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JamestownGazette.com

# HAPPY ST. PATRICK'S DAY!

## Coughlan's, The Pub, and 4 Below Serve up the Green

Contributing Writer  
**J.W. Nicholson**

Spring in Western New York is here. Usually this would be the time of year we would collectively and bitterly lament the inaccurate prognostications of Punxsutawney Phil, enjoy weekly fish fries, and play a perpetual game of chicken with Mother Nature when making plans.

But this year? This year Spring has been decidedly uneventful. While we adjust to setting our clocks forward (Spring **\*\*technically\*\*** doesn't start until March 21st) we've already had days where a long sleeve shirt and a pair of shorts wasn't out of the question. While finding the nearest piece of wood upon which to knock, it might also behoove you to reflect upon how lucky we are to live where we do.



The Irish Chadakoin by Sheila McCarthy Webster

There is an unmistakable and pervasive Irish heritage in Chautauqua County and across Western New York. Our position and legacy as the terminus of the Erie Canal, our railroad (and later highway) access, and our geographic diversity have made us the beneficiary of much

**CONTINUED ON PAGE 14**



Submitted Photos  
Coughlan's Pub



The Pub



4 Below Haggys Bar & Grill

Pat's Pen with Pat Locke

## The History of St. Patrick's Day: Why We Celebrate

Contributing Writer  
**Pat Locke**

When the month of March rolls around, we have a new holiday to look forward to called St. Patrick's Day! There's nothing like dressing in your finest green attire and heading down to your local parade, Irish pub or river to watch it being turned a bright green whether it be in Chicago or right here in our area along the banks of the Chadakoin to celebrate with friends

and at least one friendly Leprechaun dressed in green. And we can't forget about enjoying all those delicious Irish foods such as Irish stew, Shepherd's Pie, Irish soda bread, corn beef and cabbage, Irish mashed potatoes mixed with cabbage, the authentic pairing of Irish bacon and cabbage or a Reuben sandwich perhaps accompanied with a green beer or Irish whiskey before topping off the meal with traditional apple cake and its secret



**CONTINUED ON PAGE 7**



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Editorial with Lori Cornell

## The Fighting Irish



Owner & Publisher  
Lori Cornell

If you've known me for more than five minutes, you probably know that I love the University of Notre Dame. It's my alma mater, my passion, my pride.

And it's probably the first place that I ever truly celebrated St. Patrick's Day. It was obligatory, as were all things football and Irish.

As the legend goes, Notre Dame, although founded by French missionaries, filled its all-male school, in those early days, with rabble-rousing Irishmen and so, earned the mascot name and parallel traditions like St. Patrick's Day reverence.

But as any Domer knows, "The Fighting Irish" is more of a guiding mantra than a mascot. It sets the framework for life's calling and the challenge to push beyond. It provides the tenacious battle cry to students and fans alike, so that the best college marketing campaigns can ask: "What would you fight for?" and really mean: "What are you doing to give your life meaning?"

For decades, following my graduation, I still often mull this mantra. "What DO I fight for?" What does anyone fight for? There's the obvious answer, for our families, for our kids. But as I watch my

mid-life mom-counterparts quickly become empty-nesters, I realize that life demands a next chapter goal. Yes, my four sons will always be the most important focus of my life, no matter how old they get, but what comes simultaneously next? And where is that fight, that passion?

For me, I have always loved to work and the community interface that most of my career has provided, albeit not always with grace nor success. I feel fortunate to perhaps have "landed" in the generosity of Gazette founder Stacey Hannon's brilliance and careful tutelage - to have been blessed by the opportunity to pick up such a worthy fight.

Like the lucky Irish, I may answer the question "What would I fight for?" with the newfound privilege to help community news thrive; partner with incredible organizations and businesses; and support the many hardworking ventures that make Chautauqua County the place we love to call home.

And so, what would I fight for? My response, if I may, is: YOU!

To my newly beloved readers, business supporters, and entire community: Cheers to you and the Happiest of St. Patrick's Days 2024!!!



Green shamrock plant in bloom by Sheila McCarthy Webster

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Contributing Editor.....Katrina Fuller

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Thursdays at 5:00 pm

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Paul Leone.....Checking In with Paul Pat Locke.....Pat's Pen  
Milton "Skip" Svetanics.....Faith Matters  
Vicki McGraw.....Join Me in the Kitchen  
Joni Blackman.....Community Writer  
Paul Steward.....Community Writer

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# Some Things Are Just Mint to Be

## Author Wendy Lewellen Releases New Book to Benefit Chautauqua Rails to Trails

Article Contributed by  
Audubon Community  
Nature Center

Wendy Lewellen writes about the amazing folks behind the local Rails to Trails effort and the organization itself in her new book, *Good Soles: Chautauqua Rails to Trails Namesakes and Trailblazers*.

Lewellen's book profiles the people for whom the local trail segments are named. It also highlights the accomplishments of the early trailblazers in the 1990s who worked so hard to establish the network.

In the book you will find photographs and Lewellen's version of the history of the organization. The book features a fold-out map, and all sales of the book raise funds for Rails to Trails.

*Good Soles: Chautauqua Rails to Trails Namesakes and Trailblazers* by Wendy Lewellen can be purchased at <https://chaurtt.org/donate>.



Submitted Photo

Author Wendy Lewellen with her new book *Good Soles: Chautauqua Rails to Trails Namesakes and Trailblazers*. All book sales raise funds for Rails to Trails.

In the latter half of her life, most of which has been in Chautauqua County, Lewellen has directed her community service to Chautauqua Rails to Trails, shifting away from watersports, golf, tennis, etc. She is a retired health education teacher and also an early childhood education teacher trained in the Montessori method. In 2009, she published a book about her mother titled *Chautauqua Hostess: Winnie of the Wensley House*.

## Local Resident to Perform "My Name is Rachel Corrie" A One-Woman Play to Speak from the Heart



Submitted Photo

Frederick (pictured on left) with Palestinian school children and fellow internationals from Community Peacemaker Teams.

Article Contributed by  
St. Luke's Episcopal Church

When local resident Jessica Frederick was in her early 20s, she never thought her career choice would change the way she experienced world news – and transform the trajectory of her life.

"It is haunting, every time I hear reports from a region that was so formative when I was a young adult."

From 2007-2010, Frederick left her home in Chautauqua County to live in the West Bank (Occupied Palestinian Territories), doing human rights documentation and advocacy work with Community Peacemaker Teams (CPT). In the city of Hebron and the village of At-Tuwani, she supported the work of Palestinian practitioners of nonviolent resistance and collaborated with Israeli peacemakers and lawyers to advocate for Palestinian human rights under Israeli law. Because of her time there, reports on the war in Gaza have been hitting close to home.

"CPT focused on building grassroots relationships with local Palestinians – and the Israeli peace activists who were their partners," explains Frederick. "We went only into communities where we were invited. I never

made it to Gaza – rooted as I was in Hebron and At-Tuwani. But the situation between Gaza and the Occupied Palestinian territories are interconnected. Since October 7th, I have heard from Palestinian friends about how the war in Gaza is having a direct impact on their lives and safety. I've been so deeply troubled by the news coming out of Gaza. I had to do something."

Frederick, the priest for Children, Youth, and Family Ministry at St. Luke's Episcopal Church in Jamestown, turned to the arts for action. With the support of the Winged Ox Players, St. Luke's community drama group, she will perform "My Name is Rachel Corrie" on March 15th and 16th at 7 pm at the Robert H. Jackson Center (305 East Fourth Street in Jamestown). This one-woman play is about Rachel Corrie, an American diarist, activist, and human rights advocate who travels to Gaza in 2003. The script is composed of excerpts from Rachel's diaries and emails, edited by actor Alan Rickman (known by many as Severus Snape in the Harry Potter movies) and British journalist Katharine Viner.

"What I love about this play is that it is rooted in the fundamental humanity of Rachel and the people she encounters," reflects

CONTINUED ON PAGE 15

Join Me in the Kitchen with Vicki McGraw

## The Perfect Corned Beef



Contributing Writer  
Vicki McGraw  
Elegant Edibles Catering

There are so many reasons to love St. Patrick's Day. The celebration of St. Patrick, the fact that spring is just around the corner, the days are getting longer, the crocuses are blooming, the snow piles have melted away, and best of all, it is time for corned beef!

I just love corned beef with potatoes, carrots and cabbage, as a sandwich or as hash, you name the preparation, I will eat it! Sadly, corned beef seems to be one of those dishes that we don't think of having at any time of the year other than St. Patrick's Day. As is typical, I will be preparing well over a hundred pounds of corned beef this week and certainly will plan to have some left over. While many of my customers order the Irish staple, it just wouldn't be St. Patty's Day in the McGraw household without a family get together that includes corned beef, cabbage (and of course, a green beer or two)!

Corned beef is a very simple meat to prepare, but to do so you must have patience. It is not a quick cook entrée, for sure! Because it is a brisket cut, it requires a longer cook time to become the tender, melt-in-your-mouth delicacy we all love. I prefer to simmer it, either in the crock pot or on the stove top, but, it can also be baked or braised, again for a long time (I'm talking hours!) at a low temperature. You can cook your corned beef with plain tap water, but I prefer to infuse extra flavor by adding apple juice or beer to the water as my braising liquid, along with the most common flavor addition to corned beef, pickling spices.

A big plate of tender, sliced corned beef, buttery carrots and potatoes, savory cabbage with a splash of malt vinegar, and a thick slice of Irish soda bread. Now that is a perfect St. Patrick's Day dinner, you say? Well in our house, a true corned beef dinner plays second fiddle to the Reuben sandwiches and Red Flannel Hash we enjoy the next day. My husband is the king of Reuben sandwiches. He can make a mouth-watering corned beef sandwich that even a non-lover will enjoy! Don't tell him I said so,

but I think his secret is using Bavarian sauerkraut. Bavarian sauerkraut, unlike plain sauerkraut, is a little sweeter and contains caraway seeds. It just adds that special something to those yummy grilled sandwiches!

My contribution to the redemption of left-over St. Patrick's Day dinner is the corned beef hash (also known as red flannel hash) I make the next day. Talk about comfort food and a hug in a bowl! You definitely get that in a big, steaming bowl of hash. Since I will have that big pot full of the broth that resulted from simmering my meat, potatoes, carrots and cabbage, instead of just dumping it down the drain, I will save it to cook extra potatoes the next day. The broth has wonderful corned beef flavor that will be infused into the potatoes as they cook. As simple as it is to do, we often forget about the wonderful flavors that can be infused into our starches, such as potatoes, rice and pastas, by simply using flavored liquids (broth or stock) to cook them in.

If it is left over, chances are pretty good it can have a second life in some wonderful new form. You just need to be willing to "repurpose" your left-overs creatively, and voila! Less clutter in your fridge and something delicious on your plate!

Day 1:  
Slow Cooked Corned Beef

- 5-7# Corned Beef Brisket (I prefer the flat cut)
- 2# potatoes, scrubbed and cut into pieces
- 1# baby carrots
- 1 small head of cabbage, core removed and cut into pieces
- 12 oz beer of choice plus additional water
- 2 T pickling spices

Place corned beef, potatoes, carrots and spices in a slow cooker; add beer and enough water to cover the contents. Cook on low for 7-8 hours. Add cabbage for final hour of cook time.

Remove corned beef and allow to rest 10-15 minutes before slicing.

Save cooking liquid for tomorrow!

Day 2:  
Red Flannel Corned Beef Hash

- 1 lb corned beef, chilled
- 1 lb potatoes
- 1 T minced onion
- ¼ t garlic powder
- Salt and pepper to taste
- 1 T Fresh parsley, chopped

CONTINUED ON PAGE 15

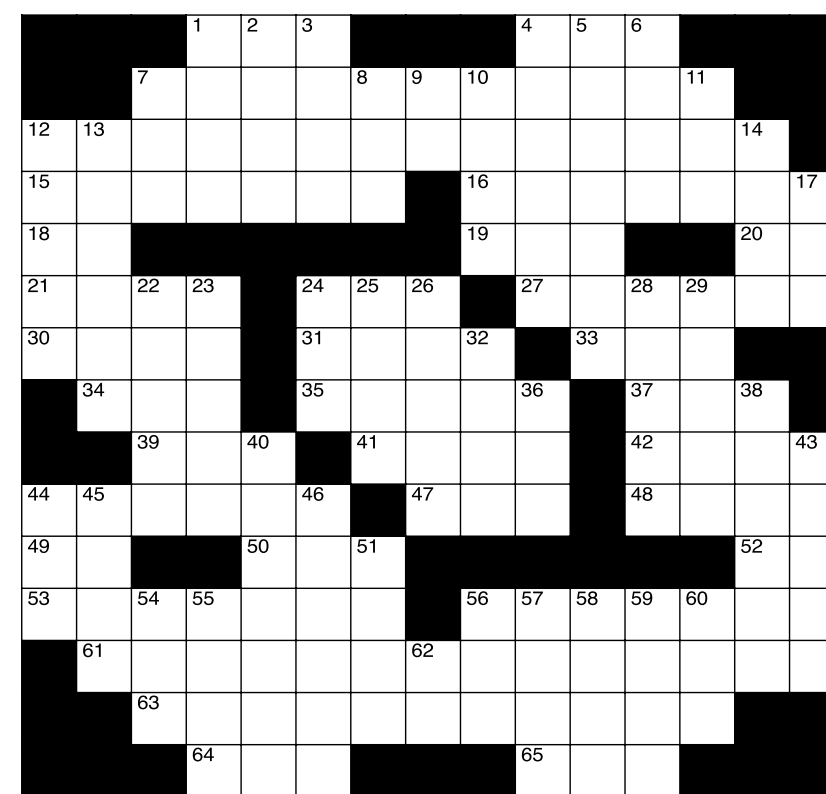
### SUDOKU

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

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

Level: Advanced

### CROSSWORD



#### CLUES ACROSS

- Helps little firms
- Political action committee
- Allowed
- Olivia Colman played one
- Open
- He had a notable lamp
- Promotional material
- Domesticated animal
- Larry and Curly's buddy
- The best ever
- TV network
- Checked for
- Dry or withered
- Expression of annoyance
- Dash
- Fifth note of a major scale
- A secret clique
- Partner to cheese
- \_\_ school: where to learn healing
- City in ancient Syria
- Gasteyer and de Armas are two
- Established practice
- Thanksgiving side dish
- District in Peru
- It's becoming more prevalent
- State in India
- Measure of illumination
- Raised platform
- Japanese warrior
- R.L. Stevenson novel
- Transitory
- Advanced degree
- Fiddler crabs

#### CLUES DOWN

- Prevent from seeing
- Czech city
- \_\_ and Andy, TV show
- A young pig
- Removed surgically
- Covered with
- Chest muscle (slang)
- Nigerian City
- Midway between south and east
- A way to shut
- Stop playing
- Marshy places
- Takes apart
- Ten cents
- A gesture of assent
- Scent
- Teletypewriter
- General's assistant (abbr.)
- Hillside
- Taxi driver
- Semitic Sun god
- Town in India
- Traditional rhythmic pattern
- Fugitives are on the \_\_
- Type of dance
- Two letters, one sound
- Having a strong, pleasant taste
- Golf score
- Mayhem
- Drenched
- River in northeastern Asia
- Drug to treat anxiety (abbr.)
- Part-time employee
- A very large body of water
- Aboriginal people of Japan
- Millisecond
- Forearm bone
- Subway dweller
- Royal Mail

PUZZLE SOLUTIONS ON PAGE 15

# HARLEY-DAVIDSON of JAMESTOWN NEW YORK

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**February 25**

Cheryl Anne Warrior, 63  
of Jamestown  
Lind Funeral Home

**February 27**

Beverly A. Becker, 91  
of Jamestown  
Lind Funeral Home

Howard O. Bush, Jr., 78  
of Jamestown  
Lind Funeral Home

Marguerite Hedman, 88  
of Warren  
Peterson-Blick Funeral Home

**February 28**

Joyce M. Lindstrom, 88  
of Jamestown  
Lind Funeral Home

Jorge Luis Lopez a.k.a Bruja , 59  
of Jamestown  
Hubert Funeral Home

Paulette J. "Polly" Joslyn, 75  
of Bemus Point  
Falconer Funeral Home

**March 1**

Faye A. Wilfong, 82  
of Jamestown  
Falconer Funeral Home

Michael S. Wells, 44  
of Panama  
Lind Funeral Home

**March 3**

Cynthia A. "Cindy" Lees, 71  
of Falconer  
Lind Funeral Home

Bonita K. Mackie, 76  
of Kiantone  
Peterson Funeral Home

Elizabeth C. Perry, 59  
of Lakewood  
Lind Funeral Home

Stephen R. Shaw, 81  
of Warren  
Peterson-Blick Funeral Home

**March 4**

Katherine L. "Kay" Auria, 80  
of Ashville  
Lind Funeral Home

Walter David Shaffer, 86  
of Falconer  
Falconer Funeral Home

**March 5**

Rae Marie Fox Parmeter, 52  
of Warren  
Peterson-Blick Funeral Home

Brenda C. Meerdink, 74  
of Jamestown  
Lind Funeral Home

Linda C. Secor, 75  
of Warren  
Peterson-Blick Funeral Home

James A. Swanson, 80  
of Warren  
Peterson-Blick Funeral Home

**Chamber Corner**

♦ March 11, 2024 ♦



Submitted Photo

Tom Traub, Chair of the Martz-Kohl Observatory Solar Eclipse Committee and NASA Eclipse Ambassador, addresses local businesspeople at the Chamber of Commerce Business Builder Workshop on Friday, March 8.

*Article Contributed by*

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

**Eclipse Countdown: Less Than a Month**

The Chautauqua County Chamber of Commerce has held two workshops, one in November and one this past week, on the eclipse and what it can mean for local businesses. Tom Traub of the Martz-Kohl Observatory has traveled to personally see nine solar eclipses and tells extraordinary tales of the crowds that turn out for what for some may be a once in a lifetime event. The County's Director of Emergency Services, Noel Guttman, has heard from peers around the country who have said that major highways can turn into parking lots during the eclipse, when people may simply pull to the side of the road to watch as it unfolds. Immediately after the eclipse, those same highways can become gridlocked as viewers try to get back on the road. The Chautauqua County Visitors Bureau has been preparing for months as they have watched local lodging facilities sell out of space and Director Andrew Nixon notes their list of eclipse watch parties has grown to over 30 countywide.

These three individuals, Tom Traub, Noel Guttman, and Andrew Nixon, have addressed hundreds of people throughout Chautauqua County over many months. They have done their research, and they see the potential impact of this event – both economically and from a safety perspective. All three are urging local businesses to be prepared for crowds, especially Sunday April 7 and Monday April 8. We know that's a stretch for a lot of local businesses, especially restaurants and small retailers

that may traditionally not be open on those days. Restaurants and food service providers may want to order additional supplies. We want to be sure all businesses recognize that they have a unique opportunity to capture an audience – and that the customers who visit during the eclipse may also be returning visitors in the future.

If your business will be open special hours prior to or during the eclipse, let us and the CCVB help you spread the word. Both the Chamber and the Visitors Bureau will be working to publicize local dining, shopping, and attractions during this singularly exceptional time. To get listed with the Chamber, visit our web calendar at [www.chautauquachamber.org](http://www.chautauquachamber.org) and sign up under Eclipse Marketing Opportunities. To get listed with the Visitors Bureau, visit [www.tourchautauqua.com](http://www.tourchautauqua.com).

This solar eclipse is particularly rare for the contiguous 48 United States – since the path of totality will run directly through many major North American cities for the first time. Chautauqua County happens to be directly in that line. Experts have pointed out numerous times that being in the path of the total eclipse is an experience unlike any other. The sky will get dark in the middle of the day, and you will be able to watch the shadow of the moon as it covers the sun.

Special eclipse glasses are required. If you look directly at the sun's rays it can permanently damage your eyesight. Chautauqua County has ordered thousands of pairs of ISO-certified eclipse glasses and is distributing them for free starting Tuesday. The Chautauqua County Chamber of Commerce can provide some to

CONTINUED ON PAGE 15

*Faith Matters*

**St. Patrick**



*Contributing Writer*  
**Milton "Skip" Svetanics**  
Chautauqua Family of Catholic Churches

In 1988, when I was between high school and college, my dad wrote me a letter of encouragement based on his life experiences. He was a man of great faith so this letter contained many references to the Catholic church and its leaders and saints. I have tried to live by the lessons and the example of the great thinkers of the church. One such example is St. Patrick. Frankly, my dad had a stormy spiritual relationship with St. Patrick, so it is the height of irony how this story ends...

Fast forward to 2012 – Twelve years ago I lived in Ohio and did not know of this place called Jamestown, NY. But this is where the circumstances of life took me and my family. We were content and relatively happy with the life that we had come to know in Ohio. However, God had a different plan and we ended up here in Western NY.

My journey reminds me of that of Saint Patrick, whose feast day we celebrate on March 17. Saint Patrick is venerated by many Christian denominations, but particularly as a great Catholic saint.

He was known as the apostle of Ireland but his citizenship was that of sub-Roman Britain. At the age of 16 he was captured by pirates and put into slavery in Ireland for six years! He was able to escape and get back to his family in England. As he grew and became stronger in his faith he became a priest, and his calling was to return to the land in which he was enslaved. Once back in Ireland, he led many to conversion to the Catholic faith. He loved bonfires to celebrate Easter and he used the shamrock to describe the Holy Trinity – All

things that the Irish people would understand.

Later in his life he tried to return to Britain but was again called back to Ireland where he died on March 17, 461 AD.

Like St. Patrick, we may find ourselves in places that we never expected to be. I am one of those people. But I have come to love this place and even if I were to leave I would feel a never-ending bond. Like St. Patrick, I find peace and joy in the bonfire. Next time when you walk through Bemus Point, look for a man and his Solo Stove and it may be me, contemplating the wonders of creation and the presence of Christ in his life.

My father taught me a simple prayer from another great saint – "Let us remember that we are in the Holy presence of God." In a stark representation of the presence of God in our lives, St. Patrick had a similar prayer:

"Christ with me,  
Christ before me,  
Christ behind me,  
Christ in me,  
Christ beneath me,  
Christ above me,  
Christ on my right,  
Christ on my left,  
Christ when I lie down,  
Christ when I sit down,  
Christ when I arise,  
Christ in the heart of every man who thinks of me,  
Christ in the mouth of everyone who speaks of me,  
Christ in every eye that sees me,  
Christ in every ear that hears me."

What this means is that no matter where you are, Christ is always with you. He is leading you on the journey, not only so that you can be with Him in eternity but so that your neighbors can be together with Him and you as well.

By the way, my dad died on March 17, 1999, the feast of St. Patrick. I do not think that is a coincidence.

For more inspiration and insights from past columns, please visit [www.jamestowngazette.com](http://www.jamestowngazette.com) and click on the Faith Matters page. The Jamestown Gazette is proud to present our county's most creative and original writers for your enjoyment and enlightenment.

**Pat Pen's: The History of St. Patrick's Day: Why We Celebrate**

CONTINUED FROM FRONT PAGE

ingredient, apple butter or a Guinness brownie made with an Irish stout beer such as Guinness to help celebrate "the luck of the Irish". Recipes for the apple cake and the brownies can be found online or passed down through the years in one's family.

color of the flag in the Great Irish Rebellion of 1641 when the Irish fought against the English. Over the years, green became a national symbol of pride for Ireland.

St. Patrick is the patron saint of Ireland and known for bringing Christianity to the country. St. Patrick's Day didn't actually become a public holiday in Ireland until 1904. The St. Patrick's Day celebrations we recognize today are actually a product of Irish immigrants in America. Parades are held in many major cities such as New York City though St. Patrick's Day festivities in Boston are legendary. It is estimated a quarter of all Boston inhabitants are descendants of Irish immigrants. Boston's parade, one of the world's largest, started in 1901.

As Irish populations grew in America, so did St. Patrick's Day festivities. Ireland wasn't always associated with the color green. Even though its lush hills would suggest otherwise, the Emerald Isle was actually once aligned with the color blue. When Henry the VIII claimed himself to be King of Ireland in the 1500s his flag was blue, meaning that Ireland was also associated with that color. However, green was later used as the

Wearing green became common in the United States at parades and celebrations in the 1800s. It was a symbol that Irish-Americans used to honor their heritage and seems to have stuck all these years later.

Since 2010, famous landmarks have gone green. The Sydney Opera house and the Sky Tower in Auckland, New Zealand were the first landmarks to participate. Since then over 300 landmarks in fifty countries across the globe have gone green for Saint Patrick's Day. Several iconic sites throughout the United States go green such as the Empire State Building, Navy Pier in Chicago, City Hall in San Francisco, the "Welcome" sign in Las Vegas and, of course, Niagara Falls both the American Falls and the Canadian Horseshoe Falls.

So enjoy the day whether or not you are Irish... just wear the color green and you'll fit right in!



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# 9th Annual Ag Literacy Week Thanks to Generous Donors

## Ag Literacy Week to be held March 18-22

Article Contributed by  
**Cornell Cooperative Extension**

Cornell Cooperative Extension of Chautauqua County's Agriculture Program is continually working to increase public awareness of the great things happening in agriculture. As part of this effort, CCE-Chautauqua is proud to facilitate the Agricultural Literacy Week initiative for Chautauqua County again, thanks to generous community sponsors.

In celebration of National Agriculture Week (March 18th-22nd), area elementary students are able to participate in the New York Agricultural Literacy Week, locally coordinated by Cornell Cooperative Extension of Chautauqua County. This year, over 2,500 Chautauqua County Elementary students have the opportunity to participate in learning about strawberries with a fun agricultural related book and activity.

The book selected for the 2024 Agricultural Literacy Week program is I LOVE Strawberries by Shannon Anderson. I LOVE Strawberries showcases how students can take part in agriculture, no matter the scale. This story follows the seedling-to-table journey of growing strawberries, as told through the point of view of Jolie, a young girl determined to prove that she is responsible enough to care for the perennial plant.

This program would not be possible without generous donations from local businesses, farmers, and community members throughout Chautauqua County. Current donors of this program include Farm Credit East, Olde Chautauqua Farms, John Hemmer, Jim and Rosie Joy of JM Joy Farms, Janet Forbes in memory of James Forbes, Chautauqua County Farm Bureau, John and Carol Hardenburg, Michael and Shannon Carpenter of Butternut Brook Livestock, Dan Smith, Jay Baker of Jamestown Plastics, and the Jamestown Garden Club. With the funds, the CCE-Chautauqua



Submitted Photo

The Jamestown Garden Club president, Sharon Reed presented a donation to Josie Allen, the Ag Literacy coordinator in support of the Cornell Cooperative Extension Ag Literacy Program.

Agriculture program is able to purchase books to donate to the school's library and activity materials to engage students in the learning process.

Many groups and individuals also donate their time to be volunteer readers, another crucial part to the success of the program. Volunteer readers Sharon Reed and Mary Lissfelt, of the Jamestown Garden Club, are volunteering to read at an elementary school in Jamestown.

Their participation in the program fits well with their club mission, "to stimulate an interest in gardening", and "study our native trees, plants and birds", all of which students will see in this year's chosen book.

CCE Chautauqua is still looking for volunteer readers. If you would like to read to a school in your area, please reach out to Josie Allen, 4-H Development Educator, at jla298@cornell.edu or by calling our office at 716-664-9502.

# Lake Shore Savings Renews its Sponsorship of TRC Golf Classic



Submitted Photo

Kim Liddell, President, CEO & Director, Lake Shore Savings Bank, Chris Anderson, TRC Golf Classic Chairman, and Gregg Bender, TRC Golf Classic Chair Emeritus and Board President, Filling the Gap, Inc.

Article Contributed by  
**The Resource Center**

Lake Shore Bancorp, Inc., the holding company of Lake Shore Savings Bank, announced that its Board of Directors has renewed an agreement to have Lake Shore Savings serve as the presenting sponsor of the TRC Golf Classic for three more years.

The TRC Golf Classic is the major annual fund-raising event for Filling the Gap, Inc., a Jamestown-based non-profit organization that works with The Resource Center to support people with disabilities and other socioeconomic challenges in Chautauqua County.

Lake Shore Savings has sponsored the TRC Golf Classic every year since the tournament began in 1997, and since 2012 has been the event's presenting sponsor. One of the most successful one-day charity golf tournaments in Southwestern New York, the TRC Golf Classic has netted more than \$1.8 million since it began in 1997.

"Lake Shore Savings Bank has been a proud supporter of The Resource Center for the past 27 years," said Kim Liddell, President, CEO & Director. "We strongly believe in supporting organizations that do so much to help strengthen our community."

"On behalf of myself and the employees of The Resource Center and Filling the Gap, we are grateful to Lake Shore Savings Bank for its renewal as the presenting sponsor of

the TRC Golf Classic," said Denise Jones, The Resource Center's Chief Executive Officer. "We rely on the generosity of our local business community to make our events successful. Lake Shore Savings has been one of our most treasured corporate partners over the last 27 years. Their annual support allows us to fulfill our mission of helping people with disabilities to enjoy meaningful lives."

"The TRC Golf Classic Steering Committee applauds Lake Shore Savings Bank for once again agreeing to be the presenting sponsor for the next three TRC Golf Classics. Lake Shore Savings has been a major sponsor of our event for 27 years. And, for the last 12 years, as presenting sponsor, they have contributed \$180,000. Lake Shore's motto is 'Putting People First' and they have once again lived their mission as a wonderful community partner. We thank Kim Liddell, Taylor Gilden and the Board at Lake Shore Savings Bank for their generous commitment to The Resource Center and the people we serve," said Chris Anderson, Chair, and Gregg Bender, Chair Emeritus, TRC Golf Classic and Board President, Filling the Gap, Inc.

The 2024 TRC Golf Classic is scheduled for July 22 at Moon Brook Country Club in Jamestown. For more information or to sponsor, visit [www.trcgolfclassic.com](http://www.trcgolfclassic.com) or phone 716-483-2344 x90167.

# Emma by Kate Hamill to Open at Lucille Ball Little Theatre on March 15



Submitted Photos

Article Contributed by  
**Lucille Ball Little Theatre of Jamestown**

The Lucille Ball Little Theatre, located at 18 East 2nd Street, is set to perform *Emma* by Kate Hamill. This adaptation of Jane Austen's classic novel promises to be a delightful treat for theatre enthusiasts and Austen fans alike.

Opening, Friday, March 15th, this adaptation of Jane Austen's classic, *Emma*, infuses the timeless tale with a quirky charm that preserves the essence of the Regency era while adding modern touches.

Directed by acting veteran, Jennifer Davis, the play revolves around the endeavors of the clever and well-educated Emma Woodhouse as she navigates the complexities of matchmaking, only to encounter unexpected detours along the way and perhaps find her own match. With wit and insight, *Emma* explores themes of love, society, and the pursuit of happiness, offering a fresh take on Austen's beloved novel.

In their second full season following closures during the Covid-19 pandemic, "the Board of Directors at Little Theatre is thrilled to be bringing new and exciting works to our stage as well as beloved classics to offer the community a season full of productions suited for everyone" according to Board President, Holly Weston.

With a history spanning over 100 years, the Lucille Ball Little



Theatre began in 1920 as "The Players Club" where a young Lucille Ball was cast in her first on-stage experience outside of school. The organization quickly grew and by 1945 the then "Little Theatre of Jamestown" reached 5,400 Season Ticket holders, making it the largest membership theatre in the United States at that time. By the mid-1960s they had outgrown their current space and in 1968 purchased the Shea's Theatre on East Second Street with a grand re-opening the following year for the new theatre that was built within the old one. In 1991, a formal ceremony was held in dedication of the renaming of the theatre we now know as the Lucille Ball Little Theatre of Jamestown; forever honoring Jamestown's most famous alumni.

*Emma* will be performed March 15, 16, 22, 23 at 7 PM and March 17 and 24 at 2 PM (please note evening performances this season will begin at 7 PM). Tickets can be purchased online at [www.LBLTJ.com](http://www.LBLTJ.com). If you require assistance purchasing your tickets, please email [boxoffice@LBLTJ.com](mailto:boxoffice@LBLTJ.com) or you can purchase tickets in the lobby starting 1 hour before each performance.

# 30-Day Countdown to a Safe and Unforgettable 2024 Solar Eclipse

Article Contributed by  
**Chautauqua County Media Information Officer**

As the countdown to the celestial spectacle on April 8, 2024 enters its final month, Chautauqua County officials are intensifying preparations to ensure a safe and enjoyable experience for residents and visitors.

Drawing from the success of past total solar eclipses, the county is focusing on a comprehensive approach to address safety, traffic management, and community engagement.

Officials are urging the public to take an active role in their own eclipse celebration planning. We are encouraging residents and visitors to make a plan, considering factors such as transportation, viewing locations, and safety precautions. This collaborative effort aims to minimize traffic congestion, enhance safety, and make the eclipse experience truly memorable.

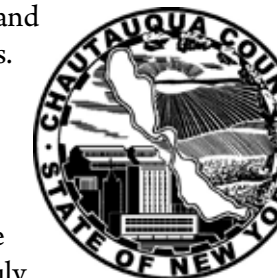
"As we approach the 30-day mark until the 2024 Solar Eclipse graces Chautauqua County, our preparations intensify to ensure a smooth and enjoyable experience for all. We strongly advise everyone to plan ahead by stocking up on essentials like gas the week before the eclipse, considering potential busyness at stations. Additionally, it's wise to secure necessary medications in case roads experience gridlock," explained Noel Guttman, Director of Emergency Services, Chautauqua County. "For our local residents, know that you can savor the eclipse's wonder right from

your own backyard, eliminating the need for extensive travel. Let's come together to make this celestial event a moment of unity and awe for Chautauqua County."

Previous celestial events revealed the challenges associated with accommodating a sudden surge in visitors. Increased traffic, overwhelmed accommodations, and unexpected demands on emergency services underscored the importance of proactive planning.

Understanding the potential impact of the upcoming eclipse, we encourage residents and visitors alike to adopt a preparedness mindset similar to planning for a winter storm. This includes:

- Essential Supplies:** Residents are urged to ensure that essential items such as food, water, gas, and prescription medications are readily available. This proactive measure enhances individual readiness and contributes to a collective effort for a safe and enjoyable eclipse experience.



- Accommodation and Services Readiness:** Local accommodations, restaurants, and businesses are integral to the success of the eclipse viewing experience. Though partnerships with the Chautauqua County Chamber of Commerce and Chautauqua County Visitors Bureau, we are actively collaborating with these entities to ensure they are well-prepared for the anticipated increase in demand.

CONTINUED ON PAGE 16

"May the leprechauns be near you. To spread luck along your way. And may all the Irish angels smile upon you, on St. Patrick's Day."



- Irish Blessing



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# Chautauqua County Humane Society Pets of the Week

Meet Bear, the charming canine with a heart as big as his name. This lovable pooch found his way to the shelter as a stray, his past a mystery but his spirit unmistakable. Bear's most endearing quirk? He does some vision challenges that he navigates with great aplomb and adorableness. Bear is the best four-legged friend who is truly a bundle of goofiness and love. Meet Bear soon at CCHS. Shelter No. RR179.

Chautauqua County Humane Society • 2825 Strunk Rd., Jamestown, NY • (716) 665-2209 • [www.chqhumane.org](http://www.chqhumane.org) • [cchs@chqhumane.org](mailto:cchs@chqhumane.org)

Reggie is the epitome of gentle, loving, snuggly kitten! This dashing gentleman will melt your heart and leave you smitten. ADORABLE does not begin to describe his darling young self. Meet Reggie soon at CCHS. Shelter No. RR179.

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## Jamestown Gazette

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## NYS Maple Weekend 2024

### Maple Becoming a Cooking Favorite

Article Contributed by

Western New York

Maple Producers Association



The sap is already boiling into syrup for Maple Weekend. And one of the hottest trends in cooking is using that syrup and related products in so many recipes.

Maple's versatility has made it one of the favorites for chefs and food influencers across America. That includes The Culinary Correspondent, Les Trent, who is also Senior National Correspondent for the syndicated news show Inside Edition.

More than 50 maple producers across the 15 counties of Western New York will open their facilities March 16-17 and March 23-24 from 10am-4pm each day, so visitors can see how maple syrup and related products are made.

Admission is free. To find a nearby producer visit [www.mapleweekend.com](http://www.mapleweekend.com).

Maple Weekend is a great opportunity for families to experience the American farm and the traditions of making maple syrup. Maple producers will be there to explain their history, the production process. Many locations will also be sharing outstanding recipes using maple syrup and related products.

Since the year 2000 Maple Weekend has been the primary marketing campaign for maple producers. It has been the driving reason that maple syrup production has become a powerhouse crop in New York State with an estimated economic impact of approximately \$120 million.

According to the U.S. Department of Agriculture, New York Maple Producers manufactured 750,000 gallons of maple syrup in 2023 an eight percent decrease from the previous year. However, that was well above the national decline of 15%. The 2022 crop in New York was valued at \$30.6 million. The value for 2023's crop will be released this June.

New York is the second-largest maple producing state in the U.S., with 2.5 million taps accounting

for approximately 18% of the syrup made in the U.S. in 2022.

The best news is there's plenty of room to expand that production because the U.S. Forest Service Forest Inventory and Analysis data shows that New York State has more tappable maple trees than in any other state in America.

Maple syrup is produced as the sugar maple holds starches in storage during the winter, which change to sugars as spring approaches. These sugars are released into the tree sap. When a tree is tapped, a clear liquid runs out. When that liquid is boiled down, approximately 44 gallons of the sap produces a gallon of maple syrup.

And consider this -- there's something more to the taste of sweet, delicious maple syrup -- it might just keep you healthy. Recent research has uncovered some significant health benefits.

University of Rhode Island researchers found 20 compounds in maple syrup that possess antioxidant and anti-inflammatory properties, which have been shown to fight cancer, diabetes, and bacterial illnesses.

Other established health benefits of pure maple syrup include the calcium and potassium content -- a quarter cup of maple syrup has more calcium than the same amount of milk and more potassium than a banana.

Maple Weekend was founded in 1995, when a group of Wyoming County maple producers opened their sugarhouses to the public calling the afternoon event Maple Sunday. The event grew steadily from that time, first stretching across Western New York and now across the entire state.

For more information on maple production and purchasing maple products visit [www.mapleweekend.com](http://www.mapleweekend.com).

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## What You May Not Know About Maple Syrup!

Article Contributed by

Paul Steward

Maple Producers of the Chautauqua Region

As winter changes over to Spring, everyone in Western New York is familiar with the sight of galvanized buckets hanging on maple trees collecting the slightly sweet sap as it makes its way up and down the trunk of the tree in preparation for the spring bloom. Sugar makers will take that sap and boil away water, concentrating the sugars. When it is finally sweet enough you have one of the North East's finest products- maple syrup! What could be more simple than that?

You may know that sweet sap comes from the sugar maple, but do you know that other species of maples can also be tapped? Red maples, silver maples, black maples and Norway maples will also produce sap that can be made into syrup. Most of the producers in the area tap all the maples and the sap used is a mixture of the different species. Don't worry - it all produces pretty much the same flavor of maple syrup. The sugar maple is the preferred species as it seems to produce the sweetest sap and a better volume than the others.

Sugar maples also tend to be less prone to "bud" during a warm-up. Once the trees bud out there are biochemical changes in the sap that give it a much less desirable taste and the syrup season ends. This sugar season has producers on the edge as it may come to an early end due to the mild March we are having.

If you are a connoisseur of fine maple syrup, you may know that not all syrup tastes the same. Syrup from different producers can have notable differences in taste due to many different factors. Different soils can affect the taste of the syrup as well as how the sap is handled or processed. The weather and bacterial action also has a huge effect on the color and taste of the syrup produced. What?! There are bacteria in the syrup? Don't worry, the bacteria are found in virtually all the sap that is gathered. Any bacteria found in the sap is killed in the evaporation process. The produced syrup is filtered and hot-packed into sealed bottles at above 185 degrees Fahrenheit to prevent spoilage. (When you open a bottle it needs to be refrigerated or frozen to prevent spoilage, but it will last in the fridge a very long time.) When the weather gets progressively warmer there is increased bacterial growth in the sap. These bacteria biochemically change the sap which results in a darker syrup with a stronger taste. Therefore, throughout the maple season - which may last as long as two months- the color and the flavor of the produced syrup will change.

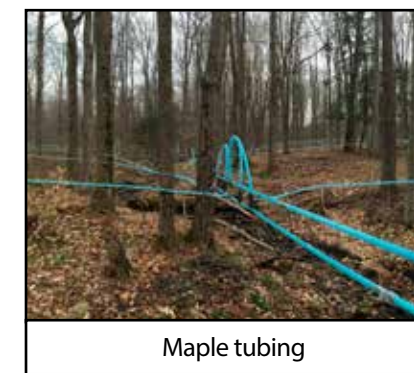


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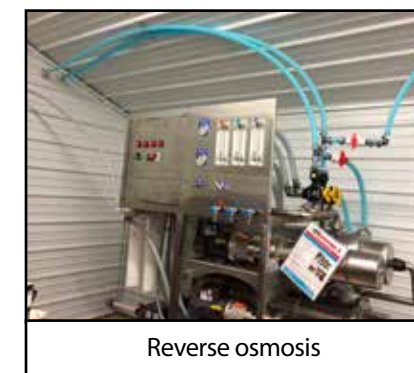
Sugar house



Early and late season syrup



Maple tubing



Reverse osmosis

How much sap does it take to produce a gallon of syrup? The old saying is that it takes 40 gallons of sap reduced down through boiling evaporation to produce a gallon of syrup. That may be true if the sugar content of the sap is a little over 2%, however, most of the forest trees that large sugar makers rely on produce sap in the range of 1.5%. As the sugar content of the sap decreases the number of gallons it takes to make a gallon of syrup increases. It would take about 57 gallons of sap with 1.5% sugar to make a gallon of syrup, while it would take 86 gallons of 1% sugar sap to make a gallon.

How do maple farmers get rid of all that water? The old method of simply using a huge evaporator has become slightly outdated with the availability of reverse osmosis machines (RO machines). Most sugar producers who do large volumes of sap use an RO machine. Even hobby producers are using mini reverse osmosis machines. How does it work? RO machines contain a membrane that water molecules can pass through,

CONTINUED ON PAGE 15

## Steward's Maple Syrup

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## MAPLE WEEKEND TRIVIA

- Which (2) types of maple trees are best for making syrup and other products because they have the highest sugar content?
- Sugar maple trees are most prevalent in which region of the world: A) Midwestern U.S. & Western Canada B) Northeastern U.S. & Eastern Canada C) Asia
- In Alaska and Siberia, what other type of trees are tapped that produce lower quality syrup with lower sugar content?
- True or False: Maple Syrup production dates as far back as Native Americans before Europeans arrived in North America.
- Why does the flavor vary slightly between New York and Vermont maple syrup and products?
- The USDA sets the grading regulations for pure maple syrup, but New York maple syrup must meet exacting standards for purity. Superior quality Grade A syrup must contain no less than ?? percentage sugar. A) 66% B) 50% C) 33%
- True or False: The lighter the syrup the stronger the maple taste.
- True or False: Lighter syrup is usually made later in the maple season.
- Four tablespoons of syrup contains about how many calories? A) 50 B) 100 C) 200
- True or False: All of New York State proudly celebrates Maple Weekend every March in an effort to educate residents and support local agriculture!?

1. Sugar Maple and Black Maple 2. B. Birch 4. True 5. Difference in soil and climatic conditions 6. A 7. False, darker syrup=stronger taste. 8. False, lighter ("Golden") is made at the beginning. 9. C 10. True!

# Happy St. Patrick's Day! Coughlan's, The Pub, and 4 Below Serve up the Green

CONTINUED FROM FRONT PAGE

cultural diffusion. Generations of Irish immigrants fleeing famine, political instability, and a dearth of well-paying jobs decided to make Western New York their home.

A much bigger deal in America, St. Patrick's Day festivities in the United States are longstanding cultural phenomena and a celebration of Irish-American pride. One need only look at the tradition of the Irish Prime Minister (called the Taoiseach or TAY-shock) who can annually be found presiding over the festivities not in Dublin, but on a diplomatic trip to Washington D.C.

Boston, New York, and Buffalo are often mentioned as cities with the "best" St. Patrick's Day celebrations. It is not a coincidence that those cities (and their surrounding areas) are hotbeds of Irish-American pride owing to their large Irish contingent. In fact, Buffalo is about to house the nation's most comprehensive library of Ireland's most celebrated author James Joyce, ninety minutes from Jamestown at UB.

While much national discourse is consumed by the unending immigration debate, it is important to remember that here, like everywhere else, Irish immigrants were once the victims of unreasonable and unrelenting prejudice. "No Irishmen Need Apply," signs festooned storefronts and factory windows, as an isolated ethnic group sought community in a new country. Since the latter half of the 19th century, St. Patrick's Day has gradually become a celebration of all things Irish. We, collectively, are the beneficiaries.

Much will be said about corned beef, cabbage, Reuben sandwiches, colcannon, soda bread, and the many hearty (albeit Americanized) dishes of the Emerald Isle.

Also celebrated will be the sense of community felt by Irish-American Catholics, for whom St. Patrick's Day is as much a celebration of pride as it is a commemoration of Christianity in Ireland. St. Patrick himself is said to have compared each leaf on a shamrock, the enduring symbol of all things Irish, to the Holy Trinity.

However, St. Patrick's Day in the United States has become synonymous with the green colored parties that accompany it. You know them well by this point: corned beef dinners in church basements, VFW halls with wood paneling on the wall, and metal chairs that are usually neatly stacked when not needed for bingo. I'm talking of the

parades and ceremonies featuring Irish dancing and bagpipe music, recreations of Grandma Iris's soda bread and the chief export of Ireland, one of my favorite things, and you already know what it is.

Brewed at St. James Gate since 1759, 17 years before the formation of the United States, Guinness has become synonymous with St. Patrick's Day. When poured properly, the silky and unexpectedly light beverage finishes like a warm embrace from a long-lost friend. You have the satisfaction of knowing you're sitting and having a pint the way God intended, surrounded by friends and family, good music, hearty food, and a healthy sense of community during a well-deserved respite.

With that spirit in mind, we wanted to shine a light on three local businesses that prove you don't need to venture too far from home to find the community and comradery we so often seek out every March 17th.

### Coughlan's Pub 47 W. Main St., Fredonia

Simply put, Coughlan's has been a North County institution since 1986. A favorite hangout of the Buffalo Bills during training camp in the 1990's, it's the gathering place for the community before and after every significant event.

Nothing embodies the spirit of St. Patrick's Day like a family-run Irish bar. The black-and-white patterned tile, the heavy wainscoting, the memorabilia and photos of St. Patrick's Days gone by... this bar has it all.

"It's been a great honor running the bar for my Uncle Joe," said manager Devin Coughlin, nephew of original owners brothers Joe and Pat. "He's taught me everything I know and fortunately he continues to be involved."

And involved he is. When I was in college it wasn't uncommon to find him standing up with the band singing an Irish classic like "Finnegan's Wake."

There is a full slate of events planned for St. Patrick's Day weekend. The festivities kick off with whiskey tasting specials on Friday evening. On Saturday there will be live music

from 5-8pm. They'll be playing some old school Irish classics like the aforementioned ditty and many more. On Sunday, the big day, they are opening early at 10am. You pay \$1 extra for your first drink and you get a souvenir mug. Keep it, because it is your ticket to drink specials all day long, including plenty of the dark stuff. There will also be Irish dancing, shirts and merch sales, and a whole host of colorful characters to make sure you have the finest St. Patrick's Day of anyone in Fredonia.

### The Pub

209 North Main St, Jamestown

This downtown Jamestown icon's first St. Paddy's Day was in 1966, four months after it was opened by former NFL player Jim McCusker. The Pub's unmistakable façade and olde English signage have been a community staple ever since.

In 2014, a fire attempted to end the impressive run of the McCusker family. Resiliently, The Pub was rebuilt and is still slinging cold beer to thirsty patrons who need something to wash down the excellent Reubens and beef-on-  
wecks.

Today, the bar is managed by Sam Liscandro, nephew of current owner Mary McCusker.

"It's really rough having to spend all day on St. Patrick's Day having fun with all our customers. Just awful...," Sam joked.

That type of consideration and passion is evident throughout The Pub. The building retains much of its original character. I've long said the best type of drinking establishment is one that doesn't make you feel like a dandy long enough to relax. It is decidedly unpretentious, remarkably friendly, and just downright fun.

As far as St. Patrick's Day goes, they've got you covered.

"I've worked every St. Paddy's Day since probably 97-98," Liscandro added. "We always do Irish cocktails, corned beef, beef stew, Jameson, and a lot of Guinness."

Say no more, Sam.

The Pub opens on St. Patrick's Day at 11:30 and closes at 2am.

### 4 Below Haggys Bar & Grill 104 E. 2nd St., Jamestown

The stately building at 104 E. 2nd Street in Jamestown has been around for more than 100 years. This particular space might be known to some of you as the former Mojo's or Grog Shop. For the last five years, the anchor tenant has brought upscale casual drinks and really good food to downtown Jamestown. Officially, the name is 4 Below Haggys Bar & Grill, but most shorten it to 4 Below.

This time, however, we need to shorten the name to "McGrath's Irish Pub."

Confused? I was told this year they would be "Dublin" down on St. Patrick's Day, and being something of a pun aficionado I decided to investigate further.

4 Below will be temporarily changing their name for St. Patrick's Day. The party starts at 9am. The food starts at 11am, and McGrath's will be open until 10pm.

Corned beef and cabbage will be on the menu, of course. Reubens too. But what had me really intrigued was something called the "Lucky Leprechaun." When I inquired as to the ingredients of this festive-sounding cocktail, Eric informed me that it was top secret. So if, like me, you find your curiosity piqued by the name of a festive St. Paddy's cocktail, you're just going to have to come down and check it out in person.

"My favorite part about owning this place is meeting new people," said owner Eric Hagglund. "We have a ton of people coming in and I've made a lot of unique friends owning the business."

When I asked Eric what advice he'd have for anyone spending their holiday at 4 Below, he replied simply with, "Be safe. Eat a lot. Drink a lot. Wear green. Have a DD. Have fun."

Wise words.

Finally, let's all remember it's "St. Paddy's Day," not "St. Patty's Day."

Enjoy the bountiful St. Patrick's Day options we are fortunate enough to enjoy and give thanks to those Irish men and women who brought their own cultural bounty to our shores.

Slainte.

# Chamber Corner: March 11, 2024

CONTINUED FROM PAGE 6

local businesses, along with safety tips for how to correctly use them. To request eclipse glasses from the Chamber, businesses and organizations are invited to complete our online form at [www.chautauquachamber.org/eclipse-glasses-request-form](http://www.chautauquachamber.org/eclipse-glasses-request-form). Each organization that accepts the county's eclipse glasses from us must sign a liability waiver indicating that they will not resell them. Glasses will also be available to the public through local libraries, the Chautauqua County Visitors Bureau, and others.

Many thanks to our sponsors for this most recent Eclipse Business Builder Workshop: Brooks-TLC Hospital System, Jamestown

Community College, Media One Radio Group, Observer, and The Post-Journal. And special thanks to the Elizabeth Warner Marvin Community House for opening its beautiful doors for our event. Presentations from the workshop are available through the Chautauqua County YouTube channel at <https://www.youtube.com/watch?v=6Q4AbXb7bZQ>.

The total solar eclipse presents both opportunities and challenges. Let's all work to make sure Chautauqua County is prepared to provide the best possible experience for all residents, visitors, and businesses around this distinctive event.

# What You May Not Know About Maple Syrup!

CONTINUED FROM PAGE 13

however, sugar molecules are much larger and cannot cross the membrane. By using a high-pressure pump, the excess water is forced through the membrane, and the concentrated sap is left behind to boil. Reverse osmosis machines can remove upwards of 80% of the water that would previously have had to be removed in the form of steam from the evaporator. The concentrate is then boiled but there is a substantial time and energy savings gained. Studies have shown using reverse

osmosis does not change the flavor of the syrup produced.

To learn more about the process of making maple syrup, be sure to visit a producer during the maple weekends. They are always willing to share their knowledge and explain their techniques. Next week's issue will have an article on the uses of maple syrup and some of my favorite recipes.

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|--|--|--|---|---|---|---|---|--|

PUZZLE SOLUTIONS

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



PUZZLES ON PAGE 5

# Local Resident to Perform "My Name is Rachel Corrie"

CONTINUED FROM PAGE 4



Submitted Photo

Frederick looks out over the Mount of Olives in 2007.

Frederick. "Her articulation of overwhelming destruction makes, as Corrie states, 'bravery seem more possible.'"

The Friday night performance (March 15th) will mark the 21st anniversary of Corrie's death: In an attempt to stop demolition of a Palestinian home as it was being destroyed by the Israeli armored bulldozer and was subsequently crushed to death.

Each performance will include a talkback session.

Admission to the play is free, but donations are welcome. All donation proceeds collected at the event will go to support Gaza relief through the American Friends of the Episcopal Diocese of Jerusalem.

For questions or more information, contact the Rev. Jessica Frederick at St. Luke's Episcopal Church, 716-483-6405.





# This Week Around Town

## MARCH 11

**Teen Retro Game Night - ages 12-18**  
4:30pm-6:30pm  
James Prendergast Library

**Paint & Plant - Winter Tour - March**  
5:30pm - 8:30pm  
The Mayberry Jungle  
To Register: form.jottform.com/223435069074153

## MARCH 12

**CCE Spring Lunch & Learn Series - Raised Beds & Container Gardening - 12pm-12:30**  
Cornell Cooperative Ext. Offices or via Zoom  
For info & to register: chautauqua.cce.cornell.edu/gardening or 716-664-9502 x224

**Mindfulness Creative Art Workshop at Art Cloth & Craft - 6pm-8pm**  
Art Cloth & Craft  
For Tickets: www.artclothandcraft.com/products/mindfulness-creative-art-workshop

**Trivia at 4 Below - 7pm-9pm**  
4 Below Haggy's Bar and Grill

## MARCH 13

**Books & Brews Adult Book Club - 5:30pm**  
Labyrinth Press Company  
For Info: James Prendergast Library  
716-484-7135 ext. 266

**Violin and Piano Ensemble**  
5:30pm-6:30pm  
James Prendergast Library  
Free and open to the public  
For info: 716-484-7135

**Movies at The Reg - Perfect Days - 7pm**  
Reg Lenna Center for The Arts  
For info: 716-484-7070

## MARCH 14

**Comedy Open Mic at The Lab - 7pm-9pm**  
Labyrinth Press Co  
2nd & 4th Thursdays  
Free admission  
For info: 412-660-0271

**JCC Uncommoners Present Hamlet**  
7:30-8:45  
JCC - The Robert Lee Scharmann Theatre  
For tickets: bit.ly/JCCUncommoners

## MARCH 15

**NEW - Genealogy Workshop & Memory Lab**  
Every Friday 2pm-4pm  
James Prendergast Library

**Free Movie Night - The Little Mermaid**  
4:30pm  
James Prendergast Library - Fireplace Room

**"My Name is Rachel Corrie"**  
**A One-Woman Play - 7pm**  
Free - donations welcome  
Robert H. Jackson Center  
For info: Rev. Jessica Frederick 716-483-6405

**Emma at Lucille Ball Little Theatre - 7pm**  
Lucille Ball Little Theatre  
For Tickets: boxoffice@LBLTJ.com

**JCC Uncommoners Present Hamlet**  
7:30-8:45  
JCC - The Robert Lee Scharmann Theatre  
For tickets: bit.ly/JCCUncommoners

## MARCH 16

**Turn The River Green - 10am**  
Chadakoin River Walk, Jamestown  
**followed by The Pub's annual St. Patrick's Day Party**

**St. Patrick's Day Rock and Roll Party**  
11am  
Harley-Davidson of Jamestown  
For info: www.facebook.com/events/778866200730219/

**Worst Winter Ever St. Patrick's Day Party at Peek'n Peak - starting at 10am**  
For info: www.pknpk.com/special-events/worst-winter-ever/

**Draw Celtic Knot Work - 10am-12pm**  
Pearl City Clay House  
For info: pearlcityclayhouse.org/event/

**"Chautauqua County Poor Farm & the Emigrant Train" - 10:30 am via Zoom**  
Western New York Genealogical Society  
To register: WNYGS.org/meetings

**Circle of Rhythm Drumming Class**  
10:30 am - 11:30am  
paid reservations required by March 14  
Audubon Community Nature Center  
To register: (716) 569-2345 or go to AudubonCNC.org

## St. Susan Center

**21st Annual Basket Fair Fundraiser - 11am**  
Fluvanna Community Church  
For info & catalog of baskets: stsusancenter.org/basketfair

**"My Name is Rachel Corrie"**  
**A One-Woman Play - 7pm**  
Free - donations welcome  
Robert H. Jackson Center  
For info: Rev. Jessica Frederick 716-483-6405

**Emma at Lucille Ball Little Theatre - 7pm**  
Lucille Ball Little Theatre  
For Tickets: boxoffice@LBLTJ.com

## MARCH 17

**Celebrate St. Patrick's Day at 4 Below Haggy's Bar & Grill, Coughlan's Pub, and all your local Irish celebration destinations.**

## 30-Day Countdown to a Safe and Unforgettable 2024 Solar Eclipse

CONTINUED FROM PAGE 9

• **Traffic Management Strategies:** Recognizing the potential challenges posed by increased traffic, Chautauqua County is coordinating with law enforcement and transportation authorities. This collaboration focuses on implementing traffic control measures and alternative routes to alleviate congestion. By advising visitors to "come early and stay late," the county aims to distribute arrivals more evenly, minimizing traffic bottlenecks. Residents can relish the wonders of the eclipse from the comfort of your own backyard, eliminating the need for extensive travel.

• **Emergency Response Enhancement:** Chautauqua County is committed to enhancing emergency response capabilities to manage potential incidents during the eclipse. Specifically, emergency response assets will be staged countywide and at the ready ahead of Monday, April 8, 2024 and the increased traffic from visitors.

In a further commitment to public safety, Chautauqua County Government will announce details next week about the distribution of free eclipse glasses for residents and visitors. This initiative underscores the county's dedication to providing protective eyewear, ensuring everyone can safely enjoy the eclipse without

compromising their vision. More information on eye safety will also be forthcoming, with public service announcement from our County Health Department.

"As we stand on the brink of the 2024 Solar Eclipse, I extend my sincere gratitude to the Chautauqua County Emergency Services Department, and in particular, Director Noel Guttman, for their unwavering dedication and tireless efforts in preparing our community for this celestial event," said Paul M. Wendel Jr., Chautauqua County Executive. "Noel has invested countless man-hours, personally engaging with local businesses, groups, and schools, ensuring that everyone is well-prepared and informed. His commitment to thorough communication and meticulous preparation exemplifies the dedication of our emergency services team. As we eagerly anticipate the eclipse, I am confident that Chautauqua County is well-prepared to welcome visitors and provide a safe and memorable experience for all."

As Chautauqua County moves forward with its preparations, the community is invited to stay tuned for updates and announcements regarding eclipse safety measures, distribution details, and additional initiatives to enhance the overall eclipse experience online at: CHQGov.com/eclipse.

## Join Me in the Kitchen: Happy St. Patrick's Day!

CONTINUED FROM PAGE 5

Cook potatoes in leftover broth (from cooking yesterday's corned beef!).

In a food processor, pulse to coarsely chop corned beef. Move meat to a mixing bowl. Using a potato masher or large fork, coarsely chop potatoes (using a potato masher rather than the processor for the potatoes will give you a chunkier texture for your hash).

Add potatoes, onion, salt, pepper and parsley to the bowl with the meat and gently mix to incorporate.

In a hot, lightly oiled pan, fry hash until heated through and crispy on the edges. Serve with eggs, if desired!

*To read more of Vicki McGraw's commentaries on good cooking, fine recipes and perfect party treats, visit www.jamestowngazette.com and click on Join Me in the Kitchen's own page. The Jamestown Gazette is proud to present our county's most creative and enlightening writers for your enjoyment and enlightenment.*

### Irish Blessing

May the road rise up to meet you.  
May the wind be always at your back;  
May the sun shine warm upon your face;  
The rains fall soft upon your fields and until we meet again,  
May God hold you in the palm of His hand.

Pat's Pen with Pat Locke

## Kidder Farm Market, Offering Fresh Local Produce and Much More!

Contributing Writer

Pat Locke

Kidder Farm Market owned and operated by Tara Cotter is a relatively new business in Lakewood, New York at 4374 W. Fairmount Avenue providing customers with delicious produce and meals made on the premises since July 2021. The selections are featured each week with photos on the Kidder Farm Market facebook page. During the summer season Kidder Farm Market offers a wide array of fresh local produce and beautiful flowering hanging baskets.

Tara's soups/specials are made with summer produce and local meats. She canned 200 quarts of tomatoes in September and froze "a ton" of sweet corn both of which she uses regularly in her weekly recipes. When Tara has extra strawberries in the summer she freezes them to make jam throughout the winter and sells the jam at her Fairmount business location. She also makes and freezes applesauce from the bounty of local apples and prepared squash. Cuba Cheese spreads such as Swiss Almond, Horseradish, Green Olive, Port Wine, Ghost Pepper, Sharp Cheddar, Smoke Sharp Cheddar and Garden can be purchased along with bread and butter pickles prepared and canned on the premises. Locally made honey products are available from Panama Bee Farm and Honey Company in Panama, New York and Sunshine Honey in Sherman, New York.

Many young people who grew up on Jamestown's South side have fond memories of going to Kidder Farm to play in the barn haymow, help out on the farm or just walk in the woods. Elliot Kidder's granddaughter, Tara grew up on the Kidder Farm and decided to expand the name into a new fresh produce business. Her plans are to utilize as much as possible locally grown produce at the Kidder Farm Market. Agriculture, farming and milking cows are part of the Kidder Farm heritage of over 200 years. An original settler, Ezbai Kidder purchased a section of land South of the Chadakoin River in 1814 establishing a farm on what is now South Main Street Extension in the Town of Kiantone. There is



Submitted Photo

a street named Kidder in the City of Jamestown which is indicative of the presence Kidder Farm had on the South side of Jamestown.

In 1923, Samuel and Flora Kidder established a Sunday School in their farmhouse just outside the city limits. This congregation eventually became a church and today is located on the corner of South Main Street and Cole Avenue. The dairy business developed over time and the Kidder Farm milk was delivered by horse and wagon to city residents. Later, and for many years, milk was sold directly at the farm in an expanded milk house which also served as a processing plant and store. Now, Tara welcomes you to her new enterprise of continuing to bring farm fresh produce to our community under the name, Kidder.

While at Kidder Farm Market customers can purchase delicious HOPE smoothies and Acai bowls from Kimberly Kester. Tara and Kimberly were introduced through a mutual friend and now their combined businesses have become a win-win-arrangement. In addition to being at Kidder Farm Market, Kimberly has an attractive food trailer she takes to festivals and events throughout the county during the summer season offering her nutritious HOPE smoothies and Acai bowls made with natural fruits and vegetables. HOPE Smoothies can be found on Facebook and Instagram where you can leave a message, like the page and view delectable and nutritious foods. In addition, HOPE Smoothies offers a Double Punch Wednesday loyalty card for customers to receive free smoothies and discounts.

The word, HOPE stands for .. Healthy Options People Enjoy.

HOPE Smoothies has a variety of "boosts" that can be added to smoothies or Acai bowls to boost the nutrients using organic and local ingredients that provide consumers with "healthy options people enjoy". Some of the boosters that can be added to the smoothies and bowls to enhance their nutrients are nature's sunshine Thai-Go, a super antioxidant; Collagen, a skin and joint builder; local Bee Pollen, an allergy fighter and Turmeric, an inflammation fighter. Available smoothies on the menu include Green Goodness, Love My PB&J, Peace Maker, Faithful Strawberry, Almond Joy and Blueberry Goodness. Available Acai bowls are Protein Patience Acai, Classic Hope Acai and Love My Acai. The Acai (pronounced ah-sigh-EE) is a fruit native to South America that is very dense in antioxidants and mixes well with other fruits. Global demand for the fruit has expanded rapidly in the 21st century. HOPE Smoothies has a different smoothie special for each month. The March special is "Shamrockin Matcha" which has all the benefits of Matcha and is topped with coconut whip to taste amazing. HOPE Smoothies exists to give customers hope that nourishing food can taste good. Along with providing Healthy Options People Enjoy, Kimberly provides a place

where customers look forward to visiting, leave feeling uplifted and encouraged by the writings on the cups and bowls such as No one is you and that is your superpower, You are Loved, Wishing you a pot of gold and all the joy your heart can hold.

Kidder Farm Market also offers a selection of frozen pies made by Darci Rudney. Darci is the former kitchen manager at the Chautauqua Suites Conference Center in Mayville, New York. Any pie choice can be ordered, but the most popular pies are cherry, almond, strawberry-rhubarb, grape, blueberry, three-berry, peach and, of course, apple. During the summer months, Kidder Farm Market offers their popular "fry pie" which is a handheld pie or turnover.

Tara will feature corn beef and cabbage plus Irish stew to celebrate St. Patrick's Day. Each week on Facebook she features photos of her soup/specials. Some of her many soup creations include corn chowder, clam chowder, loaded potato, zucchini sausage, chicken tortilla, buffalo chicken wing, chicken noodle, split pea, broccoli cheddar, lentil, lasagna and chili made with their summer tomatoes and local ground beef. For Mardi Gras, Tara served up chicken and andouille sausage gumbo.

Give Tara a call at 716-456-9903 or stop by and say hello. You'll become a regular customer, in no time!

From Fields to Bowls with a wholesome journey through fresh produce and nutrient-packed smoothies at a local market. Acai Bliss, unveiling the delightful goodness of nutrient-packed bowls.



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## Checking In with Paul Leone

### About Those Banished Snakes



Contributing Writer  
Paul Leone

Far be it for me to meddle with whimsical folk belief, I, who am more than inclined to suspend disbelief even to the most whimsical of observations, and against my better judgment to leave the matter alone, nevertheless, hereby assume to quibble concerning Patrick's deserveable or non-deserveable credit.

I take on the quibble reluctantly, for Patrick's remarkable life, as described in his *Confessio*, a sort of autobiography, which also requires a suspension of disbelief, describes the good saint as having experienced and triumphed over more than any mere mortal should have to suffer in a single lifetime. (I will here insert, parenthetically, that Patrick has never been formally canonized by the Catholic Church, having lived before the Church established its formal canonization procedure.)

According to the *Confessio*, when he was just a teenager, Patrick was kidnapped by Irish pirates from his home in Britain and delivered as a slave to Ireland. For six years he worked as a sheep herder in Ireland before escaping and managing to return to his family in Britain. Patrick confessed in the *Confessio* that as a youth he was not an active believer, that he was *idle* and *callow*. That, in spite of the fact that his father was a deacon and his grandfather a Christian priest.

During his six years as an enforced sheep herder laborer Patrick, apparently, eased his troubled soul with prayer. After the six years, apparently, a voice announced to him that a ship awaited to return him to freedom. He made his escape. Then, traveled to a port two hundred miles away and convinced a ship's captain to grant him passage. Having arrived in

Britain, he, and a number of sufferers unnamed in the *Confessio*, spent the next twenty-eight days wandering in the wilderness. Faint from hunger, praying for sustenance, a herd of wild boar suddenly appeared. Apparently, it was Patrick's instigation that motivated the sufferers to rely on prayer. The result elevated Patrick in his fellow sufferers esteem.

Back home he converted to Christianity and in time returned to Ireland to spread the word.

Patrick's adventures and persecutions are every bit as turbulent as those recounted in the annals of the saints. Suffice it to say that his triumphs over all distinguish him as worthy of the reverence bestowed upon him, particularly by the Irish.

I will here append a few of the more noteworthy adventures. A seventh century source places Patrick on a mountain top, where, like Moses, he spent forty days, presumably, fasting. There a flock of black demonic birds attacked him. Fortunately, he carried with him what must have been a powerful bell. For by ringing the bell he was able to banish the birds into the *hollow* of *Lugnademon*. Later, he was tormented by a demonic female serpent named *Corra*, whom, presumably with the aid of the bell, he banished into *Lough Na Corra*.

Once, Patrick is said to have scolded an innkeeper over her treatment of her guests. No one will dispute the fact that Ireland is beset with demons. Patrick told the innkeeper that a demon lurked in her cellar. To get rid of her demon she must mend her ways. On a later visit Patrick discovers that the innkeeper is now serving her guests with cups of whisky. A trip to the cellar reveals the demon consumed in a flash of flame. In memory of this Patrick declares that the people should have a drink of whisky on his feast day.

About the snakes. Patrick lived most of his life in the fifth century. A noted Roman naturalist, Gaius Julius Solinus, had asserted in the third century that Ireland was a land without snakes.

*"What good is the warmth of summer, without the cold of winter to give it sweetness."*

- John Steinbeck

**Fun Around Town**

**A Cornell Family Throwback:**  
Lori, Zach, Nate, Chuck, Nick, Ben

**Jill Jaquith, Lori Cornell**

**John Findlay, Stephanie Allen**

**Ginger**

**A Barber Family Throwback:**  
Eve, Jade, Max, Dave

**Tina Marie Eddy, Jose Mercado**

**Marian Colburn, Foxy & Taz**

**Kathy Carlson**  
**Nichole Goodman**

**Paul & Jamie Gustafson, Mike Nygren**

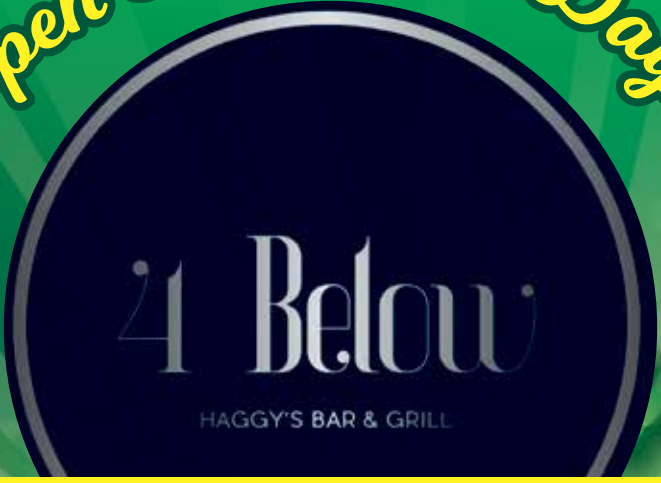
**Buck Hamborsky, Kellie Stout, Christy Gulich, Ted Gulich**

**A Sherry-Kidder Family Throwback:**  
Olivia & Jack

**Mitchell & Kieran McVeigh**

**Moonbrook's Irish Golfers, circa 2020**

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