

“Good Food” Abounds at the Festival

by John Adams

The **Shawangunk Mountain Wild Blueberry & Huckleberry Festival** began as an event to promote the *Ellenville Farmers' Market* in August 2000. This year, our 5th annual festival will surely draw attention to the return of good food to Ellenville, both at the event and at our eateries, new and old, using the bounty of the **Catskills, Shawangunks, and the Rondout Valley**.

This year, *Cohen's Bakery*, known far and wide for their raisin pumpernickel bread and black forest cake, will work its magic with blueberries. Owner Bill Tochtermann has promised us a blueberry pie-making demonstration at the **Festival**. *Cohen's* blueberry pies will be for sale, as well as other blueberry treats from *Cohen's* ovens. *Cohen's* is joining with *Wilson's Market*, long-time sponsor of the blueberry pie judging, to award the silver pie stand for the “Best Blueberry Pie 2004.” Lunch at *Wilson's* has become a summertime tradition for both vacationers and working folks, and we hope that Erma and Tom Gil can get away for a few minutes to enjoy the festival.

Saunderskill Farms, winner of the very first pie judging, will join us for this year to sell their award-winning crumb-top blueberry pies. Normally, I'd take this opportunity to urge you to support our local farmers, but I'm afraid you will buy up all of the crumb-tops before I have a chance to get over there. These pies are truly “back by popular demand.”

Rondout Valley weekender Maury Rubin, owner of the City Bakery in Manhattan, and author of “The Book of Tarts” will bake his blueberry tarts for us this year.

Aroma Thyme Bistro, open only since January on **Canal Street** in Ellenville, is already known for Chef Marcus Guiliano's famous blueberry crisp (see recipe below). Marcus will be doing a cooking demonstration, possibly with the help of Culinary Institute of America students. His restaurant is putting Ellenville on the culinary map.

Each year, *Mohonk Mountain House* donates blueberry mousse cake baked in the kitchen of the mountain-top resort called one of “America's castles.”

Rondout Valley Growers Association is donating locally-grown blueberries from *Kelder's Farm* for our Bake Sale items and blueberry ice cream. Wawarsing's farms will be represented. *Rusty Plough Farm*, a local grower of wild blueberries, will be there for us, as always. *Farm & Granary* will sell their delicious heirloom tomatoes. *Hudson Valley Organic Gardens* has donated me for the day, to help out with the conservation exhibits.

We're hoping for lots of baked goods from our community groups this year. These volunteers often get together informally to pick **Shawangunk Mountain** “huckleberries” for their muffins and cakes.

Work up an appetite with a walking tour of Maple Ave. Details are being worked out to reprise this popular feature that debuted at last year's festival. Check with the **Chamber of Commerce** booth for the time.

The day begins with a Blueberry Pancake Breakfast by *Pioneer Engine Company # 1* at **Norbury Hall** on **Center Street** from **7:30 AM to 11:00 AM**. Stop

by **Liberty Square** at lunch time for the *African American Men's Association* chicken & ribs barbecue, or the *Lighthouse Deli*, anytime, dinner at *Aroma Thyme Bistro*, and a show at the *Shadowland Theatre*, and you will know why we say “Good Food and Good Times are Back in Ellenville.”



Aroma Thyme's Blueberry Crisp

For the filling:
4 cups fresh blueberries
¼ cup grade “B Dark” maple syrup
1/8 teaspoon ground cinnamon

For the crisp topping:
½ cup whole oats
½ cup ground walnuts (take walnut pieces and pulse in a food processor)
½ cup whole wheat or whole spelt flour (we use spelt)
¼ cup safflower or grape seed oil
¼ cup grade “B dark” maple syrup

In a bowl mix all the ingredients for the topping with your hands.

Combine all the ingredients for the filling in a saucepan. Cook on low heat for about 10-15 minutes. The berries should be soft but still hold their shape.

Place blueberry filling in small (six-inch) pie pan.

Bake for 12 minutes at 425 degrees, until top browns. Serve warm, with or without ice cream.

Notes: This crisp will hold for 5 days in the refrigerator. Reheat in 425-degree oven for 7 minutes.



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