary guidelines to help us better understand how to eat healthy and help lower our heart disease risk. According to the new AHA guidelines, eating right means:

- Eat more fruits, vegetables, whole grains, low-fat dairy, poultry, fish and nuts.
- Avoid red meat, as well as sugary and processed foods
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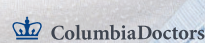
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VOLUNTEER

- Take action. Contact your local American Heart Association office to see how you can get involved with **Go Red For Women**. Visit GoRedForWomen.org to find your local affiliate office.
- Visit GoRedCorazon.org for information in Spanish.

GIVE

- Make a difference. Donations that fund lifesaving research and educational programs are needed so that our daughters, sisters and mothers have a chance to fight this silent killer.
- Help fight heart disease in women through donations to the American Heart Association's **Go Red For Women** movement.

CHANGE

- Make lifestyle choices to reduce your risk for heart disease. Take the **Go Red Heart CheckUp** to find out your risk.
- Visit GoRedForWomen.org to find healthy recipes and exercise tips.

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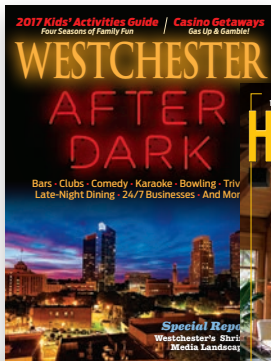


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eat & drink

MENU | TRENDING | REVIEW | DINING OUT

EDITED BY
John Bruno
Turiano

REVIEW

Beet-Up

One terrific dish (of many) at Mill Street are these roasted baby beets, with hummus, yogurt, za'atar, and pita. See what else reviewer Rosemarie T. Anner says about this farm-to-table (they own a 60-acre farm in Washington, CT) restaurant on page 100.



PHOTOGRAPH BY KEN GABRIELSEN

Despite a population just north of 4,000, Armonk packs a healthy number of worthwhile dining options into its quaint downtown. KOKU Japanese, since opening early last year, has further enhanced the hamlet's dining status.

The 80-seat restaurant bills itself as modern Japanese, which means there are plenty of global influences (blue-crab fajitas, an organic basil chicken entrée, sushi rolls with ingredients like truffle kimchi sauce or steamed Canadian lobster) and that classics like tempura and teriyaki, while available, are a minor part of the menu. The spicy edamame, amped up by shichimi togarashi (a seven-seasoning spice mixture) and topped with Parmesan, is an addictive starter; the grilled black cod, marinated for a day in golden-yellow, mildly sweet saikyo miso, reaches the rarified "fifth taste" umami.

Sushi, heavily represented in the form of 16 signature rolls, platters, and à la carte sashimi/hand-roll selections, is marvelously presented. Partner Eric Cheng is a lifelong sushi fan. "I want to bring New York City-quality sushi to the burbs," he says. "I grew up in Hong Kong and started eating sushi when I was 5 or 6; it's always been a passion of mine." To this end, he uses top Japanese fish suppliers, like USA Seafood in Brooklyn.

The décor is "classy Zen," with brick walls, a curved walnut overhang above the sushi bar, onyx marble bar, and a lot of muted browns, whites, and grays.

—John Bruno Turiano

PREVIEW
KOKU Japanese
 454 Main St, Armonk
 914.730.0077
 www.kokujapanese.com



Above: Among 16 signature rolls at KOKU is the shrimp-tempura-and-avocado-filled North Castle topped with seared filet mignon and spicy tuna; left: spicy edamame is an addictive app not to be missed.

PHOTOGRAPHS BY AM STUDIO

When Irvington's Wolfert's Roost closed in October, Chef Eric Korn's newest venture, Slice Shop, was well underway just a few doors down. "All the things we learned at Wolfert's Roost, we're applying at Slice Shop," says Korn. "With [this new] pizza place, we can serve the things we love, minus the pretense."

On the menu: regular and grandma-style pies with quality ingredients, such as the pepper pie, which uses shishitos, Fresnos, and poblanos alongside the requisite roasted red peppers; and the Toadstool, with roasted wild mushrooms, pesto, and preserved lemon. Thin-crust slices, hot from the oven, are finished with a sprinkling of Parmesan and fresh basil.

There's also sandwiches — fried chicken with bacon-onion jam; a riff on a Cuban; and sausage and peppers — plus a selection of what Korn calls "stoner/comfort food," like waffle fries smothered in green pork chili and cheddar.

"I always wanted Wolfert's Roost to be a family place, and it wasn't," says Korn. "There's something more familial about [a pizza joint]. But the food still has to be delicious." —Samantha Garbarini

PREVIEW
Slice Shop
 106 Main St, Irvington
 914.479.5959
 www.sliceshopirv.com



Slice Shop's pepper pie showcases a quartet of peppers, including shishito, Fresno, poblano, and roasted red. The pizza shop also offers a selection of sandwiches and salads.

PHOTOGRAPH BY JOHN BRUNO TURIANO



THIS OR THAT

Jam vs. Jelly

Oft-confused food items defined

Spread the word, people: While both may taste great on your morning toast, jelly and jam are not the same thing. The central difference is the form of the fruit. Jelly is made from fruit juice, while

jam is made from crushed fruit, resulting in a less stiff, less gel-like texture. So, in the never-ending battle of food cred, because it has bits of fruit in it, jam is the winner (though for a PB&J, it's hard to beat jelly). —*JBT*

FARE WELL

Market Leader

Exciting artisan-foodie finds can be had at Siegel Bros. Marketplace, a nostalgic take on the neighborhood butcher/grocer.

There was a time when customers knew their butcher by name, knew what farm their purchase came from and how far it traveled to be cleaned and cut-to-order atop that butcher's counter. "That's important, and it's lacking, and it's something we wanted to bring back," says Jeremy Nevins, co-owner of Siegel Bros. Marketplace, a specialty-food market in Mount Kisco.

After a rich history in the food-and-wine world, brothers Jeremy, Doug, and Chef David Nevins have opened Siegel Bros. Marketplace at 39 S Moger Avenue and its counterpart, Siegel Bros. Wine & Spirits, next door at 41 S Moger. The marketplace offers bespoke butchery and charcuterie, as well as

fresh seafood and fine cheeses sourced from top-tier farms and creameries in the Hudson Valley (e.g., Vulto Creamery in Walton, NY, and Crosswinds Farm in Ovid, NY) and beyond. Chef David, a graduate of the Culinary Institute of America, also cooks restaurant-quality prepared foods in-house, such as strawberry salad, cast-iron tuna steak, grilled bone-in sirloin, and lobster muffins.

The brothers have a family legacy in the meat-and-fine-food business — their great-grandfather Abram Siegel opened a kosher butcher shop in Woodbine, NJ, in 1912. Abram's sons Jack and Mose, and later grandson Bruce (Jeremy and Doug's father), expanded the business through the years.

The marketplace is nose-to-tail, meaning they use all the parts of the animals they bring in. For example, when an animal gets broken down, the trim will be put into sauces and stews, the bones into stock and so on. "It gives respect to the animals we are using and ensures we're not being wasteful," says Jeremy. "It's not a monetary thing; it's a way of doing the right thing for the environment and being creative."

The market also offers daily in-store food-and-wine/spirit pairings for customer sampling. "We're offering an experience that is unique to the area," says Chef David. "We don't want to make going to the store a chore." —*Georgette Yacoub Naber*



Siegel Bros. Marketplace
www.siegelbrosmarketplace.com

HOPPY TIMES

New Brew

New Belgium, Modern Times, among popular craft brews now available in Westchester

Even in an industry that's booming — more than \$22 billion in 2015 — there's still a bunch of great craft breweries whose high-quality liquid refreshments are not available in the area. Little by little, that changes, and that's only a good thing for our ever-expanding beer palates. The newest entries are these three, which have recently become available in Westchester.

Modern Times Beer — This San Diego-based brewery opened in 2013 to lots of buzz and was named 2016 Beer Bar of the Year by *Imbibe Magazine*. MT has a rep of brewing session-type beers, meaning they're not super-high in ABV. It's not the easiest stuff to find, but you should get lucky at Half Time in Mamaroneck, which carries some of their year-round beers, as well as special releases like Universal Friend, a grape saison. My personal favorite is Black House, a roasty stout with deep chocolate and coffee notes.



Kent Falls Brewing Company — Located on a farm in Kent, CT, Kent Falls Brewing grows its own hops, practices sustainability in all aspects of brewing (and works with like-minded folks) and uses extra-fresh ingredients in their beers. I especially enjoy their sours. You'll have no problem finding their bottles in your favorite beer store or on draft at some bars. Look out for Lade Øl, a toasty-tasting saison with a dry finish that recently got named a top-25 beer of 2016 by *Draft Mag*.



New Belgium Brewing — In business for more than 25 years, New Belgium finally became available in our area, and just about every legit beer bar held a tap takeover. New Belgium is the fourth-largest craft brewery and the eighth-largest brewery overall in the US in terms of distribution. It's great that their brews, including their flagship Fat Tire, a breadly amber ale, are now easy to find. Also look for the hoppy-but-tangerine-tamed Citradelic IPA. If you can find it, grab the 25th Anniversary Fat Tire Collaboration pack, featuring variants on their signature beer, with help from Firestone Walker, Avery, Allagash, Rhinegeist, and Hopworks Urban Brewery. —*Andrew Dominick*



FROM OUR TEST KITCHEN

10 INGREDIENTS OR LESS

Tomatillo Salsa

As the Super Bowl and March Madness approach, this easy, fresh, and quick salsa is a superb thing to have in your back pocket. Even better, it's cheap and can be made ahead. And the simple preparation lets the bright, citrusy flavor of the tomatillos shine. If you like it spicy, feel free to add a second jalapeño (try it with one first), and don't throw out those cilantro stems – they're edible and packed with flavor! *Makes 1½-2 cups*

Ingredients:

- 1 lb tomatillos, husked and washed
- ½ small white onion, chopped
- 1 jalapeño, stemmed and chopped
- 1 clove garlic, peeled
- ½ bunch of cilantro, dry ends discarded
- ½ tsp granulated sugar
- 1¼ tsp kosher salt

Preparation:

1. Place tomatillos in a saucepan and add enough water to just cover (tomatillos will float, and that's okay). Bring to a

boil, reduce to simmer, and cook 1-2 minutes or until the submerged part of the tomatillos change color. Drain tomatillos and let cool 10 minutes.

2. In the bowl of a food processor (you can also use a blender), pulse the onion, jalapeño, garlic, and cilantro until finely chopped. Add the rest of the ingredients and 2 tablespoons of water, then pulse until smooth. If the mixture seems too thick, add more water 1 tablespoon at a time. Taste and adjust seasoning, as needed.

—Samantha Garbarini

PRO TIP

Buy This!

The chip you dip with can make all the difference. For perfect scooping, we love hand-cut triangles that are lightly salted and sturdy enough to stand up to salsa. Our new favorite brand: DeCicco's small-batch Restaurant Style Tortilla Chips.





(Clockwise from top) A new waiting area and day-of reservation policy make snagging a table at tiny Ocean House a bit easier; roasted artichokes and house-pulled mozzarella are just two of approximately 40 toppings offered at Pizzeria Veloce, the new fast-casual pizza-and-salad eatery in downtown White Plains; DeCicco & Son's latest store, in Millwood.

TABLE MATTERS

Dining Scene News and Notes

Diners will no longer have to wait down the street at The Tavern for a table at the first-rate New England-style seafood restaurant **Ocean House Oyster Bar** (49 N Riverside Ave, Croton-on-Hudson, 914.271.0702; www.oceanhouseoysterbar.com). Owners Brian and Paula Galvin have renovated the tiny converted diner, so there's a new vestibule/waiting area and 30 seats (up from 24), plus the former no-reservation policy has been replaced with a day-of call-ahead system (starts at 4:30 p.m., Tues through Sat). Other changes include a beer-and-wine license (New England brews, 10 wines-by-the-glass, and international bottles from \$28-\$54) and a terrace with 10 tables. Lunch is being considered for the spring, as well.

There are build-your-own 10-inch pizzas (less than \$10) and salads (choice of green, dressing, and four toppings for \$8) at the new counter-service **Pizzeria Veloce** (19 Court St, White Plains, 914.449.4444; www.pizzeriaveloce.com). Partner Peter Lombardo (of the same family who own Lombardo's sit-down Italian restaurant at 1203 Mamaroneck Ave) explains the concept as "fast-casual personalized pizza and salads, using fresh, better-quality ingredients."

Regional grocery chain **DeCicco & Sons** opened their seventh store, on December 30, in Millwood (230 Saw Mill River Rd, 914.294.5700; www.deciccoandsons.com/millwood). The 20,000 sq ft store features a fresh-juice bar, craft-beer bar, from-scratch bakery, gourmet Italian deli, and green

elements, like energy-efficient LED lighting and refrigeration cases with zero harmful emissions. (There are also six DeCicco Family Markets, a separate company, run by different family members.)

Nick Mazza, formerly in the kitchen at Crabtree's Kittle House and a CIA alum, is now co-executive chef at **The Peekskill Brewery** (47-53 S Water St, Peekskill, 914.734.2337; www.peakskillbrewery.com). He joins Jon Miller, who has been with the brewery for nine months.

Danny and Robyn Santiago, owners of pizza-and-pasta specialist **Villaggio Italiano** (389 Central Ave, Hartsdale, 914.949.3427; www.villaggiosrestaurant.com), plan to open a second location this month, at 20 Cedar Street in Dobbs Ferry. —JBT



(Clockwise from left) Smoked ricotta with acacia honey at L'inizio in Ardsley; smoked chocolate Campfire Cookies from sherry b in Chappaqua; Captain Lawrence is keeping traditional smoked beers alive with this seasonal porter.



Up in Smoke

Westchester's chefs are using smoke to create new flavors in familiar dishes. BY SAMANTHA GARBARINI

There's a reason the "B" comes first in BLT: Bacon is the star of the sandwich. At **Peekskill Brewery**, aioli-slathered Texas toast is the bread of choice to hold together crisp lettuce, juicy slices of tomato, and that irresistible mix of rich, meaty, chewy, smoky taste and texture that can only come from bacon. Except it's not bacon. It's a vegetarian "BLT," featuring portobello mushrooms that Chefs Jon Miller and Nick Mazza smoke in-house to get a flavor and chew that's remarkably like the real thing.

Peekskill Brewery is just one of several places in Westchester that are using smoke to transform dishes. Long associated with preserving food (salmon, ham, etc.) and barbecue joints with cult followings, smoke can

also be used to add a whole new dimension to everything from sandwiches to beer to chocolate cookies.

"We smoke the mushroom to give more depth of flavor," says Miller of their BLT knockoff. "The technique ends up making the mushroom more bacon-like. The slow-and-low technique dries the mushrooms a little, giving them a bacon-like consistency." Of all the mushrooms they tested, portobellos, which have an inherently meaty texture, were the perfect choice for a trip to the smoker. To really hammer home the bacon-y qualities of the smoked 'shrooms, Miller and Mazza rub them with a house-seasoning and lacquer them with maple syrup. "We wanted it to be playful," explains Miller. "We wanted to take a traditional sandwich like the BLT and give people the flavors they are accustomed to in a different way."

Both Peekskill Brewery and **Captain Lawrence Brewing Co.** have smoke on the drink menu, too. "Centuries ago, before the advent of indirect kilns, all malt was dried over open wood fires and all beers were smoky to some degree," says Captain Lawrence founder Scott Vaccaro. With the advent of new technology, brewers moved away from using wood, and today smoked beers are only made in some European enclaves and by a small number of craft brewers in the US. To create its Smoked Porter, Captain Lawrence imports smoked malt from Wiermann, a German company that uses traditional wood-fire methods to dry malt, to create a smoky taste. "The first thing people say when smelling our smoked porter is that it reminds them of bacon or smoked meats," says Vaccaro. "It is a rich beer with layers of flavor, and the smoke adds to the depth."


On the lighter side, a glass of Peekskill Brewery's blond ale, Smoke Trick, has a gently smoky flavor that comes from cherry-wood-smoked malt. "It's a great beer for someone looking for something seasonal but who isn't into heavier styles or heavily smoked beer," says partner Keith Berardi.

While our local breweries are preserving tradition, Sherry Blockinger is breaking with it. At her Chappaqua bakery, **sherry b dessert studio**, Blockinger is using smoke to evoke a childhood classic: s'mores. Campfire Cookies, essentially a riff on traditional rocky road, employ smoke for a roasted-over-the-campfire flare. "You can taste the smokiness in the first bite," says Blockinger, who uses a special smoke gun (it allows the smoke to permeate the ingredients without the addition of heat) to smoke her classic chocolate cookie dough and the walnuts, marshmallows, and dark chocolate chunks she'll add to it.

It may sound strange, but read the fine print on a bar of premium chocolate, and you'll see chocolatiers often include "hints of smoke" among the tasting notes, and that natural smokiness is what Blockinger's method puts front and center. "If you didn't smoke the ingredients, you would have a sweet rocky-road cookie, instead of a strong, smoky, powerful combination," she adds. Also look for smoke-infused marshmallows that find their way atop steaming mugs of hot chocolate infused with vanilla and rum.

At **L'inizio** in Ardsley, Chef Scott Fratangelo uses a similar cold-smoke technique to amp-up the flavor of Maple Brook Farm ricotta. Hickory and applewood chips are lit and smothered, allowing the ricotta to absorb the smoke without coming in contact with heat that would change the texture. "The smoke gives a dimension of earthiness to something that is rich and creamy," says Fratangelo. Smoked foods lend themselves to sweet accompaniments (think barbecue sauce and smoked pork), he adds. "We use acacia honey for its amazing floral notes."

In Dobbs Ferry, wisps of smoke cross the dinner menu. "The octopus [with smoked marinara] has been a staple for years," says David DiBari, owner/chef at **The Cookery**, who wanted to create a better version of "the infamous fried calamari." To do that, he traded rings of squid for pieces of octopus that are braised until tender, then fried to a crisp finish. It's served with a smoked marinara — whole tomatoes that are smoked over hickory chips, then crushed and cooked with olive oil, garlic, and basil. "Adding a little smoke to a light marinara adds depth of flavor without overpowering the octopus," DiBari says.

In the past, smoke has found its way onto other parts of The Cookery's menu, with smoked local cabbage accompanying char-grilled chicken and smoked figs being tossed with house-made pasta. "Smoking figs enhances their meaty quality while concentrating their natural sweetness. It creates the illusion of having a meat component to the dish," says DiBari. Pretty much anything goes: "It may sound cliché," he explains, "But smoke 'em if you got 'em." 

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Anything but Run-of-the-Mill

A chef with a notable pedigree and a commitment to locally sourced, innovative dishes is behind this standout Modern American restaurant. **BY ROSEMARIE T. ANNER**

Goeff Lazlo set the bar very high when he partnered with Bill and Lesley King in launching Mill Street Bar & Table in Byram. Open just over a year, Lazlo is comfortably settled in this Greenwich hamlet. But that doesn't mean he isn't constantly tweaking his recipes. A graduate of the Culinary Institute of America, he's fine-tuned his palate in such formidable kitchens as Blue Hill at Stone Barns and Gramercy Tavern and alongside talented chefs like Bill Taibe at The Whelk in Westport. His cuisine is sharply different from anything you may have had before, so much so, in fact, you try to figure out how Lazlo eked out a delicious dish from some very humble ingredients.

First you have to navigate a menu that veers considerably from the appetizers/entrées/desserts sheets of yesteryear, but the patient and knowledgeable staff are a big help. There are snacks and flatbreads for sharing (absolutely order the Sunchoke Chips) and gussied-up vegetables (Lazlo is a committed farm-to-table chef — herbs under lights in the basement, produce from community garden plots and Back 40 Farm in Washington, CT, and microgreens from Greenwich Garden Center), plus pasta and fish, and wood-roasted meats. You'll need time to make choices, so it's best to order cocktails like the Margarita, with its smoky grilled-lime overtones, while you peruse the offerings.

Chunks of warm focaccia, coco monkey bread, ciabatta, and

flatbread are good nibbles while you ponder the unusual.

Like rutabaga. Lazlo poaches slices of it in milk to coax out its inherent sweetness and then layers it with a slick of grilled broccoli rabe. Molten mozzarella and Parmesan coddles the vegetables with a watercress pesto into a delicious gratin. Three varieties of radish, sliced wafer thin and cooked slowly, are dressed with chopped pistachios and arugula. Roasted carrots (there's a fried version on the current menu) come to the table with confetti of cumin, caraway, and coriander. Beets are plated with a smear of house-made hummus, a hefty dollop of yogurt sprinkled with zesty za'atar and served with pita for scooping. Roasted cauliflower, that had been brined before cooking, is served with pine-nut butter and brightened with capers and lemon. All were excellent.



(Top) Toothsome flatbreads — essentially pizza by another name — include this one with mushroom and fontina; (left) grilled limes top a Margarita made with Chinaco Reposado tequila and agave nectar; (bottom) the near-80 seat restaurant's warm, fun decor.



PHOTOS BY KEN GABRIELSEN

Mill Street Bar & Table
230 Mill St, Byram
203.813.3323
www.millstreetct.com

Food ★★★★★
Service ★★★★★
Atmosphere ★★★★★
Cost \$\$\$\$
Volume 9999

For more restaurant reviews, visit www.westchestermagazine.com/restaurantreviews.

Unfortunately, the crab and corn dumplings lacked much flavor, and the meatballs had such a crispy coating that we could barely taste the pork.

Flatbreads — think rectangular thinner versions of pizza dough without the charred edges — get a whole category of their own. Order the earthy mushroom rendition with fontina that melts like mozzarella or the bacon-and-potato selection that cavorts with caramelized onions (a favorite condiment at Mill Street). Each is delicious and a hearty meal in itself.


If classics are your preferred repasts, be assured there are first-rate choices, such as the roasted, juicy chicken or fish and chips. The tempura-batter coating on the fillets of hake is light and crisp, the fish almost creamy, and dewed with malt vinegar, as are the snappy french fries. This is a whimsical take on the British dish, so instead of newspaper cradling the food, you get victuals on a sheet of butcher paper.

Then there is beef Bolognese that cloaks house-made cavatelli, an Italian canon if ever there was one. One guest enjoyed the dish but another felt it tilted too sweet, with not enough discernment of beef.

Slices of roast beef on a buckwheat baguette were a misstep; the meat was well-done to the point we thought the cook had sent out brisket instead. A risotto dense with tender lobster, mussels, pumpkin, and Brussels sprouts seemed more like rice pudding in some parts of the bowl. The lamb shoulder, generous to a fault, paired with a spicy yogurt was better, and the grilled calamari shimmering with tomato marmalade and ginger aioli was outstanding. Most dishes would easily satisfy two people.

No skimping on the plates here, but we do wish that the bar could find a larger jigger for its “pour” — a martini had more olives than gin in the glass. The beverage list is intelligently pared, with beers outdistancing wines. (Spring for the dry white Fiano wine, a seldom-offered grape in restaurants.)

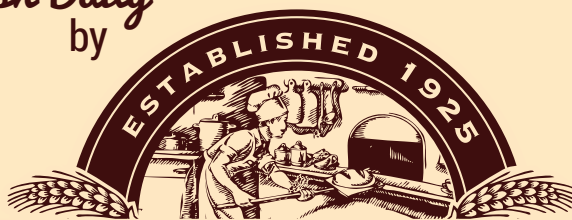
As for desserts, the carrot cake was so-so, while the ice cream/cookie sampler was decent (and cutely presented); best was the mesmerizing yogurt sorbet on a bed of pomegranate seeds and crushed pistachios skirted by a sweep of blood orange sorbet.

The restaurant is a modern version of a bistro: wooden tables, comfy seating, beverage and oyster bars, a waist-high wall of wood leading from a casual dining space to the main dining room. You'll feel like lingering as the waiters indulge you. 

Freelance writer Rosemarie T. Anner was the executive and food editor of Greenwich Magazine for 21 years.

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dining out

BY SAMANTHA GARBARINI

New This Month to Our Listings

BORO6 Wine Bar \$

Inspired by trips to Italy, restaurant vets Paul Molakides and Jennifer Aaronson (formerly an editor for Martha Stewart) opened this Hastings *enoteca* with more than 30 wines by the glass and light, simple plates. Closed Mon. 549 Warburton Ave, Hastings-on-Hudson, 914.231.9200; www.boro6winebar.com

MILL STREET BAR & TABLE New American \$\$\$

Food ★★★★★ Service ★★★★★ Atmosphere ★★★★★
(See review on page 100.)

Geoff Lazlo (formerly of Blue Hill at Stone Barns and Gramercy Tavern) oversees the locally sourced menu (flavorful flatbreads and creative cocktails) at this New American spot on the Port Chester border. Closed Mon. 230 Mill St, Greenwich, 203.813.3323; www.millstreetct.com

MEDITERRANEO Mediterranean \$\$\$

A White Plains location is the third outpost (Greenwich, Norwalk) of this high-design restaurant, serving Mediterranean fare with an emphasis on seafood. 189 Main St, White Plains, 914.448.8800; www.zhospitalitygroup.com

17 Maple Ave, Armonk, 914.273.0900; 136 S Ridge St, Rye Brook, 914.937.0900; www.fortinapizza.com
★★★ (10/13)

KOKU Japanese \$\$\$

The sleek sushi bar at Koku offers an extensive selection of sashimi and rolls, including weekly specials from Tokyo's famous Tsukiji Fish Market. 454 Main St, Armonk, 914.730.0077; www.kokujapanese.com

MODERNE BARN New American \$\$\$

Chef Ethan Kostbar uses natural, local ingredients at this New American restaurant with Mediterranean touches from the Livanos Restaurant Group (City Limits Diner, Molyvos). Private dining available. \$20 two-course express lunch. Serves Sunday brunch. 430 Bedford Rd, Armonk, 914.730.0001; www.modernebarn.com ★★★ (12/10)

RESTAURANT NORTH New American \$\$\$

The seasonal menu changes daily at this elegant farm-to-table eatery. Stephen Mancini, previously wine director at Union Square Cafe, is co-owner. Brunch Sat and Sun. 386 Main St, Armonk, 914.273.8686; www.restaurantnorth.com
★★★ (11/10)

Bedford

CAMPAGNA Italian \$\$\$

Food ★★★★★ ½ Service ★★ Atmosphere ★★ (02/15)
Under the guidance of acclaimed Manhattan Chef Michael White, the kitchen at the Bedford

Post Inn's flagship dining option serves exceptional crudo, handmade pasta (never dried), and artistically crafted desserts. A warm-weather patio features an outdoor grill. 945 Old Post Rd, Bedford, 914.234.6386; www.campagna-bedford.com

LA CRÉMAILLÈRE French \$\$\$\$

Dinner at this Bedford stalwart features elegant French fare and spectacular soufflés. Visit at lunch (Thurs to Sun) to take advantage of the \$32 prix-fixe menu. Closed Mon. 46 Bedford-Banksville Rd, Bedford, 914.234.9647; www.cremaille.com

PHO CORNER BISTRO Vietnamese \$\$

Food ★★★★★ Service ★★½ Atmosphere ★★ (01/17)

This 12-seat, family-run restaurant proffers traditional Vietnamese dishes, such as rice-paper rolls, noodle bowls, and its eponymous soup. 740 N Bedford Rd, Bedford Hills, 914.242.1668; www.phocornerbistro.com

Briarcliff Manor

105-TEN BAR & GRILL New American \$\$\$

Tucked away in a shopping center in Briarcliff, Chef Eddie Martinez cooks up hearty New American dishes, plus a selection of burgers and indulgent small plates. 127 Woodside Ave, Briarcliff Manor, 914.236.3651; www.105ten.com

Ardasley

LA CATENA Italian \$\$\$

The menu at this white-tablecloth Italian restaurant features classic Italian antipasti, pastas and entrées, plus homemade desserts. 871 Saw Mill River Rd, Ardsley, 914.231.9260; www.lacatenaardsley.com

L'INIZIO Italian \$\$\$\$

Food ★★★★★½ Service ★★★★★½ Atmosphere ★★★★★ (08/14)

Husband-wife team Scott and Heather Fratangelo run the kitchen at this modern-Italian restaurant serving creative appetizers and some of the county's best pastas. Desserts, including a seasonal selection of semifreddo are a must. 698 Saw Mill River Rd, Ardsley, 914.693.5400; www.linizio.com

Armonk

AMORE PIZZERIA & ITALIAN KITCHEN Italian \$

This Italian-tavern-style eatery offers artfully prepared Italian fare — brick-oven-style pizza and traditional pasta dishes — in a casual, family-friendly atmosphere. 1 Kent Pl, Armonk, 914.273.3535; www.amorearmonk.com

BEEHIVE RESTAURANT Continental \$\$\$

Set in a modern country house with an open kitchen, this restaurant offers comfort fare along with Greek and Continental specialties, and a popular Sunday brunch. Outdoor seating available. Open daily for breakfast. 30 Old Rte 22, Armonk, 914.765.0688; www.beehive-restaurant.com

FORTINA Italian/Pizza \$\$\$

Chef Christian Petroni, John Nealon, and Rob Krauss are the guys behind this group of buzzy wood-fired restaurants (with an additional location in Stamford).

3 THINGS TO EAT IN...

Hastings-on-Hudson

The Masada

You'll need a couple people to tackle this massive pita wrap at **Taiim Falafel Shack** (598 Warburton Ave, 914.478.0006; www.taiimfalafelshack.com). If, by some miracle, you're able to polish off this massive feast (chicken and lamb shawarma, falafel, mujaddara, Israeli chopped salad, hummus, veggies, and tahini) alone, they'll post your picture in tribute.

Bread and Brine Plate

Chef Alex Sze and Jeremy McLellan are serving simple, Maine-style seafood at newly opened **Bread and Brine** (19 Main St, 914.479.5243; www.breadandbrinehoh.com). Step away from the raw bar, and try the plate of house-made milk buns and whipped crustacean butter, infused with the flavor of lobster shells, bay leaves, and ginger.



Absinthe

Only a handful of places in the county serve absinthe. At **Saint George** (155 Southside Ave, 914.478.1671; www.saintgeorgebistro.com) try it three ways: traditional (with raw sugar and water), Orlean with bitters and orange peel, or in a near-perfect Southside Sazerac. We'd recommend you have a little of the superb French fare before you drive home.

—Samantha Garbarini

Bronxville

NEW PARK 143 BISTRO & FISH *Seafood* \$\$\$

Andrew Hopkins is executive chef at this 65-seat seafood-centric bistro, specializing in seafood classics like fried oysters and a variety of mussel pots. Sat and Sun brunch. 143 Parkway Rd, Bronxville, 914.337.5100; www.143parkbistroandfish.com

Chappaqua

CHAPPAQUA STATION *American* \$\$

Housed in a 1902 New York Central Railroad depot, this restaurant specializing in homemade breakfast items also serves affordable sandwiches and salads, charcuterie, comforting desserts, and craft cocktails. Closed Sun. 1 Station Plz, Chappaqua, 914.861.8001; www.chappaquastation.com

NEW CRABTREE'S KITTLE HOUSE

New American \$\$\$\$

Executive Chef Jay Lippin uses locally sourced ingredients both in the formal dining room and on the elevated bar-food menu at the Old World Tap Room. The Grand Award-winning wine cellar houses 60,000 bottles. Call ahead to reserve Sun brunch. 11 Kittle Rd (off Rte 117), Chappaqua, 914.666.8044; www.kittlehouse.com

NEW LE JARDIN DU ROI *French* \$\$\$

A casual spot serving authentic French bistro fare, this Chappaqua eatery is also famous for its barbecue and 5x5 chili. Serves breakfast, Sun brunch. Alfresco dining available. 95 King St, Chappaqua, 914.238.1368; www.lejardinchappaqua.com

MARIO'S RESTAURANT *Italian* \$\$\$

Open for more than 50 years, look for Italian fare with some modern interpretations. A selection of wood-fired pizzas features traditional and creative combos, such as smoked Gouda, caramelized onion, and honey. Serves Sun brunch. 13 King St, Chappaqua, 914.238.3858; www.mariosofchappaqua.com

Cortlandt Manor

MONTEVERDE AT OLDSTONE

New American \$\$\$\$

A popular wedding venue, this 1760 mansion overlooking the Hudson is also a restaurant serving inventive New American cuisine. Outdoor seating in warmer months. Closed Mon and Tues. 28 Bear Mountain Bridge Rd, Cortlandt Manor, 914.737.6500; www.monteverdeatoldstone.com

Croton-on-Hudson

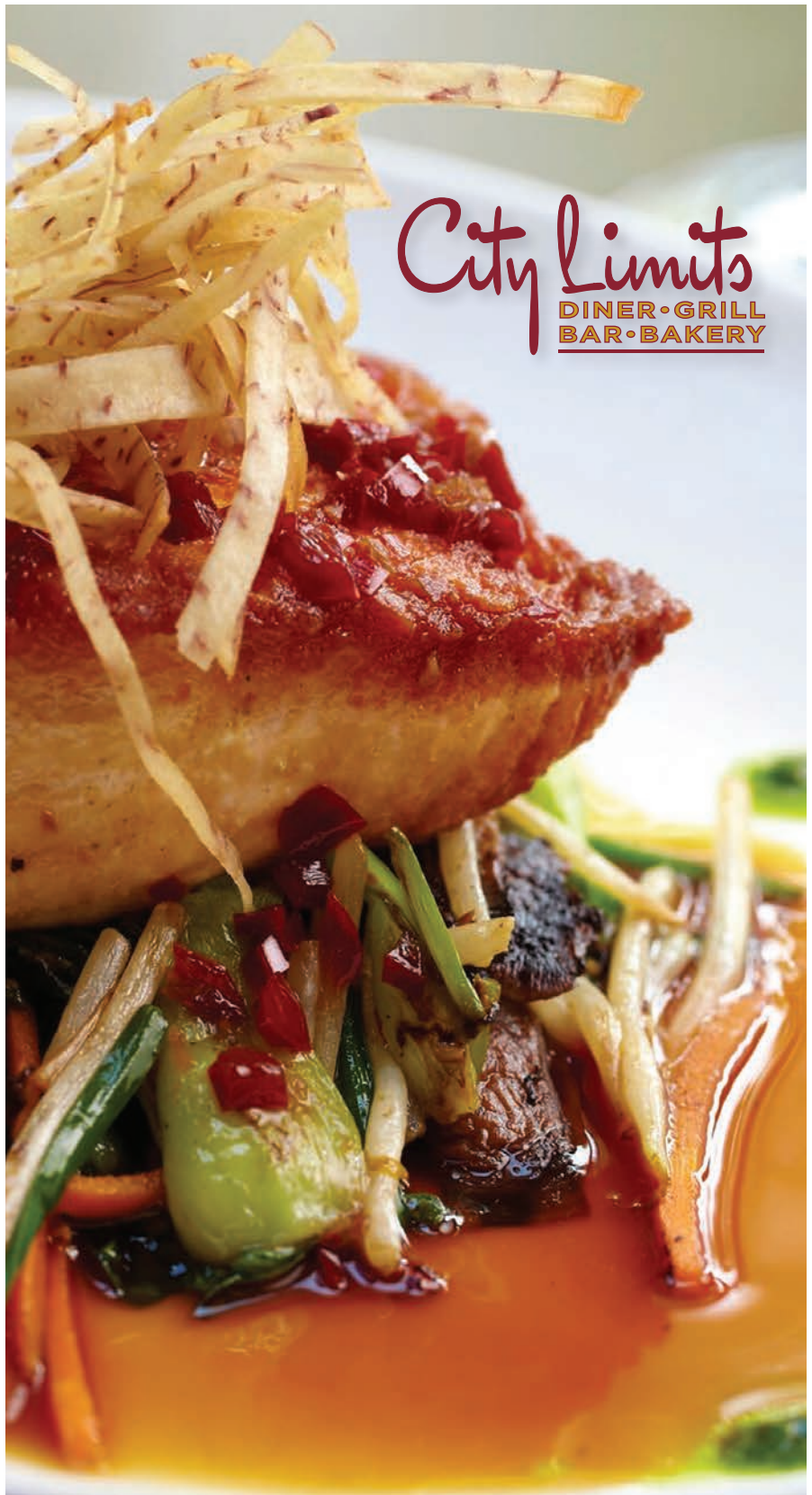
UPDATE OCEAN HOUSE *Seafood* \$\$\$

Previously a small diner, self-taught-chef Brian Galvin transformed the space into a tiny (30 seat) dinner-only oyster bar and grill with an emphasis on New England-style seafood dishes. Call the day of starting at 4:30 for a table. Terrace seating in warmer temps. Closed Sun and Mon. 49 N Riverside Ave, Croton-on-Hudson, 914.271.0702; www.oceanhouseoysterbar.com

Dobbs Ferry

NEW THE COOKERY *Italian* \$\$

This progressive Italian restaurant from Chef David DiBari serves some of the county's most creative fare with an emphasis on pork, fresh pasta, and unique specials. Small-plates brunch Sat and Sun; closed Mon. 39 Chestnut St, Dobbs Ferry, 914.305.2336; www.thecookeryrestaurant.com



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dining out

(Continued from previous page)

BOW THE PARLOR *Pizza* \$\$

Food ★★½ Service ★★★ Atmosphere ★★★ (03/14)

The brick-and-mortar incarnation of the popular DoughNation pizza truck, look for a selection of unique pizzas featuring housemade ingredients, plus wood-fired appetizers, wine on tap, and “bottled” cocktails. Closed Mon. 14 Cedar St, Dobbs Ferry, 914.478.8200; www.theparlordf.com

BOW SUSHI MIKE'S JAPANESE RESTAURANT

Japanese \$\$\$

Hugely popular for its special sushi rolls (the “Out of Control” is a favorite), this neighborhood Japanese restaurant is often packed. A jazz vocalist entertains every Monday evening. 146 Main St, Dobbs Ferry, 914.591.0054; www.sushimikes.com ★★½ (10/13)

Eastchester

MASON SANDWICH CO. *Sandwiches*

Almost everything is made in-house at this craft-sandwich shop, including a crispy fried chicken sandwich with spicy maple syrup and their gourmet riff on a Big Mac. 33 Mill Rd, Eastchester, 914.776.2766; www.masonsandwiches.com

BOW PIPER'S KILT *Pub* \$\$

A county institution, this classic pub serves cold pints, ethereal onion rings, and pretty-near-perfect burgers. Kitchen hours everyday until midnight. 433 White Plains Rd, Eastchester, 914.779.5772; www.piperskilt.com

YEFSI ESTIATORIO *Greek* \$\$\$

Food ★★½ Service ★★★ Atmosphere ★★ (12/16)

This upscale, 160-seat Greek restaurant (with a second location in Manhattan) serves refined takes on “homestyle Greek cuisine” in a stylish atmosphere. Many ingredients – olive oil, cheeses, herbs – are sourced from Crete, and expect an extensive selection of Greek wines and beers. 219 Main St, Eastchester, 914.779.8988; www.yefsinyc.com

Harrison

273 KITCHEN *Mediterranean* \$\$\$

Food ★★½ Service ★★★★★ Atmosphere ★★½ (10/15)

Chef Constantine Kalandranis' (8 North Broadway in Nyack) first Westchester restaurant is this 30-seat, seafood-heavy, small-plates Mediterranean bistro with an often-changing menu. Serves Sunday brunch. 273 Halstead Ave, Harrison, 914.732.3333; www.273kitchen.com

DELFINO'S *Italian* \$\$\$

Look for the classics like eggplant rollatini, cavatelli rustica, and veal-chop martini at this traditional Italian eatery. Outdoor dining available in warmer weather. Closed Mon. 60 Halstead Ave, Harrison, 914.835.2535; www.dineatdelphinony.com

LAGO RISTORANTE & WINE BAR *Italian* \$\$\$

Chef Salvatore Esposito puts an emphasis on fresh ingredients and the flavors of Italy's Campania region at this Harrison spot. Sidewalk tables in warm weather. 97 Lake St, West Harrison, 914.358.9180; www.lagoristorante.com

BOW PORTA NAPOLI *Italian/Pizza* \$\$

This Southern Italian eatery features Neapolitan-style pizza from the owners of Kesté Pizza & Vino in Manhattan's West Village. More than 20 thin-crust pies from its Stefano Ferrara wood-burning oven are offered including a number of gluten-free



Porta Napoli

selections. 261 Halstead Ave, Harrison, 914.732.3232; www.portanapoliny.com

Hartsdale

COPPER KETTLE CAFÉ *Café* \$

Chef Joey D'Angelo of Manhattan's Spigolo and The Gilroy has partnered with Chef Gino Gabriel to bring gourmet, seasonal, and affordable comfort food to central Westchester. 201 E Hartsdale Ave, Hartsdale, 914.723.1065; www.copperkettlecafe.com

KISHUYA *Ramen* \$\$

Food ★★ Service ★★½ Atmosphere ★★½ (12/15)

This traditional ramen shop tucked into a shopping center on Central Avenue serves well-executed noodle bowls, including a fiery Tantanmen ramen with ground pork. A unique selection of Japanese beers is available. 163 S Central Ave, Hartsdale, 914.949.0600; www.kishuya.com

Hastings-on-Hudson

BOW SAINT GEORGE *French* \$\$\$\$

In the space that was formerly Buffet de la Gare comes this contemporary French bistro from Chef Chris Vergara (Harper's in Dobbs Ferry, Meritage in Scarsdale). Don't miss the all-French wine list and absinthe fountain. Brunch Sat and Sun; closed Monday. 155 Southside Ave, Hastings-on-Hudson, 914.478.1671; www.saintgeorgebistro.com

Hawthorne

THREE LITTLE PIGS BBQ *Barbecue* \$\$

Mark Mazarulli, formerly of Opus 465 and Marc Charles Steakhouse in Armonk, is the chef of this 'cue joint serving dry-rubbed meats and classic sides. Mazarulli also runs catering company Westchester Wild BBQ. Closed Sun. 481 Commerce St, Hawthorne, 914.747.2480; www.threelittlepigsbbqofhawthorne.com

Irvington

BOW CHUTNEY MASALA *Indian* \$\$\$

The popular Indian bistro from Chef Navjot Arora may have moved into a new location, but expect the menu to still feature tried-and-true options like a myriad of curries. An Indian-inspired Sunday brunch (\$14.95) is also available. 76 Main St, Irvington, 914.591.5500; www.chutneymasala.com

BOW MIMA VINOTECA *Italian* \$\$\$

The owners of Zuppa in Yonkers run this trattoria serving Italian “home-cooking” and some of the county's best salumi. A 25-plus wine-by-the-glass menu is offered. 63 Main St, Irvington, 914.591.1300; www.mimarestaurant.com ★★ (02/13)

BOW RED HAT ON THE RIVER *French Bistro* \$\$\$

There are stunning Hudson River views — and simple French fare — to be enjoyed at this stylish bistro. Live jazz on Wed nights. Serves Sun brunch. 1 Bridge St, Irvington, 914.591.5888; www.redhatbistro.com

SAMBAL *Thai/Malay* \$\$\$

In the space that was Chutney Masala, chef/owner Navjot Arora opened a Southeast Asian restaurant with a handful of Malaysian plates and unobstructed Hudson River views. 4 W Main St, Irvington, 914.478.2700; www.sambalny.com

Katonah

PEPPINO'S RISTORANTE *Northern Italian* \$\$\$


Lots of regulars come to this family-owned (since 1991) restaurant to sit at candlelit tables and dine on dishes like veal Sorrentino and eggplant parmigiana. Outdoor dining is available in warmer temps. 116 Katonah Ave, Katonah, 914.232.3212; www.peppinosristorante.com

Larchmont

BOW ENCORE BISTRO FRANÇAIS *French* \$\$\$

Enjoy savory French cuisine in a charming bistro setting, including homemade pâté, escargot, breast of duck, and sweetbreads.





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dining out

(Continued from previous page)



Winston

Sidewalk dining available. 22 Chatsworth Ave, Larchmont, 914.833.1661; www.encore-bistro.com

LENNY'S SEAFOOD AND STEAKHOUSE

Steakhouse \$\$\$\$

Food ★★½ Service ★★½ Atmosphere ★★★ (04/16)

At Lenny's, all steaks — from the 46-oz porterhouse for four to the 6-oz petit filet — are dry-aged for 21 days. Reservations recommended. 2047 Boston Post Rd, Larchmont, 914.630.7800; www.lennyssteakhouse.com

MADISON KITCHEN Small Plates \$\$\$

Nick DiBona's menu features funky small plates and select number of large dishes, mostly pastas, meant for sharing. For dessert, don't miss his signature Bona Bona ice cream in flavors like rainbow cookie and backyard mint. Brunch Sat; Closed Sun. 7 Madison Ave, Larchmont 914.732.3024; www.mklarchmont.com

Mamaroneck

IL CASTELLO Mediterranean/Italian \$\$\$

Expect homemade pastas and elaborate table presentations at this Italian restaurant, located a stone's throw from the Mamaroneck Metro-North Station. Prix-fixe \$20.95 lunch. Closed Mon. 576 Mamaroneck Ave, Mamaroneck, 914.777.2200

MODERN ON THE RAILS Italian \$\$\$

The owners of Modern in New Rochelle put their own spin on Italian stalwarts (Kobe beef meatballs, chipotle calamari) at this 140-seat restaurant in the space that was formerly Club Car. Serves Sunday brunch. One Station Plz, Mamaroneck, 914.777.9300; www.modernontherails.com

Mohegan Lake

▲ BOW ▲ AUGIE'S PRIME CUT Steakhouse \$\$\$\$

This 135-seat steakhouse and bar serves dry-aged steaks, seafood entrées, and creatively flavored martinis. Live music on Thurs. Serves Sunday brunch.

3436 Lexington Ave, Mohegan Lake, 914.743.1357; www.augiesprimecut.com

Mount Kisco

251 LEX Mediterranean \$\$\$

Constantine Kalandranis (Harrison's 273 Kitchen and 8 North Broadway in Nyack) owns this 135-seat restaurant in an 100-year-old Victorian with an ever-changing menu. Three-course prix-fixe menu for \$45 and a selection of small-production wines and craft beers. 251 Lexington Ave, Mount Kisco, 914.218.8156; www.251lex.com

▲ BOW ▲ CAFÉ OF LOVE New American \$\$\$

Leslie Lampert, owner of gourmet shop Ladle of Love, owns this 55-seat restaurant showcasing local ingredients. Don't miss the truffled chickpeas. Closed Mon. 38 E Main St, Mount Kisco, 914.242.1002; www.cafeofloveny.com

▲ BOW ▲ EXIT 4 FOOD HALL Eclectic \$\$

Food ★★★ Service ★★½ Atmosphere ★★★ (10/16)

The food-hall trend comes to Mount Kisco with nine stations, serving everything from wood-fired pizzas to barbecue to sushi (plus craft beers and nitro coffee at X4 on Tap). Rustic communal tables made of salvaged and reclaimed wood constitute the majority of the seating. 153 Main St, Mount Kisco, 914.241.1200; www.exit4foodhall.com

LEXINGTON SQUARE CAFE New American \$\$\$

Casual New American eatery with an emphasis on seafood dishes, such as braised fish-of-the-day in a green Thai curry. A 60-seat private-party room is popular for showers and christenings. Elaborate birthday cakes are available. 510 Lexington Ave, Mount Kisco, 914.244.3663; www.lexingtonsquarecafe.com

▲ BOW ▲ LITTLE DRUNKEN CHEF Global Tapas \$\$\$

This fifth and largest venture from chef-owner Bonnie Saran serves globally inspired tapas in an eclectic, 84-seat space in Mount

Kisco. Expect a popular nightlife scene at the bar, which is open late Thurs to Sat. 36 E Main St, Mount Kisco, 914.242.8800

PATIO 3 Mexican \$\$\$

From the same family as Patio and Maya Riviera in Briarcliff Manor, this casual Mount Kisco spot serves regional Mexican cuisine. Closed Mon. 222 E Main St, Mount Kisco, 914.864.2600

WINSTON New American \$\$\$\$

It took three years to design and build this 81-seat, three-story warehouse-style eatery where Executive Chef Michael Williams proffers New American dishes and decadent desserts. Rooftop lounge open in warmer weather. Wine Library features rare bottles. Closed Mon. 130 E Main St, Mount Kisco, 914.244.9780; www.winstonrestaurant.com

Mount Vernon

▲ BOW ▲ JOHNNY'S PIZZERIA Pizza \$\$

Open since the '40s, Johnny's old-school, thin-crust pies are some of the best pizza north of NYC. No slices; cash only. Closed Sun and Mon. 30 W Lincoln Ave, Mount Vernon, 914.668.1957; www.johnnys1942.com

▲ BOW ▲ RIPE Caribbean \$\$

Chef Nigel Spence curates a menu of authentic Caribbean flavors — curried goat, plantains, and the "Big-Ass" jerk rib-eye — in this funky space with live music and an outdoor courtyard perfect for sipping potent rum cocktails. Late-night dining; Closed Mon. 151 W Sandford Blvd, Mount Vernon, 914.665.7689; www.riperestaurant.com

New Rochelle

▲ BOW ▲ ALVIN & FRIENDS Southern/Caribbean \$\$\$

This contemporary spot in downtown New Rochelle serves Southern dishes with a Caribbean flair, including a Best of Westchester-winning fried chicken. Live entertainment several



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“The dish to ask for is pappardelle alla Emilio. Just look for the huge wheel of Parmigiano-Reggiano. La Catena’s owner and host, Emilio Delija, and his charming staff prepare this rich, sharable dish with style and good taste.”

— M.H. Reed, *The New York Times*

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dining out

(Continued from previous page)

nights a week. Brunch Sun; closed Mon. 14 Memorial Hwy, New Rochelle, 914.654.6549;

www.alvinandfriendsrestaurant.com ★★½ (01/12)

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Old-school Italian fare in a contemporary setting. Dishes to order are the chicken parmigiana, pork-chop contadina, and whole-wheat spaghetti putanesca. A selection of brick-oven pizzas are also offered. 310 Huguenot St, New Rochelle, 914.633.9479; www.modernrestaurant.com

NOMA SOCIAL Tapas \$\$\$

Chef Bill Rosenberg, formerly of F.I.S.H. and Barcelona, serves a menu of mostly small plates at this 125-seat spot in the lobby of the Radisson Hotel. Late-night dining until 2 am Fri and Sat. 7 Radisson Pl, New Rochelle, 914.576.4141; www.nomasocial.com

ROC-N-RAMEN Ramen \$\$

Food ★★★ Service ★★½ Atmosphere ★½ (12/15)

This small ramen shop across from New Roc City features classic appetizers and ramen bowls, plus unique fusion flavors (Don't miss a special oxtail-curry ramen when offered). 19 Anderson St, New Rochelle, 914.365.1166; www.rocnramen914.com

North Salem

ONE TWENTY ONE New American \$\$\$\$

Having undergone a full redesign in 2014, Chef Beck Bolender brings a little contemporary flair to the area's verdant farmland with a menu of locally sourced (many ingredients come from the county) dishes. 2 Dingle Rd, North Salem, 914.669.0121; www.121restaurant.com

PURDY'S FARMER & THE FISH

Seafood \$\$\$\$

Housed in a historic 18th-century farmhouse and surrounded by three acres of terraced farmland that supply the restaurant, Farmer & the Fish serves a seafood-and-produce-heavy menu. Serves Sunday brunch. 100 Titicus Rd, North Salem, 914.617.8380; www.farmerandthefish.com

VOX BAR & RESTAURANT French/Eclectic \$\$\$

With an outdoor patio overlooking the green landscape of North Salem, this unpretentious restaurant serves French classics and a handful of Asian-inspired dishes. Closed Mon and Tues. 727 Titicus Rd, North Salem, 914.669.5450; www.voxnorthsalem.com ★★½ (02/12)

Ossining

BASTA Pasta/Pizza \$\$

If you seek out this hidden gem, you're likely to be rewarded with classic Italian appetizers, pastas, pizzas, and mains, expertly executed with an eye toward simplicity and fresh ingredients. The restaurant does not have a liquor license. Closed Mon. 27 Campwoods Rd, Ossining, 914.236.3400; www.basta27.com

Peekskill

BUNS-N-BOURBON American \$

Billed as "a celebration of bun food and brown spirits," this bar and eatery, from the owners of Taco Dive Bar and Hudson Room, features more than 90 American whiskeys. Closed Sun to Tues. 55 Hudson Ave, Peekskill, 914.788.2867; www.bunsnbourbon.com

🍷 GLEASON'S Eclectic \$\$

Chef Krista Espinal of Birdsall House runs the kitchen at this 60-seat restaurant named for the comic and former Peekskill resident, specializing in artisan flatbread pizzas and specialty cocktails. 911 South St, Peekskill, 914.402.1950; gleasonspeekskill.com. ★★★ (04/13)

🍷 IRON VINE Tapas \$\$\$

Food ★★ Service ★★★ ½ Atmosphere ★★★ ½ (08/15)

Owner Gabriel Arango restored this 1863 building using only materials found in Peekskill and the Hudson Valley. The result is a warm, 52-seat restaurant and wine bar serving tapas, a small selection of entrées, and exceptional craft cocktails. Serves Sunday brunch. 992 Main St, Peekskill, 914.930.8506; www.ironvinepeekskill.com

🍷 RAMENESQUE Japanese \$\$

This Japanese restaurant (with a second location in Thornwood) is known for its ramen bowls but also serves appetizers, udon, a vast selection of sushi, and several mains. All dishes are made without MSG. Closed Sun and Mon; Peekskill closed Tues. 1008 Main St, Peekskill, 914.930.1788; 14 Marble St, Thornwood, 914.741.5100; www.ramenesque.net

Pelham

CANTINA LOBOS Mexican \$\$

A small menu of mostly appetizers and tacos encompasses traditional dishes (house-made guacamole, tequila-lime shrimp, pork asado) and international flavors, such as beef bulgogi tacos. Closed Mon. 217 Wolfs Lane, Pelham, 914.380.8644; www.cantinabolos.com

Pleasantville

DAI SUSHI Japanese \$\$\$

Food ★★★ ½ Service ★★★ Atmosphere ★★★ ½ (06/16)

This hidden gem serves superlative sushi and Japanese dishes such as vegetarian udon bowls, buttery rib-eye with teriyaki sauce, and miso soup. Closed Mon. 8 Pleasantville Rd, Pleasantville, 914.769.0638; www.daisushirestaurant.com

FLIGHTS WINE & WHISKEY BAR Small Plates \$\$\$

Formerly Batonnage, Flights serves small plates, pizzas, salads, and cheese and charcuterie alongside wine and whiskey flights, including a \$150 tasting of three ages of Pappy Van Winkle. Closed Sun. 10 Marble Ave, Pleasantville, 914.769.4040; www.theflightbar.com

WOOD & FIRE Italian \$\$ (pizza); \$\$\$ (entrées)

Food ★★★ Service ★★★ Atmosphere ★★★ ½ (11/15)

Neapolitan cuisine is the name of the game at this family-run establishment with a menu spanning salads, pizzas, small plates, pastas, and mains. Half-off wine Wednesdays. 59 Marble Ave, Pleasantville, 914.747.2611; www.woodandfirepizza.com

Pocantico Hills

🍷 BLUE HILL AT STONE BARN

New American \$\$\$\$

Among the World's 50 Best Restaurants, the Barber family runs this groundbreaking farm-to-table fine-dining restaurant. The menu changes daily with many of the ingredients grown or raised on-site. The Stone Barns Center hosts agricultural and culinary educational initiatives. Closed Mon



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dining out

(Continued from previous page)

and Tue. 630 Bedford Rd, Pocantico Hills, 914.366.9600; www.bluehillfarm.com

Port Chester

COALS Pizza \$\$

Hand-stretched pies made with imported Italian ingredients are grilled at this pizzeria and craft-beer restaurant. The hand-formed beef burger won Best Burger at our 2015 Burger & Beer Blast. 35 N Main St, Port Chester, 914.305.3220; 131 Parkway Rd, Bronxville, 914.337.1901; www.coalspizza.com ★★★ (11/12)

PANKA PERUVIAN BISTRO Peruvian \$\$\$

Among Port Chester's multitude of Latin restaurants is Panka, a family-owned Peruvian bistro serving traditional dishes, including five kinds of fresh ceviche bathed in lime juice. 167 Westchester Ave, Port Chester, 914.481.5424; www.pankabistro.com

PICCOLO Italian \$\$\$

The space that formerly held zeppoleme is now home to this eatery helmed by Roman Chef Stefano Gentile (formerly of Le Sirene in Larchmont) serving regional Italian pastas and entrées. The lunch menu features a wide range of panini. Closed Mon. 321 N Main St, Port Chester, 914.481.5678; www.piccoloitaliangourmet.com

RYE HOUSE American \$\$\$

An offshoot of the Union Square restaurant of the same name, this gastropub serves American fare with a Southern tilt including a can't-miss Carolina shrimp and grits. The whiskey-centric bar features more than 100 bottles from around the world. \$15 lunch special includes an appetizer and sandwich. Serves Sunday brunch. 126 N Main St, Port Chester, 914.481.8771; www.ryehousepc.com

SONORA Nuevo Latino \$\$\$

Fans flock to Chef Rafael Palomino's only Westchester spot for his pan-Latino cuisine. The bar area serves tacos and a vast selection of craft tequila. Outdoor patio in the summer. Serves Sunday brunch. 179 Rectory St, Port Chester, 914.933.0200; www.sonorarestaurant.net

Pound Ridge

THE INN AT POUND RIDGE New American \$\$\$\$ Food ★★★ Service ★★★★ Atmosphere ★★★★★ (06/14)

Expect seasonal ingredients (and the occasional Asian flare) from the kitchen at this 250-seat, special-occasion restaurant from Jean-Georges Vongerichten, featuring two dining spaces, an in-kitchen chef's table, and wine cellar available for private dining. Serves Sunday brunch. 258 Westchester Ave, Pound Ridge, 914.764.1400; www.theinnatpoundridge.com

Purchase

TREDICI NORTH Italian \$\$\$

Food ★★★ Service ★★★★ Atmosphere ★★ (07/16)
Chef Giuseppe Fanelli runs the kitchen at this stylish 68-seat Italian eatery. Expect indulgent dishes like mozzarella-stuffed meatballs and smoked short ribs with balsamic onions and stoneground polenta. Closed Mon. 578 Anderson Hill Rd, Purchase, 914.997.4113; www.tredicinnorth.com

Purdys

BLAZER PUB American \$

Totally untouched by modern restaurant trends, this no-pretense pub is rightly famous for its classic, ground-beef chili, juicy burgers served with

thick-cut fries, and old-school, perfect-for-beer-drinking vibe. Cash only. 440 Rte 22, Purdys, 914.277.4424; www.theblazerpub.com

Rye

BOW **FRANKIE & JOHNNIE'S Steakhouse** \$\$\$\$
Upscale steakhouse with a posh bar and lounge area. Specialties include porterhouse steak for two, Chilean sea bass, and lobster ravioli. 77 Purchase St, Rye, 914.925.3900; www.frankieandjohnnies.com

BOW **MORGANS FISH HOUSE** Seafood \$\$\$
This casual seafood restaurant proffers Portuguese fisherman's stew, sautéed Gulf shrimp, and filet mignon with lobster mashed potatoes. Serves Sunday brunch. 22 Elm Pl, Rye, 914.921.8190; www.morgansfishhouse.net

ROSEMARY AND VINE Mediterranean \$\$
Food ★★ ½ Service ★★ ½ Atmosphere ★★ ½ (11/16)

On Rye's main drag, this casual-chic vegetarian spot serves Mediterranean dishes with Middle Eastern touches, including smoky baba ganoush, avocado crostini, and roasted beets with pomegranate molasses and labneh. Closed Sun. 29 Purchase St, Rye, 914.481.8660; www.rosemaryandvine.com

BOW **RUBY'S OYSTER BAR & BISTRO**

Seafood Bistro \$\$\$\$
The dark-wood dining room of this bistro with open windows on Rye's main drag, serves fresh seafood with decidedly French flair. Breakfast daily; brunch on Sun. 45 Purchase St, Rye, 914.921.4166; www.rubysoysterbar.com

BOW **RYE GRILL & BAR**
Traditional American \$\$\$\$

Expect unpretentious American fare — burgers, pan-seared scallops, grilled cowboy steak — at this bi-level eatery in Rye's Metro-North parking lot. Serves Sunday brunch. 1 Station Plz, Rye, 914.967.0332; www.ryegrill.com

BOW **RYE ROADHOUSE** Cajun/Southern \$\$\$
Tucked in a residential area of Rye, The Roadhouse is a local institution known for its sweet-potato fries and Cajun flavors, like the grilled or blackened meatloaf. Discounted specials include half-price burger Tuesdays and a \$12.95 fried chicken on Wednesdays. Late-night dining Fri and Sat until 1 am; brunch on Sun. 12 High St, Rye, 914.925.2668; www.ryeroadhouse.com

Scarsdale

BOW **EASTCHESTER FISH GOURMET**
Seafood \$\$\$

Owner Rick Ross sources the freshest seafood daily from the Fulton Fish Market for this Westchester seafood institution and his adjoining market. \$29.95 lobster dinners on Mon; raw-bar deals on Thurs. Reservations for parties of 5 or more only. Lunch Thurs and Fri only. 837 White Plains Rd, Scarsdale, 914.725.3450; www.eastchesterfish.com

BOW **WUJI** Chinese \$\$\$

This Chinese-American restaurant with 3 locations aims to improve the classics with high-quality ingredients (heritage pork, organic vegetables) and stylish plating. 2 Chase Rd, Scarsdale, 914.713.8811; 26 Purchase St, Rye, 914.481.4758; 68 E Putnam Ave, Greenwich, 844.985.4669; www.wujirestaurant.com



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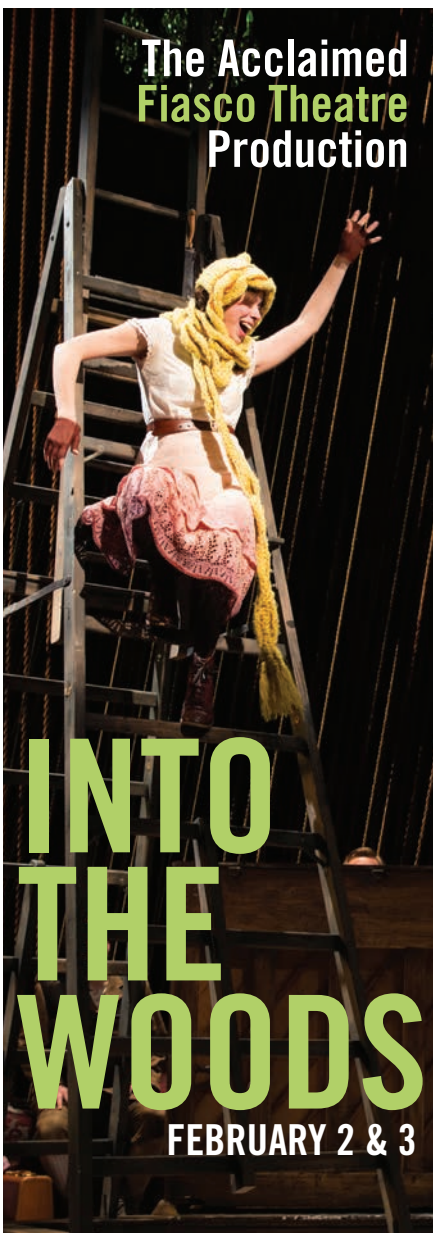
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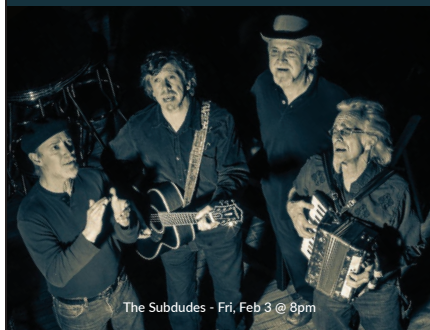
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dining out

(Continued from previous page)

Tarrytown

PIK NIK Barbecue \$\$

Hassan and Alberta Jarane, proprietors of nearby Mint Premium Foods, also own this counter-service barbecue joint serving smoked meats (with mango-quince barbecue sauce), down-home sides, and vintage sodas. Closed Mon. 45 Main St, Tarrytown, 914.631.5600

BOV! RIVERMARKET BAR AND KITCHEN

New American \$\$\$\$

Food ★★★ Service ★★★

Atmosphere ★★★ (04/14)

This New American restaurant (with Mediterranean influences) and on-premise farm market from the owners of Crabtree's Kittle House in Chappaqua sources primarily local, sustainable ingredients for its menu, cocktails, and homemade desserts. 127 W Main St, Tarrytown, 914.631.3100; www.rivermarketbarandkitchen.com

Tuckahoe

THE OLDE STONE MILL Italian American \$\$\$

Housed in a 200-year-old stone mill, this 160-seat restaurant serves all the classics. Live piano on Saturday evenings; outdoor dining on the patio or in the picturesque garden during warmer months. Closed Mon. 2 Scarsdale Rd, Tuckahoe, 914.771.7661; www.theoldestonemill.com

BOV! THE TAP HOUSE Gastropub \$\$\$

Gastropub offering dishes like pan-roasted chicken in a lemon white wine sauce; truffle gnocchi; and grilled bratwurst, plus salads and small plates. Serves Sunday brunch. 16 Depot Sq, Tuckahoe, 914.337.6941; www.thetaphouse.com
★★ ½ (05/10)

White Plains

BOV! BENJAMIN STEAKHOUSE

Steakhouse \$\$\$\$

This 200-seat restaurant owned by ex-Peter Luger staffers specializes in dry-aged steaks and chops. (A second outpost is located in Midtown Manhattan.) Closed Mon; brunch on Sun. 610 W Hartsdale Ave, White Plains, 914.428.6868; www.benjaminsteakhouse.com
★★ ½ (05/11)

CORIANDER MODERN INDIAN Indian \$\$\$

These stylish restaurants feature locally sourced ingredients and bold Indian flavors, plus craft beer and organic wines. In White Plains, the 15-seat bar showcases an assortment of Indian-style tapas. Closed Mon. 154 Larchmont Ave, Larchmont, 914.235.1306; 74 Mamaroneck Ave, White Plains, 914.358.4500; www.corilanderny.com

BOV! CITY LIMITS DINER American \$\$

These upscale diners feature traditional American dishes, internationally inspired plates and an array of homemade desserts. The White Plains location also has a bar and lounge area with cocktails and craft beer. Breakfast daily. 200 Central Ave, White Plains, 914.686.9000; 135 Harvard Ave, Stamford, 203.348.7000; www.citylimitsdiner.com

BOV! EMMA'S ALE HOUSE Comfort Food \$\$\$

This Certified Green Restaurant specializes in

comfort-food favorites like pot pie, braised short ribs, and the famous Krispy Kreme bread pudding. Half-priced bottles of wine on Mon. Brunch Sat and Sun. 68 Gedney Way, White Plains, 914.683.3662; www.emmasalehouse.com

KEE OYSTER HOUSE Seafood \$\$\$\$

Food ★★½ Service ★★★ Atmosphere ★★★★★ (09/16)

Lulzim Rexhepi (formerly of Le Bernardin) is executive chef at this New York-style oyster bar serving seafood and a handful of surf-and-turf options. The bar stocks 40 bourbons and single-malt Scotches. 126-128 E Post Rd, White Plains, 914.437.8535; www.keeoysterhouse.com

BOW PAX ROMANA Italian \$\$

Food ★★★ Service ★★½ Atmosphere ★★★ (08/16)

Chef Cristian Petitta, formerly of La Bocca in White Plains, serves up a pasta-centric menu (all made fresh on-site) highlighting the flavors of Rome. Late-night dining Friday and Saturday until 1 a.m. 189 E Post Rd, White Plains, 914.437.5791; www.paxromanany.com

BOW SAPORI Italian \$\$\$

Indoor and outdoor seating—including partially enclosed booths tucked in brick-lined outcoves—are available at this 160-seat Italian eatery in White Plains. 324 Central Ave, White Plains, 914.684.8855; www.saporiofwhiteplains.com

BOW SUSHI NANASE Sushi \$\$\$\$

Sushi master Yoshimichi Takeda (Nobu, Masa) and his pristine cuts of fish are the star at this 18-seat spot that feels like a little slice of Japan hidden away in White Plains. The omakase (from \$80 to \$200) is a must-order. Closed Wed. 522 Mamaroneck Ave, White Plains, 914.285.5351

TRE ANGELINA Northern Italian \$\$\$

This cozy, white-tablecloth Italian joint proffers the flavors of Northern Italy. Closed Sun (except for private parties). 478 Mamaroneck Ave, White Plains, 914.686.0617; www.treangelina.com

Yonkers

DOLPHIN RESTAURANT BAR LOUNGE

Seafood \$\$\$

The Rugova family runs this bi-level restaurant serving up seafood, pasta, steaks, and big salads. A 100-seat patio lends views of the Hudson River. Late-night menu Thurs to Sat until 1 a.m. 7 Van Der Donck St, Yonkers, 914.751.8170; www.dolphinrbl.com
★★ (09/11)

BOW X20 XAVIARS ON THE HUDSON

New American \$\$\$\$

Venerated chef Peter Kelly's restaurant sits on the historic Yonkers Pier offering breathtaking views of the Hudson River and his famous cowboy rib-eye for two. The casual Dylan Lounge boasts its own menu. Prix-fixe brunch on Sun. Closed Mon. 71 Water Grant St, Yonkers, 914.965.1111; www.xaviars.com

BOW ZUPPA Italian \$\$\$

Paskual Dedi is the executive chef at this urbane Italian restaurant serving creative homemade pastas and top-notch entrées. Three private rooms are available for parties. Prix-fixe lunch (\$24) Mon to Fri. 59 Main St, Yonkers, 914.376.6500; www.zupparestaurant.com




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dining out

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ELM STREET OYSTER HOUSE Seafood \$\$\$\$

A high-energy seafood restaurant serving such specialties as pan-fried oysters and wasabi-crusted tuna. Serves Sun brunch. Reservations lunch only. 11 W Elm St, Greenwich, 203.629.5795; www.elmstreetoysterhouse.com

MOLYVOS Greek \$\$\$\$

The Livanos Restaurant Group (City Limits, Moderne Barn) also operates this Manhattan restaurant serving authentic Greek cuisine. 871 Seventh Ave, New York, 212.582.7500; www.molyvos.com

THE NATIONAL New American \$\$\$

Food ★★★ Service ★★★ Atmosphere ★★★ (03/16)

Food Network celebrity chef Geoffrey Zakarian's first restaurant outside of NYC. The National specializes in wood-grilled fare and exceptional cocktails from Michelin-starred bartender Brian Van Flandern. Late-night menu Thu to Sat; brunch on Sun. 376 Greenwich Ave, Greenwich, 203.861.6851; www.thenational-ct.com

UPDATE OCEANA Seafood \$\$\$\$

Michelin-starred Chef Bill Telepan is shaking up the menu at this seafood-centric restaurant in Midtown from the Livanos Restaurant Group (Moderne Barn, City Limits). Closed Sun. 120 W 49th St, New York, 212.759.5941; www.oceanarestaurant.com

PIER 701 RESTAURANT AND BAR

Mediterranean \$\$\$\$

Executive Chef Denis Whitton pairs water views with seasonal small and large plates at this Piermont restaurant and catering hall. Outdoor seating on a large deck (or on the beach!) is a main attraction. Live music Fri and Sat nights. 701 Piermont Ave, Piermont, 845.848.2550; www.pier701ny.com

KEY TO SYMBOLS

UPDATE We note any significant changes.

Best of Westchester winner

\$ Average entrée \$10 or less
\$\$ Average entrée between \$11 and \$17
\$\$\$ Average entrée between \$18 and \$24
\$\$\$\$ Average entrée above \$25

RESTAURANTS REVIEWED STARTING JANUARY 2014

Reviewers judge restaurants in three categories: Food, Service, and Atmosphere. Reviewers dine anonymously and make at least two visits.

★★★★ Excellent
★★★ Good
★★ Average
★ Poor

RESTAURANTS REVIEWED BEFORE JANUARY 2014

★★★★ Excellent
★★★ Good
★★ Average
★ Poor

Prices, hours, and specialties are provided by the restaurants and are subject to change. Calling to confirm days and hours is recommended. Restaurants accept major credit cards unless otherwise noted. Some of the restaurants in this guide are *Westchester Magazine* advertisers.

coming attractions

BEST BETS | TOP BILLING | BOOK IT!

EDITED BY

Paul
Adler

SEE THIS

Down the Rabbit Hole

When the world-famous painter Andrew Wyeth passed away in 2009, he left an entire generation of inspired artists behind him. One of the virtuosos deeply affected by Wyeth's surreal and sensitive portraits of mid-century America was the photographer Joséphine Douet, who developed an entire body of work that took its cue from the revered artist. In the Hudson River Museum's new exhibition, **Wyeth Wonderland**, on show from February 25 to May 14, Douet's photographs are displayed alongside a selection of Wyeth's subtly hued watercolors on paper. Each work is inspired by or produced in Chadds Ford, PA — the same locale that motivated Wyeth.



Best Bets

Our favorite reasons to get out of the house this month **BY PAUL ADLER**



Feb
23

Westchester's Got Talent

When *America's Got Talent* host **Howie Mandel** takes the stage, a hefty amount of laughter usually follows. Mandel has been a comedic force for more than 30 years, appearing in dozens of TV shows, films, plays, and as host of several hit game shows. Mandel even racked up an Emmy nod for his hosting of the reality competition show *Deal or No Deal* and received rave reviews for his 2009 memoir, *Here's the Deal: Don't Touch Me*. Now, local comedy hounds can catch the laugh master in action onstage at Connecticut's The Ridgefield Playhouse, where Mandel will undoubtedly show just why he remains as popular as ever.



Feb
2, 3

Once Upon a Time

The Tony Award-winning sensation *Into the Woods* lands in Westchester this month as the Performing Arts Center at Purchase College stages the ebullient musical. Extended twice at the Roundabout Theatre Company and later adapted to film, this play written by Steven Sondheim and James LaPine receives a rousing reinvention in this area production. Follow along as several characters from fairy-tale lore, including Cinderella, Snow White, and Red Riding Hood, discover the power of dreams and the dangers of desire.

PHOTOS: JOEY CARMAN (HOWIE MANDEL); JOAN MARCUS (INTO THE WOODS)



Feb
28

Born to Be Wild

When you mix director David Lynch with actors Nicolas Cage and Laura Dern, you are bound to get something undeniably weird and astonishingly beautiful. The celebrated film **Wild at Heart** certainly fits the bill. This 1990 drama caused a stir upon release, winning the Palme d'Or at the Cannes Film Festival

and sharply dividing critics. Since, the surreal romp has become a fan favorite, sporting a white-knuckle story suffused with equal parts tenderness and action about two lovers on the run from a hitman. This month, Stamford's Avon Theatre will be showing the bizarre flick during a special screening aimed squarely at all those who are themselves a bit wild at heart.

Dublin Time

Combine one world-champion Irish dancer with a veteran Celtic rocker, and you get **Rockin' Road to Dublin**. Founded by dancer Scott Doherty and musician Chris Smith, the group have gained a worldwide following for their incredible step dancing and innovative take on traditional Irish tunes. Champion dancer Ashley Smith will join the beloved band onstage at Stamford's Palace Theatre for the Performing Arts this month, during an evening of equal parts eye-popping dance and raucous, Celtic-inspired song.

Feb
16



Feb
16

Funk Frontiersman

Having performed alongside the likes of Prince and George Clinton, it is safe to say **Maceo Parker** knows a thing or two about music. Over the last half-century, the acclaimed saxophonist has pioneered his own jazz-infused brand of funk, performing on dozens of albums — many with the late James Brown. In the years since, he has developed a band of incredibly talented musicians who will be taking the stage alongside Parker this month at the Tarrytown Music Hall. Parker will be celebrating “50 Years of Funk” during this concert that harks back to the roots of modern music.



Feb
11

Bear Essentials

If there is a series of books that has remained close to children's hearts over the years, it's *The Berenstain Bears*. Stan and Jan Berenstain's beloved tale about a family of curious beasts has been entertaining and educating kids for decades. This month, the book's fun-loving characters will be brought to life onstage during the Emelin Theatre's adaptation ***The Berenstain Bears LIVE!*** Aimed at ages 4 and up, this humorous production follows Brother Bear as he overcomes setbacks at school with the help of Momma Bear and Papa Bear. Full of valuable lessons and silly asides, this Mamaroneck production presents a high-spirited evening for the entire family.



Feb
5

From Russia With Love

Most people with a soft spot for classical music know that the **Russian String Orchestra** means business. The award-winning founder and music director Misha Rachivsky has quickly made the group one of the world's premier classical ensembles. Boasting some of Russia's finest young musicians, the orchestra has performed more than 2,000 concerts in 24 countries and has released more than 30 recordings. This month, music buffs can see them in the flesh at Westchester Community College in Valhalla, where the orchestra will perform a new selection of music titled *Around the World in 18 Stops*.

For more information on these events, plus more listings this month, see *Book It!* on page 122



Above: Moreno between takes during the 1961 filming of *West Side Story*. Below: Onstage in her one-woman show *Life Without Makeup* at the Berkeley Repertory Theatre.



PHOTO (FAR LEFT) BY JUSTIN HARGRAVE

Immortal Moreno

One of the most celebrated actresses in American history, Rita Moreno is bringing a wealth of classic songs, intriguing asides, and boundless exuberance to the region.

BY PAUL ADLER

Like everything else Rita Moreno does, the legendary performer celebrated her 85th birthday in style. “Everyone had to come in a ’30s costume because I was born in 1931,” says Moreno, who blew out the candles in late December. “People came in top hats, fedoras, wing collars — it was just marvelous. The best part was that we had a chocolate fountain, four-foot tall! Everybody was clustered around it like alcoholics.”

The gala was a fitting celebration of a megastar who quite literally altered the landscape of American arts and entertainment. Moreno rocketed to fame as Anita in the 1961 film adaptation of the Broadway hit *West Side Story*, for which she won her first Oscar. Over a career spanning hundreds of roles in television and film, Moreno would become the first performer to win an Oscar, an

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(Continued from previous page)

“We have come a long way, but that long way still requires more work,” she remarks. “I think Viola Davis said it beautifully: The truth is that you can’t be nominated and get awards like these unless you have the roles. It’s one thing to have a lot of presence on television, and it is another to get the roles — and there is a difference. Now, we need the writers and the directors to [create these characters], and that is going to be a lot harder to achieve.”

Moreno also notes that with each passing year, the arts seem to be drawing less support, a fact that both alarms and spurs her on. “I am doing what I can to contribute, but I just can’t believe that people think so little of the arts that they don’t support them the way they should,” she exclaims.

“I have a big audience among younger people, and I believe they feel I am contemporary because I speak their language in some way.”

In a bid to inspire the next generation of entertainers, Moreno recently served as commencement speaker for Berkeley University, with a widely circulated speech conducted almost entirely in rap. “My manager and I wondered what we could do that is different from the normal commencement speech, and he came up with the idea and wrote it,” she says. “And I was just astonished at how he did that. It was marvelous and very witty but serious, as well.”

For Moreno, who recently penned an award-winning autobiography, each element of her work demands equal seriousness — and equal irreverence. “I have a big audience among younger people, and I believe they feel I am contemporary because I speak their language in some way. They just think I am very hip and unlike other 85-year-old people — I still wear leather,” she adds with a smile. “I do!” 

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EDITED BY CAROL NELSON FALCONE



**February 5
to July 30**
**LEANDRO ERLICH: PORT
OF REFLECTIONS**
at Purchase College's
Neuberger Museum of Art

art

Ongoing through February 12

FULL STOP: AN EXHIBITION AT THE HUDSON RIVER MUSEUM. Tom Burckhardt has created a 3D immersive environment filled with the materials of a modern painter toiling in romantic obscurity. This full-scale replica of a mythical artist's studio, made of cardboard, wood, and glue, is filled with art historical references. *Hudson River Museum, Yonkers* (914.963.4550; www.hrm.org)

Ongoing through February 26

NOTABLE AFRICAN AMERICANS OF NEW ROCHELLE. From powerful civil-rights activists to renowned vocalists, award-winning actors to celebrated sports stars, New Rochelle has been home to a significant number of the country's leading African Americans. The remarkable lives of 16 of these late, great residents are celebrated. *New Rochelle Public Library, New Rochelle* (914.632.7878; www.nrpl.org)

Ongoing through March 4

NENNE SANGUINETI POGGI: AN ARTIST WITHOUT BORDERS. Explore the works of this painter, mosaicist, writer, and journalist, whose life and career brought her from Northern Italy to East Africa. There, she spent 30 years, working on large-scale public projects, while absorbing African culture, allowing it to permeate her work. *Rye Arts Center, Rye* (914.967.0700; www.ryeartscenter.org)

Ongoing through May 7

RED GROOMS: THE BLUE AND THE GRAY. Drawing on both the Civil War history of Tennessee and the Hudson River, artist Red Grooms presents compelling scenes from Civil War history, key players in the conflict, as well as under-recognized characters like soldiers and women. *Hudson River Museum, Yonkers* (914.963.4550; www.hrm.org)

Ongoing through May 14

LINCOLN ON THE HUDSON. Walk through a moment in Westchester's history in a newly fabricated sculpto-pictorama by artist Red Grooms, inspired by Abraham Lincoln's sojourn

in Peekskill. *Hudson River Museum, Yonkers* (914.963.4550; www.hrm.org)

Opening February 4

BETWEEN I AND THOU. Artists from different areas of the globe explore interconnections between the personal, cultural, religious, and national. *HVCCA, Peekskill* (914.788.0100; www.hvcca.org)

February 5–July 30

LEANDRO ERLICH: PORT OF REFLECTIONS. Argentinian art sensation Leandro Erlich brings an incredible new installation to the Neuberger Museum, in which several boats seem to float

upon dark water. *Neuberger Museum of Art at Purchase College, Purchase* (914.251.6100; www.neuberger.org)

February 12–March 5

THE 34th ANNUAL YOUNG ARTISTS EXHIBITION. Featuring more than 400 artworks by high-school students from over 40 schools across Westchester, Putnam, Rockland, Dutchess & Fairfield Counties. *Katonah Museum of Art, Katonah* (914.767.2969; www.katonahmuseum.org)

February 25 – May 14

WYETH WONDERLAND. Exhibit of French photographer Josephine Douet, inspired by

THREE QUESTIONS FOR...

Patrice Glasson

the Alex Gordon Associate Curator of Art of the Americas at the Neuberger Museum of Art

For curator Patrice Glasson, holding exhibitions that are both culturally significant and awesome to behold is the prime directive at Purchase College's Neuberger Museum of Art. Glasson manages to achieve both of these in spades with his startling new exhibit, *Leandro Erlich: Port of Reflections*, on show from February 5 to July 30. Erlich transforms an entire gallery space into a port of dark water, with five colorfully painted rowboats rocking above the gentle waves. The piece is at once a statement on individual experience and an eye-popping visual treat. We asked Glasson just what went into forming this exhibition and how he came to settle on Erlich's work.

What fueled the decision to feature Erlich? We awarded him the 2017 Roy R. Neuberger Prize, and I was very happy about it. I had proposed Leandro Erlich for the prize, and he was selected last year during a committee that includes several people on campus. I felt someone working with architecture, perception, and monument-sized sculpture was very apropos.

What about Erlich made him an ideal artist? I always think about bringing forward artists who are



meaningful and powerful, as well. It happens that Erlich is the rock star of Argentina right now, and that's because he [produced a very popular work inspired by] a national monument. His work is very interesting from several points of view. It engages with a wide range of the public — not just art lovers — it is interactive, and it is very profound. He often starts with something very familiar to us, and then forces us to see it differently.

Why do you think the installation itself is so effective? *Port of Reflections* is an interesting piece because it includes many components of Erlich's other work. There is this idea of the outside coming inside and vice versa. For instance, one minute you are walking through a museum and the next moment you are inside of a port. It is a very ambitious illusion. When you see the boats in the low light you can watch them moving and their reflections in the water below. However, eventually viewers realize they cannot see their own reflections and that there is no water at all. It is an astounding illusion and an exhibition that will be appreciated by many. — *Paul Adler*

American painter Andrew Wyeth, of a rural PA region. *Hudson River Museum, Yonkers* (914.963.4550; www.hrm.org)

February 28 – April 1

ROBIN HOLDER, UNITED STATES OF ANXIETY, EXHIBITION. The works in this show combine hand-drawn colored-pencil portraits, digital imaging and large-format archival inkjet printing. Themes include feelings of disquiet, disappointment, and sadness reflected in human faces. *Westchester Community College, Peekskill Extension Center* (914.606.6262; www.wcc.edu)

film

February 4

ONE-EYED JACKS. 1961 classic film starring Marlon Brando as Rio, a man bent on revenge tracks down his nemesis. A moody, thought-provoking film. *Jacob Burns Film Ctr, Pleasantville* (914.773.7663; www.jacobburnsfilmcenter.org)

February 11

MEEK'S CUTOFF. This celebrated 2010 drama follows three families negotiating the dangers of the Oregon Trail. *Jacob Burns Film Ctr, Pleasantville* (914.773.7663; www.jacobburnsfilmcenter.org)

February 25

THE OX BOW INCIDENT. This 1943 classic starring Henry Fonda and Harry Morgan is about a posse out to catch a group of men they suspect of murdering a local farmer. *Jacob Burns Film Ctr, Pleasantville* (914.773.7663; www.jacobburnsfilmcenter.org)

February 28

WILD AT HEART. David Lynch's touching and surreal masterwork starring Laura Dern and Nicolas Cage won the Palme d'Or at the 1990 Cannes Film Festival and tells the story of two lovers on the run from a hitman. *The Avon, Stamford* (203-967-3660; www.avontheatre.org)

music *Classical, Jazz & Opera*

February 1

PIANOFEST. An extraordinary concert that features the distinguished piano faculty of the Music Conservatory of Westchester. *Downtown Music, White Plains* (914.949.0384; www.dtmusic.org)

February 4

TITO PUENTE JR. & HIS ORCHESTRA: GOT MAMBO? Puente's vibrant mambo and salsa tunes craft the old and new into a mixture of unique sounds. *Paramount Hudson Valley Theatre, Peekskill* (914.739.0039; www.paramounthudsonvalley.com)

February 5

RUSSIAN STRING ORCHESTRA – AROUND THE WORLD IN 18 STOPS. Comprising some of Russia's finest young string players, this ensemble has carved a niche under the creative baton of its founder, Misha Rachlevsky. Its warmth and high energy create moving performances of world masterpieces that stay with listeners long after the last note has been played. *Westchester Community College, Academics Art Theatre* (914.606.6262; www.wcc.edu)

February 8

BRIGHT & SHINY THINGS. A duo that marries the shining bravura of the operatic stage and the intellectual brilliance of the concert hall, mezzo-soprano Blythe Gaissert and double bassist Louis Levitt collaborate on an



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book it!

(Continued from previous page)



February 25
BLUE OYSTER CULT at Paramount Hudson Valley Theatre, Peekskill

intimate program of works for voice and bass. *Downtown Music, White Plains* (914.949.0384; www.dtmusic.org)

February 11 - 12

VIENNA: CITY OF DREAMS. Hummel: Variations on Ach du lieber Augustin; Beethoven: Violin Concerto in D Major; Schubert: Symphony No. 9 in C major; Karen Gomyo, violin. *Stamford Symphony, Stamford* (203.325.1407; www.stamfordsymphony.org)

February 12

"THAT'S AMORE!" VALENTINE'S CONCERT. Vincent and Emily Ricciardi return to our stage to share some of the most famous love duets and ballads of the 21st Century – from opera, Broadway, jazz, and pop. *Ossie Davis Theatre, New Rochelle Public Library, New Rochelle* (914.632.7878; www.nrpl.org)

February 12

SOPRANO JULIA BULLOCK. Conducted by Ted Sperling, this renowned singer performs works by Mozart, Bernstein, Gershwin, and more. *Westchester Philharmonic, White Plains* (914.682.3707; www.westchesterphil.org)

February 14

GILBERTO SANTA ROSA CONCERT. Since launching his career in his native Puerto Rico three decades ago, Santa Rosa's musical elegance and style has made him one of the most prominent figures on today's world-music scene. *Westchester County Center, White Plains* (914.995.4050; www.countycenter.biz/events)

February 15

PICTURES AT AN EXHIBITION. Scottish organist, Ruaraidh Sutherland, will play Modest Mussorgsky's *Pictures at an Exhibition*, as transcribed by Jean Guillou, on the magnificent Guilbault-Therien organ. *Downtown Music, White Plains* (914.949.0384; www.dtmusic.org)

February 22

TABLEAU VIVANT. Violinist Karen Marie Marmer and pianist Dongsok Shin return with a program designed to draw out the unique sonorities of their period instruments. *Downtown Music, White Plains* (914.949.0384; www.dtmusic.org)

February 25-26

CHRISTINA BOUEY, VIOLINIST. The Greenwich Symphony Orchestra presents this amazing violinist performing a symphony in b-flat minor, violin concerto, and Medea's *Meditation and Dance of Vengeance* among others. *Greenwich High School Performing Arts Center, Greenwich* (203.869.2664; www.greenwichsymphony.org)

February 26

THE HIGHBRIDGE VOICES CHAMBER CHOIR. Consisting of 60 students in grades 7-12, this

premiere touring ensemble sings an average of 10 performances a year. *Downtown Music, White Plains* (914.949.0384; www.dtmusic.org)

music Folk, Rock, and Pop

February 2

CONSTANTINE MAROULIS. American Idol alum and Tony Award nominated star from the Broadway smash hit, *Rock of Ages*. Rock out to classic jams, as well as songs from his upcoming album in this exciting new show! *The Ridgefield Playhouse, Ridgefield* (203.438.5795; www.ridgefieldplayhouse.com)

February 3

RUBBER SOUL. This Beatles tribute band provides a satisfying repertoire of Fab Four classics performing iconic favorites to deep album cuts. *Towne Crier Café, Beacon* (845.855.1300; www.townecrier.com)

February 3

THE SUBDUDES. This New Orleans group performs meaty grooves, jazzy dynamics, soulful R&B swagger, easy-vocal harmonies, cheeky rock 'n' roll attitude and folksy social consciousness. *Emelin Theatre, Mamaroneck* (914.698.0098; www.emelin.org)

February 4

6 GUITARS. A blend of music, comedy, and characters. Chase Padgett delivers a virtuosic performance as he becomes six different guitar players each with their own distinct voice, views, and musical style. *White Plains Performing Arts Ctr, White Plains* (914.328.1600; www.wppac.com)

February 4

RAILROAD EARTH. A six-member acoustic string band playing rock music with a bluegrass and country influence. *The Capitol Theatre, Port Chester* (914.937.4126; www.thecapitoltheatre.com)

February 10

BOBBY HARDEN & SOUL PURPOSE. The influence of traditional R&B and soul recordings are brought to life with material that is fresh and songs that command you to listen again and again. *Turning Point, Piermont* (845.359.1089; www.turningpointcafe.com)

February 11

THE ASSOCIATION. One of the most successful bands to come out of the '60s. Hits include, "Cherish" and "Never My Love." *Paramount Hudson Valley Theatre, Peekskill* (914.739.0039; www.paramounthudsonvalley.com)

February 14

THE COMMODORES. For three decades, the Commodores have remained a force in the music industry. With hits like "Brick House," "Easy," "Three Times a Lady," "Sail On," and many others, they literally moved an entire generation. *The Ridgefield Playhouse, Ridgefield* (203.438.5795; www.ridgefieldplayhouse.com)

February 15

JOHN FOGERTY. The legendary lead singer of The Creedence Clearwater Revival takes to the stage for a rare area performance. *The Capitol Theatre, Port Chester* (914.937.4126; www.thecapitoltheatre.com)

February 16

TROMBONE SHORTY & ORLEANS AVENUE. Grammy-nominated New Orleans native Trombone Shorty fronts this funk/rock/jazz/hip-hop band. *The Capitol Theatre, Port Chester* (914.937.4126; www.thecapitoltheatre.com)

February 16

MACEO PARKER. This renowned saxophonist embodies the legacy of soul and funk music like no other musician can, transporting audiences

to the slickest of eras in performances that are positively timeless. *Tarrytown Music Hall, Tarrytown* (914.631.3390; www.tarrytownmusicall.org)

February 17

SHA NA NA. Doo-wop legends share their love of the genre in a dynamic theatrical performance sure to please. *Paramount Hudson Valley Theatre, Peekskill* (914.739.0039; www.paramounthudsonvalley.com)

February 17

DOYLE LAWSON & QUICKSILVER. A constantly inventive bluegrass musician and performer and a longtime Emelin favorite. This Bluegrass Hall of Fame inductee has won seven consecutive IBMA Vocal Group of the Year awards, as well as multiple Grammy nominations. *Emelin Theatre, Mamaroneck* (914.698.0098; www.emelin.org)

February 17

THE MACHINE PERFORMS PINK FLOYD. America's #1 Pink Floyd tribute band has forged a 25 year reputation of excellence, extending the legacy of Pink Floyd. They're back for another show that is sure to sellout - performing all of Pink Floyd's hits! *Ridgefield Playhouse, Ridgefield* (203.438.5795; www.ridgefieldplayhouse.com)

February 17

LET IT BE! A CELEBRATION OF BEATLES MUSIC. Relive The Beatles' meteoric rise from their humble beginnings. Jam-packed with over 40 of The Beatles' greatest hits, with gorgeous lighting and video production. *Tarrytown Music Hall, Tarrytown* (914.631.3390; www.tarrytownmusicall.org)



February 11 - 12
VIENNA: CITY OF DREAMS at Stamford Symphony, Stamford

February 18

ANDERS OSBORNE. His bluesy, long-awaited album *Spacedust & Ocean Views* offers up graceful songwriting and signature guitar work. *The Capitol Theatre, Port Chester* (914.937.4126; www.thecapitoltheatre.com)

February 25

BLUE OYSTER CULT. Rising from the 1970s ashes to become one of the nation's seminal hard-rock ensembles, they continue to tour hard and loud. *Paramount Hudson Valley Theatre, Peekskill* (914.739.0039; www.paramounthudsonvalley.com)

February 26

"MILESTONE NEGRO SPIRITUALS UNTIL THE CIVIL WAR: WHEN FOLKSONGS BRING FREEDOM." In this family-friendly concert, renowned bassist Hilliard Green will perform an interactive show that traces the role of spirituals and folk songs in the struggle for freedom from

slavery. *Ossie Davis Theatre, New Rochelle Public Library, New Rochelle (914.632.7878; www.nrpl.org)*

February 26

AL DIMEOLA'S ELEGANT GYPSY 40th ANNIVERSARY TOUR. Released in 1977, *Elegant Gypsy* was the follow-up album to Dimeola's debut release. The distinctive music is a fusion of jazz and rock. *Paramount Hudson Valley Theatre, Peekskill (914.739.0039; www.paramounthudsonvalley.com)*

dance

February 4

ANNUAL STEP SHOW 2. Hosted by the 100 Black Men of Stamford, this Step Show dance is creatively choreographed and promotes the principles of teamwork and discipline. The event will feature teams from Kappa Alpha Psi, Omega Psi Phi, Delta Sigma Theta, Zeta Phi Beta, Alpha Phi Alpha and Phi Beta Sigma. *Palace Theatre, Stamford (203.325.4466; www.palacestamford.org)*

February 4

JOE CROOKSTON IMAGINE NATION. A multimedia night of sublime orchestral folk, painting and video art, Acrolette dance, wine, and food. *Irvington Town Hall Theatre, Irvington (914.591.6602; www.irvingtontheatre.com)*

February 5

BOLSHOI BALLET IN HD: SWAN LAKE. A classical ballet of ultimate beauty and an unparalleled score of perfection born at the Bolshoi in 1877. (Encore recording from Jan. 25). *The Ridgefield Playhouse, Ridgefield (203.438.5795; www.ridgefieldplayhouse.com)*

February 16

ROCKIN' ROAD TO DUBLIN. A new sensation that is a fusion of rock and Irish step dancing. Created by World Champion Irish dancer Scott Doherty and veteran Celtic rock musician Christ Smith, Rockin' is the new Irish dance phenomenon, combining of traditional Gaelic music with rock music and extraordinary dancing. *Palace Theatre, Stamford (203.325.4466; www.palacestamford.org)*

February 25

DANCIN' BROADWAY. A multimedia extravaganza featuring leading Broadway dancers and vocalists performing live onstage with a band in the styles of Broadway's most sensational show-off dances of the past century. *The Ridgefield Playhouse, Ridgefield (203.438.5795; www.ridgefieldplayhouse.com)*

theater

February 2-3

INTO THE WOODS. A Tony Award-winning musical classic, this witty and wildly theatrical reinvention of Little Red Riding Hood has been mounted with boundless imagination and dazzling songs such as "Children Will Listen" and "No One Is Alone." *Performing Arts Center, Purchase College, Purchase (914.251.6200; www.artscenter.org)*

February 2-March 19

A NEW MUSICAL BEACH PARTY! The sixties girl group The Bikinis are bringing back the sun, fun, and all the great songs they sang on the boardwalk at the Jersey Shore. These Jersey girls relive their heyday in a nonstop celebration of song with over 30 hits like, "It's In His Kiss," "Yellow Polka Dot Bikini," "The Twist," and "Heat Wave." *Westchester Broadway Theatre, Elmsford (914.592.2222; www.broadwaytheatre.com)*



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(Continued from previous page)

February 4

PILOBOLUS IN SHADOWLAND. Both intensely dramatic and comedic, Shadowland is part shadow act, part dance, part circus, and part concert. This unique partnership between Pilobolus, in collaboration with Steven Banks, is driven by a rhythmic score by popular American musician, producer, and film composer David Poe. *Quick Center for the Arts, Fairfield, CT (203.254.4010; www.quickcenter.fairfield.edu)*

February 6

I HAVE A DREAM. Presented by the Paramount Hudson Valley Arts. The phenomenal impact of Dr. Martin Luther King Jr. is chronicled in this compelling dramatization of the life and times of one of the most influential civil-rights leaders of America. *Paramount Hudson Valley Theatre, Peekskill (914.739.0039; www.paramounthudsonvalley.com)*

February 10-19

AXIAL THEATRE PRESENTS: TWISTED VALENTINES. An evening of non-Hallmark one-acts in honor of Valentine's Day. *St. John's Episcopal Church, Pleasantville (914.286.7680; www.axialtheatre.org)*

February 11

LAST OF THE RED HOT LOVERS. In this freshly conceived production of Neil Simon's classic, true comedy ensues when a modern man in the hip '60s looks for something new and different but ends up finding himself in the same situation again and again! *Westchester Community College, Walnut Street Theatre. (914.606.6262; www.wcc.edu)*

February 25

DEFENDING THE CAVEMAN. A hilariously insightful play about the ways men and women relate, *Caveman* has both sexes roaring with laughter and recognition. Affectionate nudging between audience members occurs during the performance as they recognize themselves in the stories being told on stage. *Palace Theatre, Stamford (203.325.4466; www.palacestamford.org)*

February 27

NATIONAL THEATRE LIVE IN HD: AMADEUS. Lucian Msamati plays Salieri in Peter Shaffer's iconic play, broadcast live from the National Theatre, and with live orchestral accompaniment by Southbank Sinfonia. *Quick Center for the Arts, Fairfield, CT (203.254.4010; www.quickcenter.fairfield.edu)*

family

February 3

MICHAEL CARBONARO LIVE! Michael Carbonaro has performed over five hundred comically perplexing and improbable feats of magic on his hit TV series, *The Carbonaro Effect* on truTV. Now, Michael Carbonaro is taking his show on the road. *Palace Theatre, Stamford (203.325.4466; www.palacestamford.org)*

February 4, 5, 12, 19, 25, 26:

WINTER WOLVES. Visit the wolves during their favorite time of year. Learn about the mythology, biology, and ecology of wolf families and discover why this season is such a magical time for wolf packs. The conservation center teaches about wolves, their relationship to the environment, and our role in protecting their future. Must preregister online. *Wolf Conservation Center, South Salem 914.763.2373; www.nywolf.org.*

February 5 - 6

THE ORIGINAL HARLEM GLOBETROTTERS. The Harlem Globetrotters are an extraordinary exhibition basketball team that combines athleticism, theater, and comedy. A wonderful family-fun event that has

entertained crowds for many decades. *Westchester County Center, White Plains. 914.995.4050; www.countycenter.biz/events*

February 9

ILLUSIONIST MAT FRANCO. This *America's Got Talent* winner takes an innovative approach to magic making that's driven by pure joy with a humor-laced performance. *The Ridgefield Playhouse, Ridgefield (203.438.5795; www.ridgefieldplayhouse.com)*

February 11

VALENTINE'S DAY LED LIGHT-UP FASHION. Led by Nicole Zahour, this event allows kids ages 9-12 to create a funky pin or hair barrette that lights up with LED lights! Includes all supplies. *Rye Arts Center, Rye (914.967.0700; www.ryeartscenter.org)*

February 11

TEDDY BEAR TEA PARTY. B.Y.O.B. (Bring Your Own Bear) to a very special tea for Valentine's Day! Enjoy a variety of tea-time treats and sweets; delight in an enchanting tale from *Acting Out* with Ms. Karen; and bring home your own Valentine surprise! And don't forget to dress up your teddy bears in their favorite party outfits. For ages 3 and up. Preregistration required. Space is limited. *Stamford Museum and Nature Center, Stamford (203.977.6521; www.stamfordmuseum.org)*

February 18

THE BERENSTAIN BEARS LIVE! IN FAMILY MATTERS. Adapted from the classic children's book series by Stan and Jan Berenstain, this delightful musical brings everyone's favorite bear family to life in a thrilling and fun theatrical experience (officially approved by the authors themselves)! As always, Bear Country is not without its complications but thankfully, we can always depend on Mama Bear and her loving patience to help set things right. In the end, it becomes clear to each of the Berenstain Bears that what truly matters is family. Ages 4+. *Emelin Theatre for the Performing Arts, Mamaroneck (914.698.0098; www.emelin.org/event/family/berenstain-bears-live-family-matters)*

February 18 - 19

THE ROYAL HANNAFORD CIRCUS. A touring family circus with origins dating back to 1690, it has been called the oldest circus in the world. The Hannaford family first performed as a traveling troupe in 1807. In 1903, the family began its own circus as the "Hanneford Royal Canadian Circus" and in their early seasons toured the British Isles. *Westchester County Center, White Plains (914.995.4050; www.countycenter.biz/events)*

February 19

MR. FISH FANTASTIC FORCES. The law of gravity says, "Everything that goes up must come down." However, when things start spinning, everything changes. A madcap plate spinning routine makes the audience laughs so much, they will never forget the importance of the center of gravity. Audience learns how to do many of the circus skills shown in this program, including balancing, rope spinning, magic, and more. *Palace Theatre, Stamford (203.325.4466; www.palacestamford.org)*

February 19

DISNEY'S CHOO-CHOO SOUL WITH GENEVIEVE! Genevieve is the hippest of all singing train conductors, and with DC, her beat-boxing, break-dancing railroad engineer, she brings a show full of the ABCs, 1-2-3s, and Disney songs covered with catchy beats. *Tarrytown Music Hall, Tarrytown (914.631.3390; www.tarrytownmusicall.org)*

February 20

WINTER BREAK-OUT DAY: WHAT'S UP? Discover what is up in nature in



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(Continued from previous page)



February 7
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Greenwich

midwinter! At the Stamford Museum and Nature Center, you can learn how to make maple syrup in their sugarhouse, investigate the science behind catapults as they launch projectiles into the air, make your own mini-catapult or recycled bird feeder, or explore the winter constellations in their planetarium as just some of the great things to do there. *Stamford Museum and Nature Center, Stamford (203.977.6521; www.stamfordmuseum.org)*

February 24

LIVE PERFORMANCE FOR THE YOUNGER SET: SINGER, SONGWRITER & ENTERTAINER ZEV HABER. One of our favorite children's performers returns for another upbeat performance of funny stories, silly songs, and rousing audience participation. For kids ages 3-7 yrs with an adult. *New Rochelle Public Library, New Rochelle (914.632.7878; www.nrpl.org)*

February 25

BUBBLE TROUBLE. Jeff Boyer takes bubbles to the max in this one-man bubble show as he juggles, sculpts, and builds with bubbles, mixing comedy and music. *White Plains Performing Arts Ctr., White Plains (914.328.1600; www.wppac.com)*

special events

February 2

LOOSEN UP AND PAINT: A BYOB NIGHT OUT! Enjoy a 21-and-over BYOB evening of self-expression through paint. Workshop will start with a simple still-life and progress from there. Participants will be encouraged to work at their own pace, and in their own style. No experience necessary. All supplies included. *Rye Arts Center, Rye (914.967.0700; www.ryeartscenter.org)*

February 18

AN EVENING WITH RITA MORENO. In this special evening of music and stories, icon Rita Moreno will sing her favorites from Broadway, the Great American Songbook, and more! *The Ridgefield Playhouse, Ridgefield (203.438.5795; www.ridgefieldplayhouse.com)*

February 19

EXTREME MAPLE SYRUP. See what's behind a maple syrup operation and help with some of the daily tasks that go into turning sap into syrup. Help collect sap and measure how much sugar is in it, learn to use an auger to drill tap holes, tour the sugar bush, and more! The program ends with a special treat featuring the SM&NC's very own maple syrup! Limited enrollment. Recommended for ages 6 and up. *Stamford Museum and Nature Center, Stamford (203.977.6521; www.stamfordmuseum.org)*

lectures & readings

February 7

SCIENCE LECTURE: FROM MOLECULES TO MASS EXTINCTION. Dr. Jessica Whiteside will present a talk in conjunction with the exhibition *Last Days of Pangea: In the Footsteps of Dinosaurs.* *Bruce Museum, Greenwich (203.413.6757; www.brucemuseum.org)*

February 8

ENERGY: CLIMATE CULPRIT TO ATMOSPHERE HERO. A presentation on the future of energy systems, highlighting renewable sources of energy from the sun to the wind. *Greenburgh Nature Center, Scarsdale (914.723.3470; www.greenburghnaturecenter.org)*

February 23

BOOK DISCUSSION: CHARLES DICKENS' BLEAK HOUSE. This book forum offers an opportunity to encounter classic and modern literature in company with interested readers from the college and the community. Along with the works themselves, discussions focus on issues of context and interpretation. *Westchester Community College, Gateway Center (914.606.6262; www.wcc.edu)*

February 27

MONDAY MORNING LECTURE SERIES: ARTIST MARY CASSATT. Laura Dickey Corey, PhD candidate at the Institute of Fine Arts, NYU, will lecture on Mary Cassatt's continuing ties to the US in her art, life, and art advising. *Bruce Museum, Greenwich (203.413.6757; www.brucemuseum.org)*

comedy

February 10

OPEN MIC. Not your typical open mic. Featuring acoustic musicians with original compilations. *The Purple Crayon, Hastings (914.231.9077; www.purpl.org)*

February 10

QUIEN TE MANDA. Stand-up comedy performance in Spanglish featuring YouTube sensation Elizardi Castro. *White Plains Performing Arts Ctr., White Plains (914.328.1600; www.wppac.com)*

February 18

THE IRISH COMEDY TOUR. This funny comedy tour takes the party atmosphere of a Dublin pub and combines it with a boisterous, belly-laugh band of hooligans. These clever Irish comedians from the Emerald Isle include: Derek Richards, Mike McCarthy, Damon Leibert, and Derek Keane. *Paramount Hudson Valley Theatre, Peekskill (914.739.0039; www.paramounthudsonvalley.com)*

February 23

HOWIE MANDEL. For more than 30 years Howie Mandel has remained a constant force in show business. Get ready to laugh as he brings his standup to The Playhouse stage! *The Ridgefield Playhouse, Ridgefield (203.438.5795; www.ridgefieldplayhouse.com)*

galas & benefits

February 25

FARM-TO-TABLE SUPPER. In correlation with the exhibition, "Powerful yet Fragile: Connecticut's Waterways," this farm-to-table dining experience in the elegant setting of the Bendel Mansion features the cuisine of Executive Chef Carlos Baez of The Spread. *Stamford Museum and Nature Center, Stamford (203.977.6521; www.stamfordmuseum.org)*

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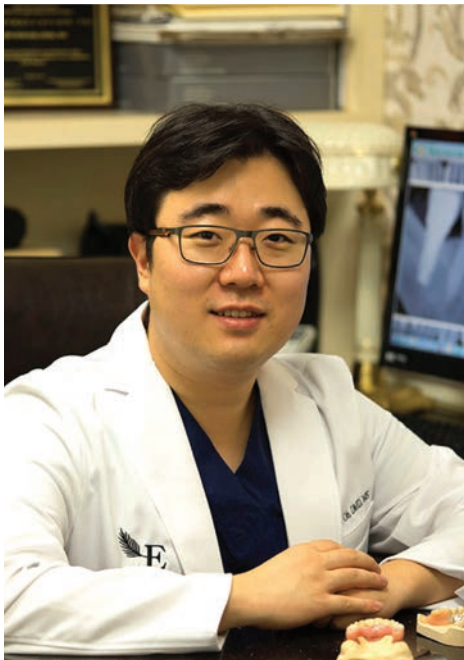
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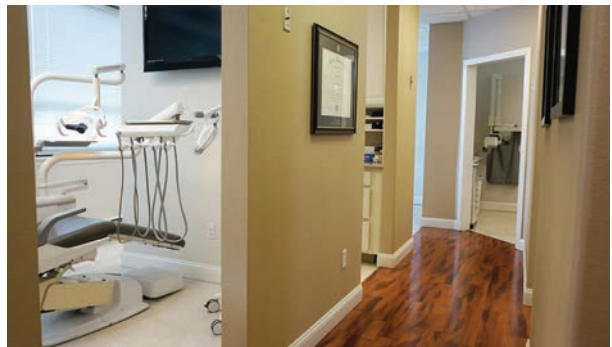


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John Vargas DDS
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Dr. Evan Wetzler brings a passionate commitment to his periodontal and dental implant practice. “We provide the latest technology designed to help patients keep their teeth and replace what is missing,” explains Dr. Wetzler who received his dental degree and advanced periodontal training at NYU College of Dentistry “and we are committed to ensuring the health and happiness of our patients.”

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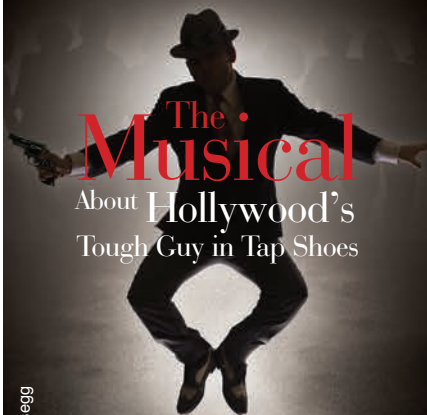
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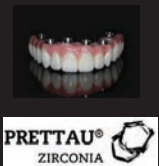
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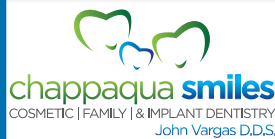
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Foster Memorial AME Zion Church in Tarrytown provided food and shelter to runaway slaves. Among its members was leading abolitionist and “conductor” of the Underground Railroad Harriet Tubman (inset).

CHURCH PHOTO BY DANIEL CASE

Follow the Drinkin’ Gourd to Freedom

Westchester’s role in the Underground Railroad BY DAN ROBBINS

The Underground Railroad often conjures images of a *Gone With the Wind* antebellum South, but early New York State — which President Abraham Lincoln never won — was itself no haven for runaway slaves, particularly New York City.

An ever-shifting web of secret routes and friendly abolitionists, the Underground Railroad hummed in the 19th-century Hudson Valley. It laid its own virtual tracks across the county at the same time the steam railroads made their mark, in fact adopting the same slang (“stockholders” funded “stations” run by “conductors” who were

predominantly black and helped travelers from one stop to the next).

Colonial New York was a full-fledged slave state. Before independence, the Hudson Valley’s big manors exploited the labor to run their farms and businesses. Westchester’s Quakers, whose creed required that “friends disown slaves or face excommunication,” were one of the only groups to decry owning another human being.

The nation’s first chief justice of the Supreme Court, Katonah resident John Jay, helped lay abolition’s legal groundwork in forming the New York Manumission Society with, among others, Alexander Hamilton and (in a true case of politics making

strange bedfellows) Aaron Burr. New York slave owners had helped kill a state bill (that Burr supposedly initiated) banning slavery outright, leaving the two Founding Fathers to argue for an incremental push toward abolition.

The South’s slave-driven sugar and cotton exporters were propelling many of New York City’s booming markets. Industries from banking and shipbuilding to insurance and tourism stood to lose if abolition succeeded, although most cities were familiar with slaves traveling from one owner to the next.

Decades of fierce activism, however, turned the tide, and in 1827, a new bill outlawed servitude in New York State. The number of slaves in the state dwindled to 55 by 1830. A debate still raged over abetting fugitive slaves from other states. But by the mid-19th century, New York had become free country and a key thoroughfare between the Upper South and New England for those seeking freedom from servitude. Westchester’s access to several key waterways and trade routes both north and west made it a well-tracked byway. The escape route for many fugitive slaves in-

cluded traveling by boat up the Hudson River to Peekskill.

The first stop in the county was Quaker William Sands' Peekskill "Safe House." A secret stairway led to a concealed room that sheltered runaway slaves until they could make their way farther up the Hudson. Friendly sailors hid escapees on their boats across the Long Island Sound, avoiding bustling Manhattan for quieter suburban farms. The Mott brothers, part of the Quaker community in Larchmont, often took in the runaways as they traversed to Northern Westchester.


From there, Tarrytown's Foster Memorial AME Zion Church used a false wall near the pulpit for a room where slaves could find home-cooked meals and lodging. Boats took fugitives destined for Canada, while other now-free blacks looked to settle in Westchester. Over the years, parishioners at Foster Memorial included Frederick Douglass, Harriet Tubman, Henry Ward Beecher, and Sojourner Truth.

A rumored hidden tunnel off Boston Post Road in Larchmont was said to have run toward the Barker-Quaker Cemetery, mainly to

The escape route for many fugitive slaves included traveling by boat up the Hudson River to Peekskill.

confuse slave owners' scent-tracking hounds. In Brooklyn, the Plymouth Church of the Pilgrims built unseen tunnels to transport slaves toward Putnam and Dutchess Counties.

Groups across the county, often led by newly freed black communities, raised money to donate clothes that would help fugitives fit in as they traveled. Quaker communities from Chappaqua to Scarsdale worked to resettle and enfranchise former slaves. In the public sphere, John Jay II became New York's leading pro bono attorney for slaves, a job that, as one journalist noted, came "at great risk to his [Jay's] social and professional standing."

By some estimates, more than 100,000 made their way on the Underground Railroad between 1810 and 1850. For many "following the drinkin' gourd" (in the words of the 1928 folk song that referenced runaway slaves guided north by the Big Dipper), Westchester was a stop on the way to a new life. 

Dan Robbins majored in history and American studies at Cornell University and remains an unabashed history buff, particularly when it comes to his own backyard.



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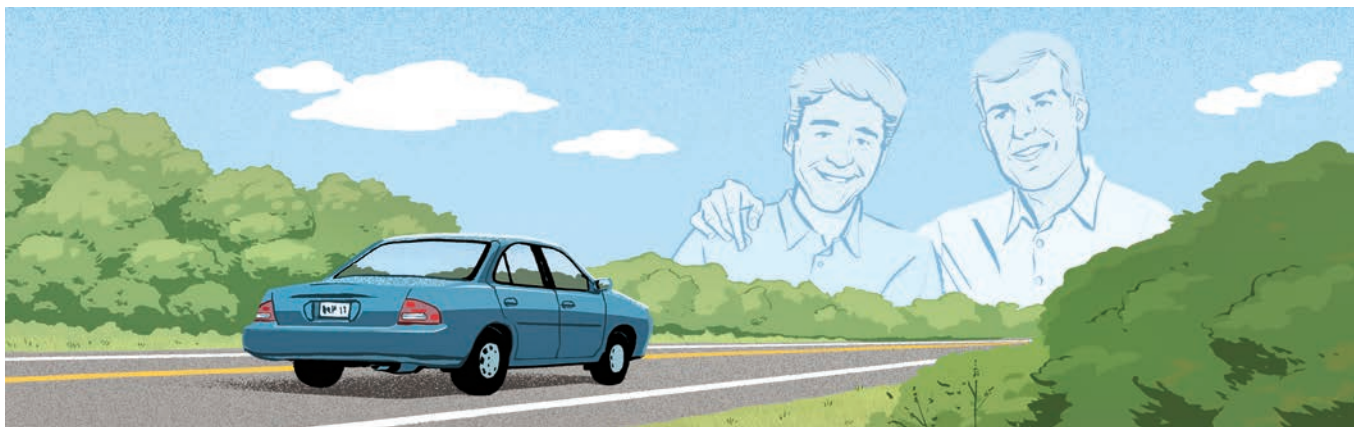
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Going Home (Sort Of)

Back in the county of his youth after a 10-year absence, associate editor Nick Brandi's homecoming is bittersweet.

Thomas Wolfe wrote that you can't go home again — not to your childhood, not to your dreams of glory and of fame, not to the escapes of Time and Memory.

But is this true? I would learn the answer for myself soon enough.

Making my way back to Westchester in the fall of 2015, to accept a position at Today Media, I had five hours to ponder the question in a car I had maniacally stuffed like a taxidermist on crack with an apocalypse of personal possessions. I'd been away 10 years, on the Eastern Shore of Maryland, doing my best to bask in the glow of a seaside community and its laidback lifestyle. Yet Westchester was always with me. So many times when slogging through the 34-mile monotony that separates Salisbury and Ocean City, my mind would drift to the reverie of familiar things. Things like riding my mini-bike from sunrise to sunset on the grounds of our house on Evergreen Street in Yorktown; winter sleigh rides in the backyard of my family's home on Vails Lane in Ossining, where my German shepherd would wait to knock me down and lick my face after my day at Brookside Elementary School (the alma mater of Don Draper's kids, BTW); driving to John F. Kennedy High School in Somers in my first car, a crappy emerald-green Plymouth Duster with gaudy gold accent stripes; winter football at Sleepy Hollow High School; lecture hall at SUNY Purchase. I retrieved the faces of family, friends, and acquaintances I'd made during my life in Westchester, along with all the memories, good and bad, they engendered.

And I remembered Jon.

Jon Weaver of Sleepy Hollow was quite simply the most charismatic and talented person I've ever known. Disarmingly handsome and athletically gifted (he even spent a year in California, training to be a Hollywood stuntman), Jon had a near-genius-level IQ and a diamond

wit adorned by the most hazel-green eyes and white-toothed smile you've ever seen. Everybody loved Jon — EVERYBODY. He was a man who seemed to sparkle as he glided through life (like Robert Pattinson in *Twilight* but less pale and with much better dialogue) — yet Jon's greatest gift is that he made you sparkle, too. He was my best friend, and I was his.

In our youth, Jon and I would make amateur action movies on Super 8 film. Whether it was a callow James Bond rip-off or a shoestring *Six Million Dollar Man* send-up, we'd sometimes film for 24 hours straight and never get tired. When we were older, Jon and I would ride around Westchester all night long — from Yorktown to Yonkers — talking about life and singing duets to every cheesy (like, Olivia Newton-John cheesy) pop song that flowed from the radio of his 5.0-liter Mustang, waxing rhapsodic about the future and all the worlds we would conquer one day. If magical people really exist, Jon was their poster boy.

Jon Weaver died on September 5, 1995, at age 32, when an armed robber fired two bullets into his head, eviscerating a beautiful newlywed wife and legions of friends and family who'd come to cherish him like a gift from God. With more than two decades of temporal distance from that catastrophe, I can report with unimpeachable certitude that none of us has fully recovered.

Despite all that, I am beyond delighted to be back home. Practically ecstatic. Yet the question lingers: Can you go home again? For me, the answer is yes and no. Yes from the standpoint that I am, once again, swaddled in the warmth of familiar things; no in the sense that while my halcyon days echo in the sanctum of my mind, embellished by nostalgia, they will never be my life again.

So, yes, this is and always will be my Westchester. But more important...

This was Jon's Westchester. 



Nick Brandi is the Associate Editor at Westchester Magazine.

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