

T.W. English is not your "average" jeweler. Clients will enjoy an exceptional level of confidence in their jewelry transactions based on the unique blend of creative design, custom one-of-a-kind fabrication services, exceptional depth and breadth of precious stones inventory and a commitment to educating clients about the finer nuances of fine jewelry and gemstones, which insures you of greater value and safety in these important financial and emotional investments.

New Jeweler Comes to Eastport Bringing Unprecedented Approach, Unparalleled Inventory of Precious Stones, Unbeatable Designs & Unbelievable Value to East Long Island's Discerning Clientele...



An Open Letter to the Readers of Dan's Paper, from Todd English of T.W. English, Fine Jewelry

Dear New Friends,

I have been honored by the warm welcome I have received since moving to Eastport just a few months ago. Thank you.

My commitment is to provide you, not only with fine jewelry, but with an invigorating experience in the process of finding and procuring, just the pieces you're seeking for your collection.

To me, that means sharing with you the subtle nuances of the fascinating world of precious stones, that will add to your enjoyment of each piece, protect you from less scrupulous merchants, and maximize the value of these important investments.

I look forward to serving you.

There is something different, something extraordinary about the experience of securing your fine jewelry through an exceptional jeweler... a jeweler like **T.W. English** It's more than the fact that Todd English is a direct importer of exceptional gemstones, diamonds and cultured pearls as well as a designer of exceptionally fine jewelry.

True, Personal service and attention to exacting detail has been the key to our success. For the past 20 plus years, our European trained goldsmiths have applied their expertise.

More important than our extensive knowledge of metallurgy and goldsmith techniques is our stateof-mind and what it does for you.

Our Mission...

Our commitment to the idea that "*no piece is worth making unless it is made right*" assures that you'll enjoy the kind of durability, wear-ability, originality and beauty that frankly, you'll find difficult to remain humble about.

"We are not a jewelry production factory," says founder Todd English, "but a place of brilliant possibilities, the joy of creation and the thrill of achievement.

Our designs are precious in materials, proportioned with beauty and elegance, and exquisitely crafted.

Your pieces are born to serve you well for generations to come.

Take Advantage of These Unique T.W. English Services, Provided in Addition to the Standard Jewelry Services You May Find Elsewhere

 Discreet consultation on diamond, gemstone, antique and estate jewelry matters. Custom design "from concept to completion" using old-world craftsmanship combined with state-of-the-art cad/cam and laser technology.

 Jewelry appraisal: complete identification and valuation of diamonds and gemstones.

• Educational lectures to groups and private in-depth sessions for individuals.

• Complete lapidary arts: diamond cutting, repair and re-cutting of old, chipped and broken diamonds; cutting and repair of all colored gemstones.

 Restoration of antique and estate jewelry (auction houses have utilized this highly specialized service)

 Insurance claims handing and replacement (you do have a choice on who replaces your lost, stolen or damaged jewelry)

Our design studio is open Tuesday - Saturday 10am - 5pm. Evening Appointments available

Visit Us by July 31 & Receive a FREE Gemstone



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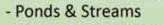
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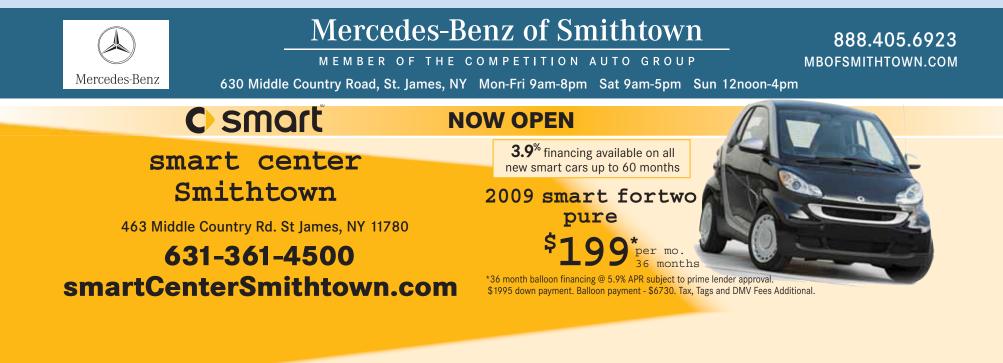
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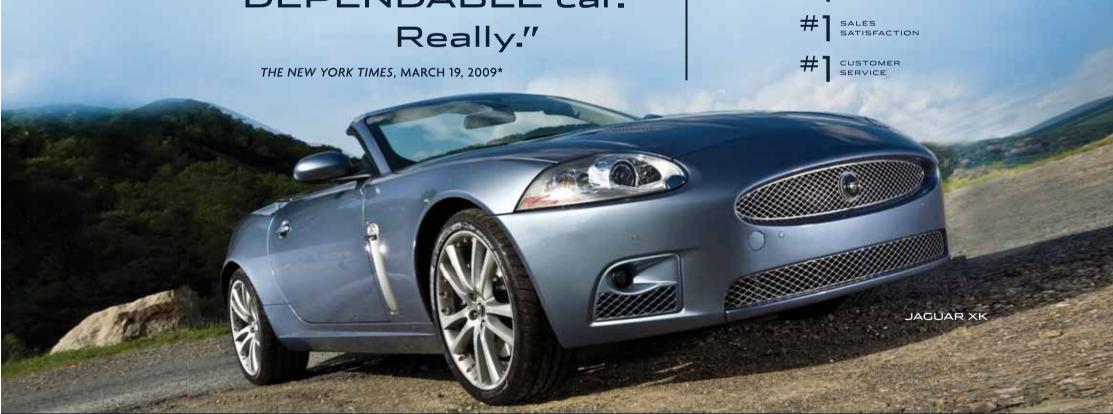
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*March 19, 2009, The New York Times, Wheels Blog regarding 2009 Independent Vehicle Dependability survey results.

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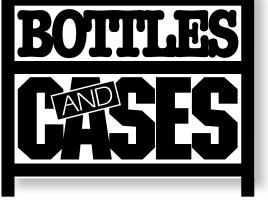
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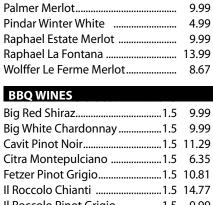


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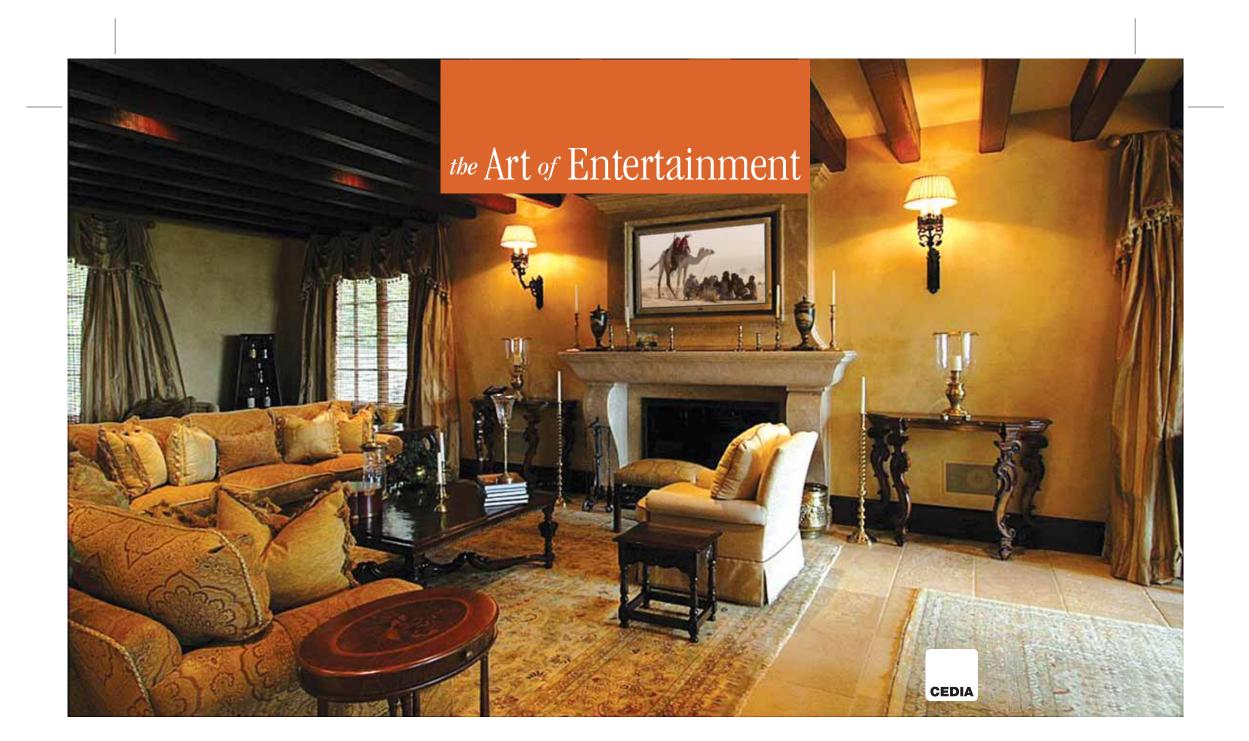
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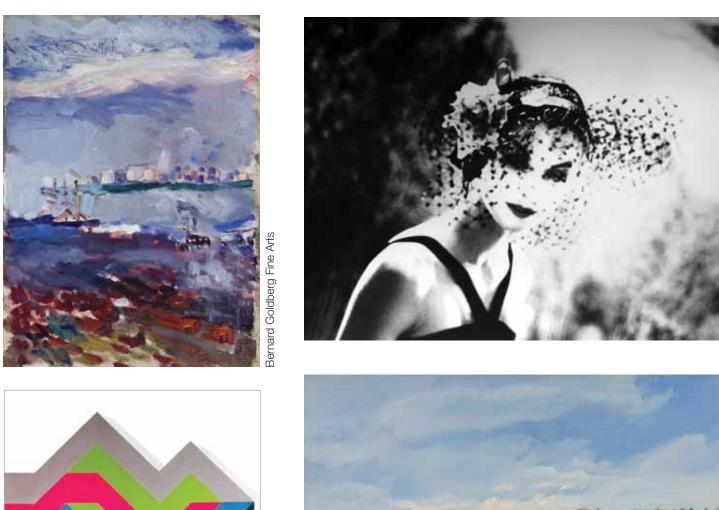


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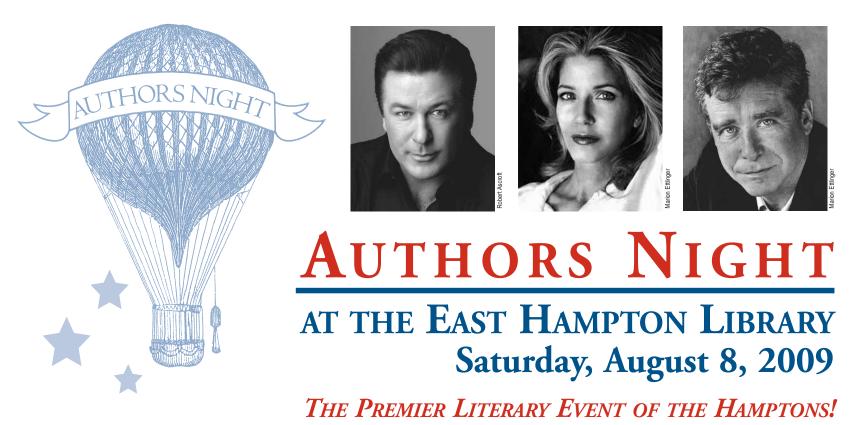




The Ultimate Networking Party for Gallerists, Collectors, Artists & Art Enthusiasts **Friday, July 10, 7-9pm** Bridgehampton Community House – across the street from the fair. Admission \$75. For tickets call 212-876-7092

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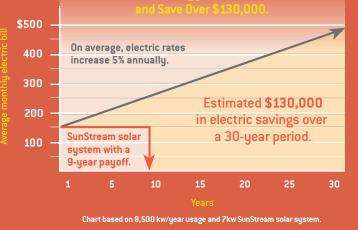
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IN 1920 Izzy Goldberg fled Poland to come to America. With only the clothing on his back and a little black notebook containing his father's secret bagel recipes. Izzy set out to carry on his family's legacy.

In 1928 Izzy met Helen Fetner and they were married. Living in Brooklyn, Izzy began his first Bagel Bakery in the Bronx, baking in a brick oven using a wooden plank. Bagels were the size of today's minis and were only baked in plain and salt, selling at a penny a bagel. Izzy and Helen had four sons, Artie, Al, Jerry, and Marty. As their boys grew, so did their Bagel Bakery. As each son became old enough they began working in the bagel bakery and in 1949 "Goldberg's Famous" was born. Artie. Al, Jerry, and Marty branched out to Brooklyn, the Bronx and later Bagel Chateau in Manhattan and New Jersey; becoming pioneers in the bagel restaurant concept within New Jersey.

In 1998 Artie"s son Marc had the foresight to open in the Hampton's..starting in Southampton.. then together with his Uncle Marty in 2004 opened the East Hampton location. Today Marty's son Jacob along with his childhood friend Chris have expanded the business even further opening the newest location in Westhampton Beach. Together they are adding many more varieties of delicious mouth watering appetizing and delicatessen to the menu using Izzy's secret recipes to carry on their tradition of serving the best Bagels and Deli around.

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AMAGANSETT

Sat. 7/4 • 3-5pm 5 Beach Plum Ct. • \$9,950,000

Spectacular oceanviews surrounded by national park quality dunescape. 5.600sf. 5BR. 5.5B. custom millwork & cabinetry, 3 fplcs & 2-car garage. Htd chlorine-free gunite pool w/ poolhouse/bar area. Part of a 7-lot oceanfront enclave, Excl. F#47613 | Web#H0147613. Dir: Mtk Hwy, on the right just before Cyril's

Amagansett Office 631.267.9700

Sat. 7/4 • 3-5pm

7 Beach Plum Ct. • \$7,500,000

Breathtaking ocean & dune views, 4,000sf., 5 BR. .5 BA, solid mahogony windows & doors, eat in kitchen, chlorine-free heated pool & spa w outdoor fplc/sauna, Natural landscaping, State-of-the-art security syst. This house is part of a 7 lot, 27 acre oceanfront enclave. Excl. F#47189 | Web#H0147189 Amagansett Office 631.267.9700

Sun. 7/5 • 1-3pm 30 Laurel Hill Ln. •\$3,950,000

Luxuriously constructed brand new 7,000sf. architectural masterpiece by renowned architect John P. Laffey. Located at the end of a 500ft. private drive, off a quiet cul-de-sac, in the Stoney Hill section of Amagansett. Every amenity. Must see. Excl. F#67684 | Web#H13962 Bridgehampton Office 631.537.5900

BRIDGEHAMPTON

Fri. 7/3 • 3-5pm 62 Bridgefield Rd. • \$3,995,000

SOH, beautifully maintained 4,100+/-sf. home features 4BR, open great room, dining room, den, pool w/ room for a pool house and tennis overlooking 40+acres of farmland and agricultural reserve. Separate guest quarters. Excl. F#244875 Web#H49426.

Bridgehampton Office 631.537.5900

EAST HAMPTON

Sat. 7/4 • 12-2pm 2 Sally's Path • \$999.995

Delightful 2BR, 2B shingle-style home on 2 zen-like acres. You will appreciate the meandering cottage, living room with 10ft. ceiling, kit. with s/s appliances gracious master suite and a 1,200sf. artist studio. Excl. F#69421 | Web#H24715. Dir: Old Northwest Rd. to end. Left turn onto NW Landing Rd. 2nd right onto Phoebe Scov. 1st right onto Sallvs Path. Bridgehampton Office 631.537.5900

Sat. 7/4 • 11am-1pm

58 Underwood Drive • \$760.000 Beautiful traditional on a shy half acre. 6 BR, 2.5 BA, gourmet kitchen, dining area, living room, CAC/ Alarm/Vac, wood burning fplc & a large back yard w room for pool. Part of Clearwater Beach association giving access to private beach & discount rates in the Clearwater Marina. Excl. F#66096 | Web#H30214.

Amagansett Office 631.267.9700

Sun. 7/5 • 12:30-2pm 3 Wigwam View Ln. • \$740,000

Spectacular property in Northwest, this 3BR, 3B contemporary enjoys deeded mooring and beach rights on Three Mile Harbor. Features include soaring ceilings, new htd pool, expansive decking and balconies. Close to town. Excl. F#58393 | Web#H0158393.

Bridgehampton Office 631.537.5900

Sat. 7/4 • 2-5pm 112 Hands Creek Rd. • RENTAL

Large Cottage on the village fringe. Features include 2BR, 1B, LR w/ fplc, separate dining room, large EIK, landscaped grounds, outside shower and a very private large deck. Convenient to the village, ocean beaches, train and bus lines. Excl. F#249800 |Web#H061557

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MONTAUK

Sun. 7/5 • 11am-2pm

272 Old Mtk Hwy, Salt Sea unit 9 • \$5,500,000 4BR, 4.5B, 3,600sf. corner unit villa with wide plank floors. Baths feature custom tiles & fittings by Waterworks. Major ocean frontage with 180° views Dir: Old Mtk Hwy. 1 property west of Gurneys. Co-Excl Web#H20840 East Hampton Office 631.329.9400

QUOGUE

Sat. 7/4 & Sun. 7/5 • 12-4pm 43 Old Main Rd. • \$2,499,000

Spectacular waterfront lot. Mesmerizing sunset views. Build your dream house with room for pool. tennis Ct. and guest house. F#67346 | Web#H1818. Westhampton Beach Office 631.288.6244

QUIOGUE

Sun. 7/5 • 2-5pm 146 Old Meetinghouse Rd. • \$1,295,000

Duplex - Old world 1929 traditional craftsman wtih 5 BR, 2 B on a 1.1 acre. This home features great details, flowing floorplan and vivid color details throughout. Property includes legal 2 BR, 1 BA rustic cottage. F#65787 | Web#H17309 Westhampton Beach Office 631.288.6244

SAGAPONACK

Sun. 7/5 • 10:30am-12pm 34 Herb Ct. •\$7,995,000

Best value in Sagaponack. New construction, 5,000+sf, traditonal, 6BR, 7.5B on .92 acres with 18x44 gunite pool and tennis. Marble baths, theater, gym, etc. Close to ocean in Sagaponack south and adiacent to a 16 acre reserve. Co-Exclusive. F#68037 I Web#H28978

Bridgehampton Office 631.537.5900

SOUTHAMPTON

Sat. 7/4 & Sun. 7/5 • 12-2pm 156 Duck Pond Ln. \$7,995,000

Stunning estate home featuring 8 BRs, 6 BAs, beautiful landscaped grounds, heated pool. Room for tennis. Close to ocean. Excl. F#60442 | Web#H27593. Dir: Hampton Rd., south on Old Town Rd., left on Duck Pond. Southampton Office 631.283.4343

Fri. 7/3 • 11am-2pm & Sat. 7/4 • 10am-12pm 145 Edgemere • \$4,495,000

Located on an acre overlooking Peconic Bay w/ spectacular views from all rooms facing the bay. Minutes from Sag Harbor and SH villages, with 5BR, 4B great room w/fpl, CAC and permits in place for waterside pool & expansion. Excl. F#65309 | Web#H32085.

Bridgehampton Office 631.537.5900

Sun. 7/5 • 12-1:30pm 215 Roses Grove Rd. • \$3,495,000

3-story Gambrel home on hilltop location. 9,350sf, 8 en suite BRs, plus powder room, gourmet kit., FDR, 2 family rooms, 3 fplcs, lower level w/gym, sauna, & bar. Decks & patios, gunite pool, 3-car garage, landscaping. Co-Excl. F#56939 | Web#H0156939. Bridgehampton Office 631.537.5900

Sun. 7/5 • 11am-1pm

49 Pelletreau Street • \$2.895.000 Totally redone from its bones is this top-of-the-line farm-style, 4BR, 3.5BA home with pool, spa and pool house. Exclusive. F#66493 | Web#H10354. Southampton Office 631.283.4343

Sun. 7/5 • 1:30-3pm 36 Pulaski Street • \$2,595,000

Built in 2008, brand-new traditional on .37 of an acre with all the bells and whistles. Featuring 4BR, 5.5B. Open floor plan with gourmet kitchen, formal dining room, breakfast room, large living room & much more. Excl. F#63841 | Web#H16014 Bridgehampton Office 631.537.5900

Sun. 7/5 • 12:30-2pm 60 Lewis Street • \$2,595,000

Village, south of highway, designer's own Queen Anne Victorian on .5 acres with mature landscaping pool, pool house, 5 blocks to ocean, gourmet EIK lib., study, DR, 3 BRs and 3 BAs. Excl. F#234579 | Web#H17206. Dir: Hampton Rd. to Lewis St. Southampton Office 631.283.4343

Sun. 7/5 • 3-5pm 161 Elm Street • \$2,595,000

Your choice - legal 2-family duplex or conversion to a 6 BR classic with large separate gar. This one has great options and is turn-key. Also for rent. Excl. Dir: East on Hampton Rd., left on Elm. F#54176 | Web#H0154176.

Southampton Office 631.283.4343

Sun. 7/5 • 1-3pm 33 Dale Street • \$1.795.000

Ideal usage of space for privacy. Well-priced village spot offering 4 to 6 BRs, pool, pool house, gar. Excl. F#63688 | Web#H45822.

Southampton Office 631.283.4343

WATER MILL

Sun. 7/5 • 12-1:30pm 29 Mill Farm • \$2,950,000

Appreciate Hamptons style in this gambrel-style, 5 BR, 4.5B home. Designed for gracious living with vaulted ceilings, double-height windows, great room, prof. grade kitchen, family room, 3 fplcs, patios & htd, gunite pool. Excl. F#60420 | Web#H35711. Bridgehampton Office 631.537.5900

WESTHAMPTON

Sun. 7/5 • 2-4pm 499 Dune Rd. • \$2,999,999

New to market, this renovated quintessential beach house has 4 bedrooms, 3 bathrooms, heated gunite pool on the ocean side and unobstructed views of the ocean and the bay. Chefs kitchen, living room, dining room, and solarium. Private walkway to the ocean & right-of-way to the bay across the street. F#69166 | Web#H30226

Westhampton Beach Office 631.288.6244

Sat. 7/4 & Sun. 7/5 • 1-4pm 32D Honeysuckle Ln. • \$2,250,000

This Olde Charmer rests on just over two acres of beautifully rolling property that gradually caresses the Beaver Dam waterway. With room and draft for a thirty five foot boat . With 5 bedrooms, 3 baths, formal living room with woodburning fireplace, formal dining room and huge country kitchen. F#68452 \mid Web#H18801

Westhampton Beach Office 631.288.6244

Sun. 7/5 • 2:30-5pm

538 Dune Rd., Unit #6 • \$1,950,000 Gated bay front condominium on Dune Rd. with every amenity. Custom home features two master suites, and 3,200 sq. ft. of interior space plus 2,500 sq. ft. of mahogany decking. F#69089 | Web#H17522. Westhampton Beach Office 631.288.6244

Sun. 7/5 • 1-4pm

48 East Bayfield Ln. • \$1,375,000

Feng-Shui Inspired 4 BR, 2BA Expanded Ranch home in the estate section situated perfectly half way between the beach and village. Totally renovated in 2007 for modern living. Private Ln. location with secluded back yard and swimming pool. F#54866 | Web#H0154866

Westhampton Beach Office 631.288.6244

Sun. 7/5 • 11am-2pm

35 Woodland Ave. • \$1.175.000

Rare 1925 Triplex one-of a kind compound right in the village heart. Main House 3+ BR traditional craftsman with fine details. Detached Carriage House featuring 2 Car Garage and a bonus of two lovely legal 2 Bedroom, 1 Bath Apartments for family, guests or income. F#65873 | Web#H31471. Westhampton Beach Office 631.288.6244

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SAT. 7/4 • 12-2PM 2 Sallys Pth, E. Hampton • \$999,995 • Web#H24715. Jane Morris 631.537.4162



ABUTTING AGRICULTURAL RESERVE Water Mill • \$835,000 • Excl. Web#H25998. Carol Finocchio 631.725.0200



VILLAGE CHARMER Southampton • \$685,000 • Web#H33253. Cynthia Barrett 917.865.9917



AUTHENTIC 17OO'S BARN East Hampton • \$999,000 • Excl. Web#H24606. Robin Kaplan 631.267.7384, Josiane Fleming 631.267.7383



NORTHWEST WOODS WATERFRONT East Hampton • \$740,000 • Web#H0158393. Cynthia Barrett 917.865.9917



GREAT HOUSE IN CLEAR WATER \$760,000 East Hampton • \$760,000 • Web#H30214. Amagansett Office 631.267.9700



TRADITIONAL Amagansett • \$999,999 • Excl. Web#H0158154. Martin Ligorner 631.267.9700



MASTER CRAFTSMAN OWN CUSTOM CAPE Hampton Bays • \$639,000 • Excl. Web#H33582. Theresa Thompson 631.871.7844

MANHATTAN



TOP OF THE HILL... CARNEGIE HILL \$875,000 • Web#1065640. Diana Mulqueen 212.650.4849



HOT ITALIAN MASTERPIECE East 57th St. • For Rent \$1,200 • Web#1015943. Ellen Schatz 917.612.7914



TUCKER'S PLACE Flatiron/Union Sq. • \$399,000 • Web#1053643. Karen Advocate-Connolly 212.891.7040



TOWNHOUSE LIVING East 80's • \$999,000 • Web#967559. the Jacky Teplitzky team 917.751.7440



ONE BEDROOM W/ BALCONY East 69th Street • \$799,000 • Web#1090869. Tracy Goldberg 917.301.7967



CONVERTIBLE 3 BEDROOM East 80's • \$999,000 • Web#1104480. the Jacky Teplitzky team 917.751.7440



STUDIO W/ BALCONY East 69th Street • \$599,000 • Web#1127905. Tracy Goldberg 917.301.7967, Mark Hirsh 917.885.9724



PRICED FOR TODAY'S BUYER West 50's • \$995,000 • Web#1047642. the Jacky Teplitzky team 917.751.7440



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- BROOKLYN

QUEENS

THE HAMPTONS

THE NORTH FORK

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THE HAMPTONS



AMAGANSETT DUNES W/ POOL Amagansett • \$995,000 • Excl. Web#H50281. Dawn Neway 203.809.4688



CLEARWATER BEACH NEWLY BUILT East Hampton • \$675,000 • Excl. Web#H30512. Lori MacGarva 631.267.7374, Larissa Troy 631.267.7387

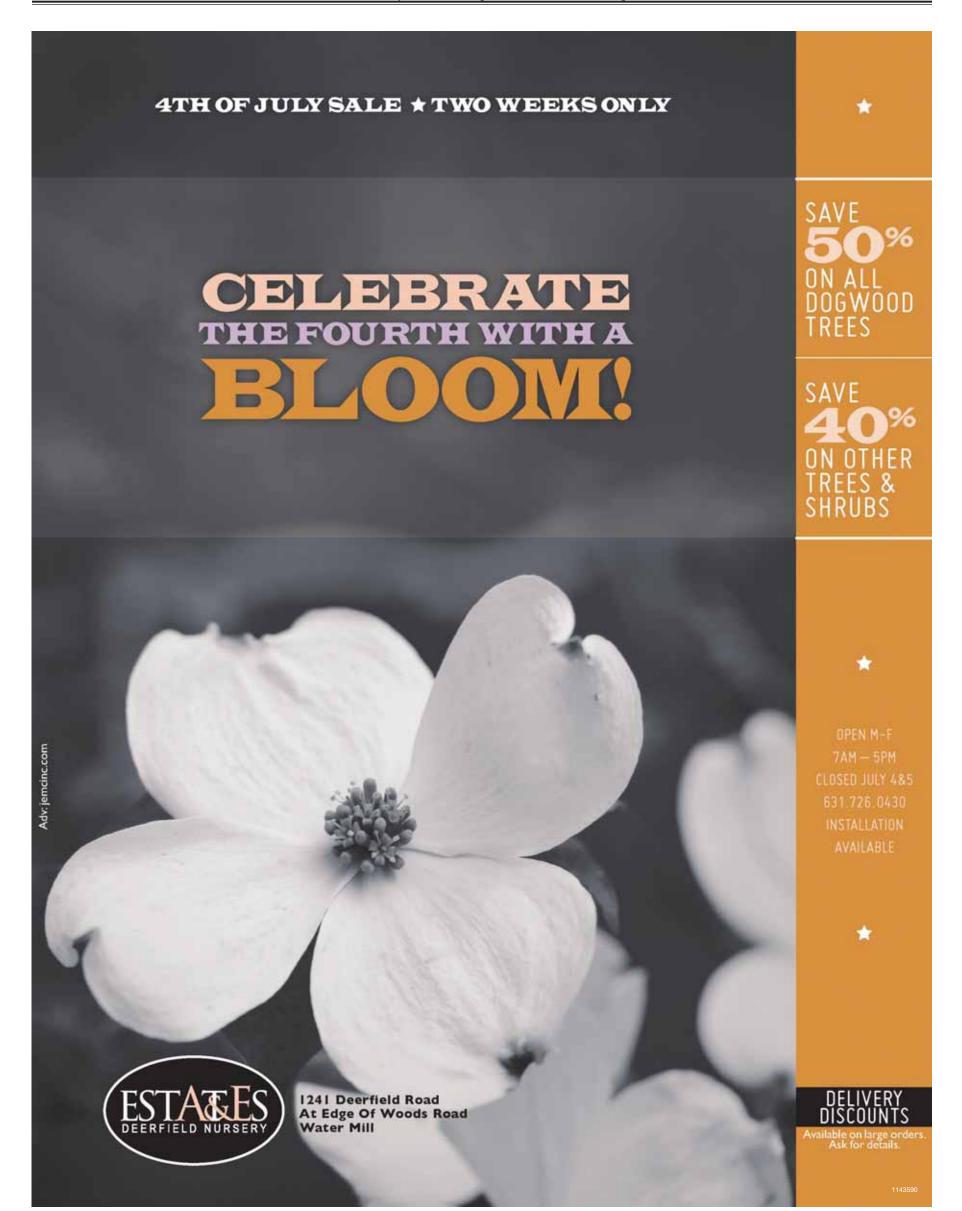


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accompany nicely a whole meal (aperitif, fish and seafood, delicatessen white meats, cheeses, dry fruits and pastries). (4535) bread and sharp mustard on the side. (A1013)

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Sleepy Hollow Restorations – Kykuit and Sunnyside Home Tours – Thurs., Jul. 9th – \$125 pp. – Your first stop will be to the magnificent Kykuit landmark. Home to four generations of the Rockefeller family, it commands a breathtaking view of the Hudson River and occupies a landscape of extensive stone terraces, formal gardens, and glorious fountains. After a wonderful lunch at Sunset Cove, overlooking the Hudson River, you will then visit Sunnyside, home of Washington Irving, on the east bank of the Hudson River.

The Bronx Zoo – Sun., Jul. 26th – \$65 Adults/\$55 Children 3-12 – Take a walk on the wild side at the world's greatest zoo – the Bronx Zoo! Your full general admission ticket will include the Wild Asia Monorail, Skyfari Cable Car one-way, Children's Zoo, Congo Gorilla Forest, Butterfly Garden, Bug Carousel and unlimited Zoo Shuttle. Lunch is on your own at one of the facilities on site. Sp

24th Annual "Pops by the Sea" 2-Day Tour – Sun.-Mon., Aug. 2nd-3rd - \$294 pp./do. – We are delighted to offer you this special tour. You will have "Festival Seating", with a wonderful view of the stage, to enjoy this magical afternoon event. Under the baton of Maestro Keith Lockhart and Celebrity Honorary Guest Conductor, Angie Dickinson, this fundraising concert regularly sells out to a live audience of over 15,000 -- the Cape's largest single audience.

A Day at Mohonk Mountain House – Sun., Aug. 9th – \$115 pp. – This astonishing Landmark Resort is the only structure on the virtually untouched land at the top of the Shawangunk Ridge. It is surrounded by thousands of acres of unspoiled scenery, beautiful rock formations, 128 gazebos overlooking the mountains and, of course overlooks Lake Mohonk. Experience a special day here taking in the sights, riding on a horse-drawn carriage and enjoy a fabulous meal. The property also has gift shops, a barn museum and absolutely lovely gardens.

Lady Liberty Cruise – Wed., Aug. 12th – \$119 pp. – Enjoy the cool breeze as you sail through the majestic gateway of America and view the spectacular Manhattan skyline and its towering bridges. Your four-hour cruise features a delicious lunch, three-hour open bar, musical entertainment and dancing. Relax aboard the M/V Sterling as she sets sail from Long Island's Port Washington en route to the Statue of Liberty. Your cruise offers a view of Long Island's Gold Coast and Millionaires Row of Kings Point, New York City's famous skyline and the ultimate close up view of the Statue of Liberty in the New York Harbor.

Historic Hyde Park – Thurs., Aug. 20th - \$99 pp. – See some of America's most extraordinary scenery and experience the thrilling history of the Hudson River Valley. The Roosevelt's and the Vanderbilt's called Hyde Park "home". Your tour will include guided tours of the FDR National Historic site and Vanderbilt Mansion, and a self-guided tour of the FDR Museum and Library. Enjoy a special lunch at The Tavern in the famous Beekman Arms Inn.

The Intrepid Museum & Circle Line Cruise – Wed., Aug. 26th – Adults \$98 pp. and Children 12 & under \$84 each. The Intrepid Sea, Air & Space Museum is one of America's leading historic, cultural and educational institutions. The Museum is centered on the aircraft carrier Intrepid and is one of the most successful ships in US history (and now a national historic landmark). Combine this wonderful experience with a fabulous two hour Circle Line Sightseeing Cruise (with boxed lunch) and your day is perfect.

Saratoga Springs – 'Racing at its Best' – 3-Day Tour – Sun.-Tues., Aug. 30th-Sept. 1st – \$605 pp./do. – "Watch the races from the rail and feel the pounding hooves as the horses round the clubhouse turn." – One of the oldest and most charming horse racing tracks in the country, a day at Saratoga Race Course is not to be missed. This tour also offers admission to the National Museum of Racing and stupendous National Museum.

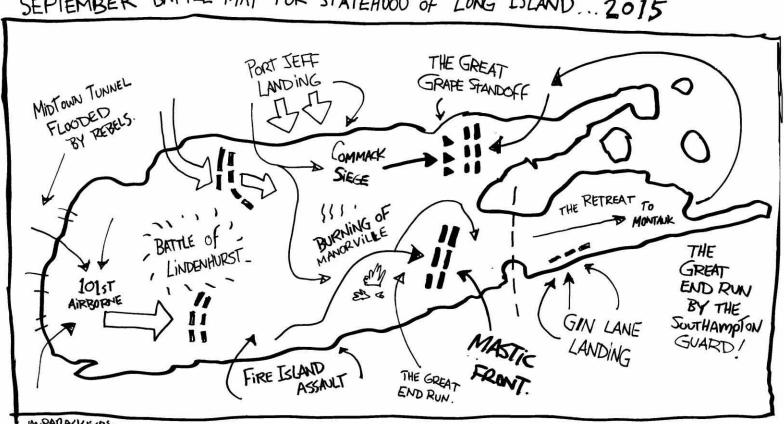
Lancaster, PA – Whoopie Pie Festival and More – 3-Day Tour – Fri.-Sun. Sept. 18th-20th - \$450 pp./do. – Visit the National Christmas Center, Kitchen Kettle Village's "7 Sweets & Sours Fest", have a guided Farmlands Tour riding through the beautiful countryside (learning about the local Amish) and join the fun at the Annual Whoopie Pie Festival! These cake-like whoopie pies were considered a special treat because they were originally made from leftover batter. According to Amish legend, when children would find these treats in their lunch bags, they would shout "Whoopie!"

Boston Symphony Orchestra, Boston Ballet and More – 2-Day Tour – Sat.-Sun., Oct. 3rd-4th – \$415 pp./do. – The opportunity to see two great performances is amazing! Enjoy the world famous Boston Symphony Orchestra. (This program includes Beethoven, Carter, Debussy, Williams and Ravel.) You will also attend an elegant performance of Maina Gielgud's production of the ballet, "Giselle". Long after you leave the Opera House, this ballet will still be with you. No trip to Boston would be complete without a fun ride on the Boston Ducks tour!

Also Available:

SHOW TOURS INCLUDE – Lunch or dinner (unless otherwise indicated), a Hampton Jitney professional driver, tour escort and deluxe round-trip transportation. Call for complete package details.





SEPTEMBER BATTLE MAP FOR STATEHOOD of LONG ISLAND ... 2015

M.PARASKEVAS.

State of L.I.

Plans Afoot to Make New York's Long Island America's 51st State

By Dan Rattiner

Long Island is making moves to secede from New York and become the 51st state. Up in Albany, our two East End representatives, Senator Kenneth LaValle and Assemblyman

Fred Thiele, have put a motion on the table requesting that a task force be created to look into the possibility. Thiele says his phone has been ringing off the hook since he proposed the bill. Everyone wants it.

Meanwhile, a State senator from Rochester is handing out questionnaires to all his colleagues asking, "Are you in favor or opposed to splitting New York into two states?" He hopes the answer is "opposed."

The issue is, as it once was in Boston Harbor, taxes. Not taxes on tea, but a new transportation payroll tax specifically on Long Islanders. A month ago, Albany turned this into law to bail out the MTA. Upstaters do not pay this tax. It costs Long Islanders an additional half billion dollars a year more than they pay now.

Long Islanders already pay \$3 billion more in taxes to Albany than they get back. Upstaters receive \$3 billion more in services than they put

Long Island is among the five wealthiest demographic areas in America. Wouldn't it be fair for the rich folks to pay more and the poor folks pay less?

> in. Now that gap widens to \$3.5 billion. It is clearly not fair.

On the other hand, what is fair? Upstate is largely part of the rust belt and in great need of government money. Long Island, on the other

hand, is among the five wealthiest demographic areas in America. Wouldn't it be fair for the rich folks to pay more and the poor folks pay less?

Did I hear a cheer that said "no?"

I don't know how far efforts in this direction are going to get, but problems do loom that could prevent this 51st state effort from succeeding.

For one thing, what, exactly, is Long Island? Geographically, there is little doubt what it is. Long Island, from the air, looks like a fish, with the head in the west snuggling up to Manhattan and 130 miles away the two flukes comprising the North and South Forks in the east, pointing

out into the Atlantic Ocean.

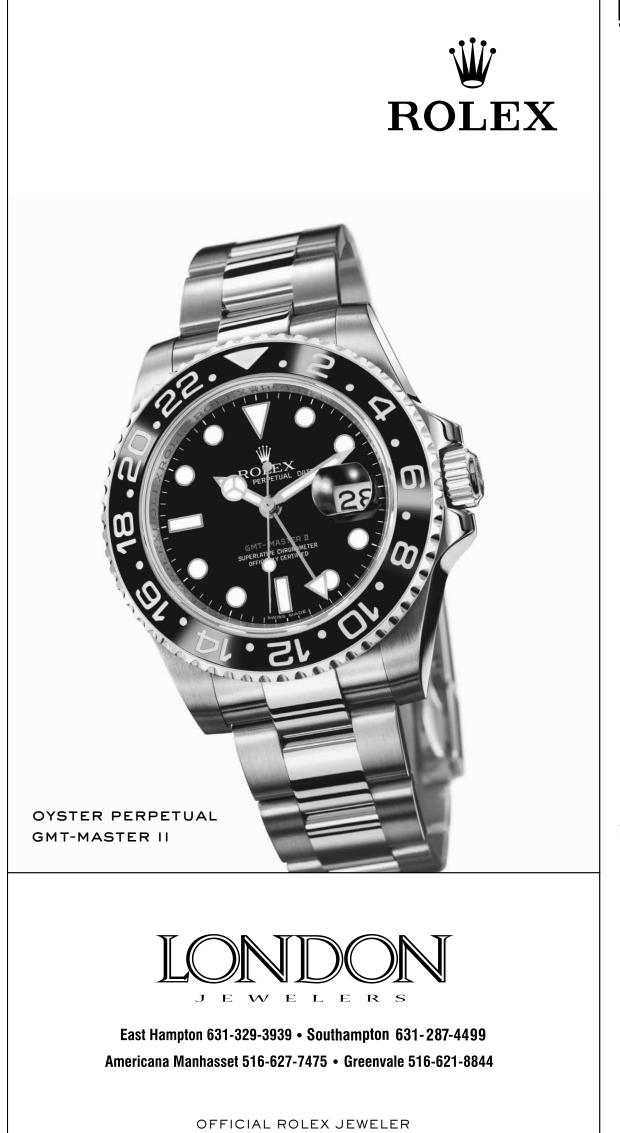
And yet, often, you see a truck drive by which has a sign on the side that says Long Island Roofing or Long Island Electric and below the (continued on page 38)



HAPPY **INDEPENDENCE DAY!**

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ROLEX W OYSTER PERPETUAL AND GMT-MASTER II ARE TRADEMARKS.

South O' the Highway (and the North too)

Congratulations, Sarah Jessica Parker and Matthew Broderick! The Amagansett couple welcomed twin daughters, Marion and Tabitha, via a surrogate last week.

Hamptons regular **Sean "Diddy" Combs** is moving his annual White Party from the East End to the West Coast this year. The event, which takes place in L.A. this weekend, will feature a "We Are Family" theme in honor of the historic presidential election.

East Hampton's **Jon Bon Jovi** had a busy week. After he and writing partner **Richie Sambora** were inducted into the Songwriters Hall of Fame, the pair recorded a version of "Stand by Me" with Iranian pop star **Andy Madadian** in hopes of sending a message of global unity to the people of Iran.

Against all odds, **Jean Luc's** three restaurants, Grappa, Madame Tongs and JLX Bistro are open and rockin'. As for Prime 103, look for a big surprise.

Dan Rattiner will be reading from his new book, *One Year on the Hampton Subway*, at 5 p.m. this Saturday, July 4, at the entrance to the East Hampton Airport subway stop.

"Royal Pains," the USA show about a Hamptons concierge doctor, was screened at the C.W. Post campus of Long Island University this week. The scene recreated a Hamptons horse show, and the college's equestrian team students served as riders.

"Real Housewives of New York City" star Bethenny Frankel signed copies of her new book, Naturally Thin: Unleash Your SkinnyGirl and Free Yourself From a Lifetime of Dieting at Wolffer Estate Vineyard last week. The event was sponsored by the Parrish Art Museum.

Hamptons artist **Julian Schnabel** has reportedly reduced the price of Palazzo Chupi, his West Village spread. The duplex and triplex penthouses are being offered together for \$27.9 million, down \$31 million from the original asking price of \$59 million.

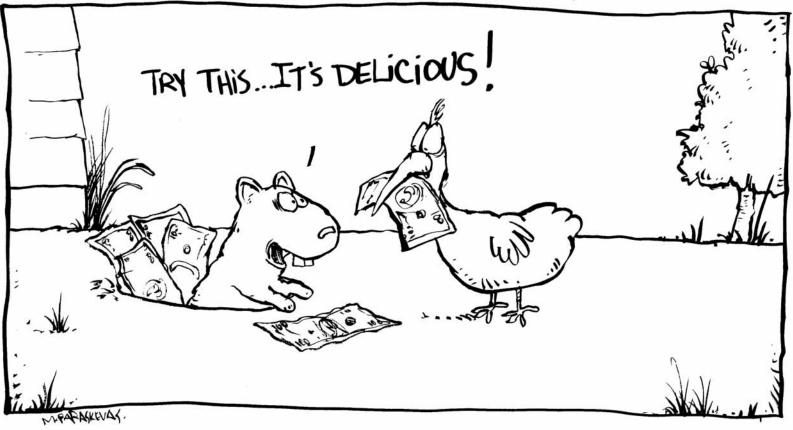
In other real estate news, **Richard Gere** has reduced the price of his Hamptons home from \$8.8 million to \$7.2 million.

New York Magazine recognizes Shinnecock East County Park in Southampton as one of three "rugged," "uncrowded" and "easy-toget-to oases" in its July 6 "Summer Issue."

Kelsey and Camille Grammer hosted

119450

OVER HEARD AT THE MADOFF MONTAUK HOUSE



Buried Treasure

Ruth Madoff Gives up Montauk Mansion Claim. Who Will Buy It?

By Dan Rattiner

Last Friday, Ruth Madoff agreed to give up her claim to the Montauk oceanfront home in Hither Hills that she and her husband Bernie have owned and enjoyed for the last 15 years. The home will now go on the market.

Until this past Friday, Ruth had claimed that the Montauk property was not part of her husband's ill-gotten gains. She had filed a lawsuit saying that the Montauk home, along with the duplex on Fifth Avenue and the home in Palm Beach, were all part of \$80 million in personal assets that she owned which were not now and never had been part of the \$65 billion Ponzi operation her husband ran ruining thousands of families during the last 20 years. She has agreed now to give up all her claims to these assets in exchange for a smallish pot of \$2.5 million in cash, which will at least allow her to live relatively modestly and keep food on the table, which is more than can be said for those who were victimized by this scheme.

According to John Keeshan, a prominent Montauk realtor, the property — a traditional six-bedroom home built in the colonial style will probably be put on the market for about \$6 million. Even with fewer house numbers and potted plants on the Old Montauk Highway, which have been removed by souvenir hunters in recent days, there seems little doubt that this is what the property will fetch. A big plus for the lucky purchaser of this property is the possibility that billions of dollars in cash might be buried either under the lawn or in a secret sub-basement under the regular concrete basement in the house. It could be. And it is worth looking into.

Madoff is currently languishing in jail, awaiting a sentencing that will likely put him in a low to medium security prison in Fort Dix, N.J., Allenwood, Pa. or Otisville, N.Y. for the rest of his life because people handed him millions of their savings for him to invest and instead he just kept it. Occasionally he did throw off high returns here and there to keep people believing he was (continued on page 48)

THOUGHTS ON AMERICA'S NATIONAL PASTIME

By Dan Rattiner

In the top of the ninth inning at Citifield last Sunday night, I witnessed one of the greatest at bats in baseball ever.

The Yankees were holding onto the slimmest of leads over the Mets. And they were up at bat trying to lengthen it and put the game away. There were runners on first and second, with Yankees team captain Derek Jeter coming to the plate. He would face the Mets closer, Francisco Rodriguez, also known as KRod. Any hit would put the game pretty much out of reach for the Mets when they came to bat in the bottom of the ninth. KRod is a big man. And this year, he leads the league with 20 saves. Surely, he could put Jeter out. But would he even have to do that? Up next to hit after Jeter was Mariano Rivera, the Yankee closer. Pitchers cannot hit. It is not what they do.

There is one rule in baseball that applies to one of the leagues, but not the other. In the National League, the pitchers have to take their turn hitting. In the American League, they do not. They are removed for pinch hitters, when it is their turn to hit, but still are allowed to remain in the game. As a result of this, National League pitchers, who can barely hit, wind up with .125 hitting averages, while American League pitchers, always getting a pinch hitter to hit for them, never get a chance to bat at all. They don't even have to do batting practice.

In recent years, however, the commissioner of baseball has sanctioned interleague play on a few occasions during the year. As a result, National League teams face American League teams. This game was one of those.

On these occasions, of course, the teams cannot play with conflicting rules. To resolve this, the decision has been that the rules that pre-

State of L.I. (continued from page 35)

sign there is a map of Long Island with its head bitten off. Why? Brooklyn and Queens may be geographically on Long Island, but they are politically part of the City of New York. The rest of Long Island — Nassau and Suffolk Counties — are what is officially Long Island, according to politicians.

This is nonsense. Geographical hocus-pocus.

Since the beginning of time, or anyway since the beginning of the United States of America, Long Island was Long Island. In the Revolution, General Washington faced off against General William Howe to fight the Battle of Long Island in 1776. Washington lost the fight and his troops ran off, truth be told, but the point is that the battle was fought at several locations that, today, would not be considered part of Long Island, even though they were fought ON Long Island. One encounter occurred with the colonists atop the Guana Heights, which was in Flatbush. The rest of the fight took place at Brooklyn Heights, with the colonists finally retreating across the East River to Manhattan during a thick pre-dawn fog.

We Long Islanders would surely have to reclaim our heritage if we were to become a state. Lindbergh took off from an airfield in Nassau County. The astronaut's moon walker was built in Suffolk County. The battle of Long Island was fought in Brooklyn, now renamed Kings County. WE WILL HAVE TO RETAKE BROOKLYN AND QUEENS BY FORCE.

After we do, we will make the City of Brooklyn our capital. Brooklyn, for more than a

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Lindemans (Chard, Cab, Merlot, Shiraz)	Magnum 750 ml	9.99 2 @ 5 ea
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Villa Pozzi Pinot Grigio	750 ml	3 @ 7.33 ea
Barefoot Wines	Magnum	6 @ 7.99 ea
Cavit Pinot Grigio	Magnum	11.99
Concha y Toro (all varieties) Domaines Ott Rose	Magnum 750 ml	7.99 33.99
kendall Jackson Chardonnav	750 ml	3 @ 12.99 ea
Ruffino Chianti	Magnum	13.99
Santa Margherita Pinot Grigio	750 ml	20.99
Simi Chardonnay	750 ml	14.99
Simi Russian River Chardonnay	750 ml	22.99
Sterling Vintners Chard or Meritage	750 ml	8.99
Sterling Vintners Cabernet Sauvignon	750 ml Magnum	9.99 10.99
Zonin Pinot Grigio	Magnum	2 @ 10.00 ea
Cristalino	750 ml	7.99
Freixenet	750 ml	8.99
J. Roget Champagne	750 MI	3 for 11.99
Jolanda Proseco	750 MI	10.99
Korbel Brut	750 ml 750 ml	11.99 36.99
Fleishmans Gin	Magnum	13.99
Tanqueray Gin	Magnum	37.99
Bacardi Rum	Magnum	23.99
Clan MacGregor Scotch	Magnum	16.99
Jack Daniel's Whiskey	Magnum	40.99
John Barr Scotch Red Label	Magnum	25.99
Johnnie Walker Black Scotch	Magnum Magnum	64.99 35.99
Johnnie Walker Blue Scotch	750 ml	189.99
Johnnie Walker Gold Scotch	200 ml	19.99
1800 Reposado	Magnum	39.99
Jose Cuervo Tequilla	Liter	19.99
Milagro Silver Tequilla	750 ml	21.99
Absolut Vodka	Magnum	36.99
Absolut VodkaPinnacle Vodka	Liter Magnum	24.99 19.99
Popov Vodka	Magnum	12.99
Skyy Vodka	Magnum	23.99
Smirnoff or Svedka Vodka	Magnum	20.99

hundred years, was a separate city from the City of New York. It was the biggest city on Long Island. And it was not part of New York City. New York City absorbed Brooklyn in 1898. That's when the head got bitten off. Brooklyn's magnificent City Hall was shut down. All the other official looking buildings befitting a City were also shut down, and then all reopened, only partially occupied as official New York Borough buildings. Today, these magnificent buildings STILL are not fully used. And Queens went along with this business.

Brooklyn should be the pride of Long Island, as it once was before it got absorbed. Brooklyn, Long Island. Just rolls right of the tongue, doesn't it? A city of 2.6 million would be the fifth largest in the United States, overseeing the State of Long Island, which, with Brooklyn and those suburban do-do me-tooers in Queens, would rank as the 17th largest state in the union by population.

The Brooklyn Dodgers would come back. The Brooklyn Eagle daily newspaper would come back. Citi Park would be ours. It would make Steven Ratner, who is rebuilding downtown Brooklyn with skyscrapers and bringing the Nets to that City, proud. The Brooklyn Nets. Or the Long Island Nets. Kinda rolls off the tongue, doesn't it? Certainly wouldn't be the New York Nets.

It's been done before, carving a new state out of an old one, you know. The people in the mountainous part of Virginia seceded from those dandies in the eastern part in 1863, creating West Virginia. That worked. Others did it too, I think.

Could Long Island do it? There are issues that might baffle such an attempt. One is the fact that those of us here on the rural East End of Long Island pretty much don't want anything to do with the folks on the western end of Long Island. We East Enders keep to ourselves. Or, when we do relate to anything beyond our part of the world, it is to Manhattan. The Jitney takes us in and out from Manhattan. So does the railroad. Skyscrapers to sand dunes, is our mantra. And it wasn't for nothing that we East Enders built those big 20-foot wooden walls on the Long Island Expressway 15 years ago. We did not, and do not, want to have to look out on the West Enders when we drove or took the Jitney to Manhattan. Our rift with the West Enders would have to be healed. A little diplomacy perhaps. TAKE DOWN THAT WALL.

One final issue, and perhaps this is the killer that could bring this whole secession thing to a halt — I do hate to bring this up — but where the hell do we put the 51st star on the flag? Thirteen stars worked out pretty good in the beginning. We put them in a circle. Forty-eight stars worked out pretty good in perfect rows. And 50 stars worked out pretty good as handsome shifty little rows. But 51? The great scientists at the Brookhaven National Laboratory, at Cold Spring Harbor, at Stony Brook University and at the Laboratory for Animal Research on Plum Island, all on Long Island, are working on this mathematical problem day and night as we speak. And if they can't resolve it, who can?

The State of Long Island. Sorta rolls of the tongue, kinda. We'll need a King.



Print

It's so Obvious Why Newspapers are Having Such a Hard Time

By Dan Rattiner

Before we consider what is wrong with newspapers, we should consider what is RIGHT with them. They are, for one thing, a great natural resource. Without them, forests around the world, uncut, would grow wild and out of control, soon consuming cities and all we hold dear in the world. Large dangerous animals would range through our foliage choked cities. There would be no place safe. Children would be at risk. Everything would be destroyed.

Another thing that is right about newspapers is the sense of great intelligence others attribute to a person carrying a newspaper folded up under his arm. Everyone knows that here is a man, or woman, informed of things in great depth, a person who has exhausted all opinion on the right and left, is serenely unaware of the outcome of last night's baseball game or the new catastrophe that befell a small South American nation earlier in the morning and is thus free of emotional turmoil. People such as these have the balance and common sense to make accurate and well thought out judgments about whatever might be coming up later in the day. Gravitas excelsior, as they say in Latin, or something. Such people are held in high regard.

We now turn to what is wrong with newspapers.

To coin a pun, it needs to be said that although such people as those above have their finger on the pulse of the world, they also have their finger on the ink of the newspaper. Such

fingers are often smudged. Ink applied to paper, even here in the 21st century, smudges. It is a fact. And in an age of liquid soap, Brazilian body waxes and other examples of fastidious personal hygiene, the smudged ink fingers are an unpleasant minus.

Another thing wrong with newspapers is that stories in them often do not end on the page they begin. One is left searching for page 13. Often one forgets what was being explained on page 1.

Still another thing wrong with newspapers is the fact that to turn the pages, considerable physical effort has to be exerted. In an age when Americans are so sedentary that treadmills are rampant, it would be understandable

(continued on next page)

GLIDING BEAUTIFULLY OUT TO THE HAMPTONS

By Dan Rattiner

A guy named Mike Giordano called me a couple of months ago. He'd read the story I wrote in Dan's Papers this winter about having dirigibles taking people out to the Hamptons from Manhattan at pretty low prices and he thought that the air service he provides between these two locations was quite similar to the experience that might be found aboard a dirigible. He invited me to take a ride with him.

The service costs about 10 times that of the Hampton Jitney, which is how I am used to getting out here. But it costs far less than hiring a helicopter and, as you float along, you get an experience that I later told him reminded me of a vacation — a 40-minute vacation to get from the 23rd Street seaplane dock off the FDR in Manhattan to the serenity of East Hampton.

The beginning and the end of this is that we left aboard this seaplane just before sunset, and it was still just before sunset when we got here. Surprise!

The middle of this story is the joy of it. First of all, to get out where the seaplanes pull up in the East River at 23rd Street — there is only one dock — we pushed our way through about 200 people inside the wharf about to get underway for an evening's party aboard one of the big party boats that are docked inside this marina. When we first went into this area following signs that read SEAPLANE DOCK - we were right in the middle of it, everybody chattering happily away while holding drinks, and my first thought, having not been here before was, surely not all these people are going to be on our seaplane. And of course they weren't.

At the appointed time, 6:30 p.m., this Cessna 2088 Caravan I seaplane pulled up to the end of the dock, and a guy named Doug Beers got

Print (continued from previous page)

that a populace that has to strain to reach way out to fold one page behind another, given the difficulties of the fact that they frequently hang up or crumple when folded, would turn away from such products.

And newspapers can hurt you. Who among us has not experienced, while fighting to fold a newspaper in a strong wind to read the continuation of a hot and heavy account of the dalliance of a mistress with a sitting governor, to discover that there has been a paper cut suffered? The amount of blood consumed dealing with paper cuts since the invention of the Gutenberg press would stretch all the way around the world. It's a fact.

And then there is rain, the archenemy of newspapers. Your picture may be in one. Try peeling the pages of a newspaper that has been left out in the rain even for a minute apart. One does not have this problem on the Internet.

Newspapers, unlike the Internet, need to be disposed of. Newspapers often just linger unfashionably in living rooms, and then pile up in stacks in the corners. Who among us has not found atop a stack of newspapers the account of a governor who had resigned earlier in the day, now still in office having a shocking never before revealed dalliance with his mistress? Such reports of slovenly and unkempt rooms of old newspapers are rampant. There are even sad stories of the elderly and infirm, so addicted to their newspapers that they have died from having giant stacks of these old newspapers clogging every room in their houses fall upon them. What can I say?

And proper disposal can be costly. There is no longer an "away," as there once was, when you could just throw something away. "Away" now means burial in some landfill, but if the landfill is now a mountain, it means trucking the newspapers to landfills in Indiana, where they welcome higher elevations. This is a very costly and un-environmentally friendly procedure.

Some people consume their old newspapers by burning them in their fireplaces. But unlike logs, they tend to unfold and fly around, often out of the fireplaces and onto the floors, setting off the smoke alarms. Having your house burn down is a dreadful cost to pay for getting your news in a newspaper, rather than on the Internet. Most people just won't do it.

Sections of newspapers, as mentioned before, sometimes fly off in a strong wind. The thought of the possible guilt experienced from that littering due to leaving newspapers unattended, together with the anticipation of possible failure to finish the continuation of an important read, are frustrations that also often turn people from the thought of buying newspapers.

And newspapers frequently provide only the wise analysis of the news from one or two handpicked writers. Though these people may be experts in their field, or important relatives of the management, newspapers are no longer able to compete with the dozens and sometimes millions of opinions offered about the news on the Internet by people who have the intellectual level of stadium loads of baseball fans screaming in defiance of a particular umpire's call. This is not a fair fight. Newspapers lose.

Newspapers are also no longer considered chic. You do not see Justin Timberlake carrying a newspaper. You do not see Paris Hilton carrying a newspaper. No effort has ever been made by newspaper companies to promote their products by hiring Scarlett Johanssen or Shaquille O'Neal to hawk their wares.

Nor have newspapers taken heed of "hotspots." People eager for information cluster in "hotspots," but they are not there to read newspapers, they are there to load up pods of information onto their laptops.

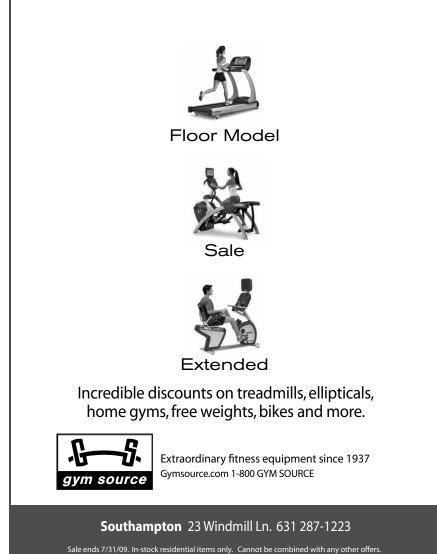
The solution to the problem of newspapers is obvious.

Newspapers should be printed with nonsmudgeable laser beams on paper rolled up into toiletpaper like packages and then placed conveniently on wooden racks in stores everywhere around the country, where eager readers can unroll them and read articles from beginning to end without interruption. People will wait patiently in lines to read newspapers in these circumstances, just as they wait patiently in lines at public restrooms. And if they cannot wait, they will move on to other stores to find other less traveled "hotspots" where they can do so.

Brad Pitt and Angelina Jolie should be photographed carrying rolls under their arms by paparazzi. Michelle Obama and Lance Armstrong should be photographed carrying rolls under their arms. Thus will newspapers rise again.

114447[.]







Cleaning Up Better Put Your Stuff Away or the Clean Up Police Will Do it for You

By Dan Rattiner

About 30 years ago, there lived on Leland Avenue in Southampton a man with a wife and a seven-year-old son.

The son was in third grade that year. But what happened that summer he recalled to me as one of the great traumas of his life.

"The neighbors came by," he said. "They wanted to talk to my Dad. And my mother told them that he came home from work about 5:30 every day. They should see him at six.

"I, of course, was home from school when they came. My mom was cooking. There were about 10 neighbors and they were angry. They were fed up with the fact that Dad was not moving

NEVER TAKE CRAP TO THE DUMP AGAIN

Just four weeks after East Hampton moved in with workers and cleaned up the messy yard of Rian White in Springs, they have struck again. This time, the yard in question is owned by Thomas Ferreira, of Industrial Road in Montauk. Littered with old automobiles, outboard motors, car parts, tires, old boats and construction debris, neighbors complained and last Monday the trucks showed up at the property at about 7:30 in the morning, went onto the property and cleaned it up.

(continued on PAGE 108)

his lawn. The grass was waist high. It was a disgrace. They had talked to him politely about this over and over. He had not complied, not mowed. Two years was how long we lived there. Now they were going to ask him as a group. Mow Your Lawn.

"I was so embarrassed. The kids at school had been teasing me about this for the whole two years. Dad just would not do it. Dad stood up and he walked out the kitchen door into the garage and walked over to his lawn mower. The crowd followed him. I thought, oh my God he's finally going to do it. Thank God, thank you Lord. And he took the lawnmower out to the (continued on page 50)

WHO HAS THE BIG BAD FLU? PROBABLY YOU ...

By Ian Stark

Pandemic: defined by *Merriam-Webster's Dictionary* as something "occurring over a wide geographic area and affecting an exceptionally high proportion of the population"— and it's a word that has come back into play since the appearance of the "swine flu" earlier this year (March-April) in Mexico and here in the United States. Since those first cases, over 70 countries have reported human infection; the World Health Organization (WHO) responded on June 11 by raising the "worldwide pandemic alert level" to "Phase 6"— by which WHO signals "the need for response and mitigation efforts." Officially designated as "novel influenza A" (H1N1), it's known to be spread through the same methods as other regular seasonal influenza viruses (coughing, sneezing, potentially through contact with infected objects) and according to the Centers for Disease Control and Prevention, it "has been reported to cause a wide range of flu-like symptoms, including fever, cough, sore throat, body aches, headache, chills and fatigue. In addition, many people also have reported nausea, vomiting and/or diarrhea."

So, if the world is at a pandemic status, yet the virus does little more damage than other flu strains — how concerned should the general pop-

ulace be? And should the East End — far from the hustle and bustle of most of the Island's communities, yet very international in make-up be ready for potential problems?

History shows that Suffolk County, and the Hampton townships, have dealt with pandemics before. According to the deep research provided to *Dan's* by Terry Lucas, a reference librarian at Rogers Memorial Library, the infamous 1918 "Spanish Flu" epidemic that struck millions worldwide also impacted the South Fork. For example, the *Suffolk County News* from March 28, 1919 reported that:

(continued on page 94)

Second Wave of Street Vandalism Hits Here

By Dan Rattiner

In a world where the big news is celebrity sightings, giant mansions, the beach and fundraisers, sometimes some very important local matters go completely unnoticed. So it is that a second extraordinary night of vandalism in the community of Springs took place, two months after the first, in the wee hours of Saturday night, and once again, it barely made news except in the back of the local papers. The police continue to be baffled, but they suspect this behavior might be related to vacation schedules in the local high school.

Friday afternoon, the 19th of June, the high school in East Hampton let out for the summer break after their exam schedule. That night and early Saturday morning cars, mailboxes and windows were smashed in many parts of Springs, again, as happened at the beginning of Spring Break, involving cars and mailboxes along narrow and little used streets in that community.

In the latest wave last Saturday morning on Renee's Way, vandals crushed three mailboxes. Three mailboxes were smashed on Sycamore Drive, on Chrystal Drive there was a report of the back window of a car being shattered, and on Lincoln Street, a car's windshield was smashed. A window on the driver's side of a car parked also on Sycamore Street was smashed,





and witnesses say they saw a light colored sedan riding up Copeces Lane with a person inside swinging a baseball bat at mailboxes there, causing three casualties. On Thursday night, the owner of a BMW had his car scratched with car keys. He had had damage to that vehicle on the night after the teenagers got out for Spring Break in April. Meanwhile, in Montauk, someone shattered one of the front

windows of John's Pancake House on Main Street in that town and caused damage to a second.

Total damage for that night appears to have been 10 mailboxes, three cars and two store windows.

The earlier incident took place in Springs on the Saturday night of April 4. On that night, damage to either mailboxes or automobiles was done to more than twenty homes and cars in that community. Windows and windshields of cares were smashed with heavy objects, mirrors of cars were ripped off, some cars were vandalized with sharp metal objects scraping off the paint and at least on one occasion, there was graffiti spelled out.

These attacks took place in Springs on Woodbine Drive, Springs Fireplace Road, Gerard Drive and

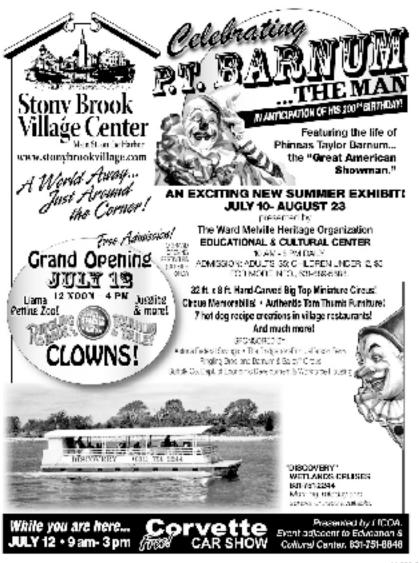
Whalebone Landing Road. Further damage of the same sort occurred within the boundaries of East Hampton Village on Cooper Lane, the parking lot behind Main Street and the Circle. In total on that night, more than ten cars were damaged, two of them declared total losses.

Police in East Hampton continue to say that they have no suspects in either this present case or the earlier one. It is indeed hard to catch somebody involved in the act of vandalism late at night on a narrow back road. Neighborhood Watches would make sense at this point.

We have a beautiful village in East Hampton. We should work together to protect it from this sort of thing.

From another perspective, it might be a good idea for Chief of Police and the East Hampton Town Supervisor, whoever he may be on the last day of school before the Christmas break six months from now, to organize a town-wide all-nighter on the back streets of Springs.







CarHampton

Every Town and Village Here Has Its Very Own National Car

By Bob Gelber

When touring Europe, I've always been fascinated by the fact that each country has its own patriotic preference for home grown automobiles. In Germany, one sees mostly Volkswagens and Mercedes. These cars are also very Teutonic in design and engineering. They're technically advanced, serious drives. To the French, it would be traitorous to drive anything but a Citroen, Peugeot or Renault. These Francophile delights are all soft-riding, extremely comfortable vehicles. Of course, Fiat owns Italy and there is literally a Fiat dealer in every small village. Fiat is so omnipresent, I've often thought all these Fiat dealers should have a McDonald's franchise attached to make some extra dough. The nationalistic fervor for cars built in their own countries can also be seen with the Volvos and Saabs of Sweden and the various makes predominating the wrong side of the roads in England.

Here in the Hamptons, every town and village has its own personality. Maybe you've noticed town and village nationalism. There are definitely socioeconomic variations between people and places. Just like Europe, each Hamptons village has its own automotive personality. You may not have noticed, but in the Hamptons, you are what you drive. Starting with Remsenburg, we'll drive out East and investigate the types of vehicles that predominate, and literally what drives the people.

REMSEN-WHAT?

Remsenburg, considered by many to be the gateway to the Hamptons, is a quiet little hamlet just west of Westhampton. This town is probably the best kept secret of the Hamptons and the locals would have it no other way. Its main street, South Country Road, is storeless and was once named one of the prettiest main streets in America. What types of cars does this secret society drive? Unfortunately, it's the

(continued on page 54)

TSUNAMIS, LEAPING WHALES, LAVA WATERFALLS

By Dan Rattiner

Many of us who live and work in the Hamptons get a chance to take long vacations in the wintertime when business slows down. The choice really is to do one of two things — either go somewhere to relax or go somewhere or have an adventure. For relaxing, go to Cancun or the Caribbean or Hawaii. For an adventure, well, it's up to you. Try the badlands of Turkey, the highlands of Guatemala, the deltas of Botswana or the outlawed country of Cuba. I've adventured in all of those.

This year Chris and I took time off from an adventure to go back to Hawaii to visit friends

and family we know there. We went there to relax. We came home with adventures. We will never forget these adventures.

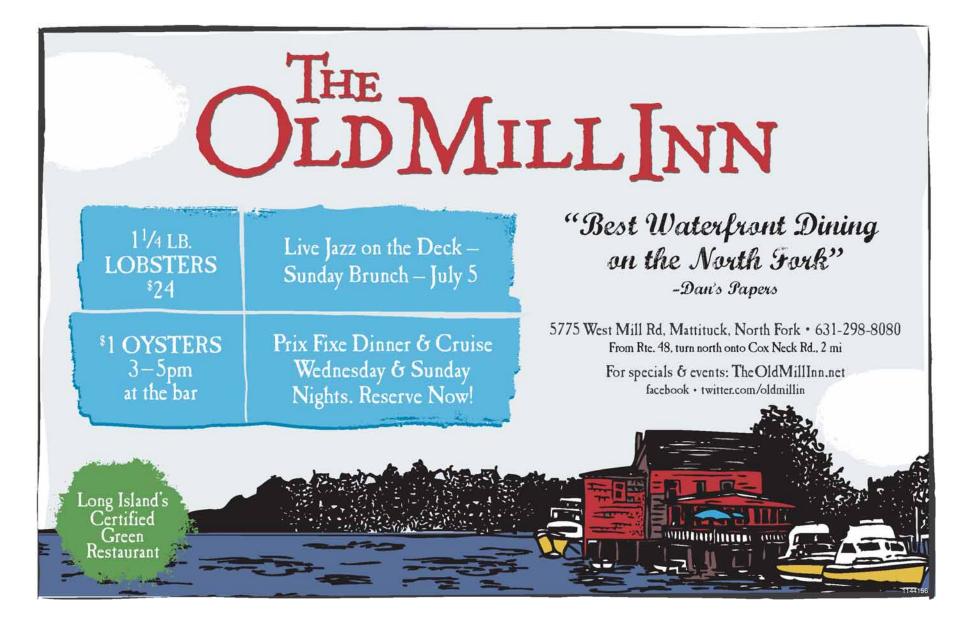
One adventure involved a sound. We were at the Mauna Loa Resort on the Kona Side of Hawaii — this is the former Rock Resort — and were waiting at the tennis court for a friend when we heard it. It was a boom. Something like what you would hear when an aircraft goes through the sound barrier. Then it came again. Boom. It was out at sea.

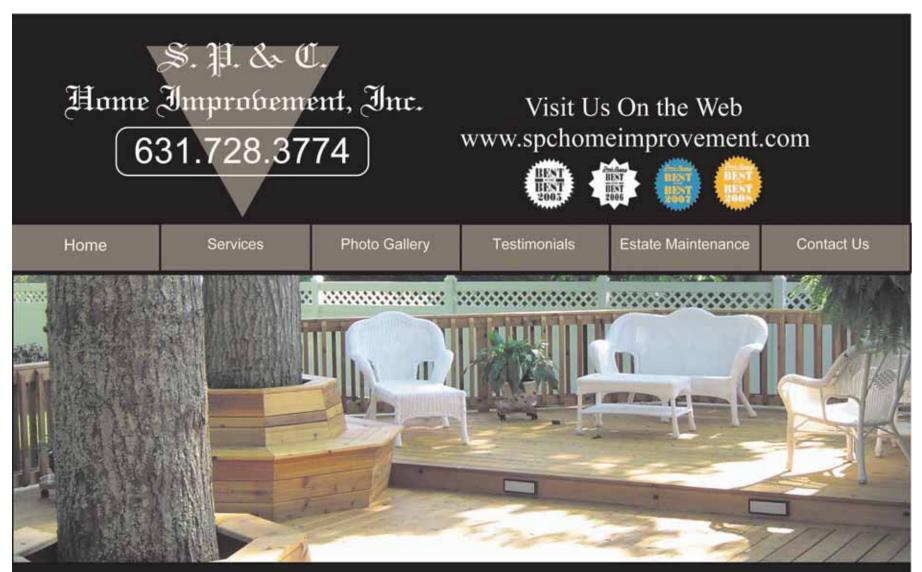
"There they are!" someone on a tennis court said, stopping play and pointing. We looked. Boom. Way off in the ocean, perhaps a quarter mile out, an enormous, glistening whale the size of a truck leaped high out of the water and then fell down on top of it, sending up a great white splash. There was a pause of three seconds. Boom. There it was again. We had seen the splash. Now, three seconds later, we heard it.

All tennis play had stopped. It was two of them — a mother and her calf, perhaps the mother teaching the calf. First the mother would leap up. Then the calf. The calf was about the size of a Previa. The mother the size of a Suburban. Boom. Then boom again, but softer.

This went on for quite some time. Binoculars







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Who's Here

By Susan Saiter

Fans of Mercedes Ruehl have the opportunity to see the Academy Award winner in the American premiere of a British play, *Dinner* from July 9 through August 2 at the Bay Street Theater in Sag Harbor. Described by a British critique as a "modern gothic revenge drama," the play by Moira Buffini promises to display Ruehl's famous talent for playing a comic character whose vulnerability gradually begins to leak through to the tough-as-leather exterior.

The setting is a dinner party at the upper middle class country house of a woman named Paige, whom one British critic described as the "posh bitch protagonist." The meal might be distasteful, but Ruehl's performance is likely to be delicious. "I'm laughing my head off in these rehearsals," she said. She's not the only one. "We just happened to get a wonderful cast, and we're having a hell of a good time in rehearsal."

Ruehl, who lives in Springs, said she got involved in the relatively unknown play the same way she has always gotten involved in the dozens of films she's been in. Generally, she said, the old rule applies: "The role chooses you, you don't choose the role." With

Dinner, she said, "I was just going along my merry way, when I got this script by a writer who is not known."

She was attracted to the lead character Paige because "she is intelligent and witty." But Ruehl characters typically have a lot bubbling beneath the surface. "She is a woman on the serious verge

of something. Not a nervous breakdown, it's more contained. Her mordant humor comes out of a very dark place — her humor is desperate."

Not a word will be breathed in these pages about what Paige brings from this "dark place," (and she certainly does it with plenty of "rich" language, in many senses of the word). But, as Ruehl said, "She decides to grapple with the situation in an uncompromising way."

While Ruehl gets people laughing all over again remembering her ballsy portrayals of everything from jealous wives (*Married to the Mob*) to confused mothers of sons who grow up too fast (*Big*), she is also forever in the memory of audiences due to roles in controversial and tragic works, including *The Goat, or Where is Sylvia?* In this 2002 Edward Albee play, for which Ruehl received a Tony nomination, several controversial themes were explored, including bestiality (the main character falls in love with a goat). Of the play, Ruehl said, "It was a great idea explored in a shocking way." One of the many things she admired about the play, was "the greatness of the language."

Enthusiastic as she was about being star of a play that forced the audience to confront society's hypocrisy and inconsistencies on sexual matters, she said the crew for a while had to escorted by security people. "We got death threats."

But critics and many theater-goers applauded



Mercedes Ruehl, Actress

In an audition for Neil Simon, she recalled, "I opened my mouth and read the character. I was giving him the person I wanted and he wanted."

> the risk-taking and taboo-breaking, hailing Albee and the cast as brave and brilliant. Ruehl said they managed to find a piece of wry humor in the situation."I said to Edward (Albee), 'Every night we risk our lives in the service of your play,' and he replied, 'Every night I risk my play in the service of your acting."

> On the other end of the spectrum was Ruehl's early 1990s role in both the stage and film version of Neil Simon's play *Lost in Yonkers*. She received a Tony Award as Best Actress for her role in the play.

Having to personally audition for the great Simon, she was a nervous wreck the night before. "I sat down with a glass of wine, and I told myself that I won't go to bed until I've gotten this." She worked and agonized for hours, then the approach to the character came to her: "You've hit pay dirt tonight!" she told herself. In the audition the next day in front of Simon, she recalled, "I just opened my mouth and started reading the character. I was giving him the person I wanted, and the person he wanted. I knew, he knew, and I knew that he knew that I knew.

Ruehl's ability to dig into who a character is has been tested with this role — as was her versatility. She had just finished filming *The Fisher King*, which would lead to her 1991 Oscar for Best Supporting Actress (and many other major awards for the role).

Winning an Academy Award is as much of a lifetime high as anyone could imagine, and as scary. She described it as a "memory like a dream," which she remembers in "flashes."

"Walking up those stairs in 4 1/2 inch high heels — no railing to hold — I started to lean over. Somebody came to my aid." That somebody was Warren Beatty.

Ruehl said that the delicate art of owning and displaying an Oscar can present dilemmas — the recipient doesn't want to disrespect the award he/she worked so hard for, but she/he also doesn't want to be a show-off. "I've known people who used them as door stops."

Generally, the statue stands on a shelf in Ruehl's home office. "But then at Christmas time, we've always brought him down to put on the mantle, and give him a little Santa Claus hat to wear." After Christmas, Mr. Oscar goes back to a more discreet place, but may make appearances in the more public rooms. "Face it, there's no place you can put the damn thing," she said. It's almost impossible to picture Ruehl as any-

almost impossible to picture Ruehl as anything but a tremendously talent-

ed actor, but she said if she hadn't gone into acting, she probably would have become a writer. "I was an English major in college. I was always surrounded by people who loved language. I'm glad I majored in English and not the ater, because acting is language."

But acting called, and fans followed. Anyone who hasn't seen her in her famous roles, the movies *Big* or *Married to the Mob*, might want to head to the

video store or scroll through the offerings of Netflicks. Ruehl said she is not in the habit of using colorful language in real life, but one of the lines most quoted back to her was in *Married to the Mob*, when she snapped to a cop, "Just give me the f—-in' ticket, d—head."

Like many other artists, Ruehl said it's impossible to name a favorite role, although she is particularly proud of her early career roles in *Much Ado About Nothing* and in *Medea*, when "I had a surprising personal breakthrough" in development as an actor.

While many of her roles have involved peeling away the layers of almost frightening characters and situations, so many have been funny as well. But she believes humor, such as that in the play *Dinner*, usually "comes from a darker root. Humor is our best defense."

(continued on next page)

Treasure (continued from page 37)

the financial wizard he claimed to be.

Where did the vast bulk of the money go? The amounts gathered up from the victims by the feds don't even total \$2 billion.

Somewhere, it seems, there has got to be \$63 billion stashed away, unless he spent it. But he didn't. Although he did spend quite a bit of it, for a man with \$63 billion, which would make him the richest man in the world, his homes and boats didn't amount to much when you added it all up. Furthermore, his wife and sons lived well, but not as you might think someone who was the richest man ever might. Perhaps he kept the money somewhere because he knew that if he lived at the level he actually had the money to live at, people would have suspected the truth of the matter. Was his family involved in the scheme? Bernie was arrested in December. If his wife and kids were involved in this, they would have been indicted by now. They have not. His sons say they haven't spoken to him since the day he was arrested. His wife would not have made the claims she recently did if she knew where the money was.

Apparently, Bernie had this huge staff of financial people working in several offices in New York and London, but when the moment came for the actual trades to be made, Bernie took the paperwork into a locked room to meet up with his accountant (who also has been indicted), and then like the great financial wizard he was, didn't make the trades.

So I repeat: Where is it? When the feds closed



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in and Bernie gave himself up, the cupboard was bare. Buried treasure in the Hamptons is nothing new. The pirate Captain Kidd buried gold and diamonds in great trunks filled with treasure on Gardiner's Island in 1688, while John Gardiner, the owner of the island, was forced to watch. (Kidd said he'd kill him if he dug it up.) The island is tucked in between Montauk and Amagansett, for those who do not know.

After Kidd gave himself up in Boston and was taken back to England and then hung, Gardiner sent a message out that he knew where the treasure was. Today, the treasure is back in London with the Royal Jewels in the tower.

No one knows yet who will be selected by the Feds to broker the sale of the Madoff house in Montauk, but when the name of the broker or brokers is revealed, prospective buyers will be able to walk through the property, kick the white columns out front and sit in the lawn furniture. Keep an eye out for a shovel stuck in the ground in the yard. Or maybe some fresh concrete down in the basement.

This home could be the best purchase you'll ever make.

By the way, did you notice that the accountant involved in the "trades" was paid a mere \$300,000 a year for his services, while manipulating fraudulently more money than the gross domestic product of the Republic of Bulgaria? What was this man thinking?

Who's Here (cont'd from previous page)

In *Dinner*, she said, "We're dealing with a play that's about death and the death of dreams. These are some tremendously sad aspects of human experience."

She recalled asking Jodie Foster once about her role in *Silence of the Lambs* — how she could stand filming such a shocking story. "Jodie said, 'We laughed our heads off all through that movie.' I knew what she meant."



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With Gina Glickman

The Ross School's 6th Annual Club Starlight gala in East Hampton was a huge hit and raised more than \$500,000 to benefit the Steven J. Ross scholarship fund thanks to the endless efforts of Founder and Chair Courtney Sale Ross, faculty, staff, students and dedicated volunteers. Ross Alum Alexa Ray Joel entertained the crowd with a soulful performance. Hundreds of guests danced the night away as James Ingram performed a slew of classic hits. The Gala auctioneers, Dr. Gerald Curatola and Jay McInerney, successfully worked the crowd for thousands during the live auction. Comedian Seth Meyers dedicated a stand-up, which ended with a live auction for four "Saturday Night Live" tickets that went for a whopping \$7,000! The evening's honoree was TV host, and retail media mogul, Martha Stewart. Stewart gracefully strolled into the pre-gala VIP meet and greet wearing white pants, a beaded black top and a simple yet well tailored black cropped jacket. Stewart was perfectly polished, exactly how I had imagined her to be. I had the rare opportunity to sit down oneon-one with her in a "junket" style interview. As I introduced myself and asked her to sit down on the plush couch, she joked, "If I sit down, I may not want to get up. I just left hundreds of guests at my house. I was hosting an event for Guild Hall." "All in a day's work?" I asked. Stewart smiled and said, "Oh yes. It's great!"

I have to admit, I was amazed by how calm, poised and perky she was sitting down next to me. Only Martha Stewart could successfully host hundreds of guests at her home and then minutes later slip away to support local education and entertain a few more hundred guests making it all look effortless. And I thought my schedule was stressful! Stewart was a consummate professional ready to talk education, the Ross School and East Hampton on cue.

Now, even though Stewart has owned a home in East Hampton for the past 20 years, some residents may consider Stewart a part time resident over the years. But full time or part time, she has dedicated her time to support several local causes. I asked her, "There are so many causes that you could support locally, why The Ross School?"

"Education is the most important thing for our children, other than their health, of course," she said. "And, I've had a home here for almost 20 years. I've watched this school grow, and succeed and thrive." She actually owns the oldest home in East Hampton and told me, "I have a house that was built in the 1870s. And it was the first house on Lily Pond Lane when there was no road or just a little dirt road through the dunes. It's a pretty house with a pretty garden."

In appreciation for Stewart's support over the years, The Ross School honored her with a Ross Scholarship fund in her name. Hundreds of guests witnessed Stewart personally pass on the scholarship award to a current Ross student,

(continued on page 53)

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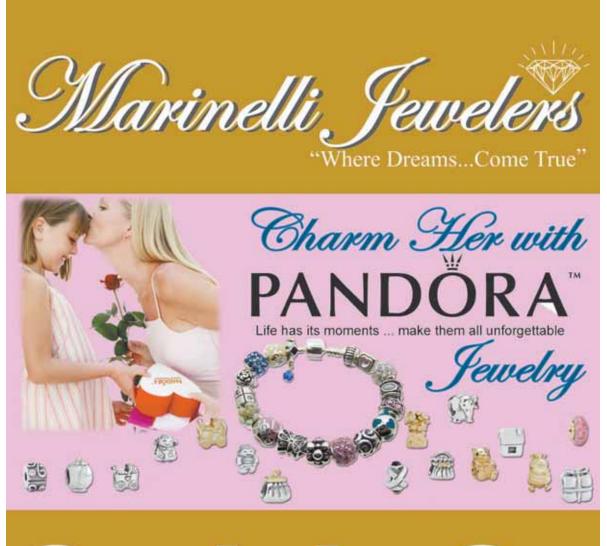
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$Clean \ Up \ ({\rm continued \ from \ page \ 41})$

front lawn — it was an old fashioned push lawnmower — and as this whole crowd of people watched from the front steps, he slowly mowed his name in the lawn."

"What was his name?" I asked.

"Anthony," he said. "Then he stared angrily at everybody, nodded, then walked toward them and through the crowd and back into the house. I have never been so embarrassed in all my life."

This story came to mind the other day when I learned that finally, after 30 visits from the town, after five years of warnings and two court appearances, a man named Rian White, who lives on Fanning Avenue in East Hampton, finally lost his fight with the neighbors and the Town to keep various mementoes from his life out on his front lawn. It was soon cleared away by a carting company hired by the Town for that purpose.

White is a local through and through. He fishes. He clams. He keeps everything. Until the end of this battle, he had a 1965 Oldsmobile on blocks on his front lawn. He had a 1969 Ford Galaxy on his front lawn. He had a 1979 Volkswagen Karmann Ghia on his front lawn, and he had all sorts of other junk, including duck decoys, dog beds, clam shells from the clams he entered into the Annual Biggest Clam Contest and won, even a 100-year-old iron stove he got from when they subdivided the Bell Estate in Amagansett. He also had a seven-foot-high hot dog man, a big plastic thing, an advertising display consisting of a giant hot dog with a smiley face on it.

Every one of these things was full of memories and was important to him, he told officials each time they came. He also told them, and he believed that this was true, that a man's home was his castle. And for seven years, nothing got moved.

I think it was a fact during this time that many of the powers-that-be in Town agreed with White. Yes, his yard was, by the standards of others, a mess. But who were these people who complained, anyway? Neighbors? Locals? Passersby? Summer people, that's who they were. People who were happy to be living in a vacation home that looked out on farmland, but, heaven forbid, the farmers actually go out there and spray the crops. Oh no. There's this smell again. Time to call the police to tell them to stop that.

I recall on one occasion some woman talking about the stuff on White's front lawn and defending his right to have it there. She remembered riding around in that old Karmann Ghia with him. She fully understood that these things had memories to him. Rian was a great kisser, she said.

How many tens of thousands, even hundreds of thousands of dollars of lawyers' time was spent on this case during all those appearances and the depositions of the neighbors and the researching of the law and the court case all the way up to the Supreme Court and back about whether you could go onto somebody's lawn and take something away without getting arrested for burglary and criminal trespassing? The Town didn't want that. What a prece-

(continued on page 108)

A Conference for Writers, Performers and Thinkers

By Debbie Tuma

This year, the Southampton Writers Conference, sponsored by Stony Brook Southampton's MFA Writing and Literature Program, is bigger and better than ever, with several local celebrity guests leading workshops and acting in theatrical productions.

This year's summer conference (July 8-August 2) has something for everyone, from adults to children. Now in its third decade, the acclaimed program is recognized for providing a forum for authors of all genres to study and discuss the craft of writing under the guidance of some of the most respected in the industry, including faculty members and guest participants.

"This is our best line-up ever, and the most we've ever open to the public," said Darren Johnson, a spokesman for the college. "It's a tremendous opportunity to see guest performances at affordable prices in Southampton. There are events for people of all ages."

Robert Reeves, Director of the MFA Arts Program in Writing and Literature, and Director of the Conference, said that this East End tradition is known around the country. He said last year the college added a Children's Literature and Screenwriting Conference, and this year, they've added a Playwriting Conference, with major writers and teachers from around the country.

"The reason our conference is special is that, although we have lots of well-known names in the literary world, we're not about celebrities but about serious writing as an art," he said. "The people who come here get the best instruction and their work often gets recognized." He said two of the Stony Brook Southampton MFA students, Elena Gorokhova and Helen Simonson, have already sold their novels to Random House and Simon & Schuster.

This year's new Playwriting Conference,





L-R: McCourt, Collins, Reeves, Rosenblatt

directed by Emma Walton Hamilton and Steve Hamilton, runs in three sessions, concurrently with the Children's Literature, Southampton Writers, and Screenwriting Conferences. It provides established and emerging playwrights the opportunity to develop work in an intensive, collaborative laboratory setting in partnership with professional actors and directors. Conference participants attend morning labs, play readings, panel discussions, workshops and seminars with Edward Albee, Lanford Wilson, Leslie Ayvazian, Robert Brustein, Mike

(continued on page 58)



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A Tree Grows in Bridgehampton

This past Tuesday, June 23, Bartlett Tree Service donated a Zelkova Tree to the Bridgehampton Historical Society (BHHS). Already 20-feet-tall, the tree will provide much needed shade to attendees of outdoor events at the old Corwith Homestead. Future generations can anticipate a towering, majestic sight — Zelkovas grow to 100-feet-tall.

In addition to its beauty, the tree makes a welcome addition to the BHHS grounds because of its natural resistance to Dutch Elm disease, and the Elm leaf and Japanese beetles. It is an appropriate choice historically since Dutch Elms used



to be prevalent on the East End in the 19th and 20th centuries. It also has an easy fall clean-up.

The Corwith Homestead and grounds are open year round. Summer museum hours are Monday through Friday, 10 a.m.-3 p.m. and Saturday 10 a.m.-2 p.m. Currently showing is the exhibition "The Art of Reynold Ruffins." Illustrator and painter Reynold Ruffins will be on hand in an informal "Meet the Artist" event on Saturday, July 11, 12 to 2 p.m. This is a free event. Regular admission to the museum is \$5. Groups welcome. For more information, please call 631-537-1088.



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Whispers (continued from page 49)

Greg Grossman. The 14-year old student also happens to be a culinary prodigy who just signed a deal to host his own cooking show and shared, "She inspired so many home cooks and foodies around the world, it's an honor!" Grossman credits his love of cooking to his mom, Terre, "I've been in the kitchen with my family since I was very young. That's how it inspired me."

Stewart will be traveling this holiday weekend, but she enjoys celebrating Independence Day in the Hamptons. Her favorite July 4th dish? "I would definitely make a flag cake. A large cake, or flag tart. The white is icing, the red is raspberries, the blue are blueberries, and a little bit of powdered sugar to make the stars." Stewart fondly reminisced about her late mother, a schoolteacher, Martha Kostyra (known as Big Martha) who passed away at 93 in November 2007. "Mom used to come out here. She loved East Hampton. She would make all kinds of things for the 4th of July. Cupcakes, red, white and blue, and she would help hang the flags. I love hanging flags on my house and I miss her and I think a lot of people do."

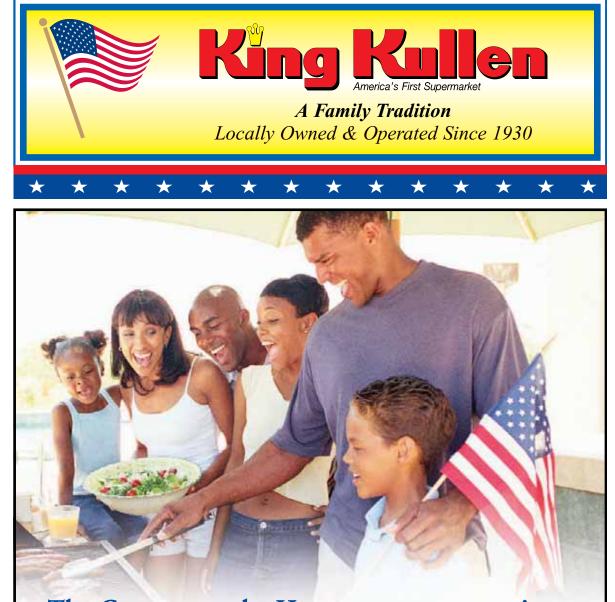
Aside from education and the arts, Stewart admitted she has other local concerns, "I had been watching with great interest the swans on the little pond right as you enter East Hampton. They started off I think with seven cygnets and now I think there's only four, which makes me a little bit sad. But that's nature. Hopefully they're growing!"

This Holiday weekend blasts off this Friday, July 3, with one of my favorite events of the season, the Southampton Fresh Air Home's 22nd Annual American Picnic with Grucci fireworks over the Shinnecock Bay. Feast on a traditional picnic buffet, carts filled with popcorn, ice cream, hot dogs and other all-American treats. Plus, partake in arts and crafts, carnival booths with games and prizes on the grounds of the oceanfront estate. The Picnic Chairmen, Pamela and Alex Camacho, Tania and Brian Higgins, Lara and William McLanahan, Christl and Ken Meszkat, Alexia and Baird Ryan and Stephanie and David Wolkoff, host the festivities in Southampton from 7–10 p.m. Tickets range from \$75 to \$250. All proceeds benefit the Southampton Fresh Air Home, a residential summer camp for physically challenged children from the tri-state area that provides campers with an unforgettable summer experience. The campers play golf and team sports, swim and sail while their dedicated families enjoy a welldeserved rest. Most of the campers receive scholarships thanks to the funds raised from the annual picnic. For tickets, call 631-283-5847.

Saturday, July 4, celebrate your independence at the East Hampton **Catherine Malandrino Boutique** from 4–6 p.m. to get a 20% discount on fully priced clothing. Ten percent of the proceeds will benefit **Amaryllis Farm Equine Rescue**, the only horse rescue in the Hamptons.

Until next week, life is short, you only live once, so party on!

TV Host, Entertainment & Feature Correspondent, Director, Writer and Executive Producer, Gina Glickman can be seen Tuesdays, Thursdays and weekends hosting News 12 Long Island's "What's Hot in the Hamptons."



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A great weekend starts at King Kullen. For your shopping convenience, King Kullen's east-end locations include:



CarHampton (continued from page 43)

only place on the South Fork where nobody knows, because not only do you rarely see a car on the road, you seldom see people. All you see are hoards of landscapers' trucks pulling their trailers. Five thousand years from now, future archeologists searching the long lost Hamptons will indeed be mystified by Remsenburg.

WESTHAMPTON BEACH

Westhampton Beach is and always has been a car town. Its main street, about as long as a NYC block, is one of the most attractive in the Hamptons. On any given weekend you can view a collection of the most exotic cars in the Hamptons casually parked on this thoroughfare. There are more Ferraris and Rolls Royces

in this town than in Modena or London. In Westhampton Beach, the poor drive Porsches. There is a lot of summer action in this town. What other small village in America boasts a Lamborghini dealer, a live theater and an airport big enough to land a 747? QUOGUE

Another secret Hamlet, like elusive Remsenburg. However, this one does have cars, along with a split personality. On the side of town north of Montauk Highway, the woods are packed full of contemporary and postmodern homes built since the 1980s. There's a black Porsche or Green Range Rover in virtually every driveway. The south side of town is the Poupon mustard flank, money so old it has



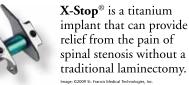
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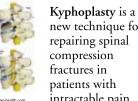
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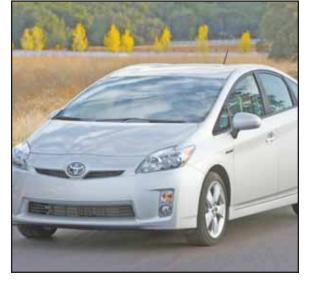
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mildew. One large mansion next to another, all hidden behind hedges against inflation. The S-Class sedans and station wagons are the cars of choice here. All the cars here are one color -"Paint it black," as Mick Jagger sang.

EAST QUOQUE and HAMPTON BAYS

The affordable Hamptons. This is where I believe the "true" Hampton rich live. (Have you gotten a plumber's or electrician's bill lately?) The real year-round Hampton locals live here and thankfully not one of them has Locust Valley lockjaw! Pickup and work trucks of all shapes and colors (thankfully) predominate. SOUTHAMPTON

Southampton has it all. Mansions by the sea to make one sigh with envy, although some of them could be in big trouble right now, and enough great shopping and fine restaurants to overtax anyone's gold card on a warm weekend. Southampton is also the collector car center of the East End. There are lots of repair centers to keep these oldies but sometimes not so goodies running. There's always a vintage Jag, MG, Porsche or Alfa parked in town. People in Southampton are dyed in the wool Europhiles. It's not by chance that Land Rover, Mercedes, BMW and Mini have dealerships in town.

SAG HARBOR

Once a small fishing village, Sag Harbor has grown into a Mega-Yacht port, as well as a sailboat haven. Next to Newport, Sag Harbor is THE sailboat resort on the East Coast. Huge yachts are insanely expensive and average-sized sailboats are luxuries. It has been said that "man has never invented a more expensive way to go slow," referring to sailboats. This maritime setting is important as to what kind of vehicles you see on the main street of Sag Harbor. It used to be Volvo station wagons, but now it's the Toyota Prius, along with a smattering of Honda Civics and Toyota Corollas. Environmentally friendly, fuel-efficient slower cars rule the roads of Sag Harbor.

WATERMILL and BRIDGEHAMPTON

Keep it a secret, but these two villages have some of the best and most picturesque backroad driving in the Hamptons. Trendy little great handling sports cars are everywhere. It's as though the ghosts of the old Bridgehampton racetrack are looking down from their old hilltop location and whispering in one's ear that

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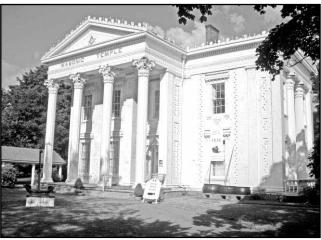
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Whaling Museum Offers Energy Options

By T.J. Clemente

One of the many gems that make up the historic fabric of Sag Harbor is the picturesque Whaling Museum. The former Masonic Temple, located at 200 Main Street, across from the Library, will host a free exhibition on July 11, entitled "Whaling Museum Energy Fair." Entrance to the Whaling Museum will be half price, which means costs will be \$2.50 and lower. The exhibit and the museum will open from 10 a.m. to 5 p.m.

The juxtaposition of current approaches to energy with countless artifacts from the era when whale oil was the primary source of lighting and heating fuel will be visual and dramatic. Seeing state of the art technologies next to harpoons and other whaling paraphernalia, once the signature of Sag Harbor's very existence going back to the late 1600s, it will be a triple treat to see what was, what is and what can be all under one historic roof. The excitement is building as the central sponsors, the Town of Southampton and the Village of Sag Harbor, gear up to show presentations by the Riverhead Foundation, Peconic Land Trust, the Sierra Club, Clean Cities Coalition, 725 Green, and the fleet of very cool, electric cars, leased to the Village under a pilot program to introduce that technology titled RELI. A number of these non-profits will present their messages about alternative fuels and choices. Attendees can also ride for free in a Hamptons Jitney mini bus to tour a new state



of the art energy efficient home in Sagaponack.

The tour will take two hours according to Zack Studenroth, the Director of the Sag Harbor Whaling and Historical Museum. Studenroth is so excited about this exhibit, he has put all of his talent and energy into promoting it. He also emphasized the relevance of the current exhibit "NEXT?" which looks at what happened to whale oil in the 19th century and compares it to what's happening to petroleum (the alternative fuel that put whaling out of business a century ago). He noted that there are some very funny cartoons in the show, including some from the *New Yorker Magazine*, with an alternative energy message. They are not to be missed.

This exhibit is a great way to spend family time, or even a cheap date, because it will be a treat just to enter one of Sag Harbor's premier museums. It is always fascinating to see the past of the Village so tangibly preserved with displays of an industry no longer practiced in this country. When I walk around the museum, I can feel Melville's words describing whaling and the process of turning whale blubber into oil. His prose comes to life within the Museum's walls. On top of this, to see energy options for the future and the escape route from the present energy quagmire will make a visit on July 11 so worthwhile.

On the subject of new energy and green living, Sag Harbor Assemblyman Fred W. Thiele was proud to be part of the New York State

Assembly's passage of the "Green Jobs/Green New York Act" of 2009. (The State Senate has yet to vote on it due to problems with deciding who's in control at the moment.) This program, according to information from the Assemblyman's office, will create thousands of jobs throughout the state by attempting to make around a million homes, non-profits and businesses more energy efficient in the next five years. Thiele's office in Sag Harbor will have information on how New York State and the Energy Research and Development Department will help make it more affordable for the average home owner and business owner.

In phone conversations Thiele has stressed how important it is to focus on getting assis-

(continued on next page)



CarHampton (continued from page 43)

these roads were made to be driven. Yesterday it was horsepower, today it's pedigree horses. Bridgehampton is also horse country, and the sprawling horse ranches, with their miles of white fences, are visually beautiful. It's a Ralph Lauren dream come true: It has a robust car history combined with Polo. Watermill and Bridgehampton not only boast great shopping, but great car watching. Lithe little sports cars, as well as sports sedans, all enjoy those back roads. The ghosts are smiling.

EAST HAMPTON

They're all here, the tastemakers of the world. East Hampton is to the Hamptons as Florence is to Italy: Spielberg, Stewart, Klein, Lauren, Wang, etc. If a meteor ever wiped out this town, the world would probably end up

dressed

German tourists in their summer clothes. East Hampton is a beauty-oriented place affluent enough to support any lifestyle. It's a car town so wealthy that ultra-vain nearsighted car owners have their car windshields ground to their prescription. The town has fab-



ulous shopping, with one caveat: It is virtually impossible to find a parking space there. All people seem to do is drive around looking for impossible-to-find spots. East Hamptonites are like sharks, in many ways. They have to keep moving, and if they ever actually park their



car, they will probably die. The cars to be seen here should be convertibles, so you can see and be seen during those endless hours of searching the town. Porsches for two and Bentleys for four seem to be the favorite fun in the sun rides.

AMAGANSETT

Beachy and low key, but incredibly trendy. Singles are everywhere, always with the latest fashions and up to the minute automobiles. Of course, the guys all drive cars that they think will impress the opposite sex. You'll never see a Kia or Hyundai in this town. This is macho Nissan 270Z, Corvette and Dodge Viper country for the boys. The single girls all love their Minis and VW Beatle convertibles. Sometimes I wonder how the two sexes ever get together with such different tastes in transportation. Maybe it's the Hamptons air.

MONTAUK

What Sag Harbor is to sailboats, Montauk is to powerboats. Montauk is the deep sea fishing drop off point of Long Island. It attracts the most serious deep water fisherman. There are loads of ocean-going private yachts rough and ready enough to power out to the "canyon" for some deep water sport fishing. These powerful dreadnaughts use lots of fuel, 40 gallons per hour being not uncommon. The boat owners attitude is damn the torpedoes, full speed ahead, so fuel economy is no concern. This credo extends towards the type of vehicles driven here. They are all American battleships: Hummers, Chevy Suburbans, Ford Expeditions, etc. Montauk is the SUV capital of the Hamptons and proud of this distinction.

Nationalism, or "Townism" exists in the Hamptons. Maybe it should be a law that every town exhibits an oval white town origin sticker on its trunk, identical to the oval stickers on cars in Europe differentiating the owner's country. I know the folks in East Hampton would love it, but the secret society of Remsenburgers would fight it tooth and nail.

Energy (continued from previous page)

tance to the payer for new, green technology. He explained how difficult it is for the average business or home owner to pay directly out of pocket in these challenging times for the total cost of going green. As an expression of his belief in the need to shine the bright lights of the future on going green, the passage of this bill is another feather in Thiele's legislative cap. The creation of incentives for citizens to invest in green energy alternatives has been one of Thiele's primary goals for the last five years. It's good to see the rest of the Assembly agreeing with his vision.

Visit the Sag Harbor Whaling Museum Saturday, July 11, and see what's happening in the world of going green, being green, and support the concept of going green. For more information, call 631-725-0770.



the Retreat's Annual Artists Against Abuse benefit at the Ross School last weekend. The event featured a silent auction of ceramic plates hand-painted by local artists, and former FOX News senior entertainment reporter **Bill McCuddy** as emcee.

Dr. Carole G. Hankin of Westhampton Dunes has been invited to join three new boards: Columbia University Teachers College Advisory Board, Peconic Bay Medical Center Foundation Board and the new Math Museum opening on Long Island, which will be the first in the country. Earlier this year, Dr. Hankin was selected as Columbia University Teachers College Phi Delta Kappa educator of the year.

Ann Liguori and friends will host the annual Ann Liguori Foundation Outback Steakhouse VIP Dinner Dance at Duckwalk Vineyards on Saturday, July 18, benefiting the American Cancer Society and Healthy Children, Healthy Futures. Celebrity guests include "Dancing with the Stars" performer Tony Dovolani, Sharon Bush, Rick Cerone of the Yankees, Gary Carter and Gil Hodges, Jr. of the Mets, John Nitti and Richard Caster of the Jets, Olympic fencer Tim Morehouse and many more. Kathy Rae of Dan's Papers will be the media honoree. Registration must be made in advance. Send \$100 per person to Ann Liguori Foundation, PO Westhampton, NY, 11977. Box 605,

(continued on page 83)



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Writers (continued from page 51)



Flat Stanley

Daisy and Tim McDonald, among others.

The Children's Literature Conference (July 8-11) directed by MFA Faculty member LouAnn Walker, features workshops for writers, illustrators and lovers of children's literature. The Screenwriting Conference, directed by Annette Handley Chandler, who has produced films for Paramount, Disney and CBS, returns for five days.

The Conference kicks off with three events that are open to the public. A panel on Adaptation with Pulitzer Prize winner Marsha Norman and writer/director and iTheatrics CEO Tim McDonald is on Thursday, July 9, followed by two events for kids and adults. On July 10 is the Hamptons premiere of *The Musical Adventures of Flat Stanley*, written and directed by Tim McDonald, based on a children's book series by Jeff Brown, about a boy named Stanley Lambchop, who gets flattened by a bulletin board into a one-inch being.

A Celebration of Poetry for the Entire Family with Julie Andrews, her daughter and author/faculty member Emma Walton Hamilton and celebrated Broadway artist James McMullan is scheduled for Saturday, July 11. Andrews and Walton will read from their

soon to be published poetry anthology, Julie Andrews' Collection of Poems, Songs, and Lullabies, accompanied by original illustrations by Jim McMullan.

Other highlights this year include Alan Alda starring in a production of *Three Farces and a Funeral*, based on the life and letters of Anton Chekhov, on July 18. On August 1, Alec Baldwin will discuss screen writing with playwright/screenwriter Jon Robin Baitz.

A select number of events will be open to the public, and all, including the above, will be held in the beautifully renovated Avram Theater at Stonybrook Southampton College, at 7:30 p.m. Public events include the Ensemble Studio Theater Onstage reading an exciting new play. Audience members become part of the process of creating new work for the stage.

Theater Collaborations is a discussion with Tony Walton, Robert Brustein, Emily Mann and Joe Mantello on the profits and pitfalls that face a creative team trying to bring the playwright's work to life.



Hamilton, Adrews

A Seagull in the Hamptons by Emily Mann is a reading of classic comedy set in modernday Quogue, freely adapted from Anton Chekhov's *The Seagull*, starring Brian Murray, Larry Pine and Maria Tucci.

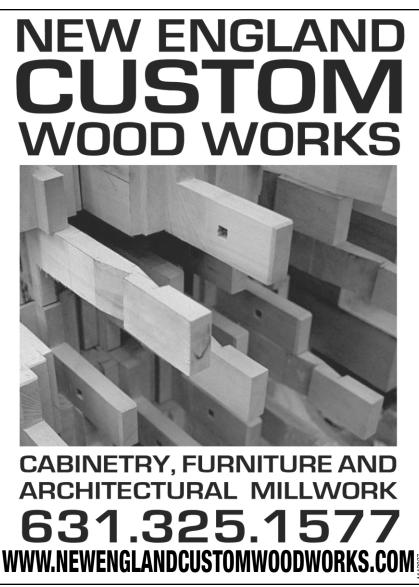
The Last Cargo Cult, created and performed by Mike Daisy and directed by Jean-Michele

Gregory, is the true-life story of Daisy's time on a remote South Pacific island where the inhabitants, who live at the base of a constantly erupting volcano, worship America. Daisy has been called "the master storyteller" by *The New York Times* for his groundbreaking monologues which weave together autobiography, gonzo journalism and unscripted performance.

During "An Evening with Billy Collins," he, Frank McCourt, Roger Rosenblatt, Robert Reeves and other special guests will celebrate the latest issue of the college's literary magazine.

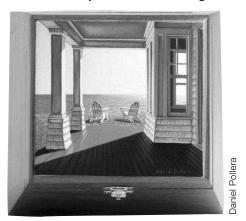
On July 31, at The Alan J. Pakula Prize event, a major, original voice in screenwriting and directing will be honored.

Weekday evening events are \$25/\$10 for seniors, students and Stony Brook University faculty and staff. Tickets to Saturday evening events are \$35/\$10. For box office information for all these events being held at 7:30 p.m. in the Avram, Theater, call 631-632-5152 or visit www.stonybrook.edu/avram.



9_{th Annual} BOX ART AUCTION Saturday, July 11

Silent Auction & Reception 4:30pm / Live Auction 6pm Catered by Gloria's Catering



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Ross School Center for Well Being

Auction Preview: July 8-9 at the Children's Museum of the East End Auction Reception: Wednesday, July 8, 6 - 8pm

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TO BENEFIT EAST END HOSPICE

Stony Brook Students Say: Let Bivalves Be Bivalves

By April Gonzales

"Damaging nutrients." Now there's an oxymoron. But the fact is, what's good for the goose isn't always good for the gander. And nutrients like nitrogen and phosphorus are currently having a deleterious effect on our local waters — and may just impact your selections at the raw bar.

Students from Stony Brook Southampton have been using the local bays and ponds as research labs. Under the guidance of Chris Gobler, they've studied the effects of excess carbon dioxide on shellfish, algae blooms in both fresh and salt water bodies, and the juvenile fish kill rate due to the water cooling process of the nuclear power plant in Northport.

Their findings are no surprise: They show that increased development in our area over the course of the 20th century, the need for more energy and global warming are all having a distinct and negative effect on our marine, estuarine and fresh water environments. The increase in population growth has been directly linked to the decline in marine resources. Long Island used to produce over 85% of the shellfish consumed in the United States. Think about it: two out of every three clams came from Great South Bay.

But that was then, this is now.

Our local bay system has been placed on the



New York State "impaired estuaries" list, which focuses on contamination. The toxic algae know as brown tide had a banner year in 2008. It started in Great South Bay, moved east to Shinnecock Bay and didn't die off the way it usually does. Burgundy tide and red tide also surfaced in our waters last year, most notably in Peconic Bay in the middle of last summer. (You might remember the large patches of purple water.) Brown tide is aptly named, as the water turns murky and opaque. Needless to say, it's unappealing to swimmers and toxic to shellfish. This algae also blocks the sunlight that can penetrate into the water. Less sun means fewer eel grass beds. Few people know or care about eelgrass. But a lot of folks like scallops. Eelgrass is necessary for a developing scallop, which clings onto it during their most vulnerable stage of life.

Increased carbon dioxide levels in the air have led to increased carbon dioxide levels in the oceans and bay waters. That raises the water's pH, interfering with the shellfish's ability to use calcium — a necessary ingredient for shell production. This could mean fewer clams on the half shell for all of us. Hard clams produce thinner shells and in some extreme cases, the hinge that all bivalves (like mussels, oysters, clams and scallops) need to open and close their shells may be damaged. In other words, the clams can't clam up, making

them vulnerable. The scientists have noted a 99% decline in hard clam harvest — a disaster for shellfish, not to mention the future of the time honored clambake on the beach.

Happily, there was some bright news in the scientists' presentations. Scallops are being farmed successfully in Orient Harbor. At the Peconic Land Trust's Oyster Hatchery run by Karen Rivara, tasty bivalves are being brought to maturity and then to the dinner table. (One audience member pointed out that throwing the shells back in the bay after you cook 'em, may actually help with the calcium/shell form-

(continued on page 70)





Hamptons Events Rage On, Despite Recession

By Karen Amster-Young

Bob Hope once said, "If you haven't got any charity in your heart, you have the worst kind of heart trouble."

Perhaps that's one reason, despite the country's worst recession since World War II, the Hamptons is buzzing with its usual roster of great benefits and optimism abounds. If you do ever need medical care on the East End (heart trouble or otherwise), be thankful Southampton Hospital is still going strong and preparing for its 51st Annual Summer Party on August 1. "Celebrating 100 Years of Healing" is one of the signature events in the



Doctor Paul Kelly, MD, FACS is certified by the American Board of Facial Plastic and Reconstructive Surgery as well as the American Board of Otolaryngology. He has his doctorate in medicine from Tulane University and after his reisdency, finished his fellowship in Facial Plastic and Reconstructive Syrgery. As a result, he is uniquely qualified among surgeons on the East End to fulfill any and all of your cosmetic surgery wants and needs, such as:

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Bay Street Gala 2008 Hamptons. The money raised goes directly to emergency healthcare services.

"Our event is really an institution in itself," explained Kathy Lucas, director of special events, Southampton Hospital. "Healthcare is the great equalizer. When you need emergency medical care, it doesn't matter who you are out here." And the response has been quite remarkable for the event, she added. She attributes the positive response to the fact that emergency services are always critical. "Many people have lost their health insurance and are unemployed at the moment. Southampton Hospital guarantees that no one is turned away."

The event is an elegant evening of cocktails, a silent auction, dinner and dancing. This year's Honorary Chairperson is Christie Brinkley and the Master of Ceremonies is Chuck Scarborough. In preparing for this year's event, Lucas and her team worked hard to cut expenses. "We were committed to cutting expenses by 25% this year," she said. "We felt compelled to cut in this environment and asked all of our vendors to work with us considering these tough times. So far our strategy seems to be working."

Julie Fitzgerald, managing director at Bay Street Theater, exudes the passion so many people bring to a cause, with her bubbly personality. Fitzgerald, in her 12th season at Bay Street, expressed cautious optimism about this year's Bay Street's Summer Gala Benefit Bash being held on July 18 on the Wharf in Sag Harbor. "So far we've had a very positive response," she explained. "Let's face it, people are looking for fun right now and want to be entertained. Bay Street is all about culture and entertainment and our event reflects that."

Fitzgerald went on to say that Bay Street always watches its budget — even during better economic times — but this year it is being a little more conservative. "We're doing what we have to do, but we never want to compromise the quality of the event," she stressed. "Of course we trimmed our budget this year. People don't realize that as a non-profit our ticket sales are 47-48% of our whole operating cost. The rest has to be raised. This is a key event for us."

This year Bay Street also fine-tuned its auction, including a bigger variety of items that reflect more varied price points. This year's theme is "Sailing Back to the '60s," although ticket prices won't also reflect the 1960s. But Fitzgerald said that while ticket prices are the same as last year, it's important to note that they also haven't been raised in five years. "We did some tweaking this year though," she said. "This year we have tables for eight versus 10 people. A little more flexibility shows that we are working with people. We get it."

Fitzgerald was especially grateful to the town of Sag Harbor, which once again is permitting Bay Street to use the wharf. The event features cock-

tails, hors d'oeuvres, a sit-down dinner, dancing and a silent and live "fantasy" auction. Fitzgerald has also secured singer-songwriter Lesley Gore for the gala. Best known for her 1963 pop hit, "It's My Party," Gore's rare appearance will certainly make the 1960s theme come alive. She is one of the most recognized teen pop stars of the '60s. Additional entertainment includes songs from *Dames at Sea*, which opened in the same decade and is being performed at Bay Street this summer.

The American Heart Association's big event. the 13th Annual Heart of the Hamptons Ball, took place on June 20 and in the weeks prior to the event Regional Director Barbara Poliwoda was running around getting everything together — both excited and busy. The Heart of the Hamptons Ball, sponsored by Merck & Co., is a fun and elegant event focused on raising funds for the mission of the American Heart Association. This year's theme, "Stayin Alive," was a fitting name for the Association's ongoing dedication to building healthier lives, free of heart disease and stroke. The emcee for the evening was Bill Hemmer, anchor for Fox News Channel, and there was an exclusive preview of the soon to be released documentary, King of the Hamptons, introduced by Dan's Papers' very own Dan Rattiner.

East Hampton has the distinction of being the first Long Island town to be designated a HEARTSafe Community, receiving its award for meeting the specific criteria at the Ball. Poliwoda explained that a HEARTSafe entity or community promotes and supports CPR training in the community; public access to defibrillation; early advanced care and an increase of "out of hospital" survival rate.

"In terms of the economic impact this year I will say that we were still quite pleased, despite being down from the previous year," said Poliwoda. "Our donors came back this year, albeit a bit less than before, but they came back." The American Heart Association aggressively advocates for policy and environmental change at the federal, state and community level. "Fundraisers such as the Heart of the Hamptons Ball enable us to continue on our mission. I am hoping we raise \$500K this year."

Considering the continuous national news coverage about Prop 8 and gay marriage, it's important to mention the work of the Empire

Grand Opening of Ross School Tennis Center

By T.J. Clemente

Under a big blue sky and a bright Hamptons summer sun, the Ross School Tennis Center in East Hampton had its red ribbon cutting ceremony last Saturday morning, June 26. With much fanfare and enthusiasm, a loyal crowd of Ross School supporters and their children gathered at the steps of the new Tennis Center, knowing that a very special and luxurious facility was about to officially open.

The ceremony was hosted to honor the efforts of Juergen and Anke Friedrich, and their JAF Foundation. According to the elegant and personable Courtney Ross, founder of the Ross School, it was the Friedrichs' actions that created the momentum to ignite action that culminated in the completion of the project. The new facility provides the Ross School with six state of the art har-tru (crushed pebbles claylike soft surface) tennis courts that in the summer is a magnificent outdoor facility and in the winter will become engulfed by a state of the art bubble that will make it a spacious indoor tennis facility, right on campus of the Ross School. The courts include the new technology of underground watering that enables the surface to always have the proper moisture content, thus never being dusty and ragged after usage. Gone are the days of stoppage of play to let sprinklers and hoses water down courts.

To officially cut the ribbon, Ross invited Congressman Tim Bishop, New York State Assemblyman Fred Thiele, Doubles Player Jim Grab (a former number 1 ranking player worldwide), along with Juergen and Anke Friedrich who cut the ribbon. Also on hand were tennis legend and father of three, Todd Martin, and the always colorful and entertaining professional men's double team, the brothers Luke and Murphy Jensen.

After the ribbon cutting ceremony, the first Ross School Pro-Am Doubles Tournament was staged using the skills of the pros on hand to compliment the talents and grit of the local amateurs of all ages who participated. They included Congressman Tim Bishop, who is a 4.0-4.5 singles player, who took up the game in his early 30s. Within no time, the sounds of balls popping, players groaning and spectators cheering were heard from the spacious deck.

One very nice touch in the huge atrium was the antique posters of all the summer Olympic Games through the years. Tennis is now an official Olympic sport and given the talent the Ross School attracts on so many levels, perhaps in time this Tennis Center will produce an Olympic star. As always, the Jensens were showing off their world-class talents as well as their friendly jokes and comments. Todd Martin, as graceful a player as there ever was, still displayed the strokes that propelled him to great matches — including his clinching win in the 1995 Davis Cup finals against Russia.

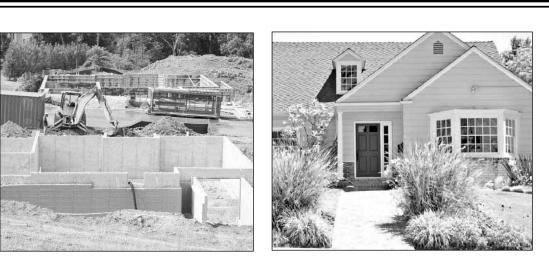
Watching all of this was Ross, who in a smart white cotton linen blouse and dark seasonal slacks, made all guests feel at ease. Later she huddled with Congressman Bishop who explained some of the bills he's introduced in Congress to aid private education, both in terms of tuition and direct aid to the schools. Ross is a life-long champion of education. It was her vision that led to having a progressive alternative for educating East End children from grades K-12. Everything was up to snuff at the event including the weather. The looks of the young children (some with racquets as big as themselves) out on the new courts, whacking tennis



balls with perfect strokes was perhaps the most had a great time.

pleasing part of the whole day. To watch the well struck yellow balls sail across the nets is as timeless as it gets in the world of sports.

Sometime this fall the new custom bubble will be put up to enclose the courts so that the games can continue all winter long. The Friedrichs beamed like the afternoon sun, watching their dream realized. Everyone



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Commitment Fee:	NONE*	NONE*	NONE*	NONE*	NONE*	NONE*
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At the Parrish

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Events (continued from page 60)

State Pride Agenda and its upcoming annual Hamptons Tea Dance to be held on July 11. The event is the largest LGBT (lesbian, gay, bisexual and transgender) fundraiser in the Hamptons. "The Tea Dance usually draws well over 1,000 people," said Mitch Karsch, cochair of the Board. "We

did not change the ticket price this year, but our tickets are \$100, making it accessible to many people."

This year the event is being held at the East Hampton home of co-chairs Will Trinkle and Juan Granados, at the restored 10A Ranch. The Empire Pride Agenda is all about advocacy for gay rights. The organization has been instrumental in helping support issues for the community. Karsch laughed about how great it was that the Real Housewives of New York showed up last year and included the Tea Dance in two episodes, leading to a passionate discussion about how this event really draws people from the entire Hamptons community. "The event organizers work hard to draw a wide-range of East Enders and have been successful so far," said Karsch. "The move to East Hampton (it was previously in Water Mill at the Diamond Ranch), does save some expenses



Parrish Gala 2008

upcoming Midsummer Party, a highlight of the Hamptons summer season, has been great so far, said Nina Madison, deputy director of special events and membership. This year's event takes place on July 11. It will celebrate Dorothy Lichtenstein. who has been a trustee of the Parrish since 2000. Her co-chairs include Agnes Gund. Jo Carole Lauder and Ronald Lauder along with Host Committee Chair Larry Gagosian, and Host Committee Vice-Chairs, Gayle Perkins Atkins, Deborah Bancroft, Danielle Ganek and Kelly Behun Sugarman. The Midsummer Party begins with cocktails and dinner in an air-conditioned tent in the Museum's historic arboretum, and then kicks into high gear with dessert, drinks and dancing from 10 p.m. to 1 a.m. The party draws approximately 550 dinner guests and 500 "After Ten" attendees. "We did cut back on revenue projections for the year, but so far we are exceeding expectations,"

but it really wasn't said Madison. "We're ahead of where we were the reason for the last year for the Gala." move. We wanted to The recession, despite its impact on many bring it back to Hampton,

levels, was inspiring many Hamptonites to seek distraction and entertainment for a good cause. Or, maybe just simple optimism is the key to keeping things moving along in the Hamptons this summer. I know I had to be optimistic when it didn't stop raining in June. It was fun to think ahead to hot summer nights dancing under the stars at one of the East End's many great events.

Details...Details

Parrish Museum: The Midsummer Party

Saturday July 11, starting at 6:00 p.m. The Midsummer Party is known for its déécor, music, and extraordinary food. Tickets for cocktails and dinner start at \$1,000. After 10 p.m., tickets for dessert, drinks, and dancing are \$100, \$150 after June 26. All proceeds benefit the Parrish Art Museum. More information is available from the Special Events Office, 631-283-2118, ext. 33, or on the museum's web site, parrishart.org.

Empire State Pride Agenda: Hamptons Tea Dance

Saturday, July 11 from 4 - 8 p.m. This year's event will take place at 10A Ranch at 174 Cedar Street in East Hampton and features the popular DJ Lady Bunny. Considered the (continued on next page)

Hampton Jitney Independence Day Week Schedule Effective Thurs., July 2 through Wed., July 8, 2009 To Manhattan MONTAUK LINE **To Manhattan WESTHAMPTON LINE** To Lower Manhattan **MONTAUK LINE** Westbound Westbound W 7 Days B.I. Ferry В A Sat thru Wed SH• Only Thurs 8 Fri Westbound I READ DOWN READ DOWN I LIGHT PM BOLD READ DOWN ampton Bays 10 8:15 10:15 12:15 2:15 3:15 4:45 6:15 7:15 8:30 10:15 6:20 6:30 6:35 6:45 6:50 7:00 7:25 MUGHT PM ROLL 12:20 2:20 3:20 4:50 6:20 7:20 8:35 10:20 ast Oud
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Shark Tourney Draws Crowds and Protests

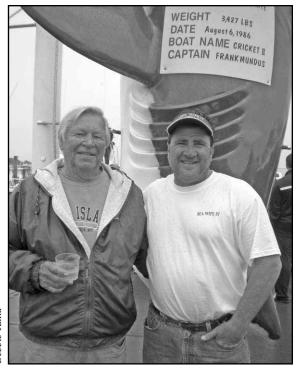
By Debbie Tuma

While Star Island Yacht Club's 23rd Annual Shark Tournament drew crowds of hundreds last weekend, a group also protested what they called the "senseless killing of sharks" outside, on Star Island Road.

This shark tournament was held all day on Friday and Saturday, with a captain's dinner on Thursday night and an awards dinner on Saturday night. Despite the rainy skies, 140 boats participated in the hunt for the biggest sharks in different categories, including mako, thresher/hammerhead and blue sharks. This was not a tag-and-release tournament, but there were restrictions on the fish caught and brought in. The minimum weight on makos was 100 pounds, on threshers was 150 pounds, and on blue sharks was 250 pounds. Throughout the day, the boats came back into the dock to weigh their sharks, as huge crowds watched. At this a tournament, biologists took samples of the sharks and measured them for research purposes.

The fishermen competed for prize money in many categories, consisting of about \$450,000. This year, there were several local Montauk captains taking the big prizes. The biggest mako shark, 227 pounds, was caught aboard the boat, "Sea Wife," owned by Captain Tom Cusimano, of Montauk. The angler was Dale Darmante.

"We caught it about 25 miles Southeast of Montauk Point," Cusimano said. "It only took



First prize winners in the Star Yacht Club shark tournament: Harry Clemenz and Tom Cuisamano.

about 10 minutes to catch it — the fish jumped about three times out of the water, and we caught it on a live bluefish."

Captain Harry Clemenz, of Montauk, was aboard the "Runaway," which caught the winning 369-pound thresher shark. The angler was Costas Vlahakis, and the owners of the boat were John and Dennis Vlahakis. "It took us about an hour to get it into the boat," said Clemenz. "It was a good fight."

Taking first prize in the blue shark category was the "Lady Fin," where angler Nuno DeCosta took a 277-pounder. The captain was Stan Finguerra.

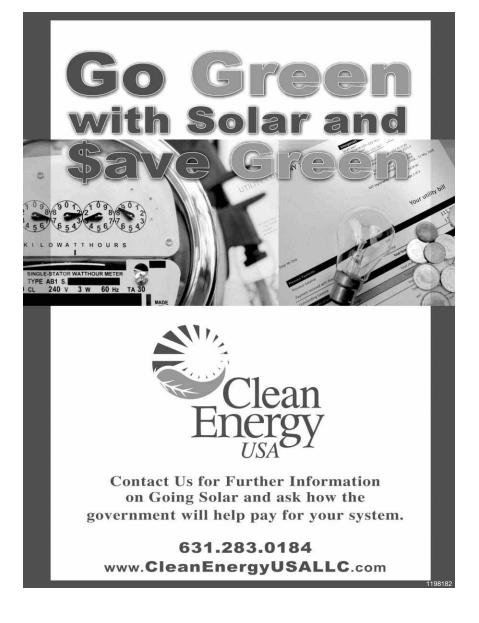
As a stream of cars and trucks were going in and out of Star Island Road all day to watch this tournament, they passed a group of about 30 people holding up signs reading, "Stop the Needless Killing," "Protect Our Sharks," and "Conservation — Not Killing." These people were from two groups: The Humane Society of the United States, and the East Hampton Group For Wildlife.

According to the Humane Society, which handed out flyers encouraging the protection of sharks, "Worldwide shark populations are in grave peril. Of the 547 species of sharks and rays that the World Conservation Union has evaluated to date, one fifth are considered threatened with extinction. Many of these species are found in U.S. waters and are targets of shark tournaments."

One of the protestors, April Gornik, of Sag Harbor, said, "I think we have to support our fishing community out here, and we're not against fishing to catch food-but I think killing as a form of entertainment and cash prizes should be over, especially when so many sharks are facing potential extinction." John Gandy, senior vice president of the

Wildlife and Habitat Protection Department (continued on next page)





Events (continued from page 60)

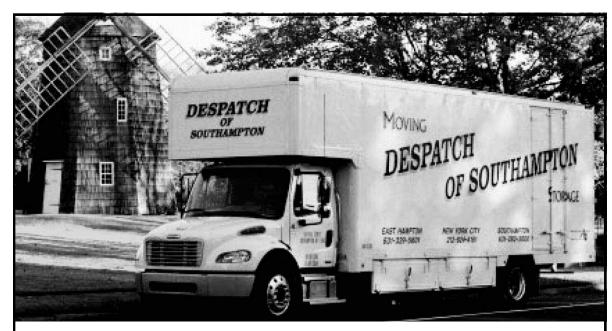
major LGBT event of the summer, this great party draws wide audience. An afternoon of cocktails, dancing and fun. For more information about the event and the work of the Empire State Pride Agenda go to .

Bay Street Summer Gala Benefit Bash — Sailing Back to the '60s

Saturday, July 18 from 6:30 to 11:00 p.m. The Long Wharf, Sag Harbor. Taking you on a magical mystery tour of the '60s with special guest '60s pop star, Lesley Gore plus performances from *Dames At Sea*, *Hair* and others. Cocktails, hors d'oeuvres, sit-down dinner catered by Sterling Affair. Dancing to the sounds of the Denice Given Band. Silent and Live "Fantasy" Auction. Billed as true entertainment reflecting what Bay Street is all about. For more information, call the Development Office at 631-725-0818 or email:

Southampton Hospital — 51st Annual Summer Party, a Centennial Celebration Saturday, August 1 from 6:30 to 11:00 p.m. A summer "institution," this event includes cocktails, silent auction, dinner and dancing to the Alex Donner Orchestra to benefit Southampton Hospital's Emergency Services. Honorary Chairman: Christie Brinkley; Benefit Chairman: Sheila O'Malley Fuchs; Master of Ceremonies: Chuck Scarborough. For more information, contact Kathy Lucas,

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Meanwhile, on the other side ..

of the Humane Society, said he is also against the tournaments. He said one group got the Fort Meyers shark tournament to go from an all-kill tourney to a tag and release one.

The East Hampton Group for Wildlife handed out fliers, which read, "Worldwide, humans kill 40 to 70 million sharks a year. Sharks kill an average of 10 humans a year." It also said that Blues declined by 60%, and threshers declined by 80%.

Bill Crain, president of The East Hampton Group For Wildlife, said his group started in 2004, and started protesting shark tournaments. "The needless killing of living beings glorifies killing for fun," he said. "Is it worth it to upset nature's balance, with all we know about how sharks help the ocean by cleaning out the dead and sick fish?"

Another fisherman, Captain Dan Becker, of Montauk, stopped and said he thinks shark tournaments are "a waste of gas."

"Killing potentially endangered sharks is ridiculous, and these sharks are a necessary part of our ecosystem," he said. "I think Montauk should be in the lead in stopping this wasteful unnecessary slaughter."

When asked what he thought of the shark protest during his weigh-in on Saturday afternoon, Rich Janis, general manager of Star Island Yacht Club, said, "I don't necessarily agree with their facts about sharks. You can get a survey to say whatever you want. We have strict restrictions on these fish, and out of both days' fishing, only 17 sharks were brought in, and 347 were released. These guys don't just do it for the money, but for the competition and they love fishing."

Elliot Gershowitz, whose family owns Star Island Yacht Club, said, "We fill up the all the motels and restaurants in Montauk during our tournaments — we're a proven source of revenue for this community."

He added that his tournament donates the blue sharks to the Long Island Council of Churches and that the captains keep the mako and threshers to eat.



Shark (continued from previous page)

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This Is the House that Ray Built

By T.J. Clemente

In the Hamptons there are people who have left their mark both in the world and in this unique place. Such a man is 78-year old Ray Hartjen, who has watched the sun set beyond Old Springs Fireplace Drive, (Gerard Drive) since his very first summer on this earth in 1931. Now living just two homes away from the one his parents bought in 1937, in the home his parents built in 1960, Brooklyn born Hartjen spoke about his two lives. One was as a pioneer in education after he received both his Masters and Doctorate from the University of Pittsburgh, with a thesis titled, "A

Hamptons

viewed.

Methodological Analysis for the Identification and Assessment of Teaching Behavior in Oral Story Reading." His thesis had a profound affect on teaching in this country, with the many cutting edge reforms centering on the use of "manipulatives," props ranging from cubes to (the very first) computer touch screens. His second life has been as both



Ray's first Hamptons summer, 1931

President of The East End Classic Boat Society and also Special Projects Coordinator for the Trails Preservation Society in East Hampton.

After a distinguished career in education (from being a headmaster to being a president of a college that had the very first library to use bar codes to identify books in this country), Hartjen said he is most proud of his book, Empowering the Child; Nurturing the Hungry Mind - which influenced education-

al reform using the principals of self discipline and enhancing confidence of the child. But there's another side of Hartjen that can be tracked down to

1947, when, at the age of 16, he built a boat dock behind his home on Gardiner's Bay looking out onto Cherry Harbor. That's where he tied up his boats, including an 18' Lyman Islander, and swam with his friends. To this day he credits Nelson Van Valkenberg, a resident of Old Springs Fireplace Drive during the 1920s and '30s, for giving him basic skills in



The East End Classic Boat Society

building docks and bridges. Hartjen said he had he used "observational learning" to acquire these skills.

In the U.S. Army, Hartjen served in Yokohama, Japan mostly captaining General Mark Clark's fishing yacht, which was used to drive Japanese engineers around the harbor to "We never caught a single fish," he survey. laughed.

In 1996-97, Hartjen began the process of getting a grant to build the wonderful Tanbark Creek Bridge off Three Mile Harbor. Completed in 2000, it was the first of many bridges Hartjen helped construct for the Trail Society. He also pioneered another major initiative: If you like to hike, and you are grateful for the informative

(continued on next page)





Ray (continued from page 59)

kiosks that now stand at the trailheads, you have Ray Hartjen to thank. He was instrumental in getting these kiosks, which provide easily readable history, maps and points of interest for each trail. (The Trail Society has 600 members and offers organized hikes Wednesday, Saturdays and Sundays.)

Recently, Hartjen chaired the annual meeting of the East End Classic Boat Society (EECBS) in which he announced that the Society had money in the bank and was very viable and healthy. The EECBS, formed in 1999, has a 10year history of helping maintain, "The skills and traditions of boat building."

At first, EECBS projects happened in driveways and other such locations until 2004, when Louis Makall designed, on his own dime, a boat-

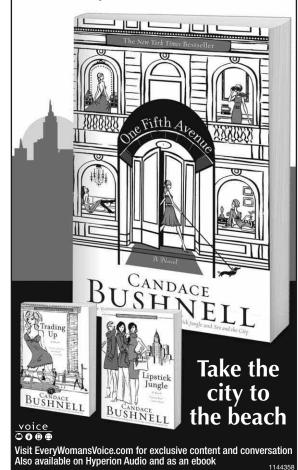
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Ray's first boat

house. Hartjen smiles when he talks about raising the money (over \$400,000) to get the project off the ground, with stories of anonymous donors and coming up with \$20,000 donations quietly. "Many romantics" helped Hartjen achieve his goal.

The modern tradition of boat building goes back to the 1980s when the Town of East Hampton paid John Collins to build boats using traditional skills. The town had acquired the Taber Lobster Shed on Gann Road, but that situation did not endure. So in 1999, the EECBS attempted a fusion with the Marine Museum. The end result was not a fusion, but a site with a very generous lease on which the present boathouse sits. Hartjen mentioned that the EECBS looks forward "to establishing an endowment to carry us over future hard times."

It's not possible to talk about Ray Hartjen without mentioning his efforts and success in bringing town water (actually Suffolk County Water Authority water) to Gerard Drive and Old Springs Fireplace Drive. Hartjen said it

took him three years — including getting a petition and checks in hand from over 50% of the residents along the route. He convinced 95 households to sign contracts pay the Suffolk County Water Authority before county water was brought to the area.

Hartjen showed me photos taken at Old Springs Fireplace during various stages of his life. His eyes gently studied a photo of his mother playing with him in a tub at the edge of the bay some 78 years ago. The smile on baby Ray's face in that photo is priceless, and shows the joie de vivre this Hamptons original still radiates today.

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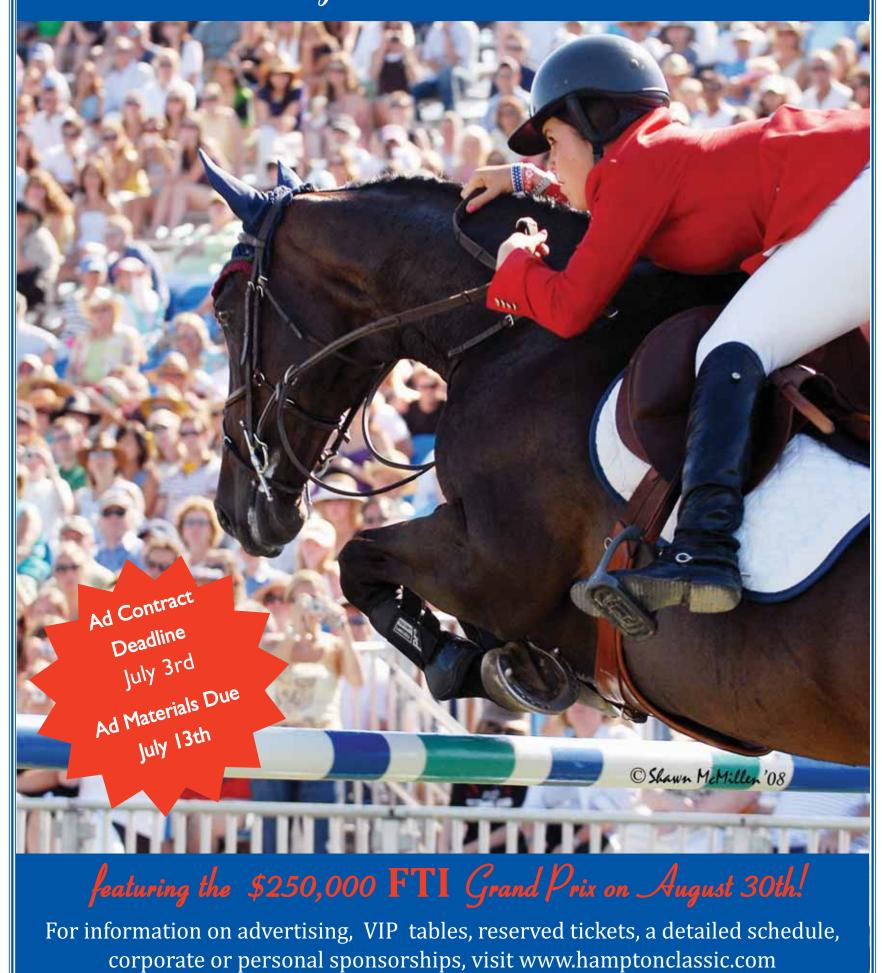
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Bivalves (continued from previous page)



ing problems.) Crabs still go after scallops - that remains an issue as since the crabs' predators, finfish have declined. (One theory is that they're being sucked into pipes that provide

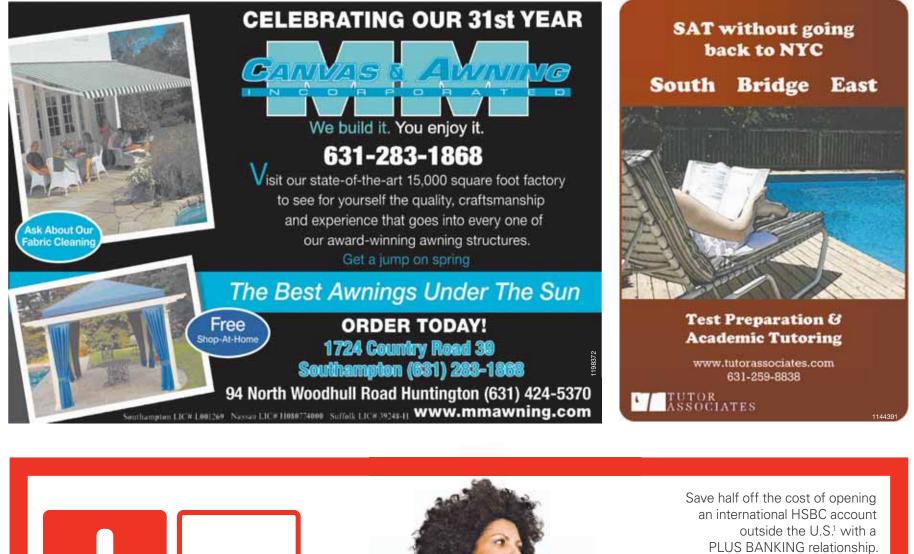
> new country

coolant for nuclear reactors, resulting in a 45% mortality rate.) But fewer finfish is good news for lobster lovers: the lobster population may increase since finfish dine on baby lobsters. And it may be that scallops are finding refuge in a type of seaweed that's presently considered a pernicious weed — but it's far more resistant to water quality changes than eelgrass.

It was evident by the end of the presentations that one change in the marine environment starts a domino effect that encompasses all the critters that live underwater.

No other topic is as hot as nutrient loading into our surface waters right now. Next to carbon dioxide it's a main contender in putting the bays on the impaired estuaries list. Chris Gobler noted, in summation, that run off from septic systems is a priority on the list of clean up issues being addressed by municipalities across Suffolk County (this issue is currently being explored in Lake Ashawagh in Southampton and Havens Beach in Sag Harbor). Septic systems will have to be brought up to code to keep nitrogen and phosphorus out of the bays. In fact, note to homeowners, if you're planning a renovation or addition, this issue will come into play. Updated septic systems may be a bit costly and time consuming, but if it means cleaner water to swim in and a healthier shellfish industry then perhaps we should seriously consider it.

There are new regulations already in place. Fertilizer use is now limited between April 1 and November 1, and forbidden on property within 20 feet of a body of surface water (ignoring that regulation means a \$1,000 fine for both home owners and landscapers). This could help keep those "damaging nutrients" out of the local waters, keeping it cleaner for us to swim in and healthier for shellfish to grow in.



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Seeing Stars from a Portable Planetarium



By Debbie Tuma

In her popular song, "I Hope You Dance," Lee Ann Womack sings, "I hope you give the heavens above a second glance." This summer, you will have that chance and more, as the Montauk star parties and planetarium lectures get set to run for another educational season for adults and children.

Montauk has many special qualities, and one of them is that it has some of the darkest night skies on the East Coast of the United States. That is why a group of East End residents is trying to raise enough funds to build the Montauk Observatory, to be located at Third House, in Suffolk County's Theodore Roosevelt Park, on Route 27 about three miles west of the Montauk Lighthouse.

In the meantime, they have a professional grade, 20-inch Meade telescope and additional amateur telescopes available at Third House. Every other Saturday night this summer (the remaining dates are July 4, July 18, August 1, August 15 and September 6), adults and children are invited to attend fun "Star Watching Parties" on this site, around 9 p.m., when it gets dark. Before these parties, there will be a lecture by well-known astronomers and scientists, beginning at 7:30 p.m., and a chance to also study the stars and planets inside a portable, inflatable planetarium dome. These lectures and dome shows will also take place every other week this

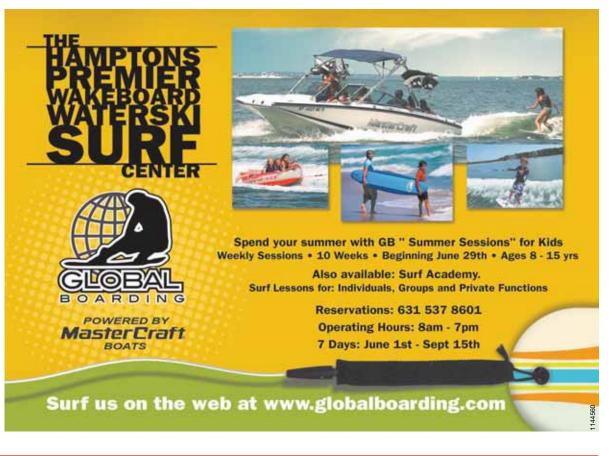
summer in Montauk, at a location to be announced on the group's Web site.

"All our events are free, educational, and are open to the public. They are great events for families with children," said Terry Bienstock, who is spearheading the effort to build the Montauk Observatory.

Bienstock, a media lawyer, former general counsel and executive vice president of Comcast Cable and an avid amateur astronomer, lives in

(continued on next page)





<image>

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Stars (continued from page 71)

Montauk and Florida. He and David Larkin, a businessman of East Hampton and Manhattan, purchased the Meade telescope for Third House in an effort to get the Observatory underway.

The idea for the Montauk Observatory started about five years ago, around the time that Biosphere 2 in Arizona was being abandoned as an experimental project. This self-contained environment was designed to replicate living on a base on another planet. After Biosphere 1 was built, and people tried living in it, Biosphere 2 was begun, but this project failed. Suffolk County Legislator Jay Schneiderman, of Montauk, heard about the observatory and telescope at Biosphere 2 being for sale, and decided it would be great to bring these to Montauk.

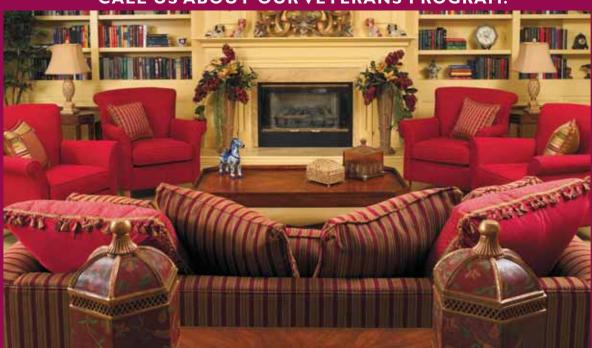
"We knew that this would be a great educa-

tional tool for our children, and the only other observatory on the East End is the Custer Institute on the North Fork," he said.

He wanted the County to buy it for \$250,000, but County Executive Steve Levy vetoed it for lack of funds. Bienstock heard about the effort to buy this equipment and observatory in Arizona, and he decided to try and get funding for it in the Hamptons. In the fall of 2005, he joined with other like-minded people, including Larkin, Sean Tvelia, a physical science professor at Suffolk Community College, and Susan Harder, head of The Dark Skies organization, and they formed Montauk Observatory, Inc.

"Our first goal was to see if we could buy the telescope from Biosphere 2," said Bienstock. "But it was expensive to move this across the country.

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so we looked at alternatives." He found a revolutionary, newly designed professional grade telescope just being built by Meade Instruments in California, which would cost much less, so he and Larkin decided to purchase it and not wait to raise funds. Meade sold them the first one manufactured and delivered in the world, in December 2006. They celebrated with an inauguration party for this new addition to Third House in Montauk.

"I wanted this to be a professional grade observatory, but also easily accessible to non-professionals, so school teachers and kids could use it," said Bienstock. "We also wanted to hook it into the Internet, and to transmit what we see through it to our Web site, so people can watch the stars who can't physically make it over to Third House."

The group next wanted to build a permanent observatory at Third House, to house the telescope, which would consist of a 14 by 14-foot building, with a retractable roof. In this observatory building, designed by local architect Robert Young, people can stand inside and watch the stars, moon, planets, galaxies, nebula, satellites and space stations. Montauk Observatory, Inc. needed a license agreement with the County, which they are still working on completing. They started to have free "Star Parties" in the summer of 2007, with free lectures held before them at the Montauk Library. But this year, they wanted to have the lectures and the inflatable portable dome under one roof, and they are now seeking a Montauk building that has a high ceiling for the 9' by 14' planetarium dome.

Tvelia, of Ridge, will talk on July 18 and August 15, about the multicultural mythology of the skies. He said he is excited to do these talks because "astronomy is like a stepping stone into science. When you see a child look through a telescope, this could be enough to get him or her interested in science for life."

Harder, of East Hampton, said Montauk is so special because "it has some of the darkest skies in the country, so we worked to get Third House designated as a Dark Sky Park."

The Montauk Observatory is committed to raising \$150,000 this year for building the observatory and hiring a full-time manager for the site. To donate to this non-profit organization and to get an up-to-date schedule of speakers, lectures, planetarium shows, and Star Parties, check their Web site at montaukobservatory.com and local listings throughout the summer.

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The Sheltered Islander By Sally Flynn

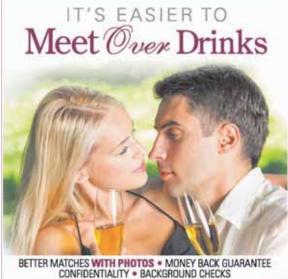


It always happens in threes.

We lost Ed McMahon, Farrah Fawcett and Michael Jackson all in two days. It's the end of an era.

Ed McMahon was our last connection to Johnny, whom we all still miss. Not that Jay Leno wasn't terrific, but Johnny was with us every night at 11:30 pm through thick or thin for 34 years. He left us way too soon.

Michael Jackson in his early days was a cultural icon. I remember his break out performance on the 25th Anniversary Celebration of Motown. It was the first time he did the moonwalk and wore his sparkly white glove. After



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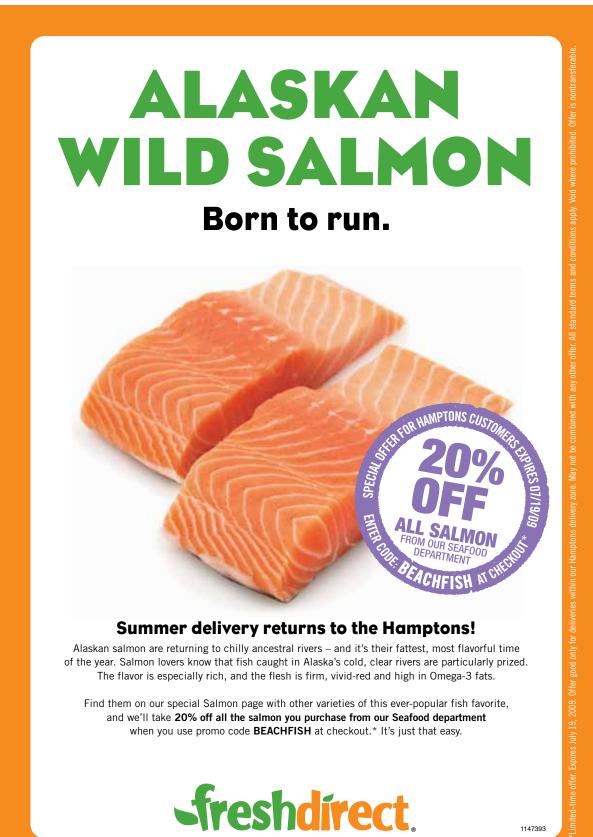
he did the Thriller album, which I still have, he made the first memorable music video on VH1 which was a radical new channel (all music who'd watch that?) on the still-new cable TV. Then he seemed to me to go around the bend, changing his face and obviously, to me, taking something to keep his voice high and taking something to kill the melanin in his body. I saw him in person once, a glimpse as he was passing by, he was as white as a natural albino, no color at all and hyper sensitive to the sun. When I heard of his death, I blamed it on whatever he was taking to suppress the melanin because I believe it made his systems fragile, just like an albino. A tragedy, he was a

great talent.

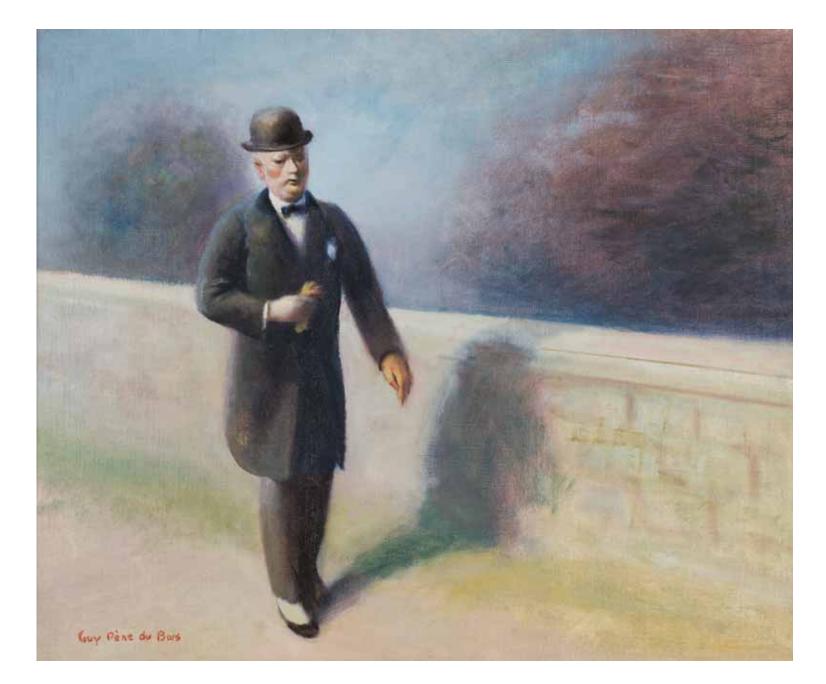
Farrah Fawcett is a beauty icon who will live on, like Marilyn or Sophia. Every girl in high school tried to achieve the Farrah windswept hairdo. It was in the pursuit of the Farrah look that I learned a lesson that all women learn and the sooner the better. Hairspray.

The "Farrah do" was a layered, frosted ash blonde streaked, wind tossed, but not wind blown look, which was a battle to get. You could get a layered cut at the salon, and a professional frosting, if you could afford it, looked fantastic. Most of us could afford the cut, but

(continued on page 82)



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Guy Pène du Bois (1884–1958) Bull Market Promenade, 1928 Oil on canvas, 18×22 inches Signed (at lower left): Guy Pène du Bois

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The Maidstone is Poised for a New Century

By Susan M. Galardi

The Maidstone Arms Inn in East Hampton, with its centurieslong history, is a formidable presence on Main Street. Back when the village was settled, the property on a little hill across from Hook Pond belonged to the Bond family, of the original nine men who settled East Hampton. In 1668, it was sold to the Osborn family, which came to the area in the 1650s from Maidstone, England. The property stayed in the Osborn family for the next 250+ years — until 1924.

There were likely many versions of the house on the property through the decades. It was actually two structures, joined eventually by the one-story breezeway.

Part of what stands today (the two story structure on the west side of the property) was built in 1840 and became known as the William Lewis Huntting Osborn House. It's designed in the style of a city row house, with a stairway to the side of the rooms on the left. The building featured Greek Revival trim, a leaded transom and heavy pilasters.

The first time the property was used as an inn was probably 1858 — the year William Osborn and his wife took in boarders. William ran livery stable from the property, taking people to the beach in horse drawn wagons. The couple ran



the Osborn House for three decades.

The last Osborn to own the property was William's son, Burnett Mulford Osborn (1856-1943) also known as B.M. Osborn or "Bert." Bert owned one of the first automobiles in East Hampton, and would frequently and enthusiastically offered to take people for a ride. But anyone who took Bert up on the offer might end up in New York City, his favorite driving destination.

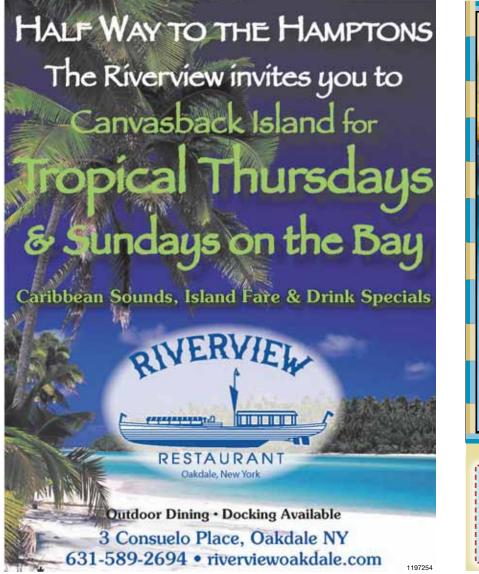
Bert enlarged the inn in 1911, combining two houses and converting the porch into a sun parlor in 1912. In the 1930s he leased the inn to Ralph Frood, who renamed it The Maidstone Arms. Andres Devendorf, a New Yorker with keen knowledge of history and art, bought the Maidstone Arms in the 1960s, transforming it into an elegant country inn. He sold it in the 1970s when he retired. In 1991, the Maidstone was purchased and restored by Coke Anne Murchison Wilcox, an architect whose father was the founder of the Dallas Cowboys.

Several years ago, there was a plan to turn the inn into 12 condominium units. That met with great opposition from many factions within the town. Coke Anne and Jarvis Wilcox requested variances, but ultimately, the plan never materialized.

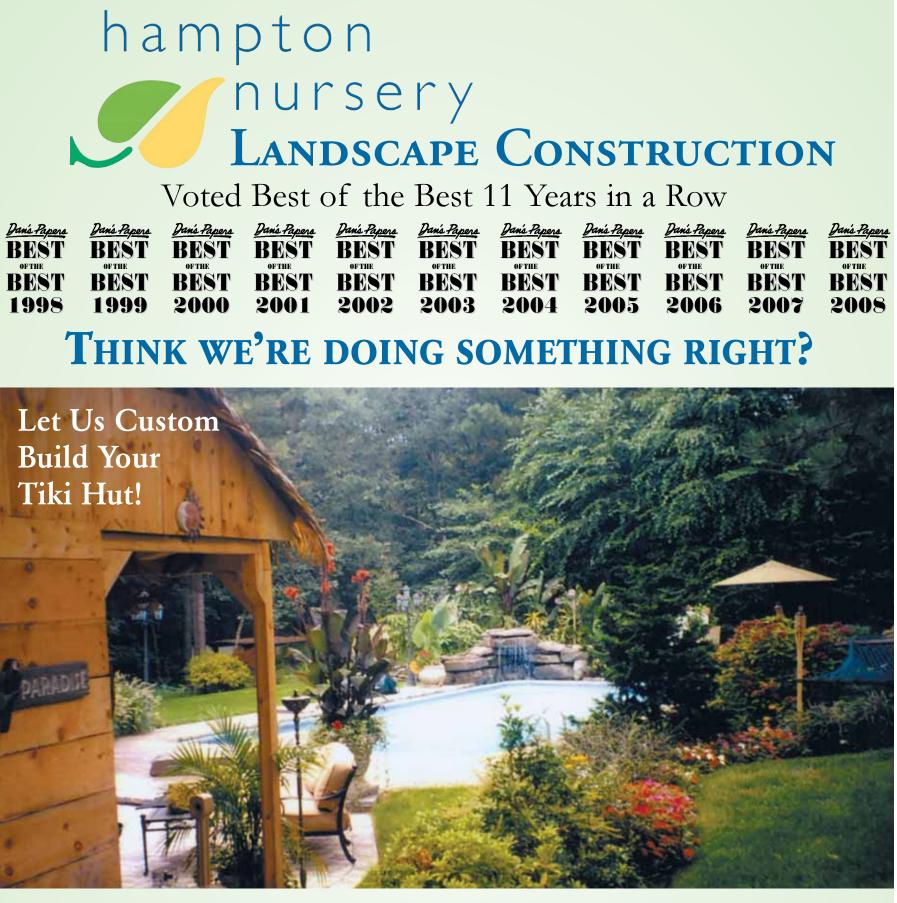
Many restaurants have made a go of it at the Maidstone, some of which seemed to forcefully retrofit a design or style concept into the hallows of an classic old structure. This season, it has gone through yet another transformation. Last year, the property was purchased by a company called c/o (as in 'care of') Hotels, LLC. The Swedish based hoteliers have recreated the Maidstone, giving it a new life that is both respects tradition of the structure and the town, and positions this landmark for a new era.

The force behind the new Maidstone is Jenny

(continued on page 78)







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Will Barnet, Gerson Leiber at Leiber Museum

By Amelia Persans

Tucked away in the farmlands of Springs, East Hampton, its existence designated simply by a common mailbox, the Leiber Museum is an elegant, mysterious building. Built in 2005 to exhibit the artistic careers of Gerson and Judith Leiber, this month the work of Will Barnet, close friend and former teacher of Mr. Leiber, is also on display.

Upon entering the museum, visitors are greeted by Judith Leiber's dazzling and glamorous sequined handbags. Just beyond, the box-like layout of the space is divided in half with a selection of Barnet's prints and sketches from the '40s to '60s occupying one half and Leiber's new watercolor series the other. Though more than a half-century separates the series, they present viewers with a living dialogue about the importance of fusing tradition and innovation.

In an interview, Barnet said his inspiration for the woodcuts and etchings on display goes back 2,000 years. In the 1940s, he and other artists became interested in the carvings of a Native American tribe from Arizona. In working from this ancient source material, Barnet feels he created pieces that were deeply American, yet strikingly original. His abstract landscapes convey something primal. Dark pieces like "Compression – Spokane" and "Dark Image II" have an overwhelming character, reminding viewers of nature's silent and patient power.

Barnet's strength in color and composition



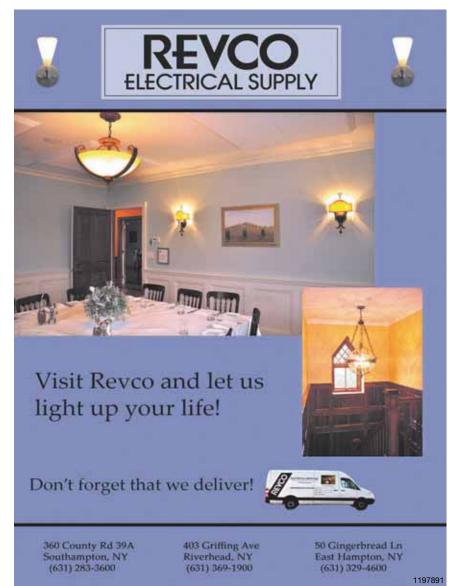
"Wine, Women and Song " by Will Barnet

are reasons these pieces continue to resonate with viewers. In a complex piece like "Wine, Women, and Song," Barnet exercises complete control of his composition, leaving just enough negative space for the eye to rest but enough motion and variety that the eye is never caught in one place. On the other hand, these pieces are greatly aided by Barnet's willingness to relinquish control. His bold compositions draw viewers in, but it is the freedom of the details that keeps them captivated. The visible linoleum cuts and misplaced splashes of color add something truly wild to a piece that was composed to convey wildness. The same is true for pieces like "Province by the Sea," where the visible fields of wood grain take on a contemplative narrative of their own within the piece.

Avis Berman, in her essay "The Genius of the Place: The East End Watercolors of Gerson Leiber," compared the acceptance gardeners ultimately feel for the whims of nature to the control painters are sometimes forced to give over to their medium. (The metaphor is particularly apt as Leiber tends the scrupulous gardens of the museum.) Gerson Leiber's chosen mediums of watercolor paint and gouache in his latest series are renowned for their unreliability.

Working from a Cubist background, Leiber's paintings of East End architecture are structured and geometrical, but the new medium

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Leiber (continued from previous page)



"The Village of Self Denila" by Gerson Leiber

weaves improvisation into the compositions. It's a fitting choice for the project, which deconstructs buildings into basic, clichéd shapes triangles for roofs, rectangles for windows, etc. - because it mirrors the freedom children have when they do the same thing. Whereas children's motor skills haven't developed enough to create an accurate rendering of a house, Leiber's medium imposes its own ideas on what the finished product should look like. In pieces like "The Village of Self Denial" and "A Thriving Market Town" the play between Leiber's masterful compositional sense and the watercolor paint's willfulness is evident.

In speaking with Leiber, he said he works from all different types of East End architecture, even "McMansions." He finds these structures interesting because in a way they do his work for him, presenting viewers with a jumble of recognizable house parts in impossible configurations. He said his favorite structure will always be the traditional New England

saltbox shape, though.

In regards to architecture and beyond. Leiber has seen a lot of change in his 50 years on the East End. Though, according to Berman's essay, his titles are often absurd, thought of separately from the work and assigned randomly, Leiber admitted in an interview that some titles have significance. Perhaps the most expressive piece in the show is a colorful, violent painting titled "South Fork Summer." In this piece, Leiber allows the gouache to take over, bleeding into and out of his barely recognizable structures. When asked about the violence of this piece, he said, "Yes, well, isn't it?"

Barnet and Leiber both present series that attempt to reveal something eternal. Barnet's prints convey something pulsing and alive about the various moods nature adorns, something early Americans must have sensed two millennia ago. Leiber transforms unique houses into every house. Through an atmospheric type of Cubism, he presents viewers with a version of shelter that everyone has drawn and everyone can recognize. When asked whether he thought the mission of visual art had changed in 50 years, Leiber said, "What mission? The mission of art has always been to make a good picture."

The Leiber Museum is located at 446 Old Stone Highway in the Springs area of East Hampton and is open Saturday and Sunday from 1 to 4 p.m. The exhibition is on display through September 7. Call 631-329-3288 for more information.

Maidstone (continued from previous page)

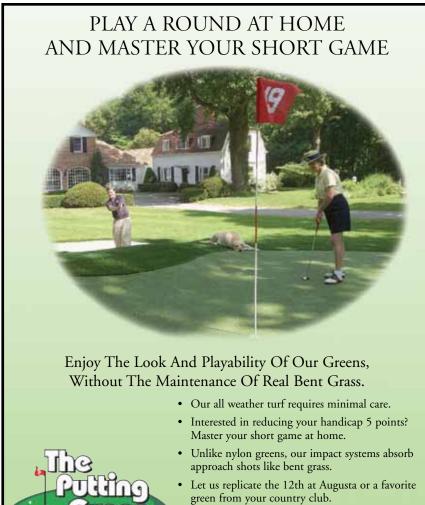
Ljungberg, Creative Director & (according to her business card) "Proud Owner" of c/o Hotels. LLC. Born to a family of real estate developers and hoteliers, Ljungberg moved to the U.S. in January 2007 to start a new hotel in New York City. But according to this energetic woman who could be mistaken for a motivational speaker, "My strategic advisor told me about this" —"this" being the Maidstone.

Ljungberg wanted Manhattan, but after reviewing the property and demographics of the Hamptons, she was convinced the Maidstone was the right undertaking for her c/o Hotels brand. "We look for historic buildings," she said. "All of our hotels are old — maybe 300 years. I really like preserving when I can do something with it."

Ljungberg calls her projects "lifestyle" hotels. The concept includes providing guests with amenities that fit their specific needs and current lifestyle trends. This ranges from providing the expected like WiFi, to building in an ecofriendly style. Copious amounts of insulation were added and window and doors replaced to make the old Maidstone more energy efficient. Beyond that, restricted by East Hampton zoning and building codes, Ljungberg's transformation moves indoors. "I can't do anything on the outside," she said, "so I needed to be innovative on the inside."

While dramatic changes have been made to guestrooms in the Inn, most visitors to the Maidstone will experience the transformation

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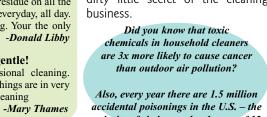


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majority of victims under the age of 12.

Maidstone Poised for a New Century (continued from previous page)

of the public areas: the restaurant and lounge. Apropos of her lifestyle and cozy theme, the restaurant is called The Living Room. At first glance, the look seems traditional. But upon closer scrutiny, it's clear that patterns and fabrics are clean and modern, yet not cold nor sterile.

Around the corner from the dining area, a formerly long, awkward space outfitted with tables placed as if in a dining car, was transformed to a lounge area with sofas and seating looking out onto a garden. Ljungberg replaced an original feature of the building — doors that face Main Street and Hook Pond. Ljungberg's plan also included an excavation of the cellars for a

most unusual offering: private, individual wine cellars for members of its Wine Club. Food at the Living Room is led by James Carpenter and Swedish sous chef Bjorn Eriksson. True to lifestyle trends, it is a slow food menu featuring local ingredients.

Ljungberg said that these days, excellent food and good design are expected in high-end hotels and research shows most people are generally satisfied in those areas. Where many hotels still fail is in service. Addressing that grand European tradition, extensive training is part of the plan for Maidstone and The Living Room employees, most of whom are local residents. "We are kid and pet friendly. I





wanted the hotel to be comfortable for all people of every age, sexual orientation; those with pets or children; single people. I've trained the staff with techniques to make everyone feel welcome."

Ljungberg and company completely transformed a few rooms in the Inn. The Josef Frank room on the first floor juxtaposes 1940s Frank fabric on a love seat with an antique Swedish grandfathers clock from the 1800s. In the bathroom is an old-fashioned clawfoot tub — but with spiffy modern chrome claws rather than traditional white iron. The other 17 rooms got a facelift and new amenities. "The idea is that you feel as though you're in the care of someone," she said. "It should feel like home, but better because you have room service!"

Ljungberg's "taking care" philosophy extends to staff members,

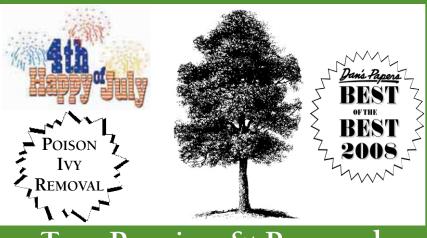
who are encouraged to take part in daily yoga and meditation classes on the lawn. And in addition to serving guests of the inn, the new Maidstone is "very open to the community."

This brand new venture in a very old property in East Hampton shows great promise. But more so, it shows a vision that combines preservation with aspiration. As forwardthinking as she is, Ljungberg also has posterity on her mind. "With this project, I feel I am renovating a national heirloom," she said. "I'm a long-term owner. I look at a project as something I could hand down to my future kids."

The Osborns would have been proud.



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By the Book

On Reading Cookbooks

By P. J. Mills

John Thorne, the renegade food writer, once said, "Food writing's shameful secret is its intellectual poverty." While this observation is true of the majority of cookbooks, it most certainly does not apply to those written by Mireille Johnston and M. F. K. Fisher. I first discovered the phenomenon of reading cookbooks for pleasure at a friend's house as we contemplated what to make for dinner. I reached for her copy of Johnston's The Cuisine of the Rose because I liked the title. As I perused the mouth-watering and tantalizing recipes, I was mesmerized by her descriptions of their origins and began reading them out loud. Much later I bought a copy of the book and value it for its literary as well as its culinary accomplishment. The Cuisine of the Rose, published in 1982, was Johnston's second book on French cooking. Her first was the highly praised The Cuisine of the Sun, published in 1976. These two books were written for experienced cooks, but even if you are a mere novice, you will be transported simply by reading her recipes for chicken-liver soufflé; white sausages stuffed with prunes and apples; lentils served with toast spread with pâté and bacon; a little cake made with pork, chestnuts, and spices; and the wine, egg, raisin, and spice soup meant to be served as dessert.

Although the literary cookbook seems to have gone out of fashion, at one time, in the not

too distant past, it was a staple of cooks in the know. The genre was created in the 1940s with the artful essays about food written by M. F. K. Fisher. Not a scholar, like Johnston, but a food enthusiast, Fisher wrote cookbooks filled with wry humor about the meaning of food. A passionate and beautiful woman, Fisher was photographed by Man Ray and admired by the likes of James Beard, Julia Child, and Alice Waters. Her homely subject matter, however, caused serious literary writers and critics to dismiss

her for many years. This did not in the least deter her from her mission to make food writing literary writing. By the 1960s W. H. Auden was calling her "America's greatest writer." John Updike dubbed her the "poet of the appetites," and Clifton Fadiman said, "She writes about food as others do about love, but rather better." Fisher's work has been steadily re-collected and re-released. In 2004 *The Art of Eating*, an award winning compilation of five of her cookbooks, was reprinted in a 50^{th} *Anniversary Edition*. The collection includes "Serve It Forth," "Consider the Oyster," "How to Cook a Wolf," "The Gastronomical Me," and

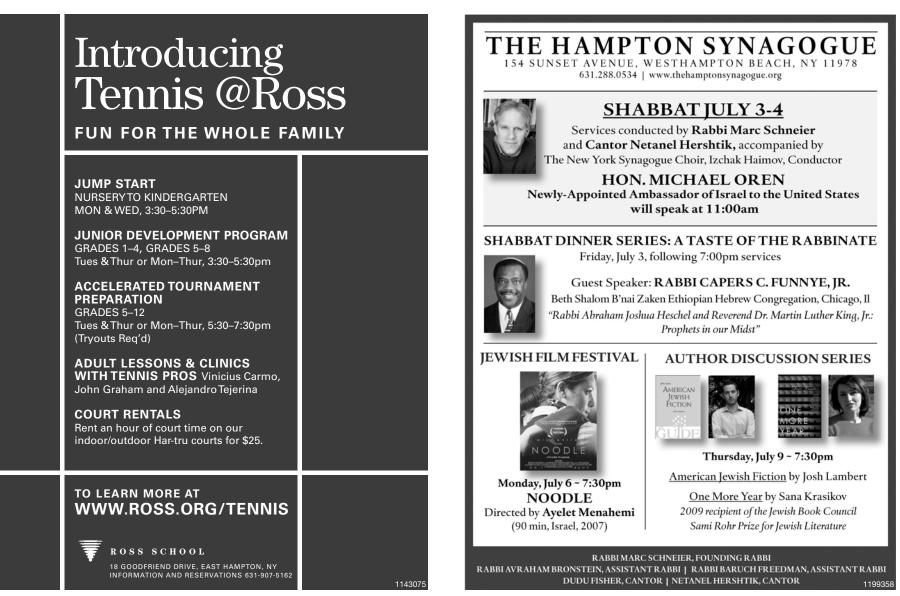


"An Alphabet for Gourmets." As our economy continues to spiral downward while food prices rise, many of us are eating out less often. In this time of forced frugality there is solace to be found in Fisher's work, for she emphasizes that "doing without" should never make the experience of eating anything less than a joyful sharing with family and friends. A home-cooked meal made with simple ingredients can live in memory if the taste is good and the company congenial. Writing during World War II, Fisher had an inspired

ingenuity for making scrumptious meals in times of privation. And her fervent embrace of the pleasures of the table was matched by a cool acceptance of reduced circumstances.

Especially relevant today is "How to Cook a Wolf." The wolf in question is figurative, the one that comes sniffing at the door in hard times. Fisher wrote the book in 1942 when food-rationing programs were introduced in the United States. "How to Cook a Wolf" has been delightfully described as "part cookbook, part essay, that reads like an issue of *Lady's Home Journal*, if the editorial staff were taken

(continued on next page)



Sheltered (continued from previous page)

not the frosting, so we did that ourselves. If it was summertime, you could buy Sun-In, a spray on bleach that you sprayed all over your hair before baking in the sun at the beach. Sun-In would blonde you up if you were already a dark blonde and would blend in nicely and you looked just lovely. For the auburn haired gals like me, it created bright brassy red streaks that stood in stark contrast to a brunette background and looked just frightening.

To correct the Sun-In, we bought a Frost 'n' Tip kit. You put a plastic cap on your head and, using the sharp red plastic crochet hook provided, you punched through the cap where the black dots indicated and if you followed the instructions, you pulled through only a thin amount of hair so the highlights would blend. However, to a teenager, more is better, so you'd pull through a wad of hair to bleach completely white. Removing the cap, I looked at a head of dark brown, bright red, and white hair. I had more colors than Crayola. But, we see what we want to see, so I was very happy to have something akin to the Farrah do. Now I had to master the "windswept all the time" look.

The windswept look was accomplished with curlers and curling irons, and you could get it perfect while standing at the mirror. You had to look like you were standing 20 feet behind a propeller, any closer and the curls would blow out, the problems began when you moved. Windswept hair has to defy gravity. It cannot hang down like normal hair, it must make a



right angle turn at the cheekbones and run parallel to the ground after that. How to get it to stay in place, here was the real challenge.

Gels and mousses made the hair heavy and pulled it down. AquaNet hairspray said it could hold without stiffness. Nope, it didn't work. I tried one hairspray after another. Finally, I paid attention to my Aunt Margaret, who wore a beehive hairdo. Her hair never moved. She could go on a boat and still look good coming in. Any hairdo, outside of a ponytail, that survives a Boston Whaler, is a serious hairdo. I knew it was one of two things, either she sold her soul to the devil for perfect hair, or there was a magic elixir in her bathroom. I went into her inner sanctum of beauty and there it was, the Holy Grail of hairdo's, Final Net.

Final Net sprays a thin layer of boat grade shellac over your hair. While it's wet, you quickly smooth your wispy ends down and let it dry. Once dry, your hair feels like a smooth Tupperware container on your head, a container that is holding a perfect and indestructible hairdo. You hair may break, but it will not bend. Once I found Final Net, I was able to achieve my Farrah do. Layered, dyed, curled, shellacked, I was finally ready to face the world and be mistaken for Farrah.

Over the years, the layered hair grew out and it's no longer necessary for me to buy bleaching agents to streak my hair with white, but the one thing that remains with me to this day is Final Net. Final Net has kept my hair smooth and in place through camping trips, convertible cars, and rides at Disneyland. I'm going to be buried with a tube of red lipstick and Final Net. In the event of an afterlife, I want to be ready for the party.

Book (continued from previous page)

over by a philosopher with an empty stomach, a slightly tipsy poet, and a mischievous, foxy grandmother who once kept many lovers." Here is Fisher's introduction to a recipe for a soup meant to keep the wolf at bay: " ... probably the most satisfying soup in the world for people who are hungry, as well as those who are tired or worried or cross or in debt or in a moderate amount of pain or in love ... or in any kind of business huggermuggery, is minestrone ... it is a thick unsophisticated soup, heart-warming and soul-satisfying, full of aromatic vegetables and well bound in the last with good cheese."

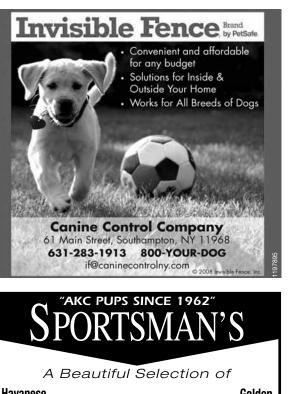
What I like best about the literary cookbooks of Fisher and Johnston is that you don't necessarily have to make their recipes, even though they are delicious, because reading them is satisfaction enough. *Bon Appétit!*

The Art of Eating, 50th Anniversary Edition by M. F. K. Fisher, 784 pages, Wiley Publishing, 2004. The Cuisine of the Rose: Classical French Cooking from Burgundy and Lyonnais by Mireille Johnston, 313 pages, Random House, 1982. The Cuisine of the Sun: Classical French Cooking from Nice and Provence by Mireille Johnston, 311 pages, Simon and Schuster, 1976.

South O' the Highway (and the North too)

Thirty members of the Artists Alliance of East Hampton will open their studios for the 24th Annual Artists Studio Tour of the Hamptons taking place July 9-11. One of the largest studio tours in the Northeast and recognized as the "Best Art Event in the Hamptons," the tour draws hundreds of local, regional and even international visitors. ArtistsStudioTour.org, 631-324-2225 or info@aaeh.org.

Hamptonite Margo Catsimatidis saw a friend of hers, publicist Joanne Binder with a camera near Bill Clinton's crowded table at the PAL's Superstar Dinner honoring his friends, business tycoon Stewart Rahr and DA Robert Morgenthau at the Pierre Hotel. Margo, the wife of event's co-chairman, John Catsimatidis, got up and arranged with her friend Clinton to have Joanne's picture taken



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with him. Margo even took the picture.

Beth Ostrosky Stern, Avis Richards and Marcy Warren will chair the August 8th GET WILD benefit, for the Wildlife Rescue Center of the Hamptons. Liz Brown & Leslie Alexander, Margo MacNabb Nederlander & Ellen & Chuck Scarborough will serve as the Honorary Chairpersons. Marty Richards will be honored for his dedication to preserving and protecting all creatures great & small.

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Fireworks

The plan to revive the now cancelled fireworks in 3 Mile Harbor on Bastille Day is now viewer supported. If you'd like to watch the Grucci display in the Harbor two weeks from now, please contribute what you can - it all helps! Contributions are tax deductible and all profits will be donated locally. We now have someone who is providing a matching donation of \$5,000, which means we can have that when we raise another \$5,000, bringing us close to the goal of \$25,000. Please look at this link, where you can contribute, and pass it on to everyone who know who likes the fireworks in 3 Mile Harbor www.karma411.com/Markslist/campaign/display/memberList.do?idCode=MKX15KJK.



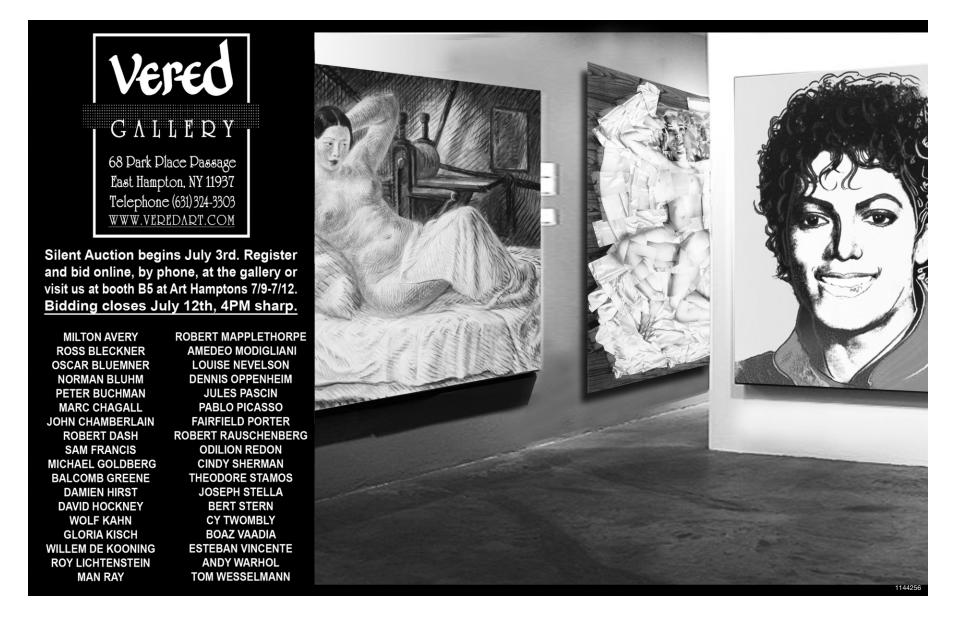
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By Maria Orlando Pietromonaco Not all of Riverhead had been hibernating during the dreary winter. Some businesses were, well, busy — some old, some new, some different, some improved. Several have been busy striving to open for the spring/summer awakening on the North Fork, others reacquainted themselves with new owners or chefs, and yet others said goodbye and moved on to greener pastures.

The restaurant circle has a couple of newcomers. Hizir Baba is a Turkish Mediterranean restaurant one block west of Atlantis on Main Street in Riverhead. They serve up traditional dishes such as falafel, babaganoush, all kinds of kebabs, and baklava (if it sounds Greek to you, you're on the right track). They offer free local delivery and al fresco dining.

Michael's at the Boardwalk (also on Main), which featured the revered chef Michael Meehan, bid the area farewell after only two seasons and made room for Casa Rica, a Spanish restaurant with authentic fare. Jedediah Hawkin's, as many of you may know, had a change in the kitchen: Tom Schaudel, former head chef, has walked away after a fall out with the partnership. Executive Chef Matthew Murphy has now taken the hot seat in the kitchen.

The Farm Country Kitchen, disguised as a private home, has been in its same location on West Main for five years. There's one small change: This diamond in the rough has finally started to serve dinner as of this year. The recent buzz about the place (patrons raving about their fresh salads, sandwiches and other local cuisine) was such that I thought it was brand new, but it seems the evening crowd started the hype. All this time the lunch folk managed to keep it under the radar, all to themselves.

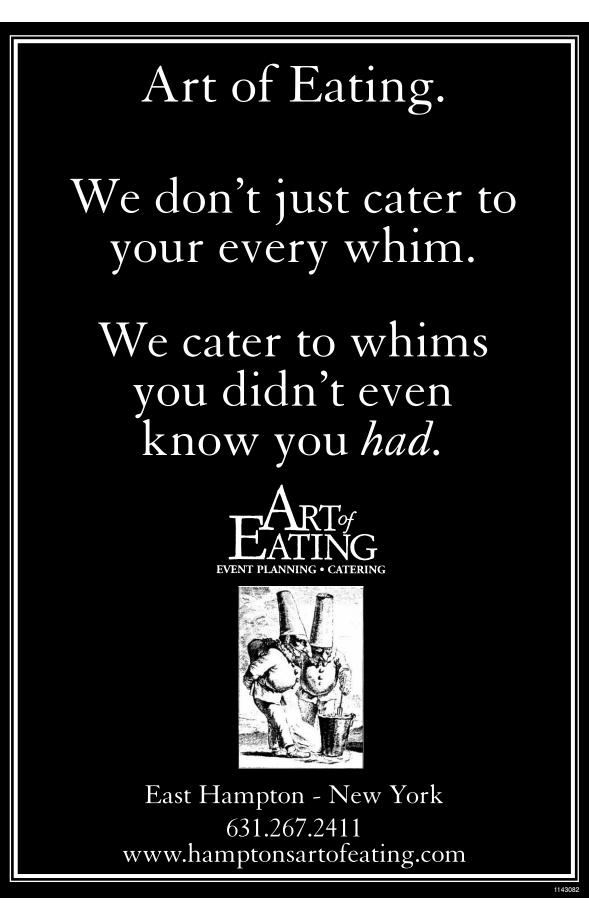
In case the kids have had enough of the aquarium and the movies this summer about all there is to do out here on a rainy day (and it may not ever stop raining) — the Safari Adventure on Pulaski Street in Riverhead has come to the rescue. A component-built indoor playground, the space boasts a 4-level jungle gym, inflatable bouncers, 40 interactive video games, a concession area that offers some healthy choices along with the usual kid fare, birthday party rooms, et cetera. They expect to open by late July.

Yet another winery is upon us this summer and is unveiling their new tasting room this one in Jamesport. Although Jason Damianos (yes, part of the wine-making Damianos family) has been producing wine for years, he finally has a place to call his own. Jason's Vineyard is anticipating opening for the busy 4^{th} of July weekend, as long as the final details are smoothed over. Staying true to his Greek heritage, the interior of the room has a nautical theme, complete with a wooden bar modeled after the ancient Spartan ships (like the one he uses on his wine labels). There is an outside covered deck

On the Street: Riverhead

and a second floor balcony that overlooks the vineyard.

In keeping with the alcohol related content, LI Spirits, makers of LiV, a premium vodka, introduced their new tasting room in Baiting Hollow this past Memorial Weekend. The 1,000-square-foot space in a converted barn overlooks acres of potato farms and vineyards, and although new, exudes old-fashioned charm with its coveted post-and-beam construction. Vodka is available for sampling or by the bottle. They are open until 8 p.m. on the weekends. Of course all eyes are on downtown Riverhead, where plans are simmering (some bubbling over, others fizzling out) for some exciting recruits, including a Hyatt Hotel, Mariott Courtyard and Residence Inn, catering hall and spa on the old Woolworth property, and more. Route 58 also has a potential lineup: "The Shops in Riverhead" at the Hazeltine site, a Lowes at the Suffolk Life gravesite, a Super Walmart, and Bowl 58, which has recently stopped construction due to some financial obstacles but intends to resume soon and open early fall.



Tsunami (continued from page 43)

came out, but they were really not necessary. On this bright clear day, you could see them just fine. And it was not just the two of them. Now there were four or five. A whole herd of them, or pack of them or whatever they are called, joyfully heaving themselves up into the air, then letting themselves happily fall to the surface of the sea with this great boom. Whales at play.

I asked someone how often this happens, and was told, oh, maybe every few days. They find a spot they like and they just start fooling around like a pile of puppies.

We watched for about 15 minutes. They never stopped. A fishing boat motored over toward them to get close, though not too close. They dropped anchor. What a day.

"You ought to see where the lava is going into the sea," some people told us at a bed and breakfast in Hilo, the second largest city in Hawaii. "It's a boiling hot red waterfall. And sometimes, when the rocks explode, fireworks shoot up into the sky."

This we had to see. We were staying at the Shipman House, a historic 19th century businessman's home turned into a place to stay. The owner of it, a Shipman descendant, outfitted us for the trip — rain gear, blanket, flashlight, umbrella and a yellow plastic bag to put it all in.

We left at 5 p.m. There was stuff to see when it was light, and there was stuff to see after sunset. We drove about a half hour along the southern coast of the Big Island until the highway came to an abrupt end at a place where we met the edge of a great lava flow, now black and frozen, that



had slithered across the road five years earlier on its way to the ocean.

The highway ended there, but the road did not. It continued, a makeshift one lane blacktop affair the state had built ON TOP of the frozen lava for another mile, just so visitors could rumble along and get to the spot where the action was.

Moving slowly along this mile, we'd pass a car coming the other way and have to move off the road to the right onto some cinders to allow the other car to pass. We could also see, off in the distance, the great white plume of steam, created where the lava waterfall met the sea. We were headed for it. The steam plume rose several miles and then headed south out over the ocean for about 20 miles. It went wherever the prevailing winds took it. And it was visible from space. On the days it was right over the narrow road they'd call this mist vog — they'd close the road because of it. Nothing to see that day. Try tomorrow.

Along this part of the ride, we were told to notice that people were living on the lava. And there they were, living in trailers or lean-tos, or, on two occasions, even in nice houses that had been built on stilts driven into the lava. Why? Well, it was because they owned that part of the lava. Beneath it was the property where the former wooden house they owned had been inundated and then set fire by the lava when it came through. They still owned the land. Who could prevent them from building there? Some even had electricity. You could hear the generators.

What an extraordinary thing.

Finally, the road ended entirely. It was dark now. Police officials ushered us to spaces along the sides of the road to park. We got out with our gear into the rain. We were under the shadow of the steam plume. We took out our umbrellas. And then we were on our own.

The next part of this story is the really extraordinary part. In the dark, for it was dark now, we had to pick our way, with the help of our flashlights, on foot, over the rocky black lava for three quarters of an hour to a viewing place by the ocean, which was as close as the authorities would let us get to the conflagration of red hot lava hitting the ocean waves.

From the start of this walk, which was three quarters of a mile long, we could see not only the

(continued on page 93)



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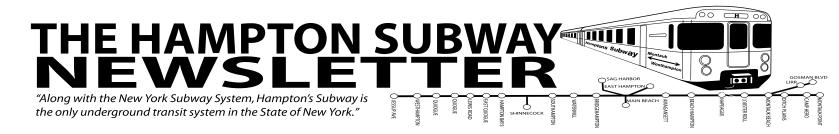
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By Dan Rattiner Week of July 3 - July 10, 2009

Riders this week: 24,812 Rider miles this week: 142,210

DOWN IN THE TUBE

Paris Hilton is back in town, but hasn't used the subway yet.

NEW RECORD

This past week, the average number of miles per ride ridden by subway riders fell to a new low. Why are riders taking shorter trips? We don't know. Perhaps they have fewer places to go? Or perhaps they don't like the subway as much but have to use it anyway? Does something smell funny on the subway, that is getting them in and out fast? Maybe with less money in their pockets they are just taking shorter trips. None of this makes sense. Meanwhile, the riders are mum.

DELAY

A 50-minute delay took place between 4 and 5 p.m. on Saturday when one of the pushers on the Southampton platform accidentally pushed the other pusher onto the train just as the doors were closing.

The Subway pushers, for those not familiar with them, are the strong-armed employees who have been on the job since Memorial Day to push the crowds onto the trains to fill them to capacity in a timely manner. Southampton, our busiest station, requires two pushers this time of year and when Bob Allen, from Shirley, pushed Bill Havermeyer, from Bay Shore, onto the train it made the platform one short until Havermeyer was able to go around an entire circuit of the system to return to Southampton nearly an hour later, thus the delays.

The event happened by accident, according to Allen. He wasn't mad or anything. He just didn't see Havermeyer's padding and boxing gloves and mistook him for a passenger.

THE SUGGESTION BOX IS BACK!

Regular readers of this column will recall that three months ago the Hampton Subway Suggestion Box was stolen from its spot on the wall by the turnstiles on our Hampton Bays platform. Subsequently, we received a note demanding a ransom to get it back, which we refused. Two weeks later, we received a piece of the box in the mail from the kidnapper. He said he would send an additional piece of the box every week until we relented and paid the \$50,000 he was demanding. After that, more and more pieces continued to come every week in the mail. It was an agonizing decision not to pay the ransom during this period because we knew how much it hurt the suggestion box, but we held fast.

Two weeks ago, the pieces stopped. And then somebody got the idea that perhaps we had received all of it back so there was nothing further to be sent. A puzzlemaster was brought in and confirmed that indeed, much to the chagrin of the kidnapper, we expect, he had accidentally returned the entire suggestion box to us.

The box is now back on the wall, all reassembled from the 15 wooden pieces sent to us, and after experimenting with different ways to attach it to the wall so it could not once again be removed, we have discovered that heavy bolts were strong, welding was stronger, but the strongest was Crazy Glue.

And so there it is, once again ready to receive your ideas, thoughts, complaints and just whatever wacko ideas that might come into your mind. Marco Abianti, a flagman at the Southampton Station who was a woodworker back in Italy where he came from, has done an excellent job in rebuilding the box.

(continued on page 93)



Gliding (continued from page 39)

out and advised us and several others that he would be our pilot. Beers has spent 20 years flying between fishing stations in Alaska. Now he is working for V1, flying from Manhattan to the Hamptons and elsewhere in the summer and down in West Palm in the winter. We climbed aboard and took a seat. The spacious windows provide a panoramic view of the world outside.

Beers taxied us out into the East River, past checkerboard yellow ferryboats, a sailboat, a jet ski and a few other interesting sea-going vessels. Ten blocks up from the 23rd Street dock is the 34th Street helicopter heliport and while we taxied along in the river, the black helicopters noisily took off at sharp angles from the heliport for points unknown.

Beers, piloting our plane through the water, looked around, and when his path was clear, gunned the engine so that we plowed and then skimmed along, then lifted up to rise just over the Manhattan Bridge, where, with DUMBO in Brooklyn below us, we circled around with the Statue of Liberty off to one side in front of the sunset and headed out north over Long Island City, the Empire State Building and the Chrysler Building off to our left, and the Citibank building of Long Island City looming up to our right. We banked and passed over the eight lanes of traffic at the Queens entrance to the Midtown Tunnel — ha, ha, everybody — then flew over LaGuardia Airport, with Citifield just adjacent, and then over the Whitestone

and the Throgs Neck Bridge. At this point we were in the air for just under 10 minutes.

Beers steered us quietly along at 2,000 feet over all the treasures of the North Shore of Long Island. At 17 minutes, we glided over the mansions of Glen Head and Manhasset at a stately 120 miles an hour, enjoying the view of the horse farms and castles below.

Chris and I chatted for a bit, noting the sailboat regattas in the Sound off to our north and the various coves and inlets, and just 12 minutes later we were over the former Grumman base in Calverton, now known as Calverton Enterprise Park. At 30 minutes out we were passing over the potato fields of the North Fork - Chris commented that it looked like a patchwork quilt - and in five more minutes we were gliding in over Mecox Bay, preparing for a landing in the beautiful glittering rural landscape that is the Hamptons. We touched down at East Hampton Airport at 40 minutes and 52 seconds. We sat behind Beers, and the time in the air is a digital readout on the dashboard, easy to see. We were 52 seconds late.

Walking in from the seaplane to the terminal across the tarmac, we came upon the littlest helicopter I have ever seen. It was about 10-feet long and five-feet high, had one seat, and the owner was having a tanker 10 times his helicopter's size bring a hose over so he could fill it up with about 25 gallons of gas. It looked like not much more than a motorcycle with a propeller on the top.

Shadows were long now, but it was still

just before sunset and we were in this so very special mood. We talked to the owner, a guy from Connecticut, who was happy to tell us about it.

"I built it from a kit. It goes 90 miles an hour. I have a range of about 100 miles. I love it."

"How high up does it go?"

"One of the other guys who built one of these took it up to 10,000 feet, but I only go up to 3,000. I mean, what's the point."

A workman on the tarmac with a golf cart offered us a ride around a giant black helicopter, all business, that had propellers spinning all ready to take off.

We're talking mini vacation here, is what I thought. We took a cab home, now coming down Main Street in East Hampton just moments, it seemed to me, after we were in Manhattan on the FDR Drive. And, sitting on my deck overlooking the sunset here, I wrote this.

All our cares had fallen away up there. Down below were all these hopes and dreams and successes and disappointments and we were just gliding over it all. I loved it. Mike Giordano's VI service flies from Manhattan or East Hampton to just about anywhere you might want to go within a range of 200 miles.

It's not all business taking a seaplane. We had great fun and we recommend it.

For reservations call V1 Private Jets Seaplane at 212-856-6251. Cost is \$495 per seat each way.

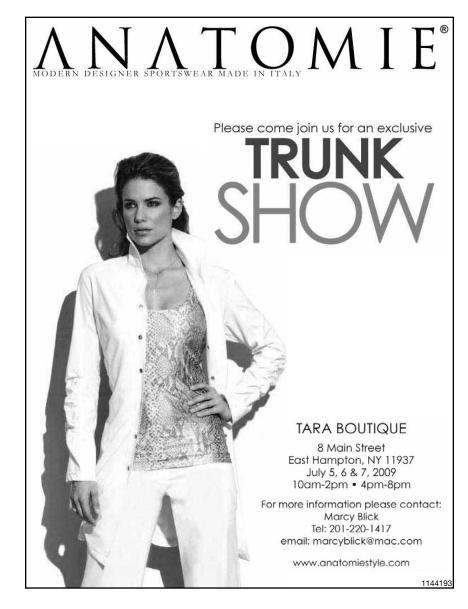
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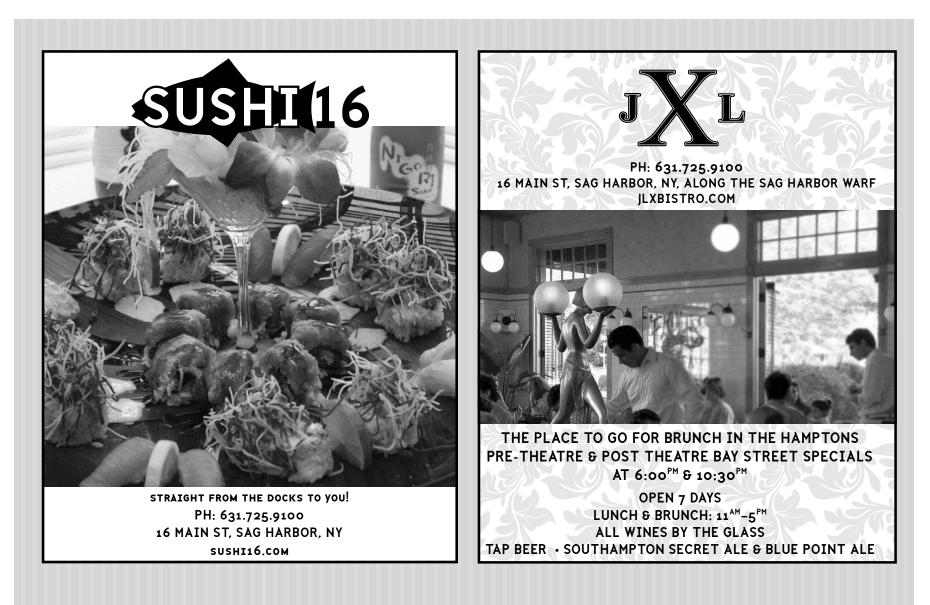
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ALWAYS FESTIVE - ALWAYS STYLISH - ALWAYS NEW



Pastime (continued from page 37)

vail are those that are in force in whatever league the home field is. So here, at this game, the National League rules apply. A rare occasion. Rivera would have to make an appearance.

The wheels turned in the minds of both coaches on the sidelines. For the Mets, the choice would be to walk Jeter to load the bases, and then pitch against the hapless Rivera for the third out. What could be easier? The best closer in the league this year against a man who does not know how to hit.

The Yankee coach, on the other hand, had almost no card to play. But he could bluff. As Jeter came to the plate, he kept Rivera in the dugout and put a pinch hitter up in the on deck circle, as if to say, we are going to pinch hit for Rivera anyway, and then, we will have somebody else come out and pitch to the Mets for the bottom of the ninth. We want the possible extra run here in the top of the ninth.

It was a pathetic bluff, and surely nobody in the stadium believed it. KRod for the Mets might be the best closer in the league this year, but Rivera, although not quite as good as KRod this year, is the acknowledged best closer to ever play the game. Should he close out the Mets in the bottom of the ninth, he would achieve his 500th save. No one in modern baseball history had ever achieved that number of



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saves. Of COURSE, Rivera would be staying in the game.

Jeter came to the plate and wagged his bat on his shoulder. KRod, as expected, walked him, loading the bases, still with two outs.

Now, Mariano Rivera came out of the dugout with the bat on his shoulder to try anyway. He has been up to the plate unsuccessfully exactly twice this year, both times in interleague games. He was hitless. This would be inevitable.

"I am sure Rivera has been instructed not to swing," an announcer said.

First pitch was a ball. Second pitch was a ball. On the third pitch, Rivera swung and missed by a foot. KRod threw a second strike and then, pressing, threw the 2 and 2 count pitch high. It was now 3 and 2.

All KRod had to do at this point was throw the ball over the plate one last time. He leaned in, looked at the sign and threw at 94 miles an hour. The ball headed right over the plate, then leaped up and as Rivera jumped back, came across it just above the shoulders. Ball four. KRod, the great new Met closer, had just walked in a run, and Rivera, grinning from ear to ear walking down to first, had just achieved the first run batted in of his career.

In the bottom of the ninth, as you might expect, the disheartened Mets went down like pussycats. The Yankees won the ball game, a three-game sweep of the Mets at their home stadium and a re-confirmation of the dominance that the greatest team in baseball, the New York Yankees, have over the New York Mets.

Citifield, the new home of the Mets, has architectural touches of the old Ebbetts Field in Brooklyn, where the likes of Jackie Robinson, Pee Wee Reese and Duke Snider played their excellent, but doomed, games against the Yankees in the 1940s and 1950s. There is a statue to Robinson at the main entranceway to Citifield, a tribute to Brooklyn, from the borough of Queens, home of the Mets.

Perhaps it is fitting. My first awareness of the wonderful game of baseball came in those years. In 1947, I was seven years old. All my fellow second grade boys decided they would root for the Yankees. I decided to root for Brooklyn.

That year, the Brooklyn Dodgers won the pennant and faced the Yankees for the World Series. They lost.

In 1949, the Brooklyn Dodgers faced the New York Yankees in the World Series and they lost again. The Brooklyn Dodgers lost to the New York Yankees again in 1952, then once again in 1953. At that point, the Brooklyn Dodgers had played in six World Series since their founding in the nineteenth century and had not won any of them. The Yankees, by contrast, had won a World Series 17 times.

It was a humiliating experience for me to root for a team that was quite excellent but would always lose when the chips were down. It affected my thinking. I have, ever since, whatever the sport, rooted for the underdog.

After the Dodgers abandoned Brooklyn for

Los Angeles, however, I had, as far as baseball (continued on page 108)



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TWENTYSOMETHING... By David Lion Rattiner

This year, more than any other, I've been paying more attention to my health. It is something that I never really thought about, but now I think you could say I have a bit of OCD about being healthy. The recent passing of Michael Jackson at the young age of 50 struck a real chord with me — as it did for many others. This morning, reading the news, I read about Billy Mays dying at 50. These guys should have lived well into their 80s even 90s, with all of the doctors and money that they had access to. But it really comes down to you making a change for yourself and paying attention everyday to your health, what you eat and how you exercise.

I'm not a health expert by any means, but I do want to share with you what I've been doing the last couple of weeks because I really feel more alert and energetic, which I think as you get older, is the most important feeling to get naturally. I started to miss feeling energetic because I could remember so clearly what that felt like, and to be honest, it was kind of depressing.

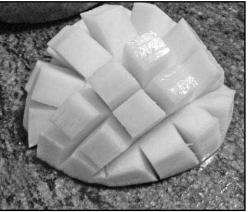
One of the things that I've realized about keeping healthy, more than anything else, is that nobody, not even the best doctors, has any idea what the hell is going on other than to eat more fruits and vegetables, exercise and reduce stress. Outside of those basic principles is a world of lies, from eating a banana and drinking warm water in the morning to lose weight, to enjoying the "filling" diet of Lean Cuisines to lose weight and feel more energy. Much like somebody giving you advice on how to invest, health is in the same category — nobody has a bulletproof answer because the truth is that it's different for everybody. I think the secret is figuring out what works for you. Without a doubt though, one of the biggest changes you can make to

be healthier is to eat more

fruit. A long time ago a

friend of mine in athletics whom I highly respected told me that eating fruit was bad for you because it was high in sugar and you'll gain weight. In the last couple of weeks I can tell you that I've proven the opposite. But the key is that you have to use fruit to replace the foods that are bad for you like white breads, chips and things like that. Fruit is filling, and I've always been one of those guys that feels tired a lot, even when I'm in peak physical shape. I believe that it's because I never ate enough fruit. Definitely try adding plums, blueberries or peaches to your breakfast cereal or lunch.

I've also accepted that eating healthy is hard. Nearly every diet book/product I've checked out advocates something that's easy to do. I don't care who you are, taking pizza out of your diet and replacing it with blueberries is not just hard, it's really hard. But once I admit-



the gym a lot, but can't get that high energy feeling back and can't lose 10 pounds. The reason is food. When you're young, if you exercise, everything you eat is a fat burner, but after 25 it's time to wake up.

There are a lot of benefits to being healthy (like not dying) so I feel compelled to get this out there. Diet, more than anything else, is psychological and figuring out what you have to do to psychologically motivate you to eat the right foods is extremely important. For a lot of people it's about being around other people who eat healthy because you feel embarrassed if you don't. But for others you have to go deeper. Psyching yourself out, like visualizing Michael Jackson when about to eat a Double Quarter Pounder with cheese was one strategy I employed last week.

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ted that, then all of a sudden it became something I started to take seriously.

I believe that as you get older, food and what you eat becomes more important than exercise. This is huge for guys used to being told to eat big meals to grow big and strong. This is true, but only when you're a kid. I know a lot of people, myself included, who go for runs and do pushups and hit

Tsunamis (continued from page 43)

steam plume in front of us, but also the red glow of where the lava fell into the sea. As we walked, it got closer until finally we were by the fence, where about a hundred other people either sat or stood to watch this amazing display of nature. It was a consistent heavy red flow there in the dark, with an occasional burst of fireworks, to which the people watching would oooh and aaaah. And yes, there were people selling t-shirts out there. Finally, satisfied, we picked our way through the lava field — there was no path at all — and went home.

We visited Kauai and attended an oceanfront luau at the Sheraton. We climbed rocks and walked along streams through a rainforest on that island. The residential building at the Maua Kea on the Big Island had been hit by an 8.2 earthquake three years earlier and only a month earlier had reopened. The building we were in had been ripped in two and lost its balconies. But all was fine now.

Where we stayed at a fine hotel on the ocean in Kauai, the Kauai Marriott Resort and Beach Club, the bellhop who took us to our room, after showing us how everything worked, asked if we would mind if he sang us a song. We said we would not. He whipped out a ukulele, and, in a lovely voice, sang a love song called "For You." No bellhop had ever done that for us before.

We played golf in the pouring rain at the Makna Kea. I took two drives at a par 3 from one promontory sticking out into the ocean over the waves to another promontory where the green was, and plunked both in the surf.

But nothing has remained in my mind like the sound of those whales slapping down onto the sea offshore, or the brilliant light of the fireworks and the cheers of the crowd out at the lava waterfall.

Of course, we did decline to take the one-hour





mule ride down a cliff to the peninsula on Molokai that had been a leper colony for hundreds of years. That's the only way to get down to it. We could have met several lepers who have remained after the placed closed. They are no longer contagious.

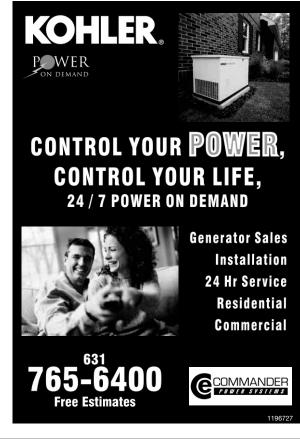
I'm afraid of heights.

Subway (continued from previous page)

You can hardly see the cracks where the pieces were put back together.

COMMISSIONER ASPINALL'S MESSAGE Next week, we are inaugurating a new promotion on the subway, which is buy one get one free. You buy one subway ticket and they give you a second one, which is a different color. This second ticket can only be used while you are still using the subway with the first ticket and is not transferable. I think that is how this works. I'm reading the rules on the back of the second ticket. This doesn't look quite right.

On Saturday, July 4 at 5 p.m., author Dan Rattiner reads from his new book, *One Year on the Hampton Subway*, at the entrance to the East Hampton Airport subway stop. Hope to see you there.



KING OF THE HAMPTONS

I pay for this space. It's my rookie way of thinking it promotes my movie. Is anyone even reading this? I have no idea. Typically, I explain an event or person I encountered while taking an adventure through the Hamptons last summer. Tune-in each week and read about my desire to meet celebrities, get into private parties and peek behind the hedges. Not this week. The biggest crowds are on July 4th and Labor Day so I better write something that makes the one or two people reading want to see the movie.

I could write about giving cigars to Alec Baldwin. How about Mercedes Ruehl and her UFO? I can explain how nervous I was clipping the mic on Christie Brinkley? Perhaps I should describe the insides of the largest yacht in Sag Harbor? I could write about singing on stage with Bon Jovi (kidding, I didn't do that.) Nope. Not this week. This week is for me.

My Poppa Joe lived in East Hampton for 45 years. I agreed to buy his house in 1998. We signed the contracts and I gave the deposit but one thing led to the next and we didn't close until 2004. A few months later we had a horrific falling out.

June 2006 was the last time I saw Pop. We were giving depositions against each other in a lawyer's office. Sorry, you'll have to pay \$10 to learn the entire story (well, that's if my movie is accepted into the Hamptons Film Festival this year). Otherwise, come to 501 Pantigo Rd. and bring beer and popcorn.

Poppa Joe died June 8, 2008. I was filming this movie. I received a phone call that went something like: "You're grandfather died today." That was it. A man I loved so much was gone with no warning. No chance to say goodbye. No last chance to say I love you. No shaking hands to make up. No more debate over Derek Jeter being a better Yankee than Phil Rizzuto. Just a phone call made to my iPhone. Sure, I've felt the pain of death before but never with someone I was battling with. I always thought we'd make amends tomorrow. There's always tomorrow.

July 4, 2008. Dan got me into a cool party. I'm with my camera, pregnant wife and three kids on the front lawn of an oceanfront estate in Southampton. Finally, I got to hang behind the hedges. Hundreds of heads titled towards the sky as it displayed celebratory lights and sounds. Amazing how the glow from a huge firework finds its way to a child's eyes. My three kids were sitting in the dark but I could see love shining down on their faces. My son – who is named after Pop – caught me staring at him and asked, "Daddy, can we buy a house like this?" I smiled and said, "We already have a house in the Hamptons." Then tears rolled down my cheek.

I responded when Pop asked me to buy his house. I ensured the family name lived on. Now I wondered if he was high above the fireworks looking down on his great grandchildren looking up at him. And can Pop read my mind? Has he read my mind every day since? If he can't because being above the clouds doesn't give you the ability to read minds, then I write my thoughts here. They must have a copy of Dan's Papers in heaven. "I love you Pop."

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Big Bad Flu (continued from page 41)

"The return of the epidemic of influenza has been very serious in Amagansett and throughout the Hamptons generally. Public halls have been closed and public assemblages forbidden."

And just as our government offers health advice today, officials then did the same — as the then-U.S. Surgeon General Rupert Blue was quoted in the December 14, 1918 edition of the *Port Jefferson Echo*:

"I believe we could easily save 100,000 lives annually in the United States if all the people would adopt the system of fresh air living, followed, for example, in tuberculosis sanatoria. [These were institutions set aside for the treatment of chronic diseases under medical supervision.] There is nothing mysterious about it no specific medicine, no vaccine. The important thing is right living, good food and plenty of fresh air."

It's hard to say whether the two students at Pierson High School in Sag Harbor were living lifestyles that resembled Blue's 90-year-old advice when they were diagnosed with the swine flu, duly noted in the letter sent home to parents on June 11 by school superintendent Dr. John R. Gratto. Gratto mentions in the note that while a number of other children are being treated for flu-like symptoms, they have not been confirmed to have the H1N1 strain. And while other Long Island schools had closed during the earlier months of the pandemic, he tells parents that the Suffolk County Department of Health did not recommend shutting down Pierson, and that the county feels that the "severity of H1N1 is less than originally

thought and the advice is to treat it as any seasonal flu."

One might consider this odd, considering the media's intensive coverage of the virus and its impact. Major media outlets have made bold declarations, such as the *Wall Street Journal* when they ran the headline, "Flu Fears Spur Global Triage"— or even the "Hog Wild" exclamation that ran on the front cover of the *New York Post* (complete with a photo of a pig being checked for a fever). It's been covered by most TV and cable networks, and even the president has called the pandemic a "serious situation," urging schools to "strongly consider temporarily closing so we can be as safe as possible." Is this a case of the media overplaying the dangers of the H1N1 influenza?

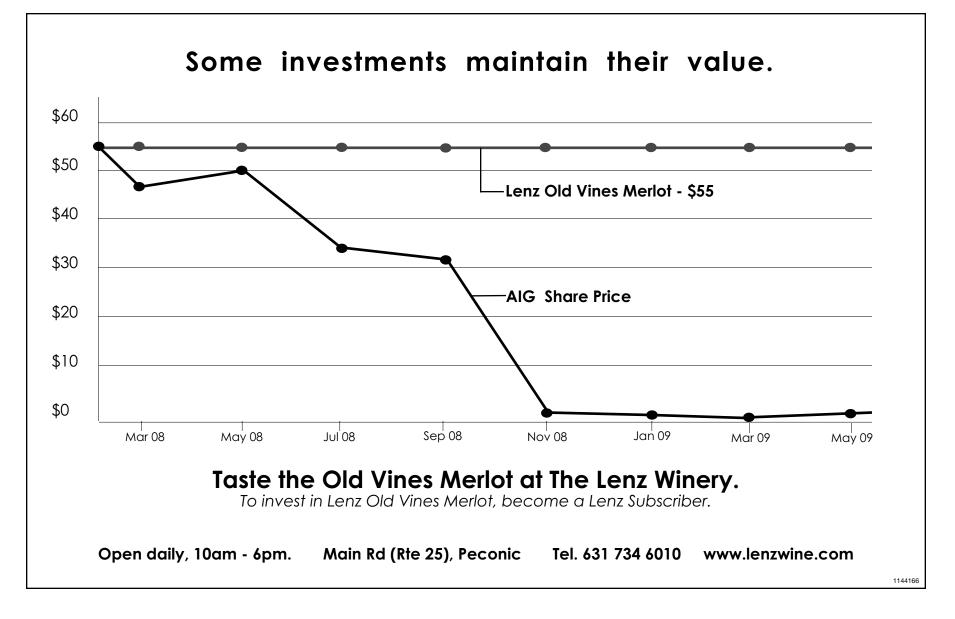
The answer may lie in the opinions of the medical community. Fears and panic do not seem to be part of their thinking — in fact, some local professionals have expressed that this strain of the flu is so commonplace it shouldn't be considered unusual to contract it.

Dr. Fred Weinbaum, Southampton Hospital's Chief Medical Officer and Chief Operating Officer spoke about testing for the swine flu. He described that "rapid" testing — which involves a nasopharyngeal (the cavity of the nose, the nasal parts of the pharynx) swab — is about 60-70% accurate in determining flu presence and has revealed that "almost all the flu detected now is swine origin flu A (H1N1)." He also pointed out that a negative test result could still actually be the flu. However, he says there's really no reason to determine which subtype (there are several influenza A types) for "if a test is positive for flu at all, or the patient has classical symptoms or has a known exposure, then appropriate treatment can be started and further testing is irrelevant," noting that the state won't attempt to ascertain further subtyping by the same reasoning.

Dr. George P. Dempsey of East Hampton also concurs and adds that the specific test for swine flu is "too sophisticated" for commercial labs and is only being done by the Department of Health (DOH). He adds that the DOH "is screening which patients should be tested because of the volume and the limitations of their equipment. Therefore only the most severe cases such as hospitalized patients [and] pregnant patients are being tested specifically for the swine flu strain."

He also feels that he's seeing H1N1 on a common basis "since historically we have never had the seasonal flu past April or so, and yes, we are seeing flu cases everyday...There are too many cases to be identified definitively." However, whether the flu his patients are experiencing is swine or otherwise, they are all responding to current antiviral medications.

If this is the case — that so many local residents are contracting the novel influenza A, yet are coping with it as they would any other case of the flu — perhaps it would be wise to consider the lack of frightening wording in the dictionary's definition of "pandemic," instead of being carried away by the sense of danger implied by some newspapers, tabloids and sites found on the not-always-so-well-vetted World Wide Web.



	DAN'S PAPERS,	July 3, 2009	Page 95	www.danshamptons.com
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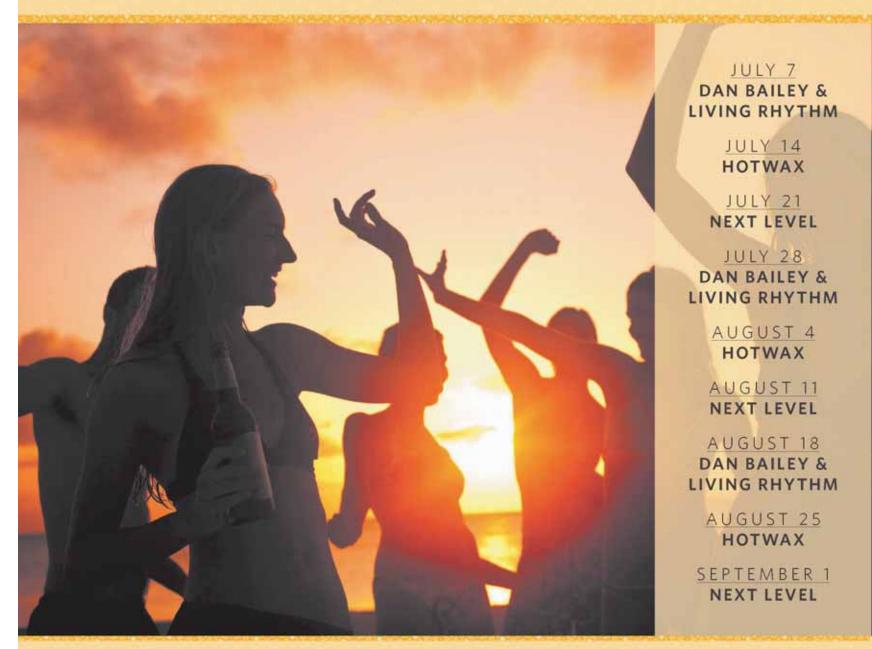




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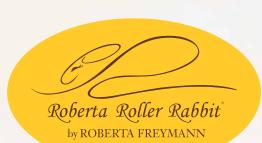
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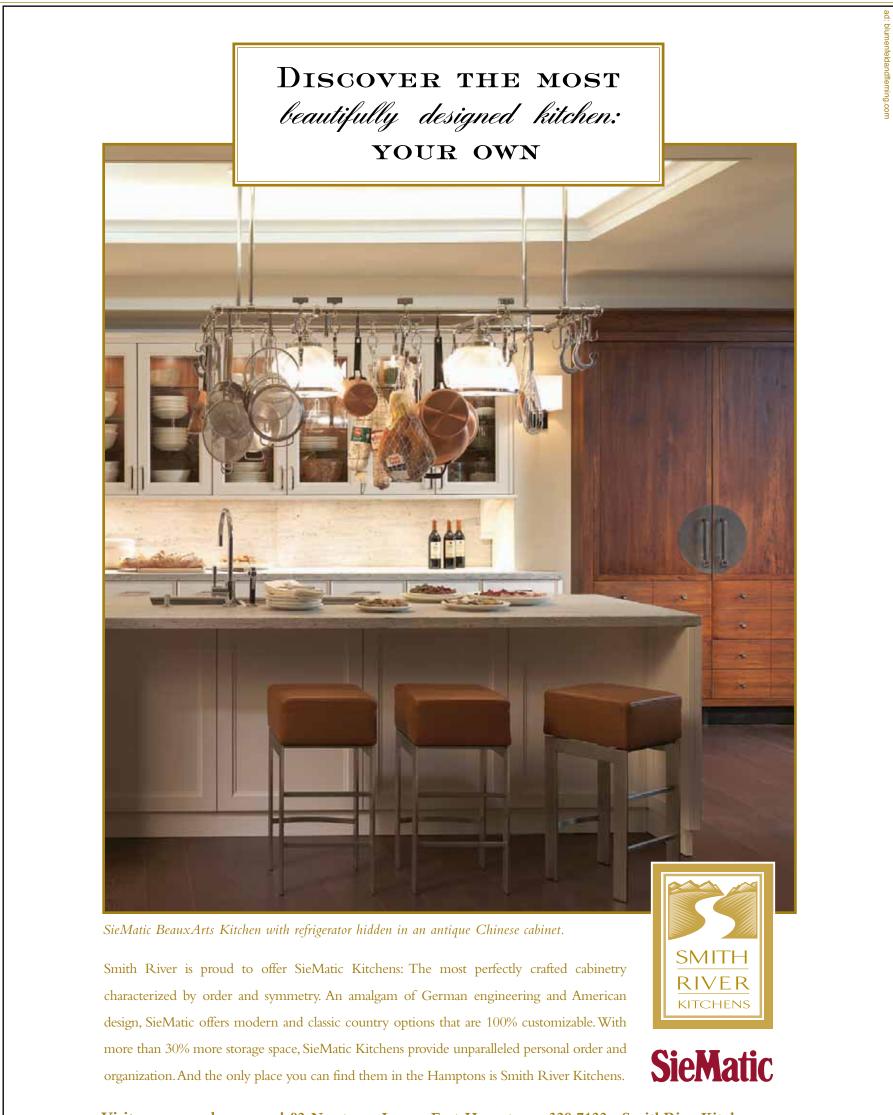
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ESTATE OF MIND Real Estate Rants and Rumblings

Agents Hard at Work — for You

By T.J. Clemente

It's now the Fourth of July weekend in the Hamptons and the forecast is for great weather. The rainy June actually helped boost real estate traffic, but did not result in a noticeable increase in sales. But the prices of homes finally seem to be stabilizing after coming down from their ambitious historic highs.

Over and over again, one hears that if a home is priced correctly it will sell, but what if that price is lower than what the owner originally paid? The simple truth is the speculator, who was coming out to buy a home, any home, to get his money to out-perform Wall Street is no longer a substantial factor in the market.

In addition, some real estate agents developed bad habits during the go-go days of just a few years ago, and had to go back to basics of knowing the house, listening to the needs of a prospective buyer, evaluating the chances of getting a mortgage, (gone are the days of, "I know somebody who will get you whatever amount you need with no questions") and finally know how to price a home in today's tricky market.

In interviewing many leading real estate icons and agents for many articles during the last year, I observed a few things. First, the agents are working harder than ever for less money. Secondly, they all love the area, and feel the pain of the fallen market, while admitting things did get out of hand. Thirdly, they all



have at least one home they're representing that they'd like to buy themselves; (always ask the agent which home it is and take a look – these agents see lots of homes). Fourth, they're probably tired of questions about the bottom as much as they were tired of the question from a few years back, "Are we in the bubble?" Lastly, they are actually a very classy bunch, meaning the firms have done a very good job of recruiting bright talent and have cultivated them into great representatives of the area.

The remarks of so many off the record are funny — and enlightening. The stories of the nightmare buyer or seller are told with emotion but always admitting the occurrences are occupational hazards -speed bumps to very busy days. They are all "people-people," thus serving most of the time as real estate advisors, within the boundaries of the laws, of course. One veteran founder of a leading agency said, candidly, "I feel for today's agent. The hours seem longer when sales aren't happening. A long day becomes very long.'

Another agent, who sold his firm a few years back, returned to the business, not as just an agent but by forming a new real estate agency. Obviously this is a case of someone who believes in the long-term future of East End real estate and used his own money to practice what he was preaching. He admits it's tough now, but it's a good time to start up, because he hopes to catch the post bottom bounce.

Almost never were agents too busy or stressed to weigh in on stories when asked, and when it did happen on the rarest of occasions, it had to be understood — after all it's tough to free up time during hay making season.

One thing is a certainty: The best agents call when they say they will, treat everyone as if they are the most important client they have, and do their homework. This market will not sustain the lazy, unreliable slackers who slipped into some firms during the highest pitched moments of the go-go markets. Now, agents know a credible buyer is a valuable thing to nurture, and by taking the small steps of doing their job diligently, the market will solidify.

How can it not come back? The agents represent one of the most incredible places in the universe to live, vacation, visit and own a home -the East End of Long Island.

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Pastime (continued from page 37)

was concerned, nobody to root for. I became a fan of whoever it was that was playing the New York Yankees — a sad and pathetic decision that, in retrospect, I wish I had never made. Psychiatrist after psychiatrist, however, has only helped me conclude that I cannot help rooting for the underdog. That's the way it is for me.

I think that watching sports with this attitude brings limited joys. Whenever two teams play, I root for the smaller guys or the less talented guys in the hopes that by sheer will they can pull it off. On the rare occasion that happens, the wine of victory far exceeds that of the wine of the expected. It is my way. And I live for these rare moments.

I don't know if the Mets are ever going to be able to beat the Yankees. Unlike the Dodgers, they have never had a team good enough to get into an important game with the Yankees. I wish them well, but, well, I really don't care. At this point, I get my jollies from the Boston Red Sox.

But just maybe, with KRod in there, with a few of their best players returning from the disabled list, with their new stadium a tribute to the Dodgers and a fine manager and roster, the Mets can rise up to make it to the World Series against the Yankees. When that happens, when the chips are down and it is all on the line, when the old smell of quite excellent and we-can-do-it is out there against the allpowerful Yankees, they shall lose.

And I shall root for them then with all my heart.

Clean Up (continued from page 50)

dent this would be. First it would be White, then somebody else.

And yet, the Town, at the urging of the neighbors, persisted. They told him to remove everything. He said no. They told him again. He said no again. They told him if he didn't remove it they'd send a carting company over to take it all away and he said just try. They actually SENT a carting company over one morning and White stood out there with his stuff and the men from the carting company said they felt uncomfortable about doing that and so they left.

Eventually, the Town attorney said they could charge him with having an illegal sevenfoot hot dog man on his front lawn. They served him a summons, saying he was violating residential zoning laws that prevent having advertisements on the front lawn. The matter made its way through the courts. White said it was a hot dog man. The Town said it was advertising. And the judge ruled for the defendant. Some say the hot dog man's smile was even bigger after that.

And so, last Wednesday, when another carting company came, they had a speech to read to whoever might be on the property of White when they arrived. The speech was written by a lawyer. White was there. They read it to him.

Your property, they told him, has on its premises items that are dangerous to the public health, safety and welfare of the community. We are hereby authorized to remove any and all such property we might find here.

And then they went in, and with a crusher and a wood chipper, proceeded to clear everything on the property out — White videoed it all — and into the various machines that could flatten it, chip it or otherwise do away with it.

"They did this to me," White said when it was over. "They can do it to everybody."

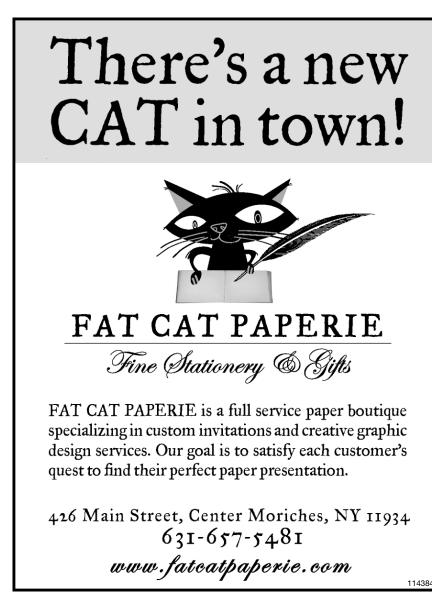
But maybe not. White has his video and he thinks he will be going back to court. They've invaded his castle. They took his things. Somebody has got to pay.

Crap (continued from page 108)

A man's home is supposed to be his castle. Laws are very strict about not doing this. But under certain circumstances, it can be done, and in both the White case and this case it was.

The McGintee administration in East Hampton has a history of creating departments where none existed before, staffing it with freshly hired employees in shiny new uniforms, renting office space and buying brand new equipment for it, all at great expense.

It suggests that in the future here in East Hampton, you may never have to go to the dump again. Just throw the crap out onto the lawn. Neighbors will complain, the alarms will sound and this whole crew will race over and take away your crap.







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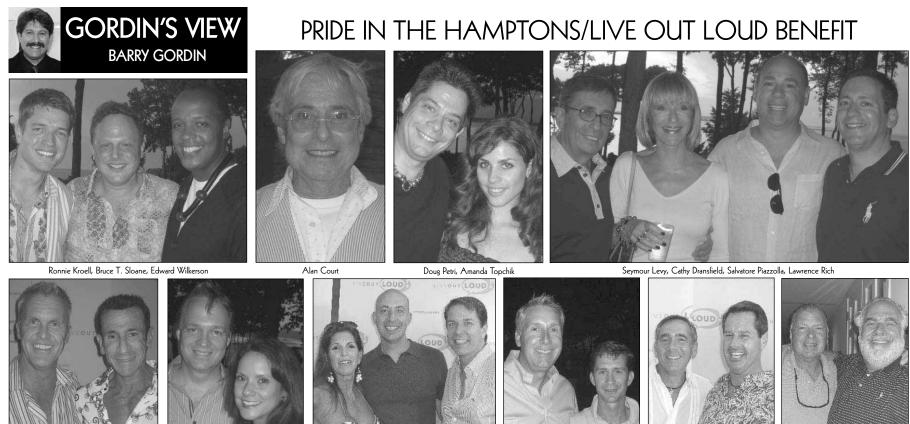
Charles & Susanne Bullock

Carol Mercer, Ellen Marcus, Marcia Gowen

Colette & Charles Russell



Kristina Klug, Ed Barlow



Jon Giswold, Marc Raboy

Troy & Debora Libby

Amy Chanos, Leo Preziosi Jr., Grant Wilfrey

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Robert Caruso, Joseph Aversa

WORD THEATRE/ PUSHCART PRIZE BENEFIT @ GUILD HALL (DEDICATED TO SIV CEDERING)



Brian Cox, Cedering Fo



Grace Gibson, Lynn Whitfield



MASSIMO VITALI @ VERED





Jane Shallat, Linus Roache, Barton Shallat



ns Poli Phillins, S e Poli, Bruce Pol



Linda Schejola, Bonnie Gren, Margie Hadar



Charles & Susie Finkel, Gerard Lehner





Tim Atwater

Scott & Patti Frances

THE MAIDSTONE HOSTS ARF HAMPTONS: "COME, SIT & STAY COCKTAIL" EVENT



RETREAT'S 14TH ANNUAL ARTISTS AGAINST ABUSE AT THE ROSS SCHOOL Photo Credits: Rossa Cole



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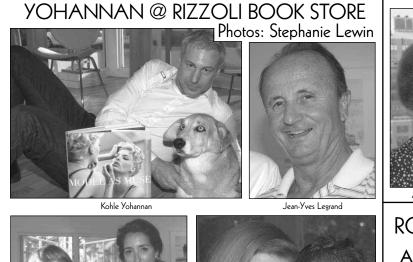
Arthur Donovan, Leslie Tark

Don McPh





THE LAUNCH OF STARTALK RADIO SHOW Photos: Richard Lewin



MEET THE AUTHOR/CURATOR KOHLE

Dan Rizzie, Susan Lazaru



amille & Kelsev Gr



Charlotte Wagster, Gwen Marde

Anne Bickerstaff, Caroline von Humboldt







David Gamble, Rachel Perkol



PDE Chairman Howard Lorber, Comedian Robert Klein, Dottie Herman



Restaurant Review: Red Rooster

4805 Depot Lane, Cutchogue, 631.734.8267

Not content with the continued success of Pepi's, on the water in Southold and now in its eleventh year of serving excellent North Italian food, Nick Nikolov has gone all rustic with his new restaurant, Red Rooster. The venerable old house on Depot Lane that most recently housed Farmers Bar has been completely transformed by him - he literally did most of the conversion work - into a very warm, comfortable and fascinatingly furnished restaurant where everyone will feel very relaxed. From the enormous chicken on the front lawn to those decorating plates and the walls, Nick makes Mr. Purdue look like a novice when it comes to chickens.

Nick's mission statement for Red Rooster is to offer 'food to crow about at chicken feed prices', very commendable sentiments in these days of recession. Chef Irwin Schwartz, for some reason known to all and sundry as 'Snake', told us that he literally has traveled the world, having visited and cooked in over forty countries. Despite the restaurant's name, chicken is not the major item on the menu. In fact our first appetizer was a crab cake served on a Portobello mushroom. This very different presentation worked very well, especially as the crab cake really deservedly was described as being 'loaded with jumbo crab meat' and with little or no filler, the final result was one of the best appetizers we have ever enjoyed.

We had to sample the plump and tender Red Rooster wings and the sauce was just hot enough for our tastes. If you like them blazing hot tell your server.

Nick comes from Bulgaria and the chopped salad was very typical of that part of the world, with chopped tomatoes, cucumbers, peppers, onions and parsley all topped with an abundance of great tasting Bulgarian feta cheese and dressed with just a drop of apple cider vinaigrette. We really enjoyed this salad and it should prove to be one of the top selling items here.

The menu offers a variety of burgers based on beef, turkey or bison, with a wide range of stuffings and toppings, but the list of entrees made great reading, ranging from baby back ribs to a pot roast, hanger steak, pan fried pork chops and roasted L.I. duck and of course it had to include a free range roast chicken. I chose the boneless short ribs and Stella the lobster roll. The lobster roll came as a very large portion of very tasty lobster, nicely dressed and overflowing the toasted roll. Opting for a vegetable other than potatoes they served her some roasted asparagus that was very complementary to the lobster. My short ribs proved to be a dish that I could happily eat at least once a week. The meat was trimmed and sliced onto the plate and came with wonderful gravy plus mashed potatoes and carrots and haricot verts. The meat really did melt in the mouth and the overall tastes were deep and rich without being overwhelming. The combination was perfection and showed just how good a simple dish can be when it is correctly and honestly prepared from high quality ingredients.

At present, desserts are brought in and the chocolate peanut butter pie and the warm apple pie a la mode that we sampled were both excellent.

Red Rooster has just received their liquor license and Nick plans to have a wine list that includes local wines, as well as from other parts of the world, and the intention is for it to be thematic but you will have to visit to find out more about this. Speaking of visiting, this restaurant really should be high on your list if you enjoy well prepared food at very realistic prices. Appetizers are \$9 to \$12 and entrees that include a choice of potato plus mixed vegetables are mainly \$16.50, incredible value for this quality of cooking.

It is always interesting to visit a new restaurant for the first time to review it and this was one of



those splendid times when everything much exceeded our expectations. The ambience and the food and the value combined should make Red Rooster one of the hottest, as well as relaxing and fun, places to eat on the North Fork. Reservations are not accepted but the restaurant is open seven days a week from lunchtime until very late.

- Roy Bradbrook



Westbound ⁺ To Manhattan G									Eastbound ⁺ To North Fork													
READ DOWN	Mon Onlv	Mon thru Fri	7 Davs	7 Davs	7 Davs	7 Days	7 Davs	7 Davs	W Sun Only	W Fri thru Mon	W Sat & Sun	READ DOWN	Thurs Fri & Sat	Thurs Fri & Sat	7 Davs	7 Davs	7 Davs	‡ 7 Days	Thurs Only	Wed thru Sat	7 Days	7 da
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East Marion	_	-	7:05	9:40	11:40	2:40	_	5:40	_	-	_	Manhattan/59th	7:30	8:30	9:45	11:30	1:30	3:30	4:30	5:30	6:30	8:0
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Greenport	4:45	6:00	7:15	9:50	11:50	2:50	4:20	5:50	6:50	8:05	9:50	Airport Connection	8:20	9:20	10:20	12:20	2:25	4:25	5:25	6:25	7:25	8:5
Southold	4:50	6:10	7:25	10:00	12:00	3:00	4:30	6:00	7:00	8:15	10:00											
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Cutchogue	5:00	6:20	7:35	10:10	12:10	3:10	4:40	6:10		8:25	10:10	Riverhead	9:45	10:45	11:45	1:45	3:45	6:20 ‡		7:50	8:45	10:1
Mattituck	5:10	6:30	7:45	10:20	12:20	3:20	4:50	6:20		8:35	10:20	Aquebogue	9:50	10:50	11:50	1:50	3:50	6:25 ‡		7:55	8:50	10:2
Laurel	5:15	6:35	7:50	10:25	12:25	3:25	4:55	6:25		8:40	10:25	Jamesport	9:55	10:55	11:55	1:55	3:55	6:30 ‡		8:00	8:55	10:2
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North Fork

Over The Barrel... with Lenn Thompson

Rosé Is Here To Stay

If you read about wine in magazines, in newspapers or online, you've probably noticed the yearly onslaught of "Rosé is making a comeback" stories. These stories are largely the same, telling the tale of how blush wines like white zinfandel ruined rosé's reputation, and how American wineries are moving away from that style.

Fact is, this supposed comeback happened years ago. Rosé is here, and I hope to stay.

Call it blush, vin gris or just plain "pink" but there's no doubt about it, local winemakers — and wine lovers — are drinking pink. Why?



Roséé is a terrific alternative to white wine for red wine lovers who may not want to drink red wine in the heat of the summer. Well-made roséé combines the complexity and structure of red wine with the refreshing, thirst quenching qualities of whites.

Roséé is also incredibly versatile. Did you just buy some locally caught seafood? Roséé will complement it well. Serving smoky-sweet barbequed duck or even burgers? It works there too. You can even serve roséé with a steak. Seriously.

There are two main ways that roséé is made. The

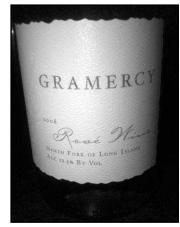
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THINK POSITIVE!	RELEASE FEAR!
GET "UNSTUCK"!	FEEL BETTER!
CREATE SUCCESS!	BELIEVE IN YOURSELF!
MIND/BODY TECHNIQUES	TO PUT YOU IN CONTROL
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first and most traditional is the method. saignee Saignee means "to bleed" and \mathbf{it} involves bleeding off some of the juice from red grapes to increase the skin-to-juice ratio in the red making wine process — making those reds wines more concentrated and flavorful. That



bled off juice is then fermented to make rosé.

The second method is used when roséé wine is primary goal. Red wine grapes are crushed and the skins are allowed to remain in contact with the juice for only a short time. The grapes are then pressed, and the skins are discarded rather than left in contact throughout fermentation as with red wine making. Because the skins contain much of the flavor and color compounds, this leaves the wine tasting more similar to a white wine and looking pink rather than red. In both methods, some white grape juice may be added before fermentation — usually to bring crispness.

No matter the method, roséé is rarely, if ever, the focus for any winery. They aren't necessarily afterthoughts, but very few wineries set out to make a truly spectacular roséé — instead producing them to improve their red wines, round out their portfolios and meet consumer demand.

One local winery, Croteaux Vineyards in Southold, does focus on rosé — each of their four wines are rosés made with 100% merlot, ranging from the light, almost delicate 181 (named for that merlot clone) to the rich barrel-fermented 3 (also named for the clone) to the newly released Cuvee Sparkle (a blend of the 3 other wines that is carbonated using the Charmat method), each is distinctive and worthy of a place at your dinner table.

Another local producer, Channing Daughters Winery, makes three different rosés. Channing Daughters has a reputation for being experimental and trying new things. While most Long Island wineries focus on Bordeaux varieties, Channing Daughters thinks the region more closely resembles Northern Italy. They also grow unique-to-Long Island varieties like tocai friulano, Muscat ottonel and and aligote.

Their their Tre Rosati (three rosé) program — a line of vineyard- and variety-specific roséés was introduced with the 2005 vintage. The newly released 2008 rosati include Rosato di Cabernet Franc — Croteau Farm Vineyard, 2008 Rosati di Merlot — Mudd Vineyard and 2005 Rosati di Cabernet Sauvignon — Mudd Vineyard.

These are just two of my favorite rosé producers. There are terrific rosés being made all over the Island, including Paumanok Vineyards' 2008 Dry Rosé (made with cabernet sauvignon), Gramercy Vineyards 2008 Rosé (merlot), Shinn Estate Vineyards 2008 Rosé (merlot, Shinn Estate Vineyards 2008 Rosé (merlot, chardonnay, cabernet sauvignon and cabernet franc), Macari Vineyards 2008 Rosé (cabernet franc), Macari Vineyards 2008 Rosé (cabernet franc, merlot, cabernet sauvignon, pinot noir and malbec) and Roanoke Vineyards 2008 De Rosa (merlot, cabernet franc, cabernet sauvignon and chardonnay).

North Fork

THURSDAY, JULY 2

RUN FOR THE ROSES – A Rose wine festival and dinner buffet at the Greenporter Hotel takes place today. Proceeds to support the American Cancer Society. 326 Front Street, Greenport. 6 to 9 p.m. 631-477-0066. \$35 dollar tickets in advance, \$45 day of event.

FRIDAY, JULY 3

OPEN MIC NIGHT - Open Mic Night at Custer Institute and Observatory, till 10 p.m. Main Bayview Road, Southold. 631-765-2626.

CONCER SERIES - Riverhead summer concert series, 7 p.m., watch the band Who Are Those Guys on East End Arts Council grounds in Riverhead. Free. 631-727-0900.

SATURDAY, JULY 4

GATOR INVASION! - Atlantis Marine World Aquarium in Riverhead announces special summer exhibition. After much anticipation and hard work, guests at Atlantis Marine World are invited to experience Gator Invasion, a special two-month exhibition opening on Saturday, July 4, that will be home to several reptiles from Southeastern Florida. The seasonal exhibit is a first for the Aquarium, which up until now, has only opened permanent exhibits. 631-208-9200.

ANNUAL FIREWORKS DISPLAY - Annual fireworks display in downtown Riverhead. For details. call Riverhead Business Improvement District, 631-727-0048

PROGRAM INDEPENDENCE DAY Independence Day program, 11 a.m.-noon, at Orient Beach State Park. Kids ages 3-5. Make crafts and eat hot dogs with lemonade. Fee, \$3 per child; vehicle parking fee, \$8. 631-323-2440.

FOURTH OF JULY PARADE - Southold Village Merchants Fourth of July parade, begins at 11 a.m. and proceeds along Main Road from Boisseau Avenue to Tuckers Lane. 631-765-4100.

YARD SALE - Yard sale, 8 a.m., hosted by La Leche League at 421 Second St., Greenport. Toys, clothes, books, furniture, etc. All proceeds benefit mothers and babies on the East End. 631-477-5914.

Jan's Papers

Will be CLOSED on Friday, July 3, 2009

in observance of the Holiday. We will

Have a SAFE & HAPPY Holiday

RE-OPEN Monday, July 6th.

The Grille at Fisherman's Rest

North Fork Events

ARTS AND CRAFTS SALE - Art and crafts snow-fence show and sale, 10 a.m.-5 p.m. at Old Town Art and Crafts Guild, Main Road, Cutchogue, features local artists and original crafts. www.oldtownguild.com.

SUNDAY, JULY 5

CLASSIC CAR SHOW - Cutchogue Lions Club Classic Car Show, 9 a.m.-4 p.m. at Capital One Bank Operations Center parking lot, Main Road, Mattituck. More than 260 vehicles on display, free parking, refreshments and more. \$5 admission supports Lions Club charities; children under age 12 admitted free. For more information: John Hofer, 631-765-6262 or CutchogueLions.org.

ONGOING EVENTS

WEIGHT LOSS - The second Tuesday of every month, Dr. Russ L'HommeDieu, a physical therapist, holds a free weight management lecture & discussion session for people fighting similar weight loss problems. The discussion is moderated by Dr. Russ, who has upheld a 200-pound weight loss himself. Space is limited. For more information, contact New Life in Progress at 888-446-7764. HEALTHY COOKING MADE QUICK & EASY -The second Friday of every month, a Quick and Easy Healthy Cooking demonstration is being offered. The demo will be done by Dr. Russ L'HommeDieu, DPT; a certified Wellness Coach who has himself, maintained an over 200 pound weight loss for the last four years. This would be a great place to get started with new ideas on how to cook and eat healthier. He will be offering some GREAT ideas on how to cook healthy for the whole week when you just don't have that much time. He

will also be explaining all the great health benefits of including Whole Grains in your diet. If you eat, you don't want to miss this! Space is limited. Reservations required. Small materials fee. Call to reserve your spot! 888-446-7764.

REIKI CIRCLES- Reiki Circles Monday Nights @ Grace Episcopal Church Last Monday of the month, meetings are held at Peconic Bay Medical Center. For more Information, contact Ellen J. McCabe at (631) 727-2072

SKATEBOARDING - Great skate park in Greenport offering ramps and a half pipe. Call 631-477-2385 for hours.

INDIAN MUSEUM - In Southold, open Sundays from 1:30 p.m. to 4:30 p.m. Call 631-765-5577.

CUSTER OBSERVATORY- Weather permitting Custer staff will be on hand to assist visitors in observing the night sky using their telescopes. From sunset until midnight in Southold. Call 631-765-2626

MEDITATION - Buddhist meditations on Monday evenings at 7 p.m. at the First Presbyterian Church on Main Street in Southold. Call 631-949-1377.



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Special Section: Summer Restaurant & CLUB Guide Bucking Tradition on July 4

Traditional summertime favorites at the grill may still be hot dogs, hamburgers and a juicy steak, but this year, to celebrate the birth of America, let chicken take center stage at the grill.

A marinated whole fresh turkey breast with *herbes de provence*, soy sauce and lemon juice makes use of the simple technique of grilling over indirect heat. Wood chips amidst the coals add a smoky and deliciously mellow flavor to the meat. For an Oriental twist, prepare yaki tori, a Japanese version of chicken kabobs skewered with scallions and grilled with a soy and sake basting sauce. The kabobs emerge from the grill coated with a sweet, succulent, jewel-like glaze. Grilled chicken breasts on the bone with a grainy Dijon coating should be familiar to my readers, as this family staple has appeared in these pages . A selection of salads consisting of local farm greens or Long Island potatoes with fresh herbs in a vinaigrette are some accompanying thoughts to round out your menu.

Serve a sweet dulce de mango made with créme fraiche and condensed milk to simulate a mango de leche for a full-flavored and delectable Fourth of July.

YAKI TORI

This simple to execute recipe is even delicious cold from the fridge the next day. Serves 6-8

3 Course Prix Fixe

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Have on Hand

Wood skewers soaked for about 30 minutes

For the chicken

1 1/2 pounds skinless, boneless chicken breasts 9-10 scallions, trimmed Canola or peanut oil Coarse (kosher) salt

Glazing sauce

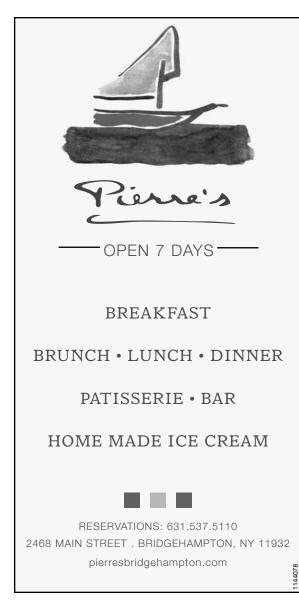
- 1/2 cup light soy sauce
- 3 tablespoons sugar 1 tablespoon sake (rice wine)
- 9 tablespool sake (nee whic)
- 2 tablespoons mirin (syrupy rice wine)
- 1 clove garlic, peeled and lightly crushed
- 1/2-inch piece ginger, peeled and lightly crushed

Japanese spice pepper (optional)

1. Trim chicken breasts of excess fat and cut into 1-1 1/2 inch cubes. Rinse and dry with paper towels. Cut scallions into 1 1/4 inch lengths. Thread pieces of chicken and scallions alternately on the skewers, beginning and ending with a piece of chicken. Brush with oil and season with salt.

2. In a small saucepan, combine soy sauce, sugar, rice wine and syrupy rice wine and simmer, stirring for 6-8 minutes until the sauce thickens a bit.

3. Prepare grill until coals are ashen hot or preheat a gas grill to medium-high. Lightly salt the chicken and grill for 3 minutes, turn and brush grilled side frequently with the glazing sauce. Grill for another 3



minutes, turn and continue to brush with sauce. Serve with remaining sauce and sprinkle with spice pepper, if desired.

GRILLED/SMOKED TURKEY BREAST

Flavored wood chips, such as hickory or mesquite, give this turkey breast a mellow and distinctive flavor. Serves 10-12

- 1 whole turkey fresh breast with wings, 8-10 pounds
- 2-3 garlic cloves sliced paper thin
- 2 tablespoons herbes de provence
- 2 tablespoons light soy sauce
- 2 tablespoons lemon juice
- 1 tablespoon vegetable oil
- 1 tablespoon honey

Coarse (kosher) salt & freshly ground pepper

Wood chips or chunks such as hickory or mesquite for grilling

1. Mix garlic, herbes de provence, soy sauce, lemon juice, oil and honey in a bowl. Place turkey breast in a non-reactive bowl or zip-lock bag and pour the marinade over it. Cover or secure the closed bag. Turn in marinade to coat and refrigerate for several hours or overnight. Sprinkle lightly with salt and pepper before cooking.

2. Soak wood chips in a disposable foil pan for 30 minutes for apple or hickory and 1 hour for mesquite.

3. Use indirect method to grill the turkey. Position briquettes in a mound on the lower grill and ignite them. Allow to burn for 25-30 minutes or until they have a light coating of ash. With a long handled utensil, divide and rearrange briquettes to each side of the grill and center the soaked wood chips or chunks in the foil pan at the base.

4. Spray the top grill with a nonstick coating, and then place the turkey, breast side up, directly above the drip pan. Cover the grill, leaving all vents open, and grill from 1 hour to 1 1/2 hours or until instant meat thermometer registers 160 degrees. Turn breast side down after 20-25 minutes; then turn breast side up to finish cooking. Baste several times during the grilling process. Leave the cover off as briefly as possible or additional cooking time may be necessary.

5. Slice turkey when cool and arrange on a platter in overlapping slices or for sandwiches.

DULCE DE MANGO A Mexican inspired sweet. Serves 6 3 large ripe, but firm mangoes 3 tablespoons créme fraiche

- 1-1 1/2 tablespoons orange liqueur
- $1\!/\!2$ cup sweetened condensed milk

1. Slice mango lengthwise against the pit on both sides. Score the fruit within against the skin, flip the skin inside out and scrape the fruit into the work bowl of a food processor. Purée the fruit, pushing down sides with a rubber spatula as necessary. Add remaining ingredients and purée again.

2. Transfer mixture into a dessert bowl or individual custard cups. Cover with plastic wrap and refrigerate 4 hours or overnight. Serve with a dry cookie, such as biscotti.



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Summer Restaurant & CLUB Guide Review: Georgica Restaurant & Lounge



By Susan M. Galardi

New to Wainscott, replacing Saracen, is Georgica Restaurant & Lounge on Georgica Pond. This season, the dining room is headed up by not one but two executive chefs: Robert Hesse and Seth Levine, who both competed on Gordon Ramsay's "Hell's Kitchen." Hesse was last seen out here at Q, a highly regarded restaurant at the Inn at Quogue. Levine is an accomplished chef from the city. Together, they offer some fine cuisine.

The décor has maintained the white/cream look, adding dark blue leather bankettes and feeling very country elegant – a la Ralph Lauren.

There are many seating rooms in the restaurant, allowing diners to choose their ambiance. We were seated by the lounge, where music was more front and center than background. On the early side, we dined to good jazz, giving the place its lounge-y feel. But by 8 p.m., it had changed to disco. To us, it felt like a cool Soho eatery – like I Tre Merli – where the place is a combo of food and scene.

For those who don't like the high-charged lounge

feel, there are other rooms where the music was barely audible. For a quieter, more romantic dinner, I'd suggest one of the two porches – one of which is right on the pond.

The food at Georgica can be summed up as this: The parts are as great as the whole. There is a tremendous amount of detail to every element, so a good strategy is to taste each separately, then all together.

Hesse's food reminds me of a story about a third grade art teacher whose students produced amazing work. Asked how she manages that, the teacher answered, "I know when to take the paper away."

The same is true of Hesse's creations. He builds flavor upon flavor, texture upon texture, and somehow stops short of overloading the palate. His food isn't OVER the top – but at times right at the top.

This is not a place for penny pinchers. "Starters" range from \$16 to \$22 for a Seared Diver Scallops appetizer (\$22) – Hesse's signature dish, which he presented on "Hell's Kitchen." It's breakfast, lunch and dinner on one plate: a stacked meal starting from the bottom up with perfectly textured country corn pudding, richly flavored maple glazed bacon, a perfectly seared huge scallop, topped with a sunny side up quail egg and surrounded by an apple cider reduction. It will blow your mind.

Soups/salads range from \$11 for Gazpacho Sunrise to \$18 for an Asian Duck Salad. We tried the Watermelon Heirloom Tomato salad (\$15), which is a basic Caprese salad taken to a new level with an elegant country twist. It's a stack of thick, firm tomato and juicy watermelon, with feta (instead of mozzarella) and micro-basil on top. Very well balanced – a surprisingly good combination.

Gerogica also offers as appetizers brick oven piz-







zas, with fresh mozzarella, black truffle and forest mushroom and lobster.

Entrées are creative. There are a few (Grilled Chicken Pailliard and Grilled Pork Tenderloin) that are under \$30. Most are between \$34 and \$39, and two, at \$48, are for those who are recessionproof. We tried one of the latter – Dijon Panko Crusted Colorado Rack of Lamb, with roasted garlic and white truffle honey. The lamb had the perfect crunchy char on the outside, warmly rare and juicy on the inside. The truffle honey, made by hand by Hesse, was a stroke of genius.

Because Hesse was there the night we went, we leaned toward his dishes. But there were two that came from elsewhere, a winner being Executive Chef Levine's signature dish, White Truffle Lobster Mac and Cheese, a Side, at \$16. It is three cheeses infused with truffles, including gouda, aged cheddar and truffle manchego, with big chunks of lobster that's fresh poached every day. How could you possibly go wrong?

Another very interesting dish, a special that night, was actually created by a sous chef. Hesse encourages young chefs to experiment and present dishes, which he and Levine hone. This one was a tempura crab creation that includes benoise bacon bits, sautéed sugar snap peas, fried capers and hollandaise sauce. Instead of the typical lemon wedge for tang, the dish came with candied lemon zest. Again, flavor upon flavor, stopping at the top.

For dessert, we had Chocolate Decadence, a warm lava cake with a chambord drizzle. It was good, but not as stunning as the other offerings on the menu. The food at Georgica is well thought out, presented by master chefs who are passionate about their work.

The restaurant plans to offer a chef menu – this is essentially what happened the night we went, and I highly recommend it. Our meal went from the light fresh watermelon/tomato salad, to the rich robust lobster mac and cheese, then the complex diver scallops, stronger tempura crab, and finally the lamb. It was a perfect sequence of events. They also will offer wine pairing with each dish. Speaking of wine, Georgica has an impressive winelist with offerings from California, Italy, France, Australia and beyond.

Georgica Restaurant & Lounge, 108 Wainscott Stone Road at Montauk Highway, Wainscott, NY. 631-537-5603. Dinner daily, from 6 p.m., brunch Saturday and Sunday.



Summer Restaurant & CLUB Guide

Review: Ziggy's Surf Shack



By Susan M. Galardi

Whether you live in the Hamptons or you're lucky enough to come out here visiting, you know that once the summer hits it's all about being outside.

The good news is that, at Ziggy's, even if you're inside you feel like you're at the beach. Revisiting this clean, elegant yet casual restaurant with a very hip design, I was reminded of how they've managed to create an outdoor feeling: Lots of light, windows and high high ceilings, Lucite panels of beach grass, knee high fences, giant LED screens airing fantastic surfer videos. You feel like you never left the beach, except that you get to have fresh, light, food served to you, with not a grain of sand on it. In addition to that edge of the waves feeling inside, this season Ziggy's – a certified green restaurant – has added a beautifully landscaped outdoor seating area that will make you forget where you are.

Ziggy's offers food you can't get anywhere else – food that, as an ex-New Yorker who worked in the

East Village, I really came to miss: freshly made falafel, hummus, babaganoush, as well as chicken, steak, shrimp and veggie kebabs served with fluffy herbed couscous with cranberries, chopped salad and warm, herbed pita. For my money, this is what Ziggy's does best.

The restaurant's offerings in this category are clean and fresh tasting – never stale or heavy.

The Mediterranean Eggplant appetizer was delicious. It included classic babaganoush, that creamy, smooth eggplant/tahini concoction, sautéed eggplant (chopped and sautéed in a fresh slightly sweet tomato sauce), olives and warm spinach pita bread. It's right on point. The Falafel Taster entrée (\$17.95) could be had as a main course, but it's also great as a group appetizer. It's delicious – falafel, hummus, baba, warm pita, the perfect fix. The restaurant's hummus is so fine. If you think you've been getting good hummus by buying the stuff in the tubs in the dairy case – do yourself a favor and get reacquainted with the real thing.

But there are more offerings in addition to Mediterranean fare. Appetizers range from around \$9 for chips and salsa to \$17 for tasty, spicy, Peel and Eat Shrimp. When I've felt like making a more decadent choice, I've gone with the Island Coconut Shrimp – fried, served with mango chutney and delectable.

In addition to kebabs, entrées include New York Strip Steak and fries, fish and chips and pasta, ranging in price from \$16 to \$25. There are also the crowd pleasing Fat Boy Burgers 1/4 pound of Black Angus Beef; plus turkey or veggie burgers and pita sandwiches for lunch or dinner. There's a great selection of salads, from Greek to Caesar, served with or without grilled chicken or shrimp. Desserts (all \$6) include decadent concoctions with brownies and blondies, as well as cheesecake and vanilla pudding. The latter, served with whipped cream, chocolate sauce drizzled down the inside of the glass, and chocolate chips on top, did the trick.

With a full bar, Ziggy's offers good wines by the glass and bottle, a nice beer selection (including non-alcoholic) and fun summer



cocktails. The Surf Shack also offers 2 for 1 margaritas all summer long.

A very kid friendly restaurant in the earlier dining hours, Ziggy's offers a full kids menu and an awesome playground in the back that's well cordoned off from the road and parking lot. Adults can sit and eat or have a drink watching the kids while waiting for dinner.

But later at night, Ziggy's transforms into a fun adult spot. The restaurant is ever evolving, trying new things on the menu and in the space. In addition to lunch and dinner, Ziggy's now offers brunch on Saturday and Sunday, starting at 10 a.m., with every type of omelet plus pancakes, French toast, and breakfast burritos. On Mondays, starting around 9 p.m., there's a jam session. Stop by to play, or do as the tagline reads: Drop in. Chill out.

Ziggy's Surf Shack. Open seven days a week for lunch and dinner; brunch on the weekends. 964 Bridge/Sag Turnpike, Bridgehampton 537-6060. Ziggysbridgehampton.com



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ne a Fan of *The Patio @ 54 Main* on Facebook for upcoming events!! Located at: 54 Main Street, Westhampton Beach, NY 11978

The.

Summer Restaurant & CLUB Guide

The 2009 Great Chefs Dinner brings together the East End's top culinary names to honor Jeff Salaway, a widely respected and beloved restaurateur and one of Hayground School's co-founders. The fifth annual event, hosted by Toni Ross, of Nick & Toni's, and Jon Snow, artist and director of Hayground Camp, will take place on Sunday, August 9 from 5 to 9 p.m. at Hayground School in Bridgehampton and will benefit Hayground School's Jeff's Kitchen and the Jeff Salaway Scholarship Fund. The affair kicks off with a cocktail party featuring hors d'oeuvres of local bounty from top East End chefs, fine wine and a silent auction at 5 p.m. for \$125 per person. Culinary talent at the cocktail party includes: Miche Bacher (Sacred Sweets), Jesse & Reese Boone (Mark it with G), Michael Cavaniola (Cavaniola's Gourmet), Matt Connors (The Lake House), Michael Domitrovitch (Montauk Yacht Club), Andrew Engle (The Laundry), Bryan Futterman (Foody's), Gerry Hayden (North Fork Table & Inn), Michael Osinski (Widow's Hole Oysters), Kevin Penner (1770 House), Tom Schaudel (A Mano), Cheryl Stair (Art of Eating), Sam Talbot (Surf Lodge, Top Chef), Jason Weiner (Almond) with Joe Watson (Vine Wine Bar) providing specialty drinks. A fourcourse seated dinner headlined by noted toque Eric Ripert of Le Bernardin accompanied by Joseph Realmuto, of Nick & Toni's, Christian Mir, of Stone Creek Inn, and Claudia Fleming, of North Fork Table & Inn, will be served in Jeff's Kitchen at 7 p.m. for \$500 per person. The dinner will be paired with Bedell Cellar wines and also includes a portion of produce sourced from Hayground School's Slow Foods Greenhouse and a live musical performance. Children's tickets are available for \$35 and includes attentive childcare and separate dinner service. There is also limited availability for Chef's tables: \$10,000

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Montauk Yacht Club Resort & Marina announces a special July 4 weekend of entertainment. Acoustic guitarist Walter Finley will perform Friday, July 3 and every Friday from 6 to 9 p.m. with \$4 Brooklyn Brewery pints. Finley and friends will also perform Sunday, July 5 from 2 to 6 p.m. The Chuck "E" Band will perform reggae, country and a combination of '70s, '80s, '90s and today's hits on Saturday, July 4, from 2 to 6 p.m. Every Sunday, including July 5, live jazz duo with vocalist and bassist Dennis Raffelock performs in the Gulf Coast Kitchen dining room from 6:30 to 9:30 p.m., where wine specials will be offered. Locals Appreciation Night offers two-for-one drinks to local officers, firefighters, EMTs, restaurant and retail workers on Mondays at 6 p.m. Patrons must show proof that they work between Southampton and Montauk and may also enjoy gifts from their favorite breweries each week. Margaritaville Wednesdays features half-price Margaritaville Margaritas and Landshark Lager at 6 p.m. with a line-up of festive music ranging from Jimmy Buffet cover bands to Mariachis and Landshark Girls with giveaways. Thirsty Thursday Turtle Races starts at 6 p.m. and features a live MC to guide spectators to the race where they can bet on their favorite turtle for a chance to win prizes, from T-shirts to free one-night stays at the resort, and live music by Fiona Frensche. Call 631-668-3100 for details.

The **Jamesport Manor Inn** welcomes Executive Chef David Intonato back home to the East End. Chef Intonato joins the Jamesport Manor most recently from Dos Caminos in NYC. His signature dishes include mussels in pernot fumet, foie gras with milk skin brulée and crawfish mac-n-cheese. Chef Intonato also brings to the Manor his skills in cooking demonstrations. At the "Summer Soups" cooking class, on Wednesday, July 15, each soup will be demonstrated, served and paired with East End wine, or should you prefer, non-alcoholic spirits. Soups on the menu include gazpacho parfait, Peconic Bay blue crab and corn chowder, chilled cucumber with butter poached lobster and tortilla soup with hickory smoked chicken. \$50 per person. Reservations at inn@jamesportmanor.com, opentable.com or 631-722-0500. This summer's weekly Friday evening "Off the Grill" prix fixe continues at \$50 per person offering outside lawn seating or indoor dining. Complete menus for these events are available at the jamesportmanor.com "Events" page. Closed Tuesdays.

Matto, in East Hampton, hosts a new daily event throughout the summer featuring Bellinis, bikinis, boys and girls! Dope il Sole, meaning "after the sun," features half-priced Bellinis and complimentary snacks at the bar everyday from 4 to 5:30 p.m. On Saturdays, there will be a raffle for the best bikini body, the prize a dinner for two at Matto. Call 631-329-0200 for more information.

Blue Sky, in Sag Harbor, is now open and serving lunch. The lunch menu is a modified version of the reasonably priced Mediterranean dinner menu and is available everyday from 11:30 a.m. Items include: pizzetta capri (\$12) with oven roasted tomatoes, basil and mozzarella; Mediterranean chowder (\$6); classic 7-ounce burger (\$12); grilled chicken sandwich on ciabatta (\$12); classic lobster roll (\$18); crab cake with mixed greens corn salad and sauce rémoulade (\$14); cod fish and chips with coleslaw, tartar sauce and fries (\$15); fresh fruit salad yogurt (\$12); seafood martini with scallops, calamari, shrimp and lemon vinaigrette (\$13.50); and spaghetti with veal Bolognese sauce (\$15). Call 631-725-1810 for further information.

Tierra Mar, in Westhampton Beach, is offering a special a la carte menu to accompany live music by Mambo Loco every Saturday night. Menu items will change weekly. Sample items include: goat cheese filled zucchini blossoms with warm black raspberry vinaigrette (\$15); pan seared local organic shitake and oyster mushrooms (\$18); crisp pan seared whole boneless local flounder (\$24); roasted sliced breast of Long Island free-range duck with leg confit (\$32); and charbroiled Copper Ridge rib-eye steak with merlot sauce (\$38). For more information call 631-288-2700.

Casa Basso, in Westhampton, offers a \$25 threecourse prix fixe every night it is open. A sample menu includes prosciutto and melon, zucchini frittes, mussels Chablis, poached salmon Grand Marnier, scallops with risotto, sirloin steak and rum cake. For more information, call 631-288-1841.

in the Dune Deck Hotel

Daily Specials

THE BAY VIEW INN AND RESTAURANT – Located in South Jamesport, boasts a charming country inn setting for delicious lunches and dinners featuring the best and freshest local ingredients. 631-722-2659

BOBBY VAN'S – Steakhouse classics and fresh fish. Lunch and dinner 7 days. Open 363 days a year for lunch, dinner and weekend brunch. Kitchen open Fri. & Sat. till 11 p.m. Main Street, Bridgehampton. 631-537-0590.

CAFFÉ MONTE AT GURNEY'S – Breakfast daily from 7:30 to 10 a.m. From noon to 3 p.m., serving a casual Italian-style menu. La Paticceria serves light fare from 7 a.m. to 9 p.m. 631-668-2345.

CASA BASSO – A Hamptons landmark. Three course prix fixe for \$25 every night. Located at 59 Montauk Highway, Westhampton. casabasso.net. 631-288-1841.

CHEQUIT INN – Located in the island's historic district, with an extensive wine and beer selection. Located at 23 Grand Ave., Shelter Island Heights. 631-749-0018.

EAST HAMPTON POINT – Sunset dining from any table. Monday through Saturday, \$29 three-course prix fixe 5:30-6:15 p.m. Sunday brunch buffet, \$29, includes one brunch beverage. Located at 295 Three Mile Harbor Road, East Hampton. 631-329-2800. easthamptonpoint.com.

(continued on next page)

Daily Specials (continued from previous page)

FINN McCOOL'S - Open seven days, lunch and dinner. Sun. - Thurs., \$19.99 prix fixe. Come check out our new menu. Late night bar menu seven days. 101 Old Riverhead Rd., Westhampton Beach. 631-998-3271. finnmccoolswesthampton.com.

THE GRILLE AT FISHERMAN'S REST - Serving a menu ranging from legendary thin-crust pizzas to cre-ative seafood specials, The Grille is open seven days a week from 11:30 a.m. through midnight. Located at 28350 Main Road, Cutchogue. 631-765-3474.

HAMPTON COFFEE COMPANY - Espresso bar, bakery, full-service café and coffee roastery, fresh juice bar. Catering. Open 5:30 a.m.-8 p.m. daily. Locations at 869 Montauk Highway in Water Mill (next to Green Thumb Farmstand) and 194 Mill Road in Westhampton

Beach. 631-726-COFE or hamptoncoffeecompany.com. HARBOR BISTRO - New American cuisine with classic French backbone. \$19 3-course and \$29 prix fixes offered 5-6 p.m. every night, and all-night every night at the bar. Complimentary bar appetizers, 5-6:30 p.m. Open 7 days at 5 p.m. harborbistro.net

THE INN SPOT ON THE BAY – A true "foodies' delight" featuring the freshest seafood and local produce available. Outdoor waterfront dining. Open 7 days a week for breakfast, lunch and dinner, 32 Lighthouse Rd., Hampton Bays. 631-728-1200. theinnspot.com.

THE JAMESPORT MANOR INN - New American Cuisine with a Mediterranean flair. Serving lunch and dinner daily, closed Tuesday. Located at 370 Manor Lane, Jamesport. Call 631-722-0500, e-mail inn@jamesportmanor.com or visit jamesportmanor.com

LE SOIR RESTAURANT - Serving the finest French cuisine for over 25 years. Nightly specials, home-made on premises desserts. Located at 825 W. Montauk Highway, Bayport. 631-472-9090.

THE LIVING ROOM – Chef James Carpenter's menu features a variety of seasonal classics reinterpreted with a Scandinavian hint. At c/o The Maidstone Hotel, 201 Main Street, East Hampton. 7 days, breakfast through dinner. 631-324-5440.

OASIS WATERFRONT RESTAURANT - With lovely waterfront and sunset views this popular restaurant offers a classic menu with inventive and creative specials nightly. Dan's Papers "Best of the Best" 2008 Bartender and Waitress are among the helpful staff waiting to make this a special dining experience. Open nightly for dinner, \$30 Prix Fixe Sun. to Thurs. until 7 p.m. Located at 3253 Noyac Road, Sag Harbor with valet parking available on the weekends. oasishamp-

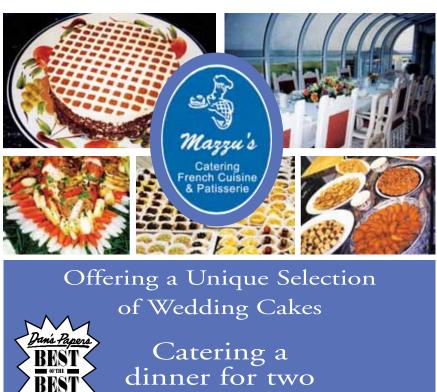
tons.com 631-725-7110. **OLD MILL INN** – Open for lunch and dinner, Wednesday through Sunday, the Old Mill. Located at 5775 West Mill Road, Mattituck, is Long Island's only certified green restaurant. Go to theoldmillinn.net or call 631-298-8080 for details and reservations. OSO RESTAURANT - "Pure Food Ecstasy" – break-

fast, poolside lunch and dinner with Chef Bryan Naylor. Modern American cuisine with a whimsical approach using the finest local products. Dinner Sun.-Thurs. 5:30-9:30 p.m., Fri. & Sat. 5:30-10 p.m. 91 Hill Street at Southampton Inn, Southampton, 631-283-1166; southamptoninn.com

PARTO'S RESTAURANT - Italian restaurant, pizzeria café. Open Mon.-Thurs. 11 a.m.-10 p.m., Fri.-Sat. 11 a.m.-10:30 p.m. and Sun. 12-9 p.m. Visit partosrestaurant.com. 12 West Main Street, Riverhead. 631-727-4828

THE PATIO AT 54 MAIN - New American cuisine featuring prime aged steaks and fresh seafood. Open every day. Kitchen hours: Mon. through Thurs., 3-9 p.m. Fri. and Sat., 3-11 p.m. Sun., 2-9 p.m. Live music Wed., Fri. and Sat. Happy Hour every day until 6:30 p.m. at the bar. \$30 price fix every day until 6:30 p.m. Located at 54 Main St., Westhampton Beach. 631-288-0100.

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Summer Restaurant & CLUB Guide

Review: Turtle Crossing

By Susan Galardi

Ah, summer (finally). A time when life slows down and moves outside.

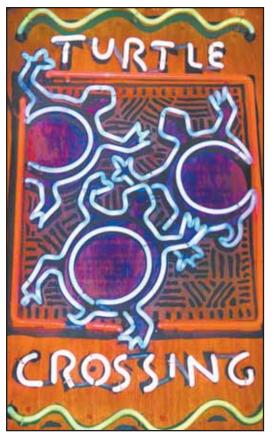
One of the great joys of the season is summer foods, and the first one everyone thinks about is barbecue.

But summer is also about relaxing. Doing less work. Spending more time with friends. For many people, having cookouts and dinner parties serves those goals, but for others, it interferes with the R&R.

Enter Turtle Crossing in East Hampton. It absolutely sings of summer barbecue, no fuss but plenty of muss from enjoying their barbecue ribs, chicken on the bone, and pulled barbecue brisket, pork and chicken sandwiches and platters. Turtle Crossing, owned by Nancy and Stanley Singer and in the same location on Route 27 for 10 years, has its own smokehouse in the back, where chef Arthur Wolf smokes about 80 slabs of ribs every day. All the Southwestern recipes come from Oklahoman Stanley Singer, who passed the baton to Wolf.

Turtle Crossing has introduced many new lighter menu items that would delight Atkins fans. There are "Large Plates" — entrées including a good selection of salads with protein in the form of sliced steak, Mexican grilled chicken, and chopped shrimp; "Small Plates" (\$14-\$18), that are easy on the wallet and the great for those opting for a normal sized portion; and at the bar, "Sharing Plates" (\$10-\$12) that include a great variety of tasty finger foods.

We tried a variety of offerings. Standouts were the Chili Seared Shrimp (\$12) – plump, perfectly spiced shrimp stacked with corn relish and guacamole on a corn chip; and the Mini Crab Cake Sliders, that seemed to be made with no filler. Of the Small Plates, the Lobster Roll (\$18) easily rivals any of its competi-



tors farther east.

Of the Large Plates (ranging from \$18 for chicken tacos to \$25 for ribs) the fish tacos are a winner. Wolf gives great attention to his food. For example, the fish part of the taco is meaty chunks first marinated then



lightly coated and fried. The chicken enchilada has a nice balance of flavors, the meat carrying it. And FYI, these enchiladas are not swimming in sauce -a nice change.

Now on to the ribs – the big guys – huge, meaty, on the chewy side for those who like 'em that way, with a great bacon-y-smoke flavor.

For my taste, Turtle Crossing has the corner on three barbecue essentials: black beans, coleslaw and corn bread. The slaw has a light dressing with great spice; the beans are flavor filled and firm, and the corn bread is moist and delicious.

For dessert, we tried the Key lime pie (\$8) which was dense, with lime zest in the sweet/tart filling. A Mississippi Mud Pie does the trick for chocaholics: it's a thick mousse drizzled with chocolate, caramel and fresh whipped cream and a smattering of chopped pecans.

With a full bar, Turtle Crossing has a nice selection of reasonably priced wines by the glass, as well as an impressive selection of tequila, beer on tap and frozen drinks. They offer two sangrias – red and white. The white, made with chardonnay, triple sec and brandy, packs a wallop.

The restaurant is simple, casual and extremely kid friendly – at 6:00 on Saturday there was at least one kid at every table and booth in the back. (There are also smaller tables in the front by the bar, for those looking for a different type of distractions.)

Turtle Crossing offers a full catering menu and take out – in case you decide to have that cookout, without the cooking.

Turtle Crossing. Dinner every night from 5 p.m; lunch Saturday/Sunday. 221 Pantigo Road (Route 27), East Hampton. 631-324-7166.

Daily Specials

(continued from previous page)

dock. Open 7 days, Noon to 11 p.m. Located at 400 Old Main Rd., Southold. Call 631-765-6373. pepisristorante.com.

PIERRE'S – Euro-chic but casual restaurant and bar. Late dinner and bar on weekdays. Open seven days. Brunch Fri. - Sun. from 11 a.m. to 5 p.m. Located at 2468 Main Street, Bridgehampton. 631-537-5110.

THE RED ROOSTER – Comfort food with eclectic style. Farm fresh produce, organic and natural ingredients. Open 7 days for lunch and dinner. 4805 Depot Lane, Cutchogue. 631-734-8267.

THE SALTWATER GRILL – Located on the Atlantic Ocean in Westhampton Beach and serving amazing ocean views, friendly service and a new sharing menu. Lunch, dinner, drinks and live music on the beach weekends until June 22. Located at 379 Dune Road. 631-288-1485.

SAVANNA'S – Serving dinner every night. Available for private parties. Open at 6 p.m. Located at 268 Elm St., Southampton. Call for reservations 631-283-0202.

SEA GRILLE AT GURNEY'S – Dinner seven days a week 5:30 to 10 p.m. Mon. through Thurs. threecourse prix fixe dinner \$25.95, seating at 5:30 p.m. 290 Old Montauk Highway, Montauk. 631-668-2660.

TURTLE CROSSING – Serving authentic regional food. Ribs, wraps, 'ritas! Dinner every night. Lunch Sat. & Sun. Located at 221 Pantigo Road, East Hampton. 631-324-7166. turtlecrossing.com.

TUSCAN HOUSE – Regional Italian cuisine, seafood, pastas, meat and poultry. Open year round. Located at 10 Windmill Lane, Southampton. thetuscanhouse.com. 631-287-8703.

ZIGGY'S FOOD + DRINK – Surf shack, bar and grill. Open at 11 a.m. for lunch and dinner. Weekend brunch at 10 a.m. Nachos, kabobs, fat boy burgers, hummus, salads, seafood, coconut shrimp. Two-for-one margaritas all the time. Live music. 964 Bridgehampton/Sag Harbor Turnpike, Bridgehampton. 631-537-6060. ZiggysBridgehampton.com.



Summer Restaurant & CLUB Guide

Places to Hang and Places to Jam

By Katie Jackson

Talk to anyone in their 20s and they'll be sure to tell you that after a long day at the beach, nothing is better than a night out on the town. One of the main attractions of the Hamptons is the incredible nightlife scene, and last summer's hottest spots were the Pink Elephant in Southampton, White House in Hampton Bays, and of course Lily Pond in East Hampton. With lots of outdoor space, Lily Pond is perfect for summer Friday and Saturday nights, and with amazing world-class DJs and a state of the art dance floor, inside isn't too shabby either, it's a great time.

There is a cover charge, but that's the price you'll pay for partying on celebrity stomping ground. Yes, Lily Pond is guaranteed to be just as hard to get into





as last year, but it's definitely worth it. For those of us who love smaller bars, there's Cigar Bar in Sag Harbor. Conveniently located at 2 Main Street. Cigar Bar is a great place to grab a stool and chat with locals who are more than willing to talk about things other than themselves. The crowd runs a bit older than what you'd find at Lily Pond, but if you're looking for a good group, there's no better place. Should you find that you want to head further west than Cigar Bar, try the brand new Axe Lounge located at the former club Dune in Southampton. No longer just a body spray for men. Axe has decided to take over where Dune left off. Whether or not you're a fan of the idea of name brand nightclubs, Axe Lounge sounds like it will be just as fun as Dune with its DJ nights, dancing, and \$14 drinks. It's certainly enough to bring back Dune's celebrity guests. Apparently Lindsay Lohan likes it, but you should see for yourself by checking out Axe Lounge at 1181 N. Sea Road in Southampton. Like Axe, there is also another "new" spot worth checking out this summer, Phao in Sag Harbor. You might be saying, "Phao? That sounds vaguely familiar." Phao was serving Sag Harbor with Thai cuisine back in 2003 before it closed and became Sen Spice, but now it's back serving Thai food next to Sen on Main Street. As the only establishment serving Thai food in the Hamptons, Phao is an obvious place to stop by for a nice dinner, but it makes for a great late night out as well. Although it stops serving food at 11 p.m., on the weekends Phao is open late and cocktails made with seasonal local produce run for about \$12. If you can't make it for the Friday and Saturday scene, Phao features Lipstick Ladies night on Sundays and a DJ on Tuesday evenings.

If you're looking for that good meal, a little less DJ and a little more live music, you may be in the mood for a jam session. Luckily, a few restaurants in the Hamptons have dedicated different nights of the week to local musicians. These are great opportunities if you and your musical talent have yet to be discovered, or even if you are just looking for a chance to play, eat, and meet other musicians. Acoustic jam sessions take place at Rowdy Hall in East Hampton on Sunday nights after 9:45 p.m. Bay Burger on the Bridge/Sag Turnpike has them every Thursday night from 7:30 - 9:30 p.m. Bring your instrument and come play with the Bay Burger House Band while experiencing great food. If you're in the mood for a burger on Monday nights, head down to Ziggy's, also on the Bridge/Sag Turnpike for a Fat Boy – their signature burger – and their new 9 p.m. After Beach Drum Circle Party. This jam and acoustic drumdancing also features an open mic and those wishing to showcase their talent can contact Alfredo at 631-374-2111 to get on the list. Needless to say, there are so many lists worth getting on this summer, but lucky for us, convenient scheduling has made it possible for jamming on the weeknights and clubbing on the weekends. Now if only parking the in Hamptons could be that simple.



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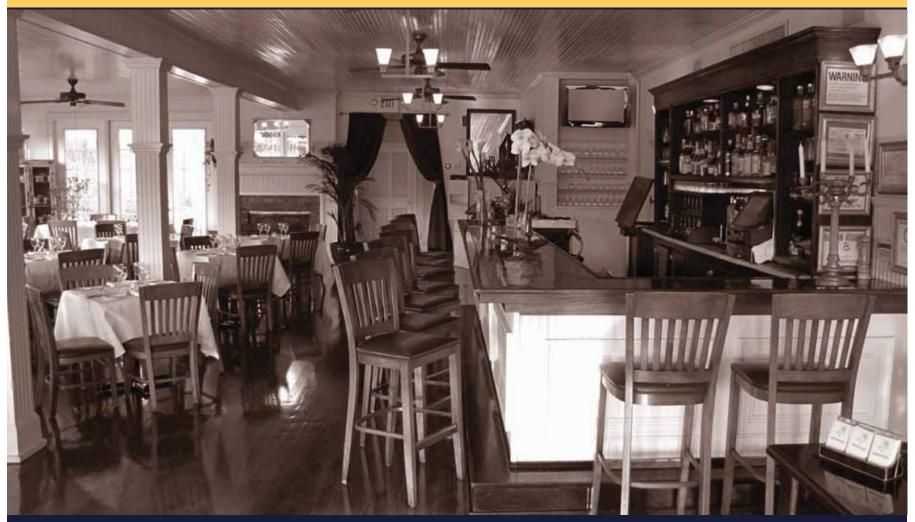
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Summer Restaurant & CLUB Guide

nightlife

<u>, JULY 3</u>

- AXE LOUNGE Friday and Saturday. DJ. 1181 Northsea Rd., Southampton. 631-283-0808. DOCKERS - Dave Tyler. 94 Dune Road, East Quogue.
- 631-653-0653 FIDDLERS COVE - Karaoke with Jesse. 9 p.m. 367
- Three Mile Harbor Road, East Hampton. 631-329-7577. THE HARBOR CLUB - Fridays. 10:30 p.m. to 4 a.m.
- 964 Bridgehampton/Sag Harbor Turnpike, Bridgehampton. LILY POND – Dance music. 44 Three Mile Harbor Rd., East Hampton. 646-619-1217.

MONTAUK YACHT CLUB – Walter Finley. 6 to 9 p.m. Hurricane Alley. 32 Star Island Rd., Montauk. 631-668-3100

- NICK'S Todd the Guitarman. 3 to 7 p.m. 148 S. Emerson Ave., Montauk. 631-668-4800.
- **OSO** Jim Turner. 7:30 to 10:30 p.m. The Southampton Inn, 91 Hill St., Southampton. 631-283-1166.

THE PATIO AT 54 MAIN - Heatwave. 8 p.m. to 12 a.m.

- 54 Main Street, Westhampton Beach, 631-288-0100. PINK ELEPHANT – DJ. Friday and Saturday. \$25. 281 County Road 39, Southampton. 631-287-9888.
- SOUTHAMPTON PUBLICK HOUSE Andrew Behringer. 40 Bowden Sq., Southampton. 631-283-2800. TURTLE CROSSING – Mama Lee & Friends. 6 to 8

o.m. \$3 drafts during Happy Hour. 221 Pantigo Rd., East Hampton. 631-324-7166

WOLFFER ESTATE - Special tastings on "Sunset Fridays." Wines served by the glass, complimentary cheese, live jazz. 5 - 7:30 p.m. Wolffer Winestand, 3312 Montauk Hwy, Sagaponack, 631-537-5106.

SATURDAY, JULY 4

75 MAIN – DJ after 10 p.m. 75 Main St., Southampton. 631-283-7575

ALMOND – Karaoke. 10:30 p.m. 1970 Montauk Highway, Bridgehampton. 631-537-8885.

LILY POND - Dance music. 44 Three Mile Harbor Rd.,







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East Hampton, 646-619-1217.

THE LODGE BAR & GRILL - Chris Barrett on piano.

9 p.m. 31 Race Lane, East Hampton. 631-324-5022.

NICK'S – Danny Keane. 3 to 7 p.m. Fireworks on the Beach. 148 S. Emerson Ave., Montauk. 631-668-4800. REGULARS CAFE – Feed the Need. 10 p.m. to 1 a.m.

1271 North Sea Rd., Southampton. Regularsmusiccafe.com. SOUTHAMPTON PUBLICK HOUSE - Ron Price Band. 10:30 p.m. 40 Bowden Sq., Southampton. 631-283-2800

SURF LODGE - Patron Summer Concert Series "Special Guest." 7 p.m. 183 Edgemere Rd., Montauk. 631-668-2632.

TIERRA MAR – Live music Saturday nights. 231 Dune Rd., Westhampton Beach. 631-288-2700.

SUNDAY, JULY 5 NICK'S – The Lone Sharks. 3 to 7 p.m. 148 S. Emerson Ave., Montauk. 631-668-4800.

MONTAUK YACHT CLUB – Dennis Raffelock duo. 6:30 to 9:30 p.m. 32 Star Island Rd., Montauk. 631-668-3100. THE PATIO AT 54 MAIN – Perfect Combination. 8 p.m.

to 12 a.m. 54 Main Street, Westhampton Beach. 631-288-

PIERRE'S – Vanessa Trouble. 7 to 10 p.m. 2468 Main Street, Bridgehampton. 631-537-5110.

REGULARS CAFE – Steve Fredericks on guitar. 6 to 9 North Sea Rd., 1271Southampton. p.m. Regular smusic cafe. com.

ROWDY HALL – Open acoustic jams. 9:45 p.m. 10 Main St. in the Parrish Mews, East Hampton. 631-324-8555.

SURF LODGE - Bebel Gilberto. 7 p.m. 183 Edgemere Rd., Montauk. 631-668-2632. **TURTLE CROSSING** – Feed the Need. 5 to 7 p.m. 221

Pantigo Rd., East Hampton. 631-324-7166.

MONDAY, JULY 6

MONDAY, JOLY 6 MONTAUK YACHT CLUB –Locals appreciation night. 6 p.m. 32 Star Island Rd., Montauk. 631-668-3100. OSO –Happy Hour. Weekdays 5 to 7 p.m. The Southampton Inn, 91 Hill St., Southampton. 631-283-1166. REGULARS CAFE – Live Reggae featuring Winston

Irie. 9 p.m. to 12 a.m. 1271 North Sea Rd., Southampton. Regularsmusiccafe.com.

TUESDAY, JULY 7 DOCKERS – Paul Mahos. Drink specials Mon. thru Thurs. 94 Dune Road, East Quogue. 631-653-0653.

MARTHA CLARA VINEYARDS - Live mic night. 7 -11 p.m. 6025 Sound Ave., Riverhead. 631-298-0075 x10. THE PATIO AT 54 MAIN – NY Exceptions. 7 to 11 p.m.

54 Main Street, Westhampton Beach. 631-288-0100.

PIERRE'S - Jody Carlson and her jazz trio. 7 to 10 p.m. 2468 Main Street, Bridgehampton. 631-537-5110. REGULARS CAFE – Steve Fredericks on guitar. 7 to 10

1271North Sea Rd., Southampton. p.m. Regularsmusiccafe.com.

WEDNESDAY, JULY 8

DOCKERS – Walter & Dave. 94 Dune Road, East Quogue. 631-653-0653.

FIDDLERS COVE – Acoustic open mic. After hours. 367 Three Mile Harbor Road, East Hampton. 631-329-7577. MONTAUK YACHT CLUB –Margaritaville

Wednesdays. 6 p.m. 32 Star Island Rd., Montauk. 631-668-3100

REGULARS CAFE – WEHM Talent Night. 7 to 10 p.m. 1271 North Sea Rd., Southampton. Regularsmusiccafe.com

THURSDAY, JULY 9

THE ARTFUL DODGER - Karaoke. 9 p.m. No cover. 113 Main St., Westhampton Beach. 631-288-2885.

BAMBOO - Drink specials. Free sushi snacks. DJ spins disco and funk. 47 Montauk Highway, East Hampton. 631-329-9821

GURNEY'S INN - Karaoke. 8 p.m. 290 Old Montauk Highway, Montauk. 631-668-2345.

THE LODGE BAR & GRILL - Highnote Thursdays. 7

10 p.m. 31 Race Lane, East Hampton. 631-324-5022.
MUSE – Steve Fredericks on guitar. 7 to 10 p.m. 760 Montauk Highway, Watermill. 631-726-2606. WÖLFFER ESTATE VINEYARD Twilight

Thursdays. 5-7:30 p.m. Live jazz. Wine sold by the glass. Wölffer Estate Vineyard Tasting Room, 139 Sagg Rd., Sagaponack. 631-537-5106.

Email all nightlife updates to events@danspapers.com or fax to 631-537-3330 by Friday at noon.

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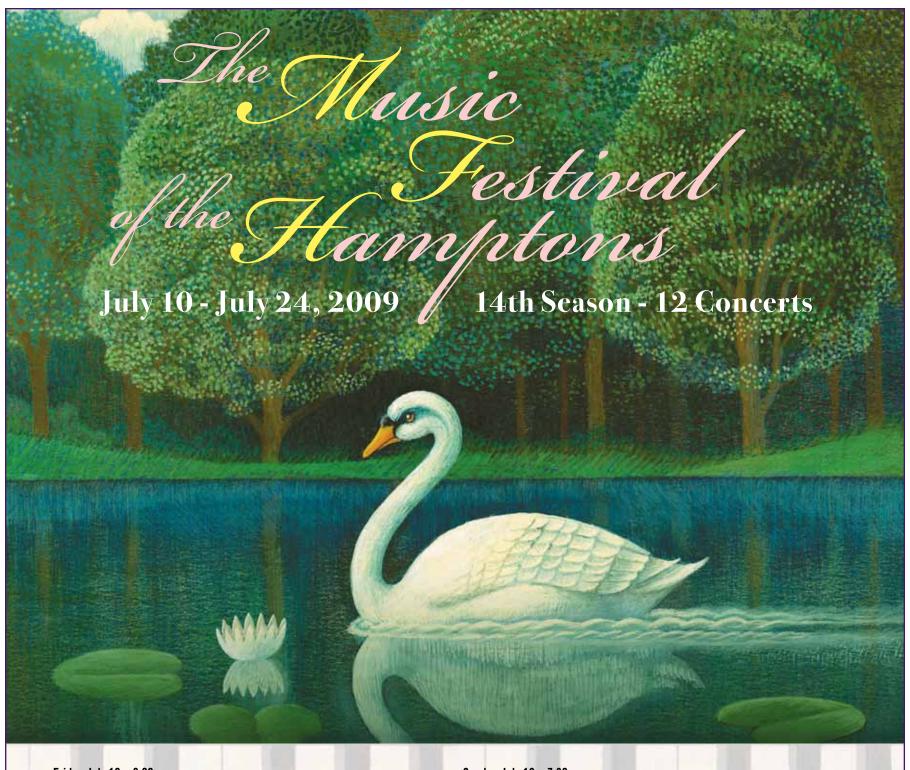


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Friday, July 10 • 6:00pm OPENING GALA • COCKTAIL BUFFET • 6:00PM BRUSSELS CHAMBER ORCHESTRA • 8PM Michael Guttman, conductor Richard Stoltzman, clarinet Program: Vivaldi, Mendelsohnn, Mozart Old Whalers Church, Sag Harbor NY \$600 Concert, Cocktail Buffet & Season Pass \$200 Concert and Cocktail Buffet \$50 Concert Only Silent Auction - Raved About!

Sunday, July 12 • 11am FAMILY CONCERT - VIVALDI'S "FOUR SEASONS" Michael Guttman, conductor Program: Four Seasons - for All the beauty of nature and the power of music come together in Vivaldi's at the idyllic setting of Wölffer Estate Vineyards, Sagaponack NY \$35 with Light Lunch \$25 Concert Only Sunday, July 12 • 7:30pm BRUSSELS CHAMBER ORCHESTRA - BACH F MINOR PIANO CONCERTO Michael Guttman, conductor Roger Wright, piano Program: Bach, Piazzola, Martinu Old Whalers Church, Sag Harbor NY \$35 Reserved \$25 Unreserved

Monday, July 13 • 8pm MOISEIWITSCH - PIANO RECITAL SERIES Matei Varga, piano Program: Bach, Schubert, Grieg Sonata, Enesco Sonata, Solo by Foss Wölffer Estate Vineyards, Sagaponack NY \$35 Reserved \$25 Unreserved \$20 Seniors

Illustration courtesy of Paul B. Davis

1143718

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Earthly Delights By April Gonzales

Razzle Dazzle at the Container Show

LongHouse reserve benefited from the first sunny day in a long stretch of rain on the opening day of their Container Invitational. The audience was treated to a wide range of creative expression in the planters on exhibit and the delightful commentary of P. Allen Smith who awarded many blue ribbons.

Of course there always has to be a winner, and Smith's favorite received a purple ribbon. Alexandra Leighton from St. James whose company is called Garden Schemes, created a garden vignette based on a poem. She even dressed to match her color choices in her presentation. Christine Harmon, another ribbon winner wore flowing pink and peach, in direct contrast to the rusty, architectural, geometric planters that she filled with bronze fennel and a fantastic Kalanchoe that looked like it was starting to rust itself. With no clients to please, all the entries were imaginative, personal expressions of their makers.

Federico Azevedo's gigantic pots were ^{⊲ I} made even more stunning with his shad-

ow cast across the large purple rectangular planter as the evening sun started to set. As he chatted animatedly his shadow flickered across the sur-



April Gonzales' ribbon winner, left, Federico Azevedo's creation, right.

face. Did he plan that marvelous effect? It's clear that everyone had a great time making his or her entries. Jim Owen very purposely created serenity with a ceramic piece that he made himself years ago, by simply adding crystals, moss and a tiny Cryptomeria. Mary Gotovich extended space with a mirrored wall. Abby Jane Brody and Calista Washburn set water plants in a wide bowl that they turned into a pond any one would love – I know at least one person who wanted to take it home. I was offered money on the spot for the El Camino tire that made up the top part of my fountain. There is a spare tire back at the house, I told them, that they could have instead.

Themes and ideas abound in great variety at this show. Tony Piazza's "Orange Crush" had a plain Jane cement planter exploding with what Smith called volcanic color, all orange of course. Smith claimed to have been to therapy to overcome his aversion to orange, and here Piazza had helped him resolve his issues far more effectively with his lively and arresting entry.

right. No matter what your preference, there are fantastic ideas galore here. Feel free to stop by LongHouse to view the exhibit and bor-

(continued on page 133)



pet agree By Jenna Robbins A Dedication to Helping the Neediest

Every morning, I open my e-mail for Murphdog® & Company, and among the 23 new messages was "The Toby Project is following you on Twitter." The Toby Project became my project of the day, ending with an amazing call from Dr. Andrew Kaplan, veterinarian. His devotion and compassion came through the phone with every word, and I knew I had to share it with you. I had a million questions. Here are the important ones.

What is The Toby Project?

Toby is Dr. Kaplan's dog, rescued from a shelter hours before he was scheduled to be euthanized. Realizing that so many other wonderful dogs and cats never make it out of the shelters, Dr. Kaplan began his

mission to put an end to pet overpopulation by spaying and neutering pets owned by low-income residents and feral cats. By reducing the number of puppies and kittens born in the first place, fewer dogs and cats will end up dying in shelters for lack of homes. This is the only solution to the shelter overpopulation problem, which decades of experience has proven, cannot be controlled by adoption or euthanasia.

How does it work?

Advance notice of where the van will be parked is posted via Internet, fliers, local cable and newspaper ads, paid for by TTP. The van arrives by 7 a.m. A greeter meets the families by 7:15. The veterinarian arrives by 8. It's first come first serve.

What are the requirements?

Dogs and cats must be between three months and five-years-old, physically fit and not given food

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or water since the prior evening.

Then what?

All dogs and cats are examined and the procedure is explained. Each surgery takes approximately 15 minutes and all are completed by 1 p.m. The van holds 18-22 patients who recover comfortably for 2 to 4 hours before pick up.

How about follow up?

If you remember taking your pet to be spayed or neutered, it went like this: early drop off, overnight hospitalization and re-check 10 days later. So, yes, I did ask and I can say with complete confidence that The Toby Project takes excellent care of its patients before, during and after all procedures. Suture removal is not required; all sutures are internal. Necessary medications are given to the families before releasing their pets. Dr. Kaplan's nursing staff is available 24/7 for concerns and emergencies.

If not for TTP these dogs and cats would NEVER see the inside of a vet's office.

no-kill community where no healthy, adoptable dog or cat is put to death for lack of a home TTP is in partnership with Animal Care & Control. Bernadette Peters and Ally Sheedy sit on the Board of Advisors.

Over 17,000 dogs and cats will be killed this year in NYC municipal animal shelters. The Toby Project relies completely on donations. Please visit tobyproject.org and do what you can to help.

Murphdog® & Company has launched Murphdog® Magazine; a SPECIAL PLACE for SPECIAL PEOPLE who love and care for SPE-CIAL NEEDS DOGS. We need your help to share stories and photos. If you have a special needs dog. please visit Murphdog® Magazine at murphdogandcompany.net or our blog at murphdogmagazine.blogspot.com. E-mail us at Jenna@murphdogandcompany.net. Murphdog® & Company also recognizes the efforts of Jana Kohl and her mission to stop puppy mills. You can help Jana at ararebree do flove.com.

Murphdog[®] & Company is presently arranging to donate a portion of book and associated product sales from to St. Jude's Puppy Mill Rescue and the University of Pennsylvania.

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Earthly (continued from page 130)

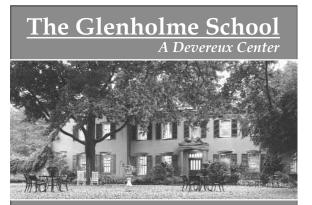
HomeLife



Arlene Bujese's take on Mondrian; Alexandra Leighton's prize winner was based on a poem, and the garden designer dressed to match.

row whatever theme appeals to you for your own use. The point of the show is on one hand to give designers free reign, no constraints other than size, but also to give the general public many points of inspiration. The calligraphic representation of the word herb, planted with herbs, would not fit in with my gardens, but I really thought it was brilliant. I would rather have taken Amy Halsey's low bowl of succulents and sedums. But choose for yourself what fits your idea of the ideal planter, maybe it will be a take on the trompe l'oeil pot made of a couple wooden boards. Or steal - I mean borrow - from history like Arlene Bujese whose Mondrian pots needed no plants to attract the eye.

Having decided what our own favorites were, being opinionated New Yorkers, this generated a lot of conversation in the exhibition area. We slowly wandered out to hear what P. Allen Smith had to say. He had his criteria: sustainability, creativity, what the plants would look like in a few months of heat versus freshly planted. Smith is well qualified when it comes to plant material, being a scion of several generations of nurserymen. He has put in his footwork, not just in the garden but also in terms of understanding garden history as a whole. The presentation of his choices gave the audience a horticultural and historical framework within which to review all the ribbon winners, which allowed us to go beyond our own immediate tastes when going back for a second look after the awards presentation. And even when he stalled for time to allow one more entry to be presented, Smith was a pleasure to listen to with his broad knowledge, southern charm and delightful Arkansas accent.

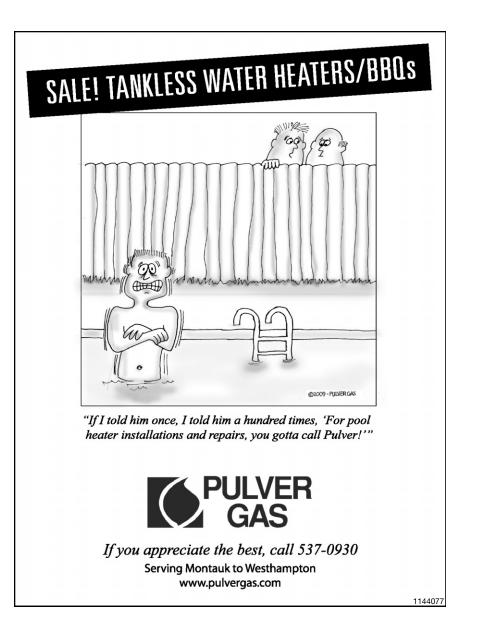


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HomeLife

Sending a child to camp in the Hamptons almost seems redundant: Isn't this place already a camp ? But summer comes, and kids get antsy (and adults get antsy) and camp sounds better and better.

There are a lot of good reasons to send your kids to camp – stimulation, meeting new people, learning new skills, et cetera. Some kids go right to the camp offered by their schools. Others venture farther afield.

We opted for the latter with our son, even though this year is full of change for him. We're moving next week from East Hampton to North Haven, which means our son will go to a new school. He's a very outgoing child who loves new people and situations, but even he is a little nonplussed by the idea – not so much of making new friends, but of losing the old.

So we thought it would be a good idea, for the sake of continuity, to send him back to the camp he went to in East Hampton for as long as possible – that is, as long as we can bear making the drive. But for this week and next, we're at our "old" house, and he's back at East Hampton Sports Camp.

Since he's young, we've tried to avoid camp jumping - the two-week stints here and there. One entire summer he went to Stella Maris camp, the next, Sportime. After each summer, he wanted to return to the same camp. But when we moved him from Stella Maris to Sportime, he was happy. And when we shifted from Sportime to East Hampton Sports, he was elated.

FRIDAY, JULY 3 SHABBAT SHABOOM – 30 minute program of singing, story telling and celebration. 5 p.m. Havens Beach, Bay St., Sag Harbor. 631-725-0904.

VEGETABLES' DESTINY – Puppet show about the life (and destiny) of vegetables. \$10/\$9 members and grandparents/\$5 under 3 years. 11 a.m. - 12 p.m. Goat on a Boat, #4 Hampton St., Sag Harbor. 631-725-4193.

SATURDAY, JULY 4 VEGETABLES' DESTINY – See 7/3 listing for info.

SUNDAY, JULY 5

ASTRONOMY LECTURE AND STAR PARTY – Dava Sobel speaks at the Montauk Public School at 7:30 p.m. Planetarium show for kids in inflatable dome. Evening ends with Star Party at Third House, Roosevelt County Park. Guided observation of the night sky through professional tel-

FAMILY FOREST WALK - "Oak, Hickories, and Maples." Learn about these forests and the animals that inhabit them. 3 miles. 7/5 children ages 3-12/free SoFo members. 10 a.m. South Fork Natural History Museum, Bridgehampton. 631-537-9735.

WEDNESDAY, JULY 8

YOUNG INVESTIGATORS - Learn crime scene investigation. Ages 10 and up. Investigate Sag Harbor's history of crime and punishments. Sign up before July 6. 10 a.m. - 12 p.m. John Jermain Library, 201 Main St., Sag Harbor. 631-725-0049.

THURSDAY, JULY 9

FAMILY MOVIE NIGHT – Big. 7:30 p.m. \$10/\$5 kids. Presented by EH Rotary Club. Children's Museum of the East End, 376 Bridgehampton/Sag Harbor Turnpike. Rain date 7/13. 917-375-8538.

BREMEN TOWN MUSICIANS - Original production of a class tale. \$10/\$9 members and grandparents/\$5 under 3 vears. 11 a.m. - 12 p.m. Goat on a Boat, #4 Hampton St., Sag Harbor. 631-725-4193.

YOUNG INVESTIGATORS - See 6/8 listing for info.

PROGRAMS/CLASSES

KIDSUMMER ART CAMP - Kids learn painting, drawing, sculpture, pottery, collage, and more. Includes cultural field trips. Week long sessions 10 a.m. to 3 p.m. starting July

Camping It Up

Friends who knew our son advised us that it would be the best place for an active boy like him. After Sportime, with its pool, tennis court and multibuilding complex, we were intrigued by East Hampton Sports at Neighborhood House

- basically one building with a gym and classrooms, and a huge field. But it turned out to ardi be perfect.

The camp was started 18 g years ago by Eric Scoppetta The camp was started 18 and Mark Crandall. Scoppetta,

whose father is the NYC Fire Commissioner, is a graduate of The Dalton School, Cornell, and Fordham Law, and Crandall went to East Hampton High School before getting advanced degrees from the University of Vermont. He's also the founder of Hoops 4 Hope, a non-profit organization dedicated to youth development in southern Africa.

The city mouse and country mouse met as five-yearold boys at a camp in the Hamptons called "The Boys Camp," which they attended through high school. Remaining friends, they decided to recreate that same experience for a new generation of children. Thus. East Hampton Sports Camp, for kids 4-13, came to be.

Kid's Calendar

9. \$475/\$375 members. Parrish Art Museum, Jobs La., Southampton. 631-283-2118.

THE CREATIVE STUDIO - July 8-10. 11 a.m. to 2 p.m. Ages 5 to 7. Painting, sculpture, printmaking, and collage. \$160/\$130 members. Parrish Art Museum, Southampton 631-283-2118

AMY'S ARK FARM - "Art of Life." Tuesday to Friday. 4 to 5 p.m. Small art classes held in a converted barn in Westhampton. Focus on art, cooking, reading, yoga and more. Ages 4-9. \$85 per 4 week session. 631-288-3587 or 631-902-3655

YOUNG AMERICAN WRITERS WORKSHOPS - Pairs professional writers with students for 4-day retreats. Throughout July. Stony Brook Southampton. 631-632-5070. TV & FILM CAMP – Saturdays and Sundays in July and

Aug. Kids learn writing, producing, directing, filming, and more. Southampton Cultural Center. 631-287-4377.

ONGOING

JACKSON POLLOCK DRIP PAINTING - Family orkshop. Saturdays 10 to 11:30 a.m. in July and Aug. Pollock Krasner Research Center, 820 Fireplace Rd., Springs. Reservations at 631-329-2811.

WATER MILL MUSEUM - Mondays at 11:30 a.m. "Milling Around" - Grain grinding demonstration with the millstone. Mon., Thurs.-Sat. from 11 a.m. to 5 p.m., Sun. 1 to 5 p.m. \$3/children free. 41 Old Mill Road, Water Mill.

KIDS KARAOKE - Mondays. 5 to 7 p.m. Regulars Music Caféé, 1271 North Sea Road, Southampton. 631-287-2900. SOUTHAMPTON YOUTH SERVICES - Kids' pro-

grams daily in sports, dance and more, 631-287-1511. HAMPTON LIBRARY STORYTIME - Saturdays 10

a.m. to 1 p.m. Children ages 4 to 7. Stories and music mak-Registration required. Hampton Library, Bridgehampton.

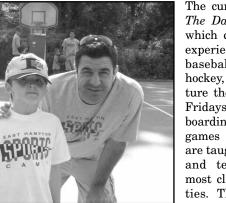
PETTING FARM AT AMARYLLIS SANCTUARY -Sundays. 1:30 to 3:30 p.m. Pony rides available on most days. 93 Merchants Path, off Sagg Rd. (behind Wolffer), Sagaponack. 631-537-7335.

ART AT THE GOLDEN EAGLE - 14 Gingerbread La. East Hampton 631-324-0603.

CMEE - Children's Museum of the East End. Interactive exhibitions, arts and science based programs and workshops, special events. 376 Bridgehampton/Sag Harbor Turnpike, Bridgehampton. 631-537-8250. . \$7/free for members. SOUTHAMPTON TOWN WORKSHOPS – Call to reg-

ister for classes 631-728-8585.

GOAT ON A BOAT - Goatonaboat.org. Play Groups for



Happy camper & Eric Scoppetta

The curriculum is right out of The Dangerous Book for Boys which covers classic childhood experiences - in this case, baseball, soccer, basketball, hockey, kickball, dodgeball, capture the flag, and crabbing on Fridays. Older kids go boogie boarding and out for more field games in the afternoon. Kids are taught basic sportsmanship and teamwork through the most classic games and activities. The goal, according to Scoppetta and Crandall, is to

build character, instill selfesteem, and learn skills in a non-competitive, supportive environment.

Our son is happy to be back at the camp and see familiar faces as well as new ones. He feels at home there. And as we prepare for a fresh start in a new house, new neighborhood, and for him, a new school, it's a relief to know that he has this camp as one of the through-lines to his life. If we need to make the schlep to give him that, we will. It's nice to know that we can, for years to come, because the dangerous boys Eric Scoppetta and Mark Crandall are in the camp business to stay.

tots on Mon. and Fri. at 9:30 a.m. Tot Art for children 5 & under Mon. at 10:30 a.m. Tot Camp Tues. - Thurs. 9 a.m. to 12 p.m. Puppet Shows Thurs., Fri. Sat. at 11 a.m. Rte. 114 and East Union Street, Sag Harbor. 631-725-4193.

LIL COWPOKES PONY CLUB – Every Sat. from 10 a.m.-12 p.m. for ages 3 and up. Learn about animals and how to ride a pony. Amaryllis Farm Equine Rescue, 93 Merchants Path, Southampton. 631-537-7335.

ART BARGE - Open May though September. Mon.-Fri., 9 a.m.-4 p.m. Offers weekly children's studio programs. theartbarge.com

MOMMY AND ME - Mondays 10 a.m. for pre-school children and their parents/caregivers. Montauk Library, Montauk Highway. 631-324-4947.

YOUNG WRITERS - Pairs professional writers with high school students for four-day retreats in playwriting and creative writing. Throughout July. \$525. Stony Brook Southampton, 631-632-5030.

MUSIC TOGETHER BY THE DUNES – A music and movement program for children 0 to 5-years-old and their caregivers. Mon. and Tues. mornings at the Dance Centre of the Hamptons, Westhampton Beach. Thurs. mornings at the Southampton Cultural Center. Fri. mornings at Southampton Town Recreation Center on Majors Path in Southampton. 631-764-4180.

YOUTH ADVISORY COMMITTEE – Sponsored by the Town of Southampton Youth Bureau to give kids a voice in town government. 631-702-2425.

HEALTHY BODIES/HEALTHY BAYS - Fitness Hike led by Cornell Cooperative Extension marine educator. Ages 10 and up. Free. Saturdays. 10 - 11:30 a.m. Penny Pond County Park, Hampton Bays. 631-727-7850 x 333.

JOHN JERMAIN LIBRARY STORYTIME Thursdays at 10:30 a.m. John Jermain Library, Main St., Sag Harbor, 631-725-0049.

Send all events for the kids' calendar to events@danspapers.com by Friday at noon.



Err, A parent By Susan Galardi



Heading over to Sag Harbor, at Bay

Street Theatre, on Long Wharf, Betty

Buckley, Tony Award-winning actress

will get to request which songs they'd

like to hear, and Buckley will perform

them, as well as tell intimate and

amusing stories from her career and

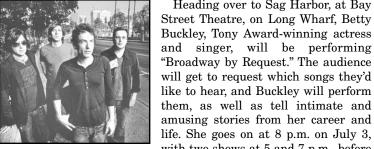
July 4 Live Music Options

It's July 4 weekend and if you're not simply looking to relax and barbecue with friends and family, there are a lot of great events for you to choose from to fill your holiday weekend. And as far as music goes, it seems as though nearly every restaurant and venue will be featuring live acts, both local and national, over the holiday weekend.

the Westhampton Beach At Performing Arts Center, be sure to catch

The Wallflowers, fronted by Jakob Dylan, on July 4. The band will be bringing Augustana to open up for them. Then, following the Westhampton Beach fireworks, which the audience will head outside to watch, the Grammy Award-winning Wallflowers, known for their brand of mid-90s roots rock, with hits such as "One Headlight," "Three Marlinas" and "6th Avenue Heartache," will take the stage at 8:30 p.m. Tickets are \$140, \$100 and \$80.

The next night, July 5, the legendary Joe Cocker, known for hits like "You Are So Beautiful," "Feelin' Alright" and "With a Little Help from My Friends," will perform at WHBPAC. VIP tickets for \$250 include a catered pre-show cocktail party. All other tickets are \$200 and \$175. For more information about both shows at the PAC, go to whbpac.org.



life. She goes on at 8 p.m. on July 3, with two shows at 5 and 7 p.m., before The Wallflowers the fireworks in Sag Harbor, on July 4.

Tickets are \$75. Go to baystreet.org for more information

The Stephen Talkhouse in Amagansett will host another musical heavy hitter this weekend -Grammy-award winning singer Joan Osborne, perhaps best known for her mid-'90s hit "One of Us" off the album Relish, will head east on July 4, taking the stage at 8 p.m. Tickets are \$100 and \$115 for VIP.

Of course, the Talkhouse also often features lesser known, as well as local performers. On July 3, following Forever Ray, a Ray Charles tribute band (tickets are \$35, \$50 for VIP), catch local favorite Nancy Atlas, voted Dan's "Best of the Best" Band and Singer 2004 through 2008, during the late show at 11 p.m. Tickets are \$25. And on July 4, after Osborne's show, The Giving Tree, playing covers of a variety of rock

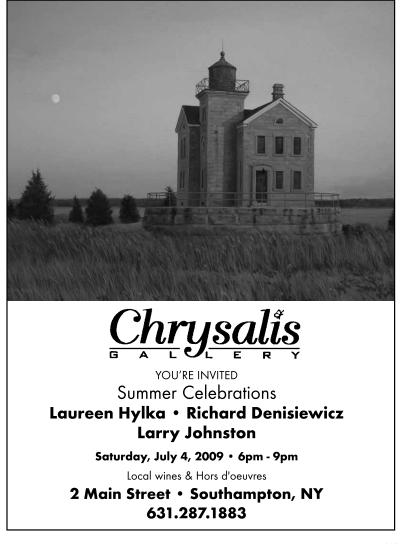


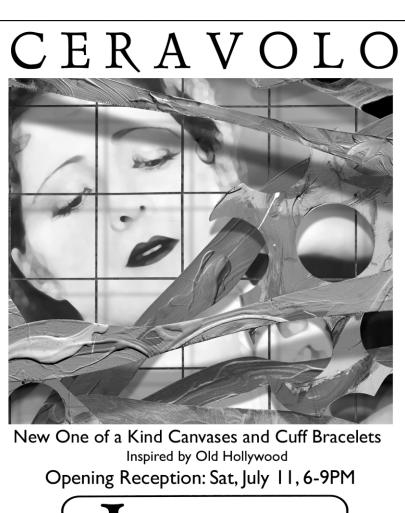
and soul acts such as Patti LaBelle, Paul Simon, Aretha Franklin, Pat Benatar and Dave Matthews Band, will perform to benefit The Wounded Warrior Project. Then on July 5, catch Mike Posner at 8 p.m., followed by The New Kingston Band at 11 p.m. And, of course, throughout the week, there is a steady lineup of music scheduled, including Toots and the Maytals on July 8 and Jesse Harris, who has written and performed with Norah Jones, on July 9. For more information about any of these shows, go to stephentalkhouse.com.

Turtle Crossing in East Hampton is always a great place to catch favorite local acts. Soulful Mama Lee Rose and Friends, who perform there every Friday, will also be entertaining on July 3, with the youthful surf and alternative rock outfit Feed the Need playing on July 5, as they do every Sunday. Feed the Need will also be performing the night before on July 4 at Regulars Music Café in North Sea, from 10 p.m. until 1 a.m

And East End staples, rockabilly outfit Gene Casey and the Lone Sharks, can be found at Osprey's Dominion Vineyard on July 3, and at Nick's on the Beach in Montauk on July 5.

As you can see, there's a lot going on musically this weekend, even more than can possibly be listed here. So no matter what kind of music you're a fan of, there's definitely something going on for everyone.







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theater review/gordin & christiano

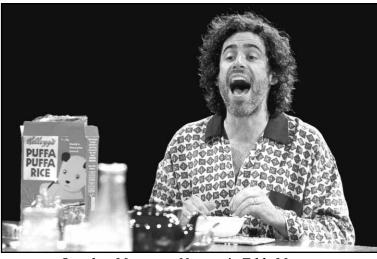
Review: The Norman Conquests

An uninhibited libido in the guise of a shaggy headed, slightly pot-bellied, rumpled librarian, Norman (Stephen Mangan), makes for a riotous good time in the superlative British import of Alan Ayckbourn's masterful 1973 trilogy, The Norman Conquests. The Broadway revival (winner of the 2008 Tony Award for best revival of a play) features the original heralded cast of six from London's Old Vic giving a master class in acting under the skillful eye of Tony Award-winning director Matthew Warchus, who carves out continuous waves of hilarious moments interchanged with unrelenting profound insights.

"A man with my type of temperament should really be ideally square-jawed, broad-shouldered and have blue twinkling

eyes," confesses Norman to his sister-in-law Annie (Jessica Hynes), while munching down a bowl of Kellogg's Puffa Puffa Rice cereal in the first act of *Table Manners*. "He should get through three women a day without even ruffling his hair. That's what I'm like inside. I'm a three-a-day man."

The Norman Conquests is three full-length plays



Stepehen Mangan as Norman in Table Manners

set in the dining room (*Table Manners*), living room (*Living Together*) and garden (*Round and Round the Garden*) of a country house in England. Each play offers a different view of Norman's attempts at seduction over the same disastrous weekend in the lives of six spouses and in-laws at their middle class family home, where their never seen bed-ridden



mother is confined upstairs. Each play is complete on its own or can be viewed in any order, but once you have witnessed the shocking interactions of these outrageously delicious characters, I doubt you will be able to resist coming back for more of their hidden secrets and deceits.

The action follows the six characters over the same July weekend from Saturday night through Monday morning, while we watch Norman, a desperate lothario, attempt to seduce his sister-in-law, Annie (who had a one night stand with him); charm his brother-in-law's overbearing wife, Sarah (Amanda Root); and woo his estranged workaholic wife, Ruth (Amelia Bullmore), during a hysterical weekend of never-ending misunderstandings. The other two men

are Reg (Paul Ritter), Sarah's hen pecked husband, and Tom (Ben Miles), a mild mannered vegetarian who is unable to demonstrate his desire for Annie.

Staged in the round, as the playwright intended, the story takes off when Reg and Sarah arrive to give Annie a weekend off from caring for their invalid mother. Unbeknown to them, Annie was planning a weekend away with Norman, because Tom's inability to make any sexual advances has left her increasingly frustrated. Ayckbourn puts his hapless characters under his microscope, while exposing the disappointments brewing just beneath the surface, as their perplexing dreams of love and fulfillment go astray in their tangled lives. He makes many keen observations on family and relationships with his characteristic unrelenting wit.

And the captivating actors, who won this year's Drama Desk Award for Outstanding Ensemble, are perfectly irresistible. They deliver the playwright's unrelenting barrage of achingly funny dialogue with zestful glee, while never failing to play the pathos bubbling beneath the crumbling facade.

If you only have the time for one, we recommend *Table Manners*, but we bet you'll be ready for more of Norman's efforts at seduction.

The Norman Conquests is playing at the Circle in the Square, 235 West 50th Street between Broadway and Eighth Avenue. For tickets and information on the running schedule go to telecharge.com, call 212-239-6200 or visit the box office.

Theater critics Barry Gordin & Patrick Christiano are members of the Drama Desk. Barry is an internationally renowned photographer. Patrick is the artistic director of SivaRoad Productions and a member of the Drama Desk Nominating Committee. Visit their website at theaterlife.com.



Dinner



J. Smith-Cameron

By Katie Jackson

Starting Tuesday, July 7, Bay Street Theatre in Sag Harbor will be serving Dinner. On the menu is a mystery starring the acclaimed actress Mercedes Ruehl, who plays Paige, your hostess for the night. Ruehl made her name known through her work both in film and on and off Broadway. For her role in The Fisher King, she brought home an Academy Award and Golden Globe, and for her work on stage in Lost in Yonkers, Ruehl took home a Tony. An actress of such caliber certainly has the potential to make Dinner a night to remember – assuming she has the right ingredients. Dinner was written by English dramatist Moirra Buffini and is making its American debut at Bay Street, where it will be under the direction of the very talented David Esbjornson. The play chronicles a dinner party thrown by Paige in honor of the publication of her husband's recent bestseller. English born actor Daniel Gerroll plays Paige's husband, Lars. Actors J. Smith-Cameron, Reed Birney, Laura Campbell and Brian Hutchison round out the rest of the cast as the array of guests. Smith-Cameron plays Wynne, a vegetarian and former flame of Lars whose presence is sure to create tension. Birney and Campbell play the hardly compatible newlyweds, Hal and Sian, while Hutchison takes on the character of Mike, an uninvited guest whose status as a potential burglar has everyone on the edge of their seats.

The meal begins with a taste of the chaos to come, and before long relationships are on the table, leaving Paige and Lars with a lot more to clean up than dirty dishes. Throughout the course of the evening revenge looms heavily, rumors have it that the soup is suspect, a silent, anonymous waiter hovers in the background, and oh yeah – someone dies.

Despite its apparent dark nature, the play is riddled with dry, English humor. Attendees will leave the performance feeling comfortably satisfied, or hungry and wanting more. If that's the case, you'll have plenty of opportunities for seconds.

From July 7 through August 2, Dinner runs Tuesday through Saturday evenings at 8 p.m., and Sundays at 7 p.m., with matinees beginning Wednesday, July 15 at 2 p.m. and Saturdays after that at 4 p.m. throughout the run. Tickets are \$55 and \$65. This year Target is sponsoring Target Twofers, two tickets for the price of one, purchased on the day of the performance after 2 p.m. Bay Street Theatre is a not-for profit theatre located in Sag Harbor on the Long Wharf, and tickets for Dinner or any of other performances can be bought in person at the box office, by calling 631-725-9500 or online at baystreet.org.

The Glass Menagerie



Amy Irving

By Katie Jackson

Another upcoming play visiting the East End this July is one that you may find yourself already familiar with, *The Glass Menagerie*. Hosting this American classic is the new John Drew Theater at Guild Hall in East Hampton, where director Harris Yulin has been rehearsing with actors Amy Irving, John Behlmann, Louisa Krause, and Ebon Moss-Bachrach for the show's opening on July 11.

The Glass Menagerie was written by Tennessee Williams in 1944, and the play parallels so many aspects of his own life that it is often called an autobiography. Set in a cramped St. Louis apartment, the story is centered around the Wingfield family. The narrator is Tom, a struggling poet who feels stifled by his controlling mother and agrees to find a husband for his shy and crippled sister, Laura, in exchange for his freedom. In their own way, Tom, Laura and their Southern Belle mother are all incapable of overcoming their drab existences and escaping their hopeless situations.

As one of the greatest American playwrights in history, Williams' talent as a writer is evident throughout *The Glass Menagerie*, and many have called it his finest piece of work. Such a play requires a tremendously talented cast, and it will be interesting to see Amy Irving starring as Amanda Wingfield. Irving has had a successful career both on screen and on stage, and her work on Broadway has included roles in *Amadeus*, *Heartbreak House*, *Three Sisters* and Arthur Miller's *Broken Glass*.

Directing Irving and the rest of the cast is Yulin, the producer of Horton Foote's *Trip to Bountiful*, which ran at Signature Theatre and Goodman Theatre and won four Lortel Awards and the Chicago Tribune's Production of the Year Award. His Broadway credits include *Hedda Gabler*, *The Price*, *The Diary of Anne Frank*, *The Visit*, *A Lesson from Aloes* and *Watch on the Rhine*. His film credits include *Another Woman*, *Cradle Will Rock*, *Training Day* and *Fur*.

The production team includes a set of accomplished designers, including set designer Beowulf Boritt, costume designer Martin Pakledinaz and sound designer Brett Jarvis. The entire team has worked hard to create an original production of a play that has been reproduced so many times. If you're at all a fan of theater, you will have to see this rendition for yourself.

The Glass Menagerie at Guild Hall runs from July 8 to July 26 and for a complete schedule or to purchase tickets call the Guild Hall Box Office at 631-324-4050 or visit guildhall.org.

Into the Woods



Cast of Into the Woods

By Tiffany Razzno

Opening July 9 and running through July 26, Center Stage at the Southampton Cultural Center will present Stephen Sondheim's Tony award-winning work, *Into the Woods*.

Into the Woods is a unique musical that brings together the main characters from several Brothers Grimm fairy tales - Little Red Ridinghood, Jack and the Beanstalk, Rapunzel and Cinderella – interweaving their plots as each character embarks on a quest to make their respective wishes come true, and then also deals with the consequences of these wishes. These characters are brought together in an original tale involving a baker and his wife, who desire to have children. Typically, says Director and Choreographer Michael Disher, whenever Into the Woods is performed, a version featuring only Act 1, which is usually licensed by high schools and junior high schools and ends with happily ever after, is staged. "I think children like to hang onto their dreams, as well they should," Disher said of why schools typically focus on the more positive Act 1 when performing Into the Woods.

But Center Stage's production of Into the Woods will include Act 2, which focuses more on the consequences of the characters' actions, and appeal more to adults. "It becomes more profound," he said, "and much more intriguing."

He added, "It's a really great concept. There's very little attention paid to what happens after happily ever after. ... It's thought provoking in the sense that you can take something as simplistic as a child's fairytale and turn it into a modern parable for adults."

And this year, Disher says he is working with his strongest cast ever, which comes from all over Long Island, from the East End to as far west as New Hyde Park. "I can only imagine the collective miles [the cast] racks up," he said.

Also, he said you don't often see musicals performed in the Hamptons during the summer, so he's looking forward to seeing how the SCC's production of Into the Woods will be received. "I guess I made a wish and now we get to see if it comes through," he said.

Running July 9 through 26, performances of Into the Woods will be held Thursday through Saturday at 8 p.m. with Sunday matinees at 5 p.m. Tickets are \$25 for adults and \$10 for students under 21. For more information or to reserve a seat call 631-287-4377 or go to southamptonculturalcenter.org.

Honoring the Artist: Peter Max

It's been over a year since Peter Max has been on the cover of *Dan's Papers*, yet everyone who sees the current image will recognize it immediately as belonging to Max. (Who could ever forget his iconic imagery of the 1960s, for example, or more recently, various versions of The Statue of Liberty?)

This familiarity and comfort level also hold true when speaking with Max himself. Even though it's been several months since this critic and the artist have spoken, we continued a substantial conversation as if it were yesterday when we last communicated.

Max is one of those unique people who connects with everyone and everything. No guile. No arrogance. No egomania. He is truly a man who cares about life outside himself: questing for knowl-



GUILD HALL PRESENTS



Wed thru Sun July 8-26 / 8pm THE GLASS MENAGERIE by Tennessee Williams Directed by Harris Yulin / Starring Amy Irving With John Behlmann, Louisa Krause and Ebon Moss-Bachrach Preview Shows and Wednesdays: \$50/\$48 Members Thursdays, Fridays and Sundays: \$55/\$53 Members

Saturdays: \$65/\$63 Members

\$10 Students, under 18, must be present at time of pick-up at the Will Call window of the box office in order to receive this discounted ticket. Made possible in part through the generosity of Barbara Slifka, Robert E. Nederlander, Sr. and The Producers Circle.

Thurs July 9 / 6-9pm ART HAMPTONS: THE INTERNATIONAL FINE ART FAIR Opening Gala/Collectors Preview

At Bridgehampton Historical Society Grounds (across from Candy Kitchen) Proceeds from auction of Jennifer Bartlett's "Earth Fireworks" and \$200 entrance fee per person at door to benefit Guild Hall. All are invited!



Sun July 12 / 2pm AFRICAN AMERICAN EXPRESSIONS: READY FOR CHANGE

The Long Island Black Artists Association exhibition and presentation of artists' works with performance by The First Baptist Church of Bridgehampton Gospel Choir and the Children's Choir of Calvery Church. Reception to follow. FREE Sponsored by National Grid as part of its Inclusion and Diversity initiatives.

Mon-Fri July 13-17 / 12 noon-3pm SUMMER STUDENT FILM WORKSHOP

For aspiring filmmakers ages 8-13 \$200/\$180 members for 5-day workshop, call 631-324-0806 This program is sponsored in part by Hamptons International Film Festival and LTV. Educational programs are made possible in large part through the generosity of Lewis B. Cullman in memory of his brother Joseph F. Cullman 3rd.

Tuesdays July 14 – September 1 7:30pm Pre-Show Wine Reception / 8pm Film (RE)DISCOVERING WORLD CINEMA: GEMS FROM THE JANUS COLLECTION Film Series Programmer, Gavin Wiesen

Series \$84/\$70 members • Individual Prices \$12/\$10 members July 14 The Wages of Fear - France, Clouzot '53 July 21 Il Posto - Italy, Olmi, '61 July 28 Stray Dog - Japan, Kurosawa, '49 August 11 Knife in the Water - Poland, Polanski '62 August 18 Autumn Sonata - Sweden, Bergman '78

August 25 Amarcord - Italy, Fellini, '74 September 1 Au revoir les enfants - France, Malle, '87

Theater Box Office: 631-324-4050 BoxOffice@GuildHall.org / Theatermania.com Call Theatermania: 1-866-811-4111



theater

museum

education

peace and quiet at times. Max will have none of that, remarking that he has a full-time DJ playing music in his office-studio, a place where he

friends in need.

can't wait to get to each day. In a nutshell, Max seems the kind of person who constantly "fuels up" on living, passing that fuel to everyone he meets. During a recent conversation, he further expands on the stimuli, which feed his passions.

edge, absorbing what he learns and taking care of

Such pursuits take energy, commitment and an

insatiable appetite, of course, but they also take

Q: I really shouldn't have suggested that you don't believe in peace and quiet. They are actually very important to you.

A: It is most important to be calm and relaxed if you want to be creative. It doesn't just apply to the arts; business ideas need calmness, too. If you are anxious, ideas can't come through.

Q: You are so connected to the universe and our galaxy (many of your images reflect this) but it's because of what they can teach you. The knowledge you have becomes your worldview, literally. Can you give me an example of how this knowledge works for you?

A: How many suns are there in our galaxy?

Q: I'll take a guess. One million.

A: Close. There are 350 billion suns in the galaxy. There are also 400 billion galaxies.

Q: Where did you get this from?

A: Neil Tyson from the Planetarium.

Q: So how does this affect your work or sense of life?

A: I'm in awe and shock. I'm beside myself. No words or emotions can describe it. The idea leaves you breathless. To the universe, we're smaller than an atom. There are 100 trillion cells in each person.

Q: I'm in awe and shock. So, what do you do with that knowledge?

A: The smallest and the biggest. I live in the middle.

Q: I have to know, how did you first sense the importance of the universe?

A: I grew up in China; my father owned a moderate-size department store there. I went to Tibet and ended up staying for six and a half months. I became friends with an old man there who had a telescope. He welcomed me into his world. Imagine, I was an eight-year-old kid, and he was an 80-year-old man; I am so grateful to that man. I combined my love of astronomy with art in the late 1960s.

 $Q{:}\ I$ know you have other interests, too, that you're committed to.

A: I am a vegan and have been for 35 years. I also have seven cats and am an animal rights advocate. So is my wife.

Q: You also love pop culture.

A: Yes. I like Spielberg and George Lucas, Oprah, CBS' "The Early Show."

Q: How about right-winger Glenn Beck?

A: I don't judge people's beliefs. I care about the humanity of the planet.

Visit www.GuildHall.org 158 Main St., East Hampton, NY 11937 GuildHall

Art Commentary by Marion Wolberg Weiss

'Rites of Spring' at LongHouse Reserve



Left, right: Sculpture by Eric Fischl

Ned Smyth's sculptures at the Salomon Gallery evoked for this critic a magical journey and the establishment of Joseph Campbell's mythical hero. Entering the grounds of the LongHouse Reserve becomes a similar experience for most visitors even if they've never heard of Campbell. No matter. Walking through the gardens and absorbing the sounds, sights, smells, textures (and perhaps even tastes) is unique to everyone: a journey that's subjective, spontaneous and sensual. Yet it's one that's ultimately shared with fellow travelers.

In a nutshell, experiencing the LongHouse Reserve makes us feel separate and at the same time feel we're part of a collective. Either way, we feel human.

The recently acquired sculptures at the LongHouse contribute greatly to this idea. They stand alone, surrounded by trees, flowers and water; they are true aesthetic entities establishing their own space. Even so, the works are part of a whole environment, amidst a seemingly glorious ecosystem. They are separate and an assemblage.

Consider "Battenkill," by Mia Westerlund Roosen, a concrete configuration that forms a circle. A stream of water finds its way around the curve, like a Roman aqueduct. Visitors can sit inside the shape, appreciating the sound of water as it swishes through the system.

There's movement all around as the birds sing and the wind blows. We feel open to the elements, yet we feel protected inside the sculpture.

George Rickey's "Two Open Rectangles Excentric V" also seems alive with motion as the wind whisks through two vertical forms atop a pole. The forms may move separately or together, proving a good example of aloneness versus togetherness, which predominates. The sculpture seems perfectly at ease standing in the middle of a delicate flower patch.

Gonzalo Fonseca's four pieces situated on the patio present a different atmosphere, although, again, they are individual works among the many couches and benches where visitors can relax. They are challenging sculptures as well. Composed of either Bardiglio marble or Roman/Persian travertine, the works are at once lyrical and awkward. Niches in the pieces hold delicate small balls or other geometric forms, yet the objects are placed in box-like shapes that appear almost "industrial." The lily pond in the background provides a mediation between the sculptures' oppositional elements.

Also on the patio is Johnny Swing's "The Quarter Lounge," a luxurious seat studded with silver coins that's an art object and a functional form. The lounge provides a counterbalance to Fonseca's "hard-edge" works as well.

Eric Fischl's "Tumbling Woman" is also a bit disconcerting. The female figure bears a strong resemblance to a man's athletic build with thick legs and huge hips. We wonder if the ambiguity is another way that Fischl is reinforcing the recurring idea found in his figurative paintings about contradictory male-female relationships. Again, his sculpture seems alone in its environs, yet it's also surrounded by lush greenery.

"Rabdomante" by Magdalena Abakanowicz is another provocative piece, composed of two figures anchored to opposite sides of the pond. The aluminum



works seem like sentinels, keeping watch over not only the pond, but the entire Reserve. They are subtle, yet strong. We feel comforted by their presence.

The Guild Hall show was curated expertly by Christina Strassfield and Mikaela Sardo Lamarche. The sculptures are on view for the entire season. Call 631-329-3568 for information and hours.



2009 Writers Summer **Evening Events**

Wednesday, July 8th 7:30 p.m. Duke Lecture Hall Famed children's book author Norton Juster

Thursday, July 9th 7:30 p.m. Avram Theater From Page to Stage: Theater Adaptation Panel Pulitzer Prize winner Marsha Norman and iTheatrics CEO Tim McDonald

Friday, July 10th 7:30 p.m. Avram Theater *The Musical Adventures* of Flat Stanley Hamptons Premiere Presented by iTheatrics Written and directed by Tim McDonald Based on the book series by Jeff Brown Open to children and adults

Saturday, July 11th 7:30 p.m. Avram Theater A Celebration of Poetry for the Whole Family: Highlights from the soon-to-be released Julie Andrews Collection of Poems, Songs and Lullabies Julie Andrews, Emma Walton Hamilton and James McMullan Great for children and adults

Wednesday, July 15th 7:30 p.m. Duke Lecture Hall Pulitzer Prize-winning novelist **Richard Ford**

Thursday, July 16th 7:30 p.m. Avram Theater Ensemble Studio Theatre Onstage New York's premiere development theater reads an exciting new play

Friday, July 17th 7:30 p.m. Avram Theater Theater Collaborations. **A** Discussion Theater giants Robert Brustein, Emily Mann, Joe Mantello and Tony Walton

Saturday, July 18th 7:30 p.m. Avram Theater Three Farces and a Funeral Based on the life, letters and plays of Anton Chekhov By Robert Brustein Directed by Daniela Veron Featuring Alan Alda

Monday, July 20th 7:30 p.m. Avram Theater A Seagull in the Hamptons Freely adapted from Chekhov's The Seagull By Emily Mann Featuring Brian Murray, Larry Pine and Maria Tucci

Tuesday, July 21st 7:30 p.m. Duke Lecture Hall Guggenheim Fellow Thomas Lux and National Book Critics Circle Award-winner Marie Ponsot

Wednesday, July 22nd 7:30 p.m. Avram Theater The Last Cargo Cult Created and performed by Mike Daisey, groundbreaking monologuist Directed by Jean-Michele Gregory

Thursday, July 23rd 7:30 p.m. Duke Lecture Hall Celebrated writers Meg Wolitzer and Roger Rosenblatt

Friday, July 24th 7:30 p.m. Avram Theater An Evening With Billy Collins Presented by The Southampton Review

Thursday, July 30th 7:30 p.m. Avram Theater Ensemble Studio Theatre Onstage This esteemed Off-Broadway theater returns with a reading of another fascinating new

play Friday, July 31st 7:30 p.m. Avram Theater The Alan J. Pakula Prize This year, Stony Brook Southampton University and the Writers Guild of America, East salute a major figure in Screenwriting and Directing.

Saturday, August 1st 7:30 p.m. Avram Theater A Conversation on Film Writing with Alec Baldwin and Jon Robin Baitz Join us for a surprising, humorous and practical conversation about what makes great screenwriting as these two pros screen clips from some of their favorite

films.



PRICES:

Saturday Evening Events - \$35 / \$10 Seniors, Students, Stony Brook University Personnel Weekday Evening Events - \$25 / \$10 Seniors, Students, Stony Brook University Personnel

For ticket information (631) 632-5152 or visit www.stonybrook.edu/avram



Applications and detailed information about admission, fees, scholarships, deadlines, conference schedules and housing available: www.stonybrook.edu/writers (631) 632-5007 • southamptonwriters@notes.cc.sunysb.edu

A Writer's Summer / MFA in Writing and Literature STONY BROOK Stony Brook Southampton, 239 Montauk Highway SOUTHAMPTON Southampton, NY 11968 State University of New York

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631.288.1500

Art Openings & Galleries

OPENINGS AND EVENTS ARTISTS EXHIBITION – Opening reception 7/3 – 5 to 9 p.m. On thru 7/12. Ashawagh Hall, Springs Fireplace

Road & Old Stone Highway, Springs. aaeh.org.
 PLEIN AIR PECONIC – Holiday Reception 7/3 – 5-7
 p.m. Clinton Academy, Main St., East Hampton.
 NEIL WILLIAMS – Opening reception 6 to 8 p.m.

Curated by Ed Leffingwell. Spanierman Gallery, 68 Newtown La., East Hampton. 631-329-9530. **"MEN ONLY"** – Opening reception 7/3 – 6 to 8 p.m.

Group show devoted exclusively to work by male artists only. On thru 8/16. deCordova Studio & Gallery, 538 Main St., Greenport. 631-477-0620.

BLACK TIE INTERNATIONAL MAGAZINE PARTY 7/4 - 6 to 8 p.m. Cocktails and hors d'oeuvres. Featuring Dr. Bill Andrews of Sierra Sciences:" Stay Young and Glamorous Past 125." Exhibition Preview of Gil Ferrer's "Conscience Point" - Marine Assemblages. The Gallery Sag Harbor. 631-725-7707.

KEVIN BERLIN - 7/4 - New paintings in "One Fish...Two Fish." RVS Fine Art, 20 Jobs La., Southampton. 631-283-8546.

"SUMMER CELEBRATIONS" - Opening Reception 7/4 - 6 to 9 p.m. Group show. On thru 7/30. Chrysalis Gallery, 2 Main St., Southampton. 631-287-1883.

"DEEP DIVE" – Opening reception 7/5 – 2 to 6 p.m. Group show exploring the power, energy and transforma-tional qualities of water. On thru 8/2. The Design Studio,

2393 Main St., Bridgehampton. 212-729-4974. **ART HAMPTONS** – 7/9-7/12 – VIP preview 7/9 – 6 to 9 p.m. Grounds of the BH Historical Society.

ARTISTS ALLIANCE STUDIO TOUR - 7/9-7/11 - 10 a.m. to 5 p.m. \$55. 631-324-2225.

GALLERIES

ANNYX – 150 Main St., Sag Harbor. 631-725-9064. ART & SOUL GALLERY - 495 Montauk Highway,

Eastport. 631-325-1504. Artsoulgallery.com. BOLTAX GALLERY – "Them" by Don Florence. On thru

7/6. 21 North Ferry Road (Route 114), Shelter Island. 631-749-4062. BRAVURA ART AND OBJECTS GALLERY -

American, European, tribal, Murano glass, jewelry, textiles, home furnishings and eclectic objects. Open by appointment. 261 N. Main St., Southampton. 631-377-3355. info@bravurastyle.com

CANIO'S GALLERY– Abstract paintings by Roisin Bateman. Canio's Books, 290 Main St., Sag Harbor. 631-725-4926

CECILY'S LOVE LANE GALLERY – Showing a variety of local artists. 80 Love Ln., Mattituck. 631-298-8610. CHRYSALIS GALLERY – "Variations." 2 Main Street,

Southampton. 631-287-1883. THE CRAZY MONKEY GALLERY - Fri. thru Sun. 11 a.m. to 5 p.m. 136 Main St., Amagansett. 631-267-3627. D'AMICO INSTITUTE – Former residence of Victor

Schedule for the week of Friday, July 3 to Thursday, July 9. Movie schedules are subject to change. Always call to confirm shows and times.

HAMPTON ARTS (+)

(631 - 288 - 2600)Ice Age: Dawn of the Dinosaurs - Fri.-Sun., 2, 4:15, 6:30, 8:30 Mon.-Thurs., 4:15, 6:30, 8:30 The Proposal - Fri.-Sun., 2:30, 4:45, 7, 9:15 Mon., 4:45, 9:30 Tues.-Thurs., 4:45, 7, 9:15

MATTITUCK CINEMAS (+) (631-298-SHOW) Up (PG13), Public Enemies (R), Transformers 2 (PG13), Ice Age: Dawn of the Dinosaurs (PG), My Sister's Keeper (PG13), The Proposal (PG13), The Hangover (R)

> SAG HARBOR CINEMA (+) (631 - 725 - 0010)Cheri - 5, 7, 9 all week

D'Amico, founding director of the Museum of Modern Art. Early modernist furnishings and found objects on display. By appointment. Lazy Point, Amagansett. 631-267-3172.

DeCORDOVA STUDIO AND GALLERY - "Men Only." On thru 8/16. 538 Main Street, Greenport. www.decordovagallery.com, 631-477-0620.

THE DAN FLAVIN ART INSTITUTE - Permanent installation of works in fluorescent light and changing exhibitions. Sat. and Sun. 12-6 p.m., Fri. by appointment. 221 Corwith Ave. off Main Street, Bridgehampton. 212-293-5584. diacenter.org.

DESHUK-RIVERS STUDIO - Visit artist Daria Deshuk for one-on-one tours. Paintings, photographs and works on paper. 141 Maple Ln., Bridgehampton. 631-237-4511. Deshukriversgallery.com.

THE FITZGERALD GALLERY - Special collection of vork by Robert Valdes. 48 B Main Street, Westhampton Beach 631-288-6419.

THE GALLERY SAG HARBOR - Mark Milroy and John Kneapler. On display thru 7/5. 125 Main St., Sag Harbor. 631-725-7707.

GORAN PETMIL STUDIO - Open Sat. and Sun. 3-7 p.m. or by appointment. 88 Gin Lane (Barnway), Southampton. 631-574-7542 or 631-830-2895.

HAMPTON ROAD GALLERY - Fri.-Sun., 11 a.m.-4 p.m. 36 Hampton Road, Southampton. 631-204-9704. KESZLER GALLERY – Russell James' "Nomad Two

Worlds: Collaboration of Photography and Aboriginal artists" and others. Thurs.-Mon. 11 a.m.-5 p.m. 631-204-0353

LEVITAS CENTER FOR THE ARTS - Southampton Cultural Center, 25 Pond Ln., Southampton. 631-287-4377. LTV STUDIOS - Sat., 4-9 p.m. Sun., 11 a.m.-7 p.m. 75 Industrial Rd., Wainscott. 631-329-0055. MARK BORGHI FINE ART – Mix of mid-century mod-

ern works and new acquisitions. 2462 Main St., Bridgehampton. 631-537-7245.

MICHAEL PEREZ POP ART GALLERY – Featuring original works by artist/gallery owner Michael Perez. 59 Main St., Southampton. 631-259-2424. Michealperezartist.com.

MOSQUITO HAWK GALLERY - 24 N. Ferry Rd., Shelter Island. 631-905-4998.

PARASKEVAS GALLERY - Showing Michael Paraskevas' work and children's book illustrations from Maggie and the Ferocious Beast and other books published with his mother, Betty. Open by appointment. 83 Main St., Westhampton Beach. 631-287-1665

THE PARRISH ART MUSEUM – Photography by Jean-Luc Mylane. Mon.-Sat. 11 a.m. to 5 p.m., Sun. 1 to 5 p.m. Job Ln., Southampton. 631-283-2118

L'ORANGERIE FINE ART GALLERY - A mix of contemporary and traditional works. Paintings, prints, photography both local and national. Sat. 12 - 7 p.m. Sun. 1-5p.m. and by appointment. 633 First Street, Greenport. 631-

MOVIES

UA EAST HAMPTON (+) (631 - 324 - 0598)Public Enemies (R) -Fri.- Thurs 1, 4:15, 7:20, 10:30 Ice Age (PG) - Fri.- Thurs., 12, 2:20, 4:50, 7:15, 9:50 Sisters Keeper (PG13) -Fri.- Thurs 12:50, 4:30, 7:30, 10 Transformers 2 (PG13) -Fri.- Thurs 12:40, 3:50, 7, 10 The Proposal (PG13) -Fri.- Thurs 1:15, 4, 6:45, 9:30 **Up** (**PG**) - Fri.- Thurs 12:30, 3:20, 6:30, 9:15

UA HAMPTON BAYS (+)

(631-728-8535)Up (PG) - Fri., 4:20, 7, 9:40 Sat., 1, 4:20, 7, 9:40 Sun., 1, 4:20, 7, Mon.-Thurs, 4:20, 7 Hangover (R) - Fri., 4:30, 7:30, 10:10, Sat. 1:30, 4:30, 7:30, 10:10 Sun., 1:30, 4:30, 7:30, Mon-Thurs., 4:30, 7:30 Year One (PG13) - Matinee only, 1:20 Transformers 2 (PG13) - Fri., 4, 7:20 10:40 Sat., 12:40, 4, 7:20, 10:40 Sun., 12:40, 4, 7:20 Mon.-Thurs, 4, 7:20

477-2633.

RATIO GALLERY – Paintings by Marlies Ihmels-10 Bell St., Bellport. 631-286-4020. Herget. Ratiogallery.com

ROMANY KRAMORIS GALLERY - 41 Main St., Sag Harbor. 631-725-2499

ROSALIE DIMON GALLERY - Reina & Reich. Jamesport Manor Inn, 370 Manor Lane, Jamesport. 631-722-0500

SILAS MARDER GALLERY - 120 Snake Hollow Rd., Bridgehampton. infor@silasmarder.com. 631-702-2306.

SIRENS' SONG GALLERY - Sat. and Sun., 12:30-5 p.m. 516 Main Street, Greenport. sirensongallery.com. 631-477-1021.

SOUTH STREET GALLERY - Open Fri.-Sun., 12-5 p.m. 18 South Street, Greenport. 631-477-0021.

SPANIERMAN GALLERY AT EAST HAMPTON – 68 Newtown Lane, East Hampton. 631-329-9530. SURFACE LIBRARY – "Textures: Artists as

Alchemists." 845 Springs Fireplace Rd., East Hampton. Thurs – Sun. 11 a.m. to 6 p.m. 631-291-9061.

SYLVESTER & CO. GALLERY - "Abstract Variations" by Dennis Lawrence. 154 Main St., Amagansett. 631-267-9777

TERRENCE JOYCE GALLERY - 114 Main St... Greenport. 631-477-0700. TULLA BOOTH GALLERY – Blair Seagram's "Surf

Report." 66 Main St., Sag Harbor. 631-725-3100. Tullaboothgallery.com.

WATERMILL MUSEUM ART GALLERY - 17th Annual Members Art Exhibition. On thru 7/13. Open daily,

closed Tues. and Wed. watermillmuseum.org. 631-725-4625. THE WINTER TREE GALLERY - Group Show with Eric Dever, Cuca Romley, Fernando Vignoli, and more. Daily 12-6 p.m. (Closed Tuesday).125 Main Street, Sag Harbor. 631-725-0097.

WISH ROCK STUDIO – Fine art and frame shop. Open Thurs.-Sun. from 10 a.m.-5 p.m. 17 Grand Ave., Shelter Island Heights. 631-749-5200.

VERED GALLERY - Sun., Mon, and Thurs. 11 a.m. to 6 p.m. Fri. and Sat. 11 a.m. to 9 p.m. 68 Park Pl., East Hampton. 631-324-3303.



Ice Age (PG) - Fri., 5:10, 7:45, 10:20 Sat., 12, 2:35, 5:10, 7:45, 10:20 Sun., 12, 2:35, 5:10, 7:45, Mon-Thurs., 5:10, 7:45

Taking Of Pelham (R) - Fri.-Sat., 4:10, 7:10, 9:50 Sun., 4:10, 7:10 Mon.-Thurs, 4:10, 7:10

UA SOUTHAMPTON (+) (631 - 287 - 2774)

Whatever Works (PG13) - Sat. - Sun., 1:45, 4:30, 7:40, 10:15, Fri., 4:30, 7:40, Mon.-Thurs., 4:30, 7:40 Transformers 2 (PG13) – Sat. – Sun., 12:50, 4:10, 7:30, 10:50, Fri., 4:10, 7:30, 10:50,

Mon. – Thurs., 4:10, 7:30 **The Hangover (R)** – Sat.-Sun., 1:30, 4:20, 7:15, 9:40, Fri., 4:20, 7:15, 9:40, Mon.-Thurs., 4:20, 7:15 The Proposal (PG13) - Sat.-Sun., 1, 4, 7, 9:50, Fri., 4, 7, 9:50, Mon.-Thurs., 4, 7

The sign (+) when following the name of a theatre indicates that a show has an infrared assistive listening device. Please confirm with the theatre before arriving to make sure they are available.



Beauty/Fashion

Raving Beauty By Janet Flora

The Truth about Airbrushed Makeup

By Janet Flora

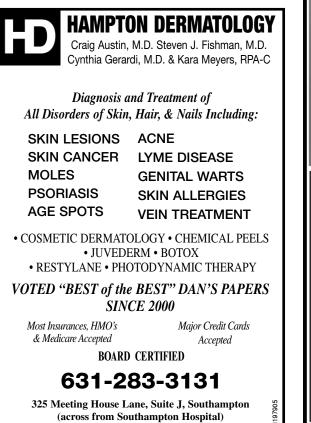
It all started with high-definition TV. Makeup artists and TV celebrities started to worry that every flaw would not only be visible to the viewer, but in fact magnified. It seemed to make sense. After all, if you could clearly see spectators in the stands as you watched a sporting event on TV, then what would HDTV do to the human face?

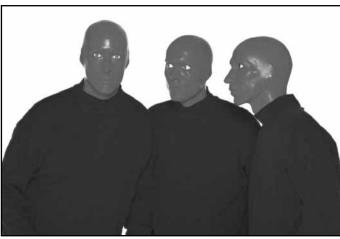
Enter airbrush makeup – or re-enter. The airbrush was first used for makeup purposes in the '30s during the filming of *Ben-Hur* to paint hundreds of extras. Now, in 2009 when almost all programming is in high definition, that is still what airbrush makeup is best for: speed, crowd scenes and body makeup, not necessarily for makeup that will be flawless on HDTV, or in life.

No doubt there are makeup artists and laypeople that will gasp at that statement. But the truth is that there are very few celebrity makeup artists working on high profile celebrity TV shows in high def that use the airbrush. The airbrush proponents argue that regular (hand applied) foundation will be visible on TV, and foundation that is sprayed on from an airbrush will be less visible.

The airbrush itself is an instrument that contains a small cup that holds the foundation. That instrument is attached to a compressor that powers the brush to spray on the foundation.

Mary Kahler, who is head of the makeup department on "The Today Show" and does the makeup of Matt Lauer, Ann Curry, Natalie Morales, Kathy Lee Gifford, Hoda Kotb and countless other celebrity guests, does not use an airbrush. Kahler said, "I can easily replicate the finish of airbrushing by hand. In fact, I have more control and I like the result better. The common misconception about airbrushing is that people think airbrushed makeup will have the effect of retouching a photograph, and therefore everything will look flawless; this is simply not true."





Kahler is not alone in her thinking. Michele O'Callaghan, who is in charge of makeup and personal makeup artist to David Letterman on "The Late Show," despises the airbrush. She said, "The effect is monochromatic. Everyone looks the same and resembles a mannequin." O'Callaghan has been with Letterman for 21 years. A few of her other credits include "Costas Live" and "Real Sports with Bryant Gumbel," both of which, like "The Today Show," are in high definition.

Some professional makeup artists who are doing

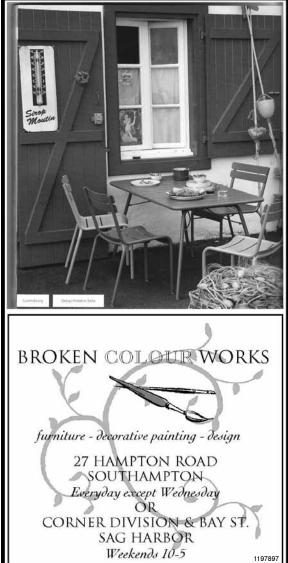
the equivalent of body painting, where airbrushing would make sense, still won't use it. Joe Dulude II, who did the makeup for Idina Menzel (2004 Tony Best Musical Performance), the first actress to play Elphaba in *Wicked*, did not use an airbrush to make her green. Dulude told me, "I wasn't happy with the result and neither I nor Menzel wanted to breathe in any excess."

Chase Tyler, who was in charge of makeup for The Blue Man Group, never used airbrushing. The New York troupe still follows in that tradition, the bluing is done with traditional grease paint.

What is most ironic, as a result of the airbrush craze and a lot of the misconceptions about what it will do, is that brides are now asking makeup artists if they airbrush. A makeup artist friend of

mine, who occasionally does weddings when she is not too busy with her celebrity clientele, told me that one bride called her, and when she told the bride that she did not airbrush, the woman simply hung up the phone. My friend chuckled at this and said, "I don't think she realized that asking an artist if they use an airbrush is the equivalent of asking a hairstylist which comb and size of shears they use."

The truth about airbrushing is that it is not really a technique, but rather a tool, and the most important thing about any tool is who is using it.





Sports/Outdoors

CLASSIC CARS WITH BOB GELBER

STOP THE PRESSES! I always wanted to say that, along with "Follow that cab." What's gotten me excited is that finally our government has proposed a law to amend corporate miles per gallon rules and will take effect by 2016. The new rules will mandate a fleet average of 35.5 miles per gallon for cars and 30 miles per gallon for light trucks and SUVs. The current rule is 25 mpg for cars. Thank you, President Obama.

All the gas hogs that America has been producing for the last few decades have literally put all of Detroit into bankruptcy. Even though we closed the gate after the horses have escaped from the barn, there is a chance for salvation. If Chrysler pairs up with Fiat of Italy, it will have a partner that has a history of making some of the most practical and interesting small,

Bíba N.Y. "The Hot Hamptons Boutique" Trunk Shows All Summer Long July 4th Weekend Event Minnie Rose

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40 Hill St. Southampton 631-377-3647

MPG: The New Rules

economical cars in the world. If Ford imports or at least utilizes the technology of some of its European line, it will be very competitive. If giant GM finally grows up and starts building some modern engines and uses its vast manufacturing acumen, it again can be leader of the pack. "Only the strong survive" doesn't work anymore. Today in the world automotive arena it's "Only the smart survive."

There's no secret to getting high fuel mileage. All vehicles have to be smaller and lighter with extremely fuel efficient and smaller engines. Most European cars, where the fleet average is about 40 mpg have engines under two liters. In fact, in many European and Asian countries, a car with an engine larger than two liters gets a substantial tax. Even Ferrari, when it manufactured its best selling 308 series of sports cars in the '80s, made a tax saving, fuel-efficient, twoliter identical model called the 208. The current Mini Cooper S has a 1600cc engine with 170 hp and the soon (hopefully) to be imported Fiat 500 Abarth model has a tiny 1400cc engine with 138 hp. Yet, both of these cars are a sports car driver's delight. They do zero to 60 in around 7 seconds and both go over 130mph. The Mini currently gets 35 mpg and the Fiat about 40 mpg. That is the future, and it's not so bad.

Currently, both Honda and Toyota make two new Hybrids. Even though it's more attractive than the Toyota Prius, I find it rather bizarre that the new Honda Insight Hybrid bears an eerily close resemblance to the Toyota. It's also strange that the totally new Prius (about to hit showrooms as you're reading this article) looks almost the same as the old Prius. I sometimes wonder what goes on in the minds of some Asian car designers. Too much sake? Styling aside, these are both excellent, full sized cars. True, they don't go and handle like BMWs, they weren't designed

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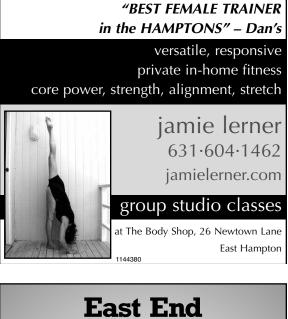
to, but both handle quite well. They were designed to be family hacks that get fantastic fuel mileage, and they live up to their goals. The Honda gets 40 mpg and the slightly more expensive and more luxurious Prius gets an incredible 50 mpg. What really bugs me is that while Detroit was building giant SUVs and pickups and was so busy engineering how many cup holders it could fit in, the Asians were designing these truly futuristic high tech, high mileage Hybrids.

I certainly hope Detroit catches up. However, it's not only Detroit that has to have a new mindset, it's also the American buying public. Everyone agrees that as the economy improves, gasoline prices will rise. The word benevolent is not in the vocabulary of the Texas oilmen. These guys have been ripping us off for the last decade. As gas prices in the near future hover around \$3 per gallon-plus, you can be sure that the American car buyer will demand better mileage from their vehicles. It makes absolutely no sense to burn up hard earned dollars through a gas hog's tailpipe. I truly hope Americans will wean themselves away from giant cars. The highways will then finally become a level playing field of normal size vehicles that make sense.

Finally, the future of transportation in America has promise. For ultimate fuel economy, the most promising powertrain would be a diesel electric hybrid, but I don't know if that would fit into the new, tougher emissions rules. That's one for the engineers to work out. High fuel economy is a win-win situation for everyone. We can all save the planet and money to boot. We can stop financing Arab's Rolls Royces. Why we might even become tolerant of Texans and their oilmen.

Bob Gelber, an automotive journalist living in the Hamptons, appears regularly on TV as an automotive expert. You can e-mail him at bobgelber@aol.com





Control Southampton 287-9700 Southold 765-9700 www.tickcontrol.com

Tick & Mosquito

Beauty/Fashion

Shop 'til You Drop... With Maria Tennariello

Here it is, the big Fourth of July holiday weekend. So far the days of sunshine have been few and far between. Let's hope we can use our beaches from here on in... otherwise, we shop!

Jacob and Chris of **Goldberg's Famous Deli & Restaurant**, 65 Main Street, Westhampton Beach, wants to bring a happy and exciting vibe back to town. They will be adding evenings into the late hours for an affordable dinner and late night bites. Can't beat their bagels, appetizing deli sandwiches, salads, hot pastrami, eggs, omelets, etc. all day. Stop in, have a bite. Catering is also available. Call 631-998-3878 for more information.

On Sunday, July 5, in memory of Police Officer Rich Kappel, **Impulse for Men**, 85 Main Street, Westhampton Beach, will donate 10% of their day's proceeds to benefit Rich and Tara Kappel's children. For information call Liz at 631.288.5406.

At **Dazzelle** on Jobs Lane, Southampton there is a "Summer Trunk Show" in progress until July 7. Designer Yansi Fugel, known for her wonderful travel clothing is offering almost everything at 30% to 50% off. Go for it!

Sunrise to Sunset and **Biba**, 36-40 Hill Street, Southampton are having a July Fourth "Backyard Sidewalk Blow Out Sale," Friday, July 3 through Sunday July 5. In the mix will be bins and racks of clothing, beachwear sandals, dresses, accessories and unbelievable giveaways at \$10, \$15, and \$20. Parking is available behind the stores – Do not miss this one!

The Elegant Setting, 31 Main Street,



Deinst + Dotter, Sag Harbor

Southampton, will be hosting a jewelry show on July 4 from noon to 6 p.m., featuring Christina Addison. Addison's collection includes multi-strand necklaces, multi-colored sapphire earrings, elegant evening earrings, pendants, rings, gumdrop earrings and other customized jewelry. Open 7 days a week, 10 a.m. to 6 p.m. Call 631-283-4747 or visit the elegantsetting.com for more info.

The news at **Tommy Hilfiger**, 69 Main Street, East Hampton, is that they are beginning a very exciting limited edition T-shirt program for the summer. The first in the series will launch on the Fourth of July and finish Labor Day weekend with sayings like "Local Visitor" and "Unwanted House Guest." Available only in the East Hampton store, in a variety of colors, these limited edition numbered Ts, offered in a variety of colors, are custom screen printed on the spot. The first 50 units are free to the first 50 customers and will be on sale after that for \$28 each. Each week there will be a new style. Did you know that the "Cheers" cooler/tote doubles keeps you refreshed at the beach or poolside? It retails for \$98. Also the "I'm a Firecracker" tote and the nautical striped tote both retail for \$68. Both are available all summer. Call 631-324-0540 for additional info.

Check out **White's**, Main Street, East Hampton, for new summer inventory and an exclusive new line of very effective sunscreen products called Anthelio 50+ from France that includes creams, lotions and sprays ranging in price from \$24 to \$55. They all contain Mexoryl, have an SPF of 50+, and have been approved by the FDA for the last 19 years. This is a product that all of us should carry all summer long.

A Little of What You Fancy, Newtown Lane, is the oldest gift shop in East Hampton. Jacques Torres chocolates, decoupage plates, environmentally friendly cards and stationary are just of a few of the trinkets they carry. Hable Construction's sturdy canvas bags and storage, along with one of the best folding cots for last minute guests, are available. Kerry Cassill's prints on soft Indian cotton can be worn at the beach and to a night on the town, and her exquisite bedding is also available. Orla Kiely's colorful handbags and travel rollers are ready to go, and who doesn't need a Barbour jacket?

(continued on page 147)

NEW KIDS ON THE BLOCK with Maria Tennariello

Ava's 71 Jobs Lane, Southampton 631.377.3102

Partners Gayle Calamita and Marjorie Scanlon from Around Again in Sag Harbor have opened a new boutique next door to Le Chef restaurant called Ava's. A beautiful space stocked with an affordable selection of great women's clothing, jewelry and accessories, along with select designer consignment. For those who like to window shop in the evening, the shop will be open late so that strollers can step into the shop and browse. Scanlon and Calamita are pleased to welcome Tracey Tooker with her internationally acclaimed hat collections. Tooker is available on weekends for custom fittings and special orders or to personally help choose the perfect hat for the discerning wearer from her extensive collection on display at Ava's. Open 7 days until late evening, when the crowd stops shopping!

Margo Manhattan at Jill Lynn & Co. 60 Jobs Lane, Southampton margotmanhattan.com

Jewelry Designer Margo Manhattan will be hosting a pop-up shop inside Jill Lynn and Co. Manhattan has a reputation as a visionary and iconic jewelry designer. Since she was 5 years old, the Hamptons have been Manhattan's home away from home. As a child, she spent hours scouring the shore for sea glass, which ultimately led to her fascination with all that glistened. Refining her taste from Swarovski crystals and paper maché, her current collection features exquisite gemstones set in sterling and 18k and finished in Manhattan's unique styling. Manhattan's approach is sleek, versatile, elegant, captivating and sexy. The Hamptons host



Greenport Art and Design her current clientele and offers her a captive audience to introduce her latest collections and timeless classics.

Cook Travel 71 Hill Street, Southampton 631.283.1740 - cooktravel.net

Cook Travel/American Express recently changed locations from Hampton Road to 71 Hill Street in Southampton. The agency, one of the first on the East End, started nearly ninety years ago as Osborne Travel, founded by John Osborne, Sr. in 1920. In 1973 Mrs. Joan Foley purchased the agency from the Osbornes and later sold it to Stephanie McNamara. In May of 2000, Osborne Travel was bought by Lorelle Fallon, who changed the name to Cook Travel, bringing the agency under the American Express umbrella. She presently manages the Cook Travel East Hampton branch. In 2002 she sold the business to Blake Fleetwood, the present owner. "A lot of people who stopped using a travel agent to book their vacations have returned," says Susan Hazard, the current manager at Cook Travel. "People want that personal interaction and the assurance that someone they know is standing behind them and will be their advocate."

Biba 40 Hill Street, Southampton 631.377.3647

Shopping in the Hamptons will never be the same with the updated Biba Boutique. Owner Barbara Blatt handpicks Biba's collection of snazzy lines featuring new designer Karina Grimaldi, Sky tops and dresses, Mini Rose cashmeres and all the sought after brands of designer denim. By popular demand, the newest addition features a men's line that includes Laguna Jeans and Christian Audiger. This summer the shop promises to provide a one-stopshopping experience, with everything the stylish Hamptons woman or man needs to be summer chic. Biba specializes in putting together a hand picked wardrobe for any event and offers a special "Biba Goody Box" sent directly to your door. You can call for a private appointment or consultation at 526.316.7880.

Broken Colour Works Route 114 & Bay Street, Sag Harbor 631.725.6152 – brokencolourworks.com

Broken Colour Works, a favorite in the Hamptons, is having a Grand Re-opening celebration this weekend. After closing the shop in January, back by popular demand, owner Shannon Willey has revamped the Sag Harbor space with a new, expanded line of

(continued on page 147)

Health/Fitness

By Carol Galanty Jones It's an unfortunate fact of modern day life that when finances or time gets tight, we cut back on those things we deem to be nonessential or even downright frivolous in our lives, such as our gym or yoga memberships, monthly massages and weekly pedicures. In actuality, these are the things that keep us sane and prevent us

from throwing pots and pans at our loved ones, so they should really be considered necessities

When you find yourself having to make a decision between paying your mortgage or letting your gym membership lapse, it's time to get creative. Obviously, you need to pay your bills, but you also need to find a way to incorporate fitness and time for yourself into your daily routine.

I'm going to use yoga as an example here, because for me, yoga is a way of life. Initially my reasons for practicing yoga were for the physical benefits of a strong, flexible body, but I have found over time that it is the mental, emotional and spiritual side of my yoga practice that keeps me coming back. It centers me, improves my focus, and halts the negative chatter that used to dominate my mind.

So rather then let my practice fall by the wayside as my work schedule has gotten busier and the financial markets crazier, I developed my own home practice. I started setting my alarm for the ungodly hour of 5 a.m., something I never in a million years thought I would be able to do, and have been relishing the time spent alone before my family stumbles downstairs looking for their morning feed.

The place I've set aside isn't anything special, just



Practicing Self-Care

an area in the house with enough room for me to stretch out without knocking anything over. I set out my mat, meditate for five or 10 minutes, and then run through whatever series of poses I feel my body needs. Each day is different. At times I crave physical exertion and at times stillness. Some days I practice for over an hour and some days only

20 minutes. If I feel I need guidance from someone other than my inner being, I throw in a DVD from one of my favorite teachers

The point is we cannot let the stresses of everyday life push aside the things we do to keep ourselves happy and healthy. If we stop exercising and practicing self-care, we become mere pack mules, toiling away at the daily grind, devoid of joy, buried under our never ending to-do list.

Get creative. Carve out time during your lunch hour, when the kids are napping, or before everyone wakes up. Say no to commitments that aren't going to bring joy into your life and use that time to go for a walk or write in your journal instead. Get your morning run in even if the laundry is piled sky high. You will be in a better frame of mind to tackle life's mundane chores if you've had the chance to clear your head and get those endorphins going. I challenge you to take at least a half hour every day this week to do something for yourself. Write it in your daily planner and make it a priority. You'll not only feel better, but you will be better equipped to handle whatever life throws your way. And hopefully you won't be throwing any pots and pans at your loved ones, at least not this week.

Eyelashes: Grow Your Own?

By Anita Dormer, M.D.

Something happened just last week that made me have to say to myself, "We are living in a science fiction novel." But even Ray Bradbury did not think of this one.

So what was it? Well, the announcement that the FDA has approved a medication, Latisse, that grows eyelashes, darkens them and makes them thicker. Who would have thought? Actually, nobody thought it up. It just, well, happened.

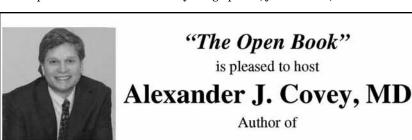
First I have to say that Allergan is the sole producer of Botox, an accidental cosmetic find by a receptionist secretary who wanted it for herself when she saw that the patients that were receiving it for eye disorders also had no wrinkles. I mean, what true blue American secretary would not have noticed that? The doctors did not.

Well, that lucky streak has happened again, and yes, you guessed it, Allergan is involved.

They have found that a medicine used for glaucoma caused the eyelashes to grow and grow and grow. It even made them thicker and darker. Mascara companies all over must be shaking in their boots, let alone those \$300 specialists that give you lash extensions that last maybe a month if you don't pull them out the next day after the awards show.

The FDA has approved it, and now the women of the world have something that womankind has longed for but never dreamed they could have. Imagine Cleopatra with this stuff or, heaven forbid, Tammy Baker or Liza Minelli. I think that the substance needs to be controlled, and if you

(continued on next page)



"Ageless Beauty: An Insider's Guide to Advanced Alternatives to Plastic Surgery" Date: Saturday, July 11, 2009 Time: 7 pm to 9 pm Location: 135 Main Street Westhampton Beach

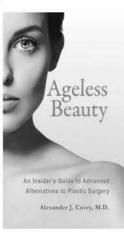
"The Open Book" is pleased to host

Author of

Refreshments will be served

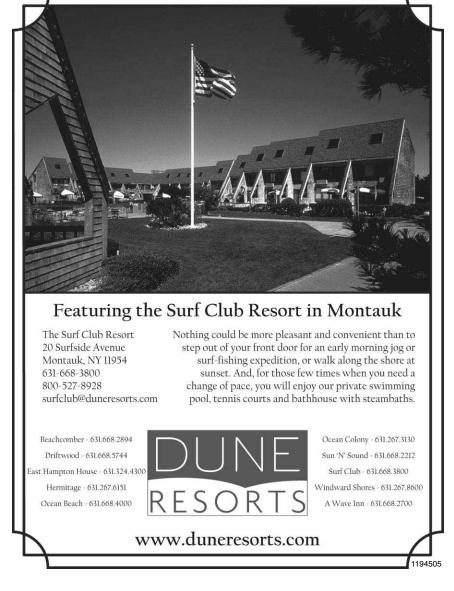
From Back Cover:

"New, exciting advances in cosmetic treatments have made it easier than ever for you to look and feel your best at any age.' Alexander J. Covey, MD, board certified cosmetic surgeon and author of the 2007 sensation "Forget the Knife: An Insider's Guide to Cosmetic Rejuvenation Without Surgery," brings you his latest book that offers you insights to a variety of treatments including: Laser Treatments, Smartlipo, Skin Tightening for the Face and Body, Restylane and other fillers, Botox, Skin Care, and Fat and Cellulite Reduction. With an easy to read format, stories of everyday people, and answers to frequently asked questions, this comprehensive guide is your best resource to finding the treatments you need to correct the damage caused by time, gravity and the environment and to get back your natural good looks.



1143841

Bring your own copy to sign or purchase one at the event. For more information call Dr. Covey at (631) 287-6662 or The Open Book at (631) 288-2120.



Eyelashes (continued from previous page)

can braid your eyelashes already, you are not a candidate. Please, doctors everywhere, use caution, as this stuff could affect the workplace. Think fingernails if you need an example.

Anyway, now that we have officially arrived in sci fi zone, just think, if this stuff can grow eyelashes, it may turn gray hair dark. Then we can be 99 years old with dark hair and black eyelashes that could make getting something out of your eye a little like looking for a needle in a haystack.

We may be in for a hard economic recession, but we must take good news where we girls can. For you balding men and women out there,

don't give up hope just yet. I now believe in fairies, the Easter Bunny, time travel and a world of thick-headed people.

NOW OPEN www.eastfit.com to reserve classes **OPEN HOUSE PARTY** Saturday July 4th 4:30 to 6:30 **INDOOR CYCLING** MB REGAN **GREGG COOK** Nadia zaki WIL ASHLEY ERIC VON FROLICH **DANIELLE HOPKINS** RACHEL BUSCHERT DYLAN SCHLOTT PHYLLIS SULLIVAN **STRENGTH & CONDITIONING CLASSES** in the studio and at the beach Booty Slide with Rebecca Kordecki 30/60/90 with Kirsti Molinaro will Power & Grace with Christine D'Ercole Pilates with Ellen Nalaboff Other Cool Classes with Ed Cashin, Linda Silich, Mercedes Dekker & Natalia **Be Sure to Check Out** MB's Tribute to Studio 54 with Live DJ **Gregg and Nadia's Special Event Ride for FREE on Wednesday** and so much more!!!!! **199 Main Street**, Amagansett NY 11930 (631) 267-0900 www.eastfit.com (around the corner from Mary's Marvelous, behind Gone Local) $\frac{3}{4}$ Shop (continued from page 145)

For the guys, look for Surefire illumination tools, used by the U.S. Army, and Benchmade knives. There are also lots of body products including Kiehl's, Kai Fragrance, Carthusia and beautifully packaged handmade soaps.

Heading out to **Gurney's Inn and Resort** for brunch with my friend Joanne, I noticed a huge "How Sweet It Is" sale sign posted at Kembali Bebas at Amagansett Square Drive. My car is always on autopilot for sales, it parks automatically! There are discounts up to 40% off throughout the entire store. "Pick a pink cupcake," owner Lorraine said. We opened a ceramic cupcake and inside was a slip of paper with a surprise discount that read, "another 30% off." Jewelry is already 40% off, and now we were getting an extra 30% off? Extra "pink cupcake" discounts range from 10% to 40% off. Stay tuned on this shop!

If you love the unusual, at **Dienst + Dotter**, 23 Bridge Street, Sag Harbor (in the Municipal parking lot behind Main Street), has exactly that. Among the treasure trove of unusuals, I found unique reindeer bracelets from Sweden that are consistent with the region. They are elegant, gracious and simple in a variety of widths, styles and colors. Owner Jill Dienst will be happy to explain how they are made.

Sag Harbor's **Around Again** on the Wharf is stocked to the rafters with new, fun, seasonable fashions, jewelry and accessories, along with designer consignments and vintage clothing for men and women.

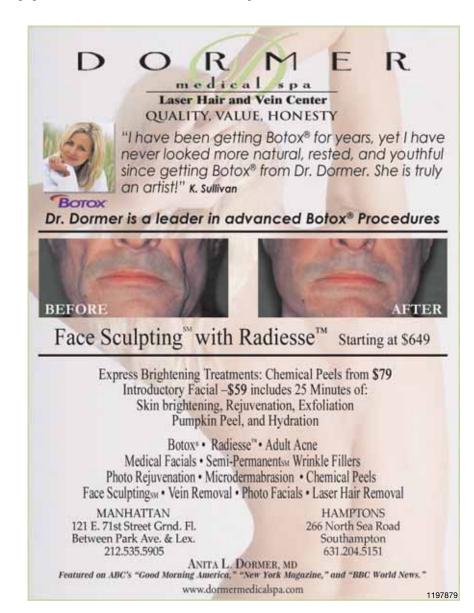
Until next week. Ciao and Happy and Safe Fourth of July shopping!

If your shop is having sales or new inventory, and you want our readers to hear about it, e-mail me at: Shoptil@danspapers.com Fermob outdoor furnishings, whose bistro chairs and tables have always been an East End favorite. They will offer complimentary ice tea and lemon squares to celebrate the occasion, so stop by and have a treat while browsing the new inventory. Open weekends from 10 a.m. to 5 p.m. Don't forget you can find their Southampton location at 27 Hampton Road, open daily.

Greenport Art & Design 117 Main Street Greenport – 631.477.2380

Greenport Art & Design is a paint-your-own pottery studio, boutique & contemporary art gallery that has just arrived on the North Fork. Adults and children are welcome to paint, shop and enjoy the ever-changing array of local art on their walls. In addition to walk-in painting, they offer parties, adult nights, art camps and take-home painting packages. The studio offers the highest quality bisque in the industry, and the client list ranges from fun-seeking families to professional artists and designers. Pottery painters can walk in, choose a piece of pottery from the shelves, relax and paint away. Party packages are available for in-store or athome parties. Their boutique offers handmade jewelry, children's clothes stitched by a Southold mom, handbags, hair accessories and organic wool sweaters. Also available are small artworks and photos by local artists, framed in antique watchcases, pottery beauties by Dagmar (I remember Dagmar from Sag Harbor) and a sprinkling of original drawings by owner Elizabeth Karsch. Saturday morning story hour is offered free to the public from 10-11 a.m. – just call to reserve a seat!

Are you a new business and want everyone to know about you? E-mail Maria at: NewKids@danspapers.com.



New Kids (continued from page 145)

Day By Day

Dan's COMING UP

n the following sections: Art Events - pg. xx Kids' Events - pg. xx Movies - pg. xx

JULY 4th FIREWORKS & EVENTS "AMERICAN PICNIC" FIREWORKS – 7/3. Dusk. Coopers Beach, 631-283-5847.

NORTH SEA CARNIVAL AND FIREWORKS -Carnival 7/1-7/5 from 7 to 11 p.m. North Sea Fire Department grounds, Noyac Rd. Fireworks on 7/3 and 7/5 at 9 p.m. 631-283-3629.

WESTHAMPTON BEACH FIREWORKS - 9 p.m. Visible throughout the Village. 631-288-1148.

MONTAUK BBQ – 7 p.m. Food, live music, prizes, cash bar, glow in the dark golf. Golf Club at Montauk Downs State Park. 631-668-1100.

AMAGANSETT FIREWORKS - 9 p.m. Fresh Pond Beach. 631-267-6340.

SAG HARBOR FIREWORKS – 9:30 p.m. Marine Park, Sag Harbor.

STARS OVER MONTAUK BY GRUCCI - 9 p.m. Umbrella Beach, Old Montauk Hwy. Rain date 7/5.

SOUTHAMPTON PARADE – 10 a.m. Departs from the Railroad Plaza in Southampton. "What Is America to Me?" theme.

BENEFITS AMERICAN PICNIC WITH FIREWORKS – 7/3. 7 to 10 p.m. Southampton Fresh Air Home,

Southampton. \$250. CORMARIA SUMMER **GALA** – 7/4. Time TBA. \$250. Cormaria Retreat House, Sag Harbor. 631-725-4206.

HALSEY HOUSE GALA - 7/4. 6 to 8 p.m. Music, hors d'oeuvres and silent auction of art, books and wine. Tickets at 283-2494. \$125/\$150 at the door. The Thomas Halsev Homestead, 249 South Main St., Southampton.

BOX ART AUCTION - 7/8. 6 to 8 p.m. To benefit East End Hospice. Preview and reception at the Children's Museum of the East End, Bridgehampton. 631-288-7080.

FRIDAY, JULY 3

FRIDAYS AT FIVE – David Reynolds reads *Waking Giant: America in the Age of Jackson.* Bridgehampton Community House. 5 p.m. \$15 each, or \$60 for 5. Tickets at Hampton Library, 2539A Montauk Hwy, Bridgehampton.

BAKE SALE - 9 a.m. to 12 p.m. In front of Municipal Building on Main St., Sag Harbor. Ladies' Village Improvement Society.

BOB MORRIS – Reads from Assisted Loving: True Tales f Double Dating with My Dad. 6 p.m. Canio's Books, 290 Main St., Sag Harbor, 631-725-4926.

FILMS ON THE HAYWALL – The Graduate. 9 p.m. Free. Marder's Gallery, 120 Snakehollow Rd., Bridgehampton. 631-





PICK OF THE WEEK BOX ART AUCTION -

7/8 - 6 to 8 p.m. To benefit East End Hospice. Preview and reception at the Children's Museum of the East End, Bridgehampton. 631-288-7080.

1500

RAY CHARLES TRIBUTE BAND - Stephen Talkhouse 16 Main St, Amagansett. Forever Ray at 8 p.m. \$35/\$50 VIP. Atlas at 11 p.m. \$25. 631-267-3117.

702-2306.

BETTY BUCKLEY - 8 p.m.

\$75. Bay Street Theater, Sag

PAULA POUNDSTONE -

Westhampton Beach Performing

Arts Center, 76 Main St., Westhampton Beach. 631-288-

8:30

p.m.

Harbor. 631-725-0818.

\$60/\$50/\$40.

SATURDAY, JULY 4

DAN RATTINER READS – One Year on the Hamptons Subway. 5 p.m. Entrance o the East Hampton Airport subway stop, East Hampton. danatthebeach@gmail.com. BETTY BUCKLEY - 5 and 7 p.m. See 7/3 for info.

THE WALLFLOWERS – 8:30 p.m. \$140/\$100/\$75. Westhampton Beach Performing Arts Center, 76 Main St. 631-288-1500

THE SONGS OF AMERICA – WHB Community Sings. Free. Dessert reception. 9:30 p.m. The Hampton Synagogue,

154 Sunset Ave. Westhampton Beach. 631-288-0534. JOAN OSBORNE – Stephen Talkhouse, 16 Main St, Amagansett. Osborne at 8 p.m. \$100/\$115 VIP. The Giving Tree at 11 p.m. \$25. 631-267-3117.

SUNDAY, JULY 5 BOOK SIGNING – 12 to 2 p.m. Chef Michael Mosolino signs Come, My Darling, Come. Beach Reads Book Store, Bridgehampton Commons

SOUTHAMPTON FIRECRACKER 8K RACE - 8:30 a.m. To benefit the Southampton Rotary Scholarship Fund. Agawam Park, Southampton. 631-283-6875.

JUMBLE SALE – 9 a.m. – 2 p.m. Southampton Historical Museum, corner of Main St. and Jagger La., Southampton. 631-283-2494

JOE COCKER – 8:30 p.m. \$250/\$200/\$175. Westhampton

Beach Performing Arts Center, 76 Main St. 631-288-1500. THE NEW KINGSTON BAND – 8 p.m. \$10. Stephen Talkhouse, 16 Main St., Amagansett. 631-267-3117.

MONDAY, JULY 6

JEWISH FILM FESTIVAL – 7:30 p.m. The Hampton Synagogue Jewish Film Festival. Free. Noodle. Hampton Arts Cinema, 2 Brook Rd., Westhampton Beach. thehamptonsynagogue.org.

TUESDAY, JULY 7

DINNER – 8 p.m. \$55/\$65. Bay Street Theater, Long Wharf, Sag Harbor. 631-725-9500.

WEDNESDAY, JULY 8

CONCERTS IN THE PARK SERIES - Tribal Legacy. Suggested donation \$10 per family. Agawam Park, Southampton.

THE GLASS MENAGERIE – 8 p.m. \$50/\$48 members. Guild Hall, East Hampton. 631-324-0806.

FINEST IN WORLD CINEMA SERIES - 8 p.m. Milton $Glaser.\$ \$10/\$7 students and seniors/\$3 Film Society members. Westhampton Beach Performing Arts Center, 76 Main St., Westhampton Beach. 631-288-1500.

(continued on next page)





WEDNESDAY, JULY 8 DINNER – See 7/7 listing for info.

THURSDAY, JULY 9

DINNER – See 7/7 listing for info.

GREEK FESTIVAL - 3 p.m. Greek Orthodox Church of the Hamptons, 111 Saint Andrew's Rd., Southampton. 631-283-6169.

ADAPTATION PANEL – 7:30 p.m. Panel members Pulitzer Prize winner Marsha Norman and writer/director and iTheatrics CEO Tim McDonald. 25/10 students and seniors. Avram Theater, Stony Brook Southampton

AUTHOR DISCUSSION SERIES – Followed by book signings and dessert reception. Free. American Jewish Fiction by Josh Lambert & One More Year by Sana Krasikov. 7:30 p.m. The Hampton Synagogue, 154 Sunset Ave., Westhampton Beach. thehamptonsynagogue.org

THE GLASS MENAGERIE – \$55/\$53 members. See 7/8 listing for info.

FINEST IN WORLD CINEMA SERIES – See 7/8 listing for info.

OUTDOOR AND RECREATION

SATURDAY, JULY 4

BUTTERFLY FIREWORKS –11 a.m. Field expedition to see butterflies. South Fork Natural History Museum. 631-537-9735

BARCELONA NECK – 9:30-11:30 a.m. Meet at the park-ing lot of Sag Harbor Golf Club (off Rte.114), Sag Harbor. 4 miles. 631-725-2888.

 ${\bf SUNSET}$ AND ${\bf FIREWORKS}-8$ p.m. 2 miles. Watch the sunset and the Devon Yacht Club's fireworks display. Bring a flashlight, insect repellent, wine and cheese. Not for young children. Meet at the end of Napeague Harbor Rd. off Rte. 27in Napeague. 631- 375-2339.

SUNDAY, JULY 5

"gossip air

All of Your Favorite Authors from John Grisham to

Steven King including

Stephenie Meyer,

Tom Clancy

MULVIHILL PRESERVES – 9-11 a.m. Meet at the intersection of Highview Dr. and Brick Kiln Rd., Sag Harbor. 4 miles. 631-725-5861.

Beach Reads

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THE POX AND THE PINES - 9 a.m. 2.5 miles. Meet at intersection of Swamp Rd. and Bull Path in East Hampton. 631-324-1127.

ONGOING

BLUE POIN

ATERNO

D BEERGALE S

BLUEMOON

BOULDER

FARMERS' MARKETS - Hayground School, 151 Mitchell La. 3 to 7 p.m. Fridays; Sag Harbor, Marine Park, Bay St. 9 a.m. to 1 p.m. Saturdays; Westhampton Beach, Historical Society House, Mill Rd. 9 a.m. to 1 p.m. Saturdays. JAM SESSION – Thursday nights. 7 to 9 p.m. No cover.

Bay Burger, 1742 Sag Harbor Turnpike, Sag Harbor. 631-899-3814LIFE DRAWING – Uninstructed workshops 10 a.m. to 2

p.m., 7 to 9:30 p.m. Tuesdays. \$7. Instructed class 10 a.m. to p.m. Thursdays. Veterans Hall, 2 Pond Lane, Southampton. 631-287-4377.

OPEN ARTS STUDIO - Open drawing studio every

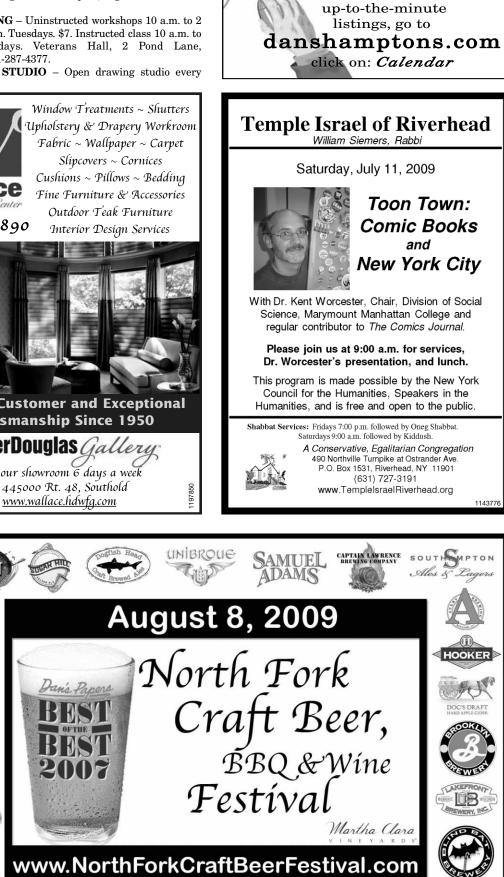


Monday. Easels, donkeys and drawing boards provided. Applied Arts School, 11 Indian Wells Hwy. 6 to 9 p.m. 631-267-2787. \$15

 ${\bf FITNESS\ WITH\ FIDO-Saturdays.\ Bideawee\ presents\ a}$ free group walk for people and their dogs. 10 a.m. weather permitting. Dogs must be leashed. 631-325-0200 ext 118. bideawee.org. Bideawee, 118 Old Country Rd., Westhampton.

MINDFULNESS MEDITATION CLASS - Guided meditation. Chairs and cushions are provided. Free. Sundays $\boldsymbol{1}$ p.m. Mandala Ayurvedic Healing Arts, Amagansett Square, Amagansett. 631-267-6144.

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e-mail Dan at askdan@danspapers.com

Letters

IT'S A PLANE ...

Dear Dan, I would like to say this is my first time writing to you, but I am an avid reader of your paper and have enjoyed it for years.

This is a small observation of no consequence, but I read your column about the F-14s and felt I had to comment on your statement about the plane that followed.

You asked if anyone ever heard of the F-111 and then deduced that no one had because they were never actually produced. While I was not in the military, I was an Air Force wife in the early 70s and was living in England while my husband was stationed at Upper Heyford Air Force Base, home of the 20th Tactical Fighter Wing. This was a Strategic Air Command base and they flew the latest and greatest fighter of the time, which was the F-111.

You can go online and Google Upper Heyford AFB and verify my recollection.

Wishing you a wonderful summer. Darline Duffy, Greenport

Via e-mail

I'll be damned. – DR

OMG!

Dear Dan,

I loved your book so much. It's probably one of my favorite books, and I don't read a lot of non-fiction

That's awesome starting the first free newspaper and you sound really awesome and you write awesome and.

I'm 13 years old, so disregard my use of the word awesome. Thanks.

Harslow

Via e-mail

Awesome. - DR

MAD AS HELL...

Dear Dan.

How many other readers have been inconvenienced by the pathetic attention to detail displayed by East Hampton Town traffic police? Or am I being naïïve and it's actually now policy to issue parking fines to residents with parking permits in the hope that they just pay the fine regard-

What?

An extremely disrespectful act of vandalism took place in Southampton last week when the Parrish Art Museum reported that sculptures out on the front of the property that are part of the permanent outdoor collection were knocked over onto the ground. Some of the statues received minor damage. Police have opened a full investigation into the matter and are looking for leads.

Deli Theft

Three hundred dollars in cash was stolen from a deli in East Quogue. Police investigating the incident believe that the deli was broken into around midnight.

Trespassing

East Hampton Town police were called into a mess of beer cans near the pool area of an 83-year-old resident. The resident complained that someone he knew had trespassed onto his property and wanted



less of how unfair it is because it's a lot easier than trying to fight the ticket?

Last weekend I was legally parked at one of the beaches on Three Mile Harbor. I returned to my car to find a parking ticket; my crime being that I don't have a beach permit.

The fact that there is a huge blue sticker placed in exactly the spot where we are told to place it was apparently an irrelevance to the officer involved. When I call the police to ask what my options are I'm told that I can go into the town on any weekday between 9 a.m. and 5 p.m. to prove my innocence. Apparently it doesn't matter that I have a job and this is impossible for me to do without taking a day off work. There was no apology and the explanation offered was that the officer was just trying to "help the town" and just "doing his job." It was raining heavily while I was at the beach and mine was the only car there. Exactly how hard is it to do your job when all you have to do is look into the window of the one car in the car park and check for a sticker?

It scares me that the person issuing these tickets is so shortsighted as to miss them but apparently ok to be driving a car? There is no accountability either. A friend of mine got a ticket in the same car park the previous week from the same officer. He too has a purchased his permit and displayed it in

Police Blotter

the mess cleaned up. The trespasser told police that he was unaware of doing anything wrong. The victim decided not to press charges.

Pickup Truck Stolen

A business owner in Southampton reported that one of his pickup trucks had been stolen from his business. Police have opened up a full investigation and are looking for leads.

Fish Fight

Two Montauk men made some folks very uncomfortable at a bar when a fight broke out about who had caught the biggest fish in their lifetime. Witnesses at the scene observed the two men velling as others began to exit the bar and other patrons tried to break it up.

Eventually, the two men left before police got involved. There is no word as to who, in actuality, caught the bigger fish.

exactly the right spot. If any of us did our jobs this badly we'd lose them.

The fact that because of the town's horrendous mismanagement of our property taxes we now have to pay for parking permits is one thing. That we get issued tickets even when we have those permits is simply unacceptable. Throw in the massive inconvenience I am now faced with to avoid paying for this ticket and I really begin to lose faith in the entire system. And the bigger question is surely why do we need to employ 7 or 8 of these officers to drive to empty car parks and make pathetic mistakes? They don't "help the town," they make it a more unpleasant place to live and visit at a time when we need all the visitors' possible.

Regards, D Roberts Via e-mail

Call Town Supervisor McGintee. – DR

MADDER THAN HELL

Dear Dan.

RE: Malloy Parking fine and "Minneapolis, Booting is Legal?"

Wow, what a timely article. I arrived home (really steamed) and immediately was shown your incredibly current article in Dan's Papers.

How, why does the town government and the citizens of Sag Harbor allow such practices? As far as I am concerned, I was mugged apparently legally.

At least if it were by a mugger the money could have been deducted from my taxes.

Being ripped off in the Hamptons is wearing really thin. Why do the businesses that rely on and rent the use of the parking lot allow themselves to be scammed?

I am really pissed. Sincerely. Kim Oliver

Bronxville, NY/East Hampton

Cc: Gregory N. Ferraris, Mayor, Sag Harbor E.C. Services

Sag Harbor Gym

Via e-mail

Take an anger management class. – DR

Swerving into Traffic

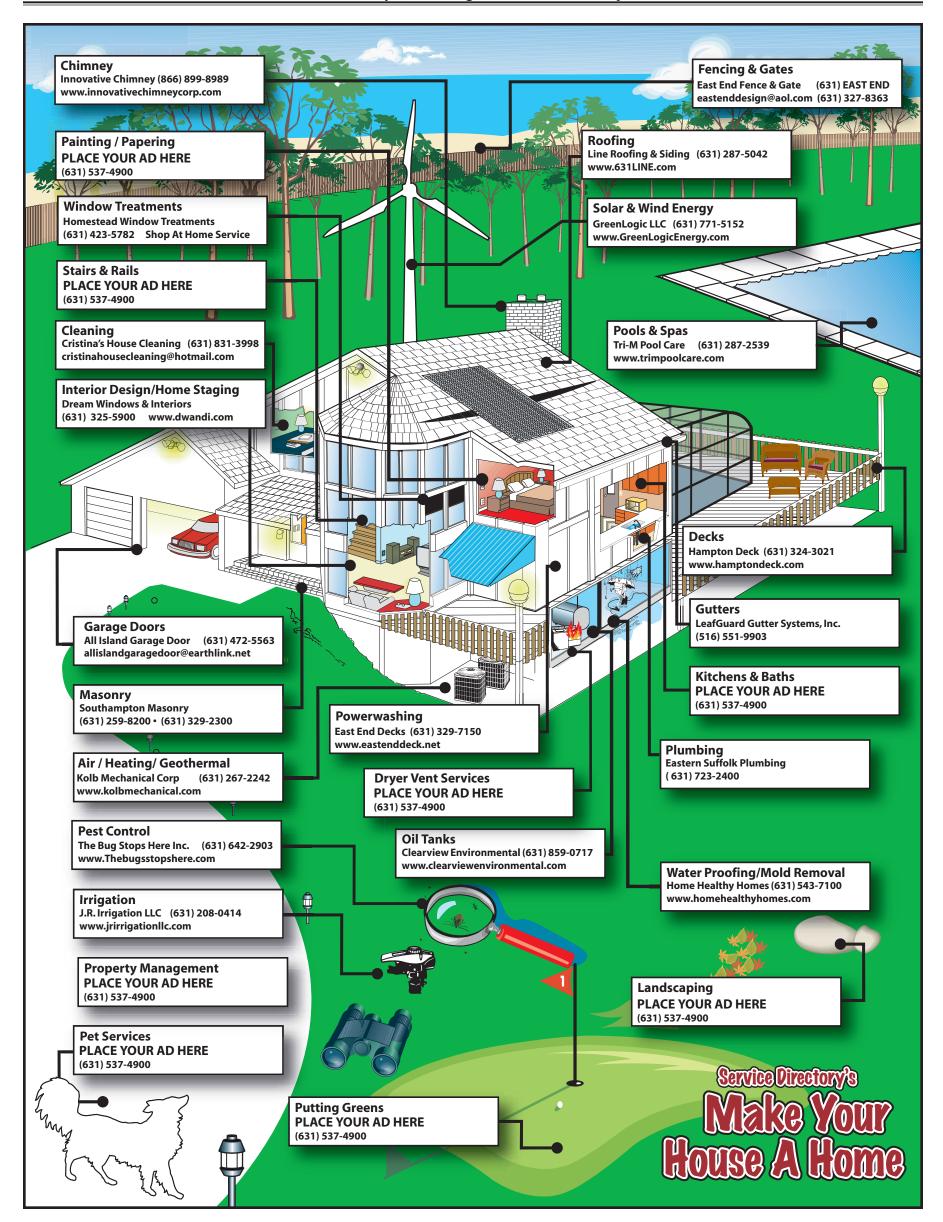
A man in East Hampton was spotted swerving into traffic in his car in the middle of the day. The officer pulled him over and police asked him if he had been drinking. The man stated to the officer that he had one beer in one hour of time. The officer gave the man a breathalyzer test, which registered a .16. Guess it wasn't just one beer.

Smash

A report came through the wire in East Hampton about a woman who was distracted by her dog while driving and side swiped another vehicle. The woman had not been drinking, but crossed the double vellow line while driving.

Sports Memorabilia

A man in Westhampton was arrested after he was found to be in possession of stolen sports memorabilia. No other information is available. - David Lion Rattiner



DAN'S PAPERS, July 3, 2009 Page 152 www.danshamptons.com



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Party Services

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Party Dance Band. Zeppelin, Kansas, Steely, Foreigner, Skynyrd to Beatles and Stones. Continuous Music. Please leave message. (631)462-6602. RR912@CS.COM.

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Photography/Video

Digital Photographywww.greghollmann.com - for all your photography needs 646-823-3346. Greghollmann@mac.com.

EVENT PHOTOGRAPHY Experienced professional photographer available to photograph your special events. Parties, Concerts, Weddings etc. Great rates! No job too small. (516)697-1316. piff316@aol.com.

Sewing

Carmen's Custom Alterations, curtains, drapes, slipcovers, cushions, blinds. References. Free pickup and delivery. 631-726-0093

Sports

Tennis Lessons- World class player will give lessons on your home court. Call for background/ details. \$125. (201)921-8479. accloew@yahoo.com. WATER SKI. Private water ski lessons. We also offer wakeboarding, kneeboarding, wakeskating, and tubing. Call or e-mail for more information. (646)335-5027.

Southamptonwaterski@gmail.com.

Dan's Service Directory has the largest variety of service companies to fix, renovate and build. Call Dan's today if you want **your company** to get the calls. 631-537-4900. Solar Energy Contractors

Swim Instruction

Private swim lessons. Varsity Swim/ Dive Coach, Phys. Ed. Teacher. 20 years experience. Fun, safe, energetic. Christine (631)384-6679. nexteen.fitness@vahoo.com.

Therapy

Sarah Simms, Ph.D Individual, Couple and Family therapy. Short & Long Term Counseling. (631)324-6875 (212)249-8878

Transportation

Airport Service & Beyond SUV Car Service to: Airports, Manhattan, Broadway Shows, Sporting Events. Licensed & Insured. Local & Reliable. Andrew Stevens

(631)235-3557

Female Chauffeur Car Service to Airports, Manhattan, Sporting Events, Errands, "Night on the Town". Reasonable Rates/ Reliable. Laura (631)974-6884

Trees/Shrubs

Tree Sale! \$49 & up Cypress. Privet \$10 & up 631-830-1276

Tree Service. Deal directly with climber. Pruning, feeding, removal, stump grinding, lot clearing. Planting, transplanting. 60" and 90" Tree spade. Peter Grealish. 631-283-9326.



Yoga FREE YOGA ON THE BEACH 82 DUNE RD - QUOGUE SUNDAYS THRU JULY 5 9:00AM

Apartments

Southampton Village Pine Street 1 Bedroom, 1 Bath. Fully Renovated, Wood Floors. Walk to All. Heat Included. No pets. \$1,275 mo. 800-227-0595

WESTHAMPTONBEACHsummer. 1bedroomfurnished.Walk all.Tennis/pool.Nostairs/pets/smoking.(917)208-4706smoking.

Summer Rentals

AMAGANSETT: 4 Bedrooms, 2 baths, 2 blocks to private beach. \$8,000 for July, \$12,000 for August. Contact: Sheila @ (845)620-0474 (914)522-4246 AMAGANSETT DUNES July rental \$25,000. 5 bedrooms, 3 baths, CAC, heated pool. Private

AMAGANSETT DUNES Spa-

cious/ bright 3 bedrooms, 2 baths, wireless internet, heated 40-foot pool. Walk private beach. Renovated kitchen. No pets, no smoking. Any 2 weeks beginning July 20- August 31. \$5,500/ week. (917)930-5756



BEST DEAL IN SAGAPONACK!

Chic home on 2.1 lushly landscaped private acres & lawn on quiet street. 3 BRs, 2BAs, study, childproof fence around heated pool, Jacuzzi, open living great room, CAC, close to beach. July - LD \$30,000 firm

Must see! (917)865-9917 Bridgehampton 3 bedroom, 3 bath,

heated pool, Central Air, 1 acre. July-Aug \$45K. or monthly 917-690-8346



ACHBridgehampton 3BR, 3bath.hed.Walk to town, Jitney, Citarella.NoCAC, pool, lovely garden. Aug-ing.LaborDay.\$25,000.(631)537-7008.

Bridgehampton 4 bedroom Beach House. Dock on Mecox Bay with canoe. 3-minute walk to ocean. A/C. Privacy. Amazing Location! www.swansnest.com 212-794-1000

BRIDGEHAMPTON SOH: Charming quintessential Hamptons Cottage Circa 1870 Mint condition, Beautifully decorated, 3 Bedrooms, 2 Baths,

2 fireplaces, fab kitchen, dreamy screened-in porch, CAC, delicious pool, amazing outdoor shower! Private with lush gardens, Walk to village.

July \$18,000, August- LD \$20,000, July- LD \$36,000, \$6,000 weekly, \$10,000 2 weeks. (917)282-6626 (631)537-5948 (212)874-0194 Photos available.

Bridgehampton South Oak Street Hideout furnished Sunlit on bird sanctuary 3 BR 3 bath, cac, wood

tove, greenhouses, skylights, large deck, walk to Jitney Summer Monthly \$10,000 or Yr round \$40,000. 631-506-0168

Bridgehampton South of the Highway. Has it all' Beauty, Privacy, Accessibility. 3 BR's, 2 baths, Den, Heated Pool, Central Air. July 1- LD \$27,000. August 1- LD \$17,000. (631)537-1248

On the web: www.lockwoodphotos09. blogspot.com

BRIDGEHAMPTON VLG 2 BEAUTIFUL PROPS Aug 22- LD or Extd Season BR New Cntry Cottage \$2500 3BR Landscaped, Pool, Finely Furnished \$10,000 516-658-5728

East Hampton charming studio, w/d, full kitchen/ bath, deck, yard, private entrance. Now-July 27, \$5,200. Now- LD, \$7,200. (917)495-3800

Summer Rentals

East Hampton A private lovely villa close to village and ocean beaches. Huge pool, oversized deck. 2 acres, 4 bedrooms, 3 baths. Vaulted ceilings, skylights, fabulous master suite and Great Room. Sunny, spacious, immaculate. Piano, pool table, art. For availability, call Barrie (212)333-4477 Pix sunsethill.net

EAST HAMPTON: Lion Head, 3 BR, 2 bth, CAC, Internet, Cable TV's, private charming immaculate retreat, minutes walk to private beach, heated pool, hot tub, outdoor shower, beautifully landscaped. Aug., \$15,000. Web Photos. Call (516)902-4552, or email: randimel@aol.com

East Hampton: Northwest Contemporary House. 4 Bedroom 3 Bath. Grass Galore, Swings, Treehouse, separately fenced pool, private. Central Air. Multi-level decking. Outdoor Shower. Summer \$39,000. Aug-LD \$19,000, July \$15,000, MD-June \$10,000. Year round option. (212)787-1762. kflehinger@yahoo.com.

East Hampton: A treasure in the woods. 3 BR's, 2 baths, close to ocean and bay, wrap around deck. July/ Aug., \$1,700 weekly. 631-848-3388. atreasureinthewoods@gmail.com

----East Hampton **Contemporary Retreat** Newly renovated sunny saltbox Tastefully furnished 4 bedrooms, 3.5 bathrooms. Master suite has adjoining large bath/ Jacuzzi. Finished Basement with rec/ media room, laundry, maids room full bath. Plasma TVs in each room. Mature landscaping with child-safe, heated pool on 3/4 acre. Walk to bay beaches. Central Air, wireless internet access. www.besteasthampton.com July \$15,000 August- LD \$19,000 Owner: patpramer@aol.com East Hampton: Deluxe house. 3

BR, 2 bath, heated pool w/ attached Jacuzzi, waterfall, electrical gates, CAC, deck, garage. Monthly/ seasonal. Shown by appt. 631-835-9593 631-329-5457

EAST HAMPTON First time rental, open living plan, 4 bedrooms, 3 baths, CAC, pool with great decking, immaculate, master suite with computer cove, 2 story LR with skylights on private acre with rear and side green belt. August- LD \$15,000. (631)324-8622

Real Estate for Rent



Real Estate for Rent/Real Estate for Sale

Summer Rentals

SOUTHAMPTON Secluded Estate, ultimate privacy 8 Bedrooms, 4.5 Baths, Heated ool/ Jacuzzi, Available Weekly 516-496-2339

Southampton- Walk to beach, IGP, 3 BRs, 2 Baths, Outdoor Shower, Fireplace, Cathedral Ceiling, W/D, A/C, July- Aug \$12K or 1 mo \$7K Owner: Н 631-421-1851 С 917-445-7351 See Webcast Moore.DYNALIAS.Net

Wainscott East Hampton Near Ocean, Room in house. Separate Entrance. July & August \$20K, Year Round \$24K or separate Cottage same price 631-537-3068 artherzog@aol.com

WAINSCOTT SOH Walk to beach and Jitney. One level decorator furnished, 52 inch flat screen TV, gourmet kitchen, 4 BRs, 4 Bas, CAC, Jacuzzi, finished lower level w/ 80 inch TV, poolhouse with bedroom/ bathroom, heated pool, hot tub. Will child proof pool. August 1- LD \$35,000. (212)628-5944 (917)929-8336

Water Mill 4 bedroom 3 bath centrally located charming English country cottage on totally private quiet acre +. Tennis, heated pool, full amenities, Close To Beach. Aug. only \$29,800 Longer Season Nego-tiable 917-406-0660 Owner

Water Mill Compound, beautiful grounds, 5 bedroom, 5 bath, farmhouse,1 bedroom cottage, pool house, pool, great location July 15th - LD \$40,000 flexible 631-726-5352

Westhampton Beach: Windmill House, in heart of village. Walk to beach, stores, all places of worship. Pool, tennis court, pool house, large wraparound porch, CAC, 8 bedrooms, 6 baths, large kitchen with commercial appliances. August \$30,000 monthly, \$10,000 weekly. (631)288-9008 (508)380-1738

WESTHAMPTON HOUSE **Oceanfront-Dune Rd.** 1 BR apt.; furnished; large terrace overlooking ocean; pool; gym; long season.

(917)842-5658

Westhampton Beach: 1 BR, 1 bath apt, season \$8,000, 2 BR, 2 baths, \$16,000. Beach, pool, ten-Also monthly. courts (212)980-1212

Westhampton Beach: Dune Rd., 2 BR cottage, across from private access ocean beach. June 26- July 31, \$6,000. or weekly \$1,800. (917)319-7459. EAST HAMPTON Year round including summers. Beautiful block. 3 bedrooms, 3 full baths, spectacular pool landscaping,

Westhampton/ Remsenburg Charming guest cottage, 1 BR on family estate with pool, tennis and boat dock. \$5,000 per month. (631)882-1986

Classified Dept open 5 days! M-F 8:30am-6pm 631-537-4900

Water Mill North 7.000 Sq. Ft. Home plus finished basement on 5+ Acres in Private Gated Community. 8 Bedrooms (2 master suites). 8.5 Baths, Jacuzzi, Media Room, Viking Kitchen w/ Granite tops throughout, Eat-in. Library, fireplace,

Summer Rentals

Central air. 2 wet bars. Sound system throughout. Professionally Landscaped.

Mahogany decking, 20x40 heated gunite pool with hot tub, all-weather tennis court,

recreation area. media room, staff quarters.

> July- LD \$180,000 For sale: \$5.6 million

Tara Jean Associates, Inc. **Real Estate**

(631)726-5600 (516)317-0346 cell (516)510-4017 cell

Winter Rentals

Amagansett- Beatifully furnished home. 3 bedrooms, 2 bathrooms, large living room large kitchen. \$2200. (631)267-2014. dscott@ross.org.

> SOUTHAMPTON Stunning/ Private 2 BR, 2 BA, Lux Ranch Condo. SOH, fireplace/ garage \$1,375 mo.

917-287-6845 Southampton Village Charming furnished, 1 BR cottage. Beautiful landscaping, easy walk to stores, train. Sept.- May \$950 (212)947-9259 utilities.

WATER MILL pool house studio. All utilities (except heat) included. **FREE** phone, satellite and electric. \$950/ month. Re-

questing neat (631)379-0315 freak

Year Round Rentals

spectacular pool landscaping, new kitchen, cathedral ceilings No smoking, pet pos-\$2,700. sible. Available September. (631)219-5130 Owner (631)368-7841

East Hampton 3 BR, 2 Bth with large Fenced Backyard. \$2500/ month plus util 516-680-4417 631-725-1433 utilities Noyac: Adorable 1 BR cottage, \$1,200 monthly/ year round, plus utilities. (631)725-7370

Year Round Rentals

EAST MARION 1st floor, 2,400 s.f., 5 bedrooms, 2 baths. Quiet road. Asking \$1,800. Tel. (631)477-1470 Monday- Friday 8:30 am- 4:30 pm.

> EAST QUOGUE 1 bedroom Apt Private Deck & Yard utilities included. \$1,100 Mo. 631-431-5143

EAST QUOGUE SOH Spacious, clean 1 bedroom apartment on quiet street. no smok-\$1,100/ month. Call Trisha (845)215-5149

MONTAUK WATERFRONT 3 room, LR, kitchen and bedroom, quiet, private, best view. Suitable for one, two. Heat, hot water, electric, cable TV included. No smoking or pets. sible summer. (631)668-5023 Pos-

> **Quogue East Realty Company Inc.** 631-653-9660 www.quogueeast.com

East Quogue new 4 br, 2 ba ranch with garage. \$2,300.00

Hampton Bays, 3 br, 2 ba ranch, private beach. \$2,000.00

Riverhead: 2 furnished rooms. includes gas and electric. Close to all transportation. (631)369-2529, (631)764-2885.

RIVERHEAD Newly renovated, large 5 bedrooms, 3.5 bath, 2 LRs, DR, fully equipped EIK, washer/ dryer, CAC, large deck with heated pool, 2 car garage. 2 blocks away from Peconic Bay \$3,000/ month. Hospital. (631)793-5262

Sag Harbor 2 Bedroom furnished apartment, 2nd floor, Private, bright, nice views, steps to village/ Jitney \$1,900 + utilities monthly Year Round. \$12,000 July & Aug 631-725-3042

SAG HARBOR Village 1 Br, Apartment available immediately, \$1,350 mo. 631-725-4895

Sag Harbor Year Round: BEDROOM, new bath, washer/dryer, fireplace, private deck, pool, central ac, internet. Close to village & beach. July 15 move in \$1.550 all included, close to Beach & Village. Smoke free! Joe: 631.807.0101

Harbor Year Round: Sag Downstairs apt, two bed, private entrance, deck. Pool, AC, full stainless steel kitchen. bath, Beach & Village all within 1.5 miles, No smokers! \$1,500 a month includes all. 631-807-0101

Southold Waterfront quaint 2 bedroom house. Recently renovated. Close to wineries. nished or not. \$1,800 + utilities. First, last, security. 631-734-6200

Year Round Rentals

Wainscott East Hampton Near Ocean, Room in house. Separate Entrance. July & August \$20K, Year Round \$24K or separate Cottage 631-537-3068 same price artherzog@aol.com

Weekly Rentals

Bridgehampton Brand New Spectacular 7,200sq. ft. 7BR, 7 full bth on 6 acres. Heated gunite pool, jacuzzi, tennis, basketball, gym, cook's kitchen, DR, gameroom, 6 TVs, Also 7 BR, 5 Bth house avail with all amenities. Wkly or wknds Owner 212-285-2440 www.theresidencesof.com

Wainscott North. 1 mi to beach. 5 BR (3 Mstrs), 4 Bth (Jacuzzi) Shy 2 landscaped acres. Htd pool, top line outdoor/ indoor furn., CAC, dbl height LR w/ FPL, FR with home theater, EIK, flat screens/ cable/ all rooms wireless. Wks 7/31 -8/7, 8/7- 8/14. \$5000/ week. (212)896-1602. bfrankel@frankelgroup.com

Rooms

EAST HAMPTON country home, relaxed atmosphere, 2 suites, double beds, no pets, no smoking, swimming pool, organic garden, \$200 each per night. Reservations at: (631)767-1641

HAMPTON BAYS WATERFRONT **Rooms Available** For Rent With Kitchen & Private Bath Walking Distance To Montauk Highway \$875/ Month Unfurnished \$1,050/ Month Furnished

Rooms

\$275 Weekly Furnished \$100 Daily Furnished For Further Information

Call (631) 728-5131

Shares

WESTHAMPTON Share room in 4 bedroom house, private bath, pool, \$850/ month includes all. (631)805-7273

Out of Town

Kissimmee Florida, for sale or rent, new townhome. Central Florida, premier active adult community To view.

www.solivita-rentals.com Featured Listing 2423 Palm Tree Drive. Contact 914-772-0620 Brokers protected.

Have a summer rental? Dan's will help you rent your summer, winter or year round rental fast. Call to place your ad today at 631-537-4900.



East Quogue: Half acre building lot for sale. Corner lot, Southern exposure on cul-de-sac. 2 miles from Bay. 4 miles from Ocean. \$235,000. 631-804-2732.

Commercial

GREENPORT Great location! Front Street. Approximately 1,300 s.f. Asking \$2,600. Tel. (631)477-1470 Monday- Friday 8:30 am- 4:30 pm.

> Quogue 1,200 sq. ft. Warehouse Space, 30' x 40',

18 ft. high overhead door. Call 631-653-4036 Or 631-553-9920

SAG HARBOR OFFICE 2nd Floor Main Street Office. 900 sq. ft. + deck. Excellent condition. Call 631-678-2460

Southampton store 1.700 square feet. Attention decorators, interior designers, antique dealers, architects office etc. Inquire (516)319-6363

Classified Deadline 12 pm Monday

A LITTLE PIECE OF HEAVEN!

This quaint south-of -the highway beach cottage is located on a quiet street minutes to Shinnecock Bay and Tiana Beach. The cottage features 3 bedrooms, 2 updated baths, living room with fireplace and updated kitchen. The private backyard has a heated pool and plenty of room to play. Boat ramp access included. Great potential for investment or getaway! Offered Exclusively for sale \$495,000. IN No. 1184955

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1143604

Real Estate for Sale

Rental Wanted

Licensed Male Massage Therapist, working at prestigious spa, is looking for room with bed in East Hampton Village in exchange for massage treatments and reduced rent. 516-857-3723

Open Houses



Moriches Open House 35 Crystal Beach Blvd, 2 acre WATERFRONT, 6 beds, 3 baths, sauna, steam room, etc. Call Akie Naito, Hampton Estates Realty. Open Houses 2PM-6PM 7/4, 7/31, 8/8, 8/22. \$890,000. (516)510-6951. akienaito@gmail.com

Homes

Aquebogue. Calling all beach/ boat lovers! Charming 3 bdrm ranch in quite private beach community, 1 hour from Manhattan. Oversized lot/ fishing/ sunsets/ long walks/ vineyards/ farm stands, you can have it all! \$329,999 Jeanine Cardella C21 Princeton Properties jcardella@c21princetonproperties.com or 631 467-3800 x26 Great investment!

Bridgehampton: South of Hwy, 3 BR, 2 car garage, .47 acre, room for pool. \$1.8M. Exclusive. K.R. McCrosson R.E. (631)725-3471

CALVERTON Creek front handyman. 4 bedrooms, 2 kitchens finished basement. MLS# 2123745. Shoreline \$285,000 (631)878-0562

sauna,

\$1,400,000.

East Hampton 3 BR, 2 Bth with large Fenced Backyard. Separate 1 BR cottage/ artist studio \$625K 516-680-4417 631-725-1433

EAST HAMPTON VILLAGE 5 bedroom historic farmhouse situated on .6 acre, recent upscale renovation, wide- plank flooring. Great price: \$900,000. Owner (516)635-8437

EAST MORICHES 1840's English Colonial, Barn, CAC, 2-car garage on 1.3 acres. MLS # 2134497. Shoreline \$559,000 (631)878-0562

EAST MORICHES Newport Beach and boating. Oversized Ranch, 3 bedrooms, 1.5 garage, in ground pool. MLS# 2193263 Shoreline \$439,999 (631)878-0562

EAST OUOGUE Open House Saturday, July 4th, 1pm- 5pm. 14 Foxboro Road. Brand new, custom 4 BR, 4 bath, hardwood 1/2 acre, room for pool, floors, fireplace, high ceilings. Many extras. Amorelli Realty. Reduced to \$799K. Call (917)374-3203

> Have a Summer Rental? Dan's will help you rent your summer, winter or year round rental fast. Call to place your ad today at 631-537-4900.



MILL: OWNER/ \$2,950,000 6,300sq.ft. Grand Master, 4 guest 516-982-8724, 631-287-0493

east of Butter Lane, before Bridgehampton Post Office

Bridgehampton Village, Yet Tucked Away in The LIBI award winner for Best Condo Renovation

easy-maintenance Hamptons getaway, or for the without sacrificing privacy, luxury and quality.

A wonderful 2-story 2 BR, 2.5 bath treasure with a fireplace in an intimate 40' pool! Completely renovated in 2008 by Designer Showcase 2005 for Southampton Hospital

central air conditioning and a secluded outdoor natio are among the many refinements. Low monthly charges (\$366/ mo. Maintenance; \$864 annual taxes) plus an energy-efficient washer/ dryer, forced hot air heat make this stunning home an even greater value!

prime location that affords total privacy and convenience at once. While surrounded by peaceful country farmlands, you're also just great restaurants like Bobby Van's, local shops,

Water Mill North 7.000 Sq. Ft. Home plus finished basement on 5+ Acres in Private Gated Community. 8 Bedrooms (2 master suites), 8.5 Baths, Jacuzzi, Media Room, Possibilities ga-Viking Kitchen w/ Granite tops throughout, Eat-in. Library, fireplace, Central air. 2 wet bars.

Sound system throughout. Professionally Landscaped. Mahogany decking, 20x40 heated gunite pool with hot tub, all-weather tennis court. recreation area, media room staff quarters.

Homes

July- LD \$180,000 For sale: \$5.6 million

Tara Jean Associates, Inc. **Real Estate**

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militum

SOUTHOLD Brand new, beautifullyappointed home on shy 1-acre lot, just steps from Long Island Sound and serene beach. Priced below cost for quick sale. 4 BR's, 3BA, LR, family room w/fireplace, formal dining room, gourmet kitchen w/ granite tops and stainless steel appliances, 2-car garage, CAC, CVAC, 10-year extended warranty. \$729,000 Judan Homes: (631)287-7800

Sag Harbor Village: 4 BR, 2.5 bath, fplc, CAC, garage on 1/2 acre. Excellent condition, \$699,000. Exclusive K.R. McCrosson R.E. (631)725-3471

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Real Estate for Sale

Gitto



Real Estate for Sale



Amagansett Office 140 Main Street 631.267.3900

Amagansett. Steps to ocean beach, beautiful newly renovated, 4 bedroom, 3.5 bath well appointed post modern. Exclusive \$2.45M WEB# 26235 Ar-lene Reckson 917.331.3919

East Hampton. Barnes Landing stun-ner. New, noted local designer's best work to date. State of the art. Exclusive

East Hampton. Room to grow, immac-ulate 1 story 2 bedroom Contemporary on half acre. Room for pool. Exclusive \$525K WEB# 47675 Agnes Bristel 631.267.7402

Amagansett. Prestigious Further Lane, gracious 4 bedroom Traditional on 1.3 acres of park-like grounds Co-Exclu-sive \$6.75M WEB# 55427 Phyllis Es-true (51) 267 7431 tey 631.267.7431

Amagansett. Bell Estate Breezes. 3,000 SF +/- 4 bedroom Contemporary on 1.2

Montauk. Home run Contemporary on East Hampton. Perfect Hamptons Cot-tage, 3 bedroom, 3 bath, heated pool, pool, 3 bedrooms, 2 bath home and a 2 and hot tub. Mint condition, great val-ue. Exclusive \$699K WEB# 27107 Martha Perlin 631.267.7417

Montauk. Beautiful ocean view retreat. Amagansett. 1 Story Lanes Traditional, Ocean views from every room and hot immaculate, newly renovated with heated pool and large backyard. Exclu-sive \$1.695M WEB# 53375 Suzanne Rose 631.267.7420

Montauk. Best Value In Ditch Plans. Montauk. Hither Hills beauty, rental Cottage, 3 bedrooms, 2 bathrooms and potential. 3 bedrooms, cac, heated pool, plush green lawn. Exclusive \$749K beach rights. Co-Exclusive \$1.795M WEB# 29958 Lois Moore WEB# 54685 John Taylor 631.899.0406 631.267.7453

Realtor Listings

Amagansett. On Napeague Harbor, wa-terfront beachcomber style cottage nes-tled on a private road. Exclusive \$2.1M WEB# 24717 Krae Van Sickle 631.267.7400 Bridgehampton Office 1936 Montauk Hwy 2405 Main Street 631.537.3900 631.537.7773

Water Mill. Hamptons Condo near ocean plus pool and tennis. Furnished 2 bedrooms plus den, 3.5 bath, cac, fpl, finished basement. Exclusive \$699K WEB# 47780 Renee Despins 917.439.3404 Montauk. Ditch Plains with ocean view. 3 bedroom, 2 bath is a few blocks to Ditch Plains beach. Co-Ex-clusive \$895K WEB# 33510 Janet Weimar 631.899.0413

Montauk Office 729D Montauk Highway 631.668.3500

Southampton. Priced to sell. Excellent value. Beautifully renovated, luxurious-ly appointed, central air. Exclusive \$1.145M WEB# 12576 Lylla Carter 631.702.9262

Montauk. Home run Contemporary on shy acre with pool. Hot tub, inground pool, 3 bedrooms, 2 bath home and a 2 car garage. Co-Exclusive \$1.3M WEB# 44818 Ray Hegner 631.899.0405 Web# 27218 Martha B. Lewis 631.723.4431

Montauk. Beautiful ocean view retreat.

Montauk. Best Value In Ditch Plains. Hampton Bays \$875,000†Canal front ranch, 1,600 sf, 2 BR, 1 B, fplc, CAC, guest house .45 acre, pool. F#68344

Hampton Bays \$379,000 2 BR, 1 B ranch, att 1 car gar., SOH, EIK, LR,

Realtor Listings

Montauk. Glorious Oceanviews, 2 bed-room beach house on 1.14 acres. Cen-tral air, deck, garage. Room to expand. Exclusive \$1.395M WEB# 44348 Con-

Montauk.Water everywhere - Atlantic Bluffs Co-op, 1 bedroom, 1 bath co-op Sunny deck overlooking pool and ocean. Co-Exclusive \$425K WEB# 20438 Gerri Tomitz 631.899.0422

Southampton Office 88 Main St/30 Nugent St

631.702.9265 631.283.9600

Westhampton Beach Office 92 Main Street 631.288.6900

Prudential Douglas Elliman www.prudentialelliman.com

Hampton Bays Office 631.723.2721

nie Tighe 631.899.0411

Realtor Listings

hardwood floors, full bsmt, convenient to all. F#67601

Hampton Bays \$469,000 New con-struction, 1 story traditional sited on .75 acre w/ 3/4 BR, 2/3 B, fplc, full bsmt, 1,800 sf., garage. Close to town, park and all beaches. F#67782

Hampton Bays \$499,000 Moments from Tiana Shores Beach Club and bay, 3BR, 2B, half acre, fin. bsmt, sun porch, SOH, room for pool. F#66900

Massapequa 2 complete water view parcels of cleared land directly on Carmen's River. Deep water area. Dock is permitted for your home site.. F#2158877

Hampton Bays \$539,000 Post modern w/ apt., 4 BR, 3 B, CAC, full bsmt, 1 acre, room for a pool, perfect for M/D situation. F#66836

Hampton Bays \$519,000 Rejuvenated ranch, 3 BR, 2B, full bsmt, 47 acre, pvt. rd., new burner, new water heater. SOH. LR with vaulted ceiling, fplc, 2 skylights, 1 car garage. F#67189

Medford \$297,400 Well kept, updated ranch w/ 3 BR, 1 B, OHW, nicely land-scaped, large corner lot. Front & back decks. Shed. Near to all. F#2188581

Hampton Bays \$789,999†2 story post modern, 3 BR, 3.5 B, fin. bsmt, fully renovated, 1/2 acre, pool, guest house. F#68840

Hampton Bays \$399,000 Move in con-dition ranch, 3BR, 1B, bsmt, fplc., 31 acre, OHW, nice back yard, close to all. F#69735

Classified Deadline 12 pm Monday

Prudential Douglas Elliman Real Estate



SOUTHAMPTON TOWN CENTER - NEW CONSTRUCTION **\$1,850,000** • Traditional, shingle-style home featuring a country kitchen with marble and stainless appliances, private master suite with fireplace, 3 additional quest bedrooms, grand living room with 10 ft, ceilings, crown moldings and wood details throughout. Heated gunite pool surrounded by mature plantings and a lush lawn. Located close to village, train, and ocean! Exclusive. F#63499 | Web#H41840. Aaron Curti 516.803.8406, Rich Doyle 516.729.4873



ADORABLE AND AFFORDABLE

Southampton • \$1,349,000 • Here's your chance to own a home in Southampton Village. Only a few years old, this home is minutes to Main Street or ocean beaches. Features 3 bedrooms, 2.5 baths, double height great room, eat-in kitchen, first floor master, hardwood flooring and crown molding throughout. Outside there is a heated gunite pool, mature landscaping and cicular driveway. New Exclusive. F#69276 | Web#H33747. Rich Doyle 516.729.4873, Aaron Curti 516.803.8406

LONG ISLAND BROOKLYN QUEENS THE HAMPTONS THE NORTH FORK MANHATTAN

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Prudential Douglas Elliman Real Estate

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RENOVATED TO PERFECTION Three-bedroom, 2-bath Southampton home features gournet kitchen, living room with fireplace, den, heated free-form gunite pool and beautiful gardens. Web# 54289. EXCLUSIVE. \$995,000 Stacey Barnds 631-324-8080 ext. 24 516-769-3674



Two-bedroom cottage on beautiful .5 acre with mature landscaping. Separate garage and room for pool. Renovate or build your dream house. Close to ocean. Web#18430. EXCLUSIVE. \$975,000 Janet Hummel 631-537-3200 ext.101 516-635-5552



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BEST DEAL IN EAST HAMPTON Six bedroom, 7.5 bath on 1.5 acres with heated gunite pool. Chef's kitchen, 2-story living room with fireplace, basement with gym & wine cellar. EXCLUSIVE. Web#13995. Reduced to \$2,800,000 Stacey Barnds 631-324-8080 ext. 24 Alicia Ward 631-537-3200 ext. 111



SAG HARBOR WATERFRONT WITH DOCK Fabulous acre+ currently a business but possibili-ties for spectacular home with pool and garage are endless. Fully bulk headed property. Web#26476. EXCLUSIVE. Reduced to \$1,495,000 Alicia Ward or Christina Brierley

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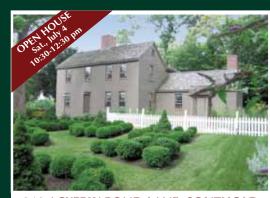
WAINSCOTT NORTH NEW TO MARKET Traditional on 2.03 acres with pool, 4/5 bed-rooms, 3 baths, living room with fireplace, dining and eat in kitchen. Finished basement. Web#29711. EXCLUSIVE. \$999,000. Alicia Ward or Christina Brierley 631-537-3200 ext. 111 or 516-356-6695



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SPECTACULAR SOUTHAMPTON ESTATE Southampton. Just outside Southampton Village on 1.7 acres across from a 100 acre reserve. Eight bedrooms, 8.5 baths. Gourmet kitchen, full butler's kitchen, Mahogany decking, 55 ft. heated gunite pool with Roman spa and waterfall and a pool house. Exclusive \$4.45M F# 59361 / WEB# 29886

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SF shingle style traditional. 5 bedrooms, 5.5 baths, chef's kitchen, front and rear porches, gunite pool, pool house and 2-car garage. Master bedrooms on 1st and 2nd floors, large trees and hedges all around. Exclusive \$2.495M F# 101152 / WEB# 30708 Don Weir 631.278.3276, Brian Johnson 917.692.2273



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CLOSE TO THE BAY - SPACIOUS RANCH Southampton. On a quiet lane, 3 bedrooms, 1.5 baths. Eat-in kitchen, living room with fireplace. 200 SF studio at one end with many potential uses. South of the highway, near beach and marina. Exclusive \$639K F# 98671 / WEB# 16829 Sandra Griffin 631.204.2608



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bridgehampton south — under \$5 mil bridge lane, bridgehampton

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southampton village — under \$3 mil bailey road, southampton village

Spectacular farm field views surround this 1-acre property in the heart of Southampton Village. This 5,800 sq. ft. custom traditional home will feature 6 bedrooms including a master with fireplace, 6 bathrooms, formal living room, spacious Great Room with fireplace and gourmet kitchen. Custom raised wood panels and coffered ceilings throughout. Finished basement with high ceilings adds another 2,500 sq. ft. of living space and includes a gym, recreation area, sauna and wine cellar. Heated pool and spa, 3-car garage and professional landscaping make this a tremendous value that will be ready for summer 2010. Pre-Construction Price \$2,995,000.

north haven with tennis — under \$2.5 mil seely rd, north haven

A 2-acre private flag lot in prestigious North Haven is surrounded by mature cedar trees. Exceptional opportunity for this 6,000 sq. ft. Custom Farrell Home which includes 6 bedrooms, including a master suite with fireplace, 6 bathrooms, formal living room, dining room, great room with fireplace and professional kitchen. Typical Farrell details throughout including grand two-story foyer with raised wood panels, coffered ceilings and extensive wood moldings throughout. Finished basement with high ceilings adds another 2,000 sq. ft. of living space. A sunken Har Tru tennis court, heated gunite pool and professional landscaping complete this very special package. Ready for Spring 2010. Pre-Construction Price \$2,495,000.



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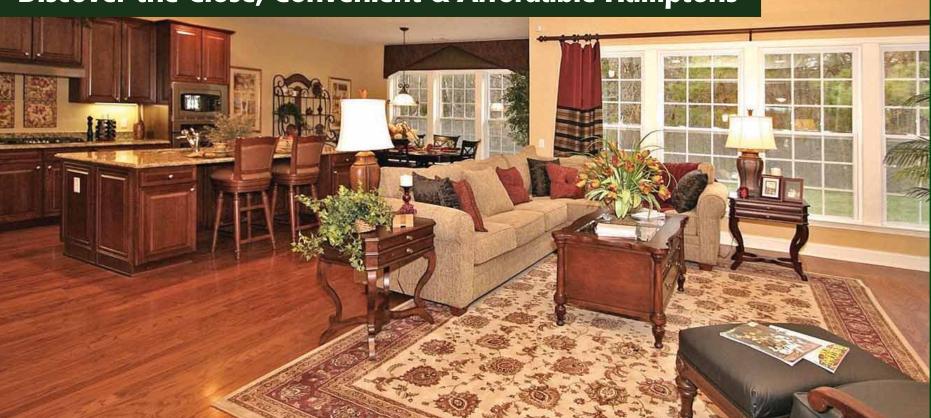
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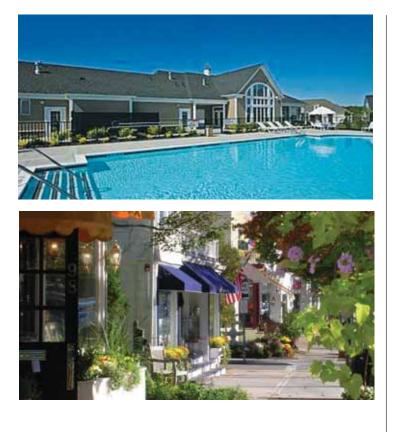
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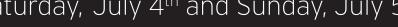
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