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AMISTAD AND THE CITY’S ROLE
Seabury At Home is the first home-based life care program for adults 50 and over in Connecticut, and was previously only available in and around Hartford County. We’re happy to announce that Seabury At Home is now available in New Haven County*, allowing us to expand Seabury’s mission and offer services to individuals in the southern part of the state.

If you would like to learn more about what a home-based life care program has to offer, please contact Nick Olear, Assistant Director of Seabury At Home, at (203) 538-7720 to learn more about our upcoming events or to schedule a private appointment.

*within the designated service area

Seabury At Home – New Haven
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New Haven, CT 06511
SEABURYATHOME.ORG
2nd Annual New Haven Chalk Art Festival
at The Shops at Yale

SATURDAY, OCTOBER 21
12:00–4:00 PM
56 BROADWAY, NEW HAVEN
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View elaborate chalk art designs by talented artists, including a special piece by local chalk artist Andrea Casey.

Free and open to the public — children’s freestyle zone, magician, face painter, special offers to retailers and restaurants, Neighborhood Music School’s Premier Jazz Ensemble and more! (Rain date is October 22.)

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WELCOME NEW HAVEN MAGAZINE!

The Greater New Haven Chamber of Commerce welcomes our new partner, NEW HAVEN and Seasons Magazines to the Chamber. Owner Jim Tully operates NEW HAVEN magazine, an exclusive new publication that will keep readers in the know through a variety of news features customized to this region. Jim also owns and operates five Seasons magazines throughout Connecticut, including Seasons of the Shoreline. With a 12-year track record of success and a commitment to quality news and lifestyle articles that appeal to readers in this area, NEW HAVEN magazine is on its way to become one of the region’s premiere publications. Congratulations to Jim Tully and NEW HAVEN magazine on this inaugural issue!

Happy reading,

Anthony Rescigno

Anthony Rescigno
President and CEO
Greater New Haven
Chamber of Commerce
A perfect retirement by design.

During his career as an architect, Ralph Heisel created award-winning designs such as the Paul Mellon Center at Choate Rosemary Hall. When he and his wife Janet chose Ashlar Village, the decision could have been based on the principles of what makes a good design. Since moving to their Notch Hill apartment here, Ralph and Janet have discovered a community of people who simply love life in a place that supports their plans for the future.

“Most people feel that their life will narrow when they come to a community but ours has expanded. We have the security of a care-free lifestyle and we’ve made so many new friends with interesting life experiences and backgrounds—it’s fascinating and fun.”

- Janet Heisel

See how Ashlar Village can be the right choice for you, too! Attend one of our monthly Open Houses to learn more about our nationally accredited Continuing Care Retirement/Life Plan Community.

To register, please call 800-382-2244 or visit www.AshlarVillage.org. We look forward to welcoming you!
Welcome friends and neighbors. Welcome to NEW HAVEN and autumn! We are so proud to be able to bring you the people and the great stories of New Haven and the greater New Haven area that is such a special place to live and work. Here is a little about background about NEW HAVEN....

NEW HAVEN is from the Seasons Media, LLC and is locally owned and operated right here in Connecticut. Seasons Media was started almost 12 years ago with magazines called Seasons. Some of you may be familiar with our magazines Seasons of the Farmington Valley, West Hartford, Glastonbury, Northwest Hills and the Shoreline. We have some of the most talented award-winning writers, photographers, illustrators, cartoonists, creative and production people. And yes again they are all in Connecticut. We have a deep belief and commitment to local. Always have and always will. We think once you read through NEW HAVEN you will agree.

NEW HAVEN is different from a number of magazines. How? First NEW HAVEN, like all the Seasons Magazines, is delivered free of charge to almost 12,000 households in the Greater New Haven area. Our commitment to journalism excellence is second to none. But it all starts with a very simple focus: tell the readers a story. When you read through NEW HAVEN, some story subject matter you may know of but hopefully we will present something you may not know and find interesting. Our articles cover a broad range of topics and promise to be informative, topical and humorous. Some topics may be completely new to our readership. We like to say there is something for everyone in NEW HAVEN.

We want you to interact with NEW HAVEN so we offer a number of ways to do so. Besides the magazines, please visit us on our social media platforms including Facebook and Instagram, our website with special content only found on NEWHAVENmag.com and please download our free app Seasons CT where you can read the articles, share all the information via multiple social media and even watch specially found and originally produced videos. Of course, you can also find direct links to our advertisers as well. NEW HAVEN also offers a unique text messaging service with details in the magazine that will allow our readers special deals that they are only privileged to participate. More information about all these platforms is in the magazine.

Please let us know your thoughts, ideas and feedback. You can reach us via our website or just email me, Jim@newhavenmag.com or NEW HAVEN's editor, Karen A. Avitabile, Karen@newhavenmag.com. We welcome your comments and will always respond.

Jim
James Tully
Owner/Publisher
Jim@newhavenmag.com
SEPTEMBER / OCTOBER

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ON THE COVER
Chef Samantha Moore, chef de cuisine of Tarry Lodge, stands with owner and international media star Chef Mario Batali.
Imagine Ali Baba -- a character in the folk tale, “One Thousand and One Arabian Nights,” entering a cave filled with glittering gems and sparkling minerals illuminated by magical beams of light. Today, visitors to David Friend Hall, the new permanent gem and mineral gallery at the Yale Peabody Museum of Natural History in New Haven, can have a similar experience without uttering, “Open, Sesame.”

Ride the elevator to the museum’s third floor, turn left and walk toward the 1,900-pound quartz crystal, which glows (due to backlighting) at the gallery entrance. Go ahead and touch one of the largest single quartz crystals in the world.

David Friend Hall, which opened last October to mark the museum’s 150th anniversary, contains more than 150 specimens on loan from private collections, some never before seen by the public. It also includes pieces from the museum’s collection -- dazzling multi-carat gemstone jewelry and seven large-scale mineral specimens that were purchased specifically for the gallery, thanks to a $4 million gift from David Friend, who underwrote the project. Friend, who lives in Boston, received his bachelor of science degree in engineering and music from Yale in 1969 and is the co-founder of Carbonite, a data storage company. He likes having the hall named for him because it may inspire other...
collectors to finance similar projects. “If you don’t set an example that others can follow, it may not occur to many people how gratifying it could be,” David Friend says. “Instead of keeping their great specimens holed up in some home vault, they can share them with the public.”

Visitors won’t see rows of cases crowded with specimens and explanatory text in David Friend Hall, but rather, gems and minerals in sleek custom cabinets with non-reflective glass and custom lighting to showcase each piece. Diamond merchant Elihu Yale – whose fortune supported the Collegiate School of Connecticut, renamed Yale College in 1718 – would be impressed. “It’s even better than I had envisioned because of the creative artistic sensibilities of museum designer Laura Friedman,” Friend says. “It is the most spectacular and unforgettable mineral hall in the U.S.”

The museum’s collections manager, Dr. Stefan Nicolescu, and exhibit designer, Laura Friedman, spoke to New Haven about the new 2,300-square-foot gallery.
“David Friend, the major donor for the hall, had a vision to create a very dramatic setting,” Laura Friedman says. “My role was to design the space and to work with Stefan Nicolescu, our collections manager, to choose the objects for the exhibits.”

Friend, a long-time mineral collector, introduced Friedman and Nicolescu to other collectors. Together, the threesome traveled across the country to see extensive private collections and to ask the collectors to lend their specimens to the David Friend Hall exhibition.

Besides Friend, who lent two large-scale pieces to the exhibition – a 460-pound amethyst geode and an 800-pound sandstone concretion – the lenders are C.R. “Cap” Beesley, Robert Lavinsky, Eugene Meieran, Josh Mendelsohn, Mark Pospisil, Precious Gem Resources, Inc., Gail and Jim Spann, James Zigras and one anonymous lender. The collectors graciously allowed the Peabody to borrow almost every specimen requested, except for a few pieces that were too delicate to travel or too reactive to light.

“We were looking through some of the greatest mineral collections in the world -- a spectacular array of color, form and texture,” Friedman says. “It was overwhelming -- the incredible beauty of these objects and the fact that they just formed out of the Earth in these shapes. It makes you think of the Earth in a different way.”

After taking photos and measurements of pieces that caught her eye, Friedman made her choices and determined the best placement in the gallery. Nicolescu made only one suggestion.

“The one I picked is about five inches tall of gray metallic minerals that are interlocked. It’s one of the best bournonites I ever saw,” Nicolescu says.

Friedman placed the dull-looking bournonite, which excites the mineral connoisseur, next to some eye-candy for the rest of us – green fluorite sprinkled with gold-colored pyrite. “There were certain pieces that just felt like they wanted to be together,” she says.

All specimens were reviewed and approved by Jay Ague, curator-in-charge of Mineralogy & Meteoritics, Yale Peabody Museum of Natural History.

One of the challenges was transforming an outdated auditorium into a gallery that would serve two purposes – showcasing the specimens and accommodating special events. “We wanted to put in as many minerals as possible and create a space where people could walk around some of them and see them from all sides, but still leave a big space in the middle to accommodate a specific number of chairs and tables,” she says.

Friedman included cases to hold a range of sizes – from thumbnail specimens to larger pieces. “I just wanted to create a space that was very simple, very clean and pure that would
“It’s even better than I had envisioned because of the creative artistic sensibilities of museum designer Laura Friedman. It is the most spectacular and unforgettable mineral hall in the U.S.” – David Friend

be elegant, but disappear and let the specimens shine,” she says.

But getting that look required the expertise of architects (Christopher Williams Architects), lighting specialists (Christensen Lighting), custom case fabricators (Casewerks, a German company) and museum staff to make the specimen mounts and put everything in place. The team included an advisory board of private collectors (no dealers, to avoid conflicts of interest), who came up with a list of 20 specimens for possible purchase – some in the United States and some in China. The criteria for selection were beauty, size, rarity and trustworthy sources. Board member C.R. “Cap” Beesley traveled to China to examine the Chinese specimens.

“We didn’t want something that was illegally exported or something we couldn’t get information about how it was acquired,” Nicolescu explains.

The museum purchased seven large pieces – the 1,900-pound quartz crystal; a quartz with spiky clear and translucent crystals; a large limestone panel embedded with fossils of fish and a palm frond that lived 50 million years ago; two aragonite specimens from China; a green fluorite specimen that’s the weight of a small car; and a desert rose gypsum specimen with “petals” of soft stone.

Seeing the specimens was a jaw-dropping experience for Friedman and Nicolescu.

“I had no idea a desert rose could be so big,” Nicolescu admits. “They’re usually two feet across, at most. This one is five feet by five feet.”

The most stressful part of the project was the delivery and installation. Some collectors even delivered and installed their own specimens.

“Gail Spann and her friend Karen Jenkins drove straight through from Dallas,” Friedman says. “They didn’t stay overnight [along the way] because these pieces are very valuable and they didn’t want to leave them in the SUV overnight.”

The desert rose, a purchase delivered by a professional art shipper, came with the dealer’s instruction video on how to unpack and install – necessary because gypsum is so soft, a scratch could ruin it. Due to careful handling and oversight, no specimens were damaged.

“At no moment was anybody handling lighting in the cases without me being present and keeping an eye out so that a tool doesn’t fall [on a specimen]. I’m the only person at the museum that has clearance from the lenders to handle the specimens,” Nicolescu says.

But one incident almost ruined the ribbon-cutting ceremony last fall. The custom oval case for the sandstone concretion arrived very late, and the accompanying steel plate (to place beneath the specimen) was a quarter-inch too
An aragonite specimen from Yunnan Province, China.

For more information about the signature pieces in David Friend Hall, visit the App Store and search Peabody Museum to download free cloud-based software to your smartphone or tablet.
large. Fortunately, two members of the Museum staff saved the day by grinding down the excess, so the plate fit perfectly in the case. “We all breathed a sigh of relief,” Nicolescu says.

The large-scale mineral specimens purchased for David Friend Hall, each spotlighted in its own case, will remain on permanent display. The specimens on loan to the exhibition will remain for another year and then be replaced with other pieces from private collections and possibly, other museums.

For more information about the signature pieces in David Friend Hall, visit the App Store and search Peabody Museum to download free cloud-based software, an application developed by Yale students, to smart phone or tablet.

IF YOU GO

The Yale Peabody Museum of Natural History, 170 Whitney Ave., New Haven, is open year-round. For hours and admission fees, visit: peabody.yale.edu.
It's a fact that we're all getting older. But it's not a fact that aging can’t be a positive experience with abundant opportunities to grow and flourish.

Today, people have many more choices about the quality of their lives, as more communities are being built to address the needs of aging baby boomers and a population that is living longer than ever before.

Situated on 168 scenic acres with a pond, gardens and walking trails, Masonicare at Ashlar Village in Wallingford is one of those choices. And what sets it apart is that it is a not-for-profit, nationally accredited Continuing Care Retirement/Life Plan Community all on one campus for ages 55+ that offers three levels of living: independent living, assisted living and skilled nursing.

Another feature Ashlar Village prides itself on is its tenured staff. While there is often turnover in other retirement communities, the staff at Ashlar Village is typically there for 10, 20, even 30 years, according to Kristin Dahl, director of sales and marketing.

Dahl thinks the reason is a combination of things. She explains that as a not-for-profit community, it starts from the top down.

"It's a family, everybody is here to care for the residents, that we all believe we are entrusted to serve," she says. "The philosophy also applies to staff — we have appreciation luncheons and retreat days, which is unusual in the outside world. We also have on-site child care for staff and the community."
The Straight Scoop

Jan and Henry St. Hilaire live with their little dog, Pokie, in a charming, light-filled, two-bedroom, two-bath cottage that's filled with Jan's blooming flowers and beautiful paintings. Now 74 and 79 respectively, the couple moved to Ashlar Village three years ago from their home in downtown Wallingford. Jan is retired from a career designing artwork for rugs, although she continues to paint, and Henry is retired from his family's commercial acoustical contracting business.

The St. Hilaire family enthusiastically agreed to being interviewed by NEW HAVEN about their experiences living in Ashlar Village.

Q: Why did you decide to move here?
Henry: We try to plan things somewhat. Jan had friends here -- we had looked at the place before. My business had done some work in here when they built it and so we were quite familiar with it. One day, about six years ago, Jan asked me if I would consider living here, and I said, yes, absolutely.

Jan: We spend six months in Florida and six months here. It makes it very easy to lock the door and go. We also have five children and we did not want to put on our children the responsibility of what happens when something happens to mom and dad. We wanted to make our own decisions and this assures you have continuing care and they don’t have to try to invent the wheel when it strikes, right?

Q: What do you like about living in a cottage, versus a bigger house?
Jan: It feels like a little New England village to me. I like this nesty feeling, and yet it’s still spacious.

Q: Are your five kids all spread out or are some of them nearby?
Jan: We’re so lucky. The parameters are Stamford, Conn., and Rockport, Maine. So it’s all drivable for them to visit.

Q: You have a full kitchen -- do you cook a lot?
Jan: We eat in the dining room fairly often, but we also we entertain quite a bit. A lot of people keep their sunroom as a second living area -- but I opted to have a dining table. Our family with all the grandchildren is 22 and I can switch the table around and we can all sit together -- it's amazing what you can do.

They offer various meal plans, so we have a meal plan just because I’m getting lazy and especially for the social aspects at this age when things start happening to your friends, your circle becomes smaller, and that’s a real danger as you age. You need to keep that circle getting bigger.

Q: Were you always an artist, Jan?
Jan: I was always interested in the arts, but moving here has freed up so much time for me that the first six months I was here, I completed eight paintings; that’s a lot! That’s one of the real pluses for me.

Q: What is your experience with the staff? Are they friendly?
Jan: I characterize this as a large company that operates as a small company because the staff is very personable. They have meetings twice a month when residents get to give input about dining, for example, and as a result, they started having a few more vegetarian options, which I like.

Q: Have you made friends here? Was it easy to meet people?
Jan: Oh, yes, very easy.

Henry: Everyone has something in common. We’re all retired. Where we lived before, there were eight houses on the street and during the day, the other seven houses were completely empty. At night they would come back, they were all working, we were there alone all day. Here, you have something in common with everyone. There are some people over 100 and when you hear what they did with their lives, it’s like wow, I feel like a teenager. The things they’ve done are just unbelievable!

Q: You sound like you’re very forward-thinking about the future.
Jan: Yes, well let’s say one of us develops dementia. We hate to think about it. But it does happen. We have a memory care community right down the road I walk past every day on my little hike. So the person affected would be there, and the other person would still be here, in the cottage, but we could still see each other every day, versus driving somewhere.

Q: Do you participate in activities here?
Jan: I participate a lot. I really love the yoga classes, the exercise classes. The twice a week lecture series with great courses, that’s fantastic. One of the things I really, really enjoy is the community garden. And I have four plots, a lot of people just have one.

Henry: I’ve gotten involved in chess, pinochle and billiards. There’s a group of guys I do that with.

Q: It sounds like you lead very full lives.
Henry: When we were working, we used to laugh at people who said they were so busy since they retired. Now we realize every morning we have to look at our calendar. The way we live here is the same as we lived downtown. We’re independent. We can cook here, we can eat here, we can eat out, we can go out with people. We can do whatever we did before.

Jan: There’s nothing you can’t do when you come here, it expands what you can do. Hey, I think that’s a great motto!
Finding Sanctuary in the Kitchen at NewHavenmag.com
Farmers Feeding the Needy

CitySeed farmers’ markets, programs flourish in New Haven.

by AMY J. BARRY / photography by TODD FAIRCHILD

Doris Sampognaro, from Rose’s Berry Farm LLC in South Glastonbury, displays locally grown greens.
What started in 2004 as one Saturday morning farmers market in New Haven’s Wooster Square has sprouted into four farmers’ markets at various locations throughout the city, plus a mobile and winter market — all courtesy of CitySeed, a non-profit organization that is providing access to fresh, locally grown food to all people of New Haven.

In addition to the farmers’ markets, CitySeed provides a multitude of programs aimed at creating an equitable local food system that promotes economic development, community engagement and sustainable agriculture.

Just three full-time and five part-time (three positions are seasonal, two are year-round) staff operate this massive undertaking out of a humble, yet attractive, sun-filled space on Grand Avenue. But the organization could never accomplish so much without a solid team of passionate volunteers made up of local students and individuals.

“I think we’re able to do the work we do with such a small staff because of our partnerships with universities and other nonprofits in the city that are doing amazing work as well, [including] our wonderful relationship with CMHC (Community Mental Health Center),” says Amelia Reese Masterson, CitySeed’s executive director.

“That really helps further the work we do and have a deeper impact here.”

Reese Masterson says that the farmers’ markets have always been central to what CitySeed does.

“Our mission is to get support for farm viability in Connecticut, as well as food security in New Haven,” she says. “All of our programs align under those two things.”

So, what exactly, is food security?

“It’s a function of having access to enough food to meet your nutritional needs,” Reese Masterson says, “and there are a lot of barriers ranging from transportation or mobility to the urban infrastructure and availability of grocery stores, to affordability and access to resources, such as coupons for redemption.”

CitySeed was the first farmers’ market in the state to accept SNAP (Supplemental Nutrition Assistance Program) coupons, distributed to nutritionally at-risk women, infants, children and senior citizens, and accessed through EBT (Electronic Benefit Transfer) cards.

In 2007, CitySeed won the USDA Golden Grocer Hunger Champion award for Food Stamp and nutrition education programs and USA Today named its Wooster Square Farmers Market one of the “10 great markets [in the country] to cultivate organic farmers.”

CitySeed’s farmers’ markets reach more than 60,000
The women behind Cityseed, the non-profit organization providing access to fresh, locally grown food to all of New Haven: Amelia Reese Masterson, executive director (center), Ashley Kremser, director of operations (left) and Sumiya Khan, kitchen program manager (right).
customers per year and an additional 1,500 through its mobile market, according to Reese Masterson.

“Since we started, we’ve seen over $99,000 redeemed in SNAP benefits and over $665,000 in senior farmers’ market nutrition coupon benefits,” Masterson says. “That’s a lot. We try to keep our farmers’ markets accessible to all income levels.”

In addition to providing New Haven with quality food, Reese Masterson points out that the markets provide economic opportunities for more than 60 Connecticut vendors, including 33 farmers, nurseries, bakeries, meat and seafood providers, cheese makers, and specialty food producers, helping to keep the local food system healthy and strong.

GROWING BEYOND THE MARKETS

As CitySeed expands its offerings, it looks at what is working for other urban food organizations too.

“We don’t try to reinvent the wheel,” says Ashley Kremser, director of operations. “We try to learn from what other people are doing in other cities. There’s lots of resources and research that has been done, so it’s not worth operating without knowledge of what’s going on across the country.”

In fall 2015, with the help CitySeed supporters and donations from IKEA New Haven, a portion of the Grand Avenue office space was transformed into a certified commercial kitchen and a host of new programs were established and led by kitchen program manager Sumiya Khan, a dietitian trained in facilitating community cooking classes.

The kitchen provides CitySeed with yet another means of community building. It’s rented out to small businesses that need a commercially licensed kitchen for preparing food. It’s a venue for a master cooks core program that has trained more than 40 cooks to date from the community to work as cooking instructors and chefs. Public, ticketed events include demonstrations, classes, and potlucks for people interested in talking about food, food policy and food justice.
SANCTUARY KITCHEN

The newest program cooked up by CitySeed is Sanctuary Kitchen, developed this year to celebrate the culinary traditions of refugees resettled in New Haven, as well as asylum seekers and new immigrants, and provide them with economically viable opportunities for personal income.

“I saw in the area an influx of refugees who are struggling and felt food is a natural medium for people to get to know each other,” Khan says. “A lot of residents in the Greater New Haven area wanted to do something to help the refugee crisis and [the Sanctuary Kitchen] seemed like an easy way for people to get to know their neighbors, as well as support them economically.”

Khan describes the three components of the program: refugee-led cooking demonstrations, followed by a community meal, as well as smaller, hands-on cooking classes; a kitchen incubation program funded by the International Association of New Haven that currently sponsors four refugees who are being taught everything necessary to create their own food businesses and a supper club -- individuals in the community host dinners in their homes cooked by a refugee, who prepares the food, but then joins guests to dine and talk about his or her food and culture.

“We are also just starting “Health in Your Hands,” a city-funded program providing cooking education,” Khan adds. “It’s hosted by neighborhood schools and libraries to teach basic skills like meal planning, shopping, developing a healthy pantry reading labels, etc.”

MULTITUDE OF PROGRAMS SUPPORTED

Without CitySeed, Masterson believes there would be a big gap in getting Connecticut farmers, farm products and produce, and other Connecticut-made products into New Haven.

“It’s really rewarding to go to a farmers’ market and find people who are coming out in the sunshine to talk to vendors and meet other community members and to be a resource for farmers to get more of their product into the city,” Reese Masterson says. “And our kitchen is a resource in so many ways -- for new neighbors; refugees, immigrants; small businesses; parents, who want to learn about feeding their children healthy food they’ll like; and community
members who just want to learn more about the food system. It makes me happy to be a hub and a resource for so many people.”

Says Kremser: “When you talk about what New Haven would be without CitySeed, I don’t think it would be as vibrant as it is. I think we add a lot to New Haven in terms of food, food culture and sharing. This is a really special community and I believe we help make New Haven into a great space.”

“All of our events are ticketed and we try to have a range of prices to make it available for everyone of different economic backgrounds, offering sliding scales,” Kremser says. “That said, the tickets barely cover our costs, and we’re very open to sponsorships of any of the kitchen programs, donations and in-kind support that organizations and individuals can offer.”

For more information about CitySeed, visit cityseed.org.

FARMERS’ MARKETS CONTINUE THROUGH FALL

WOOSTER SQUARE
Saturdays, 9 a.m. to 1 p.m., through Dec. 16, Russo Park, corner of Chapel Street and DePalma Court.

EDGECWOOD PARK
Sundays, 10 a.m. to 1 p.m., through Dec. 17, corner of Whalley and West Rock avenues.

DOWNTOWN
Wednesdays, 11 a.m. to 2 p.m. through Oct. 25, Church Street, in front of City Hall.

FAIR HAVEN
Thursdays, 3 to 6 p.m. through Oct. 26, Quinnipiac River Park, corner of Front Street and Grand Avenue.

WINTER MARKET
Saturdays, 10 a.m. to 1 p.m., January to March 2018, Metropolitan Business Academy, 115 Water St.

MOBILE MARKET
For information on locations, dates and times online, visit cityseed.org/mobile-market
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Thanks to Yale, Development On the Rise

Large investments being made in Elm City.

by TERESA SULLIVAN BARGER
The city of New Haven is reaping the benefits from Yale University and Yale New Haven Hospital which are anchoring its booming downtown area.

Thanks to a 20-year effort on the part of Yale University, city officials and those who live and work in New Haven, a slow, steady, solid economic recovery is under way, says Donald Klepper-Smith, a well-known economist who has studied the New Haven economy for 37 years.

“Yale is anchoring the downtown New Haven economy,” says Klepper-Smith, who is also the owner of DataCore Partners Inc. “That’s such an important ingredient to the economic health of the region.”

Yale’s commitment to the Elm City, in fact, has been a key factor in encouraging other developers to make large investments here too. A new L.L. Bean store is scheduled to open next summer, Amazon is renovating the old Pratt & Whitney building in North Haven, right over the city line, with plans to open a distribution center in mid-to-late-2018, and new luxury apartments are renting more quickly than developers’ expectations.

LUXURY APARTMENTS FILLING UP FAST

A sign that New Haven is on the move is can be seen by the increase of housing permits that have been issued in the past two years. In New Haven and 11 towns in the region, new housing permits rose 47 percent in the past year, despite median home prices in the New Haven-Milford which slipped by 1 percent.

While some of the new housing permits are for single-family homes, a good number can be credited to larger-scale apartment complexes. According to city records, 1,015 apartments have been built in the past five years, and about another 1,800 are in the application pipeline.

Andy Montelli, a Fairfield developer, says he and his business partner, the Carlyle Group of Washington, D.C., are so pleased with how their luxury Corsair apartments in New Haven have been well received by the community that they are looking to build more in New Haven -- if they can find the right spot.

The Corsair apartment building, at 1050 State St., used to be an eyesore but has been transformed into a luxury apartment building that includes a heated outdoor pool, an outdoor movie screen, an extensive fitness center, a library and lounge area -- all accented with art commissioned from local artists and salvaged relics from the factory. The apartments, studios to three-bedroom units, rent for $1,700 to more than $5,000 a month.

Montelli also credits Yale University and Yale New Haven
“New Haven is one of the great bright spots in Southern New England ... We believe in the city.”
– Bob Landino

Hospital for creating jobs that ultimately support the economy. “The relations between Yale and the hospital and the city just keep getting better and better,” he says. “If they’re all working in the same direction and have similar goals, they can accomplish a lot.”

In many ways, New Haven can be compared to the city of Boston, but on a smaller scale, Montelli says. “We are very active in the Boston market,” he says. “What’s pushed the Boston real estate market is technology in and around Cambridge, especially the Kendall Square area, next to MIT and 1.5 miles from Harvard. … New Haven is a smaller and no less viable version of Cambridge. Substitute Yale for Harvard and MIT, add the third largest hospital in the U.S.; those are powerhouses that are generating jobs. We felt pretty good about the top-level picture of New Haven’s economy.”

Investments being made in commercial buildings and residential projects, coupled with New Haven’s plethora of arts offerings and restaurants, make the city “a great place to recreate,” says developer Bob Landino of his $50 million College & Crown project. “It’s a wonderful, compact, successful urban environment.”

Interest in his $50 million College & Crown project of 160 new luxury apartments, located above street-level retail along College Street, has exceeded his expectations, and the building is fully leased. The studio, one-bedroom and two-bedroom units, which rent for about $1,600 to $2,200 a month, are not only popular with young adults, but also middle-aged people, singles and empty nesters who are attracted to living within walking distance of Yale University, Yale New Haven Hospital and the downtown area.

“New Haven is one of the great bright spots in Southern New England,” Landino says. “We believe in the city.”

At one time, Norwalk-based developer Clay Fowler, CEO of Spinnaker Real Estate Partners, felt New Haven
contained a shortage of apartments to meet demand. But after watching New Haven for years, he says, “We finally took the plunge. There seems to be a change in attitude in New Haven. There’s a responsive administration. … We feel this city is open for business and is encouraging smart development.”

In addition to Yale’s standing in the city, the New Haven green is one of the most magnificent urban greens in the country, Fowler says, adding, “New Haven has got the goods.”

To avoid gentrification that displaces middle-come people, the current and former mayors directed development toward undeveloped available land, says Matthew Nemerson, the city’s economic development administrator and a 35-year resident.

“Every new market rate apartment that has been built or converted has come from a parking lot or an old office building that was no longer used for offices,” he says. “Having thousands of apartments built in the last three to four years – the older buildings that were occupied by older people, empty nesters, graduate students – those apartments are less expensive now than they used to be.”

The city has carefully curated its downtown, working closely with Yale. The result, Nemerson says, is a city filled with pedestrians and diners eating al fresco, day and night.

**TREND TOWARD CITY LIVING**

Nationwide, there is a trend among people – most notably millennials and empty nesters – who are moving out of suburbs to be closer to public transportation, walking and biking to work, says Montelli, the Corsair developer.

“The trajectory for the city is up and up and up,” he says. “New Haven is the best-positioned city in the state to take advantage of that trend. It’s got great culture, a great music scene and art scene. I don’t think there’s any other city in the state that brings together all those assets.”

With numerous development under way, the city is experiencing a decrease in crime because more people are out walking along the sidewalks day and night.

“For a long time, people in the suburbs would tell me, ‘I don’t go into New Haven. The potential for danger is too prevalent,’” says Anthony Rescigno, president and CEO of the Greater New Haven Chamber of Commerce. “I don’t hear that anymore.”
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The Amistad Returns to New Haven

The forgotten story of the city’s role in history is told through this replica ship.

by LEONARD FELSON / photography by THOMAS BISHOP
Need to brush up on your history of the Amistad slave rebellion and the crucial role New Haven played?

With the Freedom Schooner Amistad, a replica of the historic 19th-century slave ship and a symbol of the fight against slavery, docking at Long Wharf Pier this fall, now’s the perfect time to review why it’s such a celebrated story of American history and why New Haven is a perfect berth for the vessel.

For two years, from late 1839 to 1841, the city, or more accurately, its jail, served as home to the Amistad Africans. Their enslavement was ultimately ruled illegal. But over that time, in a case that mesmerized the nation, ordinary New Haven residents flocked to the jail. First out of curiosity; later, in support of the prisoners’ cause, often marked by historians as the beginning of the abolition movement.

That alliance between New Haven and the Amistad Africans, a group from the Mende tribe, captured in their native Sierra Leone in West Africa, was also considered influential in leading to the Africans’ freedom.

Unlike today’s prisons, 19th-century jails were much more open institutions, though privately run. To make money, jailers charged visitors admission. Thousands passed through to see the Africans. More importantly, after visits, residents would write letters to friends or short articles for local newspapers. A visiting artist painted the prisoners’ portraits; another created 29 life-size wax figures of them in revolt.

“What happens very slowly is that people from all walks of life, people who might not even consider themselves abolitionists, develop a real sympathy to their plight,” says Marcus Rediker, a leading authority and author of “The Amistad Rebellion” and “The Slave Ship.” “A lot of people were moved to want to help them.”

And so they did, bringing food, tobacco and money, including contributions to a legal defense fund.

“It was critical to building support,” says Rediker, a professor of Early American history at the University of Pittsburgh.

To appreciate the historic time in New Haven, you need to start in February 1839 when hundreds of Africans were captured from Mendeland near Sierra Leone and sold into the Spanish slave trade. Transported to the Spanish colony of Cuba, 53 of them were sold and loaded onto a smaller slave ship, the Amistad, destined for a sugar plantation elsewhere on the island.

But the schooner ran into bad weather and, says Rediker, “a more dangerous storm below deck,” where the Africans staged a mutiny, killed the ship captain and another crewmember, seized the ship and ordered the crew to sail east to Africa.

Instead, the Spanish crew secretly changed course at night, trying to return to Cuba or the southern coast of the United States. After two months at sea, they landed at Montauk Point on Long Island. A U.S. Naval brig, on surveying duty, seized the vessel and its “cargo,” towing them into nearby New London, where the Custom House Maritime Museum now stands, and where you can learn more Amistad history.

Why New London? Because in 1839, slavery was still legal in Connecticut, abolished in New York some 12 years earlier. In Connecticut, the sailors hoped to earn a portion of salvage rights based on the value of the slaves.

Along the New London waterfront, word got out about the imprisoned Africans, when Dwight Janes, a political activist, wrote a series of letters to more influential abolitionists, arguing that the Amistad Africans should be defended and that their case could be used to build the abolition movement.

Taken to New Haven, the Amistad Africans remained in jail, charged with murder and piracy, as their case made its way through the court system. Former President John Quincy Adams represented the defendants before the Supreme Court.

To the astonishment of most, the courts found that the kidnapped Africans were captured illegally, in violation of international slave treaties that involved Spain, Great Britain and the United States. In short, the courts ruled that they
were free men and women when captured. Of the 53 originally put on the Amistad in Cuba, 35 returned to their homeland; the others having died at sea or in jail while awaiting trial.

One other side note: Communicating with the prisoners was next to impossible since no one could speak Mende, the language many of the Amistad Africans spoke. Rediker says three African girls in the jail taught a group of New Haven men how to count from one to 10 in their language. One of them was Josiah Gibbs, a Yale professor and specialist in oriental languages. From there he went to the docks of New York, counting out loud in Mende until two Mende-speaking sailors who happened to be there with a British naval vessel heard him and walked up to him. One sailor, James Covey played a key role as a translator during the case.

As time passed, the case became a forgotten story until interest was sparked by the 1997 release of the film “Amistad,” directed by Steven Spielberg. That renewed interest led to the construction of a replica of the Amistad, which launched from Mystic Seaport in 2000, a schooner with an overall length of 129 feet built in the style of a Baltimore Clipper. But the group that built the replica, Amistad America, lost the ship after falling on hard times, largely because it sailed to far-flung ports in Africa, the Caribbean and Bermuda.

Two years ago, a new organization was founded called Discovering Amistad, which has taken the Amistad story as a

Rediker says three African girls in the jail taught a group of New Haven men how to count from one to 10 in their language. One of them was Josiah Gibbs, a Yale professor and specialist in oriental languages.
High school students wave to boaters from the deck of the Amistad, homeward bound on the last leg of Discovering Amistad’s first session of its summer program, Summer Voyages. The students were recommended by their school counselors to apply to the two-week program, which is fully subsidized by Discovering Amistad.
Connecticut high school students, from left, Facundo Cremel, Judene Fremantle, Joshua Arizmende, all from Bridgeport, take part in Discovering Amistad’s Summer Voyages program, fully subsidized by Discovering Amistad.
“We’re talking about where we are, getting kids involved in the process of social justice, and offering education programs for students in elementary, middle school and high school.”

Len Miller, board chairman of Discovering Amistad
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The Legend & the Local:

Chef Samantha Moore
Shines at Mario Batali’s Tarry Lodge

by TODD LYON / photography by NICK CAITO

She’s a down-to-earth culinary school grad from a family of North Haven farmers. He’s an international media star with an empire of restaurants, marketplaces and products, as well as an out-sized personality beloved by home cooks and culinary pros alike. Yet when Mario Batali speaks of Samantha Moore, he says: “She’s a big deal.”

The statement is a gift, delivered with much warmth. Watching the two banter on a balmy afternoon in New York City, it is clear that Batali is proud of the accomplishments of his now-28-year-old team member. Yet that declaration also holds the key to Batali’s success: He recognizes talent, nurtures it, then hands over the reins.

And so it was that Samantha Moore went from sous chef to chef de cuisine of Tarry Lodge in New Haven, and today does all the food ordering, scheduling, hiring and firing in the kitchen, all the while turning out dishes that are, in a word, vibrant. She also forages for ingredients – ramps, fiddleheads – and has known several of its food suppliers since childhood. According to Batali, Moore’s passion, personal investment and deep-rooted connection to the region has made all the difference at a newly-energized Tarry Lodge.

The storefront eatery, billed as a “Ristorante, Enoteca & Pizzeria,” is a 2,500-square-foot space on Park Street, where Yale’s Old Campus meets the Apple Store district. Its interior likewise strikes a balance between modern and traditional, with walls of wine racks and dark wood accents playing counterpoint to the bright life outside the picture windows. (Note that it is one of the smallest of Batali’s properties; anyone who has set foot in his 40,000-square-foot Eataly in Manhattan will recognize the range of scale.) An open pizza kitchen, wood fire ablaze in a custom-built Valorian oven, is surrounded by tall chairs at a marble counter. But pizza is not Tarry Lodge’s main attraction.

“When we first opened, we thought we were going to be a part of the rah-rah New Haven pizza scene,” Moore says. “But it turns out, what the people really want is our fresh pasta.”

Indeed. Across a sampling of Tarry Lodge’s offerings, standouts include a black fettuccine with rock shrimp and chorizo; cavatelli with hot sausage and roasted tomatoes; and a starter of burrata and heirloom tomatoes with aceto. What do these three dishes have in common? The pasta is made by Durante’s in West Haven; the sausage is by Lamberti’s of New Haven (“My family wouldn’t buy any other...
A seasonal starter of local heirloom tomatoes features burrata from the award-winning Liuzzi Cheese in North Haven.
Handmade pasta has become the top draw at Tarry Lodge, including a complex dish of squid ink fettuccine with rock shrimp, chorizo and house-infused chili oil.

“This is my favorite,” says Chef Moore of the homey cavatelli with hot sausage and roasted tomato.
Gnocchi with spicy pomodoro marries tradition with fresh-picked ingredients.
kind,” grins Moore); and the decadent, oozing burrata is by Liuzzi Cheese’s North Haven market. These and other local suppliers were hand-picked by the young chef; more than contractors, they are her neighbors and friends who deliver fresh product to the restaurant every day. The homegrown flavors shine through, and it is Moore’s nuanced use of them that has tagged her as a rising star, both in Batali’s organization and the Connecticut dining scene at large.

Moore’s culinary journey began on a stepstool. She needed it to reach the top of the stove in her mom’s North Haven home. “I grew up in a blue-gray house, part of a giant circle of houses where my entire extended family lived, in the center of acres of farmland,” she recalls. The farms of Moore’s childhood were carved from a plot purchased by her great-grandfather, Gaetano Muzio, who emigrated from Sicily. (The name rhymes with fuzzy-o.)

“I think we lost a Z on Ellis Island,” says Moore. For decades, Muzio’s Farm Stand stood at the corner of State Street and Hartford Turnpike, a seasonal stalwart of the community. It stocked such sundries as Hart seeds and penny candy, but, it was the just-picked produce – especially tomatoes – that was Muzio’s claim to fame.

“Poppy Sam loved tomatoes,” says Moore of her grandfather, after whom she is named. “When I was little he would save his cardboard Chinese take-out containers and start seedlings for me.” Sadly, the legendary farm stand burned to the ground in the early ‘80s. Muzio was devastated. “It crushed him,” says Moore. He never rebuilt the business, and scaled back his farming to hobby proportions. “For the rest of his life he had a little wagon at the top of his driveway with an honor system bucket,” she says.

It is clear that Moore inherited her grandfather’s love of the earth; she is a passionate gardener. As for her mighty work ethic, that may have been forged during a childhood in which she and her sisters fended for themselves while her mother clocked long hours as bar manager at Eli’s in Hamden. In any case, Moore got her first job at age 14 at Antonio’s Pizza in North Haven, and never looked back. “I was a bus girl, but I was underfoot in the kitchen every day,” she laughs. “’How do you make the dough? Show me what to do with the sauce.’”

She worked in restaurants throughout high school, bankrolled her paychecks, and three weeks after graduation landed at the New England Culinary Institute in Montpelier, Vt. Her first externship was at New Haven’s esteemed...
Union League Café. Her second was in New York City at Del Posto, a four-star, five-diamond, Relais & Chateaux restaurant owned by B & B Hospitality Group, a Mario Batali partnership. “It was the most amazing opportunity I ever had,” Moore says.

Thrown into the proverbial deep end, Samantha Moore swam. “I had a place in Bed-Sty so small I could touch both walls at once. I slept on a cot, and there were massive cockroaches.” Never mind all that: “Del Posto fast-tracked me,” she says. “I started on an assaggi station – first bites, hot appetizers – then moved up to the pantry station and banquets, which meant I was soon working 60 to 70 hours per week.” Not a complaint: A point of pride.

A respite gig at a Colorado resort followed. Then New Haven again at various establishments, including Café Goodfellas. “My grandfather got sick, I had to come home.” Though her skills were in demand, Chef Moore felt that she wasn’t growing professionally. “I emailed the B & B group and said, ‘I need to be part of something I’m proud of.’”

Tarry Lodge seems a strange name for an Italian restaurant. In fact, it’s a century-old name for a century-old building in Port Chester, N.Y., that has been a speakeasy, a divey watering hole, and, as of 2008, Batali and company’s first suburban eatery. It was created as a vehicle for chef Andy Nusser, who rose to fame at restaurants Pó, Babbo, Casa Mono and Bar Jamón.

“He was so good we were afraid he was going to leave us,” explains Batali. Tarry Lodge in Westport followed, opening its doors in 2011. And that’s where Moore found her something-to-be-proud-of.

Moore spent a year at the Westport location, where she started as a grill cook and was promoted to sous chef. New Haven’s Tarry Lodge premiered in October 2014, and, 10 months later, Moore joined the hometown team.

The inaugural New Haven menu was divided into two sections, “Studenti” and “Professori.” It was a cute conceit, sorting the dishes according to price tag, but it didn’t stick. “We didn’t need to be a budget restaurant,” according to Batali, since it soon became clear that students and professors were ordering from both columns.

Today, that menu is a beautifully curated and ever-evolving cornucopia of antipasti (octopus with shishitos and squid ink, porchetta with pickled fennel); insalate (hen-of-the-woods with arugula, faro with beets and goat cheese);
The affable, likable Mario Batali is serious about attracting and nurturing talented chefs. Here, the legend and the local enjoy a spritzer in downtown Manhattan.

Chef Samantha Moore prepares pizza for the wood brick oven.
and 12-inch pizzas with toppings that range from traditional to exotic (goat cheese with pistachios and truffle honey). There are eight fresh pasta choices and lavish secondis, including a duck breast with chard, apples and chilis, and a whole roasted branzino with citrus jam.

The restaurant strives to be casual enough that friends can meet over small plates (starting at $11) while sipping $10 glasses of Pinot Grigio, yet fancy enough for all-night, multi-course feasts and $160 bottles of Brunello. Year-round, there is a $25 three-course lunch menu, and the menu bends to what’s fresh on the farms, sometimes changing every two weeks.

Back in New York, Batali and Moore compare their orange crocs™, chat about the dearth of good vanilla beans on the market, discuss their “dirt to dishwasher” cooking philosophy and kick around the possible addition of a white truffle pizza to the Tarry Lodge menu.

“A luxury item,” says Batali, toying with an Aperol spritz, “for when the ‘dogs win a home game.’” He jokes that “truffle oil is made in the same place as Chanel No. 5,” then gets serious: “We always have to defend ourselves from an exodus of excellence on our staff.”

After a beat, Moore raises her glass: “I’m not going anywhere,” she says.
The Knights of Columbus Museum’s papal gallery features photos of all the popes who have reigned during the 135-year history of the Knights of Columbus. The gallery includes many artifacts of the papacy and original works of art.
International Brotherhood Never Forgets Its New Haven Roots

by AMY J. BARRY / photography by TODD FAIRCHILD

In 1882, the Knights of Columbus — the largest worldwide Roman Catholic fraternal service organization — was born in the basement of St. Mary’s Church on Hillhouse Avenue, conceived by its idealistic young parish priest, the Rev. Michael McGivney, the son of Irish immigrants, along with a handful of worshippers.

Today, the Knights of Columbus is approaching two million members on four continents. And it continues to be headquartered in New Haven. But now it’s housed in a 23-story modern building — the third tallest in the city — that was completed in 1969. The renowned architectural firm, Kevin Roche John Dinkeloo and Associates of Hamden, designed the iconic reinforced concrete and glass tower at 1 Columbus Plaza.

The building was renovated between 2011 and 2013 to make such upgrades as replace outdated HVAC systems and the floor-to-ceiling windows with new energy efficient ones, while staying faithful to the original, distinctive design. In 2016, the New Haven Preservation Trust recognized the Knights with its Landmark plaque: “For buildings or sites of outstanding and enduring architectural and historical significance.”

One of the nation’s largest life insurance companies, the Knights of Columbus is one of the city’s biggest employers with more than 900 employees in the New Haven area, and is the core support for 15,000 councils worldwide.

Another unique aspect of the organization is The Knights of Columbus Museum, founded in 1982 on its 100th anniversary. Originally on the fourth floor of the executive building, the museum is now in its own building a few blocks away.
In the mid-1990s, the Knights purchased a city-owned office condominium complex that was on the market, completely gutting it, and transformed it into the state-of-the-art non-profit museum with permanent displays, including the Father McGivney, Christopher Columbus, Papal and Wall of History galleries, as well as rotating exhibits that tell the story of the Knights throughout history, along with lecture series. The museum is free and open to the public.

Despite its remarkable growth over the last 125 years, not only has the Knights of Columbus never forgotten its roots in St. Mary’s, the church continues to be an active hub of Knights-sponsored charitable events by its parishioner members. And, the body of the visionary Father McGivney, who only lived another eight years, to the age of 38, is entombed in the church and is in the course of being canonized as a saint by the Catholic Church.

“The Knights began in New Haven to strengthen the faith of its members and their families and to help those in the community who faced difficult circumstances,” Carl Anderson, CEO, says. “We have never forgotten the city in which we were founded, nor have we forgotten our founding principles of charity, unity and fraternity. Personally, I am touched to be able to pray where our founder preached, to walk the street where he ministered, and to serve this community and the world from the same place where Father McGivney’s great initiative was born.”

Historical Perspective

While sitting in his office surrounded by panoramic views of the New Haven skyline, Andrew Walther, the Knights vice president of communications and strategic planning, reflects on circumstances that brought the Knights to where they are today.

“We got started in New Haven in the 1880s as a result of some social issues going on in the city that were [addressed by] our founder, Father McGivney,” Walther says. “He had families losing a breadwinner, being split up by the courts because there wasn’t enough money to keep them together. There was a lot of anti-Catholic sentiment in the late 1880s
The Knights of Columbus was founded by Father Michael McGinney and a handful of parishioners in the basement of the Church of St. Mary on Hillhouse Avenue in New Haven.
the old ‘Irish need not apply’ outlook on things.

“He pulls this group together, everyone gets excited about it, and they want to make the point that Catholics can be good citizens and help each other through charity,” Walther continues, “and so they come up with the name Knights of Columbus. The idea was Christopher Columbus was the Catholic hero in American history that was so celebrated in the 1880s.”

The group’s growth was rapid-fire, taking off in Connecticut, moving up the coast, so that by 1897, councils were established all over the Northeast and in Canada. By 1899, the organization had spread across the Mississippi River and by 1905, to Mexico, the Philippines and Cuba.

“There weren’t a lot of options for Catholic men for fraternal organizations, which were very popular then,” Walther says. “The model was exactly the right thing at exactly the right time.”

Charity Begins at Home

The Knights of Columbus was focused on three major principles from the start.

“First, charity, which included charity to the community and charity to each other with this sort of rudimentary life insurance, pass-the-hat system,” Walther says. “So, if someone died they’d take up a collection, and get that to the widows to help keep the family together.”

“Second, unity, which was the connection they had to the parish, the Catholic faith, and to a degree, to each other,” he says.

The third, fraternity, was really their connectivity to each other as a brotherhood of like-minded people, connected both by their faith, and also their mission to serve, according to Walther.

“And, very quickly thereafter, they added patriotism — this idea that we should be connected to the civic life, the country and Catholics, could be good citizens and that should not be something that was in doubt.”

Walther stresses that The Knights were founded for people on the margins of society.

“If you were a widow or an orphan in 1882, you were on the edge of the New Haven world, and had no social safety net,” he says. “There were a lot of negatives that could affect you. Today, we continue to reach out to people on the margins.”

In 2016, the Knights donated $170,000 to Connecticut charities during the Christmas season, including Habitat for Humanity, The Connecticut Food Bank, and the Coats for Kids drive that takes place on Black Friday, distributing more than 2,600 coats statewide last year, a program of which Walther is particularly proud.

“People driving along the highway don’t think of some of the needs in these cities we have in Connecticut,” he says. “We’ve done these [coat drives] in New Haven, Hartford, Waterbury … it’s a nice way for us to celebrate Thanksgiving and make sure people who might not have the money to go to the mall and buy a coat are nevertheless given one.”

Walther adds that The Knights have also teamed up with the New Haven police and fire departments to put coats in their cruisers and trucks, so when they come across a family in need of coats, they provide them. The Knights

This portrait of Knights of Columbus founder Father McGivney with the three ships of Christopher Columbus’s 1492 voyage in the foreground was painted by Adrian de Rooy, a Canadian artist and member of Knights of Columbus Council 3401 in Toronto.
also do a lot of work with Special Olympics.

“We want to make sure that people with intellectual disabilities [have access to] opportunities that are available,” Walther says, “and that we’re engaging not just here in New Haven, but everywhere that we have a presence to meet the needs of people who might otherwise be left out.”

Funding Community Outreach

There are a number of ways that The Knights raise money for its charitable causes. It operates on three levels starting with the international headquarters in New Haven run by a Supreme Council, currently headed up by the Supreme Knight, Carl A. Anderson, and the Supreme chaplain, Archbishop William E. Lori, state level leadership, and local councils of volunteers.

On a local level, members provide a lot of charitable outreach, including donations, fundraising, and volunteering for various fundraising activities, often with other family members at their churches. On a grand scale, there is a substantial business side of the organization.

“It’s a members-only life insurance suite of products,” Walther says. “And that helps drive a lot of money that’s available for donations, along with grants made out of this building. And there is also a 510 3C charity affiliated with us that also raises money.”

Despite the enormity of the organization today, Walther says its founding principles continue to guide everything the Knights do.

“We continue to be organized first and foremost on a charitable basis, on helping our communities. Every year those numbers go up — now in the neighborhood of more than 75 million hours and $177.5 million that we’ve donated collectively at all levels to charitable causes. So that remains number one.

“And, motivating that is supporting our guys in their faith and the faith of their families, and also supporting the financial stability of their families [through] the insurance operation.”

Walther acknowledges that growth brings challenges, as well as rewards.

“As things get more formalized and you have an international component, there are certain challenges,” he says. “On the other hand, there are technological advances that make the world a smaller place. I think you have to look at it two ways.”

Peter Sonski, education, outreach and visitor services manager of the Knights of Columbus Museum, stands in the museum’s atrium next to its signature piece: a 400-year-old copper clad cross, formerly atop St. Peter’s Basilica in Rome.

Now on View at Knights of Columbus Museum

Through Sept. 17, 2017
**Fleeing Famine: Irish Immigration to North America, 1845-1860**
The exhibit chronicles the largest wave of Irish immigration that began with the Irish Potato Famine in 1845 and the harrowing journey across the ocean in cramped quarters below the decks of what became known as coffin ships.

Nov. 18 through Feb. 19, 2018
**Annual Christmas Exhibition of Nativity Scenes**
**Peace on Earth: Creches of the World**

Through Dec. 30, 2018
**World War I: Beyond the Front Lines**
Commemorating the 100th anniversary of the United States entering World War I, interactives, images and artifacts provide a historical retrospective of the war, highlighting the Knights’ role in war relief work, fundraising drives, and providing hospitality to servicemen through recreation centers known as huts.

The museum is located at 1 State St., New Haven. It is open daily, 10 a.m. to 5 p.m. Free admission. For more information, call (203) 865-0400 or visit: kofcmuseum.org
Brian Geyser has always gravitated toward vulnerable populations. He watched his grandparents grow older, took care of them as they aged, saw how weak they were and how much care and attention they needed.

“I’ve always had an affinity for the geriatric population,” he says.

Through his career spanning more than 28 years, he realized there are parallels dealing with geriatric and pediatric populations. Both are vulnerable, he says, adding they need people around them who will advocate for them so they can get the care and attention they need.

“Each senior is so unique and different,” Geyser says. “They have a life behind them and amazing stories to tell as well as complex psychosocial and health care profiles. I gravitate toward that. I like to help families figure out these vexing challenges that aging presents to them.”

Today, he is doing just that in his role as vice president of Clinical Innovation and Population Health for Maplewood Senior Living. “Part of what I’m trying to do is design and develop new ways to think about how we care for our seniors,” Geyser says, “whether through the development of new models of care, the way we deliver care or the development of new and emerging technologies that will help us do things like prevent falls or reduce emergency department utilization or the need for hospitalization.”

Geyser worked with seniors in assisted living settings as a clinician and for many years also did consulting work for assisted living communities. He spent time working with residents, family members and staff as a clinician, educator, adviser and consultant to provide leadership within those communities, helping them figure out solutions to challenging problems.

The experience of having a parent or loved one transition into assisted living is often a challenging thing for families to deal with. Geyser helped families navigate the health care system and helped seniors and families through that transition as well as in the memory care and dementia space.
“I worked with assisted living communities to design and develop programs and environments that would be best suited to help residents lead happy, healthy lives with as much independence and dignity as possible,” Geyser says. “Folks who live in assisted living communities are there for a reason. They weren’t able to function safely at home and they need extra care and assistance. There is a challenge to delivering comprehensive and high quality, well-coordinated health care in an assisted living setting because assisted living is not a health care setting per se.”

But people living in assisted living communities require quite a bit of care, medical attention and care coordination, he says, adding, that delivering really effective quality comprehensive care in that setting is very challenging.

Creative health care delivery models and technology innovation are increasingly important in the senior living sector, says Gregory D. Smith, president and CEO of Maplewood Senior Living, based in Westport, with 14 senior living communities in Connecticut, including Orange, and others in Massachusetts and Ohio. “Brian has diverse experience as a clinician, educator, and technology entrepreneur, and business leader. He brings a highly relevant skill set and a fresh perspective to our industry at a time when our residents’ needs are changing and our industry is evolving.”

One of those changes Geyser sees is that the population is getting older, frailer and their needs have greater medical complexity. People are going to assisted living communities at an older age, with more medical and in some cases, psychiatric complexities and cognitive decline. Many residents go to assisted living needing additional care that can’t be managed at home. They may be nearing the end of life.

The industry average when people enter assisted living is about 86-87 years old, Geyser says. They are living longer and coming to assisted living later in life. The average length of time a resident lives in assisted living now is growing shorter -- about two years or less – compared to 10 years ago when it may have been three to five years, he adds.

“We see a lot of people coming who are in need of significant care so they are much less independent than in the past, and their care needs are heavier,” Geyser says. “They are dealing with multiple chronic issues and often, with cognitive impairment or full-blown dementia. Not all but many. That’s part of why they are in need of care outside the home.”

In the near future, Geyser says health systems will be incentivizing patients to live in places that can take really good care of them and prove good outcomes. Insurance companies may ask patients to go to certain communities with proven outcomes of better care.

“As an industry, we need to deliver more complex health care in our own setting,” he says. “While assisted living is not officially part of the health care system, we are increasingly having to view ourselves as part of the health care system, and if we don’t, we will have to face the consequences of that in the very near future.”

With Geyser in his role, Maplewood is developing an integrated care model which he explains as, “building out a health care delivery approach that includes integrating external providers like health systems, provider groups, visiting nurse associations, rehabilitation specialists, pharmacists, hospice providers, and integrating them with our internal health care team so that we are working much more closely in a much more coordinated fashion to deliver the specific care our residents need with a focus on outcomes.”

In addition, Maplewood is building up an internal team that is different than there was in the past and is different than any other assisted living community has.

“We’re adding physicians, nurse practitioners and social workers to our care teams,” Geyser says. “And those professionals will be charged with overseeing and helping to manage our resident populations in close collaboration with existing care providers, not taking over for primary care providers, but we are enhancing and augmenting what our primary care providers are able to do in our setting.”

Many residents see primary care providers and specialists who are out in the community and face the challenge of getting there. The more chronic conditions they have, the greater the challenge, so they may not always get the best care possible.

“We want to make sure they have access to good care by providing our own internal resources that will help coordinate and manage their care,” Geyser says. “And we’ll do that in close collaboration with their existing provider.”

What does Geyser enjoy about his work?

“I get to solve very challenging and vexing problems for a population that needs people to help them do that, and I really get to impact the lives of so many people by the work that I do, by the ideas I come up with, the technology that we end up obtaining and implementing in our communities. I think it’s the impact on families, residents and seniors that really gets me excited and make me love this work every day.”
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BREAKFAST WITH

MAYOR HARP

Mayor Toni Harp.
On a recent morning at The Pantry, in the East Rock neighborhood of New Haven, Mayor Toni Nathanial Harp tucked into a low-carb, protein-rich breakfast of eggs, cheese, bacon and sautéed onions – suitable fuel for a typically challenging day at City Hall and beyond. Currently seeking a third term, Mayor Harp, who lives in Westville, spent an hour with New Haven magazine in a conversation that touched on such diverse topics as Stevie Wonder, The Rock Garden and Ernie’s Pizza.

Q: Your predecessor, John DeStefano, was mayor of New Haven for 20 years. How long do you imagine yourself on the job?
A: I’d like to do it until it doesn’t feel right, or doesn’t seem like important work any more. I’d like to continue getting projects seeded and seeing results on issues. Domestic violence is a serious problem we need to tackle; two-thirds of the people that the police bring in every day are because of domestic violence. We have to figure out how to deal with it.

Q: You were reared in Utah by a Teamster mother who worked for Greyhound Bus, and a dad who was a Santa Fe Railroad man. Did they have a plan for you?
A: They wanted me to be able to take care of myself. My mother taught me that you can’t always depend upon a man. They thought education was really important.

Q: You’re a graduate of Roosevelt University in Chicago. How did you end up in New Haven?
A: I’ve always been fascinated with cities and how they grow. My first job out of college was at the American Society of Planning Officials; I knew that if I wanted to make progress in the field, I’d have to get a master’s. Either coast would have been fine for me. I came to Yale and I guess I drank the water on the Green, because I never left.

Q: I’ve been told that you are a shy person. Is that accurate?
A: I’m not really shy, but I’m not talkative. I spend a lot of time in my head, so I have to make an effort to focus on my environment. I really do like to recognize people and interact with them.

Q: Do you have any hobbies?
A: I used to make jewelry. I’m like one of those birds that like shiny things. Even when I was a child I loved to collect rocks, and I still like stones. I bought bright stone beads at The Rock Garden (now located in Branford), made jewelry and mostly gave them away to friends. I also make kombucha (the fermented tea).

Q: What’s on your playlist?
A: I hadn’t listened to Stevie Wonder in decades, but when Yale gave him an honorary degree, I reconnected. Now I listen to him every morning. His music is so visual, yet he never had sight to connect to feelings, which amazes me. There’s a song called “You Will Know” that speaks to me… it’s about seeking inner peace.

Q: Final question: Pepe’s or Sally’s?
A: How about Ernie’s? My family says it’s not a visit home if they don’t go to Ernie’s.
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The idea that technology has supplanted the great outdoors is a misnomer — at least in this part of the country. What began 26 years ago as one weekend of about 20 scenic walks in eastern Connecticut and south-central Massachusetts has evolved into a full month of more than 270 walks in forests, on farms, and around historic villages and cemeteries, plus paddles, and bike rides. Many are dog friendly and handicapped-accessible. All are free, expertly guided tours that people of all ages from all over New England and beyond participate in every October.

Fittingly named Walktober, this is the signature event of The Last Green Valley, a non-profit environmental organization that advocates for the “fragile and irreplaceable resources” of the 35 towns in the bi-state National Corridor.

Marcy Dawley, who until recently served as TLGV’s project administrator and lead ranger, has been coordinating this enormous undertaking every year. The event hit a record-breaking 64,000 participants in 2016.

The Last Green Valley was the fourth national heritage corridor designated in the entire country (there are now 49). Dawley explained that part of the requirement to receive this special national designation was to highlight the natural resources, history, and culture of the towns in the corridor.

“It was [created] as a tool to make it known how special what we have here is to everyone,” Dawley said. “The plan was never that it would grow into what it is today!”

Dawley, who is continuing to serve as a volunteer ranger, explained that Walktober is about fresh air, exercise, learning about the region, and protecting the environment. She said the reason so many different tours are offered is that “some...
people don’t want to go for a walk in the woods. Some people prefer to go for a paddle. Other people want to go on every farm tour there is.”

She added, “It’s encouraging to see how excited people get about Walktober and how many people return year after year. People like the guided hikes. They like to know where to go and what to do. You see people smiling and laughing and enjoying this together. You forget how simple fun can be.”

Walktober may ultimately be about simple fun, but it’s a complex web of volunteers and coordination that makes it such a successful large-scale event.

The way it works is that businesses, organizations, and individuals fill out an online form proposing a new (or repeat) walk or event each season. The only requirement is that whoever is leading the walk must be a member or partner of TLGV, and provide their own volunteers to head up their events.

The small TLGV staff then creates a full-color brochure that lists and describes all the walks, and distributes the brochure throughout The Last Green Valley and beyond. Staffers also post all of the information on TLGV’s website and Facebook page, and provide the leaders with signs and T-shirts for easy identification.

“Looking back, it’s amazing how
seamlessly and smoothly everything goes, besides the weather, which we can’t predict,” Dawley said, “although some leaders build in rain dates.”

**Follow the Leader**

Regan Miner leads and organizes many of the walks in Norwich, all of which are coordinated by the Norwich Historical Society. Born and raised in Norwich, Miner is a consultant for both the historical society and the city, and is involved in everything history-related about Norwich. In fact, that was her inspiration to get a master’s degree in public history, which she is currently completing at Central Connecticut State University. (She has an undergraduate degree in history from UConn). Miner admits that her passion for local history at her age (25) makes her a bit of an anomaly.

There are more than 30 Walktober tours and events in downtown Norwich, including art walks, garden tours, museum tours, maritime history tours, and a tour of a Colonial burial ground and a Civil War-era cemetery. Most of the tours are focused around a theme — like the city’s role as abolitionists in the Underground Railroad or a historical figure like Benedict Arnold, the “infamous” son of Norwich.

“We try to offer tours that appeal to a variety of people,” Miner said. “All of our tours are very family-friendly. We always have a ghost tour before Halloween. And this year, we’ll adding a new one — ‘Off-Kilter Tales of Norwichtown.’ It gives me a lot of pride seeing people enjoying our community and what it has to offer,” she said.

Miner commends The Last Green Valley for doing a great job of marketing and promoting Walktober.

“It benefits all the Norwich organizations and enhances our visibility in the community as well,” she said. “It’s all a win-win.”

Mike Bartlett is a forester with Hull Forest Products, a third-generation, family-run sawmill and woodland management service. For close to 20 years, Bartlett has been offering tours that range from walks on forest management topics to tours of the sawmill.
Bartlett received the “Mr. Walktober” award from TLGV for taking more than 1,000 participants on tours during his years of volunteering for Walktober.

A popular walk given by Bartlett is a two-hour, two-mile guided tour of Myers Pond Forest in Union, formerly the summer home of George Hewitt Myers, who graduated in the first class of Yale Forestry School in 1902. The 450-acre property is owned by Hull Forestlands LP and operated as a multiple-use working forest. It has four ponds and significant bird habitats. During the walk, Bartlett will discuss the history of the property, sustainable forestry, and how woodland management can improve bird habitat.

Another big draw is Bartlett’s tours of...
the Hull Forest Products processing facility in Pomfret.

“People find it fascinating,” he said. “They get to see the whole process, from forest to flooring — we make custom wide hardwood floors that are shipped all over the country. Everyone uses trees, but what they don’t think about is where the trees come from.”

An aspect of Bartlett’s tours that he finds personally rewarding is explaining to people who think it’s bad to cut down trees, why thinning trees in the forest is necessary to give them more sunlight and room to grow healthier and faster.

“People don’t realize what we’re doing; they don’t see much from the highway,” he said. “We’re adding significantly to the local economy and preserving the forest as forest. It helps us maintain our social license, so people understand how we keep it a working landscape rather than it being converted into a subdivision, for example.”

**Participant’s Point of View**

If only one person could be designated to represent Walktober out of the thousands of participants, it would be Paul V. Kozlowski.

A resident of Southbridge, Mass., Kozlowski, a travel counselor for AAA, was on the first TLGV Walking Weekend 27 years ago, and has returned every year since.

Kozlowski’s fondness for the event is rooted in his early childhood.

“I’ve been hiking in local woods for 56 years and I’m 56 years old — since I was a baby in my mother’s backpack, he says. “I’ve been hanging out in places like Bigelow Hollow State Park in Union since grade school with my dad. It’s one of the last great wilderness tracks: over 500 acres with two bodies of water. It’s wonderful now that I’m appreciating the same places I appreciated as a kid.”

As a travel counselor, Kozlowski also enjoys seeking out hidden corners and secret gems, and getting a group of people together out in the woods to see a piece of property they never even realized was there.

Among some of Kozlowski’s favorite Walktober expeditions was kayaking on the Thames River last fall.

“About a dozen of us went for five or six miles within the watershed,” he recalled. “And, as much as I enjoy paddling, I don’t own a kayak, so for that one day, free of charge, it got me out on the Norwich harbor and made me feel like I owned a piece of this waterfront. The leaders provided you with the confidence to get out there if you’re not accustomed to kayaking, but also gave you your own personal space.”

Night hikes in the forest are featured every year and Kozlowski never misses one.

“It’s pitch dark and your eyes aren’t fully adjusted to the darkness, so it allows you to sharpen your sense of sight and smell,” he said. “After about 20 minutes, your eyes adjust to the low level of light. A lot of other people share this fascination I have to walk through the woods at night. You
have the security of being with a group, but are also able to distance yourself and have your own private space.”

He is impressed and overwhelmed at times by how much Walktober has grown since the very first year he participated.

“Even meeting Marcy — she puts her heart and soul into this. In her case, it’s now become her profession. But it’s also her life song. She’s out in the woods being adventurous even when she not working. Her enthusiasm is contagious.”

For Kozlowski, the cliché “There’s no place like home” rings true. He’s traveled to 42 states and 18 countries, but says The Last Green Valley is at the very top of the list of places he’s been.

“I’ve been to the Southwest, Iceland, Central Europe. Their landscapes can easily rival what we have here in our own backyard. But what does my heart the happiest is just being at home, walking in the woods of Connecticut.”

For a detailed map and schedule of Walktober ‘17 events, visit: thelastgreenvalley.org/explore-the-last-green-valley/walktober/
When Katherine Hauswirth moved from suburban New York to Deep River, Connecticut two decades ago and discovered all the natural beauty surrounding her in one little river valley town, it had a profound impact on every aspect of her life.

In her newly published book, “The Book of Noticing: Collections and Connections on the Trail,” Hauswirth shares in beautifully articulated essays the joy and peace she found — and continues to find every day — walking in the woods and around the historic sites within steps of her home.

A self-described amateur naturalist, Hauswirth has published essays and stories about nature in many publications (including Seasons), and was awarded a Connecticut Audubon Society writing residency at Trail Wood in Hampton, Conn. and another residency at Acadia National Park in Maine.

A medical writer in her “day” job, Hauswirth said, “I’ve been writing for close to 20 years, and in the last year or so, I began writing almost exclusively about nature. I always loved nature and always enjoyed walking, but when we moved to Conn., I started paying more attention. We have the Cockaponset State Forest behind us and when I would walk my dog, while she was doing her sniffing, I’d look around. It forced me to take longer walks, and I hit a rhythm. My mind and spirit open up when I walk.”

Hauswirth attributes the idea for the title of her book — “The Book of Noticing” — to the writer she most admires, Mary Oliver, quoting her line, “Attention is the beginning of devotion.”

“That made me think about noticing, just paying attention,” Hauswirth said. “To me, it is a devotion. Of course, I work, I have a family, but to be out there really looking, using all my senses, noticing, makes me very curious and [inspires] me to do a lot of research and writing. But it’s also how I connect to the world.”

Hauswirth is aware that the publication of the book is well timed, with environmental issues on the top of so many citizens’ minds.

“Like a lot of people, I feel there are huge swaths of nature in danger of slipping away forever,” she said. “In many political arenas, it’s not prioritized. I feel we’re at a very risky time and I know I’m not alone.”

And yet, Hauswirth stressed, “The goal of my work isn’t to promote some environmental activist cause, but I hope the book reminds people to connect or reconnect with nature for themselves, but then, in turn, because they want to protect it.”

“The Book of Noticing” (Homebound Publications) by Katherine Hauswirth is $16.95, softcover.

“I always loved nature and always enjoyed walking, but when we moved to Connecticut I started paying more attention.”

– Katherine Hauswirth
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One of the many waterfalls echoed in Pandora’s central cascades.
The Mythical Land of Pandora

Explore the magic of nature in a distant world.

Story and photography by Karen A. Avitabile

From the excitement of Hollywood Studios to the wonderment of Epcot to the fascination of Magic Kingdom and even a unique safari adventure in Animal Kingdom, there’s an entire world of entertainment waiting to be discovered at Walt Disney World Resort in Lake Buena Vista, Fla.

Walt Disney World, one of the premier destinations in Florida, keeps getting better with the addition of new attractions, including the awe-inspiring Pandora -- The World of Avatar, which opened in May and can now be explored at Disney’s Animal Kingdom.

In an unknown, distant world called Pandora -- The World of Avatar, considered light-years away, visitors enter a land that celebrates the magic of nature with soaring dragons called banshees, floating mountains and an unforgettable bioluminescent rain forest. This world may seem similar to Earth, but it won’t take long to realize that The World of Avatar is different in so many ways.

Based on filmmaker and director James Cameron’s 2009 box-office, epic motion picture, AVATAR, Disney’s Pandora -- The World of Avatar, gives guests the opportunity to join Alpha
Centauri Expeditions as eco-tourists for an unforgettable experience exploring the values and culture of this lush, natural world.

“I was 19 years old and I had a dream, literally a dream of a bioluminescent forest with glowing trees and little spinning, glowing fan lizards. And I woke up very excited and I sketched it, and I painted it. And I remembered those images,” said Cameron, standing in the middle of Pandora during its inauguration last May. “Here we are, years later literally, a dream has come true all around me. It’s an amazing experience.”

To enter Pandora -- The World of Avatar, guests to Animal Kingdom must first cross a bridge over the park’s Discovery River and enter the Valley of Mo’Ara, where a wall of jungle music fills the air. Then suddenly, the mountains appear to be floating in the sky above, and waterfalls cascade down the mountainside into meandering streams and pools below. Continue along a winding rain forest path that leads to Mo’ara, where the adventurous can experience two thrilling expeditions: Avatar Flight of Passage and Na’vi River Journey.

“We are taking our guests on a journey to this world in an experience that’s as realistic and immersive as possible,” said Joe Rohde, Walt Disney Imagineering portfolio creative executive. “In the movie, the world of Pandora is a setting for the action and characters whose story we follow. Here, (in Pandora), guests are the primary characters immersed in an extremely vivid, authentic experience.”

What was the rite of passage for Na’vi in Cameron’s film, AVATAR, had been transformed into a multisensory, wind-in-your-face experience on Avatar Flight of Passage, where riders encounter the most feared predator of Pandora, the large Great Leonopteryx.
The astonishing waterfalls of Plitvice Lakes National Forest Park in Croatia are reproduced in Pandora.
The riders begin the journey by walking through an old laboratory now being used by scientists from the Pandoran Conservation Initiative who are conducting experiments. They are trying to determine the effects of damage inflicted on the habitat, and how to ultimately improve the land. There is even a floating corpse of a blue-colored Na’vi man.

For their flight through the Pandoran landscape forest, riders sit on the backs of high-flying banshees (best resembling a motorcycle), which breathe and have a heartbeat, and then soar past floating mountains in the Valley of Mo’ara with a goal of participating in a tribal coming of age ceremony. It’s an extraordinary journey that will leave you with the illusion of flying.

On the family-friendly Na’vi River Journey, riders board a boat in a crystalline cave and move through the bioluminescent forest -- guided by a mystical singing figure -- past exotic, glowing plants and Pandoran creatures in the middle of a musical Na’vi ceremony. The journey culminates in an encounter with a realistic -- and mystical -- Na’vi Shaman of Songs, who sends positive energy into the forest through her music.

“This is an attraction that the entire family can enjoy,” Rohde said. “We put you into a magical experience that comes to life through the bioluminescence, the plant and animal activity and the shaman’s music. There’s a wonderful harmony in the entire glowing scene during this lyrical, uplifting journey that builds to a really beautiful crescendo.”

The landscape of Pandora is lively with bioluminescent plants, including what’s called the spiny episoth with its distinct sticky seeds, gigantic puffball trees that can grow more than 20 feet tall, and the dapophet tree, resembling an agave that’s growing on a
En route to Pandora is a walking tree plant in Animal Kingdom.
long stalk. Animals appear out of the underbrush, and they communicate back and forth through their distinct calls — barks, bleats, chirps, squawks, and even a territorial cry.

Nighttime transforms Mo’ara into what appears to be an amazing alien land, with bioluminescent flora and fauna and special nighttime experiences not to be missed.

The story of Pandora continues at the Satu’li (pronounced Sa-too-lee) Canteen, a Quonset-hut style building with a spacious dining area that pays tribute to the Na’vi and their culture through special decor and special beverages — some bioluminescent frozen cocktails and indigenous beers — and desserts guests can’t find anywhere else. Indulge in the decadent blue cream cheese mousse with a passion fruit puree and passion fruit on the top.

For the youngsters, Pandora offers a Wilderness Explorers Program where participants can earn sticker badges for their activity book. For a keepsake to remember your visit to Pandora, purchase unique Na’vi cultural items, toys, science kits and even mountain banshees from the Windtraders store that can’t be purchased anywhere else.

The creative team for Pandora — The Land of Avatar, took field trips to Hawaii, Bali and China for design inspiration to develop the realistic appearance of Pandora, a fictional exoplanetary moon mined by humans in Cameron’s AVATAR.

“The attractions have very deliberate emotional moments crafted into them, the way a good story does, the way a good film does,” Rohde said. “It’s not as simple as just coming to a place that looks realistic. It’s a place that’s been deliberately imbued with the emotions of awe, of wonder, of respect, of harmony.”

To See Exclusive Videos of AVATAR film-maker James Cameron and new ride Avatar Flight of Passage, Visit NewHavenmag.com

From left: Robert A. Iger, chairman and CEO of the Walt Disney Co., and Sigourney Weaver, who played Grace in the movie, AVATAR, praise Pandora during the grand opening in May.
Haunted Isle
Weekends in September and October
Take a 45-minute walk through the dark woods – if you dare! The Shoreline Trolley Museum in East Haven is sponsoring Haunted Isle where strobe lights, loud noises, fog machines, scary props and actors who jump out at you will scare you in your boots. A short trolley car ride will drop you off at the Isle to begin the unlit trail through the woods where ghouls, goblins and ghosts will do their best to scare you. Trolleys will depart continuously for the Isle from 7 to 10 p.m. (203) 467-6927 or shorelinetrolley.org

Celebrating Pottery
Sept. 14 – Dec. 3
Want to learn about studio pottery in Britain from the early 20th century to the present? The Yale Center for British Art is presenting Things of Beauty Growing: British Studio Pottery which focuses on the evolution of the vessel form. The family of vase, bowl, charger and wet forms ties ceramics to its functional origins. The exhibit opens with the moon jar, originally developed in Korea, then traces the development of studio pottery through a series of archetypal forms. Several works especially created for the exhibit will be on display too. 1-877-BRIT-ART (274-8278) or britishart.yale.edu

Body Art
Sept 23 – March 10
Old-School Ink: New Haven’s Tattoos at the New Haven Museum in New Haven explores the contributions made by New Haven tattoo artists to the aesthetics and industry of body art -- regionally, nationally and internationally. Objects and images include vintage flash sheets from the archives of local tattoo shops, artifacts important to the trade, photojournalism and artwork created specifically for the occasion. (203) 562-418 or newhavenmuseum.org

The Book of Mormon
Sept. 26 – Oct. 1
Don’t miss this nine-time Tony Award-winning Best Musical which follows the misadventures of a mismatched pair of missionaries sent halfway across the world to spread the Good Word. The New York Times calls The Book of Mormon “the best musical of this century.” It will be performed at the Shubert Theatre in New Haven. (203) 562-5666 or Shubert.com

Beat of Beethoven
Sept. 28
The New Haven Symphony Orchestra will celebrate opening night with Beethoven’s Triple with William Boughton, conductor, Elena Urioste on violin, Nick Canellakis on cello and Michael Brown on piano. The NHSO welcomes the Brown-Urioste-Canellakis trio for Beethoven’s incomparable Concerto for Violin, Cello, and Piano. This concert will give listeners the full “surround sound” experience with musicians in the balcony of Woolsey Hall for Gabrielli’s Sonata pian e forte for brass, plus poetry-inspired Peter Grimes and a fiery Mexican dance. (203) 865-0831 or Newhavensymphony.org

Music of Popa Chubby
Sept. 30
From his beginning in the late ’70s as a “bad kid with an afro and a brand new Gibson Midnight Special guitar” to his stint as a punk rock sideman for Screaming Mad George and Richard Hell, among others, to signing a deal with Sony and releasing one of the top selling blues albums of 1994 (the phenomenal Booty And The Beast), Popa Chubby has seen it all and lived to tell about it on well over a dozen studio albums! He will perform at the Katharine Hepburn Cultural Center in Old Saybrook. (860) 510-0473 or Katharinehepburntheater.org

Faerieville USA
Sept. 30 – Oct. 29
The Florence Griswold Museum in Old Lyme will present Faerieville USA: In and Around a Wee Faerie Town, a highly anticipated annual outdoor exhibition highlights 31 faerie-sized places handcrafted by artists, designers, and faerie-aficionados.
Last year, more than 15,000 visitors enjoyed the month-long, family-friendly event. In Faerieville, there’s everything faeries need to live, work, and play. Visitors will stroll along Wee Faerie Boulevard and marvel at the quintessential small-town features such as the wee faerie bakery, library, and flower shop. (860) 434-5542 or florencegriswoldmuseum.org

An Enemy of the People
Oct 6 – 28
The Yale Repertory Theatre in New Haven will present An Enemy of the People by Henrik Ibsen, with a new translation by Paul Walsh, in the University Theatre. The play is about a small Norwegian town banking on its medicinal baths to bring prosperity. But its economic growth and moral health are threatened when Dr. Thomas Stockmann uncovers a toxic secret that pits him against his brother, Mayor Peter Stockman. In Ibsen’s thrilling political masterpiece, a family in power struggles over its obligations to each other and to society: who is the enemy of the people, and who is their benefactor? (203) 432-1234 or yalerep.org

Vanishing Wildlife
Through Oct. 8
Husband and wife photographers, Penrhyn and Rod Cook - whose joint photography studio, PenRod Studios, is located in Bridgeport - searched for a common theme to combine their distinct artistic voices for their upcoming joint exhibition at the Kehler Liddell Gallery in New Haven. In an exhibition of photographs in Vanishing, the couple explore the vanishing of African wildlife from their journey to Kenya and Tanzania. They said in an accompanying artist book: “African wildlife is vanishing. The reasons are numerous and manifesting themselves as if they were choreographed to occur in unison.” kehlerliddellgallery.com or (203) 389-9555

Sabino is Back
Through Oct. 9
Mystic Seaport has resumed operating its steamboat Sabino for public cruises on the Mystic River. The vessel has been under restoration in the museum’s Henry B. duPont Preservation Shipyards for more than two years and is the oldest coal-fired steamboat in regular operation in the United States. Mystic Seaport operates her as a working exhibit, providing passengers with an authentic early 20th-century steamboat experience. “We are very proud to return Sabino to work on the Mystic River as she has done for more than 40 years. As the only one of our four National Historic Landmark vessels we regularly operate, she is the best example of our philosophy of preservation and active use,” says Steve White, president of Mystic Seaport. Sabino was built in 1908 in East Boothbay, Maine, and spent most of her career ferrying passengers and cargo between Maine towns and islands. She is 57 feet long and has a beam of 23 feet. Her hull is constructed of wood and she is powered by a 75-horsepower two-cylinder compound steam engine. (860) 572-0711 or mysticseaport.org

Local, Fresh and Delicious!
Saturdays, Through Oct. 14
More than 20 vendors including four local organic farms, Connecticut-based artisans and craftspeople, sell their produce, meats, breads, desserts, honey, hand-crafted items and more every Saturday, from 9 a.m. to 1 p.m., during the Downtown Milford Farmers Market. A kids day at the market will occur on Sept. 30. Weekly music from Connecticut-based musicians and beyond liven up the market with live music. The market operates at 58 River St.

Artist’s Form
Oct. 17 - Nov. 17
New Haven’s Ely Center of Contemporary Art’s residencies provide artists with a beautiful gallery space to work, show, have studio visits and run workshops and events. Artists are invited to occupy a room in the Ely Center of Contemporary Art for a month-long residency that coincides with Artspace New Haven’s annual City-Wide Open Studios in New Haven, which runs Oct. 21-22. Artspace is open to the public. elycenter.org
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For program information, visit www.autismfamiliesct.org and find us on Facebook, Twitter and Instagram @AutismFamCT

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Confessions of a Patriots Season Ticket Holder

I'm at Gillette Stadium on an October night, looking down upon a crowd of 60,000 people, four rows short of the summit. Section 331. Row 24. Seat 5. My seat for the last decade. A place that feels like home.

I'm a Patriots season ticket holder. Sort of. My friend Tony owns these seats, as well as two more seats much closer to the field. Every year my friend Shep and I purchase these tickets from Tony, thus making us quasi season ticket holders.

I've been a Patriots fan since I was a little boy. I would watch the games with my grandfather on Sunday afternoons and pretend to understand what was happening on the field until I finally did.

I ate Pringles, guzzled Tab, and wept as the Bears ended our Super Bowl dreams in January of 1986.

In high school, I dated a girl primarily because she had once lived next door to Patriots quarterback Steve Grogan. Her former proximity to that football legend was enough for me to fall for her. Temporarily, at least.

In 1997, I watched Super Bowl XXXI, Patriots vs. Packers, at a friend's house. When Green Bay's Desmond Howard returned a third-quarter kickoff 99 yards for a touchdown, ending our championship dreams once again, I tore off my shoe and hurled it so hard at the living-room wall, it made a hole. Rather than repair the damage, his wife hung a painting of a fruit bowl over the hole and eventually forgave me.

When the Patriots won their first Super Bowl in 2001, I held Shep in my arms and wept, though I know this made him at least a little uncomfortable.

In 2006, I started attending games regularly. Things got real. When we lost, I couldn't simply turn off the TV and forget it happened. I exited the stadium with my head hung low and a sadness and exhaustion that lingered for days.

Tonight the Patriots are playing the Baltimore Ravens. It's an important game. Playoff implications. The Ravens always play us tough. Everyone in the stadium is on edge.

I started my day about eight hours ago with the drive from my home in Connecticut to Foxboro, picking up Shep along the way. In addition to our $107 tickets, we paid $40 for the
privilege of parking in a muddy field at least a mile from the stadium, and we paid Tony $20 to provide us with a tailgate feast.

Mostly meat. Steak. Barbecue ribs. Hot dogs and burgers. Bacon wrapped chicken. Sometimes – if we’re lucky – bacon-wrapped bacon. There may be some cornbread and beans, and always brownies for dessert (eaten only if the Patriots win), but for the most part, we eat protein. Vast amounts of protein.

Then, about an hour before kickoff, we trek to the stadium and commence the ascent to our seats, high above just about everyone else in the stadium.

The rain is coming down in sheets tonight. I’m encapsulated in multiple layers to protect me from the bite of the October wind and the torrent of water falling from the sky. I’m wearing so many layers that I have ceased to possess a defined form. I am a lump of humanity.

I would wear my heated socks except they are not permitted in Gillette Stadium. No “battery-operated heated clothing” allowed. Also no unmanned aircraft and or breast pumps without written permission by guest services. I understand restricting the use of drones, but written permission for a breast pump?

“Yes, you may pump your breast. Go forth and prosper.”

Halfway through the first half, I need to pee. But we do not pee in Gillette Stadium during a football game. That would involve the removal of at least three layers of clothing just to reach my underwear. I would also be forced to stand in an endless line and suffer the unspoken yet intense pressure to do my business quickly while similarly lumpish forms wait uncomfortably close behind me, eager to return to the game.

Instead, I hold it and focus on the men on the field. I have never met or spoken to any of them. I know almost nothing about them unless it pertains to football. Still, I love them with all my heart. When we win (and notice I say we, even though I never touch the ball), my spirits soar. The universe sings. When we lose, my students hunker down and try to avoid me for at least 48 hours. My heart breaks. The universe is cleaved.

And I love the fans cheering around me. Not the fans of our opponent, of course. There is always a sprinkling of them here, too, and I hate every one of them with the raging fire of a thousand suns.

Especially Jets and Ravens fans.

But I love my fellow Patriots fans. When we score a touchdown, the zebra raises his arms, the Minutemen fire off pretend muskets, and I scream and jump into the arms of a stranger. I embrace him with reckless, wild, all-encompassing abandon.

This is why I come to this place, so far and cold and wet and expensive and protein-packed. I come for this moment of communal love.

This moment that no human being can experience while watching this game on a two-dimensional screen in a cozy living room with an empty bladder.

These are not moments that can happen with slippers and remote controls and sofa cushions. These are moments that happen on cold, autumn evenings, high above the world, in conditions that might kill someone of lesser health. It takes a great deal of sacrifice to be a member of a National Football League team. Some of us are willing to make those sacrifices.

Matthew Dicks is a West Hartford elementary schoolteacher and author of several novels, including the 2016 Nutmeg Award nominee Memoirs of an Imaginary Friend. He’s also a 23-time Moth StorySLAM champion and the co-founder of Speak Up. For more about Matthew, go to matthewdicks.com

Cartoonist Sean Wang, a MIT architecture graduate, is author of the sci-fi graphic novel series, Runners. For more about Sean, go to seanwang.com
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