

The Orange Times

When there's better writing, there's better reading.

Vol. 7 / Issue 2

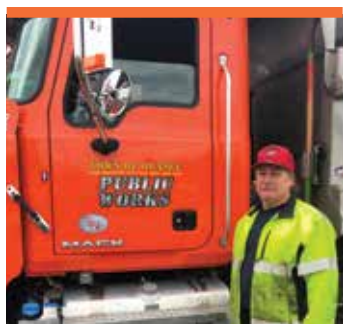
www.TheOrangeTimes.com

February 22, 2018

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VA Healthcare System Expanding To Orange

By Brandon T. Bisceglia

The Veterans Administration Connecticut Healthcare System is planning to break ground on a major project in Orange beginning this spring that will expand its healthcare offerings in the region.

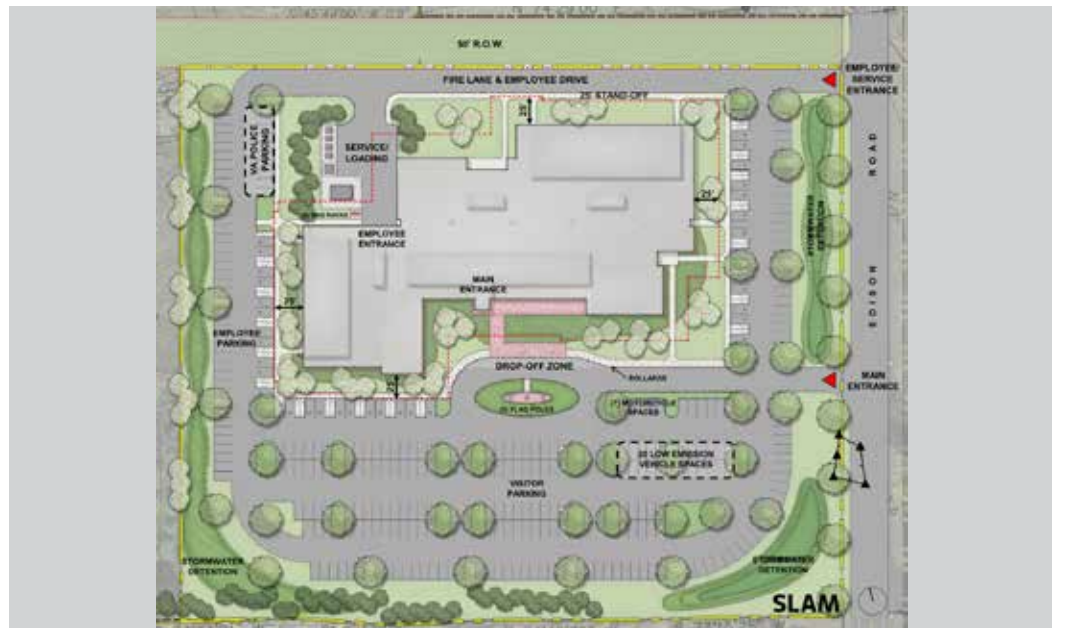
The project, dubbed the West Haven Annex, will be located on Edison Road. According to VA Connecticut Healthcare spokesperson Pamela R. Redmond, development is scheduled to begin in May with an estimated completion date of fall 2019. Though still in the planning stages, the annex is expected to comprise approximately 45,000 square feet of usable space when completed.

The parcel on which the annex will be built was sold for \$3 million in January, according to a press release from Angel Commercial, LLC, a commercial real estate firm based in Southport. The 8.25-acre property was owned by Indian River Road, LLC, and sold to national developer Orange VA, LLC.

The new space will be used in part to relocate some of the services now offered at the Errera Community Care Center on the Boston Post Road in West Haven.

That location serves approximately 2,300 veterans. However, estimates were not immediately available on how many people the Orange site would serve.

Continued on page 17



Draft architectural rendered images of the Veterans Administration Connecticut Healthcare System Annex planned for Edison Road in Orange, proposed to Planning and Zoning on Tuesday, February 20. The project, which will relocate some healthcare services currently provided in West Haven, is estimated to be completed by fall 2019. Images courtesy of Ryan Deane of SLAM Collaborative, Inc.

Orange TPZC Delays Vote On Children's Therapy Center

By Brandon T. Bisceglia

The Orange Town Plan and Zoning Commission delayed a vote Feb. 6 on whether to allow a Cheshire-based children's therapy center to open a branch in town over concerns about traffic and opposition some neighborhood opposition.

The TPZC scheduled to take the matter up again at its Feb. 20 meeting. A decision was not available as of press time.

Cheshire Fitness Zone is seeking to open a satellite office at 564 Racebrook Road. The property, which contains about 3,000 square feet of space, was most recently occupied by Coldwell Banker Residential Brokerage.

If approved, the Orange location would be the CFZ's third. In addition to its home office in Cheshire, it already has a satellite office in Meriden.

According to its website, CFZ specializes in providing physical, occupational and speech therapy to special-needs children. The business serves clients from birth to age 21.

The move requires the approval from the TPZC because the office is in a residential zone. The previous tenants were

grandfathered in when the zone was created, but the proposed center constitutes a different type of use for the space.

At the commission meeting, CFZ owner Craig Goldstein said the existing building could adequately fill his needs.

"There are no plans or ability to increase the footprint of the building," he assured the commission, "so we would just work with what we have there."

At least one Orange resident, however, had already voiced opposition to the plan. Zoning Administrator and Enforcement Officer Paul Dinice read a letter into the record from Robert Mohyer, who lives on Racebrook Road.

"I am against any change in the status of this property," the letter read. "I believe it would set a precedent for other grandfathered properties."

Mohyer's letter described the traffic situation in the area as already untenable for a residential neighborhood. "Accidents have become more frequent here. Additional traffic going into and out of this property will only exacerbate the traffic conditions."

The letter suggested Goldstein take one of the available spaces along the Boston Post Road instead. But Goldstein dismissed



Therapist with boy in rehab. Photo by Lorena Fernandez

that possibility. "The Post Road is very busy and overstimulating to kids," he said.

He also disputed the idea that his business would increase traffic in the area above what it had been when the real estate offices occupied

Continued on page 17

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News & Events

Milford Daisy Bowl Benefits The Get In Touch Foundation

An intrepid group of 20 ladies gathered together in the cold on Feb. 4, Super Bowl Sunday, to play in the Fourth Annual Milford Daisy Bowl Powder Puff two-hand touch football game at the Academy field in Milford. This game was held to raise funds for the Get In Touch Foundation, a locally-based nonprofit committed to providing breast health information to people around the world.

As the dozens of spectators can attest, the chilly weather did not dampen the enthusiasm of the players, who laughed, teased one another, and played their hearts out. Get In Touch Foundation president

Betsy Nilan was in attendance, sporting her signature pink hair and coat, and showing off the non-profit's Daisy Wheel, which is a tool showing how to perform a breast self-exam in eight easy steps.

The Daisy Bowl is the brainchild of Josie Giglione Williams of Illinois, and games benefiting the Get in Touch Foundation are held around the country. Milford's event, organized by Shaileen Landsberg, a columnist for The Orange Times, and Cathy Lang, is the largest, and has raised several thousand dollars for the Get In Touch Foundation since its beginning in 2015.



Daisy Bowl organizer Cathy Lang, Milford Mayor Benjamin Blake, Daisy Bowl organizer Shaileen Landsberg, and The Get in Touch Foundation President Betsy Nilan.

Photo by Deb Sisson



Players and referees gather for a photo op.

Photo by Deb Sisson

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www.orangeCTLIONS.org
Proceeds will benefit local Orange LIONS charities

News & Events

Orange Gets New "Snow Fighter"

The Town of Orange Highway Department welcomed a new addition on Jan. 25 – a 2018 Mack "Snow Fighter." The new truck has been assigned to Bryan Clark, a 30-year veteran of the Highway Department. The new plow replaced a 1991 Ford dump truck at a cost of \$185,000.



Orange Public Works employee Bryan Clark stands next to the town's new Mak "Snow Fighter". Photo courtesy of the Orange Highway Department.

The Noodle House Opens In Orange



Orange First Selectman Jim Zeoli cuts the ribbon at The Noodle House at 514 Boston Post Rd. in Orange on Tuesday, Feb. 13. The restaurant is owned by Orange residents Soraya and Aroon Kaoropthan. Photo by Steve Cooper.

Orange Fire Department To Host Pancake Supper

The Orange Volunteer Fire Department Auxiliary will hold its ninth annual pancake supper Wednesday, Feb. 28 at Chip's Restaurant at 321 Boston Post Rd. in Orange.

The menu includes pancakes, eggs, a choice of bacon or sausage and beverages.

There will be an early seating at 5:30 p.m. and late seating at 6:30 p.m.

Tickets are \$12 for adults, \$6 for children

10 and under, gratuity included. Tickets must be purchased in advance as there are a limited number of seats available. They can be purchased from any Auxiliary member or at Knight's Inc. at 286 Boston Post Rd. in Orange.

All proceeds benefit the Orange Volunteer Fire Department. For further information, email Lynn@ LMK415@yahoo.com or visit orangevfd.com.



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Opinion & Editorial

In The House:

Economic Troubles



STATE REP. (R-117)
CHARLES FERRARO

The 2018 legislative session kicked off on Wednesday, Feb. 7, with Gov. Dannel P. Malloy addressing the General Assembly for his last State of the State speech.

The state of our state has been going in the wrong direction under Malloy and legislative Democrats, who have controlled the majority in the House for over forty years and the Senate for twenty years.

Yet during the governor's final speech, you would have thought Connecticut's economy was roaring and residents weren't running toward the border. The governor failed to mention Connecticut's failing economy once.

Over the past eight years, we have watched as businesses small and large have shut their doors or packed up to move to business-friendly states. Since taking office in 2014, I took my knowledge of being a small business owner to Hartford to help try to reverse this trend, but my pro-business proposals to reduce unnecessary taxes on small businesses were ignored year after year.

Last year, our voices on the minority side of the aisle finally started to catch the ears of legislative Democrats, and by working together, we were able to pass a historic bipartisan budget.

We implemented policies that will reform our state government and placed limits on spending and borrowing. Our budget also provided relief to towns and cities and funding for critical social services programs such as meal delivery for the elderly and Care4Kids.

As we now head into another difficult year and our finances continue to go south, I am worried that the steps we took last year will be upended by calls for more taxes and more borrowing.

This year the governor and legislative Democrats have already started to call for tolls, a gas tax increase a tire tax, a sales tax increase, and a \$47 million tax hike on businesses.

If these proposals are implemented, it will send more businesses and residents packing. I will continue fighting for the hardworking taxpayers of Orange, Milford and West Haven by working with my colleagues to block these tax increases.

Renewed Debate On Tolls



STATE REP. (R-114)
THEMIS KLARIDES

Before the state took down Connecticut's toll system in 1985 there were 14 such stations located on four roads across the state. Anyone driving along sections of I-95, the Merritt Parkway, a lonely stretch of 395 in eastern Connecticut, or across the Putnam Bridge had to pay up.

Governor Dannel P. Malloy in his budget presentation earlier this month, has reignited the issue of implementing a new toll system along with some Democrats who support the plan in order to pay for road and bridge repair and major transportation projects. The number of tolls and the locations this time around could be quite different than three decades ago.

Based on several studies and scenarios being played out at the Department of Transportation, there might be as many as 80 toll stations. One plan shows 33 tolls on just the I-95 corridor from Greenwich to New Haven, the Merritt and I-84 from Danbury to Hartford.

The number of tolls depends on logistical planning and, more importantly, on the amount of revenue the state might need or want to take in. Proponents say the tolls would bring in hundreds of millions each year that would be dedicated to transportation projects.

I cannot support a plan that does not yet exist. So far, there is no definitive map that shows where the tolls would be located, how many there might be and how the revenue would be locked into transportation projects.

In addition to the tolls, the governor has also proposed re-filling the Special Transportation Fund with revenue by raising the state gas tax by seven cents over the next four years. Beginning this July the state tax would be increased by two cents to 27 cents per gallon. The tax would then go up by one cent the following year and two cents in each of the next two years after that.

Those who endorse the gas tax hike argue that it has not been raised from the current 25 cents per gallon since 1997, and that we get less revenue from it because cars are more efficient and there are electric motor cars flooding the market.

Proponents want to impose a punitive tax on drivers because technology has improved, thereby making motorists more eco-friendly.

State Should Monetize Assets



STATE SEN. (D-14)
GAYLE SLOSSBERG

There is a cloud of financial uncertainty hanging over our state. We can part this cloud by taking advantage of the strengths our state already has and investing in our best economic assets. To move our state forward we must think outside the box and come up with better solutions than cutting spending or raising taxes. It is time to stop reusing old ideas and embrace a new concept.

There are numerous ways we could address our long-term financial problems by using our state's assets wisely. A smart proposal could both ensure the long-term viability of our state pension plans and modernize our transportation infrastructure. One idea is to monetize our rail system, allowing private investment while maintaining public ownership.

This will allow private investors to provide the capital needed to modernize the system, turning the current train ride from Stamford to New York into a short, thirty-minute commute. Allowing private investors to fund these improvements would help our state improve this infrastructure without making taxpayers foot the bill. Besides the innate value of a modern rail system, this public-private partnership would allow the state to assume our rail lines as an asset that can be counted against our liabilities.

Connecticut's unfunded pension liabilities are central to our state's financial struggles. Decades of kicking the can down the road has brought us to where we are today. Placing the value of a modernized and monetized rail system into our underfunded pension systems would vastly reduce our overall unfunded liabilities. As a monetized asset holding tremendous future value, the rail lines would take the place of what otherwise would have been direct state payments. This would help us balance our books with fewer painful cuts and revenue increases.

By cutting down on the state's unfunded liabilities, we will improve our bond rating and overall financial standing. This will allow us to make more investments in our infrastructure, and free up much-needed dollars to invest in other areas, such as education and our social safety net.

Connecticut's business community has long advocated for improvements in our state's transportation infrastructure. Modernizing our roads, bridges and railways will help our current businesses grow and draw new ones to the state. A modern transportation system is of enormous value to our state economy, and by investing in the system and fully monetizing its value we would be able to end the climate of financial uncertainty and greatly improve our state economy.

This is a concept worth considering. Connecticut has many valuable assets. If this solution can work with our rail system, it can work with other assets, further improving our ability to use our state's strengths to reduce the state's unfunded liabilities and allow for more investments in our future.

Straight Talk On Tolls



STATE REP. (R-119)
PAM STANESKI

The hot topic right now at the State Capitol is tolls. Since Gov. Dannel P. Malloy announced his support for electronic tolling, an increase in the gasoline tax, and a new \$3 tire tax, my office has been getting many calls and emails from constituents asking for additional information.

First, the governor's transportation finance plan has no real strategy behind it. That is one thing we should have in order to truly evaluate the proposal. There is no discussion about what Connecticut's transportation priorities should be if we have tolls. We should not be funding non-essential government waste projects, like a new Bridgeport train station or a nine-mile busway or a new-fangled 'New Haven to Springfield' rail line before repairing and maintaining existing transportation infrastructure and railroads.

As recently as last week, lawmakers in Hartford discussed plans to install "congestion pricing tolls" on all major highways, including I-95, I-91, I-84, I-395, I-691, as well as routes 2, 6, 7, 8 and 15.

Congestion pricing tolls are those in which the surcharge is not constant, but instead rises and falls based on the amount of traffic at the time. Some states have seen congestion tolls as high as \$50 per toll. The State Department of Transportation presented a detailed plan last session to the General Assembly which would put 22 tolling gantries between New Haven and Greenwich on I-95 and the Merritt Parkway.

Some constituents have said to me that they would support tolls if they were at the border to primarily get the out-of-staters. Unfortunately, tolls are not allowed to just be on the borders because it would jeopardize the federal highway funding the state has received over many years. Connecticut could be forced to repay all that funding.

According to estimates, if tolls go up in our state, 70 percent of the tolls would be paid by Connecticut residents and only 30 percent by out-of-state drivers.

Others have said they would support tolls if the tax on gasoline was eliminated. But the proposal actually raises the tax (temporarily 7 cents for 4 years) – and we all know that temporary taxes never go away.

We need to look at the cost of doing transportation projects in Connecticut. A study by the Reason Foundation found Connecticut spends nearly \$480,000 for each mile of road as opposed to the national average, which is just over \$180,000 per mile. There is no excuse for this inefficiency in state government, and until we fix this and find out where our money is going, we should not be implementing additional things like tolls that further tax our residents.

Now that we are in legislative session, it's time to drill down on transportation: what projects are needed, how to fund these projects, and how to safeguard taxpayers' dollars.

As always, please reach out to me with any questions on the issue of tolls or other matters of concern to you. My office number is 800-842-1423 and my email is Pam.Staneski@housegop.ct.gov.

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Senator's Seat: Sen. Gayle Slossberg (D-14)

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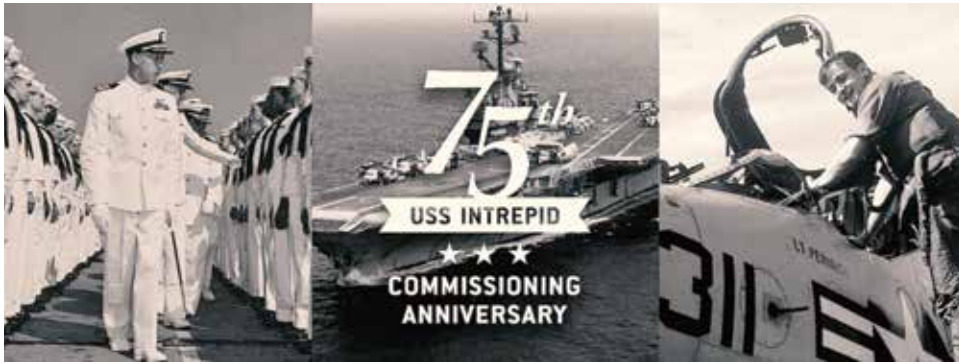
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Giving Back



Do You Know Anyone Who Served Aboard The USS Intrepid?

August 16 will mark the 75th anniversary of the commissioning of the USS *Intrepid* (CVS-11), the World War II-era Essex class aircraft carrier that is now home to the Intrepid Sea, Air & Space Museum in New York City. To mark the occasion, the Intrepid Museum is putting out a coast-to-coast “all call” for former *Intrepid* crew members to be reunited in a special 75th Commissioning Anniversary Celebration Weekend from Thursday, Aug. 16 to Sunday, Aug. 19 on board *Intrepid*.

The museum is also accepting donations of personal artifacts and memorabilia from former crew members and their families. Each item added to the museum’s collection helps express and interpret *Intrepid*’s stories of service, and serves to educate and inspire more than one million visitors each year.

The homecoming weekend will feature a special ceremony marking the 75th anniversary of *Intrepid*’s commissioning on Thursday, Aug. 16, honoring *Intrepid* former crew members who will reunite and share stories of their tours of duty. Throughout the weekend, the museum will offer guided tours of the ship and behind-the-scenes curator-led tours of the museum’s collection storage facility, and a special former crew member dinner event with the United States Secretary of the Navy, Richard V. Spencer. For some former crew members, this will be the first

time they have been aboard their beloved ship since the completion of their service.

Intrepid’s 75th Commissioning Anniversary Celebration Weekend is open to the public, and will feature programs and events specifically tailored for former crew members and their families, as well as opportunities for members of the public to interact with our visiting former crew members. Over 280 former crew members are currently confirmed to attend with their family members.

Now a museum and national historic landmark, the aircraft carrier *Intrepid* (CVS-11) was one of the most successful and stalwart ships in US history. Nicknamed “The Fighting I” by its crew, *Intrepid* served in the Pacific during World War II, surviving five kamikaze attacks and one torpedo strike. *Intrepid* later conducted submarine surveillance in the North Atlantic during the Cold War and served three tours of duty off Vietnam. It was also one of the primary recovery vessels for NASA during the Mercury and Gemini missions, and retrieved astronauts Scott Carpenter, Gus Grissom and John Young after their respective orbits and splashdowns in the Pacific.

To learn more about this weekend and for registration information, former crew members and their family members can visit intrepidmuseum.org/75 or email fcm@intrepidmuseum.org.

Friends Of The Milford Library Honors Greeters

The Friends of the Milford Library Feb. 4 honored the volunteers who have served as greeters at the library since the inception of the greeter program in 2016.

The all-volunteer, nonprofit group funds various programming at the Milford library. The Friends of the Milford Library has a table in the library lobby, from which Friends members sit and greet patrons, answer questions or accept donations.

Carmela DeVito, chair of the group, said,

“The greeters being honored this year have been with the friends since the inception of the greeters table. All the greeters are friendly and answer whatever questions the patron has. The greeters are often the first point of contact for the patrons and I’ve heard many say how welcomed they feel after they’ve been greeted. Personally, this has been a wonderful experience for me and I absolutely, positively, without a doubt love being part of this amazing group.”



The Friends of the Milford Library Feb. 4 honored the volunteers who have served as greeters at the library since the inception of the greeter program in 2016. From left, back row: Terri Pitt, Cheryl Cappiali, Laura Acri, Judy Kennedy, Carmela DeVito, Rhea Spiegel, Jeff Kiernan, Marilyn May, Charlie Cook, and Elizabeth MocarSKI. From left, front row: Pat Onofrio, Peggy Bolger, Judy Salamme, Arlene Painter, Pam Pilla, Rose Bradley, Florence Munz, Ro Muscatelli and Carol Tavella. *Contributed photo.*

CANDIDATES AND CONVERSATION

**So many candidates, so little time....
We have heard the names
now we can hear what they have to say in one place,
at one time.**

Candidates for statewide office will be in attendance

Saturday

March 3

9:30 am –11:30 am

**High Plains Community Center café
525 Orange Center Road, Orange**

Confirmed Candidates as of printing:

Attorney General

Mike D’Agostino, Paul Doyle, Clare Kindall, Chris Mattei, William Tong

Secretary of State

Karen Cusick, Denise Merrill

Treasurer

Arunan Arulampalam, John Blankley

Governor

Dita Bhargava, Susan Bysiewicz, Sean Connolly, Joe Ganim,
Jonathan Harris, Ned Lamont, Guy Smith, Lee Whitnum, Jacey Wyatt

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Arts & Entertainment

“To be an artist is to believe in life.” –Henry Moore

by Patricia Miller

ART IN THE LIBRARY (176 Tyler City Rd., Orange) presents Milford artist Andy Bishop in an exhibition of his work, “Landscapes, Cows and Other Stuff,” in March. His landscapes have been described as peaceful and relaxing, and most feature a palette of quiet earth tones of greens and browns. He works exclusively in oil on canvas. While landscapes are prominently featured, also included is his “Art Background” series that is a unique and humorous take on famous paintings from art history, ranging from Dutch masters to the Pop Art movement. These paintings show great attention to detail. Bishop studied with noted photo realist painter Charles Worsham. Bishop has a strong understanding of art history and color theory. He is a member of the Milford Arts Council and is the owner of Frame Works, a retail custom frame shop. A reception will be held on Thursday, March 8, from 5 p.m. to 7 p.m.

NEW HAVEN SYMPHONY (4 Hamilton St., New Haven) continues its music director search with the Thursday, March 22 concert in the classic series, “Miller Conducts Tchaikovsky.” Rebecca Miller will be the guest conductor, and cellist Nick Canellakis will be the solo instrumentalist. The program will include *Tchaikovsky’s Symphony No. 4*, Shostakovich’s *Concerto for Cello*, and Borodin’s *In the Steppes of Central Asia*. Miller is the second of the three finalists for the music director’s position, selected from more than 150 applicants.

NEW HAVEN SYMPHONY ORCHESTRA (4 Hamilton St., New Haven) Family Concert Series’ “The Symphony goes to the Zoo” continues with *The Cat in the Hat*. On Saturday, March 3, the concert will be at the Davis School in New Haven, and on Sunday, March 4, the concert will be at Shelton Intermediate School. The times are 10 a.m. and 2 p.m. on Saturday and 2 p.m. on Sunday. Admission is free. This is a chance to enjoy a lively introduction to the orchestra through interactive concerts for kids. Music in the series is inspired by animals and children’s literature, and introduces children to the brass, string and piano instrument families. There will be “instrument petting zoos” after the 10 a.m. performance and before the 2 performances. Tom Lee will be the story teller, and the NHSO Piano Trio will be featured in the concert.

ORANGE ARTS AND CULTURE COUNCIL will continue its “Hop the Bus” program for the March New Haven Symphony Orchestra concert, with a bus leaving for Woolsey Hall in New Haven from range’s High Plains Community Center at 6:45 p.m. on March 22. Please call 203-397-8915 to reserve a seat. For tickets to the concert, call NHSO at 203-865-0831 or go to newhavensymphony.org.

ORANGE NATIVE NIC NOVICKI, a busy professional actor, comedian and producer, recently won the SAG-AFTRA Howard Russell Award at the Media Access Awards in Beverly Hills, California. He joins former winners including Michael J. Fox, Jose Feliciano, Norman Lear, Ray Charles, Carrie Fisher and others who have contributed to the overall awareness of the disability experience through the media. The Media Access Awards are Hollywood’s version of the Oscars for the depiction of people with disabilities, characterized by Novicki as “like the Oscars, but with more wheel chairs and sign language.” He was honored for the Easterseals Disability Film Challenge, which he founded and directs. Novicki is a native of Orange. His parents, Dr. David Novicki and Lynn Novicki, still live in the town. He went to Turkey Hill and Amity



Nic Novicki

Schools, then to Temple University, where he majored in entrepreneurship and marketing. From there he attended the American Academy of Dramatic Arts. He has performed all over the world as a comedian, including several tours for American troops overseas through Armed Forces Entertainment. Novicki has many TV credits, including Boardwalk Empire, The Sopranos, Gotham Comedy Live, The Neighbors, Private Practice and Drop Dead Diva. He has appeared in several movies, including *Life Happens*, *Boston Girls*, *November Rule*, *Breaking Wind* and *The Last Five Years*. He also appeared at Yale Repertory Theatre a few years ago, playing in Ibsen’s *A Doll’s House*. Novicki has produced several feature films, television pilots and web series for companies including Sony, CBS, Air China, Maxim and Universal. He is an active member of the Producers Guild of America Diversity Committee. He has also written and directed several short films, coached basketball and soccer at the World Dwarf Games and has long been heavily involved with Little People of America. He currently lives in California with his wife, Teale.

THE ELM CITY CHORUS (355 Foxon Rd., East Haven) welcomes men and women to sing at its rehearsals from 1 p.m. to 3 p.m. on Mondays in the Our Lady of Pompeii Church office basement. Singing experience is not required, and there are no fees. Coffee and cake follow each rehearsal. For more information, call Mike Brown at 203-283-5133 or email mikeryan2011@gmail.com.

THE GREATER NEW HAVEN COMMUNITY CHORUS (704 Whitney Ave., New Haven), a non-auditioned, all volunteer, four-part chorus, invites singers of all backgrounds to join for the spring. Upcoming open enrollment rehearsals give singers a chance to try out for the chorus and to see if GNHCC suits them. Prospective members are invited to attend at no cost. Rehearsal is from 7 p.m. to 9:00 p.m. on at the First Presbyterian church. For more information, visit gnhcc.org or email info@gnhcc.org.

MILFORD ARTS COUNCIL (40 Railroad Ave., Milford) sponsors Nite Spot Night on Saturday, March 3, featuring crooner Devin Bing. He possesses musicality and natural charisma, according to those who have heard him perform. His energy and excitement are complemented by a classic sophistication. He has a unique sound and will appeal to fans of Harry Connick, Jr. and Bubie as well as pure jazz fans. MAC co-sponsors Nite Spot Nights with the Pantomino Players. All performances for Nite Spot Nights were sold out last year and the expectation is the same for this year’s performances. The performances all evoke the feeling of a New York City cabaret room. The setup is cabaret style, with chairs and

tables. Patrons are invited to bring their own food and beverages. Tickets are \$30 and can be reserved by calling 203-878-6647 or by going to milfordarts.org/aboutus/tickets.

MILFORD ARTS COUNCIL (40 Railroad Ave., Milford) will hold an open mic night on Wednesday, March 14 from 7 p.m. to 10 p.m. Registration starts at 6 p.m. All performing arts are welcome. There is a \$5 door fee (performers get in free). Seniors and students are \$3. For more information, call 203-878-6647.

SHUBERT THEATRE (247 College St., New Haven) presents *Beautiful, The Carole King Musical*, from March 6 to 11. The shows are on Tuesday, Wednesday and Thursday at 7:30 p.m.; Friday and Saturday at 2 p.m. and 8 p.m.; and Sunday at 12:30 p.m. This inspiring true story of Carole King’s rise to stardom features an array of hit songs familiar to fans, including “I Feel the Earth Move,” “You’ve Got a Friend” and more.

On Saturday, March 17 at 2 p.m., kids will love Earth’s “Dinosaur Zoo.” This show, which is fun and educational, features life-like dinosaur puppets so real that you may feel the Peabody Museum’s displays have come to life. This is billed as an entertaining live adventure. For tickets to either of these performances, go to the Shubert box office, call 203-562-5666 or go visit shubert.com

LONG WHARF THEATRE (222 Sargent Dr., New Haven) presents Ken Ludwig’s *Baskerville, A Sherlock Holmes Mystery* from Feb. 28 to March 25. Comedic genius and Tony Award-winner Ludwig (*Lend Me A Tenor*, *Moon Over Buffalo*) transforms Arthur Conan Doyle’s classic *The Hound of the Baskervilles* into a murderously funny adventure. The intrepid investigators try to escape a dizzying web of clues, silly accents, disguises, and deceit as four actors deftly portray more than 40 characters. *Baskerville* is a fast-paced and joyful comedy filled with theatrical inventiveness. For tickets, call 203-787-4282 or go to longwharf.org/baskerville.

P.V. O’DONNELL COMHALTAS (24 Broadway, Milford) presents a special Irish concert Thursday, March 1 at 7:30 p.m. in St. Gabriel Parish Hall. Doors open at 7 p.m. The concert, “Concertina, Fiddle and Song in the Irish and American Tradition,” features Brenda Castles and Liz Hanley, two traditional Irish music performers known in Ireland, Great Britain and America. Castles comes from County Meath, Ireland. She has several All-Ireland titles in both solo and group music competitions. She is currently based in Dublin, where she teaches and performs. Hanley was raised in an Irish family in Boston, where she learned her Irish folk repertoire from her father and grandfather. She studied classical violin

at New York University and is continually active in the traditional music scenes of the US, Ireland and the UK. She is known for her distinctive voice and her affinity for various other musical genres. Tickets are \$15. For more information, call 203-876-9973.

BROADWAY THEATRE (1681 Broadway, New York City) presents *Rocktopia: A Classical Revolution*. This is a concert event that breaks all the rules. The multimedia extravaganza fuses the most iconic twentieth-century rock with the most world-renowned classical compositions. Five world-class vocalists – backed by a full symphony orchestra, an electrifying rock band and a powerhouse choir – take the very concept of music itself to groundbreaking new heights. The anthems of Queen and Journey meet the odes of Beethoven. The power of Zeppelin merges with the poetry of Puccini. The greatness of The Who blends with the grandeur of Strauss. This is a symphonic event like no other, featuring “The Gods of Rock”: Queen, Aerosmith, The Who, Pink Floyd, Journey, and Foreigner; and “The Masters of Classical”: Mozart, Beethoven, Tchaikovsky, Puccini, Strauss and Handel. It features the New York Contemporary Symphony Orchestra with special guest star Pat Monahan from Train. Rocktopia will be on Broadway for six weeks only, beginning March 20. There are exclusive savings for early ticket buyers. Use code RKDML1222. Prices are \$75 for select orchestra seats (regularly \$115) and \$49 for select mezzanine seats (regularly \$59). Visit telechargeoffers.com or call 212-947-8844 for tickets.

JOHN LYMAN CENTER FOR THE PERFORMING ARTS (Southern Connecticut State University, 500 Crescent St., New Haven) presents The Celtic Tenors on Sunday, March 18 at 3 p.m. The Celtic Tenors is the most successful classical crossover group to emerge from Ireland. They will perform classical arias, acappella, Celtic harmonies and pop contemporary tunes. The trio has an international reputation and has sold over one million CDs. They combine the skill, range and ability of world-class tenors with the personality and fun of genuine performers. For tickets, call 203-392-6154 or go to lymancenter.org.

ORCHESTRA NEW ENGLAND (700 Hartford Tpke., New Haven) celebrates ONE’s 44th birthday with “Kaleidoscope” on Saturday, March 3 at 7:30 p.m. at the Unitarian Society of New Haven. It promises to be a fabulous potpourri of old and new music, including a new work by Mark Kuss and William Ryden’s “Kaleidoscope.” Tickets can be purchased by calling 203-777-4690, at orchestronenewengland.org, or by mailing O.N.E., PO Box 200123, New Haven, CT.

THE HAVEN STRING QUARTET (315 Peck St., Bldg. 5, 2nd floor, New Haven) presents a concert, *Women Who Compose*, featuring works by Vrebalov, Bacewicz, Mendelssohn-Hensel and Higdon with guest artist Andrius Zlabysm and resident musician Patrick Doane. The Haven String Quartet is the permanent quartet-in-residence and teaching faculty for Music Haven. For tickets, go to musichavenct.org/haven-string-quartet/ or call 203-745-9030.

THE GARDE ARTS CENTER (325 State St., New London) announces Lyle Lovett and Shawn Colvin on Saturday, March 2 and Air Supply on Saturday, March 10. Both performances are at 8 p.m. For more information, call 860-444-7373, ext.1.

Have an event, an idea, or a comment? Send it to patmiller605@sbcglobal.net.

Arts & Entertainment

Wine Talk:

Red Wine And Red Meat

Winter is well underway in Southern Connecticut, and it's time to enjoy big reds.

Big red wines matched with big meat dishes seem to be a favorite during this time of year. It certainly is one of mine. People are matching their prime rib with great California Cabernet, and they're having pasta dishes with Chiantis and Tuscan wines, as well they should. Even Merlot is making a big come back since the popularity of the movie *Sideways* has subsided.

There are many red wine varietals and blends that are quite popular, but one of the biggest of all reds is Petite Sirah. It is a relatively undiscovered treasure that may be one of the best of all.

Petite Sirah was created from a grape bred by Dr. François Durif, and in some parts of the world it is called Durif. It produces a dark and inky colored wine that is acidic, with firm texture and mouth feel. The bouquet is herbal



RAYMOND
SPAZIANI

with black pepper overtones, and typically offers flavors of blue fruit, plums and blueberries. The wine is tannic, with great aging ability. It uses a great blending grape; it can be paired with Zinfandel to give it some more backbone and a less jammy feel. It is also used with some soft Cabernets to give them a little more zing.

On its own, Petite Sirah will stand up to the biggest meat you can hand it and contribute as much

to the food as the food contributes to the wine. In fact, without the proper food this wine loses its appeal. This is not unlike many other wines. Wine is a food, not an alcoholic beverage, even though it contains a percentage of alcohol. When properly matched, most wines will excel. This is especially true of Petite Sirah.

In California's Mendocino County, there is a family that has been making Petite Sirah for the past 85 years. Their name is Parducci. The small grapes that grow in tight clusters

often produce wines that are deep, dark, and generously tannic. For this reason, the grape is often used in blends to add structure, color, and give the wines a tannic backbone.

Parducci's "Small Lot Blend" Petite Sirah from Mendocino County is a youthful and vibrant expression of the grape. The wine, which is 95 percent Petite Sirah and 5 percent Zinfandel, has a nose of dried blackberries, wet earth, and black pepper. The palate is dry and full of coating and chewy tannins. Flavors of dark fruits and baking spices give way to a clean and satisfying finish with noticeable acidity. This is a food wine that calls for fattier red meat dishes like pot roast, a New York strip steak, or something with a rich sauce like chicken mole or pasta Bolognese. It would also work beautifully with a creamy mushroom risotto and can carry over into the dessert course to accompany dishes like chocolate torte or blueberry pie.

I feel the need to mention more food pairings than I normally would because this wine has all the markers of a good food wine:

tannin, acid, and a good balance of fruit to earth flavors. While ready to drink now, and better if allowed to sit open for a good hour or two, this wine would age well into the next 10 years. This wine sells for about \$25. At this price it's a bargain.

Petite Sirah and other big red wines are available at Silverbrook Wine & Liquor at 374 Boston Post Rd. in Orange and The Liquor Connection at 930 Boston Post Rd. in Milford. You can also check your local Costco or wine store.

Ray Spaziani is the Chapter Director of the New Haven Chapter of the American Wine Society. He teaches wine appreciation classes at Gateway Community College and for the Milford Board of Education Adult Ed Program, and is a member of the International Tasting Panel of Amenti Del Vino and Wine Maker Magazine. He is an award-winning home wine maker. Email Ray with your wine questions and wine events at Realestatepro1000@gmail.com

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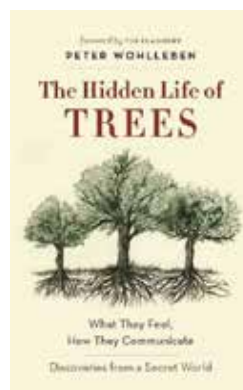
**Peter Wohlleben,
The Hidden Life of Trees
Greystone Books, 2016**

Few things are as comforting, and as mysterious, as a stroll through a cool, dark old-growth forest. A bit of knowledge of what its inhabitants are up to can enhance the experience. Imparting such knowledge is the purpose of this little book written by a forest manager from Germany that has become a *New York Times* bestseller.

Wohlleben is particularly interested in trees as social beings. He believes that trees communicate with each other and have created their own environment by myriad interactions both with other trees and with the thousands of species that inhabit the forest. The description of these reciprocal processes is informed by the science of forest ecology. But the book is written more as a forest fable in which stately and noble oaks and beeches heroically battle for survival against human,



PETER
HECHTMAN



insect and fungal predators.

Trees have (at least) three different ways of talking to each other. In the African savannah a tower of giraffes has in mind to lunch upon the leaves of an unwilling acacia tree. The tree responds by pumping toxic substances into their leaves, giving the giraffes a touch of indigestion. But the more remarkable response is the release of a gaseous hormone called ethylene, which travels downwind,

"warning" other trees in the vicinity. They too fill their leaves with toxins, even before the uninvited guests approach.

Trees can also "talk" to their neighbors through the interconnections of their root systems. Thus, an old stump may be kept alive by intact trees passing along the sugars they produce during photosynthesis via this extensive root network. At a more complex level, tree roots are intermeshed with fungi. These "microorganisms" can consist of hundreds of miles of tubes that perform many vital functions for trees in exchange for much of the tree's sugar. When trees send signals to the fungi that nitrogen is in short supply, the fungi respond by releasing toxins that kill many soil organisms, liberating the nitrogen from those bacteria. Connections of this kind have been called the "wood-wide web."

There is more. Trees have a "philosophy" of child rearing. Young trees are kept close at hand and compelled to spend their

200-year-long adolescence in shady zones. This ensures that their growth is slow and that they do not, from an excess of sunlight, put on too much girth. This ensures they will live to a ripe old age. By contrast, isolated urban trees are referred to as "street kids." With no "parental supervision," they "pig out" on sunlight and wax fat.

The term for this way of writing is anthropomorphizing – imbuing nonhumans with human qualities. Examples abound in the book. One of my favorites is "When the mother trees lose their leaves, sunlight suddenly floods the ground. The eager young pups are waiting for just this moment, and they take advantage of the bright light to fill up with lots of energy."

Enjoy your walk, but when passing through the forest remember to show respect!

Peter Hechtman is the founder and owner of The Book Maven. Peter can be reached at thebookmaven@sympatico.ca.

On Your Mind:

Don't Become Your Parents

How many times have you heard yourself say something and then quickly realized you sounded just like one of your parents? You immediately remember how much you hated when you were the recipient of those same words.

Although we can avoid being exactly like our parents, it does take a strong conscious effort because all the programming is in your subconscious mind. Your subconsciousness is like a video recorder, and when something familiar is triggered it automatically responds.

Our formative years are the source for much of that response, but it is never cast in stone. The adage that "you can't teach an old dog new tricks" is now known to be untrue. The neural plasticity of the brain allows for changes throughout your life. All



FERN
TAUSIG

that is required is an awareness and a real desire to change.

Change isn't always easy, but it's always worth the effort. When you're willing to take an honest look at your reactions to certain triggers, you can become aware of the feelings behind those behaviors and begin to change. The feelings from your childhood can be viewed with a fresh perspective now that you're an adult. It sounds silly, but it's an honest

perspective that can help you to begin to make that change. There's a part of you that is still a child, reacting to triggers in a childish way. But there is also an adult part of you that can be in control.

Most of my clients' issues stem from the child inside of them that is still hurt or frightened. Using hypnosis is the easiest, fastest and most effective way to address

those issues and help that child heal and feel loved.

I recently had a client who was having problems in his marriage because his wife treated him the same way her mother, whom she hated, treated her father. The behaviors created anxiety and strife. My client responded to her behavior in the same way he responded to his own abusive mother when he was a young boy. The cycle continues.

All of these behaviors can be changed when the subconscious thoughts and feelings are uncovered during hypnosis sessions. It doesn't happen in one session, but the healing is permanent.

It's never too late to change. If what you're doing now isn't working for you, it's time to do something else.

Fern is a certified hypnotist, life coach and health educator. She can be reached at www.myhealinghypnosis.com.

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Home & Garden

The Garden Spot:

Get Ready For Spring

As our daylight hours get longer and our temperatures moderate, it's time to start preparing our lawns and gardens for spring.

If you didn't clean and sharpen your tools last fall, these few remaining weeks of winter are a good time to do that. Clean the blades of spades and pruners using some steel wool to remove any rust. Sharpen the blades using a sharpening stone, or have it done professionally. Your power equipment should also have periodic maintenance performed to keep it running



PAT
DRAY

efficiently.

Early spring is also a good time to prune any of your late summer blooming shrubs and trees. Using your newly cleaned and sharpened tools, prune up to a third of the growth close to the base or main branch off your shrubs. You can completely rejuvenate older shrubs over a period of several years using this method. Be sure that your foundation plantings don't grow so high as to reach your windows, making the interior of your home dark and gloomy.

This year's rainy winter weather has also given you a good opportunity to assess any drainage problems that you have on your property. One easy way to direct runoff away from your home's foundation is to create a swale. Dig a shallow trench and line it with river rock or gravel. Plant thirsty plants along it to capture the runoff while simultaneously creating interest in the garden.

If you're looking for some interesting landscaping ideas, you can attend the 37th annual Flower and Garden Show at the Connecticut Convention Center in Hartford Feb. 22 to 25. The convention center floor will have spectacular landscape gardens set up. The

space is also home to the Federated Garden Clubs of Connecticut's annual Standard Flower Show. Several of the Garden Club of Orange's members have entries in the show, so be sure check out our work and vote for us in "The People's Choice Award" category. Over fifty seminars on topics such as native gardens, pollinators, bird habitats and organic gardening will be held throughout the show.

You can learn more about the show and see the seminar schedule by visiting ctflowershow.com. I hope to see you there.

Pat Dray is a past president of the Orange Garden Club.

Real Talk: You Ask, A Pro Answers

Meet The Inspector's Expectations

If you're in the process of selling your home and the new prospective purchasers are having their home inspection, your property must be ready for the inspector. By getting ready you will help the buyers feel they are getting a complete overview of the property and be more confident in their purchase. A good trust level is important to moving forward. Here are some ways to prepare.

Inspections are becoming more and more expensive, and most buyers' education, during the two to three hours of time allotted with the contracted inspector, can leave them feeling that there are still unanswered questions.

There are many obvious areas to prepare: all visible spaces should be open to fully



BARBARA
LEHRER

enter. Areas like the sill of the garage or the insulation in the attic need good access. Lighting is mandatory in all crawl spaces and anywhere that has openings, such as the eaves in a cape-style home.

Most of this should already be done when the home is listed on the market. The readily accessible electrical panels, switches, valves or thermostats all need to be included in these preparations.

The homeowner might check to see if there are any leaks, inoperable safety controls, or smoke alarms in need of attention. If you have any deterioration on the oil tank, front railings or plumbing equipment, now is the time to have a professional brought in to repair the issues.

A report of deficiencies or a word such as

"unsafe" send up a red flag to the buyer and are usually easily preventable. The inspection, from top to bottom, can result in a long list of small items that seem to show neglect. These items are so small the homeowner never worried about them. The larger-ticket items like the furnace, air conditioning units, roofs and ventilation combine with window questions and exterior siding issues. It adds up, so check it all out. Do not make the mistake of waiting for the inspection to occur. Meet with your agent at the onset of listing and prepare. A good home inspector's job is to find all the items that make a home perfect, and who has a perfect 60-year-old home?

I just completed a class on home inspections. We covered the regulations, zoning upgrades and concerns about fireplaces and solid fuel burning appliances. From old stains and leaks to anticipating the age of certain mechanisms,

a home inspection is intense.

Prepare each access, check that everything is working properly and is clean. Keeping good records and having annual service to all your equipment will also lengthen the life of mechanisms; the inspector will share that with the client. The buyers count on this kind of record keeping from the homeowner. The inspector presents his reports to the buyer in this manner, always looking for ways to get a history of the repairs and maintenance of the property. If the home looks well-kept, he will know it, and the buyer will be satisfied.

An inspector has a huge responsibility and liability. His job is a commitment to the client, with a contract, to make sure that whatever was needed to be found was found.

If you need more information on these issues, email Barbara.Lehrer@cbmoves.com.

Just Floored:

Tile Gets A New Look!

Move over, white subway tile: there are some amazing new products on the horizon. From mixed materials to metallic tones to the return of terracotta tiles, there is a lot to look forward to this year.

Slants are loving the natural, raw and industrial look. Concrete effect tiles, wood tiles, and even reclaimed wood tiles have become a very desired element in home design. The rawness that comes with a more industrial style is clean, masculine while remaining chic.

Metallic tones are making their way back again as well. Last year we saw a lot of gold and rose gold in tiles, fabrics and furniture. This year get ready to see more coppers and brasses. We will start to see these tones and textures on backsplashes in kitchens or bathrooms, as well as in accent walls in lounge or dining areas.

Color will also make a statement this year. Bold, bright colors are in, as is black. The addition of color to the neutral pallets that took over in years past will help bring a unique twist to a space. Patterned tiles with a burst of color are a great way to brighten up an entryway or backsplash. Use a black mosaic in a small powder room to add some interest or opt for a black plank in a herringbone pattern. Black gives a



ANNAMARIE
MASTRANGELO

luxurious feel and pairs well with marble.

If you can't see spending the money on real marble for your home, there are beautiful porcelain tiles that look just as rich. Use terracotta tiles to bring a warm and rustic feel to your home. Adding rich tones like red and orange instantly adds a warm and cozy sense to a room.

Clients keep asking, "Are subway tiles going out of style?" Absolutely not. There are so many different colors, sizes and patterns to choose from. We are also seeing new textures and finishes. Adding a few stamped subway tiles with a pinstripe pattern is a great way to add a little interest to a space. You can also choose a blend of matte and glossy finishes.

If you're looking for a new twist for your more traditional home, try a subway pattern with a contrasting grout color. For instance, try a grey tile with a white grout or a grout color that is darker than the tile itself. This will bring a new light to a classic style.

Whether your style is traditional, modern or contemporary, there is a new tile trend to fit everyone. Which one is your favorite?

Annamarie Mastrangelo is founder/owner of A.A.I. Flooring Specialist. She can be reached at amoreinteriorsllc@gmail.com.

Room 911:

Staging Your House In Spring

Always an optimist, I think that spring is not too far away. While selling a house is a year-round occurrence, spring brings out those who have hibernated during winter, waiting for the day that they can view a house for sale without constraints. They want to walk around a yard without snow drifts covering the property, or puddles and ice that distract from taking in the full view of the house as you scramble to the front door, glad you made it there in one piece.

For all those who are thinking of putting their house on the market this spring, here are just a few tips (and there are many) for maximizing your chances of success. Your realtor, who is an experienced professional, can add to this list.

First, clean your house. I have walked into homes where there is not just "stuff" all over, but floors that need cleaning, spider webs that need to be dusted and children's fingermarks on the walls. You don't have to have a state-of-the-art kitchen, but you do have to have a clean one.

Second, first impressions do count. What's the curb appeal of your house? Do you need to power wash it or paint shutters? Is that Santa doormat still sitting at the front door in May? Get a fresh, bright doormat, large pots of geraniums and sweep the walkway. If you have a front porch, remove



TEDRA
SCHNEIDER

the kids' bikes and skateboards from it. Put a rocking chair near it, as well as a small table near it on which you should place a potted plant. Simple, decluttered and classic.

Third, many different types of people will view your home. You must depersonalize it by removing photos, religious items, awards and all those knickknacks that occupy every square inch of your surfaces.

Less is more. The potential buyers must be able to picture themselves in your home, so keep it neutral. Remove excess pieces of furniture so they can navigate their way around a room with ease.

Last (although we have hardly scratched the surface of a "to do" list for staging your home), a bouquet of tulips on your kitchen island or table is a nice touch. Fill a bowl with lemons or limes and put that on a dining table or a coffee table. Having the aroma of fresh baked goods coming out of the oven is always nice of course, but just having a plate of cookies or a jar filled with candy is also welcoming.

Here's to spring, that time synonymous with cleaning. Internalize it: declutter, declutter and declutter some more.

Tedra Schneider can be reached at: restagebytedra@gmail.com

Business

Your Finances:

How To Save \$1 Million

Okay, no one can guarantee you a way to have \$1 million put away by the time you retire. But if you are still young and want to learn some ways to try and get there, you can learn from those who have done it.



ERIC TASHLEIN

You can find a wealthy, older relative or friend and ask them for their secrets, and you can enlist the aid of a professional financial planner. Here are a few time-tested strategies to get you started.

Cut Your Spending: Very few millionaires got there by spending lavishly. On the contrary, numerous studies have shown that most millionaires made it a point to live within their means, often below their means in their early years. The more money you spend now – the best TV, the best computer, the best house – the less money you have available to invest for your future. Saving and investing now can pay big dividends down the road. For example, if you invest \$880.21 a month in your company's retirement plan starting at age 25 and earn a constant 5 percent interest you will have \$1 million by age 60. Yes, I know: what 25-year-old can put aside that much money? But if you cut your spending and put aside as much as possible, as your earnings grow you'll be able to put aside more. There are many ways to cut expenses, starting with morning coffee at the drive-through and lunch out with friends.

Boost Your Retirement Accounts: Many young people fail to take advantage of one of the greatest savings opportunities available to them, the 401(k) plan or other retirement plan offered at their place of employment. Hypothetically, you could hit your goal of \$1 million in just under 24 years if you contribute \$1,000 a month, your employer matches you 3 percent, and if you manage to earn a hypothetical average annual return of 8 percent. Make sure you maximize every

opportunity to save for your retirement, including checking your eligibility for opening Roth IRA accounts and Health Savings Accounts.

Earn More While You Can: Think about taking on side work while you are young enough to have the energy and free time to do so. Yes, this will cut down on the time you spend hanging out with friends or playing videogames. But if your goal

is to be a millionaire, these are the types of sacrifices you have to consider. Even if you earn just \$250 extra a week, that money can be dedicated toward building your nest egg, fueled by the power of compound interest.

Follow a Comprehensive Plan: Think deeply about your life goals and write down a financial plan based on those goals. Then follow the plan. This includes a regular review of your investment portfolio, including the assets in your retirement plan. Too often these accounts get out of balance and don't earn as much as they could when people fail to keep their allocation correct by rebalancing.

Eric Tashlein is a Certified Financial Planner professional™ and founding Principal of Connecticut Capital Management Group, LLC, 67 Cherry St., C-2, in Milford. He can be reached at 203-877-1520 or through www.connecticutcapital.com. This is for informational purposes only and should not be construed as personalized investment advice or legal/tax advice. Please consult your advisor/attorney/tax advisor. Registered Representative, Securities offered through Cambridge Investment Research, Inc., a Broker/Dealer, Member FINRA/SIPC. Investment Advisor Representative, Cambridge Investment Research Advisors, Inc., A Registered Investment Advisor. Cambridge Investment Research Inc., and Connecticut Capital Management Group, LLC are not affiliated.

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Recycling Tips



So many bags clutter your home, our oceans and landfills. You can take small steps to make a big difference. Ask for no bag or reuse bags when shopping; consider the amount of packaging on everyday items and choose those with less plastic; use pretty bags for gift wrapping; and rinse and reuse storage

baggies. For those plastic bags that aren't reused, remember that the Orange Transfer Station now offers plastic bag and wrap recycling. Look for the shed to the left as you drive up to the hopper.

Like the Orange Recycling Committee on Facebook for updates and tips at bit.ly/ORC-Facebook.



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Youth & Education

Foran Key Club Recognized By Friends Of The Milford Library

The Friends of the Milford Library recognized the Joseph A. Foran High School Key Club Feb. 4 with the Community Partner Award for the club's work as a loyal community partner over many years.

Members of the club volunteer whenever asked to assist at the many events the Friends of the Milford Library sponsors.

Members of the club were presented with an engraved gavel to use at their meetings.

The Friends of the Milford Library is an all-volunteer, nonprofit group that funds various programming at the Milford library. According to the Milford Public Schools website, the Key Club is an international student-led organization which provides its members with opportunities to provide service to their community as well as to places around the world that are in need as a way to build character and develop leadership.



Officers and the adviser of the Joseph A. Foran High School Key Club were recognized Feb. 4 by the Friends of the Milford Library with the Community Partner Award for the club's work as a community partner. Pictured are Meghan Kelliher, Emily Brennan, Heather Shea, Cathy Ganun, Mikayla Perry, and Mikayla Duhaime. *Contributed photo.*

Milford's St. Mary School Wins Tournament

St. Mary School of Milford's 6th grade Junior Varsity Boys Basketball Team recently won the Our Lady of Fatima School

Annual Tyler Ugolyn Memorial Tournament against St. Thomas of Fairfield. The team is currently enjoying an undefeated season.



Team members kneeling, from left: Tim Swanson, Derek Rainey, Chris Harry, Peter Swanson, John Gerrity, Peter Swanson, Max Lula. Standing, from left: Daniel Kron, Christopher DeProffio, Chase Bryant, Marko Joksovic, AJ Tkacs, Dylan Gregory, Griffin Fisher, Gauge Forget, Matt Savo, Michael Roney. *Contributed photo.*

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Nominations Open For Youth Award In Milford

Mayor Benjamin G. Blake, in conjunction with Milford Youth and Family Services, will present the 30th Annual Mayor's Youth Award in a ceremony scheduled 5 p.m. Tues., May 1, at Veterans Memorial Auditorium the city's Parsons Government Center.

Each year the mayor and Milford Youth and Family Services recognize youth that have performed outstanding service to improve Milford or to assist its residents. Teachers, parents, and others in the community nominate youth for the award. Nominees are considered for individual awards in three age-based categories:

elementary, middle, and high school. There is also a fourth category to honor the accomplishments of youth groups.

Nomination forms can be obtained from Milford Youth and Family Services at 150 Gulf St., at the mayor's office, or from the City of Milford Youth and Family Services website at ci.milford.ct.us/youth-family-services/pages/mayors-youth-award. The nomination deadline is Friday, March 30.

Questions should be directed to Rebekah DeRosa in the Department of Human Services at 203-783-3253 or dhstemp@ci.milford.ct.us.

Youth & Education

Memorial Scholarships Available

Ansantawae Masonic Lodge No. 89 is offering two Memorial Medical Scholarships for \$1,000 each to a college student studying counseling, social services, psychology, psychiatry, nursing, medicine, social work, gerontology or pharmacology and having completed a minimum of two college semesters in their chosen field. Candidates must have maintained a minimum GPA of 2.75, and must be a daughter, son, granddaughter, or grandson of a member of Ansantawae Lodge No. 89 or a resident of the town of Orange.

The lodge is also offering two Memorial Lodge Family Scholarships for \$1,000 each. Candidates must be a daughter, son, granddaughter, or grandson of a member of Ansantawae Lodge No. 89. Applicants must

have completed a minimum of two college semesters in their chosen field and have maintained a minimum GPA of 2.75.

Interested students should send a synopsis of their credentials and current social interests within their chosen field, along with a current official school transcript. Transcripts should be sent directly from the school.

Address applications to: Lodge Scholarship Committee, Mrs. Elmer F. Manley, 1014 Fernbrook Road, Orange, CT 06477-1011. All requests must be received by May 25. Full name, address, email and phone number must also be included. For further information call 203-799-2651 or 203-623-9421, or email hcbypolly@yahoo.com with the subject line "Scholarship."

Amity Announces New Football Coach



Craig Bruno. Photo courtesy of Ernie Goodwin

The Amity Regional School District announced Feb. 16 it has named Craig Bruno as Head Football Coach.

Bruno comes to Amity with extensive experience in coaching football. He began his head coaching tenure at Bunnell High School in Stratford, where he built the program and won CIAC CLASS L state championships in 2006 and 2007. He was the Connecticut High School Coaches Association Coach of The Year in 2006. He was also the head coach at Naugatuck High School from 2013 to 2016 and most recently was an Assistant Coach at Staples High School in Westport. His overall coaching record is 124-49-1.

Bruno is currently a teacher at Bridgeport's Central High School and has taught in the Bridgeport public schools for 25 years. He is widely known for his passion for believing in his players and his determination to improve each day through personal effort. Amity said it was proud to welcome Bruno to its athletic faculty.

"I am very grateful and excited for this opportunity," Bruno said. "I would like to thank the Amity school system for selecting me to be their next coach. I am very excited to meet the players and get started in preparing for next season."

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Around Town

Making Food And Friends At The Fig Cooking School



Heide Lang, Founder of The Fig Cooking School
Photo by Lexi Crocco

By Jessica Galán

On a cold and clear night, a group of students gather around a piping hot oven. This class is different. Its focus is on learning about food and flavors, not long division or spelling. Its teacher? An exuberant and warm woman named Heide Lang.

Lang is the founder and lead instructor of The Fig Cooking School, one of Milford's newest small businesses. She's eager and excited for town residents and beyond to "find their inner gourmet."

It took Lang two years to find an ideal location for Fig Cooking. Now she's close to the shores of Connecticut, and the town of Milford is all the more fortunate.

Impeccable architectural details can be found throughout her establishment in the Walnut Beach area: gorgeous marble tables, tiled bistro floors, and glints of copper detail.

Lang tells the class well-known recipes come to life when "a nice twist on basic ideas" are infused.

"Welcome, how are you guys?!" Lang says, greeting her first guests. A variety of people shuffle in quietly and place their belongings along the tall navy bookcases that line one wall.

The classes aren't meant for spectators. Upon arrival, you're asked to check in, grab a navy-blue apron, and lather and rinse your hands. The crowd gathers before an ivory marble counter. Jaime and Shannon, Lang's assistants, offer the crowd pomegranate spritzers and sparkling water.

With a dazzling smile and mischievous eyes, Lang puts the crowd at ease. "This is your class," she assures. "We make what's

on the menu together."

She exudes a passion for food and people. "Tell us your name and a little about yourself," she asks the students.

People arrive there from all walks of life. Tonight's class includes a professional fisherman. Various educators. Retirees. Married and single. On most nights, Lang's classes average 8 to 10 couples.

A black and white menu is set before the students. The evening's theme? A dynamic menu entitled Viva Italia! Family Dinner.

The menu is a five-course meal jam-packed with unique recipes: an earthy-flavored crostini with creamy gorgonzola and fig jam. A side dish of panzanella salad and butternut squash and slow-roasted grapes. A hearty Bolognese sauce with red wine and pancetta.

The first meal to create is torta sbrisolona, a centuries-old "peasant" dessert from the Lombardy region of Italy.

Lang passes around some of the ingredients that will debut in different foods: a bottle of anisette sugar, orange blossom water, almond extract, anisette sugar. Orange blossom water and almond extract bring to mind warm summer nights. The scents of unique ingredients awaken the senses. She explains that fresh ingredients make delicious food.

Cooking with Lang is a hands-on effort; no one is left out. The fact that the group will eventually eat what they prepare is crucial. Some cooking schools aren't as hands on, relegating the chef to do the brunt of the work while the audience merely observes.

The students pour sugar. Chop almonds. They mix cornmeal and flour, carefully incorporating the mixture until it becomes rich and flaky dough.

Some say defining experiences can foretell our futures. Perhaps it was Lang's first experience with baking as a teenager that sealed her future in food.

"I remember baking a cake for my grandfather's 75th birthday," she says. "My mother, of Austrian and Hungarian descent was an excellent baker. She had taught me."

In college, Lang enjoyed making food for dorm mates – meals tastier than ones found in college cafeterias. She believes her flair for cooking netted a handsome medical student with blue-green eyes. Her boyfriend had never eaten such flavorful chicken. And 13 months later, they were husband and wife.

Lang considers herself a self-taught cook, yet she wanted to make sure her cooking school was rooted in technique. So she attended the French Culinary Institute to perfect her cooking skills.

The class prepares the panzanella salad next. The students shave a mix of Parmesan and Gruyère cheese and cut day-old bread into cubes.

The group slices tomatoes. Chops thick slabs of bacon. Lang is patient as she gently guides students' hands when the cutting technique is off. She leans into a huge white bowl, demonstrating how to carefully incorporate the rest of the ingredients.

The evening's main dish comes next – a hearty Bolognese sauce infused with red wine.

"This Bolognese is one-of-a-kind and feeds a ton of people. It's a nice twist on basic ideas," she explains.

Generous cubes of pancetta sizzle in a Le Creuset Dutch oven. As the scent wafts through the air, the crowd relaxes. It's as if Lang has conjured a kitchen memory from the past.

As the night progresses, quiet strangers divulge bits and pieces of their own stories. That's exactly what Lang strives for; it's part of her mission.

But that's not all that happens.

The students are no longer strangers. Instead they are a group united by gorgeous food. By the end of the evening, they realize how magical cooking with Lang can be.

Eventually, two "teams" form, playfully conspiring against one another. Who'll dice faster? Who's an expert with the whisk?

"Breaking bread brings people together," she says. "It's what I'm truly passionate about."

Good food and great ingredients matter, but it is the people gathered around our tables that make memories.

Lang and her daughters have sat down at many restaurants across the United States and around the world.

"I've found restaurants may plate well, but I've sat at some restaurants whose food lacked flavor," she says.

She makes it her mission to teach her students that deep flavor must override presentation. She offers simple tips: flavor with kosher salt alone. Don't go overboard with oregano. Sea salt is meant to enhance.

Toward the end, the group sits on black stools as Jaime and Shannon serve night's creations.

"What meal did you like best?" Lang asks. Answers vary, but everyone agrees cooking side by side heightened the experience.

Tom, a professional lawyer and "closet foodie" in his own right shares what he loved about the class. "Great food by itself is just that—food. But it's the camaraderie which fuses the experience."

John Fontana, a national builder of custom-designed homes, says "I'm just having a good time with my daughters."

Lang and The Fig Cooking School are determined to bring people from all walks of life together. You'll find themes that follow the seasons. You'll make friends. You'll mingle with food, flavor, and folk.

Will you join her? If you do, your experience will be nothing but magical.

The Fig Cooking School is located at 42 Naugatuck Ave. in Milford. It's website it figcookingschool.com. You can also find it on Instagram at @figcookingschool or on Facebook at facebook.com/figcookingschool/.



Photo by Lexi Crocco



Photo by Lexi Crocco



A recent class at The Fig Cooking School. Photo by Jessica Galán of Recast Today

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Interior of The Fig Cooking School. Photo by Lexi Crocco



Demonstration by Heide Lang. Photo by Jessica Galán of Recast Today



Students cooking at The Fig Cooking School. Photo by Jessica Galán of Recast Today



The finished dish at the end of class. Photo by Jessica Galán of Recast Today

Senior Living

Retired and Rejuvenated:

Low And High-Cost Housing Options

Finding the best and most affordable living arrangement in our later years is a goal each of us has. Most of us are familiar with the full range of independent living options: freestanding homes, condos and apartments, and then, when a little help is needed, thinking about assisted living and continuing care communities. Finally, when total care is needed, we turn to a skilled nursing home.



JOANNE
BYRNE

I have lately been intrigued with a couple of independent living options for seniors that have appeared in the news. The first are called "tiny houses." The term generally refers to houses or apartments that are less than 400 square feet. That's a small living area, but many people enjoy the smaller space, claiming it gives them more freedom. There are pros and cons to a tiny house, of course. They are less expensive to buy, build, or rent, and utility bills are much less. A smaller home means fewer rooms to clutter up, lending itself to

faster and easier cleaning.

Many tiny homes are built with seniors in mind, with no troublesome stairs to navigate, showers and baths with access bars, and other modifications to make life easier. The cons are that you have less space and most of your favorite pieces of furniture won't fit. Some tiny homes don't have full kitchens or space for washers and dryers.

I recently visited a whole neighborhood of tiny houses in Florida, all painted in bright, beautiful colors, each on a little plot of land with a patio beside the house for outdoor sitting and dining when the walls inside seem too close. They were adorable and inexpensive, a great option for people who want to live on a budget and have money left over for travel and cultural activities.

The other option I have read about is the world's most expensive real estate per square foot, where water views are ever-changing and where the buying price gives

access to the planet's farthest reaches. It is those kinds of unique experiences that inspired buyers of 165 condos aboard The World, a cruise ship, which spends, on average, a third of the year on voyages.

Ownership of a condo aboard this cruise ship is restricted to those with at least \$10 million in assets. Potential buyers must gain the backing of two existing residents, pass background checks and be ready to pay annual maintenance fees of 8 to 10 percent of the resale prices of the units. The \$10 million net worth test is to ensure that even in a downturn the residents can shoulder the costs. But once in, they gain admission to an exclusive club that golfs at midnight above the Arctic Circle, drinks champagne among the world's oldest sand dunes in Namibia and stands at the rim of an erupting volcano in Vanuatu.

Aboard the 12-deck, 644-foot vessel are two pools, a full-size tennis court, a golf simulator, a Pilates studio, and a billiard table engineered to avoid the ship's sway. A library is stocked with leather-bound classics and a full-sized theater offers

movies and lectures. The condos start at 290 square feet and run up to about 3,500 square feet, with prices ranging from \$1.8 million to \$15 million. The cost per square foot tops the average square foot price of luxury homes in Hong Kong, London or New York. It may even surpass that of Monaco, the world's priciest market, according to figures from Christie's 2017 luxury real estate report.

A vessel that would allow the wealthy to travel without leaving home was the brainchild of the son of the founder of the Norwegian Cruise Line. Unlike other cruise ships, the itinerary changes every year and is determined by owners through a vote held three years in advance.

I suspect the tiny house option is more accessible for most of us. But it is still fun to dream about how the rich and famous live.

Joanne Byrne served as Senior Services Coordinator for the Town of Orange. She is now actively and happily retired. Email her at joannebyrne41@gmail.com to share your thoughts on retirement.

Profiles

Those Who Give:

Service With a Smile

Carrie Reed, an enthusiastic member of the Milford Rotary Club, is a woman dedicated to improving the lives of those she encounters. Born and raised in Milford, and the daughter of well-known local business owner Marti Reed, Carrie brings her joyful demeanor with her wherever she goes and encourages others to do the same.



SHAILEEN
LANDSBERG

Reed, who has been a member of the Rotary Club for the past 13 years, is no stranger to volunteering and serving others. She lives the philosophy of service above self. She is an active participant in all of the club's fundraising endeavors, helping to raise money which the club then gives out in scholarships, community improvement projects, soup kitchen meals, and donations to local, national, and international nonprofits.

"I believe we should always be kind and ask the same of those around us, and to help others whenever we can," says Reed.

Her infectious smile and enthusiasm draws others in to participate in the service and morale-boosting projects she's involved in.

"Why not have an experience that brings joy and laughter?" she asks when describing some of the initiatives she has organized. "I feel well-received, and love to see people participate and have a good time."

The synergy of people coming together and enjoying their time serving others is evident when Reed is around. "We get a lot

of people attending and working – but having fun!"

Reed has been involved in the annual Milford Rotary Lobster Bake, the Milford Oyster Festival, and other fundraising events. She was the organizer of the Milford Eco-Fest, which ran for 3 years and brought eco-based educational programming and entertainment to the public, free of charge.

"We do a lot that costs money for the public to attend; I liked this because it was something free and educational," she says. "We had birds of prey exhibits, large snake and reptile exhibits, and Earth-friendly vendors. The Connecticut Fund for Animals, the Peabody Museum, and the Audubon Society had

booths there as well. I hope to get it going again in the future."

A licensed massage therapist, certified personal trainer, movement therapist, and owner of Milford Body Therapy, Reed has a passion for fitness, and has organized active outings and gatherings. She has led CPR classes, "boot camp" style workout gatherings, group hikes and more.

"I have always tried to encourage health and fitness, and especially fun. Getting people together to make memories is so important," she says.

Reed is currently in "the chairs" as one of the officers of the Milford Rotary Club, and is the 2017-2018 club secretary. She will progress through the offices and is slated to be the club's president in 2020-2021. She resides in Milford and has two grown sons, as well as one 5-month-old grandson.



Milford resident and Rotarian Carrie Reed.
Photo: Steven Cooper

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MICHELE TENNEY

But do we love ourselves just as much? Do we take care of ourselves the same way we take care of others, or do we put ourselves on the back burner?

To me, love is a verb. It's in our actions, not just our words. Our eating habits, our exercise and our quiet times need to reflect that we actually do love ourselves.

Taking care of ourselves translates into prioritizing ourselves so that we may live long, healthy lives with those we hold close to our hearts.

Your heart is a muscle that needs to be taken care of not just through exercise but with down time. Being still and mindful through yoga, meditation or prayer is important.

Do you love what you do? Do you enjoy your workouts, or do you do them just to get them out of the way? Do you love the food you eat because it nourishes your body and gives you energy, or do you eat poorly and feel

sluggish afterward?

When we love to do something, it doesn't feel like work. I really love my job, so when I wake up in the morning I do not dread going to work. I am excited to start my day. I love running, as opposed to elliptical or stairclimbing machines. And I enjoy group exercise because I like being part of a team. You get my point. Knowing your weaknesses is a strength.

Make a list. Are you an indoors person or an outdoors person? Do you like to be part of a group or prefer to be on your own? Are you a morning person or a night owl? Do you like routines or hate monotony? This can apply to your eating habits as well. If you're a sugar lover, don't go

through the drive-through for your morning cup of coffee. Make it at home and take it with you. You'll be less likely to give into that jelly donut. If you're a snacker, pack healthy snacks from home rather than stop at a vending machine while on the go. Take 10 or 15 minutes every day to just be still and destress.

Make love the first ingredient of everything you do today, first for yourself and then for those around you. You can do this. I believe in you. Here's to your health.

Michele O'Brien-Tenney is a personal trainer and nutritionist. She can be reached at 203-668-2969

Orange Senior Center Accepting Living Treasure Nominations

Now is the time to get your nomination in for Living Treasure. Each year the Orange Senior Center recognizes three Orange senior residents who have giving much of themselves and their time to the community.

Three deserving ladies were honored last year: Elaine Capecelatro, Susan Clark, and Anita Pol.

Nominations are being accepted

through March 2 for the 2018 awards. The individuals chosen will be honored at the Living Treasure Award ceremony on May 4 at Race Brook Country Club in Orange. Forms can be found in the Senior Center office, on the Town of Orange Website at orange-ct.gov/782/Community-Services, and in the First Selectman's office at Town Hall.

Milford's HyperFit MD To Offer Free Hair Transplant Consultations

HyperFit MD Age Management Center in Milford is sponsoring a "Restore Your Hair and Confidence" event on Feb. 22 from 10 a.m. to 6 p.m.

HyperFit MD, located at 88 Noble Ave., Suite 105, is a wellness and prevention practice in Milford that offers Neograft Hair Restoration, the latest paradigm in single-hair follicle transplantation that can restore a youthful hairline using a person's own hair. The technology facilitates the transplantation of thousands of single hair follicles, in a single day, to recreate a completely normal look

with hair that grows normally and can be cut, colored and styled for the rest of a person's life, according to the center. Hair transplantation can be used to reconstruct eyebrows as well.

The center will be doing free consultations at the event and will offer steep discounts for patients that book that day. There will also be a drawing for an extra \$1,000 off a scheduled procedure. Refreshments will be served along with tours of the facility.

Call 203-890-9777 for an appointment during the event.

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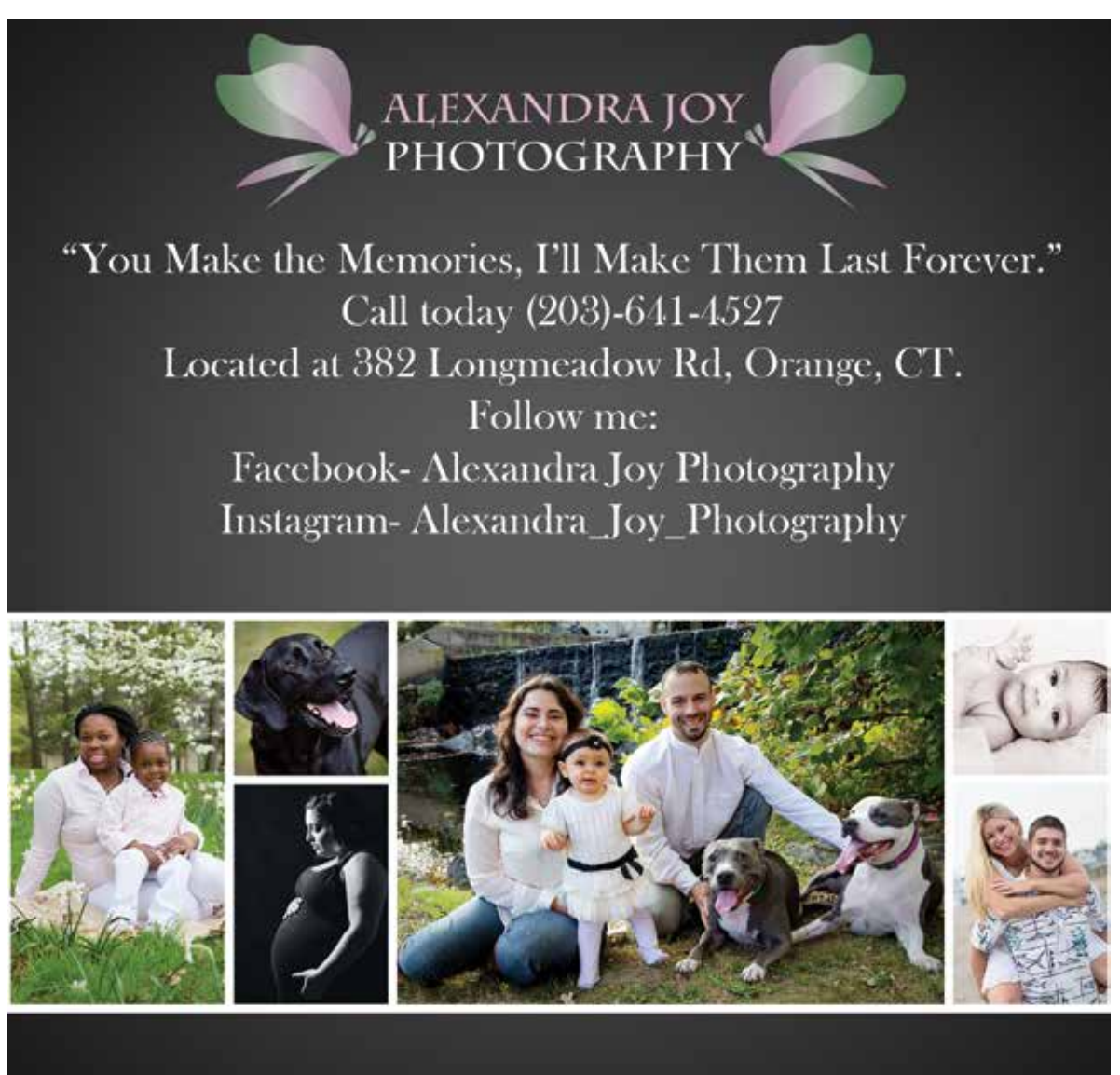
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News & Events

Events At Congregation Or Shalom

Coffee and Learn with the Rabbi: Every Wednesday, Rabbi Alvin Wainhaus teaches an hour-long class devoted to the ancient texts and the light they shed on current issues. The class begins at 11 a.m. and ends at noon. All are welcome. Please call the office to confirm class is meeting.

Shabbat Across America: On Friday, March 9 at 7 p.m. In the course of the service nibble on a variety of kugels in the Social Hall as the rabbi explains their history. Come, taste and learn. RSVP to the office by March 2.

The Godfather's Meshuggener Wedding: Presented by New York Dinner Theater. The Godfather has invited you to his daughter's wedding; you don't want to refuse. Saturday, March 24. Guests arrive at 7:30 p.m. Ceremony begins promptly at 8 p.m. Singing, dancing and "Viennese dessert table." BYOB. Wine must be Kosher. Come, join the celebration!! Tickets are \$39. RSVP online or call the office.

Annual Landwirth Memorial Lecture: The Jazz Singer Sings On, Celebrating the 90th birthday of a Jewish-American Classic on Sunday, March 18 at 3:30 p.m.

Watch Jerry Lewis's 1959 50-minute NBC performance of the Jazz Singer, as well as clips from other incarnations of this Jewish-American classic. Discuss its significance with guest speaker Dr. Eric Goldman. Goldman, who received a Ph.D. in Cinema Studies from New York University, is a much sought-after lecturer on Jewish film and has served as a member of the Educational

Advisory Committee of the United States Holocaust Memorial Museum. He is currently adjunct professor of cinema at Yeshiva University.

Zumba Gold: On Tuesday and Thursday nights at 7 p.m. Zumba Gold is an easy-to-follow dance movement program that incorporates music from every decade to create an upbeat and fun exercise class. No experience needed. Classes are on a drop-in basis. Contact Robin at zumbarobin@gmail.com or call 203-314-8176 or the temple office.

Congregation Or Shalom is located at 205 Old Grassy Hill Rd. in Orange. Contact the office at 203-799-2341 or visit online at orshalomct.org.

Church Of The Good Shepherd Holding Events For Lent

First Tuesdays at The Church of the Good Shepherd are family-friendly evenings of community-building, service projects and prayer. It starts at 6:45 p.m. and ends at 8 p.m. People of all ages are welcome to come to the parish hall for fun and fellowship.

In February the church's get-together falls in the week before the beginning of Lent. The discussion topic will be Lent and why we give things up or take things on as a practice in this penitential season. Are we meant to feel sad or guilty during lent? Or are we meant to intentionally engage how we are living our lives, contemplate whether we are satisfied with it, and discern where and how we might want to make changes? Lent ends not with the great pain of Good Friday but with the great joy of Easter morning. How do we get there?

The service project will be putting together

"blessing bags" for the homeless. These Zip-Lok bags will hold a variety of single serving food items, personal hygiene products, warm clothing, and prayer cards and bibles. The First Tuesday event will include making prayer cards to go in the packs and packing the bags for next-day distribution. The First Tuesday crew is looking for donations of socks, handwarmers, scarves, hats, gloves, beef jerky, breakfast and granola bars, Squeezables (apple sauce), packaged peanut butter or cheese crackers, toothpaste, toothbrushes, hotel-sized shampoos, lotions, and soaps, sanitary wipes and hand sanitizers, and small bibles. All are welcome.

The Episcopal Church of the Good Shepherd is located on 680 Racebrook Rd. in Orange. For more information, visit thegoodshepherdorange.org or facebook.com/cgsorange.

Orange TGI Fridays Reopens

TGI Fridays on the Boston Post Road in Orange reopened Jan. 31, after a fire forced the restaurant to close in October. The occasion was marked with a ribbon cutting at the location.



TGI Fridays employees and Orange Chamber of Commerce members at the reopening. Photos courtesy of the Orange Chamber of Commerce.



TGI Fridays on the Boston Post Road in Orange. Photos courtesy of the Orange Chamber of Commerce.

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Children's Therapy Center

continued from page 1

the property. He estimated that the facility would see 40 to 50 kids per day and stressed that these appointments would be staggered throughout the day.

The owner of the property, Frank D'Ostilio, backed up Goldstein's assessment. He ran William Orange Realty from the space, which he's owned since 1970. On Tuesdays they would have group meetings that included 10 employees and 50 realtors, far more people than CFZ would have on the premises at any one time.

"As far as I know, that continued right up until November when they (Coldwell Banker) left," he said.

D'Ostilio also pointed out that the spot was never a house. It had been a farm equipment store when he bought it.

Goldstein said the maximum number of

cars he could envision being parked there at any one time would be around 20. The parking lot already contains around 40 parking spaces.

Commission member Paul Kaplan agreed with Goldstein that there probably wouldn't be much impact on traffic flow, given that the area is already highly trafficked.

Vice Chair Judy Smith wasn't entirely convinced, though. "In my opinion, it's going to be a slightly more intense use than what's currently there," she said. "If you're open 11 hours a day, like you are in Cheshire, at eight patients an hour, that's 88 cars a day. Times five days a week, that's 440 cars. I don't think the real estate business did that many."

She said she wanted to hold off on a vote until the next meeting on Feb. 20, so she could hear the opinion of commission member Kevin Cornell, who was absent.

VA Healthcare System

continued from page 1

Not all of the Errera Center's functions will be relocated. For instance, the current plan calls for the homeless services to remain in West Haven.

Additionally, the new annex will offer primary care, which the Errera Center does not provide.

Figures were unavailable on the number of employees the new site will have.

Some of the other offerings at the annex under the current plan will include mental health case management services; vocational services; the National Tele Medical Health Center; the Vet to Vet program; the Outpatient Addiction Recovery Services Substance Abuse Day Program; and the Psychosocial Recovery Rehabilitation Center.

The Orange site will also house the mental health wellness program with a fully functioning gym with showers and a locker room, as well as a veteran computer lab.

The location for the annex was selected via the VA procurement process, which included a requirement that it be within a defined proximity to the main healthcare campus on Campbell Road in West Haven, according to Redmond.

The estimated cost to lease the space is \$2.5 million per year. The project is being developed by JTW Development LLC of Lake Forest, Illinois. Skanska Construction of New Haven is the general construction contractor, and SLAM Collaborative, Inc. of Glastonbury, is the architectural and engineering firm.



Draft architectural rendered images of the Veterans Administration Connecticut Healthcare System Annex planned for Edison Road in Orange, proposed to Planning and Zoning on Tuesday, February 20. The project, which will relocate some healthcare services currently provided in West Haven, is estimated to be completed by fall 2019. Contributed images.

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A New Year, New Numbers to Keep in Mind for 2018

Estate and Gift Tax:

- The federal lifetime exemption for property passing to non-spouse beneficiaries has been increased to \$11,200,000.00.
- The Connecticut lifetime exemption for property passing to non-spouse beneficiaries has been increased to \$2,600,000.00.
- There is still an unlimited gift/estate deduction for property passing to a spouse; however, in order to qualify for the unlimited gift/estate tax deduction the spouse must be a U.S. citizen.
- The amount that can be gifted to any one person without needing to file a gift tax return has been increased to \$15,000.00 per recipient. Additional gifts can be made for qualified medical expenses and qualified education expenses without needing to file a gift tax return.

Long Term Care:

- If one spouse is living at home ("Community Spouse") and the other spouse is living in a nursing home, the amount of non-excluded assets the Community Spouse can keep remains the same at \$120,900.00 (as of the date of this publication).
- If one spouse is living at home and the other spouse is living in a nursing home, the minimum amount of monthly income the Community Spouse can have has been increased to \$2,030.00, and the amount it can be increased to, without a hearing, has been increased to \$3,022.50.
- If one spouse is living at home and the other spouse is living in a nursing home, the amount of equity in the family home that can be excluded remains at \$840,000.00 (as of the date of this publication).
- The amount of monthly income you can have and still be eligible for the Connecticut Home Care Program for Elders is increased to \$2,205.00.
- The amount of monthly income that triggers a co-pay requirement has been increased to \$2,010.00.

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Crossword

ACROSS

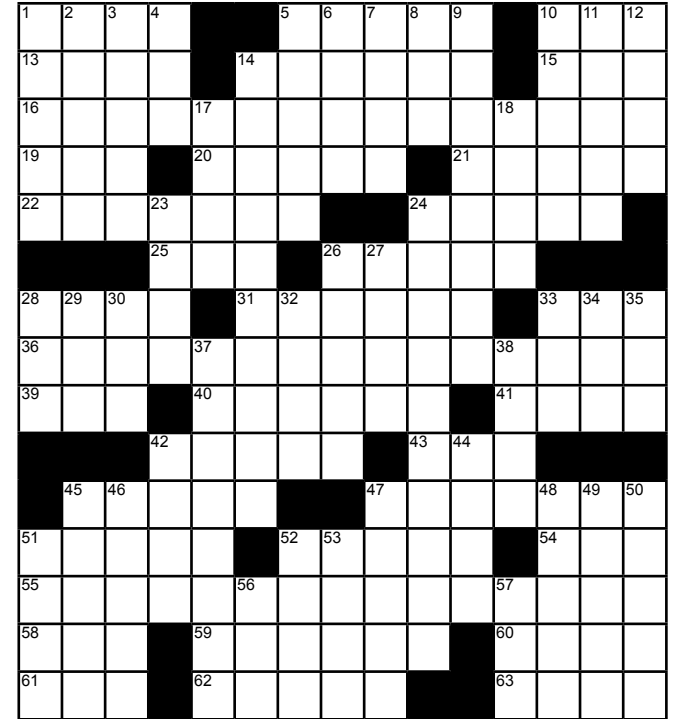
- 1 Start of a magic incantation
- 5 Hasbro toy that involves pulling and twisting
- 10 Degree in abstract mathematics
- 13 AMC's "Better Call ____"
- 14 Celebrating Hanukkah, say
- 15 Opposite of 29-Down
- 16 Line from someone who's been interrupted
- 19 Kinda ... or a continuation of 16-Across
- 20 Bump heads
- 21 Like a course labeled "101"
- 22 School in San Luis Obispo
- 24 Some almanac info
- 25 What may take its toll?: Abbr.
- 26 Most hajjis
- 28 Cousin of contra-
- 31 Pass on, as lore
- 33 Ewe can do it!
- 36 Line from someone who's been interrupted
- 39 Joined ... or a continuation of 36-Across
- 40 Is appealing
- 41 Hollywood's Cameron
- 42 Some canasta plays
- 43 Square figure?
- 45 Big pipes
- 47 Body shot?
- 51 Actress Hayek of "Frida"
- 52 Elite group
- 54 Hit 2011 animated film
- 55 Line from someone who's been interrupted
- 58 Beethoven's "Minuet ____" ... or a continuation of 55-Across
- 59 Visibly embarrassed
- 60 "I can't ____"
- 61 Photographer Goldin
- 62 Giving orders
- 63 Bingo relative

DOWN

- 1 Jiggly dish
- 2 Makings of a model?
- 3 Oscar winner Mercedes
- 4 Imitating
- 5 Stop, at sea
- 6 Sees red?
- 7 Crux
- 8 School of thought
- 9 Co-written best seller
- 10 Wham or bam
- 11 City near ancient Carthage
- 12 Fruity drink brand
- 14 Fruity filled cakes
- 17 Clumsy boat
- 18 Man buns and the Mannequin Challenge, once
- 23 Dr. ____
- 24 Engages in some pregame banter
- 26 Provider of global support?
- 27 Tara of "American Pie"
- 28 Bustle
- 29 Only spoken word (by Marcel Marceau) in Mel Brooks's "Silent Movie"
- 30 50-50, e.g.
- 32 Just made (out)
- 33 Obesity meas.
- 34 Computing pioneer Lovelace
- 35 The whole shebang
- 37 Plan to pay later, say
- 38 Exchanged bonds?
- 42 Marcel Marceau, e.g.
- 44 Weakling
- 45 Hawaii's ____ Loa
- 46 Ally (with)
- 47 Stylike
- 48 Really, really want
- 49 George ____, Vermont senator for 34 years
- 50 It's taboo
- 51 Ad space meas.
- 52 Leatherworkers' tools
- 53 T-shaped crosses
- 56 Nigerian tribe
- 57 Quaint cry

Edited by Will Shortz

No. 0111



PUZZLE BY SAM TRABUCCO

Answers to today's New York Times Crossword Puzzle can be found at www.TheOrangeTimes.com.

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Obituaries

For full obituaries, please go to our website at theorangetimes.com. Obituaries below are from late Dec. through late Jan.

Shirley J. Amuro, age 82, of Milford passed away on February 10, 2018 at Milford Hospital.

Duarte Dumas Cabral, age 75, passed away on January 16, 2018 during heart surgery in Albany Medical Center, New York.

George William Crocco Jr., age 73, passed away suddenly in his home on February 7, 2018.

John H. DeGray Jr. died January 30, 2018 at the age of 93.

Amneris "Mattie" DiReinzo, age 95, of Orange passed away on February 9, 2018.

Paula Drago, age 69, of Orange, entered into rest on February 14, 2018 at the Meriden Center.

Richard E. Fisk, 77, of Milford, passed away peacefully on January 3, 2018.

James Irwin Fisher just shy of 90 years old, passed away peacefully on January 12, 2018.

Ann Hauser Age 90, passed peacefully on February 5, 2018.

James Paul Krzykwa, 61, of Milford, passed away on January 28, 2018.

Eugene Frank Lawler, 94, died peacefully at Middlewoods of Farmington on February 14, 2018

Joseph Luigi Marchionni, age 90, of Orange passed away on Saturday Feb. 3, 2018.

Charles L. Peschel, 92, of Milford, passed away peacefully under hospice care on February 5, 2018.

Herman A. Reysen, Jr., 88, of Milford, passed away peacefully at Milford Hospital on Tuesday, February 6, 2018

Evelyne DeMartino Ricci, 98, of Orange passed away on Monday Feb. 5, 2018.

Margaret Ricci, age 91, of Milford, formerly of West Haven, passed away at home on February 5, 2018.

Lucia Sullivan Saley, age 85, of Milford, died on Monday, February 12, 2018

Allan Robert Silverstein, died on Super Bowl Sunday in Milford. He was 87.

Stanislawa Szkotnicki 88, of Orange, CT passed away on Sunday, January 28, 2018.

Angela "Angie" Arciuolo West, 96, of Milford, Connecticut, and most recently of Greensboro, Vermont, passed away peacefully on Wednesday, January 17, 2018.

Donald W. Wright, 92, of Milford, passed away on January 18, 2018

Mary Prata Jewell, 93, of Orange passed away at home on January 28, 2018.

Lisa Ann Zarny passed away on Tuesday, February 6, 2018

Storage Structure Request Denied By Orange TPZC

The Orange Town Plan and Zoning Commission Feb. 16 denied a special exemption for two accessory storage structures on a residential property at 772 Derby-Milford Road that had generated some neighborhood complaints.

The application was submitted by Jerome Spector Revocable Trust and Janet Cesanek for two buildings that have been on the property for several years.

One building is 20 feet by 16 feet; the second is 11.9 feet by 24 feet. They are almost twice the allowable limit set by the zoning department, which stipulates accessory buildings have a maximum height of 15 feet and no more than 300 square feet of ground coverage.

Zoning Administrator and Enforcement Officer Paul Dinice issued a cease and desist letter in October after receiving calls and complaints from other residents in the area.

Several of those residents spoke out against the special exemption request during the public hearing on the matter at the Jan. 16 TPZC meeting. Since then, the commission members said they had all visited the property.

Commissioner Ralph Aschettino noted that there is already a large barn on the property.

"That should suffice for adequate storage," he said. "I honestly don't see the reason for those other two structures. They're small. I don't see the point of why they would even be used for any large storage."

Commissioner Paul Kaplan added that unlike other applications of this sort he'd seen in the past, "this is directly on the road and very visible."

Chair Oscar Parente pointed out that in order to approve the application, the commission would have to find that the additional structures enhance neighborhood property values or the beauty of the community. He said the request was problematic on both those fronts.

Ultimately, the motion to deny the application was unanimous.

Co-Publisher Wanted

Contact Steve at 203.799.7500.

Writers Wanted

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