

CHAUTAUQUA GAZETTE



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Wine & Chocolate Edition





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'The weather outside is frightful, but the wine is so delightful"

- Unknown



Volume 2 • Issue 3 | Week of January 27, 2025

Warm Up with Wine this Winter



Photo Credits Noble Winery

LAKE ERIE WINE COUNTRY

Contributing Editor

Katrina Fuller

panning more than 50 miles from Western New York to Pennsylvania on the shores of Lake Erie, Lake Erie Wine Country is a vibrant collective of 21 wineries. Known for its picturesque vineyards, warm hospitality, and diverse winemaking styles, the region offers visitors an unforgettable journey into the heart of wine country. Lake Erie Wine year-round. Country is more than just a destination for wine lovers—it's a community built on collaboration, celebration, and a shared love for the art of winemaking.

Through exceptional event-based support and a state-of-the-art online presence, Lake Erie Wine Country has become a beacon for wine enthusiasts. offering experiences that elevate its member wineries and delight visitors

For Lake Erie Wing Country, events are more than occasions to pour a glass of wine—they're an opportunity to tell the story of the region's rich winemaking heritage and celebrate the unique character of each member winery.

CONTINUED ON PAGE 13

Where Wine, Community, and Craftsmanship Flourish

Article Contributed by

Grape Discovery Center

Nestled among the vast acres of Concord, Niagara, and Delawares, as well as various wine grapes, is the Grape Discovery Center (GDC), a true gem of our county and the official Visitor's Center for the Lake Erie Concord Grape Belt, designated a New York State Heritage Area. The Belt is the oldest and largest Concord

CONTINUED ON PAGE 5

grape-growing region in the world. Established to educate visitors about the history and preservation of the Concord grape industry, the GDC is located just a few minutes from historic downtown Westfield along Route 20. The Center opened its doors in May 2013 and has delighted local visitors as well as those from all over the world. Comments are often heard about what a treasure we have in our area and how people can't wait to tell their family members and friends about the GDC.

The Grape Discovery Center operates as a program of the Concord Grape Belt Heritage Association (CGBHA). The CGBHA, which is dedicated to promoting and preserving the agricultural heritage of our Concord grape region, is located along the western New York and northwestern Pennsylvania shores of Lake Erie. This region boasts over 30,000 acres of various grape types, with Concord grapes comprising 70% of these grapes. The history of the Concord grape









Wine & Chocolate Month

February Weekends: 1-2, 7-9, 14-16 and 21-23





For tickets and further details: WWW.LAKEERIEWINECOUNTRY.ORG

Distributed in Ashville, Barcelona, Bemus, Cassadaga, Celoron, Chautauqua, Clymer, Dewittville, Ellington, Falconer,



s We

Monday, January 27

Young Marines Program 6 PM

First Covenant Church | Jamestown For Info: 203-298-8559

Tuesday, January 28

Raising Our Voices To Share His Dream: Celebrating Dr.

Williams Center | SUNY Fredonia For Info: events.fredonia.edu

Jamestown Community Microgrid Project Public Meeting | 5:30 PM - 6:30 PM

Police Training Room (4th Floor of City Hall) | Jamestown For Info: 716-661-1680

Wednesday, January 29

Alzheimer's Association Free Education Program: "Empowered Caregiver"

Chautauqua County Office for Aging Services | Jamestown For Info: 1-800-272-3900

Movies at The Reg: Moana 2: For Info: 716-483-1095 Lunar New Year Matinee 2 PM - 3:45 PM

Reg Lenna Center for The Arts Jamestown

For Info: 716-484-7070

Intro to Triathlon 6 PM - 7 PM

Dunkirk Fitness | Dunkirk For Info: 716-353-1288

Thursday, January 30

Wine On The Trail Walk

Salomon Family Nature Preserve Sherman

For Info: 716-664-2166

POSE Running Clinic with Coach Mark Wilson 6 PM - 7 PM

Pearl City Cycle | Jamestown For Info: 716-353-1288

Friday, January 31

CHQ Chamber: State of King's Vision | 4 PM - 5:30 PM Business Panel Discussion 7:30 AM

DoubleTree by Hilton | Jamestown For Info: chqchamber.org

Happy Hour Songs: Oldfish at Brazil | 5 PM - 8 PM

Brazil Lounge | Jamestown For Info: 716-708-2471

Movies at The Reg: Babygirl 7 PM - 8:45 PM

Reg Lenna Center for The Arts | Jamestown For Info: 716-484-7070

Friday, January 31 - Sunday, February 2

12 Angry Men | 7 PM, 7 PM, &

Lucille Ball Little Theater | Jamestown

Cassadaga Winter Festival

Cassadaga

For Info: facebook.com/groups/cassadagacommunitybusinessalliance

Wine and Chocolate Month

Lake Erie Wine Country For Info: 877-326-6561

Sunday, February 2

First Sunday Story Time 12:30 PM - 1 PM

Audubon Community Nature Center Jamestown

For Info: AudubonCNC.org/Events

Shear Style Julie Treadway, Owner-Operator 716-753-7750 shearstyle93@yahoo.com 56 South Erie St. • Mayville, NY

Grapes & Wine at Our Core



Contributing Writer Daniel Becker

s winter drags on and freezing temperatures persist, many of us find ourselves day-dreaming about the warmer, sunnier, greener days ahead. For many in Chautauqua County, those days are filled with the unmistakable aroma of lush grapes and the sights of sprawling vineyards coming back to life. There's something special about stepping outside and taking in the smells and views that make this region so unique.

The aroma of grapes ripening on the vine and the process of turning them into wine is a treat for both residents and tourists. Chautauqua County has a deep history in viticulture, making it a cornerstone of the region's culture and economy. With over 30,000 acres of vineyards, the Lake Erie Wine Country—including parts of Pennsylvania—is home to 21 member wineries. These local growers contribute around 65% of New York State's total wine production, which is remarkable

to consider given the state's size and diversity.

The story of Chautauqua's grape industry dates back to the 1800's - with Johnson Estates proudly reigning as the oldest estate winery in New York State! Grapes were first planted in the region in 1818, though it took about 30 years before they were commercially sold. One reason the area is so ideal for grape production is Lake Erie's role in protecting the crops; when the lake freezes over, it shields the vines from damaging spring frosts.

For many, Welch's grape juice is a childhood staple, but not everyone knows its origins trace back to Chautauqua County. In 1897, Dr. Charles Welch set up production in Westfield, further cementing the region's place in the grape and juice industries.

Before we know it, the weather will warm, and Chautauqua County's vineyards will again flourish. But our wineries are alive and well all year long. This year, whether you're a local or a visitor, you'll have an even greater appreciation for the area's rich history as you enjoy the sights, smells, and tastes that make this place so special. Visit and enjoy one of our many unique wineries





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0





"Either give me more wine or leave me alone."

- Rumi, circa 1200s



Editorial with Lori Cornell

Winter is the perfect time for Wine!



Owner & Publisher Lori Cornell

Why is it that many of us have been conditioned to think of fall as the perfect season to hit our local wineries? True, September through November are our grape harvesting months when the ripe vine aroma hits your nostrils for miles and the foliage is then so picturesque...but anytime is a great time for wine. And ANYTIME is definitely a great time to support the one and only, Lake Erie Wine Country - a national gem in our own backyard!

As we worked to compile this special edition in support of the Wine Country's upcoming "Wine & Chocolate" weekends, I sensed a

collective sigh from many of these otherwise very enthusiastic and successful winery owners. In my new role as this newspaper's publisher, I have been privileged with the opportunity to get to know many of them. Truly, they represent some of the most creative and hardworking small business owners in our region. Not only are they running a full-scale business - with many of them also offering a dining component to boot - they are creating and continually reinventing a fragile product that they then sell and ship all over the world!

But apparently, these special entrepreneurs are experiencing slower traffic this winter. That is understandable given our weather since the holidays, but we are hearty Western New Yorkers, are we not? So, let's stop hibernating and step up. Yes, it's cold, but grab your finest snow gear, designate your driver, and hit the wine trail! Buy a ticket to the "Wine & Chocolate" festival for any weekend this February and you'll enjoy a complimentary chocolate treat with your wine pairings at each stop. What's not to love (especially during the month of love) about that?!





Wine & Chocolate Month February Weekends: 1-2, 7-9, 14-16 and 21-23

For tickets and further details: WWW.LAKEERIEWINECOUNTRY.ORG





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Thursdays at 5:00 pm

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Be among our founding supporters to be included in our inaugural list in this February's Gazette!





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In Laving Memory January 14

Gordon R. Munson, 88 Panama

Falconer Funeral Home

Denny G. Lewis, 65 Cherry Creek

Falconer Funeral Home

January 15

Elsie V. Nordland, 90 Kiantone

Peterson Funeral Home

Hipolita Soto-Gonzalez, 77 Jamestown

Lind Funeral Home

Norma Mae Deering, 95 Falconer

Falconer Funeral Home

January 16

Ann F. Sardi, 88 Jamestown

Lind Funeral Home

Barbara Stewart, 58 Jamestown

Riccardi's Family Funeral Home

January 17

Charleene Wallgren, 99 Jamestown

Lind Funeral Home

Marietta Davison, 91 Jamestown

Lind Funeral Home

John McCanna, 77 Warren

Lind Funeral Home

James Lamphear, 97 Jamestown

Lind Funeral Home

January 19

Lori Beth Mistretta, 48 Iamestown

Lind Funeral Home

Steven Pearson, 77

Jamestown

Lind Funeral Home

Phillip Pascatore, 54 Jamestown

Lind Funeral Home

Althea L. North, 80 Jamestown

Falconer Funeral Home

January 20

John A. "Jack" Nord, 94 Jamestown

Lind Funeral Home

January 21 Deborah Elizabeth "Debbie" Mohney, 67

Jamestown *Lind Funeral Home*

Susan M. Kilmartin, 67 Jamestown

Falconer Funeral Home

January 22

Paul J. Bush, 56 Jamestown

Riccardi's Family Funeral Home

January 22 Sandra Tidquist, 83 Jamestown

Lind Funeral Home

Sally A. Shavalier, 77
Jamestown

Lind Funeral Home

Karen Canfield, 81 Jamestown

Lind Funeral Home

January 23
Maurice M. "Maury" Wright, 72
Jamestown

Lind Funeral Home

Marilyn Sabino, 79 Jamestown

Riccardi's Family Funeral Home



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No Wine



Featured Writer

Rev. Dr. Scott D. Hannon
St. John Lutheran Church,
Amherst, NY

magine you're at a wedding that ran out of beverages. Worse yet, imagine you are hosting a wedding that runs out of things to drink. Consider the panic, the worry, the stress, the frustration, and the embarrassment that would come from such an event.

This is the scenario that prompts one of Jesus' most infamous miracles. He is at a wedding that runs out of wine. As panic and worry slowly creep into the room, Jesus' mother informs him that he needs to do something about it. He responds the way sons often do... "Mom, do I have to?" (my paraphrase). When she leaves the room, he instructs the servants who are present to grab the six stone water jars that are nearby and fill them with water. Scripture says these jugs held 30 gallons of liquid and the servants filled them to the brim.

You likely know the rest of the story. The servants bring the water jugs to the party and give it to the steward running things. He tastes it and discovers it is not only new wine, but also the best wine they've had all night. The panic turns to party as despair gives in to joy. The dead end becomes a new beginning. Stress is relieved and strength is renewed.

We may not run out of wine, but there are times in life when it feels like we've run out. We run out of energy. We run out of time. We run out of patience. We run out of hope. We run out of money. We run out of ideas. We run out. There are times of panic and stress, times of worry and embarrassment, and times of frustration and fear. There are times we are left to wonder not just how we are going to make it but also if we are going to make it.

What this popular miracle story of water turning to wine teaches us is that at moments like these – at times when it feels like we've run out – it is important to invite Jesus to the party (or better yet, make sure he is there in the first place). With Jesus present dead ends always lead to new beginnings. Even the biggest dead end, death, is just the gate to new, eternal and abundant life.

I hope that anyone reading this who feels like they're running on empty immediately finds blessing and abundance. But I also hope that everyone who is reading this can see himself or herself in this story. May we see ourselves not as the guests who are waiting to be served, but as the servants who listen to the Lord and fill up the cup of someone else.

With Jesus at the party –

With the possibility of new life on the table –

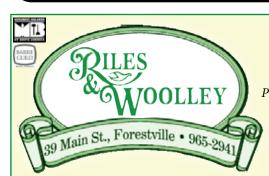
And with people who are ready to

May we find not just new wine or new life, but the best yet.

May your cup runneth over and may your heart be filled with grace.

In the Way, PSDH

The Chautauqua Gazette is proud to feature different faith leaders from throughout the Greater Jamestown area each week, in an effort to connect and inspire. We endeavor to provide a variety of religious and faith perspectives well-aligned with our diverse community and values. If you are a faith leader and wish to contribute, please contact publisher Lori Cornell at cornell@CHQgazette.com.



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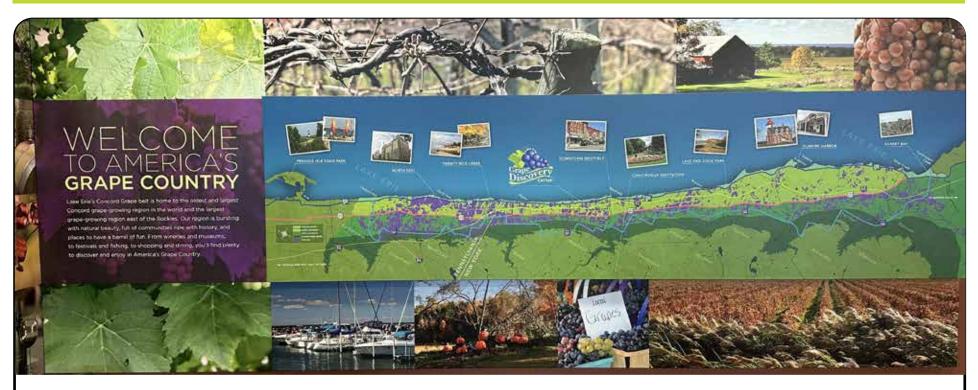
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GRAPE DISCOVERY CENTER

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The Grape Discovery Center, a True Gem of Our County

CONTINUED FROM FRONT PAGE

dates back to 1849, when Ephram Bull propagated the Concord grape in Concord, Massachusetts. Bull planted over 22,000 seedlings before producing the ideal slipskin, cold-hardy Concord grape. In the 1870's, some of these seedlings were purchased by a local resident and planted in our area where our climate, geography, and soils are conducive to the growing of the hardy, slip-skin Concord grape.

Since 2013, the Grape Discovery Center has grown and become a popular destination for families, organizations, schools, and tourists. Admission is free, and The Center features four main components: 1. An Exhibit Room that includes family-friendly hands-on interactive displays and videos that highlight



the rich history of 150 years of grape-growing in the Lake Erie grape region. 2. A Tasting Room where visitors can enjoy wine and food sampling at the Tasting Bar, as well as wine and concord grape slushies, grape ice cream, grape pie, and various food products. 3. A Patio, surrounded by grapevines, allows

guests to observe grape growth while sitting under umbrellas, sipping wine, and relaxing near a fountain of wine bottles pouring wine into a barrel. During the fall harvest season, the aroma of grapes from the clusters can be detected on the patio or anywhere along the Concord grape belt. 4. The first room through the entrance to the GDC is a Gift Shop. The shop sells a unique variety of grape products, food, gifts, artwork from local artists, and apparel. It also features a wine corner where guests can purchase wine from the various wineries along the Lake Erie Wine Trail.

In addition to these attractions, the Center hosts meetings and classes, bus tours, participates in wine weekends and is available for public rentals. Come discover and enjoy an afternoon or a whole day in a family-friendly environment right here in Chautauqua County where a friendly staff waits to introduce you to one of our area's true 'grape' treasures. The Grape Discovery Center is located at 8305 US-20, Westfield, NY.



"I cook with wine, sometimes I even add it to the food."

- W.C. Fields, circa 1930s







New Manger

Lauri Lewis!

for event details

all things Grape!

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The Hermit of Chautauqua Lake



Featured Writer

Ryan Chambers-Leonard

Chautauqua County Student

Tell folks, the first month of 2025 has already about wrapped up which is an insane statement on its own, but we also have plenty of history to look back on this year. While it feels like a lifetime ago, 2015 was only 10 years ago and it gave us a LOT. To throw out a few, you have Fall Out Boy's "American Beauty/American Psycho," Twenty Øne Pilots' "Blurryface," the adoption of the Paris Climate Accord, the founding of OpenAI (which was integral to the rise of A.I. in the last few years), and the continued War on Terror. And now that we're entering 2025 I have one piece of advice specifically for the younger readers of the Gazette: talk to the older members of your community. Chautauqua County has some incredible history that you aren't going to hear from anyone your age. I was talking with Maple Grove Jr/Sr High School's incredible Art teacher the other day, Mr. Kevin Johnson, and while I wouldn't dare call him old (you don't look a day over 20, Mr. J), he's definitely older than me. And he told me about a unique character-, the "Hermit of Chautauqua Lake." So now, I'm going to teach you a little about a unique part of Chautauqua County's history, Charley Cowden.

Though Cowden may be referred to as a hermit, he doesn't particularly fit that definition. He was an incredibly lively and social individual who, upon the arrival of winter, would take it upon himself to travel around the country and visit the homes of his acquaintances throughout the county. And he was always a rather polite guest, as he would personally craft a gift of a white pine wood fan and gift it to the lady of the house. He was an incredibly versatile individual as well. He practiced the aforementioned woodcarving using jack-knives that he kept on him as well as the fiddle. I can't fathom

how he managed it, but he was able to mimic a number of instruments on his fiddle. Banjos, pianos, and a few others. Understandably, this earned him plenty of guests during the summer months. People would come to hear his songs and listen to his stories- and honestly, I totally understand. Social media can be great, but it sounds way more entertaining to visit a friendly old man by the lake and hear his stories.

Cowden also seems to have been an incredibly thoughtful individual, in any case. While I already mentioned his wooden gifts, he was also known to treat guests to cooked fish that he had caught on the lake (which, I'll say it again, sounds like such an interesting experience). He would take residents of the area on fishing and sightseeing trips and, as evidenced by these trips, had a clear desire to show others how special the lake was. Then across the lake, the Whiteside Hotel stood tall until 1985, and it was once home to some exhibitions of Cowden's unique performances. He wore Native American attire even though it is unlikely he was actually of Native American descent, and performed "Native American acts" for the hotel guests, presumably implying some sort of dance or music; which would make sense given how adept he was at music, and that he was an avid dancer. He was especially notorious for clogging, which was a Western folk dance. And while I'm sure he wasn't going around calling clogging a Native American dance, he WAS very passionate about his clogging performances. So much so, that he eventually got a solid gold medal for winning a contest here in Jamestown. He primarily resided around the lake (hence the title "Hermit of Chautauqua Lake"), but Cowden moved around quite a lot, and it gave him the opportunity to showcase his various talents wherever he went.

While Cowden might not have done much that had an apparent lasting impact he left a legacy behind him by simply being a kindhearted individual. *Hopefully* this serves as a lesson about what merely being a good person can result in. At the end of the day, he got to do what he loved and be remembered fondly because of it. And he's only one of many, many examples of this. Regardless, 2025 is only just getting started. I wish everyone the best!

(f)



4739 Route 430 · Bemus Point, NY · (716) 386-3229





Contributing Writer

Pat Locke

snowflake is a single ice crystal large enough to Afall through the Earth's atmosphere as snow. Snow appears white in color despite being made of clear ice. This is because the many small crystal facets of the snowflakes scatter the sunlight between them. Each snowflake begins by forming around a tiny particle called as nucleus, accumulating water droplets which freeze and slowly form a crystal. According to scientific consensus, all snowflakes are considered to be different from one another because as they fall through the atmosphere, they encounter slightly varying temperature and humidity levels, leading to unique growth patterns and shapes, making it nearly impossible for two snowflakes to be exactly alike. Essentially, each snowflake's shape tells the story of its unique journey through the air.

Key points about snowflakes fall under 3 categories. These categories

are unique growth patterns, humidity impact and molecular variations. Higher humidity can lead to more complex branching patterns while low humidity results in flatter snowflakes. Even though snowflakes are made of the same basic components (hydrogen and oxygen) the slight variations in their molecular arrangement contribute to their individuality.

Most of us as a child have tried catching snowflakes with our tongue. It typically symbolizes a moment of pure, childlike joy and wonder in the midst of winter. It represents the simple pleasure of experiencing the beauty of falling snow, often associated with carefree play and embracing the cold weather.

Catching snowflakes is a childhood rite of passage. All you have to do is tip your head back, stick out your tongue and try to catch a snowflake in your mouth.

To take a closer look at snowflakes before they melt or join a pile on the ground, simply put a piece of black construction paper in the freezer. When it is snowing, grab your frozen sheet of paper and head outside. Once your paper is full of flakes, you can return it to the freezer to inspect later with a magnifying glass.

Have fun!

Restaurant, Bar & Coffee House



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MFYM is a veteran and woman owned small business featuring farm-to-table, chef-prepared breakfasts, artisan sandwiches, and gourmet dinners.



Stay Safe, Stay Warm, Stay Ready



Article Contributed by

Justin Gould

Chautauqua County Media Information Officer

As Chautauqua County emerges from last week's bone-chilling temperatures, residents are reminded that the heart of winter still lies ahead. While the frigid cold has eased, staying prepared and informed is key to enjoying the season safely.

Warming Centers and Code Blue Shelters

Chautauqua County's Code Blue initiative remains a vital resource for those without adequate heating or experiencing homelessness. These shelters provide safe, warm spaces during dangerously cold weather.

"Code Blue shelters save lives when the temperatures drop," said Carmelo Hernandez, Director of Mental Hygiene and Social Services. "If you or someone you know needs help, don't hesitate to reach out. We're here to support our community."

Details on shelter locations and services can be found at chqgov. com/CodeBlue.

Fire Safety During Winter Heating

Heating devices like space heaters and fireplaces provide much-needed warmth but can pose fire hazards if not used correctly.

"Warmth is important, but safety is essential," emphasized Noel M. Guttman, Chautauqua County Emergency Services Coordinator. "Keep heaters away from flammable materials, test your smoke detectors, and never leave heating devices unattended."

Key safety tips include: maintaining a 3-foot clearance around space heaters; avoiding overloading outlets or power strips; cleaning chimneys regularly, and extinguish all fires before sleeping or leaving the house.

Emergency Preparedness for Winter Travel

Snowstorms and icy roads are common hazards in Western New York winters. Being prepared can make all the difference.

Vehicle essentials include: warm blankets and extra clothing; flashlight, batteries, and a portable charger; shovel, sand, or traction mats for icy situations; first aid kit, non-perishable snacks, and bottled water.

Supporting Vulnerable Populations

Winter weather poses unique risks for older adults, young children, and those with chronic health conditions.

"This time of year can be especially challenging for seniors," said Dana Corwin, Director of the Office for Aging Services. "Check in on neighbors and loved ones, and lend a hand with outdoor chores like snow shoveling to keep them safe."

Regularly ensure they have sufficient heating, food, and medical supplies, and offer help whenever possible.

Celebrate Winter's Beauty

Despite its challenges, winter in Chautauqua County is a season of breathtaking beauty and family fun. The pristine snow blankets the countryside, offering countless opportunities for outdoor enjoyment.

On sunny days, bundle up and take advantage of the area's natural wonders: winter walks through scenic trails; snowmobiling on the county's vast trail system; cross-country skiing in serene wooded areas and enjoying the thrill of sledding with loved ones or building snowmen with the kids.

"Winter is a magical time in Chautauqua County," said County Executive PJ Wendel. "While safety should always come first, don't forget to embrace the season and make memories with family and friends."

Whether you're marveling at a snow-covered forest, enjoying hot cocoa by the fire, or experiencing the rush of outdoor sports, Chautauqua County offers something for everyone.

Stay Informed

For the latest updates on weather conditions, travel advisories, and community resources, follow Chautauqua County on social media or visit chqgov.com.

With the right precautions and a spirit of adventure, winter in Chautauqua County can be as safe as it is enjoyable. Bundle up, stay safe, and make the most of this magical season.

Ripley Community & Heritage Fund Accepting Grant Applications

Article Contributed by

Ripley Community & Heritage Fund

The Ripley Community Heritage Fund (RCHF) currently accepting grant applications. Charitable, not-forprofit organizations that serve the Ripley community are eligible to apply for funding. Interested organizations can find grant applications and guidelines at nccfoundation.org/communityadvised or by contacting RCHF Board Chair Richard Wade, 716-269-9304, or Co-chair Pete Ryan, 716-252-6542. Please mail completed applications to the RCHF, c/o Dick Wade 25 North State St. Ripley, NY 14775, postmarked by January 15, 2022. Additional RCHF committee members include Mary Beth Chess (Secretary), Lew Barnes, Dave Bower, Terry Eggleston, Calvin Janes, Andy Knight, and Ryleigh Interline.

The RCHF was formed in 2000 with a mission to enrich the lives of Ripley residents. To help the community, the RCHF



administers a grant program volunteer specifically for organizations providing valuable services within the Ripley community. The RCHF is a community donor-advised fund of the Northern Chautauqua Community Foundation (NCCF). The grants awarded by the RCHF have been made available through the Ripley Community & Heritage Fund Endowment created at the NCCF by over 140 community businesses, citizens, organizations. To date, the RCHF has distributed nearly \$86,000 to local organizations.

If you would like information about establishing a community donor-advised fund for your community, please contact NCCF at nccf@nccfoundation.org or by phone at 716-366-4892.

WINE & CHOCOLATE

Trivia

- 1. What states does Lake Erie Wine Country span across?
- 2. In total, how many wineries make up the Lake Erie Wine Country?
- 3. How many wineries are located in the New York State part of the Lake Erie wine trail?
- 4. What type of chocolate dessert sold at many local candy shops is said to be invented in the Western New York region?
- 5. Which local grape variety is indigenous to the Lake Erie region and often used in sweet wines?
- 6. What is the primary body of water that influences the climate of Lake Erie Wine Country?
- 7. What is the key chemical compound in both wine and chocolate that enhances the flavors when paired together?
- 8. With approximately 20,000 acres of grape vineyards, what county is the grape-growing county in the United States (outside of California)?
- 9. What type of chocolate is considered the best for pairing with dry red wines?
- 10. Spanning from Harborcreek, PA to Silver Creek, NY, how many miles make up the Lake Erie Wine Trail?

1. Pennsylvania and New York 2. 21 3. 11 4. Sponge candy 5. Concord 6. Lake Erie 7. Tannins 8. Chautauqua County 9. Dark chocolate (70% cocoa) 10. 53 miles



Business of the Week

Celebrating Local Businesses & Giving them the Spotlight!

From Schuyler's to Lake Life Kitchen: A Fresh Start with Familiar Flavors



Joe Gerace III, General Manager & Amy Martis, Business Owner

Contributing Editor

Katrina Fuller

Schuyler's Kitchen, a cherished Lakewood breakfast spot known for its cozy charm and classic menu, has a new name and a fresh look. Owner Amy Martis and General Manager Joe Gerace are excited to share the new name, Lake Life Kitchen, and updated space with customers. However, they also hope to assure them that despite the changes, their favorite foods and customer-centered atmosphere remain center stage.

Martis said the new name combines the incredible legacy left behind by Schuyler's Kitchen's previous owner, Debra Schuyler, and the Lake Life brand that began with Lake Life Cafe in Bemus Point. After owning the beloved restaurant for fifteen months, Martis said the team has learned the recipes and business model from Schuyler. They have strived to maintain them in this remodel and rebrand while combining them with new and exciting offerings.

Gerace added that the name change brings all the care and effort built into the "Lake Life" brand.

"The Lake Life brand carries more than just a catchy name - it carries an experience and an atmosphere as well as the principles of how we operate and how we treat each other. I think it also translates to our customers," he said. "The Lake Life Brand is important not just for the name, but for what it means as well."

Martis said many of the changes made for 2025 were geared toward maintaining the legacy of Schuyler's Kitchen, while still adapting and refining operations, space, and offerings.

"We wanted to be able to attract those who have families as well as the visitors to the area," Martis said. "What brought me to the lake was being a lake visitor, and we want to open the doors and expand our clientele that way."

The dining room addition and a new kitchen addition allows the restaurant to accommodate more guests, and in particular, large families with children. Martis said as a parent herself, she was excited at the opportunity to expand the seating and also offer a kids' menu for those with little ones.

"That was one of our main goals," she said. "We went from 11 tables to 22 now. We basically doubled the amount of tables, but they're also bigger tables. We can actually host groups of 10 to twelve, which we've never been able to do before."

While there have been changes to the appearance and size of the restaurant, Gerace said they have been very mindful of keeping the classic foods, recipes, and extraordinary customer service patrons came to expect of the 13 years Schuyler's Kitchen operated in Lakewood.

"We were very intentional to hold on to not just the food and the recipes, but the overall experience at the restaurant was something that we by no means wanted to change," he said. "This restaurant has been known for its exceptional service and its really family-like atmosphere for over a decade. We've been really specifically in tune on keeping that."

Martis said she is incredibly thankful for the firm foundation and wellloved legacy Debra Schuyler left in their hands.

"We just want to shout out Debra Schuyler as a thank you for what she developed and for giving us the option to take our brand and extend it here," she said.

Gerace echoed her sentiments, adding that he is also grateful for Schuyler's efforts, in the past, during the transition between the two



owners and now.

"We just want to thank her, and recognize she spent years establishing what is known as one of the most popular and well-known breakfast spots in the county," he said. "We also appreciate her excitement for us to be able to take it and attach the Lake Life brand. Her work and support previously and since has been awesome."

While longtime patrons will still find their favorite dishes on the menu, they can also look forward to new tasty offerings like Hot Honey Chicken and Waffles, French fries and

chicken fingers as well as an inviting remodel that

blends tradition with a modern, lakeside vibe.

"We have on our menu Lake Life Cafe specialties that we brought over from the cafe

that range from our Western wrap and lunch salads, our avocado toasts and Cobb salads and things like that which are at both restaurants now," Martis said. "We brought fryers in - which is huge. For lunch, the big attraction is that we have French fries and onion rings which was a huge

request. It allowed us to bring in home fries as well as country-fried steak."

With the debut of the new name and new space at the restaurant, Lake Life Kitchen also has new operating hours. They expanded their hours to be open seven days a week from 7 a.m. to 2 p.m. every day. Gerace said they have also now started offering all-day breakfast as well.

"You eat it for dinner - you might as well eat it for lunch," he said.

Gerace added that one of his favorite breakfast dishes is the country fried steak, a meal you can't often get locally.

"I know that some of our regulars were ecstatic they could get it here," he said. "There were some people that would go farther away just to have that specific thing."

Martis said she prefers the spinach omelets but also has a soft spot for the pancakes, which were and continue to be a well-loved specialty.

Lake Life Kitchen is located at 4477 W. Fairmount Avenue in Lakewood. The restaurant also offers online ordering and delivery through Toast, available here: https://order.toasttab.com/online/lake-life-kitchen-lakewood.



4477 W. Fairmount Ave. • Lakewood, NY 14750



The Resource Center Again **Ranked Among America's 100 Healthiest Employers**



Smiling proudly after The Resource Center finished first in its division at the 2024 Western New York Healthiest Employers competition are, from left, STARS wellness team members Jon DeSantis, Donna Trusso and Heather Courtney.

Article Contributed by The Resource Center

A commitment to its employees' well-being has resulted in The Resource Center again being named one of the healthiest employers in the United States.

For the ninth straight year, The Resource Center was included on the list of the "Healthiest 100 Workplaces in America" by Springbuk, a health analytics company that has conducted the annual Healthiest Employers competition since 2009. In the latest listing, The Resource Center is ranked No. 63.

The Healthiest Workplaces in America program honors peoplefirst organizations that prioritize the well-being of their employees. These Healthiest 100 companies were recognized because of their commitment to workplace wellness and their exceptional health and benefits offerings. They were chosen out of the national pool of applicants from all regions, size categories and industries. Award applicants were evaluated across six categories: culture and leadership commitment; strategic planning; communications programming marketing; and and interventions; reporting and analytics; and foundational components.

The Resource Center also is a member of the Healthiest Employers Hall of Fame.

The Resource Center was eligible for the Healthiest 100 Workplaces competition after finishing atop the other finalists among Extra Large companies (those with 500 to 1,499 full-time employees) at the annual Western New York employer wellness competition in August. It marked the eighth time in the last nine years TRC claimed the top spot in its division.

The key to The Resource Center's inclusion as one of the country's healthiest workplaces is its STARS employee wellness program. STARS assesses each person along five life dimensions: basic needs, physical health, mental wellness, family/ social relationships, and employment issues. STARS participants meet with a certified health coach to develop and monitor a personalized wellness plan. STARS members receive discounts on their health care costs and wellness activities, and they can earn incentive points that may be redeemed for prizes.

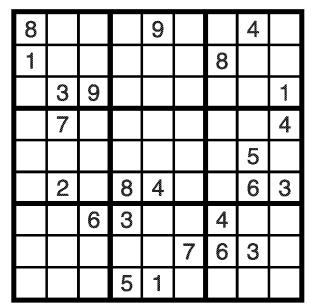
Participation in the STARS program is voluntary. Many of the wellness activities are open to all TRC employees, not just those who are enrolled in STARS.

TRC officials were happy that the agency again is ranked among the healthiest workplaces in the country.

"We are so proud of our wellness team and the work they do every day to support our workforce to be healthy," said Heather C. Brown, assistant executive director. "The STARS program combines so many factors that engage team members to reach for their goals in a customized way that best fits their life-style. The Resource Center is so fortunate to have this as part of our benefits package."

Read more about the Healthiest Workplaces at https:// www.healthiestemployers.com/ winner/2024-healthiest-100workplaces-in-america.

SUDOKU

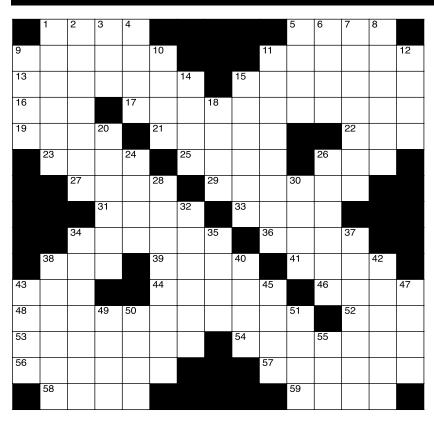


Here's How It Works:

Sudoku puzzles are formatted as a 9x9 grid, broken down into nine 3x3 boxes. To solve a sudoku, the numbers 1 through 9 must fill each row, column and box. Each number can appear only once in each row, column and box. You can figure out the order in which the numbers will appear by using the numeric clues already provided in the boxes. The more numbers you name, the easier it gets to solve the puzzle!

Level: Advanced

CROSSWORD



CLUES ACROSS

- 1. "Loser" rocker
- 5. Partner to relaxation 9. Mixing
- 11. Winged nut
- 13. Expression of blame
- 15. Vast ocean
- 16. Comedienne Gasteyer
- 17. Multiply
- 19. Meat from a pig (French)
- 21. Related
- 22. Rocker Stewart
- 23. Surprise completely
- 25. Loon
- 26. Canister
- 27. Large, deep-bodied fish
- 29. Takes forcefully
- 31. Oil cartel

- 33. Palmer and Hepburn are two
- 34. More than one
- 36. Places down purposefully
- 38. Pitching statistic
- 39. Type of sword 41. Witnesses
- 43. Body part
- 44. Mixes slowly
- 46. Satisfy
- 48. Strong belief
- 52. One's physique (slang)
- 53. More frightening
- 54. Soup cracker
- 56. Teaches
- 57. One who carries something 58. Actor Sean
- 59. Changes

CLUES DOWN

- Aires, city
- 2. Coarse grass 3. Type of gene
- 4. Door handle
- 5. Competition
- 6. Muslim ruler title
- 7. Hunting expeditions
- 8. Large mollusk 9. Bind securely
- 10. Former U.S. presidential
- 11. 2-point plays in football
- 12. Breezed through 14. Type setting

candidate

- 15. Felt for
- 18. Codified rules
- 20. Small dome
- 24. Chevrotain

- 26. Male reproductive gland
- 28. Controversial beliefs
- 30. Z Z Z
- 32. One who confines another 34. Bishop
- 35. Garlands
- 37. Bird that flies by the coast 38. Optical device
- 40. Greek goddess of discord
- 42. Some are "Rolling"
- 43. Formerly (archaic)
- 45. Thrust a knife into 47. German river
- 49. Atomic #26
- 50. Make a grotesque face 51. Primordial matter of the universe
- 55. Chinese philosophical principle





The Resource Center Aids Area Animal Shelters



Joe Popielarz from The Resource Center's Information Technology Department poses with some of the items collected at TRC this holiday season to aid area animal shelters. Popielarz developed this initiative last year, calling it "Santa Paws Is Coming to Town." The goal was to gather donations of toys; food and treats; towels and blankets; cleaning products; and office supplies. The initiative was so successful that Popielarz decided to do it again, this year calling it "Santa Paws Is Coming Back to Town." The items collected were delivered to the Chautauqua County Humane Society and Pick of the Litter.

Tips for Navigating Winter Weather for Loved Ones with Alzheimer's or Dementia

Article Contributed by

Alzheimer's Association

Sub-freezing temperatures, snow and ice can be hazardous for all seniors and are especially concerning for those living with Alzheimer's or dementia. The Western New York Chapter of the Alzheimer's Association is pleased to share safety tips for navigating the season and keeping loved ones safe throughout winter.

By preparing themselves and their homes in advance, caregivers can make a big difference in keeping their loved ones with Alzheimer's or dementia safe. Some tips include:

Be prepared. Winter storms can be dangerous for anyone. Check weather conditions regularly and have contingency plans in place. If a snowstorm is on the horizon, consider rescheduling appointments that are not urgent. Tackle to-do lists in one trip to avoid making multiple trips out of the house.

Bundle up. Help the person living with Alzheimer's dress warmly for winter weather conditions by covering exposed skin. A good option to consider is wearing several layers of lightweight clothing for easy movement.

Prevent slips. Balance and mobility can be a challenge for a person living with Alzheimer's or dementia, so

alzheimer's Sociation

assume all surfaces are slick. Assist the person living with dementia by wearing sturdy shoes and walking slowly when outside. Keep sidewalks and driveways clear, use handrails or walk arm-in-arm. Consider acquiring a state-issued Handicapped placard to enable closer access to buildings.

Prevent wandering. Wandering is one of the most frequent and challenging problems caregivers face and can be extremely dangerous in colder conditions. If a family member wanders, start by searching the immediate vicinity inside and outside the home. In winter weather, a missing vulnerable adult is an emergency, so don't hesitate to call 911 and alert responders that the individual has Alzheimer's. Consider installing a doorbell camera or other outdoor monitoring device.

Make daylight last. Winter months bring decreased sunlight and shorter days. Turn on indoor lights earlier or install timers, open curtains during daylight hours, and consider installing motion detector lights to help illuminate walkways around the home.

To learn more about Alzheimer's disease and ways you can support families and people living with the disease, visit alz.org/wny.

TAPESTRY

Continuing The Journey

Chautauqua Tapestry's First Year Under the 2023-2027 Grant

Article Contributed by

Justin Gould

Chautauqua County Media Information Officer

Chautauqua Tapestry is pleased to share a brief summary of the impactful first year of its four-year federal grant (2023-2027) awarded through the Substance Abuse and Mental Health Services Administration (SAMHSA). This \$4 million grant supports the strengthening and expansion of Chautauqua County's system of care.

The Chautauqua Tapestry operates locally under the supervision of the Chautauqua County Department of Mental Hygiene (CCDMH). Most communities have care services, but do not function as one "system". A System of Care (SOC) is a network of programs and services delivered to children, youth, and families. SOC is an organizational philosophy that creates a framework for support recognizing that children and families have needs in many areas of life. Chautauqua Tapestry focuses on children and youth 0 to 21 years of age who are at risk for or diagnosed with Serious Emotional Disturbance (SED) and their families. The grant seeks to integrate behavioral health services into every level of the community.

Key Priorities for Chautauqua County's SOC Include:

- **Identify** SOC gaps and generate solutions to address and resolve them collaboratively.
- **Provide** an evidence-based and culturally appropriate continuum of behavioral health supports and services to children, youth, and young adults, with or at risk of Social Emotional Disturbance (SED)/Serious Mental Illness (SMI).
- **Implement** services and supports to promote and sustain family and youth engagement and involvement in the SOC.
- Promote trauma-informed and grief-informed approaches to care services to enhance recovery and mental health wellness while addressing behavioral health disparities.
- Develop referral pathways to prepare children and youth with or at risk of SED for successful transition to adulthood; to adult roles, responsibilities, and recovery support services.

Key Year-One Highlights:

- Expanding Access: Enhanced screening, assessment, and referral pathways to ensure children and youth receive timely, effective services, including expanded integration with schools and community-based organizations.
- Provided support and traumainformed care training for providers and conducted community mapping in collaboration with CCDMH Certified Community Behavioral Health Centers (CCBHC) to assess care integration.
- Engaged in partnerships with local schools, colleges, and community organizations, such as Boys and Girls Clubs and pediatric offices. Supported expansion of Prevention Works Evidence Based PAX training and implementation.
- Building Capacity: Conducted workforce training on evidence-based programs including Youth Mental Health First Aid, Adult Mental Health First Aid, It's REAL, Sources of Strength, and SAFE-T assessments, alongside peer-driven suicide prevention initiatives.
- Family Engagement: Supported Hillside Family of Agencies to establish and provide Family and Youth Peer Support Services.

These efforts are part of the groundwork for long-term improvements in mental health and wellness for Chautauqua County's youth, and the families that support them. As Tapestry moves into Year Two, the focus will be to deepen collaborations, advancing grief-informed care initiatives, and expanding outreach to underserved populations.

Stay tuned for updates on the goals and initiatives planned for Year Two of the Chautauqua Tapestry grant. You can learn more about Chautauqua Tapestry, available evidence-based practices and other outreach efforts, by visiting www.tapestrychq.com or www.chqgov.com/mental-hygiene.

To learn more about SAMHSA, SED, and SMI visit https://www.samhsa.gov/substance-use/treatment/co-occurring-disorders.

Chautauqua Physical and Occupational Therapy Opens New Pediatric Gym in Jamestown



Article Contributed by

The Chautauqua Center, Inc.

Chautauqua Physical and Occupational Therapy of The Chautauqua Center, Inc., is excited to announce the opening of its new Pediatric Gym in Jamestown, NY.

This innovative facility, located on the second floor at 107 Institute Street, is dedicated to addressing the developmental needs of children with sensory and motor challenges. Therapists use the gym to offer an array of specialized services, including physical therapy, occupational therapy, and speech therapy, tailored specifically for children aged 0-8 who have a wide range of developmental disabilities.

The facilities include rock climbing walls, monkey bars, therapeutic trapeze bars with a variety of swings, crash pits and pads, zip lines and ladders, a two-story play structure with stairs, a slide, a ninja ramp, and designated areas for fine motor activities, and a quiet space to support

speech and language development.

All services are evidence based and are tailored to meet the individual needs of each child. The team at Chautauqua Physical and Occupational Therapy has experience working with children with a variety of diagnoses, including developmental delay, torticollis, drug exposure, Down Syndrome, prematurity, and autism spectrum disorder.

"We are committed to making a positive impact on the lives of children with developmental disabilities in our community," Occupational Therapy Supervisor Sue Green said. "We believe that every child deserves the opportunity to reach their fullest potential and have fun doing it. We have a competent and compassionate team to carry out that philosophy."

Therapists are always accepting new patients. To schedule an appointment or to tour the facility, please call the Therapy Team number at 716-705-6150 or fax 716-488-2574. Visit TCCHealth.org for more information.

Public Invited to First Meeting Outlining the Jamestown Community Microgrid Project

Article Contributed by

Jamestown Board of Public Utilities

The public is invited to the first community information meeting outlining the Jamestown Community Microgrid Project. The session will be held from 5:30 to 6:30 p.m. Tuesday, January 28, in the Police Training Room, on the fourth floor of Jamestown City Hall, 200 East Third Street.

The United States Department of Energy (DOE) has awarded the Jamestown Board of Public Utilities (BPU) a contract to create a microgrid and install associated distribution system resiliency upgrades in the Jamestown electric territory. The grant was awarded in late 2023 and the contract was finalized in October, 2024.

The BPU microgrid system will use existing electricity generation equipment to power a strong network of underground electrical distribution circuitry, ensuring a high level of utility reliability and resiliency in the core of downtown Jamestown, independent of the regional grid system.

The microgrid will guarantee that energy is delivered to critical public services, the regional hospital and medical facilities, designated emergency shelters, schools, and other businesses. It will include a secure electric vehicle fleet charging station so emergency electric vehicles can be charged if there is an unexpected grid interruption.



Awardee

If an emergency occurs outside BPU territory to cut power to the BPU's service area, the microgrid system will be able to black start the utility's existing gas turbine. The utility's network of underground circuits, the District Heating system and the addition of a black start battery storage system will enable the core area of Downtown Jamestown to remain in electrical and thermal service. The Microgrid Project will help ensure that any unexpected electrical interruption from the grid will be brief if the BPU's power plant can be operated.

The January 28 public session will include an explanation of the Jamestown Community Microgrid Project followed by a brief question-and-answer session. To attend the meeting, people should enter through the main City Hall door on Tracy Plaza, step through security and take the elevator to floor 4. Turn right off the elevator and follow signs to the Police Training Room.

For interested residents who cannot attend the meeting in person, a virtual link is set up using the Microsoft TEAMS meeting application. That link can be found on the BPU's website at https://www.jamestownbpu.com/417/Microgrid-Community-Benefits.

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This Sunday is Audubon's Free First Sunday Story Time



For a fun learning adventure with your favorite 2–8 year old(s) this winter, go with them to Audubon Community Nature Center's First Sunday Story Time, 12:30–1 p.m., February 2. Then, indoors and out, visit Audubon's live animals and enjoy the Nature Play Areas. Story Time and Sunday building admission are both free. To reserve your space, click through Programs and Events at AudubonCNC.org.



National Comedy Center and Reg Lenna Center for The Arts Unveil Memory Cafés for Individuals with Memory Loss and Their Caregivers

Featured Writer

Shannon Nixon

Two of Jamestown's leading cultural institutions, the National Comedy Center and the Reg Lenna Center for The Arts, are launching memory café programs to provide engaging, supportive environments for adults experiencing memory loss, including dementia and Alzheimer's, as well as their caregivers and family members.

National Comedy Center's Memory Café: One Laugh at a Time

The National Comedy Center, the nation's official institution dedicated to the art of comedy, will host One Laugh at a Time: A National Comedy Center Memory Café on the first Monday of each month at 10 a.m. This free program offers participants the chance to explore the museum's interactive exhibits and theater presentations, enjoy comedy's greatest legends and moments from Johnny Carson, I Love Lucy, Laugh-In, and much more. The event also provides opportunities to socialize and connect in the Comedy Center's Karaoke Lounge.

"Comedy has always been a bridge to shared experiences and cherished memories," said National Comedy Center Executive Director Journey Gunderson. "With the launch of our memory café, the National Comedy Center is creating a space where laughter becomes a powerful tool for connection and joy - offering meaningful engagement for those navigating memory challenges as well as providing respite and stress relief for caregivers and family members."

"We understand that caregiving can place significant demands on relationships with family members and friends," stated Rochelle Mole, National Comedy Center Chief Operating and Financial "We're pleased to be creating a welcoming space where participants can take a pause, reconnect, share a laugh, and simply enjoy meaningful moments together."



Gavin Paterniti Performing February 11 at the Reg Lenna Center for the Arts



Bill Ward Performing March 11 at the Reg Lenna Center for the Arts

The first session will take place on Monday, February 3, 2025. Attendees are encouraged to preregister at ComedyCenter.org/ memorycafe.

The National Comedy Center's Memory Café is supported by Exhale, The Family Caregiver Initiative, with funding from the Ralph C. Wilson, Jr. Foundation and the Health Foundation for Western and Central New York.

Reg Lenna Center for The Arts: Memory Café with Music, Crafts, and More

The Reg Lenna Center for The Arts will also host Memory Cafés on the second Tuesday of each month at 12 p.m. in the Media Arts Studio (3rd floor). These free sessions will feature live music performances, crafts, and accessible activities to foster social interaction in a welcoming environment. Light refreshments will be provided, and participants are free to join in or simply observe.

The first events will feature musicians Gavin Paterniti (February 11) and Bill Ward (March 11). The Media Arts Studio is elevator-accessible via the entrance at 108 E. 3rd St.

The program focuses on engagement in activities to improve memory and brain health, keeping older adult attendees mentally and socially active while at the same time providing a positive, supportive, bonding experience for caregivers of all ages. Memory cafés also provide caregivers with information, resources, referrals, and a network of support.

To register, patrons can email rsvp@reglenna.com or call The Reg Box Office at (716) 484-7070. A suggested donation is appreciated but not required.

Shared Goals and Support for Caregivers

Both memory café programs aim to create inclusive spaces for individuals living with cognitive decline and their caregivers. These initiatives reflect a growing national movement to address the increasing prevalence of Alzheimer's disease and related dementias, providing resources, and social connections to

improve overall well-being.

The National Comedy Center and Reg Lenna Center for The Arts are among eleven institutions in Western New York selected to participate in Exhale's Memory Café Collective, funded by the Ralph C. Wilson, Jr. Foundation and the Health Foundation for Western and Central New York.

About the National Comedy Center

The National Comedy Center, a 501(c)(3) non-profit, is the first Congressionally-designated national archive for comedy and one of TIME magazine's "World's Greatest Places." Its state-of-the-art exhibits showcase comedy's role in shaping American culture. Learn more at ComedyCenter.org.

About the Reg Lenna Center

The Reg Lenna Center for The Arts offers dynamic arts programming and serves as a hub for cultural engagement in Jamestown. For more information, visit RegLenna.com.



"What wine goes with Captain Crunch?"

- George Carlin



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JOHNNY'S CLOSING SATURDAY, FEB. 1 AT 7PM AND REOPENING MARCH 17 AT 11AM.

Lake Erie Wine Country

CONTINUED FROM FRONT PAGE



Contributing Editor

Katrina Fuller

Signature events like the annual Wine & Chocolate Weekends have become a hallmark of the region's appeal. Held during the weekends in February, this event held at various wineries pairs the decadence of fine wine with gourmet chocolates, creating an indulgent experience for attendees. Guests enjoy the chance to tour the wineries, meet the winemakers, and savor each perfect pairing.

Lake Erie Wine Country Executive Director Linda Nissley said the organization is proud of the wineries that are a part of the trail - a collection of different businesses that complement one another so fully.

"To me, the diversity of our wineries is truly amazing. You can find something different at each one. We have everything from music to history to the arts. Although we are one trail and well-unified, each winery is so distinct and special in its own unique way." Said Lake Erie Wine Country Executive Director Linda Nissley.

Another crowd favorite is the Wine & Tapas weekend, scheduled for April 25–27, 2025. This culinary experience invites guests to explore expertly paired small plates with each winery's signature wines. From rich, savory bites to light and refreshing dishes, every pairing offers a new way to appreciate the artistry of winemaking.

By hosting events that appeal to a wide range of tastes and interests, Lake Erie Wine Country creates lasting memories for visitors while boosting visibility and revenue for its member wineries.

While the charm of the region's vineyards is best experienced in person, Lake Erie Wine Country's state-of-the-art website ensures that the experience begins long before visitors arrive. Designed to be as welcoming and accessible as the wineries themselves, the website serves as a comprehensive resource for wine enthusiasts.

The platform features detailed profiles of all 21 member wineries, complete with information on their unique offerings, operating hours, and contact details. For those looking to make the most of their trip, the website

provides a wealth of resources on touring tips, transportation options, and group planning. From organizing a romantic getaway to coordinating a bachelorette party, visitors can find all the tools they need to create a safe and memorable experience.

The events calendar is another standout feature, keeping visitors informed about both region-wide celebrations and individual winery happenings. Whether it's a live music night, a new wine release, or a special dinner, guests can stay connected to the vibrant culture of Lake Erie Wine Country.

Under the "Places to Stay" tab, potential visitors will be greeted with the area's lovely lodging options. From hotels and bed and breakfasts to cozy cottages and vacation rentals, trip planners will have plenty of options to find the lodging of their dreams.

The website even extends its reach into e-commerce, allowing users to purchase their favorite wines online through various shopping sites. This feature ensures that the flavors of the region can be enjoyed no matter where you are.

Lake Erie Wine Country offers a unique blend of accessibility, charm, and innovation. Its commitment to collaboration and its forwardthinking approach to event planning and digital engagement make it a standout destination for anyone looking to explore the world of wine in our region.

Whether you're drawn by the promise of decadent chocolate pairings, the allure of tapas or just enjoy tasting locally made wines, there's something for everyone in this vibrant community. With a state-ofthe-art website to guide your journey, planning your visit has never been easier.

Lake Erie Wine Country offers visitors and area residents alike a unique and inviting experience throughout the year. From the first sip to the last memory, it's a celebration of craft, connection, and the enduring appeal of great wine. With its picturesque vineyards, welcoming wineries, and thoughtfully curated events, every visit promises something new to discover. For more information, to view upcoming events, or to check out the 21 member wineries online, visit www.lakeeriewinecountry.org. The organization is also available on both Facebook and Instagram under Lake Erie Wine Country.

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Babygirl and Oh, Canada to Show at Reg Lenna Center for The Arts



Article Contributed by

Reg Lenna Center for the Arts

In Babygirl (Fri., Jan. 31 at 7 p.m.) a high-powered CEO (Golden Globe Best Actress nominee Nicole Kidman) puts her career and family on the line when she begins a torrid affair with her much younger intern. Babygirl is rated R and is 108 minutes long.

In Oh, Canada (Wed,. Feb. 5 at 7 p.m.) aging filmmaker Leonard Fife (Richard Gere), still fiery despite his battle with illness, wants to tell his life story, unfiltered, before it's too late. Leonard sits for an extended interview with his former student Malcolm (Michael Imperioli), relating candid stories about his younger self (Jacob Elordi) in the tumultuous 1960s and beyond. His successes are held up against his failings and, as the man is cleansed of the myth, Leonard must confront what is left. Oh, minutes long.

Upcoming Movies at The Reg include Best Actor nominee Timothée Chalamet as Bob Dylan in Best Picture nominee A Complete Unknown (Feb. 7 at 7 p.m.), Oscar-nominee for Best Actress Cynthia Erivo and Best Supporting Actress nominee Ariana Grande in the Best Picture nominee - the movie musical *Wicked* (Feb. 14 at 7 p.m.) and two showings of Disney's Mufasa: The Lion King (Feb. 19 at 2 p.m. & Feb. 21 at 7 p.m.)

Tickets for most Movies at The Reg are \$8 in-person at the box office and \$10 online (reglenna. com) & by phone - 716.484.7070. Family showings are \$7 in-person at the box office and \$9 online & by phone. Special engagements are priced differently. theater and box office at The Reg are located at 116 E. 3rd St. in Jamestown, NY. The box office is open Mondays, Wednesdays and Fridays 12 - 5 p.m. and one hour before movies and events.



A scene from Oh, Canada.



GMC LARRY SPACC GMC

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Zonta Club of Jamestown Welcomes New Members



New members, holding yellow roses, are pictured with their mentors Left to Right: Suellen Carlson, Paula Kirsch, Christine Schuyler, Carol Hay, Betsy Knowlton, Bethany O'Hagan, Christine Melice, Mary Cook

Article Contributed by

Zonta Club of Jamestown

The Zonta Club of Jamestown is proud to announce the induction of its newest members, further strengthening its mission to build a better world for women and girls.

The induction ceremony, held on January 22, welcomed four new members into the organization. The new members bring a diverse range of talents, perspectives, and a shared commitment to advancing the status of women in the local community and beyond.

Rosie Papalia, a member of the club who also serves as Area 5 Director in District 4 presided over the induction ceremony alongside club president, Eileen Healy.

As part of the international Zonta community, the Jamestown chapter has a long history of serving the local area through scholarships, advocacy campaigns, and hands-on service projects. With the addition of these new members, the organization is poised to expand its impact even further.

The Zonta Club of Jamestown community members interested in learning more about its mission to build a better world for women and girls and becoming involved to visit zontajamestown. org or reach out to them at PO Box 913, Jamestown, NY 14702.

Advocacy Committee of the Zonta Club of Jamestown Hosted a Local People's March



On January 18, 2025, in addition to the tens of thousands of everyday people from all over the U.S. and the world who converged in Washington, D.C. for a mass march, the Advocacy Committee of the Zonta Club of Jamestown hosted a local People's March. Participants from as far away as Erie and Coudersport, PA joined club members and local participants.

The participants all marched for different reasons, but they marched for the same cause: to defend our rights and our future.

This march was a movement to remind Washington elites — and Americans everywhere — where the power truly lives: with the people.

The mission of the club is to build a better world for women and girls. For more information about the Zonta Club of Jamestown go to zontajamestown.org or reach out to them at PO Box 913, Jamestown, NY 14702.

Fredonia Welcomes New Dining Out Program Location for Older Adults

Hot Meals, Social Activities, and Wellness Programs Featured



Article Contributed by

Justin Gould

Chautauqua County Media Information Officer

Chautauqua County celebrated the grand opening of its newest Dining Out Program site at Fredonia First Methodist Church on Friday. This milestone marks the first program specific location in the county, offering older adults a welcoming space to enjoy hot, healthy meals and meaningful social connections twice weekly.

Grand opening festivities featured information tables, entertainment, and a ribbon-cutting ceremony attended by local officials and community members. Lunch was served at noon, with participants enjoying a celebratory meal followed by cake and social activities.

"This program embodies our mission to create connections and reduce isolation among older adults," said Dana Corwin, Director of the Office for Aging Services. "The Fredonia First Methodist Church is the perfect partner to help us expand this important initiative. Their commitment to service and creating a community around the table is inspiring."

The Dining Out Program is part of the Older Americans Act Senior Nutrition Program, which aims to reduce food insecurity, hunger, malnutrition; enhance socialization; and promote the health and wellness of older adults. With the addition of Fredonia First Methodist Church, over 800 seniors across Chautauqua County now have access to this initiative, which served over 22,000 meals countywide last year.

Pastor Annette Puleff, who was instrumental in bringing the program to Fredonia, shared her enthusiasm: "As a former restaurant owner and cook, I've always believed in the power of food to bring people together. Hosting the Dining Out Program at Fredonia First Methodist Church allows us to serve our community in a deeply meaningful way."

In addition to meals, the Fredonia location will offer various social activities before lunch, including games, puzzles, interest-based groups, evidence-based and wellness programs like "Moving for Better Balance." Special series from the Office for Aging Services, such as SNAP-Ed Nutrition and Wellness Initiative for Senior Education (WISE), will also be brought to this site.

"The Dining Out Program is an invaluable asset to our county," Chautauqua County Executive Paul M. Wendel Jr. "This initiative not only addresses nutritional needs but also fosters the connections and camaraderie that are vital to our residents' wellbeing. I'm thrilled to see Fredonia First Methodist Church join this effort."

The Fredonia location is open every Wednesday and Friday, with lunch served at noon. Interested participants aged 60 or older must complete a nutrition risk screening assessment through the Office for Aging Services. While there is no fixed cost, participants are encouraged to contribute \$5.00 per meal to support the program.

For more information or to register, community members can contact the Office for Aging Services at 716-753-4582. Those interested in volunteering at the Fredonia site can reach out to Pastor Annette Puleff at 716-679-1513.

of this event The success collaborative underscores the efforts between the Chautauqua County Office for Aging Services, Fredonia First Methodist Church, and the Administration on Community Living. As the county continues to prioritize the health and wellness of its older residents, plans are already underway to expand the Dining Out Program to additional locations in the coming year.



CHQ Chamber Scores New Talent for the New Year

Article Contributed by

CHQ Chamber

The CHQ Chamber is pleased to announce the promotion of Staunzie Grady to the newly created position Director of Events and to welcome Bob Lingle to the team as the new Director of Membership Development.

Staunzie joined the team at the Chamber in 2022 as a part-time Chamber Coordinator and has served primarily the Westfield and Mayville areas, with a focus on event planning including the very successful expansion of First Fridays. She also helped to organize and manage the first ever Made in Falconer event in October.

Director of Events is a new position for the CHQ Chamber, encompassing the development, planning, and management of all Chamber events throughout the year. It includes working with venues, volunteers, and Chamber staff to execute a variety of events both large and small.

CHQ Chamber President and CEO Daniel Heitzenrater said, "Over the past two years, Staunzie has proven herself to be a person who is highly skilled in event planning and dedicated to the work we are doing at the CHQ Chamber to provide events that meet our mission and make a difference for local businesses. Beyond her wide-ranging skillset Staunzie is passionate about supporting the local business community and we are very excited to promote her to this position."

Ms. Grady noted, "I have enjoyed working with a variety of community committees on several CHQ Chamber events in the past and look forward to continuing those relationships and expanding that work countywide. I want to be sure that our Chamber members find benefit in all the events we organize and promote."

Originally from Washington state and a long-time resident of Springfield, Illinois, Staunzie has over twelve years of experience creating unique events, fostering talent, and strengthening community ties. Through her work at Staunztastic Art and various roles as a curator, she has collaborated hundreds creative with of individuals to craft engaging events ranging from art shows and festivals to singer-songwriter showcases. She and her partner James Maxson moved to Westfield when he became head brewer for Ghostfish Brewing East, and they have since



fallen in love with their new home and Chautauqua County's natural outdoor recreational opportunities, and its welcoming residents. She was recently named a Live CHQ Workforce Ambassador and looks forward to working with other new-to-the-area people to help them get the most out of creating a healthy lifestyle in Chautauqua County.

The CHQ Chamber is also pleased to announce the addition of Bob Lingle to the team as the new Director of Membership Development, starting January 2, 2025. Mr. Lingle has owned and operated Good Neighbor Bookstore in Lakewood since 2018.

CHQ Chamber President and CEO Daniel Heitzenrater noted, "We are delighted to have Bob join our team in this role. He brings a strong professional background in sales and marketing to the position, as well as a background in community building. As a small business owner, Bob is already a strong advocate for local business. His skills align closely with the mission of the CHQ Chamber to build vital connections, provide professional resources, and champion our local businesses in Chautauqua County."

of Membership Development is a new title for the CHQ Chamber staff, with a focus on leading membership recruitment and retention, as well as sponsorship and advertising opportunities.

"As the Chamber continues to take a strategic look at its operations, we crafted a job description configured to meet our mission as we move into the future," Mr. Heitzenrater added. "Bob brings a lot of aptitude and proficiency to this professional position, and we look forward to having him on board."

Mr. Lingle said, "I'm excited to work with the CHQ Chamber. Supporting our local business



Bob Lingle

community has always been a passion of mine, and I'm eager to make a meaningful and positive impact."

He added, "My family is dedicated to carrying on the mission of Good Neighbor Bookstore. My wife,

Shannon, will be taking the lead in managing the store during the week."

Prior to his own experience as a small business owner, Mr. Lingle was a communications consultant with a focus on brand development, messaging and social media marketing. He was also a store manager for Follett Higher Education Group at Canisius College and Medaille College where he demonstrated a history of increasing sales and reducing expenses. In volunteer roles he serves on the Bookseller Advisory Council with the American Booksellers Association and is a past board member with the Lakewood Memorial Library and the Buffalo International Film Festival. He holds a BA in Communications from SUNY Fredonia and an MA in Integrated Marketing from St. Bonaventure University.

2024 Runner of the Year Series Results



Article Contributed by Chautauqua Striders

Chautauqua Striders and the Chautauqua Striders Athletic Club are proud to announce the results of the 2024 Runner of the Year Series sponsored by KeyBank. The series featured a variety of races throughout the year across Chautauqua County, including the St. Pat's Dash 3 Mile, 1891 Run 5K, Rosie's Run, Buns on the Run, Marauder Trotter 5K, Laurel Memorial Run, Old First Night 2.75 Mile, Stephen's Run 6K Cross Country, Daniel Feather Memorial 5K, Glow Your Mind 5K, Trailblazer Challenge, and Yeti Dash.

Overall Winners: Judy Porpiglia (F) and Adam Rowe (M). Masters: Sherri McCall (F) and Grant Vincent (M). Female age groups: 35-39 Lexi Schosek (1st), Sarah Burns (2nd); 40-44 Nichelle Carlberg (1st), Brianne Fadale (2nd); 50-54 Aurelia Taylor (1st), Roxanne Buffone (2nd); 5559 Lydia Samuelson (1st), Tina Swanson-Swauger (2nd); 65-69 Judy Rowe (1st); 70-74 Mary Nelson (1st); 75+ Mac Mackenzie (1st). Male age groups: 14 & under Flynn Fadale (1st); 15-19 Finnegan Fadale (1st); 25-29 Karl Holmberg (1st); 35-39 Lane Wolfe (1st), Elliot Raimondo (2nd); 55-59 Tom Rankin (1st), Jeff Rupp (2nd), Lawrence Scalise (3rd); 60-64 John Jablonski III (1st), Bruce Rockwell (2nd); 65-69 Tim Gribbin (1st), Rodney Daum (2nd), Kris Meekins (3rd); 70-74 Jeff Carlson (1st)

Thank you to our sponsors, volunteers, and the community for supporting another successful race season. The 2025 Runner of the Year Series will kick off with the St. Pat's Dash on March 15th. For more information on the Chautauqua Striders Runner of the Year Series and Athletic Club, visit www.chqstriders.org/athletics.



Chautauqua Striders Hosts "Full House" for National Mentoring Month Event



Contributing Editor

Katrina Fuller

Chautauqua Striders welcomed mentors, mentees, and their families last week for their annual National Mentoring Month Mentor Recognition Dinner. The event, with a gaming theme, was held at the Chautauqua Harbor Hotel on January 23rd. It recognized the dedication and efforts of the mentors in their ongoing mentoring program, which offers students in the area a chance to pair with volunteer mentors in Chautauqua County.

The night began with an opening by Executive Director Jen Swan-Leuze, and included musical performances by students Levi Treacy and Rachel Hobbs. Remarks were given by several local officials, including State Sen. George Borrello, Jamestown Mayor Kim Eklund, Elisabeth Rankin from the office of Assemblyman Andrew Molitor, Chautauqua County Legislature Chairperson Pierre Chagnon, County Executive PJ Wendel and Chautauqua County Sheriff Jim Quattrone. "A Wealth of Wisdom" was read by students Jasmine Velasquez, Joshua Treacy and Milani Morales in three parts.

Chautauqua Striders Director of Mentoring and Advocacy Erika Maberry said the event was the organization's way of recognizing the incredible efforts of its mentors.

"Our volunteer mentors give so much of their hearts, time and resources to help local youth, supporting them and encouraging them to dream big and achieve their goals," Maberry said. "Even though they volunteer for the impact and not the recognition, we love holding an annual dinner to honor and publicly say thank you to them. I believe having Chautauqua County legislators and other community leaders in attendance helps elevate the importance of mentoring. It

also makes our volunteers - who are

strengthening Chautauqua County by building connections with, guiding, encouraging, and inspiring youth - feel valued, important, and appreciated."

Sponsors for the event included Artone Furniture by Design and Southern Chautauqua Federal Credit Union. Jordin Lynn Photography donated their time and photography skills to capture the event.

Funders of the Chautauqua Striders Mentoring Program include the Chautauqua Region Community Foundation, Holmberg Foundation, Jessie Smith Darrah Fund, The Lenna Foundation, Mother Cabrini Health Foundation, Ralph C. Sheldon Foundation and the United Way of Southern Chautauqua County.

Chautauqua Striders currently has a waiting list of over 50 students who would like to have a mentor.

For more information, visit their website at chqstriders.org, call Erika at 716-489-3483, or email erika@chqstriders.org.



Jackson Center Welcomes David Niles as Director of Development to Drive Strategic Objectives

Article Contributed by

Robert H. Jackson Center

The Robert H. Jackson Center recently appointed David Niles to beits next Director of Development. He will be responsible for planning and directing the Center's fundraising, including the Center's Annual Fund, major gifts, capital campaigns, and sponsorships.

"The Center is working on a number of strategic objectives, locally and nationally, and David's drive and varied experience will help us achieve those goals," said Kristan McMahon, the Center's president. "David has a deep passion for the mission and work of the Jackson Center, and we are excited to have his talents contribute to our continuing growth and success."

A Jamestown native, Niles pursued acting in New York City's live performance community before finding a niche in high-end event production. Since returning to Chautauqua County in 2020, he has served as Program Director, and then Advancement Director, at the Roger Tory Peterson Institute. During his tenure at RTPI, Niles drove significant growth in attendance, membership, and annual fund contributions.

"I thoroughly enjoyed my time at RTPI and am grateful for the relationships I was able to cultivate within the community. I am excited to start working at the Center, and supporting its powerful mission," Niles said. Niles' leadership will be critical to advancing strategic priorities such as the renovation of the Center's Cappa Theater and helping to create or expand endowments for our programs and physical space.

The Robert H. Jackson Center, a registered 501(c)(3) non-profit organization, advances the legacy of Robert H. Jackson and our vision of a global society where the universal principles of equality, fairness and justice prevail.

To learn more about the extraordinary local, national, and international contributions of Robert H. Jackson, the public is invited to visit the Center from 8:30 am to 4:30 pm, Monday through Friday at 305 East 4th Street in Jamestown, NY or online



David Niles

at roberthjackson.org. Docents are available to provide tours from 10 - 2 Monday through Friday, Saturdays between Memorial Day and Labor Day, and by appointment. Donations are welcome to support the free programs the Center provides to all ages throughout the year.





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Documents to Bring to Your Tax Preparer

Article by

Metro Creative Connection

In many parts of the country, April marks a return to warm temperatures, landscapes marked by blooming foliage and perhaps even a colorful flower or two. April also signals tax season, a notion that may elicit different reactions than warmer weather and budding plants, particularly among those who do not anticipate receiving a tax refund.

According to the Internal Revenue Service, the deadline to file a 2023 tax return is Monday, April 15, 2024. Individuals who file more complicated returns or those who simply don't have the time to file on their own typically look to tax preparation professionals to ensure their returns are filed correctly and on time. As the tax deadline draws closer, taxpayers who work with tax preparation professionals can make that partnership go more smoothly by ensuring they bring along these necessary documents and details to their appointments.

- Social Security numbers: Individuals who are filing as single or jointly with a spouse will need to list the Social Security numbers of each person on the return. Taxpayers with dependents will need to provide the full names and Social Security numbers of each dependent as well as their own Social Security numbers.
- **Identification:** A copy of a form of identification, such as a driver's license or passport, also must be included in a tax return. The identification confirms a person's identity and the name on the ID provided must match the name associated with the Social Security number provided.
- Income statements: Tax preparers need a copy of each

employers must provide by the end of January. Taxpayers with more than one job must provide a W-2 from each employer. Additional income statements, such as forms indicating gambling winnings or retirement account distributions, also must be provided to the tax prep pro. Taxpayers who have such income should contact their tax preparation pro prior to their appointment to determine which additional income form they need to file.

- Tax deduction documents: Tax deductions save taxpayers money, and taxpayers may be eligible for a range of deductions. For example, homeowners who finance their home purchases with mortgages will receive a 1098 form from their mortgage provider each January. That form is a mortgage interest statement that can help homeowners reduce their tax obligations. Donations, student loan interest payments and college tuition costs are some additional potential deductions. Charities, student loan servicing firms and colleges or universities should provide tax deduction documents by the end of January, and taxpayers can turn these forms over to their tax preparation professional so they earn all eligible deductions.
- **Receipts:** Some expenses are eligible for tax deductions. Taxpayers can contact their tax preparation professional to determine if any medical bills, expenses, business charitable contributions, additional or expenses are deductible. Receipts may be required, and individuals are urged to hold on to any receipts they might be able to use to earn a

Tax season has arrived, and taxpayers are urged to provide all relevant documents to their tax preparers to ensure their returns are filed correctly and on time.

CHAUTAUQUA COUNTY HUMANE SOCIETY PETS OF THE WEEK

Babe is a goofy lovable guy who loves his stuffies and his people. Though a little awkward and shy at first meet he quickly warms up and is like Velcro thereafter. He would love a human that will play, train and go for long walks with him. He knows how to sit, stay, come, walk nice and easy for treats and shake. Meet him soon at CCHS.

Meet Eloise, a shy but enchanting feline with silky fur and soulful eyes. Her gentle purrs and delicate affection reveal a heart full of love. Eloise thrives in peaceful environments where she can blossom at her own pace. If you're looking for a special feline friend who embodies grace and gentle affection, Eloise is the perfect match. Come meet her today and let this shy beauty steal your heart. Shelter No.





Article Contributed by

Daniel J. HeitzenraterChautauqua County Chamber of Commerce
President and CEO

Increased Foot Traffic Means Increased Revenue for Businesses

Building a customer base is crucial for all businesses. Whether your business is a large manufacturer, a service provider, or a small retailer or restaurant, customers and the revenue they provide are truly the life blood of an organization.

Sometimes customer numbers grow organically, but more often it happens because of strategic steps taken by the business owner and staff. Those steps can include marketing, advertising, merchandising, offering needed or desired products or services, and providing a certain level of customer service before, during, and after a sale. All these things work in tandem to help businesses grow.

The CHQ Chamber works year-round on initiatives that help to drive foot traffic into local businesses. That includes the ShopLocalCHQ Gift Card, direct events designed to encourage people to visit local businesses such as Doors Open Jamestown, First Friday in Westfield and Made in Falconer, thousands of direct referrals each year, ribbon cuttings designed to showcase new businesses, and social media content that consistently and directly promotes local business.

Each year the CHQ Chamber sells approximately \$70,000 worth of ShopLocalCHQ Gift Cards. Because the ShopLocalCHQ Gift Card program is a closed loop system encompassing only members of the Chamber, that is money that ultimately gets spent at local businesses. Each gift card sold comes with a list of the 165+ locations where it can be redeemed, making it not just a revenue producing program, but also a foot traffic driver. Countless times people who have purchased the card have glanced at the list and exclaimed, "Wow! I didn't know you could use it at so many places!" Whether the card holder wants to enjoy a meal in a local restaurant or make a purchase in a local store, they can find a place to use the ShopLocalCHQ Gift Card. And just by entering those businesses, they will learn about other products

CHAMBER CORNER

01.27.2025

and services available.

Doors Open Jamestown has always been an event that drives local people to local attractions, museums, and businesses. In the past we have run a variety of contests to encourage multiple-venue visits on a single day. This year is no exception, but our foot traffic initiative has taken yet another step forward. Visitors can easily sign on to our Doors Open online pass, answer a quick question at each location, and then enter to win one of four enormous prize packages which will be given out next week. By working with a new online platform we have streamlined the process and made it into a fun online game so players can use their phone without even downloading an app or facing text charges. It's easy and fun. To play along today (Saturday, January 25) visit go.chqchamber.org and sign in to the pass.

The CHQ Chamber will hold a workshop in late February on building foot traffic, and we hope to see numerous businesspeople there to get more tips and information.

CHQ Chamber to Convene the State of Business January 31

Monday, January 27 will be the final day to register for the first annual State of Business breakfast in Chautauqua County. The CHQ Chamber has convened a panel of experts that cut across economic sectors to provide updates as well as answer questions from the audience. Each panelist will have five minutes to present some of their successes and challenges to provide a comprehensive look at how the business community is faring in our county. Following the presentations we will take questions from the audience and allow for a moderated discussion with our panelists. Our panelists will be Mark Geise, Deputy County Executive for Economic Development; Courtney Curatolo, Executive Director of the Small Business Development Center at JCC; Todd Tranum, Executive Director of the Manufacturers Association of the Southern Tier & President of Dream It Do It WNY; Andrew Nixon, Executive Director of the Chautauqua County Visitors Bureau; and Katie Geise, Executive Director of Chautauqua Works.

The State of Business breakfast will be held at 8am, Friday, January 31 at the DoubleTree by Hilton, 150 West 4th Street, Jamestown. Advanced

Fredonia Senior Honored for Athletic & Academic Excellence

Elizabeth Pucci-Schaefer Recognized for State Diving Championship



Article Contributed by

Justin Gould

Chautauqua County Media Information Officer

Chautauqua County recognized Elizabeth Pucci-Schaefer for her outstanding athletic, academic, and community achievements during its January meeting on Wednesday night.

Pucci-Schaefer, a senior at Fredonia High School, was honored with a proclamation presented by County Executive Paul M. Wendel Jr. and legislators Robert M. Scudder and Thomas A. Carle.

The proclamation highlighted Pucci-Schaefer's accomplishments as the 2024 State Champion in 1-meter girls diving. She secured the title with a score of 503.5 at the state and federation championships in Webster, N.Y., and completed her diving career as a four-time New York State Public High School Athletic Association Section VI Diving Champion.

In addition to her athletic success, Pucci-Schaefer is ranked among the top five in her class academically. She is an active member of the National Honor Society, Tri-M Music Honor Society, Student Council, and the Fredonia High School String Orchestra. She also participates in school musicals and various athletic teams, including swimming and diving, indoor track, and outdoor track.

Pucci-Schaefer has made significant contributions to her community through volunteer work with the Special Olympics, the Walk to End Alzheimer's, and Santa's Workshop. Her academic achievements include being named Fredonia High School Student of the Month, receiving the WDOE Leadership Award, and earning department honors in Spanish and English.

After graduating, Pucci-Schaefer will attend Penn State University to continue her athletic and academic career in the NCAA Big Ten Conference.



registration is required. Registration is open online through the Chamber's web calendar at www.chqchamber. org. The cost is \$27, which includes a buffet breakfast as well as support for the year-round activities of the CHQ Chamber as we focus on building vital connections, providing professional resources, and championing our local businesses in Chautauqua County. The State of Business breakfast is sponsored by the County of Chautauqua Industrial Development Agency, **UPMC** Chautauqua, Jamestown Community College, Media One Radio Group, the Observer, and The Post-Journal.

Business Builder Workshop: Boost Your Foot Traffic

The CHQ Chamber will present its first Business Builder Workshop of the year on the crucial topic of boosting foot traffic for local businesses. Whether you have a retail shop, restaurant, or service industry, you'll gain some tips on how to drive more customers through your door.

This Business Builder Workshop will be held Wednesday, February 26 from 9:30 – 11:30 am at the SUNY Fredonia Center for Innovation and Economic Development (formerly the Technology Incubator), 214 Central Avenue, Dunkirk. This event is designed to be both a learning experience tied with a bit of networking. It is free for all to attend. Pre-registration is requested for planning purposes and is open now through the Chamber's web calendar at www.chqchamber.org.







4 MEMORABLE MOMENTS IN THE HISTORY OF THE NFL'S BIGGEST GAMES

Feature by

Metro Creative Connection

The National Football League offers no shortage of notable moments over the course of a typical season. Memorable plays and exciting moments begin when the NFL kicks off its season in early September, and the excitement only builds as the season inches closer to the Super Bowl, the league's much-watched championship game.

The winner-take-all nature of the Super Bowl certainly adds to the gravity of the game, and that has laid the foundation for some unforgettable plays since the first Super Bowl was played in 1967. Any list of notable moments in Super Bowl history could be endless, but the following are four moments that fans of the game won't soon forget.

I. The Seattle Seahawks decide to throw the ball. The Seahawks were trailing the New England Patriots 28-24 with 20 seconds left in Super Bowl XLIX in Arizona in 2015 but had the ball at the goal line. Most football fans fully expected Seahawks quarterback Russell Wilson to hand the ball off to running back Marshawn Lynch, who scored a rushing touchdown earlier



in the game. But Seattle instead chose to pass, and Wilson was intercepted by undrafted rookie Malcolm Butler, a play that sealed the Patriots' victory and prompted second-guessing from millions of fans.

2. David Tyree makes a catch for the ages. Acrobatic catches have become the norm in the modern NFL, but there may still be no more unlikely catch than New York Giant David Tyree's "Helmet

Catch" in Super Bowl XLII in 2008. The Giants trailed the Patriots 14-10 late in the fourth quarter when Tyree and his teammates faced a third down. Tyree leapt in the air to catch an Eli Manning pass with one hand, pinning the ball to his helmet and maintaining possession for a first down and 32-yard gain. The Giants ultimately scored a touchdown on the drive to secure a 17-14 victory.

3. Joe Montana keeps his cool. When the Cincinnati Bengals kicked a goahead field goal with a little more than three minutes left in Super Bowl XXIII in Miami in 1989, things were looking bleak for quarterback Joe Montana and his San Francisco 49ers teammates. But Montana kept his cool, even pointing into the crowd as the Niners offense huddled on the field and asking, "Hey, isn't that John Candy?" Montana's cool demeanor undoubtedly helped the 49ers pull off a stunning comeback, which culminated when he connected with wide receiver John Taylor on a 10yard touchdown with 34 seconds to go to cap an incredible 11-play, 92-yard drive.

4. Scott Norwood breaks hearts in Buffalo. Memorable plays leave some fans cheering and others lamenting what might have been. Super Bowl XXV in Tampa, Florida, between the Giants and the Buffalo Bills in 1991 certainly featured such a play. Trailing 20-19 with just four seconds to go, the Bills lined up to kick a 47-yard field goal that would have earned the franchise its first Super Bowl victory. But Buffalo placekicker Scott Norwood's kick sailed wide right, handing the Giants the win and starting a string of four straight Super Bowl losses for the Bills.

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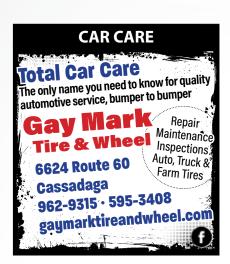
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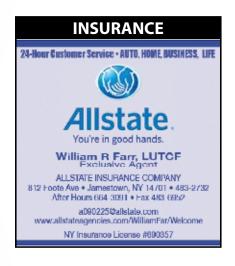






















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Chautauqua Gazette Proudly Presents

Our Grape History



Featured Writer

Michelle Henry

Retired Chautauqua County Historian With much assistance from John T. Slater's recent publication "Legends of the Chautauqua Erie Grape Belt"

▼ ven in the coldest days of winter, ✓vineyards along the Lake Erie shoreline, ensuring that the grape vines are ready for budding in the spring. Those of us who grew up in the grape belt know what it means to "pull brush," "stomp posts," and "tie grapes," just some of the activities that happen before and after the fall harvest season.

For generations, housewives earned extra money by tying grapes for local farmers, cutting the fingers off a pair of gloves to be able to fasten the newly cut vine to the supporting wire that ran between grape posts. This work has to be done before the grapes start to bud and is still primarily done by hand, although less so by housewives and more so by migrant labor.

Visitors to the Chautauqua County Historical Society's McClurg Museum, located in the heart of Westfield, often ask about the endless rows of vineyards that are visible from Harborcreek, PA to Silver Creek, NY whether you are driving along Interstate 90, or Routes 5 or 20. The vineyards hug the southern shoreline of Lake Erie in a sixty-mile stretch known as the grape belt. It encompasses 20,000 acres of vineyards in what is the oldest and in the world.

The Portage Escarpment, also known as the Chautauqua Ridge, contributes to the perfect conditions for grape growing along the lake shoreline, where climate, terrain and soil are perfectly suited for the crop that first arrived in Chautauqua County in 1818.

Grapes are not native to Chautauqua County. But Elijah Fay, a young New Englander, began experimenting with several varieties of grapes that were native to his home state of Massachusetts. By 1830 he was successfully harvesting grapes and making wine. His son planted the first commercial vineyard in the county in 1851. But there were not Concord grapes. The Concord was created in Concord, Massachusetts (hence the name) by Ephraim Bull in 1849.

Fay's nephew, Lincoln Fay, introduced the Concord in Chautauqua County in the 1850s, and it was Elijah's grandson Garrett Ryckman who started the Brocton Wine Cellars. The Concord quickly became the dominant variety grown along Lake Erie. With the first year's harvest, Brocton Wine Cellars produced 2,000 gallons of wine; in 1865 production increased to 37,000.

Ryckman hosted a visit from Thomas Lake Harris, a mystic and religious leader who brought his Brotherhood of New Life to Brocton, eventually owning 2000 acres of vineyards and producing their own grape baskets and wine.

Between 1870 and 1880 Concord grape acreage grew from 500 to 14,000, primarily because the Concord could survive harsh winter weather. The largest Concord grape growing region region was producing more grapes than the local markets could sell. Luckily, there were several railroads running between Buffalo, Cleveland, and Pittsburgh, and local grape

growers worked to establish markets in larger cities to sell their fresh grapes.

In 1892, 169,000 acres of grapes were grown for shipping to markets across the northeastern United States. By 1897 4,444 train car loads of fresh grapes were shipped from the Chautauqua – Lake Erie Grape Belt. The railroad cars had to be loaded by hand, one grape basket at a time.

Picking grapes during the approximate 6 week harvest was extremely labor intensive. Grapes to be sent fresh to market had to be picked, carefully packed in baskets, and transported to the nearest siding for loading onto train cars.

Meanwhile, in Vineland, NJ, Thomas B. Welch and his son Charles were working to bottle grapes in a way that would prevent fermentation. Staunch Methodists, the Welchs did not think it proper to use wine for communion while preaching about the evils of alcohol use. They were successful in 1869 in bottling the first nonalcoholic grape juice.

In 1897 Charles Welch moved to Westfield and began construction of a grape juice processing plant, hoping to have it ready for that fall's harvest. In the first year, 288 tons of grapes were processed at the plant.

Even grapes that were being sent for processing into grape juice had to be picked by hand. Dr. Welch stated, everywhere is hustle and bustle during the Chautauqua grape harvest." Local farmers relied on temporary help from family, friends, neighbors, and people from surrounding communities who wanted to make some extra money.

Ads in the local newspapers advertised that "all can find work picking and packing grapes."

In 1897 a local newspaper reported that there were 15,000 transient people in North East, PA for the grape harvest. In Brocton, a farmer hired a group of Italians and an Italian-speaking foreman from a local city to help pick grapes. Workers were put up in barns and outbuildings if they couldn't travel home overnight.

An ad in the Westfield Republican reminded parents and farmer that it was illegal to keep school age children out of school to help with the harvest. However, during World War II there was such a shortage of manpower that local schools actually closed for several days at a time so that children and teachers could help pick grapes. Ads in the local papers pleaded for help, encouraging men and women to pick grapes when they weren't working at their "Victory Shift jobs."

In 1963 a mechanical grape harvester was invented, and shortly thereafter, the Orton brother from Ripley, NY, built a mechanical harvester of their own design. The first mechanical harvester was used in Westfield in 1968. This revolutionized grape-picking and allows growers to more easily meet the 24/7 picking and delivery schedules during harvest season.

In 1976 the Farm Winery Act allowed grape growers who produced wine to sell directly to the public. The first estate winery in New York State was Johnson Estate Winery in Westfield. There are now at least 24 wineries in the grape belt, creating a tourist attraction that grows each year.



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4 Popular Wine Varieties and the Foods that Go with Them

Article by

Metro Creative Connection

Ingredients and culinary skills are not the only components that can bring out the flavor in a delicious meal. Wine can serve as the perfect complement to a meal, particularly when individuals identify which varieties go well with certain foods.

Wine lists can sometimes be intimidating when dining at establishments known for their extensive offerings. In such instances, diners can ask servers for recommendations, as many restaurants teach staff about which wines go well with the various dishes on their menus. But diners also can learn which wines pair best with certain types of food, a process that can be both enjoyable and illuminating. The following are four popular wine styles, their flavor profiles and foods that go well with them.

1. Pinot Noir

Pinot Noir is a popular style of wine that can be found on the red wine list at many establishments. Wine Folly notes that Pinot Noir is a dry, light-bodied red that has a very fruity, floral taste. Wine Folly notes that a Pinot Noir typically pairs well with chicken, pork, veal, duck, or cured meat.

2. Cabernet Sauvignon

Wine.com reports that Cabernet Sauvignon is the most planted and popular red wine grape in the world. A Cabernet Sauvignon is full-bodied and tends to be higher in alcohol by volume (ABV) than other styles, which is something diners should keep in mind. Wine Folly indicates lamb, beef and smoked meats pair well with Cabernet Sauvignon.

3. Chardonnay

Chardonnay is widely considered the most popular white wine in the world. In fact, WineInsiders.



com reports that almost every wine region around the world grows the variety of grapes necessary to make Chardonnay. Wine Folly indicates Chardonnay boasts a yellow citrus fruit taste that can be akin to banana or pineapple and often features a touch of butterscotch, vanilla or toasted caramel. Chardonnay pairs well with seafood like lobster, crab and shrimp, but also goes well with chicken and pork.

4. Sauvignon Blanc

Sauvignon Blanc is another white wine that boasts a fruity flavor profile. The profile of Sauvignon Blanc calls to mind exotic fruits like honeydew melon and kiwi. Sauvignon Blanc is considered a light- to medium-bodied white wine, and Wine Folly reports that it goes well with fish, chicken, pork, and veal. In addition, Sauvignon Blanc pairs well with various ethnic cuisines, including Mexican, Vietnamese and French dishes.

When paired with the right dish, wine can make a night out at a favorite restaurant that much more memorable.

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Wine and Dessert Pairings

Article by

Metro Creative Connection

Love is in the air come February, when plenty of sweethearts enjoy romantic evenings together. When the Valentine's Day meal is through, it is prime time for something sweet. Often individuals feel they have to put away the wine from dinner and switch over to coffee or tea at this point in the meal. However, with a little knowledge of how to pair wine with dessert, Valentine's revelers can continue the celebration through this final course.

According to Wine Folly, when pairing wine with dessert or other foods, the secret is to think of wine as an ingredient that will add a new flavor profile. Generally speaking, when it comes to choosing the best wines for desserts, a sweet wine is preferable as the sweetness in the wine will match the sugar in the dessert, suggests the wine resource Vin Yang. Here are some additional pairing pointers.

· A darker dessert usually requires a darker wine, as the wine should have a similar intensity to the dessert.

- The wine should be sweeter than the food in most cases.
- The flavors in the wine should match the flavors in the food.
- Chocolate and caramel are best paired with a sweet or fruity red wine, as dry wines may taste too bitter against chocolate due to the tannins found in both the wine and chocolate. Port, Sherry, Marsala, and Zinfandel are good options.
- Mild, buttery or sweet vanilla desserts work best with white wines, including sparkling wines. Muscat, off-dry Rieslings, and Prosecco are some ideas.
- Keep in mind that very sweet desserts or those with fruits, like cobblers or shortcakes, may benefit from a burst of acidity. A drier Riesling may work or a Vouvray Brut.

Those who may be unsure of how to pair their desserts with wine can always speak with a wine retailer or a trusted restaurant sommelier for suggestions on wines for an extraspecial Valentine's Day.



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Because Great Vines Make Great Wines. Liberty Vineyards is family-owned and dedicated to producing award-winning

wines to please every palate—from red to white, and from dry to sweet. Liberty uses locally-grown grapes (most of which are grown in the Burmaster family's own vineyards—some of which have been in the family since the 1860s). Relax in our beautiful open-air pavilion. This all-season space has a firepit and can be enclosed in inclement weather. Named 2016 NY Winery of the Year by the NY Wine and Grape Foundation. Open year-round. Please call or visit our website for hours.

MAZZA CHAUTAUQUA CELLARS/ FIVE & 20 SPIRITS AND BREWING

8398 West Main Road (Route 20) • Westfield, NY 716-793-9463 • www.enjoymazza.com





NY State's First Combination Winery, Brewery & Distillery. Mazza, a name long-known in the wine world, is proud to offer our newest creations, craft spirits and beers. We've

harvested and prepared the ingredients with farmers near our Westfield location, nestled between Routes 5 & 20. Taste spirits and beers alongside our premium NY wines, or enjoy a glass or cocktail as you peer out at surrounding farmland, home to grains used in spirit & beer production. Enjoy additional offerings seasonally, such as food trucks and food pop-ups on our expansive patio. Open 7 days a week with extended summer hours, please visit our website for more info. W+V+D+B

MAZZA VINEYARDS

11815 East Lake Road (Route 5) • North East, PA 814-725-8695 • www.enjoymazza.com





Since 1972, Mazza has been successfully blending the ancient art of winemaking with the most modern techniques and equipment at what is now PA's largest producing winery. Fine wines are born from the highest quality wine grapes, and we work intimately with select

growers in the Lake Erie Wine Region to craft only the finest wines at our winery. Enjoy a tasting flight or glass in our Mediterranean style tasting room. Outdoor seating available seasonally. Open 7 days a week with extended summer hours, please visit our website for more info. Our wines are also available on our website. W+V

NOBLE WINERY

8630 Hardscrabble Road • Westfield, NY 716-326-WINE • www.noblewinery.com



Noble Winery is lifelong dream come true for the owner. Our winery sits on the hill overlooking a spectacular view of vineyards and Lake Erie. This family-friendly farm winery produces a variety of wine to please

everyone's palate. Bring your own food to enjoy with a glass or a bottle of wine – on the porch or in the cozy indoors. Walk in the door as a customer, and leave as a friend. Open 7 days a week with extended summer hours, check our website or give us a call for more information. W+V





PENN SHORE VINEYARDS

10225 East Lake Road • North East, PA 814-725-8688 • www.pennshore.com



As the oldest winery in the state of Pennsylvania, we strive to continually produce the finest varietals and blends from European and American wine grapes grown

nearby. Enjoy a glass of wine while sitting on our back patio surrounded by hundreds of acres of grapes, or simply browse through our large retail and tasting rooms. Be sure to visit our website or Facebook page for more information on our events and what's going on at the winery! Open year round. Please call or visit our website for hours. W+V

PRESQUE ISLE WINE CELLARS

9440 West Main Road • North East, PA 814-725-1314 ext. 215 • www.piwine.com



Presque Isle Wine Cellars – "Where Pennsylvania Wine Began" – has produced unique, award-winning wines for over 55 years and we are pleased to share them with our guests. Our rich

history, premium crafted wines and tranquil grounds with vineyards, woods and waterfalls make us a must stop along your trail. Visit our cozy tasting room and have a memorable creekside wine picnic. The Isle House is home to our tasting room, featuring wine, wine slushies, and local craft beer. Visit our website for our current hours and upcoming special events. W+V+C

SOUTH SHORE WINE COMPANY

1120 Freeport Road (Route 89) • North East, PA 814-725-1585 • www.enjoymazza.com



Historic Wine Cellar & Banquet Hall.
Originally established in the early 1860s
and re-established by the Mazza Family in
2007, the South Shore Wine Company is
one of the oldest wine brands in the Lake

Erie Region. Enjoy a tasting flight or glass of wine in our historic tasting room located in the impressive stone cavern and cellar, the original home to Erie County's first commercial winery. Now home to a wide array of sparkling wines and more! Patio seating available seasonally. Open 7 days a week with extended summer hours. Please visit our website for more info. **TR** (f) (i)

SPARKLING PONDS WINERY

10661 West Lake Road • Ripley, NY 716-753-0311 • www.sparklingpondswinery.com



Sparkling Ponds Winery is a family owned and operated business. We are located on Route 5, just 1/3 mile over the PA/NY line, a 1/2 mile off I-90 at exit 61. Sip-back and relax while enjoying our award-winning wines in an atmosphere our

patrons regard as relaxed, easy going and welcoming. Snacks, gift items, specialty gift baskets and wine slushies are available for purchase. Two on-site Air B&Bs may be rented. Limousine parking is available on site - please call ahead for reservations. **W+V** (?)

WILLOW CREEK WINERY

2627 Chapin Road • Silver Creek, NY 716-934-9463 (Wine) • www.willowcreekwines.net



One of New York's Finest Farm Wineries voted Buffalo's best of 2018. Willow Creek Winery is a women-owned and familyoperated winery! Nestled in a

historic 1800's rustic farmhouse, with a picturesque setting of an elegant bridged gazebo, overlooking a beautiful pond with divine views of grape vineyards. Willow Creek Winery has always been dedicated to producing some of the finest wines that WNY has to offer, all hand-crafted on site. Our wines range from dry whites & dry reds, semi-sweets, sweets, finishing with our specialty chocolate wines and Cream Sherry! We invite you to stop in to our relaxing tasting bar and sample our award-winning wines today, or visit us online. Please call or visit our website for open hours of operation.

W+V **(7)**

YORI WINE CELLARS & BREWING CO.

18 South Lake Street • North East, PA 814-725-VINO (8466) • www.yoriwinecellars.com



Centrally located in downtown North East, Pa. We produce over 30 varieties of top-quality wines and grow 15 varieties of grapes on our home farm. Also available are over a dozen newly added craft beers & hard ciders brewed

on site. Our spacious tasting room and seasonal patio is the perfect place to gather & enjoy a glass of wine, beer, or cider paired with an appetizer, homemade fresh dough pizza, flatbreads, and more from our small plates menu. Refer to our website for current hours, special events or rental/catering options. W+B+C (1) (2)







Family owned, 189-acre grape farm of a ward-winning wines and spectacular views.

8630 Hardscrabble Rd. Westfield, NY

+1 716-326-9463 noblewinery.com

"Open 7 Days a Week"

Monday - Thursday: 10:00am - 5:00pm Friday & Saturday: 10:00am - 6:00pm Sunday: 11:00am - 5:00pm

Top 3 Reasons to Visit Noble Winery

Article Contributed by

Noble Winery

The View

We might be best known for our beautiful view of vast acres of grapes framed by Lake Erie. On clear days you can watch freighters on the lake and make out buildings, land and windmills on the Canadian shoreline. During the summer months it is a great place to watch the sunset. Also, you can follow a storm form and move down the lake. If lucky, you will even spot a waterspout or two.

The Wine

We also proudly feature wine for every palate, all made at the winery with locally grown grapes. You have choices of dry crisp whites, savory dry reds, semi-sweet and sweet white, pink or red wines. All of the wines are flavorful and clean tasting with some varieties that very few people have tried. Customer favorites include Rock Candy, Sexy Sangrias and our house made slushies.

Good Friends

At our winery, we welcome you to bring any food you would like or purchase one of our cheese/meat selections to enjoy with our wine. There is plenty of seating either indoors or outdoors. Indoors we have tables and chairs with a beautiful fireplace to cozy up to. Outdoors we offer 150 feet of porch with tables, chairs and picnic tables with a beautiful view to boot. Dogs are allowed to visit us outside as long as they are friendly. Children are always welcome and we have non-alcoholic beverages.



"I cook with wine, sometimes I even add it to the food."

– W.C. Fields

Wine & Chocolate Month

FEBRUARY 1-2, 7-9, 14-16 AND 21-23 FOOD & WINE PAIRINGS

6 MILE CELLARS

White Toque French Chocolate Macaroons paired with Derby Red or Derby Sangria

21 BRIX WINERY

Chocolate Peanut Butter Buckeyes paired with Chardonnay or Ella's White

ARROWHEAD WINE CELLARS

White Chocolate Oreo Cups paired with Arrowhead Wine Cellars Foch Wine

ARUNDEL

Millionaire Bars

paired with Arundel Cellars Vignoles

CELLAR '54

White Chocolate Mousse paired with Moscato

COURTYARD WINERY

Dark Chocolate Sea Salt Popcorn paired with Merchant Red

DRIFTWOOD WINE CELLAR

Wine Hot Chocolate with Attempted Murder

HERITAGE WINE CELLARS

Chocolate Coverd Pretzel Rodspaired with Dark Cherry or Cabernet Sauvignon

JOHNSON ESTATE WINERY

Triple Ginger Cookies Dipped in White Chocolate paired with warm White Ipocras (Holiday Cheer)

KINGVIEW MEAD

Romolo's Dark Chocolate paired with Purple & Gold Mead

LAKEVIEW WINE CELLARS

Melt Aways from Edinboro Chocolates paired with Wine of your choice

LIBERTY VINEYARDS & WINERY

Your Choice of Gourmet DeBrand Chocolate Truffle paired with Perfect Liberty wine

MAZZA CHAUTAUQUA CELLARS

Crinkle Cookie

paired with Forte of Cabernet Franc

MAZZA VINEYARDS

Cherry Cream Chocolate Truffle Cups topped with a pink heart paired with Cream Sherry

NOBLE WINERY

White Chocolate Valentine Mix
paired with Noble Delaware Wine or Noble Past
Wine

PRESQUE ISLE WINE CELLARS

Parisian Chicken Bites paired with Reisling or Freeport Red

SOUTH SHORE WINE CO.

Dark Chocolate Raspberry Bark paired with Carmine

SPARKLING PONDS

Flourless Chocolate Cake paired with Ives

WILLOW CREEK WINERY

Chocolate Temptations Truffles paired with Chautauqua Chocolate Wine

YORI WINE CELLARS & BREWING C

Chocolate Peanut Butter Cheescake paired with St. Croix Wine



Classic Wine & Food Pairings

Article by

Metro Creative Connection

The renowned writer Ernest Hemingway is credited with saying, "My only regret in life is that I didn't drink more wine." Perhaps if the author had a better understanding of pairing wine with food, he would have enjoyed his wine a bit more often?

Unless you're spending time with a master sommelier or a seasoned oenophile, you're unlikely to be given a hard time if your wine and food pairings are not perfect. Although there is no need to always pair a bottle with food like an expert - and it's certainly alright to break the rules if you're particularly passionate about a specific type of wine a general knowledge of classic food-and-wine parings can help anyone expand their knowledge and please their palate. And yes, it goes beyond white is for fish and red is for beef. These pairing pointers, courtesy of the experts at Food & Wine, Tasting Table and Wine Folly, can help anyone find the right combination for their dinner table.

Basic Methodologies

As you grow more familiar with wine, you'll learn why these triedand-true suggestions often work.

- Red wines pair best with bold flavored meats (red meat).
- · White wines pair best with light-intensity meats (fish and chicken).
- The wine should have the same ^{avi}ho) flavor intensity of the food.
 - The wine should be sweeter than the food.
 - The wine should be more acidic than the food.
 - It is better to match the wine with the sauce than with the meat.
 - Think about whether you want contrasting or congruent pairings. Red wines often create congruent pairings while white,

sparkling and Rosé will create contrasting pairings.

Congruent Versus Contrasting

Congruent pairings, according to Wine Folly, create balance in the mouth by amplifying shared flavor compounds. For example, earth wines paired with earthy mushrooms. Contrasting pairings create balance through contrasting flavors. Therefore, a salad with acidity and bitterness may be complemented with a wine that is sweeter and not so acidic, or so may be the case with a fatty, salty food like foie gras.

Common Pairings to Try

- Mushrooms, lentils and even salmon go great with reds like Pinot Noir or Dolcetto. These wines are light-bodied but also full of savory appeal.
- Champagne and oysters work because Champagne has a touch of fruity sweetness. This helps it cut through salty foods like oysters or even chips.
- Cabernet, and Bordeaux are ideal with steaks and lamb dishes. The tannins in cabernet will cut through the protein and fat in these red meats, while the fat balances out the rich tannins.
- You'll need a wine that pops like Sauvignon Blanc, to go with tangy foods, such as grapefruit or scallops. This white wine also can work with various vinaigrettes or tangy cheeses.
- Chianti is a prized Italian wine made from Sangiovese grapes. High acidity and noticeable tannins will help chianti pair well with high acid foods like those featuring tomato sauces, such as a rich pasta dish.

It may take some time to gain experience pairing wine and foods. However, with a little practice, individuals can perfect their wine pairing skills.

For Scott & KingView Mead it's Simple... **Great Mead. Noble Cause. Amazing People.**

Article Contributed by

Kingsview Meadhouse & Winery

We proudly create internationally awarded meads, wines and ciders with the cause of promoting educational opportunities and assistance to apiaries and beekeepers.

We seek to introduce you to your ancestors and reconnect you with nature. The oldest of all alcohols, mead's history predates medieval knights, Viking exploration and the Roman empire. It even goes back before the time of the Egyptian pharaohs. The oldest known recipe for mead is from the text Rig Veda, created 6000 years ago, and many believe it was stumbled upon by early man as they gathered honey, which fermented over time. Scott Neeley founded our winery to reconnect with tradition, with nature and with each other.

Crafting mead since 2011 and having made over 50 varieties, he began to enter amateur competitions in 2015 and within the first year had seven different helping us all.

mead's medal, including two Best of Show, one at largest amateur wine making competition in the world. From there he decided it was time to follow his passion and do it by helping others. The breadth of variety and focus on quality is what makes us stand out from the rest. From dry to sweet, simple to complex, Scott believes that it's better to be the best than first and, he believes all of you deserve great mead and a terrific experience each and every time you take a drink.

Our business model is taken straight from nature, by replicating the relationship that bees have with plants, in that they each help one another grow. Our Mead-For-Bees program embodies that amazing relationship by supporting beekeepers and bees by giving back. There are many amazing people that help us all, supplying the foods we eat, plus propagating the trees, flowers and herbs we see, we support them because they support us. When you drink KingView, let it take you back to olden times, feel good, smile, relax and know that you are

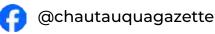


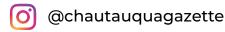
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Wine & Chocolate Month **February Weekends:**

1-2, 7-9, 14-16 and 21-23

For tickets and further details: WWW.LAKEERIEWINECOUNTRY.ORG







"I drink to make other people more interesting."

- Ernest Hemingway



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Liberty Vineyards: Where Great Vines Make Great Wines!

Article Contributed by

Liberty Vineyards & Winery

While Gary and Pam Burmaster first opened Liberty Vineyards & Winery's doors in 2008, its history goes back much longer-to the 1860s, when Gary's ancestors planted a vineyard in Sheridan, NY. Six generations later, Liberty remains devoted to producing high-quality grapes, and turning the fruit of their vines into fine wines. Liberty Vineyards believes that great wines start in the vineyard, and the winery is committed to the quality that comes from careful attention to every step of the winemaking-from the vine to the bottle.

Visit Liberty Vineyards for a fun and informative tasting with their family and great staff. Winter hours continue through March and are 10am-5pm Monday through Friday, 10am-6pm Saturdays, and 11am-5pm Sundays. Taste their wide variety of award-winning wines made from grapes grown in our their own vineyards or sourced from friends' and neighbors' local

farms. When you taste their wine, you'll know why they say "great vines make great wines!"

Liberty Vineyards hand crafts over 20 different wines in a variety of styles—from dry to sweet and from red to white.

Plus, check their website and social media pages for upcoming special events like the Murder Mystery dinner in April. Liberty Vineyards tasting room is open daily for wine tastings and sales. Guests are also welcome to enjoy a glass of wine and a charcuterie board or snack, and maybe even sit by the fire in their fullyenclosed vineyard-view pavilion (open most of the year, but may be closed on extremely cold or snowy days, ask in our tasting room).

Visit libertywinery.com for more information.

Meet Cellar '54

Article Contributed by

Cellar '54

Our Story

Our family history of grape farming goes back to 1954 when Daniel and Alta Coletta purchased "Coletta Vineyards" thus giving us the inspiration for our name, Cellar '54. There they raised 9 children. They later passed the farm onto their only son, Dan. Dan and his wife Ann Coletta carried on the tradition with their 5 children.

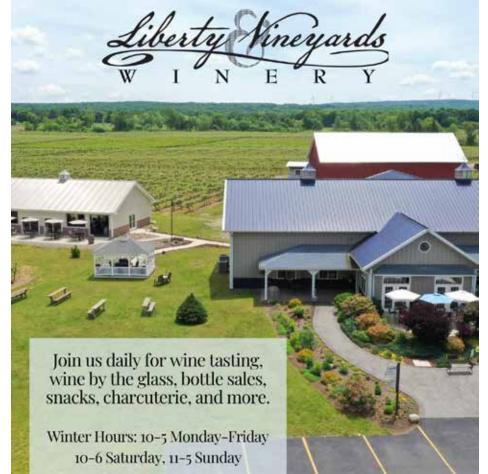
The love of the vineyards expanded into passion for the craft of winemaking. Dan and Ann had always dreamed of having a winery. After her unfortunate passing, Dan made dreams a reality. Keeping her memory alive with every bottle we make, her passion is the soul of this family business.

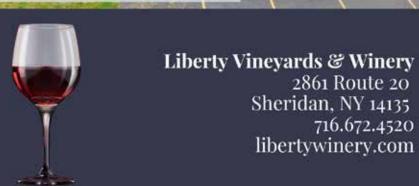
Coletta Vineyards is ever evolving while we continue to plant new roots. After starting out with several acres of the traditional Concord variety harvested for Welch's, we have expanded our focus into more wine varieties. With a farm including 13 varieties, we are becoming more diverse as we grow within the Lake Erie wine region.

Our Wines

At Cellar '54, our wines began with the generations of care our family put into cultivating our vineyards. Made from grapes grown and harvested on the shores of Lake Erie, each wine we create has something special to offer.

Our table wines range from sweet to semi-dry and have been given an inspiring name reflecting their unique characteristics. They tend to be wines you drink more casually with meals, but are also great by themselves. Exceptional quality can be found in our premium wines that deliver a more luxurious feel. We proudly invite you to open a bottle and to try for yourself the wonderful wines our young winery has produced, and patiently wait for the fine aging process to reveal what is to come!





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Arrowhead Wine Cellars

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12073 E. Main Road, North East, PA 16428 www.ArrowheadWine.com Accessible tasting room, parking, & restrooms

Women really can do it all at Arrowhead

Article Contributed by

Arrowhead Wine Cellars

This year Mobilia Fruit Farms will be celebrating its 100th anniversary and Arrowhead Wine Cellars will be celebrating its 27th anniversary. While Nick and Kathy Mobilia are still overseeing the day-to-day operations on the farm and at the winery, their daughters Nikki and Jennifer (4th generation) are proving women really can do it all.

Last year Arrowhead Wine Cellars released a variety of new wines, hard ciders, sodas, and fresh juices. Some of their 2024 notable awards include:

Finger Lakes International Wine Competition:

GOLD: Midnight Proposal, Franc n' Berry, Chambourcin. SILVER: Unexpected, Sweetheart. BRONZE: Gruner Veltliner, Niagara.

The Pennsylvania Wine Invitational:

DOUBLE GOLD BEST IN CLASS: Underboss. GOLD: Cabernet Sauvignon Blues, Underboss. SILVER: Geisenheim, Merlot, Unexpected.

Arrowhead Wine Cellars is also excited to announce in January they donated over \$1,200 to the ANNA Shelter in Erie, PA from the 2024 proceeds of their Sweet Sophia wine.

As Mobilia Fruit Farms and Arrowhead Wine Cellars get ready to celebrate milestone anniversaries they are planning exciting family-friendly events throughout the year. Be sure to follow Arrowhead Wine Cellars on Facebook and on their website ArrowheadWine.com for event details.

Arrowhead Wine Cellars tasting room is open 7 days a week.

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What makes Johnson Estate Special this Time of Year?

Our World-Renowned Ice Wine!



Article by **Johnson Estate Ice Wine History**

It is said that ice wine was first made in Europe during Roman times and rediscovered in Germany after an unexpected frost in the late 1700's. The production of this very sweet wine became popular in Germany and Austria and is known as "eiswine". Today, over one million liters of ice wine is made in Canada, where winters are cold enough to reliably produce it every year. A similar climate is also found in Niagara County, NY and certainly, here, in the "snow belt" of western New York. Grapes which have spent the fall hanging on the vines experience a freeze and thaw cycle that desiccates them and enhances their flavors. When the grapes are solidly frozen, the water in the fruit may be separated from the concentrated sugars – as the sugary liquid freezes at a lower temperature. When the berries are pressed, the frozen water remains in the press with the seeds and skins and an intensely flavored grape juice is extruded. To achieve the highest standards and to produce a non-diluted product, extreme care must be taken to harvest AND to press the grapes while they are still frozen. In western New York this mean watching the forecasts make ice wine.

carefully so as to harvest when the pressing may also be completed at optimally low temperatures.

We, at Johnson Estates, have been producing ice wine since 1995. "Ice Wine" is the legal name for wines made from grapes frozen by "Mother Nature". It can be made only from grapes that have ripened and frozen naturally on the vine something that our region's cold winters and blizzards can readily produce. Some wineries do make a "faux" ice wine, which is produced by harvesting grapes and THEN freezing them in freezers prior to being crushed. Regulatory authorities have deemed that they must declare this difference by naming these "faux" ice wines.

What Grapes May Be Used to Make Ice Wine?

Any wine grape may be used for ice wine, although grapes which are later ripening and which tend to stay on the vine are more successful choices. The French-hybrid grape, Vidal Blanc, is a traditional white wine grape used for making ice wine. Riesling, too, is often used. It ripens at the end of the harvest season and also "hangs" well during the winter months. Red wine grapes, of several varieties, typically Cabernet Franc, but also Chambourcin, are also utilized to

Johnson Estate's **Three Ice Wines**

What makes a good ice wine? Ice wines are known to be wines with very complex, interesting flavors. The sweetness of good ice wines is balanced by an appropriate level of acidity, creating a delicious dessert wine. Johnson Estate's ice wines are regularly awarded gold medals by Tastings.com and other wine competitions. Here are our latest vintages:

2017 Vidal Ice Wine

Vidal Blanc grapes are an industry standard in the production of ice wine in North America. Each vintage reflects the weather - from the spring until harvest - and the 2017 year resulted in a fine bright, honey-flavored wine with fresh notes of pear. This wine is excellent with nuts, cheeses, cookies, and cakes. Or, even more simply, let it be the star of the show by pairing with crostini with goat cheese and a drizzle of honey, or a slice of peach or apricot. This ice wine was awarded 93 Points at the 2019 International Eastern Wine Competition.

2019 Chambourcin Ice Wine

Chambourcin, a red variety of grape makes a rare sparkling wine.

"red" ice wine. In contrast to the Vidal Blanc Ice Wine, this wine is redolent with fruit notes of plum and currant and even raisin with additional finishing notes of berries. It has a real affinity for any desserts made with chocolate, walnuts, cinnamon, or combination thereof. Our 2017 vintage was awarded 98 Points, Best of Class, and Best of Show at the 2019 International Eastern Wine Competition. The new 2019 vintage was awarded Silver at the 2021 San Francisco International Wine Competition.

2016 Sparkling Rosé Ice Wine (THE "Champagne of Ice Wine")

In 2011, Johnson Estate first released its Sparkling Rosé Ice Wine, America's first sparkling ice wine, and the only sparkling ice wine in North America made using the traditional, in-the-bottle, "méthode champenoise". Bubbles from in-bottle fermentation add a balancing level of bright crispness to the honey-peach-red currant sweetness of traditional ice wine. Only by using the traditional Champagne method, with higher bottle pressures, can yield the fineness of bubbles and the level of fizz that make a first-quality











Wine & Chocolate Month

February Weekends: 1-2, 7-9, 14-16 and 21-23

Join us as our wineries provide perfectly decadent pairings for the wines.

Ticket purchase required. Please check our website for each winery's hours.



