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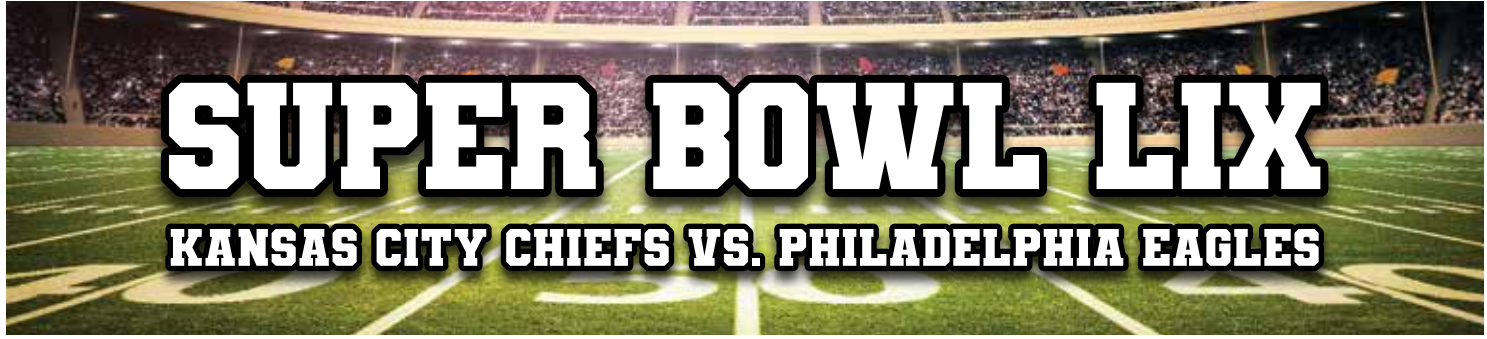
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Featured Writer

Nick Trussalo

Graphic / Layout Designer,
Chautauqua Gazette

Another year, another Kansas City Chiefs Super Bowl. Another potentially history-making Super Bowl. Why potentially history-making? The Chiefs can become the first NFL team to become Super Bowl champions 3-years straight.

One team stands in the way of history this Sunday. A team I've been a fan of my entire life. A team with a surprising amount of ties to our area. That team is the Philadelphia Eagles.

Why Does this Feel Familiar?

It was only two years ago when Kansas City defeated Philadelphia 38-35 in Super Bowl LVII (2023). This will be the second time in three seasons the two teams will face-off in the NFL's biggest game.

It also marks the second-shortest span between Super Bowl rematches. The Dallas Cowboys and Buffalo Bills faced off in back-to-back Super Bowls (XXVII – 1993, XXVIII – 1994). The Cowboys won both meetings... Sorry Bills fans!

Eagles?!

Why Aren't You a Bills Fan?

I get this question a lot since I was born and raised in Jamestown, NY. Don't get me wrong, I absolutely root for the Buffalo Bills. It's great to see them win because Western New York is just a little happier during these cold winter months. Plus, they have a super-human with the personality of a golden retriever as quarterback who makes every game a blast to watch. What's not to like?

Back to the question at hand: why the Eagles? It's less about where I was born,

CONTINUED ON PAGE 12

SMILE BECAUSE IT HAPPENED

Featured Writer


Jordan Nicholson

I've been a Buffalo Bills fan my entire life. Those colors don't run. I've gone through tables and I've sat in snow. I've cooked burgers in the parking lots and had Robert Kraft's helicopter blow over my beer pong cups. I've been here through JP and Trent, through Fitz and Chan, and those 7-9 Jauron seasons. I've been here through losing to the Steelers backups and the halftime retirement. Bills fans born after the year

2005, I promise you it used to be so much worse.

As we sit, licking our proverbial regional wound, we should spend some time reflecting upon what it means to be in pure agony over an AFC Championship loss – privileged. After all, 28 different fan bases got to watch last weekend's festivities with longing and jealousy. Seriously, we live in an era where other teams are jealous of us. So let's think

CONTINUED ON PAGE 13

"It's not whether you get knocked down, it's whether you get up."

– Vince Lombardi

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This Week Around Town

Tuesday, February 4

Figure Drawing Class | 6 PM
Chautauqua Art Gallery | Jamestown
For Info: 716-294-3027

Wednesday, February 5 & Thursday, February 6

Living Voices: The Right to Dream & Homefront/Warfront (Civil Rights Movement) Wed. 10-11 AM, 1:15-2:15 PM, 7-8 PM
Thurs. 9-10 AM, 1:00-2:00 PM
Robert H. Jackson Center | Jamestown
For Info: 716-483-6646

Wednesday, February 5

Alzheimer's Association Free Program "Empowered Caregiving" | 2 PM
Dunkirk Senior Center
45 Cliffstar Dr. | Dunkirk
For Info: 800.272.3900

Movies at The Reg: Oh, Canada | 7 PM - 8:30 PM
Reg Lenna Center for The Arts
Jamestown
For Info: 716-484-7070

Thursday, February 6

JCC Art Faculty Exhibition Opening Reception | 5 PM
Weeks Gallery | Jamestown
Community College
For Info: 716-338-1300

Friday, February 7

First Friday: A Walk Across England | 11 AM
Audubon Community Nature Center
Jamestown
For Info: AudubonCNC.org/Events

Movies at The Reg: A Complete Unknown | 11 AM
Reg Lenna Center for The Arts
Jamestown
For Info: 716-484-7070

The Solarpunk Surf Club Artist Talk | 4 PM - 5:30 PM
McEwen Hall Room 209
SUNY Fredonia
For Info: solarpunksurf.club

Friday, February 7 - Sunday, February 9

Wine & Chocolate Month
Lake Erie Wine Country
For Info: 877-326-6561

The Solarpunk Surf Club Q&A Sessions | 12 PM - 1 PM
Fenton Hall Room 127
SUNY Fredonia
For Info: solarpunksurf.club

Saturday, February 8

A Solarpunk Futures Gameplay Workshop 1 PM - 3 PM
Williams Center Multipurpose Room
SUNY Fredonia
For Info: solarpunksurf.club

Little Explorers: Skulls, Teeth, and Bones | 10 AM
Audubon Community Nature Center
Jamestown
For Info: AudubonCNC.org/Events

Sunday, February 9

Pastor Ruby Wiles: It Could Always Be Worse | 10:30 AM
Unitarian Universalist Church |
Jamestown
For Info: 716-325-0999

The Big Game and National Pizza Day Party! | 12 PM
Wicked Warren's | Jamestown
For Info: 716-484-4070

Super Bowl LIX | 6:30PM
Kansas City Chiefs vs. Philadelphia Eagles

MEMORABLE GAMES FROM THE LAST DECADE OF NFL FOOTBALL



Article by

Metro Creative Connection

The return of the National Football League season is a cause for celebration in millions of households. The NFL season kicks off each September, and fans know there will be no shortage of memorable games as the season unfolds over 18 weeks of the regular season and the ensuing playoffs. As fans prepare for another exciting NFL season, they can look back on these memorable matchups from the last decade.

• **Buffalo Bills at Kansas City Chiefs, January 23, 2022:** This exciting matchup was entertaining throughout, but fans will likely point to the fourth quarter of the game as some of the most memorable football they've ever seen. Star quarterbacks Josh Allen of the Bills and Patrick Mahomes of the Chiefs put on a show, and the teams combined for 25 points over the final two minutes of regulation. Those final two minutes included a stunning drive orchestrated by Mahomes, who led the Chiefs on a 44-yard drive in just 13 seconds to score a game-tying field goal and force overtime. The Chiefs won the subsequent overtime coin toss and scored a touchdown on their first drive to pull off an improbable 42-36 win.

• **Baltimore Ravens at Cleveland Browns, December 14, 2020:** This instant classic was witnessed in person by just under 12,000 fans, as restrictions related to the COVID-19 pandemic were in place. Those lucky fans got a night to remember, as the game proved to be the highest scoring battle between the two AFC North rivals. Lamar Jackson led a Ravens comeback after briefly exiting the game with cramps. The teams combined to score 35 points in the

fourth quarter, including a 44-yard strike from Jackson to wide receiver Marquise "Hollywood" Brown on his first play after returning. The Ravens won the thriller 47-42.

• **Kansas City Chiefs at Los Angeles Rams, November 19, 2018:** Though the 54-51 final score in the Rams' favor suggests this game was all about offense, even the defenses got in on this high-scoring affair, combining to score 21 of the game's 105 points. This matchup was so high-scoring that the Chiefs' 51 points remain the most points ever scored by a team on the losing end in NFL history. Fourteen touchdowns and 56 first downs marked a game that was iced when Rams quarterback Jared Goff threw a go-ahead, 40-yard touchdown pass to Gerald Everett with less than two minutes to play.

• **New England Patriots vs. Atlanta Falcons, Super Bowl LI, February 5, 2017:** Sometimes a season's most memorable game unfolds on its biggest stage, and that was certainly the case with the 2016 NFL campaign. Super Bowl LI is sometimes referred to as "28-3," a nickname that alludes to the Patriots' stunning comeback against a Falcons team that looked all but certain to secure the first Super Bowl victory in franchise history. The Falcons dominated much of the game's first three quarters, building a 28-3 lead midway through the third quarter. But Patriots quarterback Tom Brady and running back James White went to work in the third quarter and beyond, and the Patriots rallied to score 31 unanswered points en route to a 34-28 overtime victory.

The NFL promises to produce more excitement in the season ahead, and fans can't wait to see which games from the coming campaign prove unforgettable.



"It's not the size of the dog in the fight, but the size of the fight in the dog."

- Archie Griffin, Cincinnati Bengals

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Editorial with Lori Cornell

HAPPY SUPER BOWL WEEK!



Owner & Publisher
Lori Cornell

the Cornell house. Yet, I know of few Chautauqua County residents who didn't desperately wish for the Bills to beat the now (arguably) overly dominant Chiefs in the AFC Championship on January 26. It just seemed like it was time to give someone else a turn, namely our Western New York hometown team.

Whether you're a die-hard member of the Bills Mafia or not, it's commonsense that the Bills' success fosters local pride and helps stimulate the local economy. As a new business owner, I'm more acutely aware now at how significant such situational factors can impact our local spending habits. The Bills' loss has a naturally quieting economic effect on an already quiet winter season in Chautauqua County. Where we would have surely had an extravaganza of Bills-related events and gatherings across Western New York, we may be more subdued this Super Bowl. Where we would have likely bought Bills' products, apparel, and newspaper ads (ha-ha!), we may be less inclined without our hometown team in play.

The moral of the story: this week, even though you're not likely to be quite as excited about watching the Super Bowl as you would have been if the Bills had made it, remember to do your best to get out there. Buy your wings and brats, patronize your local watering holes, and celebrate "National Pizza Day"...because your hardworking friends and neighbors in small business depend upon, and greatly appreciate, YOU!

Since my Steelers season was cut too short, I found myself pulling hard for the beloved hometown team instead these past few weeks. Ahhh, so close and yet, so sad...AGAIN.

I like to remind my kids that the last time our Bills went to the Super Bowl, I was in high school. (Yes, I am that old!) And we all know the story: My freshman year, they lost (with the infamous field goal kick). My sophomore year, they lost. My junior year, they lost. And yes, my senior year...they LOST. So, a few years later when I met my Steelers-loving husband, Chuck, it was easy enough to convert. The "Black and Yellow" busted into the new century with longtime QB legend, Benjamin Rothlisberger, and my little Ben was born right before "Big Ben" led the Steelers to win the most Super Bowls in NFL history. My (now also Big) Ben even attends Rothlisberger's alma mater, Miami University of Ohio, ironically enough!

As I have mentioned already in this column, we are Steelers fans in

CHAUTAUQUA GAZETTE

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Thursdays at 5:00 pm

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In Loving Memory

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Peterson Funeral Home

January 24

Norman F. Lewis, 74
Frewsburg
Lind Funeral Home

January 25

Clyde Walter Dickey, 87
Jamestown
Lind Funeral Home

Anne C. Kohl, 86
Jamestown
Lind Funeral Home

January 27

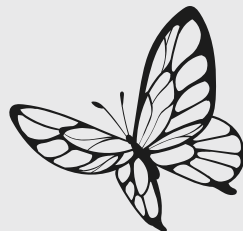
Martha E. Armstrong, 84
Falconer
Falconer Funeral Home

January 28

Linda I. Perkins, 72
Jamestown
Falconer Funeral Home

George Spitale, 77
Jamestown
Falconer Funeral Home

James R. Levesque, 66
Ashville
Falconer Funeral Home



January 29, 2025

American Eagle Flight 5342 collided with a U.S. Army Black Hawk helicopter at Ronald Reagan Washington National Airport. All 67 people in both aircraft died.

January 31, 2025

A medevac flight from Northeast Philadelphia Airport crashed during takeoff, killing all six people aboard and one on the ground.

The Chautauqua Gazette offers our sincere condolences to all those involved with both the Washington, DC and Philadelphia plane crashes that shockingly occurred last week. Our heart goes out to the families of the victims, and we encourage our readers to keep them in our thoughts and prayers.



Jennifer Hickman, LCSW; CASAC-2
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Statement from Airline Safety Caucus Co-Chairs Congressmen Nick Langworthy, Jack Bergman and Marc Veasey

Article Contributed by

**Congressman
Nick Langworthy**

CONGRESSMAN
NICK LANGWORTHY
PROUDLY SERVING THE 23RD DISTRICT OF NEW YORK
WESTERN NEW YORK AND THE SOUTHERN TIER

"Our deepest condolences are with the victims and families of the passengers, crew and U.S. Servicemembers involved in the horrific tragedy at Washington's Reagan Airport Wednesday night. We are closely monitoring the investigation by the National Federal Transportation Bureau, the Department of Transportation, the Department of Defense, and all other agencies who are working diligently to uncover the facts that contributed to the crash.

"Prior to Wednesday night, Americans enjoyed the safest period of air travel in the history of the world, and this catastrophic accident understandably sends shockwaves across our nation. We formed this bipartisan caucus last year following the 2024 FAA Reauthorization where we fought

to successfully protect pilot training requirements for regional airline carriers that were put in place following the Colgan 3407 crash in Buffalo, New York. Together, with the families of the Flight 3407, we built a coalition of partners dedicated to airline safety. Our mission today is even more important.

"As more information becomes clear, we stand ready to work with our partners in government to ensure a preventable tragedy like this never happens again. Our thoughts and prayers are with everyone involved, as well as the incredible first responders who have been working tirelessly on search and recovery in extremely difficult circumstances. Our entire nation mourns the loss of these 67 souls in this tragic time for our country."

Tips to Cope with the Loss of a Loved One

Article by

Metro Creative Connection

The loss of a loved one can be difficult to confront. That difficulty might have been heightened in recent years, when a global pandemic has caused the death of millions, including many people who were otherwise healthy prior to contracting the COVID-19 virus.

Each individual may experience the grieving process in their own unique way, but the American Psychological Association notes that researchers have found that social support and healthy habits can help most people recover from loss. The APA also urges individuals to speak with a licensed mental health professional if they are dealing with severe or complicated grief, a condition marked by broad changes to all personal relationships, a sense of meaninglessness, a prolonged yearning or searching for the deceased, and a sense of rupture in personal beliefs.

The APA reports that some additional strategies may help grieving individuals process and come to terms with the loss of a loved one.

- **Discuss the death of your loved one.** The APA notes that avoiding talking about a deceased loved one can lead to isolation and a disruption in the healing process. Speaking about the death of a loved one can help individuals understand what happened, and that understanding can facilitate the healing process.

- **Take care of your health.** Mental Health America, a community-based nonprofit committed to promoting mental health, urges individuals dealing with the loss of a loved one

to take care of their own health. After losing a loved one, some people may be in danger of developing a dependence on medication or alcohol that they're using to deal with their grief. It's important that grieving individuals recognize that threat and the role that maintaining one's personal health can play in the healing process. Regular contact with your physician, routine exercise and a healthy diet can promote personal health and may help individuals avoid the pitfalls of addiction after the death of a loved one.

- **Accept your feelings.** The APA notes that it's normal for grieving individuals to experience a range of emotions, including sadness, anger and exhaustion. Individuals who feel overwhelmed by their emotions are urged to speak with a licensed mental health professional. Such professionals can recommend various strategies to cope with emotions that can sometimes feel overwhelming.

- **Celebrate your loved one.** The APA recognizes that many people find the anniversaries of a loved one's death to be especially difficult. The APA recommends individuals use such anniversaries as opportunities to celebrate their loved one's life. Plant a garden in a loved one's memory or honor them with a donation to a charity they supported. Such gestures can add some positivity to the anniversary and help in the healing process.

The death of a loved one can inspire a range of emotions. Various strategies can help individuals cope with such losses. More information about grieving is available at www.apa.org.



United Ways of Chautauqua County Raises Record \$1,801,385



Submitted Photo

The United Ways of Chautauqua County held their fundraising campaign celebration Tuesday at Wicked Warren's in Jamestown. Pictured here are UWCC Executive Director Amy Rohler, at left, and Campaign Co-Chairs Kelly Borrello, center, and Bill Soffel, at right, revealing that United Way hit its \$1.8 million goal for the 2024 Fundraising Campaign.

Article Contributed by United Ways of Chautauqua County

In its first-ever joint fundraising campaign, the United Ways of Chautauqua County proved that this community is stronger when working together.

In total, the 2024 campaign raised \$1,801,385.57 – a 12% increase from the previous year, and the most raised collectively since 2002.

Staff, volunteers, community members and business owners who gathered Tuesday at United Way's Campaign Celebration heard first-hand how the last several months saw increased community engagement, generous charitable giving and a heightened awareness of the organization's commitment to improving lives.

"This campaign was a testament to the strength of coming together — both as one united organization and one united county," said United Ways of Chautauqua County Executive Director Amy Rohler. "The merger amplified our ability to connect with residents, and in turn that resulted in successes and milestones that exceeded our expectations — all of which show that we are truly 'Stronger Together.'"

Each year, as part of the annual fundraising campaign, United Way staff give presentations in workplaces throughout the county – detailing how donor dollars go to support 48 local programs facilitated by 34 partner agencies in the community.

With nearly twice as many workplace presentations as last year, United Way staff reached 4,916 workers – which contributed to the 63% increase in individual donorship realized in this year's campaign.

"To be a part of those presentations was really impactful," said Bill Soffel, 2024 Campaign Co-Chair. "For many, the name United Way was a familiar one – but it wasn't until they heard about the work being done and learned the details of how so many local residents are impacted that

they really began to understand the benefit of collective giving."

In total, United Way staff gave 152 presentations in the last few months at workplaces throughout Chautauqua County.

"This year's campaign had a noticeable buzz," said Kelly Borrello, Campaign Co-Chair. "There was a heightened visibility and people took notice. I can't count the number of times I heard from folks that they saw the yard signs and heard about the event, and how that reminded everyone of the vital work being done in our community."

"That visibility not only brought in new donors but also rekindled support from past givers," Borrello added. "Many retirees shared that they hadn't realized how easy it is to give after having left their workplace. This campaign helped reconnect them to a cause they care deeply about. It was amazing to see how much awareness and enthusiasm grew across the county."

As an impact organization, United Way relies on its annual giving campaign to ensure that local agencies have the resources needed to create meaningful change for community residents – and in this year's campaign, the community stepped up.

"It was our most successful year yet," Rohler said. "Our board and staff are proud to be a part of this generous community."

Gifts made by local donors each year is how United Way is able to sustain the much-needed programs and services facilitated by local agencies.

Last year alone, United Way programs impacted the lives of local residents 32,991 times.

"We are working to strengthen this community," Rohler said. "As a result of our successful campaign, we will be able to increase capacity, innovation and impact across Chautauqua County – and make this a place where everyone can live, work and thrive."

Senske Family Remembers Anthony with Endowment Fund

Article Contributed by Chautauqua Region Community Foundation

There's no doubt that Anthony Senske touched the lives of everyone he encountered during his nineteen years. From his friendships with students and staff at Jamestown Public Schools to the football players from the Northside Warriors, his legacy is one of joy and strength. "Anthony had the best sense of humor and could light up the whole room with his smile," said Kristi Senske, Anthony's mother. "We were fortunate enough to provide him with amazing opportunities and experiences, and want to help other kids in our community to do the same."

The Anthony Senske Memorial Fund, established at the Chautauqua Region Community Foundation, awards grants annually at the direction of his family. Those grants might align with activities Anthony enjoyed and organizations he was part of, like Stones Buddies and Harrison's Playmakers. "Anthony was a huge Bills fan and met players and attended games," said Cory Senske, Anthony's father. "While he encountered medical obstacles throughout his life, he was a fighter and persevered."

"Being part of Anthony's legacy is a privilege," said Tory Irgang, Foundation Executive Director.



Submitted Photo

Anthony Senske

"We look forward to working with the Senske family and their friends to have a positive impact on the community. Donor Advised Funds like this one are a great way for families to engage actively in grantmaking and have flexibility to support emerging needs and different organizations over time."

This new Fund will make its first grants in 2025. However, those who wish to remember Anthony are invited to contribute to the Fund to grow its impact and support more grants. To support the Anthony Senske Memorial Fund, visit crcf.me/senske, or call 716.661.3390. For more information on the funds held at the Chautauqua Region Community Foundation, visit www.crcfonline.org or contact Lisa Lynde, Donor Services Officer at 716-661-3390 or llynde@crcfonline.org.

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Business of the Week

*Celebrating Local Businesses
& Giving them the Spotlight!*

Andriaccio's & Coppola's: Family, Friends and Football



From top left: Nick Andriaccio, Vince Liuzzo, Crist Detweiler. From bottom left: John Turner, Mark Morello

Contributing Editor

Katrina Fuller

For more than 40 years, Andriaccio's Restaurant has been a cornerstone of the Chautauqua community, serving authentic Italian dishes and creating a welcoming atmosphere where generations of families have gathered. As the restaurant prepares for another season, co-owner Jake Andriaccio shared insights into its history, family ties and exciting upcoming events.

Founded in 1982, Andriaccio's began when the Andriaccio family moved from Buffalo and transformed an old gas station into a beloved Italian restaurant. Andriaccio said his family purchased the building in the 1980s.

"It took them a couple of years to renovate it into a restaurant, and they opened their doors in February of 1982," he said.

The restaurant's recipes, including its dough, marinara, and pizza sauce, come straight from Andriaccio's great-grandmother. "All the recipes come from my great-grandmother, who came over from central Italy," he explained. "So, the dough recipe,

marinara, and pizza sauce—that all came from the central Italian Coppola family."

Andriaccio added that many recipes also come from the Andriaccio side of the family as well. "It's kind of a mix of both," he said.

It only makes sense that Andriaccio family recipes also make the menu at the restaurant a resounding success. Guy Andriaccio, Sr. founded the restaurant with his family, and was dedicated to making the restaurant a place where families could enjoy delicious, well-crafted dishes in a warm and inviting space. Andriaccio Sr. devoted his time to the restaurant, making sure the restaurant echoed his values: hard work, dedication, living joyfully and being generous. Guy Andriaccio passed away on Dec. 23, 2024 but will forever be remembered and honored by the community and his family as a loving, wise family man who poured life into others.

Family is a big deal in the Andriaccio kitchen, with most members of the family having had a hand in the restaurant business in some way. Andriaccio said his extended family, including uncles, aunts and cousins, have been involved over the years.

Andriaccio said he practically grew up at Andriaccio's and has continued on there as a co-owner. Andriaccio, a third-generation member of the family business, runs front-of-house operations while his twin brother, Justin, manages the kitchen.

"I would consider myself to be kind of like a part owner, so the ownership's basically my family—my parents (Nick and Sally Andriaccio), my brother, and me," he said. Andriaccio said he recently earned his sommelier level two certification and looks forward to continuing to develop his skills and devoting his time to the family business.

While the restaurant remains steeped in tradition, the Andriaccio family has also been successful in new opportunities as well. Their affiliation with Coppola's Pizzeria in Bemus Point, founded by their Uncle Mark and cousin, Luke, extends the family's culinary reach. Andriaccio said two years ago, they purchased the pizzeria to keep it in the family and maintain the excellent quality and service for which Coppola's had always been known.

CONTINUED ON PAGE 21



Artist Vince Liuzzo at Coppola's



Artist Vince Liuzzo at Andriaccio's



ANDRIACCIO'S & COPPOLA'S



Artist Vince Liuzzo & Owner Nick Andriocco

Guy Andriaccio Sr.

October 19, 1931 - December 23, 2024

Guy Andriaccio Sr., a devoted husband, loving father, brother and proud grandfather went to be with the Lord on December 23, 2024, at the age of 93. Born October 19, 1931, in Buffalo, N.Y., to Antoinette and Nicholas Andriaccio, Guy lived a life defined by hard work, family, and an unwavering commitment to community.



Guy was the beloved husband of Antoinette, his wife of 72 years. Together, they built a beautiful life centered on love and family, raising five children: Joanne "Josie", Guy (Cynthia), Mark (Jill), Nicholas (Sally) and Linda (Steve). He was the proud grandfather of 19 grandchildren and 23 great-grandchildren, all of whom brought him immense joy.

third generation. Known for its welcoming atmosphere and excellent food, Andriaccio's stands as a testament to Guy's hard work, vision and dedication to bringing people together.

He is survived by his siblings Nicholas, Joey, Rosa and Angela and is preceded in death by his parents, brothers Anthony "Allie" and Vito, and his sister Mary "Cookie". Guy's love for his family was beyond measure and he treasured every moment and memory spent with them.

A true family man, Guy's greatest joy was creating spaces filled with love, laughter, and cherished memories. Whether in his gardens, at the restaurant, around the family dinner table, or working on his many ventures, Guy's warmth, wisdom, and generosity touched everyone who knew him. His contributions to his family and community will continue to inspire those who follow in his footsteps.

Guy's entrepreneurial spirit led to the founding of Andriaccio's Restaurant in 1982 in Mayville, NY, a cornerstone of the local community. Over the decades, Andriaccio's became more than just a restaurant, it became a legacy. Most of the Andriaccio family worked there at one time or another, and the business is now proudly operated by the

Rest in peace Guy. Your legacy of love, resilience, and dedication will live on through your family and the countless lives you have touched, you will never be forgotten and all who knew you will cherish the love and memories made with you.



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COPPOLA'S



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FEBRUARY 9 is
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Let's CELEBRate!



MEMORY CAFÉ AT THE REG



Memory Café at The Reg is a **FREE** respite and arts program for people with forgetfulness or other changes in their thinking as well as their care partner, family or friends.

Memory Café at The Reg will be held on the second Tuesday of each month at 12pm in the 3rd floor Media Arts Studio at The Reg Lenna Center for The Arts. Elevator accessible. Light refreshments will be provided.

The Café focuses on engagement in activities to improve memory and brain health, keeping older adult attendees mentally and socially active while providing positive, supportive, bonding, and rejuvenating experiences to all participants.

UPCOMING CAFÉS

MUSIC WITH GAVIN PATERNITI - FEBRUARY 11

MUSIC WITH BILL WARD - MARCH 11

MUSIC WITH - RANDY GRAHAM - APRIL 8



REGISTER FOR THE REG LENNA MEMORY CAFÉ BY EMAILING RSVP@REGLENNACOM OR CALLING THE REG BOX OFFICE AT (716) 484-7070 WITH THE NAMES AND NUMBER OF ATTENDEES BY THE FRIDAY BEFORE EACH CAFÉ. PARTICIPANTS SHOULD INCLUDE THE ADULT IN NEED ACCOMPANIED BY THEIR CARE PARTNER(S), WHICH CAN BE A PROFESSIONAL, FRIEND OR FAMILY MEMBER.



Lucille Ball Desi Arnaz Museum to Preserve Bob Carroll, Jr.'s Archive

"I Love Lucy" Writer's Career-Long Collaboration with Lucille Ball and Writing Partner Madelyn Pugh to be Showcased for the First Time

Article Contributed by
**National Comedy Center's
Lucille Ball Desi Arnaz
Museum**

The National Comedy Center's Lucille Ball Desi Arnaz Museum announced today that it will be preserving the archive of acclaimed writer and producer Bob Carroll, Jr., who, together with his writing partner Madelyn Pugh, made up the legendary creative team behind *I Love Lucy* (along with producer Jess Oppenheimer). The announcement coincides with the anniversary week of Bob Carroll, Jr.'s passing in 2007, as the museum honors and commemorates his enduring legacy in comedy.

The preservation of this collection – donated by Bob Carroll, Jr.'s daughter Christina – marks the first time that historians and archivists will be able to mine the inner workings of two of comedy's greatest minds, as the Lucille Ball Desi Arnaz Museum showcases these creative papers, which were pivotal to the history of television comedy.

The collection features thousands of richly annotated creative papers and scripts written by Carroll and Pugh over five decades of radio and television, from Steve Allen's radio shows and Lucille Ball's *My Favorite Husband* radio program (the precursor to *I Love Lucy*) to multiple drafts of *I Love Lucy* scripts annotated by Carroll to scripts of Ball's subsequent series: *The Lucy Show*, *Here's Lucy* and *Life with Lucy*, representing a remarkable career-long creative collaboration between Ball, Carroll, and Pugh that spanned four decades.

Additional highlights include annotated scripts for *Desilu* projects written by Carroll and



Submitted Photos

Bob Carroll, Jr., Lucille Ball, Desi Arnaz, and Madelyn Pugh.

Pugh, including sitcoms *The Mothers-In-Law* and *The Carol Channing Show*, and feature films like *Yours, Mine and Ours*, as well as scripts for the Warner Bros./CBS sitcom *Alice*, starring Linda Lavin, produced and written by Carroll and Pugh. Among the most unique items in the collection are Pugh and Carroll's personal correspondences, including concepts for unaired TV shows, many of which were possible vehicles for Lucille Ball, but also conceived for artists like Joan Rivers, Lily Tomlin, Diahann Carroll, Eva Gabor, and Suzanne Pleshette.

"Bob Carroll, Jr. was a key architect of the situation comedy's narrative structure, character formations, and comedic rhythms," stated Dr. Laura LaPlaca, Vice President and head of the Carl Reiner Department of Archives and Preservation at the National Comedy Center. "Every television sitcom can trace ancestry to his foundational contributions. Together with Madelyn Pugh, he built a body of work with impacts that resound throughout comedy history."

Lucille Ball and Desi Arnaz were vocal in acknowledging the work of their writers in an era when recognizing behind-the-scenes creatives was not common. In fact, upon receiving the Emmy Award for Best Situation Comedy in 1954, Ball used her acceptance speech to express "It wouldn't be right to call our writers up here and give it to them, would it? But I wish we could," with Arnaz imploring the newly-established Academy of Television Arts and Sciences to create categories specifically for writing.

"There was no one who Lucille Ball and Desi Arnaz championed more passionately and more often than her writers – Bob Carroll, Jr. and his writing partner Madelyn Pugh," stated National Comedy Center and Lucy Desi Museum Executive Director Journey Gunderson. "Our work at the National Comedy Center and Lucy Desi Museum is based on Lucille Ball's vision to honor and preserve the art form of comedy and rooted in her belief in the importance of comedy's innovators and creators, like Bob

Carroll, Jr. We are honored to preserve his significant artistic legacy for generations to come, here in Lucille Ball's hometown."

"The fact that my father 'left the planet' (his term for death) eighteen years ago this week perplexes me, but what is assuring is to know so much of his comedic works are safely protected and appreciated at the National Comedy Center in Jamestown, New York," stated Christina Carroll.

"At the National Comedy Center, scholars and interested fans now have the opportunity to learn how this comedy writer thought and worked with his career-long partner, Madelyn Pugh. Quite the creative realm was my father's mind. Hers too. Funny, of course, but also playful, curious and observant. And they knew the value of timing," added Carroll. "My father loved to learn and help those coming up. I am certain this opportunity to share his life's work would fill him with tremendous pride and appreciation as it does me."

The Lucille Ball Desi Arnaz Museum, operated by the National Comedy Center, explores the lives, careers, and legacy of the "First Couple of Comedy" and the incredible impact they had on the world, as well as the pioneering role and remarkable influence that *I Love Lucy* and *Desilu Studios* had on the entertainment industry.

The mission of the National Comedy Center, a 501(c)(3) non-profit cultural institution, is funded by philanthropic support. Donations and grants support its museum and its work to present the vital story of comedy and preserve its heritage for future generations. Visit comedycenter.org.



Bob Carroll, Jr. and Madelyn Pugh.



Bob Carroll, Jr.



Submitted Photos

The Mothers-In-Law bound scripts.

Peace, Hope and Joy with Linda Kent

Radiating Joy



Featured Writer
Linda Kent

help but smile back as she told me more about her new hobby.

Wow! What encouragement for the rest of us. For me. To be so happy and passionate about something that it clearly shows when you speak. When you tell someone and it bursts happily out of you, even to a complete stranger. To be able to reach out to others and bring them some of your joy. How wonderful that kind of happiness is to have and to share. We could all take a lesson from her in that way. We have a choice in what we share with others. Should it be our sad moods? Our angry, grumpy moods? This lady chose joy and happiness to share. On the reverse side, to be the recipient of that wonderful kind of happiness was amazing.

She left, and I felt her joy and good mood linger long after. I don't believe she realized how she affected me that day and for days after. It's something I want to learn how to do. I want to learn to be so happy about something that I positively glow when I tell others. That's a special brand of happiness and a skill well worth developing and sharing.

I had a brief encounter with a woman the other day. Our paths crossed for only a few minutes and our conversation was short, but it was certainly memorable. I asked her a simple, basic question, and her response was totally unexpected, bringing a huge smile to my face and heart. She absolutely radiated joy.

She had decided to try something new in her life. It was an unusual life skill and found she loved it. This new-found love changed her in ways I'm not even sure she was aware of. When she was talking, her face lit up, full of happiness at this new pursuit. It was contagious and I couldn't



Manufacturers Oppose Proposed New York Power Authority Rate Increase

Article Contributed by

Todd J. Trantum

Executive Director, Manufacturers Association of the Southern Tier & President/CEO, Dream It Do It Western New York

The Manufacturers Association of the Southern Tier (MAST) and the Buffalo Niagara Manufacturing Alliance (BNMA) strongly oppose a proposed rate increase by the New York Power Authority (NYPA) to nearly triple the rates charged to customers for renewable hydropower from the Niagara Power Project. The proposed rate increase, which raises rates from \$12.88 per megawatt-hour to \$33.05 per megawatt-hour over four years, poses a significant threat to the competitiveness of manufacturers in the region.

Todd Trantum, Executive Director of MAST, expressed his concerns, stating, "This drastic rate increase will severely impact manufacturers who rely on affordable and reliable energy to sustain their operations. Rising energy costs hinder our ability to invest in innovation, expand production, and create jobs. This proposed rate increase stands in direct opposition to efforts to grow the economy."

The increase also changes the long-standing rate-setting methodology that has been in place for decades. Preference power customers, including municipal electric systems and rural electric cooperatives, have had access to cost-based electricity under federal and state law. This proposal disrupts the stability these entities have relied upon to supply clean, renewable energy to their communities.

Peter Ahrens, Executive Director of the BNMA, emphasized the broader economic implications, stating, "New York businesses already face high operating costs compared to other regions. This rate hike will only exacerbate those challenges, discouraging investment and making it harder to attract and retain manufacturers who play a critical role in supporting local economies. The proposed rate increase is a sharp departure from the Governor's goal of energy affordability during the transition to a clean energy future."

Governor Hochul's public statements have underscored the importance of maintaining energy affordability. On February 15, 2024, she stated, "Energy affordability continues to be a top priority in my clean energy agenda." However, NYPA's proposed rate increase directly contradicts this vision, creating additional barriers for businesses and communities already struggling with rising costs.

Preference power customers have long supplied their local communities with affordable, renewable energy from NYPA. Under the Niagara Redevelopment Act, these customers are entitled to the "lowest rates reasonably possible." The proposed rate increase and change in methodology deviate from this legal requirement, undermining decades of policy designed to support economic growth through cost-effective energy.

The BNMA and MAST also expressed concern regarding the impact the rate increase will have on those businesses that have power agreements with NYPA as part of the ReCharge New York program. A little over 60 companies in Western New York have agreements with NYPA through this program. ReCharge NY is an economic development initiative of New York State that enables companies to receive power through NYPA for keeping or growing employment, expanding operations and/or making significant local investments in their businesses.

"While we recognize the importance of maintaining and upgrading infrastructure, NYPA must find solutions that balance these needs with the economic realities facing New York's businesses and manufacturers," Trantum added. "The proposed rate hike jeopardizes the progress we've made as a region and as a state."

MAST and BNMA urge NYPA to reconsider this proposal and work collaboratively with stakeholders to ensure the continued affordability of hydropower for the benefit of New York's economy and its communities.

Mental Health Association Announces New Director

Sarah Trantum, board president of the Mental Health Association in Chautauqua County, announced the promotion of Michael Nordin to Executive Director. Nordin is a graduate of Warren Area High School and Jamestown Community College's Occupational Therapy Assistant (OTA) program. He connected with the MHA when he was on JCC's OTA staff

and has been program director since 2018. At the MHA, trained peers share their experience and knowledge to help those suffering with mental health and substance use disorders to navigate community services and access treatment and basic life needs. Dozens of support groups range from art and knitting to parenting and suicide loss support. The MHA is in the Gateway Building,



Submitted Photo

Door 14, 31 Water Street, Jamestown. To learn more, call (716) 661-9044 or visit MHACHautauqua.org or Facebook.com/MHACHautauqua.



"If what you did yesterday seems big, you haven't done anything today."

- Lou Holtz, New York Jets

CHAUTAUQUA COUNTY HUMANE SOCIETY PETS OF THE WEEK



Cyan

Cyan is the sweetest little dog! He has a soft, endearing nature and a wagging tail that tells you just how much he appreciates your kindness. Though he might prefer quiet corners and cozy nooks, Cyan's warmth and affection shine through once he's settled in. Whether he's snuggling up with a favorite blanket or enjoying a gentle stroll, Cyan is a loving companion who brings a touch of serenity and joy to every moment. Meet Cyan soon at CCHS. Shelter No. RR179.

Juno is the perfect blend of snuggly lap cat and independent spirit. She loves to have conversations and will fill your home with joy and laughter. With Catitude in spades and a big personality, Juno's affectionate nature makes her an irresistible companion. Don't miss out on the chance to meet this charming chatterbox. Shelter No. RR179.



Juno



Senator Borrello and Assemblyman Molitor Call on NYPA to Halt Proposed Hydropower Rate Increase

Proposed Hike would Nearly Triple Rates for Customers who Currently Benefit from Cost-based Electricity



Senator George Borrello



Assemblyman Andrew Molitor

*Article Contributed by
Senator George Borrello*

Senator George Borrello (SD-57) and Assemblyman Andrew Molitor (AD-150) are urging the New York Power Authority (NYPA) Board of Trustees to reconsider a proposed rate hike that would nearly triple the cost of hydropower for “preference power” customers over four years, citing the devastating impact it would have on ratepayers and businesses across New York State.

The legislators highlighted how the rate increase—from \$12.88 per megawatt hour to \$33.05 per megawatt hour—would undermine NYPA’s longstanding mission of providing affordable, clean energy to municipal electric systems, rural cooperatives, and other entities under the Niagara Redevelopment Act.

“Communities like Jamestown in our district, one of the poorest in the state, rely on low-cost hydropower to keep electricity affordable for residents and businesses,” said Senator Borrello. “This significant rate hike would deepen the affordability crisis already driving many New Yorkers to leave the state, while robbing vulnerable communities of one of the few tangible benefits they receive from state programs.”

“I have serious concerns about NYPA’s proposed hydropower rate increase because of its adverse effect on rate-paying businesses, municipalities, and consumers in our district; New York is already one the least affordable and least business friendly states in

our nation. Our Governor has recently proposed making New York more affordable. However, the massive, proposed increase in clean, renewable energy rates will make it even more expensive to do business and live in our state. I strongly encourage the NYPA board to return to the traditional rate evaluation formula and reconsider its proposed rate increase,” said Assemblyman Andrew Molitor.

Senator Borrello also noted the rate increase conflicts with Governor Kathy Hochul’s stated affordability agenda for 2025, which includes measures like an “inflation refund” and tax cuts to put money back in the pockets of New Yorkers. “The Governor’s plan to make New York more affordable will mean little if customers are forced to divert their tax savings to pay higher energy bills,” said Senator Borrello.

The legislators emphasized the critical role that affordable hydropower has played in retaining and attracting businesses in New York’s rural and urban communities, arguing that the proposed increase would erode NYPA’s reputation as a leader in providing cost-based clean energy.

“New York must honor its commitment to keeping energy affordable for those who need it most. The NYPA Board must reconsider this proposal, which threatens to jeopardize economic stability for countless families and businesses,” said Senator Borrello.

SUDOKU

	2	8		9			6	
6		1	2	8		5	4	
7	5	4	1				9	
	6			2	9		1	
	4	7				3	8	9
				7				
		9		1			2	4
4	3	2		5				
		6				9		

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: Beginner

CROSSWORD

1	2	3	4	5		6	7	8	9		10	11	12	13	
14						15					16				
17						18									
19						20					21				
					22					23					
			24	25						26			27	28	
29	30								31				32	33	
34						35	36						37		
38						39							40		
		41		42							43	44			
					45					46					
		47	48						49				50	51	52
53							54				55	56			
57											58				
59							60					61			

CLUES ACROSS

- 1. “The Las Vegas of the East”
- 6. Cook
- 10. Manning and Wallach are two
- 14. Chameleon
- 15. A way to fill up
- 17. What MLBers hope to play in
- 19. Unhappy
- 20. Indefinite period of time
- 21. Excites
- 22. Males
- 23. Mongol leader Genghis
- 24. Turfs
- 26. Soda comes in them
- 29. Not nice
- 31. Professional organization
- 32. Part of a play
- 34. Sea eagle
- 35. Emily Blunt’s character in “Sicario”
- 37. Beige
- 38. Mental sharpness
- 39. Valley
- 40. Alcyone’s husband
- 41. A place to gamble
- 43. Flightless Australian birds
- 45. Call out somebody’s name over a P.A. system
- 46. US spy group
- 47. Pancakes from buckwheat flour
- 49. Swiss river
- 50. Disfigure
- 53. Have surgery
- 57. Formal withdrawal
- 58. Early English council
- 59. Square measures
- 60. 2,000 lbs.
- 61. Siskel and __, critics

CLUES DOWN

- 1. Mouths
- 2. Buffalo
- 3. You plug it in
- 4. Each
- 5. Largest English dictionary (abbr.)
- 6. King of Thebes
- 7. English name meaning “mythical hunter”
- 8. Indicates near
- 9. More herbaceous
- 10. Gas-powered cars need one
- 11. Dishonest individual
- 12. Systems, doctrines, theories
- 13. The woman
- 16. The whole of one’s holdings
- 18. Witnesses
- 22. Doctor
- 23. Paul __, Swiss painter
- 24. Kids look for him on December 24
- 25. Single
- 27. Competitions
- 28. Predict the future
- 29. Cage for trained hawks
- 30. Musician Clapton
- 31. Frozen water
- 33. Semiformal men’s evening attire
- 35. Most worn
- 36. Common soap ingredient
- 37. Former EU monetary unit
- 39. Provisions
- 42. Book parts
- 43. Republic of Ireland
- 44. Partner to “Pa”
- 46. Sammy __, songwriter
- 47. Dutch colonist
- 48. Clare Booth __, American writer
- 49. Solar disk in Egyptian mythology
- 50. Minute arachnid
- 51. From a distance
- 52. Monthly apartment cost
- 53. Young women’s association
- 54. Tourist destination
- 55. “Woman” in Ojibwe language
- 56. Pointed end of a pen



SUPER BOWL LIX

We're All Eagles Fans This Sunday

CONTINUED FROM FRONT PAGE

and more about where my mother was born. My mom, Julia, was born and raised in South Philadelphia, so I guess you can say it's in our blood. Growing up it offered comfort knowing that, despite the distance, your entire family was watching and rooting for the same thing. The Eagles were that special connection.

Coaches, Catches & Connections

My mom isn't the only notable connection Jamestown has to Philadelphia.

The current head coach of the Philadelphia Eagles is area-native, Nick Sirianni. Sirianni was born in Jamestown, NY and graduated from Southwestern High School in 1999. He has been the head coach of the Eagles since 2021. In that span he has brought them to two Super Bowls (LVII - 2023; LIX - 2025), both against Kansas City. Go get that ring, Nick!

Before he decided to open Jamestown-staple The Pub, Jim McCusker was a professional football player. McCusker was a Jamestown High School graduate. He played defensive lineman and was awarded Western New York High

School All-Star twice. McCusker's talent brought him to the NFL where he played for the Philadelphia Eagles. The team won the NFL title by defeating the Green Bay Packers 17-13 in the 1960 championship game.

Next time you visit The Pub, make sure you order "The Big Guy" (beef on weck) and admire the many photographs and memories of McCusker's football career that hang on the walls.

It's Time for a New Winner

There's no denying that Kansas City has achieved absolute greatness in the past few seasons. Mahomes, Reid, and the Chiefs organization stand on the edge of making history with the first Super Bowl three-peat. *But...* does anyone really want to see them hold up *another* trophy?

That's why I think it's safe to say that majority of Super Bowl LIX watchers in Chautauqua County will be pulling for the Philadelphia Eagles. A team that has so many connections to our local area — from Sirianni to McCusker to my mother — will connect the nation this Super Bowl Sunday. Fly, Eagles Fly!



My sister, Michelle Trussalo posing with the Vince Lombardi Trophy after the Philadelphia Eagles defeated the New England Patriots in Super Bowl LII (2018).



THE EAGLES' VICTORY SONG

*Fly, Eagles Fly!
On the road
to victory!
Fight, Eagles fight!
Score a touchdown
1, 2, 3!
Hit 'em low!
Hit 'em high!
And watch our
Eagles fly!
Fly, Eagles Fly!
On the road to
victory!
E-A-G-L-E-S!
Eagles!!*

The Pub

Since 1965

**FLY, EAGLES FLY!
E-A-G-L-E-S!
EAGLES!**

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My sister, Michelle "Aunt Shi Shi" Trussalo with "the next generation."



My mom, Julia Trussalo - born and raised in South Philadelphia.



Submitted Photos

Dwight the Golden Doodle representing "00" for his favorite team.



Rooting for the Eagles in Philadelphia

Michelle Trussalo (sister), Suz Gargani (cousin), Julia Trussalo (mother), and Billy Gargani (married to Suz), former security with the Philadelphia Eagles.



KANSAS CITY CHIEFS VS. PHILADELPHIA EAGLES

SUNDAY | FEBRUARY 9 | 6:30 PM



MUST-HAVE ITEMS FOR YOUR SUPER BOWL PARTY

Article by

Metro Creative Connection

The popularity of professional and college sports is undeniable. Various metrics, from ticket sales to data on how much is spent on team apparel, underscore that popularity. But there may be no greater measuring stick than television viewership, which tends to rise as the games grow more meaningful. In fact, the National Football League reported that international viewership of the Super Bowl totaled 62.5 million people in 2024. When added to the estimated 123.4 million domestic viewers who tuned in to watch the league's championship game, it's evident that watching the big game is a big deal.

Game watches have become a go-to way for fans to get together and take in the big game. The best game watches feature an assortment of variables that combine to make the viewing experience comfortable and engaging.

- **Seating:** Guests will need a comfortable place to sit during the game. Make sure the primary viewing space has enough seating to accommodate everyone on the guest list. If necessary, rearrange furniture so the most comfortable seats, including couches and upholstered armchairs, are positioned so guests can see the television without having to crane their necks or sit awkwardly. Some padded folding chairs can then be brought in to provide additional seating.

- **Multiple viewing areas:** If lots of young children will be coming, consider creating a separate viewing space for youngsters, such as a playroom, basement or another living space that can accommodate the younger fans. In addition, consider setting up an outdoor viewing space if the weather allows. A firepit and some comfortable outdoor furniture situated around an outdoor television or projector screen can accommodate guests who want to watch the game

under an open sky.

- **Snacks:** It's not uncommon to order in for a game watch, and pizza and chicken wings are popular items to serve during the big game. But it's equally important to provide fellow fans with plenty of snacking options. Chips and dip, homemade nachos with salsa, pretzels, and snacks for children should be part of the game day offerings. But don't discount nutritious snacks, either. A vegetable tray with hummus can be offered to guests who want to enjoy the big game without overindulging in less nutritious fare.

- **Drinks:** Viewers who watch football regularly can be forgiven if they assume beer is an integral component of the game day viewing experience. While it's common to provide some adult beverages for guests at the game watch, hosts must recognize that local laws may consider it their responsibility to ensure guests are not overserved. So while it's alright to provide alcoholic beverages to guests, it's important that nonalcoholic alternatives, including water, soda and juice, be made available as well.

- **Tech:** Of course, the viewing experience will be that much more enjoyable for hosts and guests with the latest technology. A new television with fast response times and a wide viewing angle can ensure the competitors on the field are viewed as clearly as possible and visible from all angles in the rooms where the game will be shown. Hosts who plan to set up outdoor viewing areas should take every step to reduce glare, particularly if the television outside is not designed for outdoor viewing. In addition to the television, new sound systems can make the game watch that much more impressive.

Before inviting guests over for the big game, hosts can consider these variables to ensure the viewing experience is one fans won't soon forget.

Smile Because It Happened

CONTINUED FROM FRONT PAGE

about some reasons we should be grateful for the 2024 Buffalo Bills.

We get to watch Josh Allen play football every weekend for five months.

When it's all said and done, Josh Allen will have completely re-written every Buffalo Bills franchise record he was able to touch. He may set some NFL records. He is the complete embodiment of everything we have ever wanted in a football player. He loves the city, he loves the team, and he loves his role as a leader. We couldn't ask for better.

We get a whole season to say goodbye.

Highmark Stadium has one year left. This place is a blue collar Taj Mahal. It has so much charm, so much history, and so much potential for injury. It is loud. It shakes. It smells like stale popcorn and spilled beer and bathroom chemicals. The lines are crowded and long. It's windy and it's cold. Finally, it's the best place in the whole world to see a football game. We get to spend next season, likely another Super Bowl run, saying goodbye to our old friend as though she is a member of our family.

The Bills were supposed to be terrible.

Whether it's the presence of Aaron Rodgers or the quirkiness of Mike McDaniel, the Bills always seem to get the shaft when it comes to national recognition. After trading Stefon Diggs in the offseason, everyone in the national media seemed to think the Bills were going to take a step back. Instead, "everyone eats" became the mantra in the locker room and the team was more cohesive and effective than ever. After shedding contractual dead weight and getting some salaries off the books, the Bills are going to have

money to spend in the off-season and will likely target a big name or two. This year was the year their roster was its most vulnerable, so the buildout of Beane 2.0 should be exciting.

We're the City of Good Neighbors for a reason.

Buffalonians love to use the nickname, but the Bills are the stitching that holds the fabric of Western New York together. At a time when we are so divided on almost every major issue, this team gives us something to root for together. The entire region shuts down on game days. Everyone watches. Everyone has a ritual. Everyone has an opinion. We talk to each other about the games and the team, and this is at a time when interactions with strangers are increasingly rare. As we become more isolated, community beacons like the Bills are even more important. Get together with your friends and family. Cheer the Bills. Spend money at a local bar. Most importantly? Rep your Bills gear wherever you go. Someone will find you.

To the 2024 Buffalo Bills season, I say a fond farewell. This was one of the most enjoyable of my life, and I'm sure many of you can say the same. Josh Allen should win the MVP. He won't, but he should. This season gave us flyovers and dramatic moments and a wonderfully awful MVP debate, but it cemented the notion that the Bills are a perennial national power. James Cook is a stud, and will be talked about with massive expectations next year. The defense will get reinforced. The offensive line remains elite. Joe Brady is back. Things might be bleak, but they also couldn't be looking better. I'm still not going to watch the Super Bowl. Spring Training starts in 12 days.

So don't despair because the 2024 Buffalo Bills season is over. Smile because it happened.



"We're playing for each other, and that's our greatest motivation."

- Nick Sirriani, Head Coach, Philadelphia Eagles
1999 Southwestern High School Graduate



SUPER BOWL

Trivia

1. Which two teams have the most Super Bowls wins?
2. Which two cities are tied for hosting the most Super Bowls?
3. Who was the first quarterback to win five Super Bowls and has the most Super Bowl MVP awards?
4. Which Super Bowl was famously interrupted by a blackout in the stadium?
5. What is the nickname of the trick play the Philadelphia Eagles used to score a touchdown in Super Bowl LII?
6. Which team won the very first Super Bowl in 1967?
7. What is the only Super Bowl to ever go into overtime?
8. How many consecutive Super Bowls did the Buffalo Bills play in during the 1990s?
9. Who was the starting quarterback for the Buffalo Bills during their four straight Super Bowl appearances?
10. Which player has the most career Super Bowl touchdowns?

1. The New England Patriots & Pittsburgh Steelers (tied for 6) 2. Miami & New Orleans (11 times) 3. Tom Brady 4. Super Bowl XLVIII (2013, Ravens vs. 49ers) 5. The "Philly Special" 6. Green Bay Packers 7. Super Bowl LI (2017, Patriots vs. Falcons) 8. Four Super Bowls (XXV, XXVI, XXVII, and XXVIII) 9. Jim Kelly 10. Jerry Rice (8)

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- Andy Reid, Head Coach, Kansas City Chiefs

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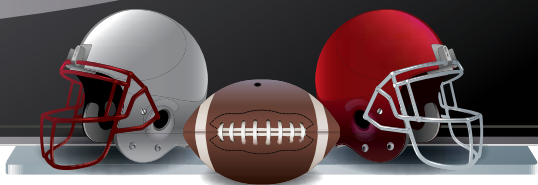
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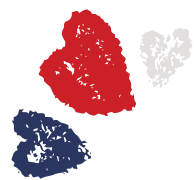
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Faith Matters

The Serenity Prayer



God, grant me the

SERENITY



to accept the things I cannot change, the

COURAGE

to change the things I can, and the

WISDOM



to know the difference



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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CHAMBER CORNER
02.03.2025

Article Contributed by

Daniel J. Heitzenrater
Chautauqua County Chamber of Commerce
President and CEO

The State of Business in Chautauqua County

Businesses come in all sizes in Chautauqua County, from the smallest sole proprietorship to some of the largest manufacturing facilities. So, when we set out to take a look at the State of Business, we invited a panel of leaders from across a wide range of entities that support local business in order to represent the depth of our economic sectors.

It was our pleasure to host Mark Geise from the County of Chautauqua Industrial Development Agency, Todd Trantum of the Manufacturers Association of the Southern Tier, Courtney Curatolo from the Jamestown Small Business Development Center, Andrew Nixon with the Chautauqua County Visitors Bureau, and Katie Geise with Chautauqua Works. Each of these individuals brings a unique perspective on the state of business, as they work in a variety of ways to strengthen our economy in Chautauqua County.

Mark Geise provided an overview of the types of projects his organization guides from shovel ready sites to incentives and more. He noted the IDA tries to “level the playing field” for businesses that want to grow here, especially since New York State is viewed as having a climate where it may be harder to do business. He praised the true innovation of an offshoot organization, the Chautauqua County Partnership for Economic Growth, which is a public-private partnership that has successfully garnered grant funding to focus on resource development.

Todd Trantum noted the region’s manufacturers are facing some challenges including a proposed New York Power Authority increase on electric rates charged to customers in utilities that receive hydropower from the Niagara Power Project. That includes the Jamestown Board of Public Utilities as well as municipal electric systems in Brocton, Westfield, and Mayville. As high-capacity users of power, manufacturers would be among the hardest hit by the proposed

increase, which would raise the rates from \$12.88 per megawatt hour to \$33.05 per megawatt hour. On the positive side, he noted the continued growth of the Dream It Do It Advanced Manufacturing program now has 400 middle and high school students enrolled all with an eye on future careers in technology and manufacturing.

Courtney Curatolo recounted how the Small Business Development Center has taken on more and more clients, especially since the onset of the pandemic, as people have worked to turn side hustles into small businesses. SBDC provides free, confidential assistance to anyone looking to begin or improve a small business, with everything from creating business plans to assistance with permit processes. She noted collaboration is also key and praised partner organizations in Chautauqua County that work together to continually develop a positive business climate.

For tourism-related businesses, Andrew Nixon of the Chautauqua County Visitors Bureau noted that the region rebounded in 2022 and '23 after the pandemic largely because we are fortunate to have numerous outdoor recreational activities here. He also said Chautauqua Institution had a banner season in 2024, partly due to celebrating its 150th year. Hospitality businesses, he added, have historically struggled with labor shortages and still have that hurdle.

On the workforce front, Katie Geise of Chautauqua Works pointed out the county’s unemployment rate is currently at a fairly low 4.2-percent. Her organization has 330 active businesses seeking employees, and 2,400 active job seekers on its rolls. They continually run job fairs and are also putting on a “full court press” to identify needed skill sets, find the training gaps, and direct potential employees to training programs as well as transportation and childcare that can make a meaningful difference to getting and keeping a job.

The CHQ Chamber State of Business breakfast was sponsored by the County of Chautauqua Industrial Development Agency, UPMC Chautauqua, Jamestown

CONTINUED ON PAGE 19



CCIDA Thanks Carol Rasmussen for Years of Service

Long-time Project Manager Retired after 24 Years of Working at County Development Agency



Submitted Photo

The CCIDA board and staff recognized retiring Business Development Manager Carol Rasmussen during the January CCIDA board meeting on Tuesday, January 28. Rasmussen retired from her position on February 1 after 24 years with the Agency. Pictured from left to right are Chautauqua County Executive Paul "PJ" Wendel, Rasmussen, CCIDA CEO Mark Geise, and CCIDA Board Chair Gary Henry.

Article Contributed by
County of Chautauqua Industrial Development Agency

The County of Chautauqua Industrial Development Agency (CCIDA) is saying goodbye to one of its longest-serving employees. On Tuesday, Mark Geise, Deputy County Executive for Economic Development and CCIDA CEO, announced that Carol Rasmussen retired from her position as Business Development Manager, effective February 1, 2025.

Rasmussen first joined the CCIDA in 2001. Since then, she's assisted countless businesses in Chautauqua County with retention strategies while also recruiting new business development to the county. Some of the key businesses she's assisted with include Artone, Bush Industries / E-Solutions, Cummins, Dahlstrom's, New Flyer of America, Phoenix Metal, Rand Machine, SKF, Southern Tier Brewing Co., Weber Knapp, and many more.

"Carol has played a crucial role in building strong relationships between our agency and the business community in Chautauqua County," Geise said. "Through her work, she's helped to position our agency as a leader in economic development in Western New York by building strong and lasting relationships with so many of our local businesses. She's also been a valuable team member and mentor to many of her colleagues here at the CCIDA, as well as those who work in other areas of economic development across Chautauqua County."

"Carol is respected by the business community, her coworkers and colleagues, and our municipalities. She's been a consummate professional and has represented the

CCIDA well during her many years of service. She will be difficult if not impossible to replace," added Rich Dixon, CCIDA CFO.

"It's been an absolute pleasure to work with Carol, both as a business owner and later during my time on the CCIDA board," said Gary Henry, CEO of Fancher Chair and chair of the CCIDA board of directors. "Carol has shown to be an invaluable asset to the agency and to economic development in our county for nearly three decades. We all wish her well on her well-deserved retirement following her years of hard work at the CCIDA."

Rasmussen is a native of Jamestown and a graduate of Ohio Northern University, acquiring Financial Certifications from Jamestown Community College. Prior to joining the CCIDA, she worked for Key Bank as a financial consultant and commercial business loan assistant. She is a member of the Chautauqua Leadership Network, and formally served on the board of the Jamestown Boys & Girls Club.

"I've greatly enjoyed my time working for the CCIDA and alongside our local business community," Rasmussen said. "I've created many lasting friendships over the years thanks to my work with the agency and those friendships will continue. It's been a pleasure to work with the expertise of the CCIDA Board of Directors, Loan Review consultants, and my colleagues. I am especially grateful to Mark Geise and Rich Dixon, along with the past CEOs of the CCIDA who helped to make this a very rewarding and gratifying career. A heartfelt thanks to you all."

Geise said the CCIDA will consider its options on how to fill the position in the coming weeks, with an update expected by the March board meeting.

Jackson Day in Warren will Feature Acting U.S. Attorney for the Western District of Pennsylvania

Article Contributed by
Robert H. Jackson Center



ROBERT H. JACKSON CENTER

Celebrating the birthday of Robert H. Jackson in nearby Spring Creek PA, this year's Jackson Day in Warren event is Thursday, February 13 at 7 p.m. at the Warren County Courthouse and will feature a keynote address by Acting US Attorney, Troy Rivetti on the role of the federal prosecutor.

Currently, Mr. Rivetti serves as the United States Attorney for the Western District of Pennsylvania, where he oversees approximately 125 prosecutors, civil litigators, and professional staff in three offices, serving more than 3 million citizens.

Mr. Rivetti's career in the Department of Justice has spanned more than 25 years. Mr. Rivetti joined the U.S. Attorney's Office in 1997 and throughout his career as a federal prosecutor, his primary area of concentration has involved the investigation and prosecution of violent crime, including large-scale drug trafficking organizations and firearms offenses. Prior to his current role, Mr. Rivetti held a series of leadership positions in the U.S. Attorney's Office, including serving as the First Assistant U.S. Attorney from June 2023 to January 2025, and from November 2021 to February 2023. He also served as the Chief

of the Criminal Division from 2019 to 2021.

Jackson Day observes the birthday of Robert Jackson in nearby Spring Creek, Pennsylvania February 13, 1892. His family later moved to Frewsburg, New York where he grew up and attended high school. Please call (716) 483-6646 or email info@roberthjackson.org with any questions.

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 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.

YWCA Jamestown's Coldest Night of the Year Walk

Contributed by
YWCA Jamestown



YWCA Jamestown is hosting our Coldest Night of the Year walk on February 22, 2025, from 4-7 pm. This heartwarming, family-friendly event supports a great cause – the YWCA Jamestown's Transitional Housing Program.

With both 2k and 5k options, this event is FREE to attend and walk, we will have kid-friendly fun such as Anna & Elsa Meet & Greet and face painting as well as hot cocoa, cookies, and other treats.

Members of the community can get involved by registering as a team captain! Team Captains set a fundraising goal, create a team of friends, family, classmates,

or coworkers, and fundraise to support this great cause.

Sponsorship opportunities are available for companies or organizations that would like to contribute to the event and have their company/organization logo on signage during the event.

Visit our Facebook event page for more information and to register as a team captain: <https://www.facebook.com/events/1989475768219893>

Infinity Visual and Performing Arts Welcomes New Instructors & Staff Members



Submitted Photos

Emily Strong



Heidi LeBarron



Alexis Connor



Emily Brentley

Article Contributed by
Infinity Visual and Performing Arts, Inc

Infinity Visual and Performing Arts is proud to announce the return of Emily Strong to their team of instructors and the addition of Heidi LeBarron. Emily is teaching voice, theater, and Infinite Exploration lessons, while Heidi is teaching piano.

Emily Strong

Emily Strong is an accomplished educator and artist with a bachelor's degree in Visual Art and Theater, as well as a master's degree in Elementary Education. She is thrilled to return to Infinity Visual and Performing Arts, after a hiatus that took her to New York City in 2015 and back to her beloved hometown in 2020. During the day, Emily loves her work as a local public school elementary art teacher. With a wealth of experience as a visual art, vocal and guitar instructor, she also shines as a singer-songwriter, composer, and musical theater performer. Over the years, Emily has performed in many musical theatre productions as well as with various Rock bands, including her notable 2014 gig as

the opening act for the legendary comedian Bob Newhart with her band, "The Distractions." She writes and records original music that can be found on her website: EmilyStrongMusic.com or streamed on Spotify and Apple Music under Emily Strong Music.

Emily's artistic journey is deeply influenced by her early experiences in high school, where she thrived in a supportive environment that encouraged her creativity. Passionate about fostering that same nurturing atmosphere, she is dedicated to guiding and inspiring young artists today.

Additionally, Emily has honed her skills by studying voice and acting with renowned Broadway veterans Jan Horvath and Keith Buterbaugh and at the Upright Citizen's Brigade Theater in NYC. Her commitment to education and the arts continues to shape her mission of empowering the next generation of creators.

Heidi LeBarron

Heidi has been playing piano since she was 4. She was a music major at Jamestown Community College, history major at SUNY Fredonia, and Applied Intelligence

major at Mercyhurst University. At JCC, she also participated in stage crew for the Scharmann Theatre, concert and jazz band, choir, and rock ensemble. As a child, she participated in the Chautauqua Association for Musicians Under 21. In the community, Heidi has performed in the Living Christmas Tree at First Covenant Church, and taught piano lessons privately. Currently, she plays on the worship team at Joy Fellowship Free Methodist Church. She enjoys furthering her ear training and learning new versions of pieces she played as a child.

Infinity Visual and Performing Arts is also excited to announce the addition of two new receptionists to their administrative team!

Alexis Connor

Alexis was born in Jamestown and has lived here all her life. She is a graduate from Jamestown High School and is currently aiming to go back to school and continue pursuing a Bachelor's Degree for Social Media Marketing. She has always been involved in the arts, joining art clubs, and having her artwork entered into shows while in High School. Currently, Alexis runs an art page where she focuses on painting and digital art.

Emily Brentley

Emily Brentley graduated from Falconer High School and the Hewes BOCES Center. She attended Daemen University for animation. With experience in retail, education, and the arts, Emily strives to facilitate a space in which all are welcomed and celebrated. Emily lives in Mayville, NY with her partner and two cats. Emily has worked with Interstate Studios, and won the seasonal Best of the Best award in Spring of 2024. She spends her free time creating, using paint, yarn, or any other materials she can get her hands on!

Infinity Visual and Performing Arts is a 501c3 non-profit organization dedicated to providing quality instruction in the visual and performing arts to students of all ages and abilities. They offer a variety of classes and workshops in music, dance, theater, and visual arts.

For more information about Infinity, or to register for lessons with any of the instructor mentors at Infinity during their 2024-2025 Program Year, please visit www.infinityperformingarts.org/register.

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This Sunday: Stories of Hope, Encouragement, and Mercy



Submitted Photo

The speaker this Sunday at the Unitarian Church's 10:30 a.m. hybrid service is former Lutheran pastor Ruby Wiles, the founder/director of Warren's Free Books for Kids Town. Of her message, she says, "It is easy to become discouraged. But around us are amazing people living in a way that makes the world better for all of us. Come hear stories to uplift our spirits and offer us encouragement." Julie Anderson is pianist. All are welcome to the service and the coffee hour that follows at 1255 Prendergast Avenue. To participate virtually, use the link at UUJamestown.org/calendar.



"It's not the size of the dog in the fight, but the size of the fight in the dog."

– Archie Griffin, Cincinnati Bengals



New Scholarship Established at NCCF by Dunkirk World War II Veterans Club



Submitted Photo

The Dunkirk World War II Veterans Club Board of Directors, from left to right: CJ Giguere, Robert Bankoski, Louis DiPietro, Al Liedke, Ryan Hudson, John Way. Not pictured: Chris Anson.

Article Contributed by
**Northern Chautauqua
Community Foundation**

The Northern Chautauqua Community Foundation (NCCF) is proud to announce the establishment of a new scholarship, generously funded by the Dunkirk World War II Veterans Club. This scholarship is dedicated to supporting the continuing education of students with a familial military connection.

Eligible applicants are graduating seniors from Dunkirk High School who plan to attend a traditional college or university or a military academy full-time. Applicants must demonstrate a direct familial military connection and a strong work ethic. This scholarship aims to honor the legacy of service and commitment

exhibited by our military families. The Dunkirk World War II Veterans Club Scholarship will be awarded for the first time to a senior graduating in 2025.

Students interested in applying should consult their school's counseling office. For further questions, individuals are encouraged to contact the Northern Chautauqua Community Foundation at 716-366-4892 or via email at nccf@nccfoundation.org.

NCCF welcomes inquiries from individuals or organizations interested in establishing their own scholarship, Community, or other fund. Our team is here to guide you through the process of creating a lasting impact in our community. Visit nccfoundation.org or contact our office to learn more.

Audubon has Adventure for Adults this Friday, Exploring for Kids on Saturday



Submitted Photos

At Audubon Community Nature Center's February 7 First Friday, 11 a.m.–noon, Eileen and Jim Goodling will share their 16-day walk across ~200 miles of English trails from the Irish Sea to the North Sea. Bring a packed lunch for conversation afterward. Saturday, come with your 3 to 8-year-old(s) to Little Explorers, 10–11:30 a.m., and discover how much you can learn about animals through their "Skulls, Teeth, and Bones." The morning includes an indoor lesson, outdoor walk, a snack, and a craft if there is time. To learn more about both events (and reserve your space by Thursday for Little Explorers), call (716) 569-2345 or go to AudubonCNC.org/Events. The Nature Center is at 1600 Riverside Road, one-quarter mile east of Route 62 between Jamestown and Warren.

PUZZLE SOLUTIONS

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PUZZLES ON PAGE 9

Chamber Corner: February 3, 2025

CONTINUED FROM PAGE 16

Community College, Media One Radio Group, Observer, the Post-Journal, and DoubleTree by Hilton. While it was the first event of its kind in Chautauqua County it will not be the last. With a great deal of positive feedback in the room, the Chamber will be working on a similar event for next year as we look to provide meaningful information, resources, and connections for local businesspeople.

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.

Have Breakfast With the Birds at Audubon Saturday, February 15



Submitted Photo

Celebrate the Great Backyard Bird Count at Audubon Community Nature Center's pancake breakfast Saturday, February 15, 9–11 a.m. Bring the family for bird quizzes and programs. Helpful volunteers counting birds at the Nature Center's feeders will show you how the count works and how to identify some of those hard to identify birds. Bring a little cash to participate in a basket raffle. Paid reservations are due by Monday, February 10: Call (716) 569-2345 or go online to AudubonCNC.org/events.

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How Long Should You Hang on to Your Tax Returns?

Article Contributed by

Metro Creative Connection

As individuals attempt to more effectively organize their homes, they may come across a familiar pile of documents that they might hesitate to discard. Conventional wisdom has suggested taxpayers hold on to their tax returns for at least seven years. However, the Internal Revenue Service indicates that the seven-year timeline is not necessarily applicable to everyone. The IRS recommends taxpayers speak with their insurance company or creditors to see if they require account holders to hold on to their tax records longer than the IRS. If they don't, individuals can follow these guidelines, courtesy of the IRS.

1. Keep records for 3 years if situations (4), (5), and (6) below do not apply to you.

2. Keep records for 3 years from the date you filed your original return or 2 years from the date you paid the tax, whichever is later, if you file a claim for credit or refund after you file your return.

3. Keep records for 7 years if you file a claim for a loss from worthless securities or bad debt deduction.

4. Keep records for 6 years if you do not report income that you should report, and it is more than 25 percent of the gross income shown on your return.

5. Keep records indefinitely if you do not file a return.

6. Keep records indefinitely if you file a fraudulent return.

7. Keep employment tax records for at least 4 years after the date that the tax becomes due or is paid, whichever is later.

These can serve as guidelines taxpayers can follow if they are attempting to declutter at home but don't want to discard tax returns they might someday need. Taxpayers also can consult with their accountants or tax preparers for advice on how long to keep their returns. In addition, those who want to keep their returns can scan relevant return documents and then store them digitally on an external hard drive. This frees up space in a home and can calm any fears about discarding returns taxpayers may have.



"If you're not in the parade, you watch the parade. That's life."

- Mike Ditka, Chicago Bears



Andriaccio's & Coppola's: Family, Friends and Football

CONTINUED FROM PAGE 6

Andriaccio pointed out that while Coppola's previously sold pasta sauce under the brand Marco Rosso's, the pizzeria is no longer affiliated with it.

Exciting seasonal offerings also keep things fresh. For the upcoming Valentine's Day weekend, Andriaccio's will feature a special dine-in menu. As President's Day weekend occurs during that same time frame, Andriaccio said they may extend their weekend hours for more availability.

"Essentially, we're doing it for the weekend," Andriaccio said. "Since it's President's Day weekend and Valentine's Day falls on a Friday, we're going to be running something for that weekend. The regular menu is going to be available, but we'll also have a special menu for mostly dine-in with a few items that aren't usually on our menu."

Afterward, Andriaccio's will close for March or deep cleaning and small renovations. "We usually close in March," he said. "We're still deciding on what exactly we're going to do, but mostly, we'll just close down, deep clean the place, and tweak some things here and there."

Beyond its culinary success, Andriaccio's has become a community hub, especially during Buffalo Bills football season. One of the highlights each winter is the snow sculptures created by Andriaccio's brother-in-law, Vince.

"It started out because there wasn't going to be an ice castle one year," Andriaccio explained. "We had some snow buildup from plowing, and the Bills were in the playoffs, so we wanted to create some hype around the team and do something new. Vince Liuzzo is actually my brother-in-law, and he's known for wood carvings—he's a certified arborist. So, I believe he and my dad came up with the idea to start doing snow sculptures. Each year, they try to do something different, and every year, it kind of gets a little more elaborate and bigger."

For the first time, the snow sculptures appeared at both Andriaccio's and Coppola's locations. "This was the first year that he did anything at Coppola's," Andriaccio said. "We wanted to do that because we're open on Sundays at Coppola's, and that's usually when the Bills games fall. We're well-known at Coppola's for doing Buffalo Bills-shaped pizzas, so we figured this would be a fun way to add to the experience."

Meanwhile, Coppola's will celebrate the Super Bowl weekend with a 10 percent discount on all preorders made in advance of the big game on Sunday. While Andriaccio's will be closed this Sunday, Andriaccio said the pizzeria will be open and all calls will be forwarded there to the Bemus location.

Through decades of change, one thing remains constant at Andriaccio's: a deep connection to family and community.

"I would say the history, just being around for a long time and all the people who've come through the doors, makes this place special," Andriaccio said. "We get a lot of people who come back and say they worked here 30 years ago, and now they bring their kids in. It's more than just a place to eat. That's something that was taught to us by our grandparents and our parents."

Maintaining a restaurant for over 40 years in a mainly seasonal area is no small feat. "It's something that's very rare nowadays for a restaurant to last this long," he said. "Especially in an area like this where it's so seasonal, you see a lot of places open for a couple of years, and then something happens. I think we've been able to withstand the test of time, especially with things like COVID, because we had an established takeout business."

Andriaccio credits their longevity not just to family, but also to their dedicated team. "Another main reason we've been in business so long is the support from our team and staff," he said. "We've always had a really good group of managers and employees. We have someone who's been with us since 1983—basically from the start. A lot of our staff have been here for 10 to 20 years. They're a huge part of this place."

Andriaccio notes that Andriaccio's also has based its success on their family's firmly rooted faith. "Our faith has definitely been something that has helped us through the tough times - and there are tough times - so I definitely have to mention that," he said.

With a mix of tradition, innovation, and a strong community presence, Andriaccio's continues to be more than just a restaurant—it's a family legacy, one plate at a time. Andriaccio's is located at 4837 West Lake Road in Mayville, and Coppola's Pizzeria is located at 20 Main Street in Bemus Point.

Statement by Senator George Borrello on Surge in Prison Staff Sickened by Substance Exposures

In light of a troubling surge in incidents where prison staff have fallen seriously ill after exposure to inmates suspected of drug overdoses—most recently at Lakeview Correctional Facility—Senator George Borrello issued the following statement:

"For too long, DOCCS and the Hochul administration have ignored the escalating crisis of contraband and dangerous drugs infiltrating our state's correctional facilities. The recent surge in inmate overdoses - followed by staff falling ill and even requiring Narcan to be revived - leaves no doubt that our corrections officers and medical personnel are being placed in harm's way daily, with little to no protection from the state.

These brave men and women are tasked with maintaining order and ensuring safety within our prisons, yet they are the ones being sent to the hospital after unknowingly coming into contact with lethal substances. The fact that hazmat teams and law enforcement officials cannot even

determine what these substances are should be setting off alarm bells at the highest levels. Instead, the administration continues to drag its feet while officers suffer.

It is time for real action. The availability and use of body scanners to screen all visitors entering our prisons should be standard operating procedure. However, it is not, despite the technology being authorized in the 2023 state budget. Contact visits should be suspended by executive order until improved drug detection methods and enhanced safety protocols are in place."

If Governor Hochul is truly committed to protecting public servants, she must act now to ensure that staff working in our correctional facilities are not forced to risk their lives just by doing their jobs. These dedicated men and women deserve better, and I will continue to fight for the protections they need."



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

Even in the coldest days of winter, workers can be seen in the grape 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 largest Concord grape growing region 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 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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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**   

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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**   



GRAPE DISCOVERY CENTER

grapediscoverycenter.com



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 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 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.

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.



Submitted Photo

Taste · Explore · Learn · Shop



Welcoming
New Manager
Lauri Lewis!

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APRIL 3RD!**



visit our website
www.grapediscoverycenter.com
for event details

all things Grape!

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- **WINE ON WEDNESDAYS** 9 week series beginning in June Chautauqua Institution
- **HARVEST HOSTS CAMPING** starting in April of 2025 for info visit: harvesthosts.com



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

– W.C. Fields

8305 West Main Road (Route 20) • Westfield, NY



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.

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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

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 helping us all.



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America's Concord Country

Lake Erie's Concord Grape Belt is home to the oldest and largest Concord grape-growing region in the world and the largest grape-growing region east of the Rockies. Our region is bursting with natural beauty, full of communities ripe with history, and places to have a barrel of fun.

From wineries and museums, to festivals and fishing, to shopping and dining; you'll find plenty to discover and enjoy in America's Grape Country.



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

For tickets and further details:
WWW.LAKEERIEWINECOUNTRY.ORG





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 Covered Pretzel Rods
paired with Dark Cherry or Cabernet Sauvignon

JOHNSON ESTATE WINERY

Triple Ginger Cookies Dipped in White Chocolate
paired with warm White Ipcras (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 Pastavino 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 CO.

Chocolate Peanut Butter Cheesecake
paired with St. Croix Wine



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WINE
CELLARS



At Heritage, we take great pride in our rich history. As dedicated grape farmers with over 150 years of experience, we have cultivated a legacy that has flourished into a family-owned and operated winery now celebrating 50 years. With an exceptional selection of over 40 varieties, we offer something to delight every palate.

See our Facebook for current hours
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Visit our website
www.heritagewine.biz

12160 E Main St • North East, PA



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 fully-enclosed 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!

Liberty Vineyards
W I N E R Y



Join us daily for wine tasting, wine by the glass, bottle sales, snacks, charcuterie, and more.

Winter Hours: 10-5 Monday-Friday
10-6 Saturday, 11-5 Sunday



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"I drink to make other people more interesting."

- Ernest Hemingway

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Women Really Can Do It All at Arrowhead

Article Contributed by

Arrowhead Wine Cellars

The Pennsylvania Wine Invitational

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.

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.



*"Age is just a number.
It's irrelevant unless, of course,
you happen to be a bottle of wine."*

- Joan Collins

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What makes Johnson Estate Special this Time of Year? Our World-Renowned Ice Wine!



Photo Credit:
Johnson Estate

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

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 make ice wine.

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 late-ripening red variety of grape makes a rare

"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 any 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 sparkling wine.



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