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WELCOME

EDITOR'S NOTE



For many, the upcoming shift from spring to summer conjures up images of a slower pace. The end of the school year, approaching vacations, and improving weather all can bring with them a sort of sigh of relief, a feeling that there's a light at the end of the tunnel: some time to relax.

But in many ways, New Haven kicks into high gear this time of year.

There is no shortage of things to see and do, including the renowned International

Festival of Arts & Ideas. For two weeks in June, roughly 100,000 people, from literally all over the world, will come downtown to experience music, art and cultural events.

Elsewhere in the city, DISTRICT New Haven, the new multimillion-dollar high-tech business hub on James Street, continues to attract innovative companies and people – all while reinvigorating an area of the city and becoming an economic driver.

And we continue to shine a spotlight on the great work by local nonprofits, like The Diaper Bank, which has become a national model in connecting families with one of their most crucial needs.

There are so many fun, thought-provoking things happening in the Elm City, it certainly doesn't feel as if a summer slowdown is imminent. I hope this issue inspires you to take some time to explore.

As always, I invite you to let us know what you think by joining the conversation on Facebook, Instagram and Twitter.

Happy reading,

Cara

Cara Rosner, Editor
cara@seasonsofnewhaven.com



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Seasons of NEW HAVEN™
is published by Seasons Media
James P. Tully, Owner/Publisher

Editor

Cara Rosner

Creative Director

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Cover Photograph

Stan Godlewski

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As National Forgiveness Day approaches, letting go can be easier said than done.



ON THE COVER

David Salinas (left) and Eric O'Brien, the founders of District, are bringing innovative companies to their newly developed business hub in the city.



OUT & ABOUT IN

Support Young, Local Musicians

May 31

The students of Music Haven show off the skills they've learned during a Spring Performance Party at 6 p.m. May 31 at John C. Daniels School, 569 Congress Ave. in New Haven. The free event will include performances by the nonprofit's 80 young students as well as their teachers, members of the Haven String Quartet. musichavenct.org.

All That Jazz

June 1-3

"Chicago," the longest-running American musical in Broadway history, comes to the Shubert June 1-3. The popular show about murder, infidelity and fame has won six Tony Awards, two Olivier Awards and a Grammy. In this rendition, NFL legend and Heisman Trophy winner Eddie George plays lawyer Billy Flynn. 247 College St., New Haven; 203-562-5666; shubert.com.

Music at the Lyman Center

June 1

Watch as R&B vocalist Elliott Yamin joins Grammy-nominated Special EFX All-Stars, led by guitarist Chiel Minucci on stage at 8 p.m. June 1 at the John Lyman Center for Performing Arts at Southern Connecticut State



University, 501 Crescent St. in New Haven. Yamin is perhaps best-known for being a third-place finalist on American Idol. 203-392-6154; tickets.southernct.edu.

Connecticut Artists' Work on Display

June 2

The 117th Annual Juried Art Exhibit will be on view at Creative Arts Workshop through June 2. The New Haven Paint and Clay Club exhibition will feature work by artists from Connecticut and throughout New England. Admission is free. The exhibition's juror will be D. Samuel Quigley, director of the Lyman Allyn Art Museum in New London. 80 Audubon St., New Haven. newhavenpaintandclayclub.org.

Reinventing the Classics

June 2

Enjoy a new twist on some old favorites when the New Haven Symphony Orchestra presents The Music of Billy Joel and Elton John at 2:30 p.m. June 2 at Hamden Middle School, 2623 Dixwell Ave. Guest artists Jean Meilleur and John Reagan, backed by the full orchestra, will play Joel and John's biggest hits, including "Big Shot," "Tiny Dancer," "Movin' Out," "Circle of Life" and more. newhavensymphony.org.



JUNE 2



JUNE 30

GREATER NEW HAVEN



A Walk Through History

June 3

One of the city's historical landmarks, the Pardee-Morris House, opens for the season to the public at noon June 3. The house, maintained by the New Haven Museum, is a 6,000-square-foot 18th-century farmhouse on the east shore of New Haven Harbor that was built around 1750 and burned by the British during their raid on New Haven in 1779. The house, which was rebuilt by the Morris family before being bought by William Pardee, opens seasonally and beginning June 3 will open Sundays from noon to 4 p.m. 325 Lighthouse Road, New Haven. newhavenmuseum.org.

Baseball's Impact on WWI

June 30

Former sports journalist and U.S. Navy veteran Jim Leeke will explore the unique role baseball played among American doughboys in Europe during World War I, as well as the impact of the sport in the United States during the war, when he presents "Caseys at Bat: Major League Knights 'Over There'" June 30 at 2 p.m. Several Knights of Columbus members affiliated with Major League Baseball served as Knights field secretaries as part of the organization's relief efforts during the war. Knights of Columbus Museum, One State St., New Haven. kofcmuseum.org.

Celia Paul's Art Featured at Yale

Through mid-August



The Yale Center for British Art will display the work of British artist Celia Paul through mid-August. This spring's

exhibit is the first in a series of three successive ones curated by Pulitzer Prize-winning author Hilton Als. This particular exhibition was selected by Als in collaboration with Paul, honoring their transatlantic friendship. Subsequent installments at the museum will be in 2019 and 2020. 1080 Chapel St., New Haven; 203-432-2800; britishart.yale.edu.

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The Diaper Bank of Connecticut

Creating Change From the Bottom Up

by **AMY J. BARRY** / photography by **TONY BACEWICZ**

When we think of diapers, we think of babies – cuddly, innocent, in need of protection.

We may not put diapers on the same hierarchy of basic needs as food, water, shelter, and safety from harm, even though they belong there.

We may not realize that many poor and low-income families struggle to afford a satisfactory supply of this basic requirement to keep their infants and toddlers clean, dry, and healthy because diapers are so expensive.

An adequate supply of diapers can cost more than \$100 a month and is not covered by such government

assistance as the Supplemental Nutrition Assistance Program (previously known as food stamps) and the Special Supplemental Nutrition Program for Women, Infants and Children (known as WIC).

Luckily for New Haven, and the entire state of Connecticut, there's The Diaper Bank.

Founded in 2004 as The New Haven Diaper Bank by Joanne Goldblum, a social worker with the Yale Child Study Center, it began as a small grassroots organization that identified and tackled a huge problem for underserved families in the city.

While doing home visits, Goldblum was surprised to find that some families were reusing disposable diapers



Natasha Ray, core services manager for New Haven Healthy Start, a partner member of The Diaper Bank (left) with Janet Stolfi Alfano, The Diaper Bank's executive director. Photo by Tony Bacewicz

because they couldn't afford to purchase the amount they needed and still pay the rent and other critical expenses.

"She hadn't realized diapers weren't covered by food stamps, anything, the unfairness of it all, and had the realization that she could be a catalyst for someone having their child taken away because they didn't have the money to buy the things they needed to keep their families safe and healthy," says Janet Stolfi Alfano, the Diaper Bank's executive director. "It was a problem on so many levels."

"Goldblum got friends together to purchase diapers at the local BJ's in New Haven," Alfano continues, "and asked several local organizations if they would be willing and able to distribute them to the families they served. Once a month, five organizations would show up at Goldblum's house in New Haven and get the diapers they needed. It was as grassroots as it gets."

Alfano came on board as operations manager in 2007 and became executive director in 2011. Goldblum went on to become executive director of the National Diaper Bank Network.

Renamed The Diaper Bank of Connecticut, to date, the nonprofit (with a paid staff of just three, a board of directors and about 40 regular volunteers) has distributed more than 22 million diapers to Connecticut families through its nationally-recognized Diaper Distribution Network, working together with individuals, organizations, and agencies across the state.

THREEFOLD MISSION

Alfano stresses that providing diapers to families in need is about one-third of The Diaper Bank's threefold mission. It does this by receiving donations and dispensing them to its partner organizations from its North Haven distribution center, primarily by individuals in ACES vocational services program, as well as volunteers from high schools, church groups and other organizations.

The other two-thirds of its mission is to raise awareness that "basic human needs" include diapers and are not being met for children living in poverty, and to advocate for policy reform to include diapers in the definition of and provision for the "basic human needs" of families.

Along these lines, Alfano notes The Diaper Bank is proud to have led the effort that, in Connecticut, will exempt diapers from state sales tax, helping to reduce their cost.

Cloth and disposable diapers for both children and older adults were exempted from taxes under the clothing exemption for many years. But when clothing became taxable in 2011 adult diapers were moved under the medical



The Diaper Bank is tackling a huge problem for underserved families in the region. Check out Pat Lore's online video story by following Seasons Magazines on YouTube.



A member of ACES Vocational Services Program helps package diapers to be dispensed to The Diaper Bank's partner organizations at the North Haven distribution center. Photo by Tony Bacewicz

exemption, while baby diapers became taxable.

Although the medical needs and issues are different for babies than adults, Alfano points out, "The health issues of having an adequate supply of diapers are the same: to control disease and keep people healthy and dry. We advocated for both diapers and feminine hygiene products [to be tax-exempt] and the repeal is set to take effect July 1. We're holding our breath," she says.

SOCIAL AND ECONOMIC IMPACTS

Another proud moment for The Diaper Bank was a report published in March by the Connecticut Center for Economic Analysis at UCONN. The study, done in 2016, highlights the many positive social and economic impacts of The Diaper Bank – for both families and the state.

Natasha Ray is a Diaper Bank of Connecticut board



A series of posters on the wall in The Diaper Bank makes it very clear why it's so important to provide low-income families with an adequate supply of diapers. Photo by **Tony Bacewicz**

member and core services manager for New Haven Healthy Start, a nationwide initiative with a community-driven approach to infant mortality and racial disparity. The agency is one of 50 partner members of The Diaper Bank. Ray is very happy about the findings in the report.

"It's part of our mission in terms of raising awareness," Ray says. "It has a collective impact on so many levels: on an individual level, on the economy and state, and on families in their work. It also lends itself to the opportunity for additional funding. When you're asking for money, for your work to be supported, funders want to know what is the issue, what have you done, and what are you doing now? All of that is encompassed in this report."

She adds: "We're targeting the most vulnerable population, ensuring that these babies start with a good chance at life by preventing health risks for them now. They're our future."

COVERING THE BOTTOM END

The Diaper Bank is able to reach so many families in need in a variety of ways that include two big annual events taking place in New Haven: the Shamrock 'n' Roll Road Race in March and the Rock Your Baby

fundraiser and celebration in September.

The Diaper Bank also receives federal funding through an Early Head Start partnership grant.

"We are the only diaper bank in the nation which is actually written in on that grant," Alfano notes.

Large numbers of Huggies® diapers are also donated.

"[Huggies® parent company] Kimberly-Clark works with the National Diaper Bank Network to donate 20 million diapers a year to diaper banks across the country, including ours," Alfano says. "It's a significant and amazing partnership. We also have the ability to purchase Huggies diapers for a considerable discount, even less than we were paying when we were using diapers of lesser quality."

MAKING A DIFFERENCE

Faith Evans was born in New Haven and has lived in the city most of her life. She's a security guard and mother of four, with children ranging in age from 4 to 16. She received diapers for her two youngest when they were babies, through The Diaper Bank, from the Family Resource Center at the Brennan-Rogers School in New Haven.

"It really helped me out," she says. "I had a couple



situations when I just couldn't afford to buy diapers, I was out of a job, things like that. It was really important to me because sometimes you only have \$20 and diapers are \$20. It's outrageous how expensive they are."

Evans believes The Diaper Bank plays an important role in helping families in need.

"Programs like this help a lot of families out," she says. "Even with a good job, you may be choosing between a new pair of shoes or diapers. Plus, they're high-quality diapers, which is always a benefit. And if they don't have the size you need, they will call around and try to find it."

Evans also gives kudos to the Brennan Rogers Family Resource Center for making the diapers easy to access.

"You can go pick up the kids at school and pick up diapers at the same time. They're really flexible," she says. "Sometime you're dragging kids on city buses for some of these services."


In addition to providing diapers, Evans says, "The Diaper Bank gives a lot of advice and tips on potty training to get kids out of diapers and that helps all the way around. People don't realize these kids don't come with a handbook. It's

always good to have more information."

She continues: "It's amazing what [The Diaper Bank] is doing. There are just a lot of families in need. They're trying to make sure everyone has access to diapers and that's an overall great thing."

Asked how she copes with the many daily challenges of operating The Diaper Bank, Alfano says the mission makes it worthwhile.

"We're all going full-speed all the time and it can feel overwhelming. You obviously have to have a passion for this work, but I don't look at it as charity. I sort of find that offensive. This is a basic necessity and I'm just doing my job; I get paid," she says. "There is no reason an organization like this should have to exist in the first place. My wish is there's a day when this organization doesn't have to exist."

To make a donation, volunteer or host a diaper drive, visit The Diaper Bank website: www.diaperbank.org or call 203-934-7009. The Diaper Bank is located at 370 State St., North Haven. 



'We're targeting the most vulnerable population, ensuring that these babies start with a good chance at life by preventing health risks for them now. They're our future.' — Natasha Ray

The Diaper Bank's distribution center in North Haven where donations of diapers arrive, are packaged, and dispensed. Photo by Tony Bacewicz

Masonicare at Ashlar Village

Builds Vibrant Community For 55+



It's a fact that we're all getting older. But it's not a fact that aging can't be a positive experience with abundant opportunities to grow and flourish.

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

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

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

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

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

The Straight Scoop

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

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

Q: Why did you decide to move here?

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

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

Q: What do you like about living in a cottage, versus a bigger house?

Jan: It feels like a little New England village to me. I like this nesty feeling, and yet it's still spacious.

Q: Are your five kids all spread out or are some of them nearby?

Jan: We're so lucky. The parameters are Stamford, Conn., and Rockport, Maine. So it's all drivable for them to visit.

Q: You have a full kitchen -- do you cook a lot?

Jan: We eat in the dining room fairly often, but we also we entertain quite a bit. A lot of people keep their sunroom as a second living area -- but I opted to



Jan and Henry St. Hilaire.

have a dining table. Our family with all the grandchildren is 22 and I can switch the table around and we can all sit together -- it's amazing what you can do.

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

Q: Were you always an artist, Jan?

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

Q: What is your experience with the staff? Are they friendly?

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

Q: Have you made friends here? Was it easy to meet people?

Jan: Oh, yes, very easy.

Henry: Everyone has something in common. We're all retired. Where we lived before, there were eight houses on the street and during the day, the other seven houses were completely empty. At night they would come back, they were all working, we were

there alone all day. Here, you have something in common with everyone. There are some people over 100 and when you hear what they did with their lives, it's like wow, I feel like a teenager. The things they've done are just unbelievable!

Q: You sound like you're very forward-thinking about the future.

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

Q: Do you participate in activities here?

Jan: I participate a lot. I really love the yoga classes, the exercise classes. The twice a week lecture series with great courses; that's fantastic. One of the things I really, really enjoy is the community garden. And I have four plots; a lot of people just have one.

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

Q: It sounds like you lead very full lives.

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

Jan: There's nothing you can't do when you come here; it expands what you can do. Hey, I think that's a great motto!

Masonicare at Ashlar Village
is located at

74 Cheshire Road, Wallingford.

For questions or to schedule a tour,
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DELICIOUS



Take a peek inside the New Haven BBQ scene – Some say it's the best barbecue they've ever had! See Pat Lore's online video story by following Seasons Magazines on YouTube.

Brisket on fries? Nothing's too decadent at Ricky D's Rib Shack.

Meat & Greet

A BARBECUE SAMPLER

by **TODD LYON** / photography by **NICK CAITO**

I was standing at my kitchen island with Mr. Lucky. It was about 7 p.m. A Tuesday, I think. “Gmmph, mmm, hoo boy,” my foodie friend declared, trying in vain to use actual words while a hunk of saucy pork gracefully slid off its bone and onto his white shirt. “Mmm, man, oh wow,” I replied, grabbing another Wet-Nap to daub at the glorious sticky stuff smeared on my fingers and mouth.

There were chairs, but we didn’t sit. There were utensils; we ignored them. Our attentions were completely absorbed by the glistening, slow-cooked meats contained within the gaping maws of a mess of Styrofoam containers on the counter. When Mr. Lucky, a West Coast transplant, could finally speak, he said, “I can’t believe I had to move to Connecticut to get the best barbecue I’ve ever had.” And Lucky has been around, people.

Have you dug into a tray of local barbecue lately? If not, then it’s time to get your head out of the pizza oven and into the BBQ pit. Our barbecue scene is thriving; a casual poll conducted on Facebook yielded passionate opinions and commentary, some of which are included here, Zagat/Greek Chorus style. And though I couldn’t write about every joint in New Haven County – there are several excellent places, I assure you – the following four restaurants, each quite different from the next, should inspire you to get down with some fine neighborhood ’cue this summer.



The Stand in Branford offers red bones under blue skies.



Ricky D's Kansa-Lina sauce and spice rub is now available on Amazon.

RICKY D'S RIB SHACK NEW HAVEN

Roll up your sleeves and throw your table manners out the window: Ricky D's is here, with meats so irresistible that dinnertime turns into a caveman party. Bones flying, lots of grunting, sauce everywhere. What started as a hobby for Ricky D. Evans, a refugee from corporate America, has evolved into an entrepreneur's dream that includes a food truck, a 32-seat restaurant in Science Park and his own bottled sauces and spices.

Ricky's offers a full menu of barbecue favorites, including pulled pork, smoked turkey, chopped chicken and wings, plus a less-usual Caesar salad option. There are combination platters, platters of meat-topped fries and plenty of sides, but the do-not-miss offerings are Ricky's pork ribs and beef brisket. The full-size spare ribs, explains the master, are spice-rubbed and smoked for four hours over hickory wood, which helps explain their astonishing layers of flavor. As for the divine beef brisket, it is spiced and smoked for 14 to 16 hours. In each case, the meats are massaged with Ricky D's Kansa-Lina spices and finished with Kansa-Lina barbecue sauce. Just as you suspected, the sauce combines a vinegar-based Carolina-style sauce with the

sweeter, full-bodied Kansas City style. The result is a wow.

Facebook commentators gave Ricky's D's many enthusiastic thumbs-up, calling it "consistently good" and a "family fave," and noting the warm hospitality of Ricky and his "niiice" staff. One Southerner puts it at the top of her local barbecue list; as for the news that Ricky might soon introduce Cana-Lina, a sauce containing medical marijuana, one FB wag quipped, "Now, THAT'S what I call a barbecue joint!"

THE STAND ROADSIDE BBQ & MARKET BRANFORD

The Stand is bursting with personality. Located in a repurposed Mobil gas station, complete with that iconic flying horse, it is as much a destination for socializing, family fun, fresh produce, Nashville-inspired signage and live music as it is for smoked meats. Eating there is very much an adventure, starting with its cafeteria-style system, in which customers grab a tray and choose from an almost-overwhelming selection of meats, sides and sauces. These might be served on a platter, in a bowl, in a sandwich, or as a "feast," i.e., the \$65 "Famous Barn Yard Feast" that feeds four.

Locally sourced ingredients are featured,



WHAT STARTED AS A HOBBY FOR RICKY D. EVANS, A REFUGEE FROM CORPORATE AMERICA, HAS EVOLVED INTO AN ENTREPRENEUR'S DREAM THAT INCLUDES A FOOD TRUCK, A 32-SEAT RESTAURANT IN SCIENCE PARK AND HIS OWN BOTTLED SAUCES AND SPICES.



A mess of Ricky D's succulent ribs. Vegans, look away!



The aroma of down-home cookery sweetens the air of The Stand's Indian Neck neighborhood.

which is why you'll find a BBQ sauce made with apples from Guilford's Bishop's Orchards, beef from Salt Marsh Farms (also in Guilford) and veggies grown in The Stand's on-site gardens. (Yes, the menu has vegetarian options.) The Peppercorn Beef Brisket, smoked overnight, was the hands-down favorite at a recent meal there, delighting our group with its just-right texture and complex flavors. The St. Louis Ribs resembled baby backs, but there was nothing small about the taste: dry-rubbed, smoked and braised, these ribs didn't need sauce – which is just how some purists think barbecue should be.

The menu is ambitious and creative, and boundaries are pushed, especially when

it comes to the sides. A few of them are bewildering to me, but for all I know, dishes like barley salad and cold black beans might be cult favorites. In any case, the sides change daily, so adventurers will always have plenty of options to explore.

In warm weather, the party spills

outside, adding to the “great American roadside stand” feel that The Stand so successfully captures.

Some Facebook shout-outs: “Love The Stand! Best ever BBQ and a great community vibe.” “Hands-down the best barbecue I’ve had in Southern Connecticut.” “Better bbq than any

I’ve had in Texas, Kansas City or anywhere else.” “I give it 9 stars out of 10.”



BULL & SWINE NEW HAVEN BARBECUE NEW HAVEN

This rustic hideaway on East Rock's increasingly delicious State Street is kinda sexy, kinda spare, and all about the sauces. These are in plastic bottles, lined up like sentries on the restaurant's rough-hewn

wooden tables, each tagged with a known barbecue region. I went there on a drizzly night with a wildly opinionated friend; we had barely removed our coats before she seized on the sauces and tasted all of them – a squirt on each finger – and immediately declared that the two best sauces were called “Bull & Swine,” and “New Haven.” Turns out, her snap judgment played out, and by the end of the meal, we agreed: Our favorites were the two flavors representing our own Elm City.

As for the meats, it is clear that Bull & Swine has a gift for brisket. The generous, juicy slices, accompanied by a flourish of artisanal pickles, had an exceptionally pleasing grain and



Nitro cocktails on tap are part of the late-night scene at Bull & Swine.



I'll Drink To That: *Pairing Beer and BBQ*

by TIM PROTZMAN

Thirty years ago, a shocking theory rocked the world of Libational Science: some paleontologists, sociologists, historians and mixologists now think the first potent potable humankind ever tasted may have been beer, not wine.

Beer was probably discovered when some dried grains got wet and began to ferment. Upon tasting the result, the ancient peoples most likely threw it out, thinking it spoiled. But by the third time, even Neolithic farmers knew they had stumbled onto something extraordinary. And along the way, over 8,000 years of history, our modern brewing process evolved.

We leave the agrarian hunter gathers of the Middle East, for the polyester Disco years of the '70s and my personal introduction to what a beer could and should be.

A case of Coors, brought back from Denver, provided the chance to sample one the first “cult” beers. Absent was the sour taste that

I remembered from my dad's Michelob. Coors was crisp, light and I swear I tasted the Rockies in that can.

Today, beer is crafted, not produced. It's local and fresh. Brew pubs and beer halls are opening everywhere. So next time you're in a tap room, try to imagine an ancient mudbrick beer hall in Egypt, where beer lovers gathered at the end of the day to relax.

Throughout history there have been drinking trends. Remember Campari and flavor-of-the-month Fernet? Before vodka, we had gin. Before that, brandy and whiskey. Last summer everyone was drinking Mules. This year's prediction for summer drinking points to the Shandy, a term for any beer cocktail.

The Shandy (short for Shandygaff) is one part beer, two parts ginger ale or ginger beer, lemonade, raspberry syrup and even tomato juice.

But the one sign that screams "Beer is the New Wine" loudest is the emphasis and detail put into pairing beer with food.

Beer is so versatile that I no longer impress my guests with wine. I serve a Belgian lambic beer. Lambics have a sour-ish finish and a slight alcohol taste. Lindeman's brews multiple lambics, my choice being raspberry flavored or Framboise. Low alcohol, tastes almost like soda - Lindeman's will impress even the snobbiest wine drinker.

This issue features barbecue restaurants offering a multitude of beer/food pairings. And barbecue is also undergoing a craft/artisanal phase, improving flavor with technology.

I have three rules of food pairing. The first is: You're the expert. Nobody knows what you like better than you. Get out and experiment.

Number two: You can't really make a bad choice. I once had a hoppy, bitter All-in IPA from Stoneman Brewery in Massachusetts that paired perfectly with homemade pistachio ice cream!

And finally: When in doubt, ask for help. A quick trip to the internet will help you choose a brew that complements or counterbalances the food.

I put these rules to the test by visiting Bull & Swine in New Haven, ordering chicken wings, Texas brisket and pulled pork. I chose two

texture. The St. Louis Spare Ribs, served on a slice of white bread (as is the practice down south), were tidy and simply prepared, brined with a nice dry rub. Although a bit on the puny side – especially compared to the giant slabs favored by other pit masters – they proved to be a fine vehicle for those sauces, and had plenty of flavor on their own. Pro tip for city folk: Bull & Swine serves nitro cocktails on tap and small bites such as deviled eggs and buttermilk hushpuppies, which it makes it a great spot for night-time snacks and quaffs.


On Facebook, Bull & Swine was praised for its smoked meatloaf, mac and cheese, pulled pork and cornbread; one BBQ connoisseur called its brisket sandwich "pretty close to perfect." Said another, "Great people, great food," while one devotee gushed, "Everything is beyond delicious."

UNCLE WILLIE'S WEST HAVEN

Uncle Willie's was where I first learned how good local barbecue could be. That was back in the 1990s, in Waterbury; I was at a reception where I was supposed to be charming and articulate. Instead, I was rendered dumb by a rib – its deep-smoke flavor, its melt-off-the-bone texture – and suddenly, all I could talk about was barbecue.

Uncle Willie's is still going strong, and as delicious as ever. Today, it is situated in a light-filled, asymmetrical building, where it is great fun to take a seat in the second-floor loft and watch Route 1 go by. (Note: The music is carefully curated and just right for American feasting – think Blind Faith and Buddy Guy. Thank you for that, Willie!) The menu is a meat-lover's dream; beyond the dinosaur-sized Kansas City ribs and the thin-sliced beef brisket that we piled on our tray, it offers baby back ribs, Texas beef short ribs, pork belly, burnt ends, smoked sausage and more. (We're going back to try the Southern Fried Catfish.)

Regional sauces abound. We chose Mississippi Fifty-Fifty, a combination of Memphis Sweet and Wichita Falls Hot, which delivered a satisfying one-two punch. We also liked the Wichita Hot option on its own, and savored the Carolina Mustard sauce. Among the sides, it was the crunchy Delta Queen Cole Slaw, with ribbons of red onions and peppers and a sprinkle of celery seeds that wore the crown. Filled to stuffing point, sitting among the happy mess at our table, we imagined that any hungry traveler, exiting from I-95 and taking a chance on a curious roadside hut in West Haven, would leave convinced that Connecticut should, indeed, be famous for its barbecue.

Facebook emotions ran high for this place. One thumbster called its Carolina sauce "the stuff of dreams," and confessed that she smothers both the brisket and the mac and cheese with it. Another agreed: "Their sauce is the boss!" A hard-core bbq man put it at the top of his list, while one homesick respondent pined for her true barbecue "loooooove." A super-fan had the last word: "Uncle Willie's. That is all." 

FACEBOOK EMOTIONS RAN
HIGH FOR [UNCLE WILLIE'S.]
ONE THUMBSTER CALLED
ITS CAROLINA SAUCE
"THE STUFF OF DREAMS,"
AND CONFESSED THAT
SHE SMOTHERS BOTH THE
BRISKET AND THE MAC AND
CHEESE WITH IT.



Ribs with Mississippi 50/50 and Delta Queen Slaw are faves at Uncle Willie's.

Pairing Beer and BBQ continued

lighter beers to accompany the meat: Stony Creek's La Garza Mexicali Lager, an American Pale Ale, and Oyster Bay Barn Rocker Ale from Long Island. Both beers went great with the meats and the Carolina Mustard Sauce. But they did not stand as tall against the heavier, sweeter, Kansas City and Texas sauces which were made for IPAs.

I also asked some local brew masters for their pairing choices and beer trends for summer.


"We feel that our WorkHorse Pilsner is a great summer beer that is perfect for barbecue foods," says Matt Westfall at Counter Weight Brewing Company in Hamden. "Its rounded body, grassy hoppy notes, dry finish and low alcohol percentage make it a great for warm-weather sipping and all the great fresh foods that come off our grills. Light and refreshing with plenty of depth and character."

Andrew Godiksen, brewing operations supervisor at Two Roads Brewing Company in Stratford, provides this insight:

"The beer world constantly evolves. 2017 saw an increase in popularity of New England IPAs, which are beers that are hopped in a particular way to lessen the amount of bitterness and bring out the 'juicy' characteristics, creating a slightly sweeter beer with little to no bitterness, and huge fruit and candy aromas. This new trend is good for smoked meats, as they pair nicely with brisket or a rack of ribs."

Then, adds Godiksen, there are easydrinking brews, known as Sessions, like Two Roads' Lil' Heaven Session IPA. That beer pairs well with grilled pork shanks, because the hops provide a tangerine-like flavor and aroma that works well with the pork, he notes.

Sean Ricci, owner/founder of Hoax Brewing Company, a brewery in-residence at Overshores Brewing in East Haven, sees the brewing industry joining with food service to create large local food and beer markets with multiple vendors offering eats and beers.

My prediction for the future of beer? Centuries from now, people will still gather over a glass of beer to relax at the end of the day. Because some things are perfect, and beyond evolution. 



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FASHION



Summer Fashion Trends & Friends!



by **DEBBIE WRIGHT** / *photography by* **TODD FAIRCHILD**



Seaside glamour this season means easy to wear, effortless, sun-drenched styles with bold prints. Showing off your individuality is always key and this just may be the season to step out in style with some new styles and colors. Keep manifesting those endless summer days and nights floating around in the perfect, printed maxi dress.

Pulsating, vibrant colors were scattered all over the runways of summer. It is the summer to be BOLD & BE YOU! Your 9 to 5 outfits should be a breath of fresh air for the season. Grab some colorful pumps that complement your clothes AND show the world, you got THIS!




Simple yet bold accessories completely shift the energy of an ensemble and can re-awaken a favorite look from long ago. GO BIG and GO BOLD with your statement accessories.

A photograph of three women in a clothing store. The woman on the right is blonde, wearing a large straw hat and a white lace dress, holding a smartphone to take a selfie. The woman in the middle has dark hair and is wearing a blue patterned dress. The woman on the left has blonde hair and is wearing a blue top and white pants. They are all smiling. The background shows clothing racks and store fixtures.

“True friends are
like diamonds,
bright, beautiful,
valuable and always
in style”

– Nicole Richie

A full-page photograph of a woman with blonde hair, smiling, walking a small brown and white dog on a red leash. She is wearing a bright red, sleeveless, fit-and-flare dress and a red and orange bag. The background shows a city street with buildings, including one with a sign that says "idiom", and other pedestrians. The scene is set on a paved sidewalk with a street lamp and a blue handicapped parking sign visible in the background.

The fit and flare dress is the PERFECT throw and go silhouette that works like magic on many bodies. It will whittle your middle and float over your hips to create the perfect hourglass shape. This will be your new best friend, especially in a bold color like red.

Yurway is located on Chapel Street in New Haven and is part of The Shops at Yale.

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Going All In On New Haven's Future

David Salinas is the developer of District New Haven, a 195,000-square-foot technology incubation center at 470 James St. in New Haven. The center is on the site of a former bus depot.



‘Disrupters’ get a home of their own

by **JACK KRAMER** / photography by **STAN GODLEWSKI**

Spend a few minutes with David Salinas and you quickly find out there is no bigger cheerleader for Connecticut and New Haven than the former CEO and founder of marketing firm Digital Surgeons.

These days Salinas is plowing full-speed ahead on his much bigger, pet project – District New Haven – the 195,000-square-foot, \$20 million technology incubator center under way at the former CTtransit bus depot at 470 James Street.

Some contract, weather and remediation issues have put Salinas a bit behind the original completion date target he first presented to eager-to-hear New Haven and state officials nearly three years ago. Back then, he said he hoped to be

fully completed by 2017. Now, he concedes, he’s a year or so behind that schedule.

But in the meantime there is plenty happening at District. Digital Surgeons occupies space in the complex as does CrossFit New

Haven, which is owned by Salinas’ partner in District, Eric O’Brien. A computer development company and a school of finance also have leased space.

And those businesses will soon have even more company.

The story of how District

came to be is pretty simple: When Salinas and Digital Surgeons co-founder Peter Sena saw the old bus garage, both had visions of a Silicon Valley tech-style business hub dancing in their heads.

That vision turned into reality quickly as both Digital Surgeons’ and CrossFit’s old leases at nearby 1175 State St. were expiring at about the same time the James Street bus complex caught the eyes of the entrepreneurs.

From there, the plan “to invent a business model that didn’t exist anywhere else,” in the words of Salinas, started to take shape.

That model, Salinas says, “had plenty of doubters when we first started talking about it. In fact, many people had no problem telling me right to my face that it would never work. But I never doubted it would.”

On a recent day, Salinas gave visitors a tour of the building, taking time to further explain the vision, the progress made so far, and what the future holds.

“We are at more than 75 percent leased,” says Salinas, adding that word-of-mouth is attracting potential clients to contact him. “Mostly, people are finding us. This is something very new, never seen before in New England. There’s a lot of excitement about the project.”

One of those happy to be at District is SphereGen, a company that specializes in data integration for clients’ business needs.

“We are excited to be at

To really get the vibe of District, you need to experience it. Check out Pat Lore’s online video story by following **Seasons Magazines** on YouTube.





The District Athletic Fitness Center is part of a collaborative fitness community housing various group, one-on-one, and self-guided training businesses, including CrossFit New Haven, Balanced Yoga, Turn Spin Studio, DAC Personal Training, and the DAC Fitness Center. PHOTO BELOW: Salinas (left) and Eric O'Brien are co-founders of District. O'Brien is co-owner of District Athletic Club and co-owner of Urbane NewHaven. Salinas is co-founder and former CEO of Digital Surgeons.



District,” says Ted Dinsmore, director of sales for SphereGen. “The combination of the high-tech look and feel with the amazing workout facilities gives us an advantage to recruit and retain our great, exciting employees.”

Dinsmore adds: “The advantages District

provides us [are] we have enough space in our space to do videos, and in the studio we can do amazing videos without outside production costs.”

When asked what the complex will be like a few years down the road, Salinas doesn’t hesitate to answer.

“We should be at north of 100 businesses operating by then,” Salinas says confidently, adding they will bring with them several hundred jobs.

The partners are putting \$16 million into the project while the state contributed \$6 million for environmental cleanup of the petroleum left underground by CTtransit.

Some features include: office spaces, an athletic club, 240 free parking spaces, media space, a 4,000-square-foot courtyard, tennis courts, a kayak launch to the Mill River, a 300-seat outdoor amphitheater, a 5,000-square-foot incubator for startup collaboration, and a 6,500-square-foot brewery slated to open sometime this summer.

Salinas, 38, stepped down from his role as CEO of Digital Surgeons about a year ago to focus solely on District. A business graduate of the University of Bridgeport, he grew up in Queens, New York, but talks about New Haven as if he grew up in the Elm City.

“Spending time in New Haven, in Connecticut, I just fell



“I want innovators,
chance takers – people
who aren’t afraid to
reinvent themselves and
their businesses.”

– David Salinas

Salinas stands in a communal kitchen
area in District.





Salinas and Carla O'Brien, designer and co-owner of District Athletic Club, look at plans in an under-construction area of District.

in love with the state, fell in love with the area,” he explains. “What’s really attractive to me about New Haven is it felt a little like home: just urban enough but also had the charm and the food, and the location and the people.”

As much as he loves New Haven, the feeling appears to be mutual about him – and District.

“What amounts to recycling of this brownfields parcel makes good use of an existing structure, helped the state repurpose an obsolete asset, and returns improved property to New Haven’s Grand List,” Mayor Toni N. Harp says.

“The project also underscores how my administration has embraced the technology sector to make New Haven synonymous with digital innovation, creativity, and expansion. District is a vital cog in the city’s emerging role as a technology hub,” Harp says.

Salinas says Connecticut needs to get over its inferiority complex. He says it can start by dumping the saying that many people know the state by: “The land of steady habits.”

“Politically and economically the state has its woes,”

he acknowledges. But then he quickly adds: “If you look at New York 30 to 40 years ago, people said New York was over and done with. Boston was the same. Now take a look. Lo and behold, New York is back being the number one city in the world; it’s the Mecca. And Boston is growing leaps and bounds,” says Salinas, now on a roll.

“Dig a little further, what’s New York known for?” asks Salinas. “I Love New York,” he says, answering his own question. “And, Boston: ‘Boston pride.’”

“Connecticut,” he grimaces: “The land of steady habits – aargh!”

“In the world of innovation, people don’t want to hear about steady; they want to hear about disruption,” Salinas says. “We need to ban that word ‘steady’ from Connecticut’s history books.”

He continues: “What Connecticut has is bad energy. I believe that energy, personally and professionally, is one of the most powerful things that can make or break people, businesses, cities and towns. All we have heard for the last

year-and-a-half is that Connecticut is dying, kids are leaving, the rich are leaving, GE is leaving, the mass exodus. All that crap over and over again.”

Salinas brings his concerns to his business model for District, stating the first question he asks someone who is interested in leasing space at the site is, “Why?”

“How many real estate brokers ask that question?” Salinas asks, adding that most brokers are only concerned about the money aspect of it. “I ask it because I don’t want businesses that want to take advantage of the community or are just here for business development.”

Salinas says the businesses he’s looking for are “disrupters.”

“I want innovators, chance takers,” he says, “people who aren’t afraid to reinvent themselves and their businesses.”


Don’t get the impression that Salinas is just looking to court Millennial or techie-type businesses to District.

“Everyone is welcome, as long as they have something productive to give,” he says. He adds there will be plenty of businesses, but space will also be leased to freelancers, consultants, athletes, gyms – as long as they answer that “Why” question correctly.

As he walks around his building, Salinas explains how space is being constructed so that rooms can be converted to be used in multi-dimensional ways, shifting from traditional office conference rooms to cordoned-off smaller office work spots, depending on the needs of the day.

And, don’t forget that beer garden.

The riverfront beer garden and bakery will be run by Caseus Fromagerie & Bistro’s Jason Sobocinski, and the beer will be from the well-known Black Hog Brewing Company in Oxford, of which Sobocinski and his brother, Tom, are owners.

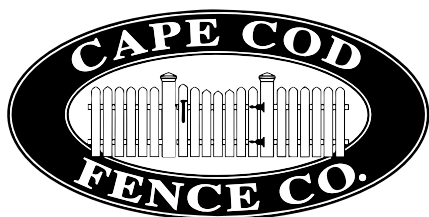
“That will be fun once it opens. It will be a drawing card for us, for sure,” Salinas says. “It’ll help spread the word about all the other great things that will be happening here.” 

PHOTOS TO RIGHT include one of the large conference rooms at District, top; a small room or “phone booth” where people can go for privacy when needed and District’s smaller spaces, which can be used in various ways to meet the needs of a busy day on the campus.





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Albertus Magnus President Marc Camille, shown here on campus, is finishing his first year on the job. He recently was inaugurated as president during several days of festivities in early May.

Making an IMPACT

Albertus Magnus president looks toward
school's centennial – and beyond.

by **CARA ROSNER** / photography by **TONY BACEWICZ**

It's been almost a year since Marc Camille became president of Albertus Magnus College and, while he admittedly didn't know much about the school previously, it has been love at first sight.

"This is a college, unlike any other with which I've been affiliated, in which mission and commitment to that mission is palpable on a daily basis," he says. "As someone who is a value-centered servant-leader, that resonated with me from Day One."

Camille's first official day on the job was June 30, 2017, after the school's board of trustees unanimously named him as the school's 14th president. He recently was inaugurated in early May as part of a four-day celebration.

As his first year leading the college comes to a close, he respects and is inspired by its near-century of history while carefully considering its future.

Albertus Magnus College, founded in 1925 by the Dominican Sisters of Peace, is a private, Catholic, liberal arts college. Its mission is based around the four Dominican pillars: prayer, study, community and service.

Camille, 50, who lives in Guilford, was drawn to the school by its value-centered philosophy and meaningful imprint it leaves on students' lives.

FROM ATHLETE TO ADMINISTRATOR

Growing up in New England – he was born in Massachusetts and raised in New Hampshire – there was a time Camille envisioned a career as a professional baseball player. As an undergrad attending Rollins College

in Florida, he played the sport well and had the potential to continue playing after college, until an injury sidelined those plans.

Fortunately, other seeds had been planted earlier at Curry College, the Massachusetts school where he completed his first two years of college before heading to Rollins College. At Curry, Camille had a work-study job as a tour guide in the admissions office.

It was there where he gained insight into what life as a college admissions counselor might be like, and also found a lifelong friend and mentor.

Bruce Weckworth, who was assistant director of admissions at Curry College at the time, hired Camille for that work-study job.

"Quickly, I realized, 'this guy is good.'"

He was terrific," recalls Weckworth, who now is student athlete recruitment and welfare coordinator at Curry College. Soon

after hiring Camille as a tour guide, he noticed how easily Camille became a personable, knowledgeable advocate for the school.

As a young guide, Camille knew the value of presenting himself in a professional manner and came to understand how a school benefits when it has the right students, says Weckworth. Before long, Camille began accompanying Weckworth to college fairs, where he would tout the benefits of the college from a student's perspective.

"He had a good sense of the importance of admissions, the importance of enrollment and revenue," remembers Weckworth. "He just grasped all of that and ran with it. I'm proud of what he has accomplished."

When Camille later became injured at Rollins College





At a press conference at the college's Cosgrove Marcus Messer Athletic Center, Albertus President Marc M. Camille, New Haven Mayor Toni Harp, and Frankie the Falcon made a joint announcement about the launch of an NCAA Division III men's varsity ice hockey program in 2019. Through a unique partnership with the City of New Haven, the Albertus Falcons home games will be played at what will be a newly renovated Ralph Walker Skating Rink. Photo by **Samantha Maysada**

and baseball was no longer in the cards, Weckworth urged him to consider pursuing a career as a college administrator.

Today, Camille says Weckworth is his best friend and godfather to his two children.

Prior to Albertus Magnus, Camille worked for 11 years at Loyola University Maryland, a Jesuit school in Baltimore, spending nine of those years as vice president for enrollment management and communications.

He previously worked at Xavier University in Cincinnati, another Jesuit school, most recently as dean of admission and financial aid. He also worked at Mount Ida College in Massachusetts, where he was an admission counselor as well as the head coach of the women's softball team.

When a search firm approached him about the Albertus Magnus presidency back in 2016, it seemed in many ways like an ideal opportunity to Camille, allowing him to come "home" to New England while continuing to serve a Jesuit

institution.

The more he learned about the school, he says, the more he realized it "aligns with who I am and what I champion."

SHINING A LIGHT ON ALBERTUS MAGNUS

When the job opportunity first arose, Camille had heard of Albertus Magnus but wasn't very familiar with it.

"This first year (as president) has been all about listening and learning," he says. "If I'm going to be the leader I aspire to be, I need to, as best as I am capable, understand this community."

To that end, he meets often with members of the college community and hosts dinners with faculty and graduating seniors. He also travels the country to meet with alumni, learning what Albertus Magnus has meant to them in their college years and beyond.

"My sole purpose in those alumni events is to meet our

alumni from across the decades and to hear their stories,” he says. “It’s been affirming and reassuring. It’s been inspiring.”

Now that he’s learned all Albertus Magnus has to offer, he wants to spread the word. Increasing awareness about the school’s attributes and impact – both locally and on a broader scale – is a priority for him.

“There’s a sense of humility about our community,” he says. “That’s not a bad thing. But when you have a mission as transformative and impactful as ours is, I think there’s

opportunity, if not need, to have a little bit more pride, walk with a little more pep in our step, a little more boldly tell our story.”

CHANGING WITH THE TIMES

While the college in many ways has remained true to its roots, it also has evolved greatly throughout its 93-year history. It began as a small liberal arts college for women, before eventually becoming coeducational in the 1980s.

Today it has around 1,500 students. About 1,000 of



Albertus President Marc M. Camille engages with students on a regular basis. Here he meets with a group of first-year students participating in an Albertus Leadership Immersion Program at the Tagliatela Academic Center. Photo by **Carin Giordano**



President Camille with alumnae in Houston, Texas. Since beginning his tenure at the college, he has traveled around the country meeting alumni in Massachusetts, Ohio, Florida, and New York listening to their Albertus stories leading up to the Presidential Inauguration in May. Photo supplied by Albertus Magnus College

those are adult learners, some of whom study at the main New Haven campus and some of whom take classes at the college's East Hartford campus. Those adult learners include undergraduates, graduate students and online students. Additionally, there are about 500 full-time, traditional-aged undergraduate students.

"We might be small in number," says Camille, "but we're big in impact."

The college's student body is more diverse than many people realize, he says proudly. People often are surprised to learn, he adds, that more than half of the population are students of color; about 40 percent are first-generation; and more than half receive Pell Grants, a federal subsidy that

helps students afford college. Also, 95 percent of Albertus Magnus students are from Connecticut.

The school, while still a liberal arts college at its core, has also grown to embrace professional studies, including business, social sciences, communications and STEM fields.

Doing so, Camille says, not only gives students a well-rounded education but also makes them particularly employable once they leave. Among the Class of 2017, 96 percent of the Albertus Magnus graduates were either employed full-time or attending graduate school six months after graduating, he says, compared with the national average of 71 percent.

The faculty is devoted to ensuring students succeed,

he says, adding: “Because we’re value-based, if you struggle, we’re going to lift you up. Excellence is the expectation.”

Another of his priorities is ensuring that students admitted to Albertus Magnus complete a full course of study and graduate on time.

To that end, he announced earlier this year the creation of the Silver Horn Fund, which will provide scholarship money to students who are enrolled at the college but having difficulty paying for it. The goal, he adds, is to keep students at Albertus Magnus until they graduate.

“It’s all about the commitment to our students, their success,” he says. “A lot of colleges chase prestige through higher test scores. We’ll chase prestige by impact.”

LOOKING AHEAD

Camille knew when he became president that he had big shoes to fill. His predecessor in the role, Julia McNamara, held the post for 34 years, making her the longest-serving college president in Connecticut and among the longest-serving ones in the nation.

“Her leadership was profound,” Camille says. “I stand on her shoulders. I feel a great responsibility to carry forward that legacy, and to move this college forward.”

He takes seriously the college’s role in preparing students “to be positive change agents and to do things with a conscience,” he says.

“It’s part of the ethos of an Albertus Magnus College education,” he says, noting everything taught on campus centers around a morals-based philosophy. “Since this college’s founding in 1925, never has there been more of a need for Albertus Magnus College than today.”

In addition to various campus enhancements – including a new softball diamond in the heart of campus, a forthcoming major renovation to the student center, and a growing athletics program – the college continues to invest in its community under Camille’s leadership.

In March, the school extended its commitment under the New Haven Promise Scholars program, which encourages local youths to go to college. Albertus Magnus became the first independent college in the state to offer scholarship assistance that includes room and board. Beginning this fall, Promise Scholars who enroll at the school will be eligible to receive \$20,000 annually, or \$80,000 for four years.

In the longer term, school officials will next year begin a strategic planning process. Camille hopes to bring a new plan before trustees early in 2020 that would outline goals through 2025, the year when the college will mark its centennial.

“That’s where I set my sights: bringing this college and its vibrancy into its second century,” Camille says with a smile. “Maybe in ways we haven’t even imagined.”

With all that is happening, he wants more people to know Albertus Magnus College’s story. That includes




President Camille

outreach to its immediate neighbors, in the East Rock and Newhallville neighborhoods as well as in Hamden.

There’s so much happening at the college, he notes, more people should be let in on the excitement.

“We’re blessed in this city to have amazing higher education,” he says. “Albertus can be a brighter, shinier star.”

“Every day, I wake up and I’m energized and I’m excited. And that’s special,” he says. “I love this job and I love this place. There is so much hope in this community for this college’s future. It’s going to be incredibly meaningful to see the future here.” 



ALBERTUS MAGNUS COLLEGE'S
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Dr. Marc M. Camille



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Immigrants Who Call Greater New Haven Home

by SARAH WESLEY LEMIRE

America, the world's melting pot, has been welcoming immigrants since the Puritans landed at Plymouth Rock.

Woven into the fabric of our nation's history, their stories and ancestry help paint a picture of who we are as a country, where we came from, and why. Seeking ideals like religious, political, and artistic freedom, as well as access to opportunity and education, their reasons for coming to America are as multifaceted as they are.

However, most, if not all, share a common thread: the dream of a better life.

MOHAMAD HAFEZ, 34 ARTIST AND ARCHITECT FROM SYRIA


With a serene expression, and hands held in prayer, the Virgin Mary stands atop a staircase, awaiting entry into a celestial doorway.

By contrast, the building around her appears decayed, ravaged by bombs, and artillery shells. Capturing both the hope and destruction that

accompany war, the finely detailed piece, fittingly titled, "Why Have You Forsaken Us?!" hangs on the wall of Mohamad Hafez's New Haven studio.

For more than 15 years, the 34-year-old artist and architect has used his work as a conduit for expressing the emotional connection he shares with Syria – his birthplace, and more recently, one of the most war-torn countries in the world.



A portrait of Mohamad Hafez, a man with dark hair, a full beard, and glasses, wearing a light blue blazer over a light blue button-down shirt. He is looking slightly to the right of the camera with a thoughtful expression. The background is a light-colored, textured wall.

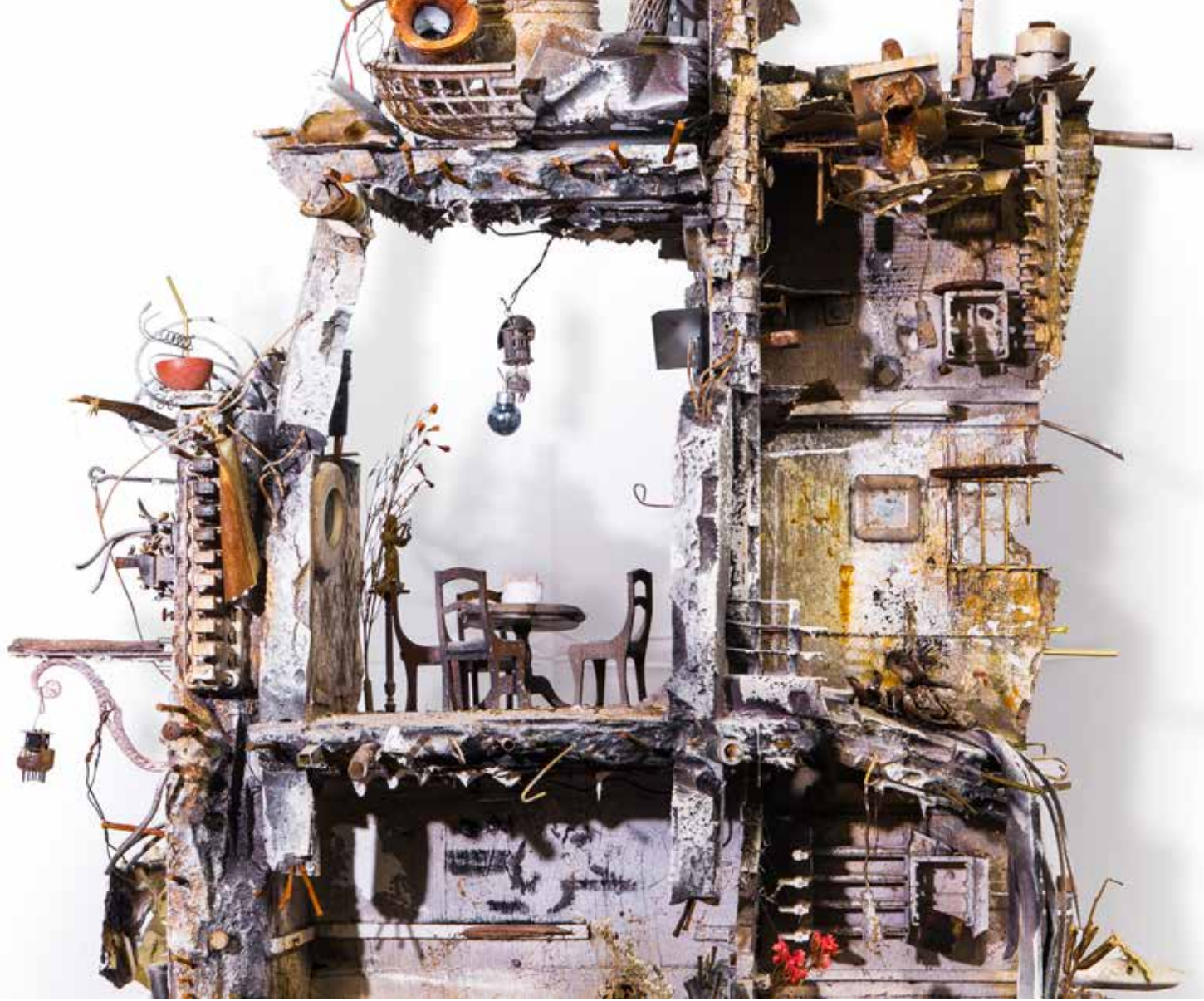
“Seeing parts of this beautiful, rich culture, getting bombed out of existence, from afar...to see that from a distance, is really painful. So, this is, what you’re seeing, a way to cope, in a cathartic expression, with that pain.”

– Mohamad Hafez

Mohamad Hafez; New Haven artist and architect. Photo by **David Ritter Photography**



Hafez's "Baggage Series" represents the narratives experienced by refugees of war.
Photo by **Maheer Mahmoud Photography**



Mohamad Hafez, *Baggage Series #4*. Photo by **Maher Mahmoud Photography**

“Seeing parts of this beautiful, rich culture, getting bombed out of existence, from afar...to see that from a distance, is really painful,” explains Hafez. “So, this is, what you’re seeing, a way to cope, in a cathartic expression, with that pain.”

The third of four children, Hafez spent much of his early childhood living in a Saudi Arabian village, where his father worked as a surgeon at a military hospital.

With limited access to education, his parents sent him and his siblings to school in the capital city of Riyadh, a two-hour ride across the Saudi desert.

“They bussed us, every day, almost 120 miles each way, to get an education,” he says.

Native to Syria, his family eventually returned to live in Damascus when Hafez was 15, and the experience served as an awakening.

“You see biblical architecture, Islamic architecture,

Jewish architecture ... Roman, Greek, and I’m seeing thousands of years of architecture, just taking it all in, taking it all in, and I fell in love.”

Hafez said that the four years he spent living in the city were defining ones, providing him with a deeper understanding of who he was and where he’d come from.

Following in the footsteps of his older siblings, he eventually left Damascus, however, to attend college in the United States.

Initially an electrical engineering student, Hafez switched gears after realizing that his passion lay in architecture, and enrolled at Iowa State University.

But while he’d found his vocation as an architect, he lost the ability to travel home, as the single-entry visa he’d been granted to study in the U.S. didn’t permit return visits to Syria.

“My family would get together, my sister got



Hafez's work, "Desperate Cargo," depicts Middle Eastern streetscapes and buildings ravaged by the Syrian civil war as part of the unseen side of immigration. Photo by **Rodney Nelson** (Nelsonimaging.com)

married ... kids," he says. "And I'm staying from afar, in the middle of Iowa, dead winter, and I'm homesick to the bone, and they would send me photos, and I'm homesick; I miss them, I miss my country that I only discovered for three or four years."

One Friday evening, while his fellow classmates were out socializing, Hafez found himself working in an empty architecture studio.

Drawn to discarded scraps of wood and metal, he

began to tinker with them.

Working through the night, he channeled his loneliness into a three-dimensional scene, depicting what he most longed for.

"I had made a piece that looked like old Damascus," he says. "I didn't feel the time, tremendously enjoyed it, and felt I had connected to home."

It was then Hafez realized that although he couldn't go back to Syria, through his work, he could recreate it.



“That’s when I found a cure to homesickness.”

In the years that followed, Hafez spent much of his free time working on his art, before graduating in 2009, and relocating to New Haven, where he accepted a job with an architecture firm.

It was on a work assignment in 2011 that he first returned to Syria, having been away for more than eight years.

“I was in heaven,” he recalls. “I was walking, again,



Hafez uses various mediums to create his art, including ‘found’ objects that he collects. Photo by **Mohamad Hafez**



I'm walking the same streets of old Damascus, but as an adult, as an architect, as an artist; a woke person."

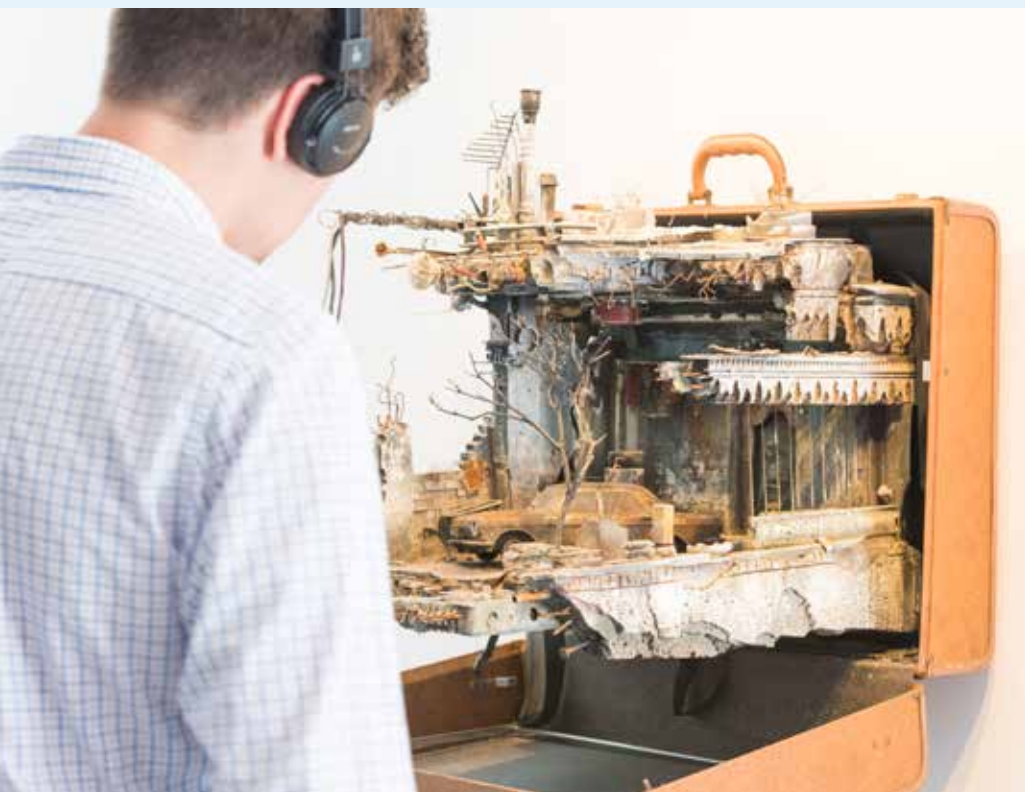
To assuage the homesickness he knew he'd experience upon leaving, Hafez used his phone to record audio snippets of life in the city.

From children playing and birds flying overhead, to street conversations and calls to prayer, he preserved in sound what he viewed through his eyes, never knowing that he was capturing the end of an era.

"Years later, after the war had started, and the

devastation had started, I had come across my recordings by mistake, and I discovered that I had captured this moment of peace, that is no longer existent, because the Syrian skies were not sounding like call to prayers and pigeons flying anymore. They were sounding of bombs, and mortar shells, and people dying."

Despondent over the conflict and subsequent refugee crisis, which included many members of his own family, Hafez's art became a personal reflection of his grief, inspiring him to create pieces like



Above and left, Hafez's multi-media exhibit, "Unpacked: Refugee Baggage." Photo by **Rodney Nelson** (Nelsonimaging.com)

“Why Have You Forsaken Us?!” to help express it.

“So now my work takes a shift, and I remodel the destruction of my country in high detail to raise awareness, to cope with what’s happening, and to talk about it to the world.”

And the world has taken notice.

In the last three years, Hafez’s intricate depictions have been exhibited throughout the East Coast including his most recent work, a series entitled, “UNPACKED: Refugee Baggage,” which was displayed at the UNICEF House at the United Nations in New York.

As his artwork continues to garner recognition and media attention, Hafez hopes that it will bring a greater awareness to the plight of refugees throughout the world, as well as convey the message that while each of us might have a different story, we all share in the same human experience.

“We are as united by our differences, just as much as we are united by our similarities,” he says. “Nothing is more beautiful, in my mind, than spreading good in an art form. This is a way of seeking comfort and refuge in a constantly changing, unstable world.”

JUDGE M. NAWAZ WAHLA SUPERIOR COURT JUDGE FROM PAKISTAN

From a very young age, M. Nawaz Wahla had big dreams. Growing up on a farm in a small Pakistan village, he was inspired by his father who instilled the belief that anything was possible with hard work and ambition.

“I had a very close connection with my father who taught me things,” says Wahla. “He was very wise and he taught me things, all day long, and would say, ‘Do this, and do this, but never give up. Ever.’”

With that in mind, Wahla left when he was 17, attending a local university before being accepted at the prestigious Pakistan Military Academy, where he graduated and became an officer in the Pakistani army.

While participating in an operation to prevent smugglers from bringing arms and ammunition over the Iranian border, he was critically injured.

“I had lost two of my soldiers, and I was wounded very, very seriously. I was hospitalized for a very long period of time,” he says.

A dark period in his life, it was also a turning point.

Having worked to obtain his law degree at night while serving in the army, Wahla decided to recalibrate and applied to law school in Austin, Texas. When he

was accepted, he emigrated from Pakistan in 1988 with his wife, an army nurse, and their three small children, in a decision he called fate.

“Why did I choose [America]? The answer is destiny,” he says.

“I could have never chosen any other country. Even now, never any other country over America. It is one of the best countries on the planet.”

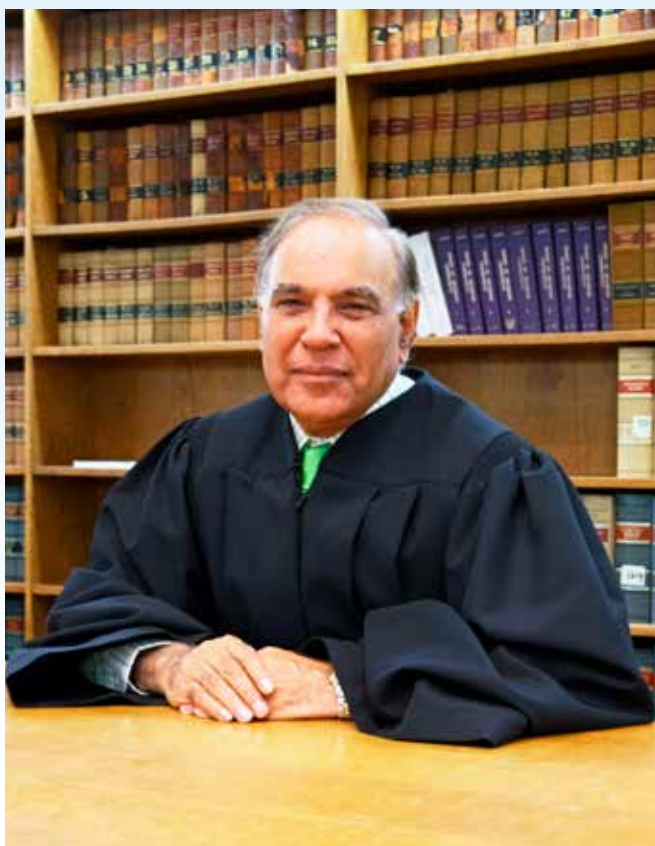
When the time came to take the bar exam, a technicality prevented Wahla from taking it in Texas, so he took the test in Connecticut instead, and stayed.

For 11 years he practiced as a lawyer before one of his colleagues, a federal judge, sat him down and asked if he’d ever considered becoming a judge.

“That day was Sept. 8, 2008, around 10 o’clock. I will never forget that moment,” he recalls. “He said to me, ‘You have all the attributes to be a wonderful judge.’ And I just couldn’t stop crying.”

Two years later, Wahla took the judicial oath.

“This is the amazing strength of my adopted country,” he says, “that you can do anything if you have the temperament, if you have the desire to work hard.”



New Haven Superior Court Judge, M. Nawaz Wahla, emigrated from Pakistan in 1988. Photo by **Sarah Wesley Lemire**



Photo by **Sarah Wesley Lemire**

For five years he presided over court in Hartford, before recently becoming a Superior Court judge in New Haven.

He says being a judge is an honor as it often enables him to help people at a time when they need it most.

“You listen to people and try to do the right thing, and you are in position to make a difference in someone’s life,” he says. “That’s the beauty.”

Though he’s accomplished much in the 30 years he’s been here, Wahla said that his work is far from over.

In July, he graduated with a master’s degree in law and diplomacy from the Fletcher School of Law and Diplomacy at Tufts University, a program that routinely sees its graduates move on to serve as heads of state, diplomats, and political leaders.

While he’s more than pleased with where he is in life, he also feels compelled to do more for Pakistan – his birthplace, and a country still struggling with shortfalls in education, opportunity, and many other basic necessities.

“My diplomatic dream, maybe it comes in somewhere, so that I can probably make a little difference in that realm of affairs,” he says.

“Will I be able to do that? I don’t know. But I also know that if you can dream this, you can do it.”

Having never imagined that he’d end up as a Superior Court judge in America, Wahla said that, as his father instilled, anything is possible.

“I am a living example,” he says.

He continues by saying that it has taken both passion and perseverance for him, a farm boy from a tiny Pakistani village, whose parents never attended a single day of school, to get to where he is now.

But more than that, he says, it’s the opportunities he’s been afforded in America, which have made all the difference.

“That’s the beauty, also, of this country,” he says. “It gives you those avenues – you don’t have to stop, you continue, wherever you want to be.”

ANNIE THU MIGLIORE, FASHION DESIGNER AND BUSINESS OWNER FROM VIETNAM

After the fall of Saigon, thousands of South Vietnamese military officers were seized and sent to “re-education camps,” where they were indoctrinated with communist ideals while performing hard, physical labor.

Abused and tortured, many detainees remained captive for years, often dying from starvation and disease.

A lieutenant who’d served in the American Air Force, Annie Migliore’s father simply didn’t come home one day, and when her mother went to find him, she learned that he was among those captured.

Within days, the communist army stripped Migliore’s mother and siblings of their home and possessions, forcing them to take refuge with family until they could locate where her father had been taken.

Once he had been found, Migliore’s mother moved to be closer to her husband, but due to lack of money and the isolated location, her only choice was to live in the woods outside the prison camp.

“My mother, my sister and brother, they literally chopped down trees, and they built a house by hand,” Migliore says.



Fashion designer, Annie Migliore, worked for Liz Claiborne and several other prominent fashion houses before recently launching her own women's apparel line, Marco Migliore

Allowed sporadic visits with her father, they lived in the makeshift home until his eventual release, six years later.

After her parents were reunited, Migliore was conceived. However, the years her father spent suffering in the prison camp had changed him, and the parents separated soon after.

Stigmatized as the family of a South Vietnamese sympathizer, Migliore's mother and siblings were unable to attend school or find sustainable work, and they struggled to make ends meet.

Because her husband had served in the U.S. military, Migliore's mother applied to come to America and was granted permission.

But when the time came to leave, Migliore's mother was informed that she could only bring three of her eight children.

The others, all over the age of 18, would have to stay behind.

Ten at the time, Migliore recalls the trauma of having her family broken apart.

"Every night, I do not want to go. I cry so much, and my sister cry, my brother cry, my mom cry," she remembers.

"Imagine a family; we bonded so much, because they took all our money – we live together, we sleep

in one bed, we sleep on the floor, and finally we got a passport to come to America, to have a better life, to be treated like humans again ..."

Only to learn that not all of them would get the chance.

Too painful to separate, they decided to stay in Vietnam. But Migliore's brother implored them to reconsider.

"My older brother said, 'Mom, it's better than here, because over here we can never get up, because they'll never let us be what we want to be.'"

In hopes of providing the three youngest children with opportunities they'd undoubtedly be denied in Vietnam, they immigrated to Bridgeport in 1989.

With very little money, a 12-year-old Migliore found work washing dishes to help support the family.

But it was in sorting through donated clothes, provided by the state, that she found her calling.

"We would go into that room, and it was all old clothes, clothes already used, and I looked at it; some I liked, some I don't, and I bring home and I would cut off the sleeves," she says, "and I'm making clothes, different clothes, for myself."

What began as a childhood hobby turned into a dream, and when she was 22, Migliore enrolled in fashion at the Fashion Institute of Technology in New



Annie Migliore at work in her New Haven office.

York City, where she excelled.

“I graduated, and I win Critic’s Award,” she says. “There was [only] four of us out of 2,000-something students, and it was pretty big.”

From there, her career took off and she accepted a job as an assistant designer for fashion giant Liz Claiborne before moving on to work for several other high-profile design companies, using her success to help her siblings back home.

“All the money I have, I give it to my family, to make their lives better – they were still in Vietnam at that time,” she says.

Vowing to change that, Migliore began the lengthy, and expensive, process of bringing them to America.

In 2010, they were finally reunited, after having spent more than 25 years apart.

“I always believed,” she says. “I just feel that there’s somebody protecting me, and protecting my family.”

Anticipating that they would need employment upon arriving to the U.S., Migliore left her fashion

career to open a nail salon in West Haven, where they could earn a living.


Now, eight years later, her family established, Migliore, who lives in Hamden, has a family of her own, having recently married and become a mother.

In September of 2017, she returned to fashion design and launched her own women’s apparel line, Marco Migliore, named for her son.

Much like the company name, her designs, which include dresses, coats and jackets, are named for the various people who have had an impact on her life, including her mom, who she says made so many sacrifices for the sake of her children.

“My mom is amazing, the most beautiful woman on Earth,” she says.

Migliore also says she’s grateful that she was able come to the United States, her home of nearly 30 years.

“I’m so proud to be an American,” she says. “I love America, and I think it’s the best country in the world. It’s the land of opportunities.” 

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A photograph of Elizabeth Fisher, a woman with short grey hair and glasses, smiling. She is wearing a dark brown cardigan over a green patterned scarf. She is standing in front of a wall covered with various posters. To her right is a large poster featuring a woman's face and the word 'Ideas' in a pink cloud shape. To her left are several smaller posters, one of which has the word 'Ideas' and the year '2007' visible. The text 'BREAKFAST WITH' is in a white box in the top left corner.

BREAKFAST WITH

Breakfast with **ELIZABETH FISHER**

Elizabeth Fisher, co-director and managing director of the International Festival of Arts & Ideas, is shown in the festival's downtown headquarters.

A LEADER OF THE CITY'S BIGGEST SUMMER FESTIVAL BRINGS THE WORLD TO NEW HAVEN.

by **CARA ROSNER** / photography by **TONY BACEWICZ**

There's a palpable shift in downtown New Haven's energy each June. For two weeks every year, the International Festival of Arts & Ideas takes over the Green and nearby performance spaces, bringing an undeniable buzz with it. As co-executive director and managing director of the festival, Elizabeth Fisher strives to bring acclaimed performances from around the globe to the Elm City – and it's a job she cherishes. She has worked at the festival since 1998, just two years after it was founded, and has seen it grow from a long-weekend experiment to a 14-day spectacle that this year will take place June 9-23.

Fisher oversees the event with fellow co-executive directors Tom Griggs and Chad Herzog, and the help of 220 paid workers and about 350 festival volunteers. Each year, the festival draws roughly 100,000 people from throughout the state and the world to the Elm City.

Recently in the festival's downtown office, Fisher, whose professional background is as a circus manager, took some time out of a busy morning to talk about why she loves exposing the world to New Haven, and vice versa.

Q: When it's not festival season, what is your favorite way to spend a day in New Haven?

A: My husband is at the Shubert Theatre so I see a lot of shows [Fisher is married to John Fisher, the Shubert's executive director]. I love to go to the Shubert; it's a grand theater.

John and I love to kayak, so we really like the parks in New Haven and the waterways. I love East Rock and West Rock in the fall when the leaves are turning. We were lucky to land here [in New Haven]; we could've have ended up anywhere, really.

Q: When out-of-town friends or family visit, what tops your must-see list for them?

A: I send everyone to the Beinecke Rare Book & Manuscript Library. I just think it's so beautiful, and it's just not something you're going to see anywhere else.



Elizabeth Fisher

People don't realize it's free. It's open to the public and there's always cool stuff on display that they can look at. And those glowing marble walls – it's just extraordinary.

Q: When you talk to festival performers, who come from around the globe, what are their impressions of New Haven?

A: What we hear from artists all the time – I mean all the time – is, "This is the best gig I've ever had." People love to come here, and they love to come back here. I don't

think people realize what a charming little city it is. There is so much here. The restaurants are incredible. The town is walkable and pretty and nice. We hear really positive things.

Q: Where is your favorite local place to grab a meal?

A: We love ZINC and Kitchen ZINC. The food there is great and the service is terrific. We go to Temple Grill because we love to sit outside when the weather's nice – and it's close to the [Shubert] theater.

Q: What are your hobbies?


A: I make stained-glass windows and I love to build miniatures. I like working with my hands, and I'm sort of crafty. I love working with glass and wood and those kinds of materials. The reason I love glass is it's so fragile and breakable but, left to its own devices, it'll still be here in 300 years. It's this weird combination of vulnerability and a kind of permanence.


Q: What are some aspects of the festival you're most excited for this year?

A: I am super-excited about getting back outside into the courtyards. We're presenting a ticketed event in the Yale

courtyard, we're doing "The Merchant of Venice." We used to do a concert series in the courtyard every year, and I really miss that. [Weather has prevented courtyard performances from happening in recent years.] They are really breathtaking spaces that most people don't get to go to. It opens up this world of Yale that most people don't get to see. When the real lighting design is by nature, it's really cool. We haven't been in the courtyards in years.

Street performance is really dear to my heart. It's where I really first discovered the performing arts, as a kid in Harvard Square. We have some street performances happening on the Green this year that I think are going be really fabulous. And I always love our outdoor concerts.


For more information about the International Festival of Arts & Ideas, including a full schedule and tickets, visit artidea.org. Most festival events are free of charge. 




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THE ART OF PERFORMANCE



Yale students present on food systems topics at Knead 2 Know, a weekly series held at the Yale Farm during the academic year.

Planting the Seeds

At Yale Farm, students learn about agriculture and its impact

by **TOVAH MARTIN** / photography by **ALICE OH, YALE '19**

Those who study at Yale Farm, home of Yale's Sustainable Farm Program, don't just take theoretical classes. They dig in.

Name another engineering course at Yale that is serenaded by the cackle of laying hens. Try to think of another foreign language course where students actually wade in to harvest, thresh, and winnow wheat grown on campus. A class entitled "The Farm Bill and the Politics of Agriculture" is an obvious boot-in to the one-acre Yale Farm, but less of a clear segue is "Statistics for Psychology Majors." And yet, the psychology students also avail themselves of literal field studies, analyzing harvest data versus farm sales figures.

Meanwhile, economics students analyze the embedded carbon in the poly tunnels compared to the carbon burned in food transportation. A literature course makes "The Brothers Karamazov" come to life by walking the onion fields. And a course on ancient Egypt zeroes in on the food of the pharaohs by witnessing the farm's crop rotation program. And that's just a random sampling of some semesters in the life of the much-studied acre at 345 Edwards St.

When Yale uses the term "outdoor classroom," it often refers to a hoop greenhouse with tomatoes basking in the toasty sunbeams, or a few rows of carrots tucked not far from the nursing school's medicinal plant garden. Professors can think of dozens of ways that the tomatoes, wheat, beans,

broccoli, sage, and other crops that students produce can find a way into its curriculum. In fact, 13 departments at Yale use the garden.

But the real crux of Yale's Sustainable Food Program is not really about giving an engineering student experience in designing an ultra-efficient chicken coop. And it's also not truly aimed at producing farmers, per se. Actually, the goal is to forge what Yale calls "food-literate leaders." As Mark Bomford, director of the program, explained the concept, understandings gathered at a teaching farm will impact policy issues, government policies, and financial decisions in which Yale graduates have a part. Students are taught the complexities of the food system firsthand and by personal interaction.

"It's impossible to just talk about cultivating the soil – you have to do it," Bomford says. "By connecting the dots, you achieve the policy reforms that people want and deserve."

It's a lofty goal, but this is one hard-working acre with far-reaching impact. That row of lettuce is a lot more than just an ingredient in salad; it represents an understanding of food and its production.

The Old Acre, as the Yale Farm is affectionately called, started with Alice Waters. In 2001, the chef, author, and owner of Chez Panisse in Berkeley, California was touring the campus where her daughter would study when she came up with the idea for



A view of the Lazarus Pavilion from the Yale Farm growing fields. The pavilion is equipped with a wood fired pizza oven.

"It's impossible to just talk about cultivating the soil – you have to do it. By connecting the dots, you achieve the policy reforms that people want and deserve."

—Mark Bomford

a farm and shared the concept with Yale's then-president Richard Levin.

The wheels toward better food at Yale had actually begun turning the year before in 2000 when students began working to reform their dining halls and lobbied for organic offerings. A sympathetic administration studied the feasibility of acquiring fresh produce and incorporating organic food into their menus. It began with Yale University's Berkeley College (its motto is "Life tastes better in Berkeley") which succeeded so impressively that the movement toward sustainable and healthy food eventually spread. It was a slow process, but thanks to the forward-thinking work of Yale Hospitality, all of the dining halls at Yale now are in gear to serve fresh, wholesome, tasty food.



Yale College students and New Haven community members cultivate a field of carrots during a Yale Farm workday. Workdays are led by undergraduate farm manager interns, and are open to the public. Check <https://sustainablefood.yale.edu/farm/visit-and-volunteer> for workday schedules.

Meanwhile, an acre of land between the Forestry & Environmental Studies School and the Divinity School on campus was being prepared to host the field-grown crops, orchard trees, berry bushes, beehives, and poly tunnels that would ultimately take up residence as a result of Alice Waters' prodding. In addition, a university composting system was also rooted in her vision. Both initiatives became realities by 2003.

The purpose of the acre is not to literally feed the student body. As Bomford points out, studies have shown that it takes an acre to feed one person for a year. Instead, the Yale Farm is meant as a place where students learn the complexities and beauties of agriculture. In that capacity, the humble acre pulls its weight and succeeds brilliantly.

"A farm is a problem-rich environment. You wind up thinking

like an economist, agronomist, philosopher, and social scientist, etc.," says Jeremy Oldfield, manager of field academics for the program explained. "It gives students experience with problem solving, but it also offers opportunities to get your hands dirty and participate in the consequences of agriculture."

Oldfield adds the farm helps students "ask better questions," noting, "It's more about the principles. You learn how to be a listener in a range of global contexts."

How does the farm work on a practical level? Only about one-third of the acre is planted to row crops; the rest of the land is devoted to grass and bush/tree crops, such as fruits and berries. Students from the Forestry & Environmental Studies School have teamed up with their professors to design and implement an agroforestry berm that goes beyond the usual

litany of apples and blueberries to include hardy kiwis and beach plums in the crop mix. The orchard segment is on a serious slope, and all plants must be adapted to those challenging conditions. Finding the right fruit for the job was a lesson in itself for the forestry students.

The third of an acre where crops are grown includes poly tunnels as well as small plots that are planted in various crops on a rotational basis. What is grown at any given time depends on specific courses and their needs that semester. Corn might be part of the Nahuatl Language Study Program and wheat might be used to bake laganum for a course on Roman Culture.

In addition to the Old Acre in the midst of the New Haven campus, Yale has established a second farm called the Yale Landscape Lab at the university's West Campus in Orange. However, neither site attempts to serve

as your average farm, and crops go far beyond the typical agrarian checklist. They don't try to teach students how to be seriously productive farmers. Still, having a statistics class analyzing your bottom line is undoubtedly an eye-opener.

Although the Yale Sustainable Food Program has several permanent staff members to ensure that all is running smoothly, eight farm managers are hired annually from the student body as well as a team of summer interns who keep the land shipshape. But the staff stresses that the benefits go far beyond the Yale student body. Another critical service that the Old Acre performs is

as an outreach opportunity toward the community. Bomford calls the farm Yale's "hearth."


During the growing season, regular workdays are scheduled throughout the week, as well as other events.

"All events are open to the public and we welcome anyone from the New Haven and Yale community to come, learn and volunteer," says Oldfield.

On Fridays in autumn the farm will host evening "knead 2 know" events that include an introduction to the farm and slices of homemade pizza, with dough made fresh on site and toppings harvested from the farm, cooked in a wood-fired oven. Don't be shy about

attending; those involved welcome the opportunity to reach out, show off their harvest and flaunt their pizza-crafting skills.

Even Alice Waters probably had no idea what she was starting when she suggested that Yale University start growing. Clearly it was a concept whose time had come and, with its enthusiastic embracing of the idea, Yale has shown that when it plants corn it wants more than just a little pop from the effort.

To learn more about the farm, visit sustainablefood.yale.edu. 



HISTORY



Erector Square as it sits today. Photo by **Stan Godlewski**. Photo on opposite page: Historic image of Erector Square provided by Colin Caplan / magrissoforte.com.

Building a Community

Historic Erector Square is a New Haven hub for artists

by KATHERINE HAUSWIRTH



In 1917, the A.C. Gilbert Co. opened one of the world's largest toy factories at Erector Square in New Haven's Fair Haven neighborhood. Its founder was Alfred Carlton Gilbert, whose inspiration for the famed Erector Set construction toy came from watching track and construction work during his train rides to Manhattan.

By the time his Erector Square location opened (moving from a smaller location on nearby Fox Street), the company had already achieved impressive success with the Erector Set, as well as magic and chemistry sets. During the slow season the company also manufactured fans, based on a design by Gilbert. The man had wide-ranging talents and interests: besides holding more than 150 patents, Gilbert studied medicine at Yale University and earned a gold medal for pole vaulting at the 1908 Olympics.

Gilbert's company later acquired the American

Flyer model train company, and by 1953 was producing \$20 million in merchandise. Sadly, the company declined and ceased production in 1966, leaving quite a space to fill at the gargantuan brick complex that had once employed 3,000 men and women. According to facility manager Kathi Telman, artists began renting studio space in 1967. Fast forward to today: Erector Square LLC's website describes its tenants as painters, potters, sculptors, performers, multimedia artists, photographers, and "the list goes on."

Yes, that list surely does go on. Take, for example, luthier Kevin Chapin, who makes, restores, and rents stringed instruments. Or Fresh Yoga. Or Sarah Kennedy Ballet for Young People. Or A Broken Umbrella Theatre Co. and Collective Consciousness Theatre, both of which have performed to intimate crowds from the Square's small stage.



Kevin Stevens in his Erector Square studio. Photo by **Stan Godlewski**

Another tenant, the Kent Bloomer Studio, has its work on display at the Chemistry and Rosenkranz gates at Yale and on the exterior of the complex at 360 State St. The company specializes in architectural ornamentation and public sculptures. Colin Caplan, who previously worked at the studio and is a local jack-of-many-trades (architectural design and history, historical publications, guided tours, founder of Taste of New Haven and Elm City Party Bike, to name a few) has studied the history of Erector Square and appreciates how the Gilbert company helped the Fair Haven neighborhood grow and how its building is again engendering growth – this time as a key link in an engaged and thriving arts community.

Jennifer Rae Cherrington, of jennifer rae design, describes the space in a similar way. She and Christina

Kane are the curators at Studio i, a space geared toward collaboration among all kinds of creative people. The pair is among the newer tenants; they have been in the space for just over a year. Jennifer and Christina describe their studio as an “intentional space for dreams, art, music and movement,” facilitating discussion and critique as well as collaboration. Artists may come when they’ve hit a wall in their creative process and may even discuss more practical matters like marketing strategies.

Besides fostering collaboration, Jennifer runs her design business from the studio and teaches classes and workshops. Christina provides a wide range of dance instruction and is also director of culture at The Grove, a local coworking space. Both are visual artists as well. Jennifer describes a mix of “newbies” and those who have been there for

many years, sharing the hulking brick buildings. Tenants don't always get to see each other, between the maze of hallways and hours that may or may not overlap, and Studio i's curators have been thinking about promoting online connections between all the tenants, to get to know each other but also to share practical resources (such as surplus materials left over from a project).

Jennifer adds that another great venue for connections is the B@315 Café, which husband and wife Reggie and Michelle Sutton opened last autumn. The couple took the eatery over from a retiree and redid the place before they opened it. Michelle agrees that the café is a welcoming hub for the many creative artists and other tenants at Erector Square. The Suttons are fully committed to the space – they also own nearby R.E.S. Professional Fitness Training

and Pro-Fit Judo, and all their businesses are in Building 4. Being fitness conscious, they strive to provide several healthier offerings at B@315, which accommodates locals who are vegan, vegetarian, or gluten-free. But they also have plenty of fare for those who might not be especially diet-conscious.

Music Haven has also been at the Square since last autumn and may be best known for its world-class Haven String Quartet. Executive Director Mandi Jackson and her team love the historic feel of the building and the fact that it is in one of the neighborhoods they serve. Mandi appreciates “the beautiful light and enough room for all of our kids and their families to enjoy music together as well as great spaces for rehearsal and practice rooms for our...quartet (who serve as our teachers) and their students.”



Jennifer Rae Cherrington, of jennifer rae design. She and Christina Kane are the curators at Studio i. Photo by **Stan Godlewski**



Luthier Kevin Chapin at K.H. Chapin Fine Violins. Photo by **Stan Godlewski**

Jackson adds that the space's acoustics are great. The surrounding artists and other tenants have come in to hear the students and the quartet play. Music Haven's nearly 80 students, who live in New Haven, come after school from more than 20 schools and, in addition to free music instruction, get homework help, snacks, tutoring, and free concert trips. Music Haven is grateful that the carrying sounds of music and gregarious kids have elicited kind words and support from neighbors.

Artist Kevin Stevens is one of the longer-term tenants. He has had his studio there for about nine years, using it to create spatial compositions rich in color and texture as well as evocative sculptures (primarily metalwork). He was drawn to the complex because of the affordable price and the high ceilings, as well as the collection of artists it promised. While the space has its challenges (high turnover

recently on the third floor, where Kevin works, and a quite chilly studio in the winter), Kevin appreciates the overall friendliness of the community, both within the complex and in the Fair Haven neighborhood at large. He also enjoys the annual City-Wide Open Studios event, which he's participated in every year since he moved in. He observes that "each one is different...It's always great to be able to talk to the different people, usually artists and just people that appreciate art, [who] come through during the two days."

The autumn Open Studios event is facilitated by the local nonprofit Artspace, which champions emerging artists and builds new audiences for contemporary art. This event, which celebrated its 20th year in 2017, includes more than 350 artists. It has helped to connect the tenants at the Square with the wider metropolis, and well beyond that. Artspace



Open Studios at Studio i. Photo by **Stephanie Anestis** for Artspace


likens the annual exhibit's scope to that of a small city, drawing thousands of visitors from all over the world.

Jennifer from Studio i appreciates the event and recalls how she and Christina transformed their space for last year's edition, featuring large-scale paintings and a kid-friendly sculpture. But she also recognizes the sprawling former factory as central to the community even outside of the celebrated Open Studios.

"It's a heartbeat that's happening all through the year," says Jennifer.

Exhibitors at Open Studios aren't limited to tenants. Sarah Gustafson-Spaner, a mixed-media abstract artist who shared a studio there back in the 90s, now has a home-based studio in Deep River. But she is grateful that the Erector Square space is accessible each fall for annual exhibitors like herself. She's been "importing" her studio into the

building for about 10 years and looks forward to the reunion with artists who've exhibited alongside her in that bustling space, as well as new faces. Sarah relishes the opportunity to have a window into the work and studios of other creative types.

It's likely that A.C Gilbert could never have guessed how his factory buildings would be used today. But, knowing how creative and industrious he was, it's easy to imagine that he'd be intrigued by the goings-on in this lively location, maybe stopping in for studio visits or a coffee at the café. This "heartbeat" of the Fair Haven community is going strong, and it looks like it will keep building momentum and pulsing at the center of its neighborhood for many years to come. 



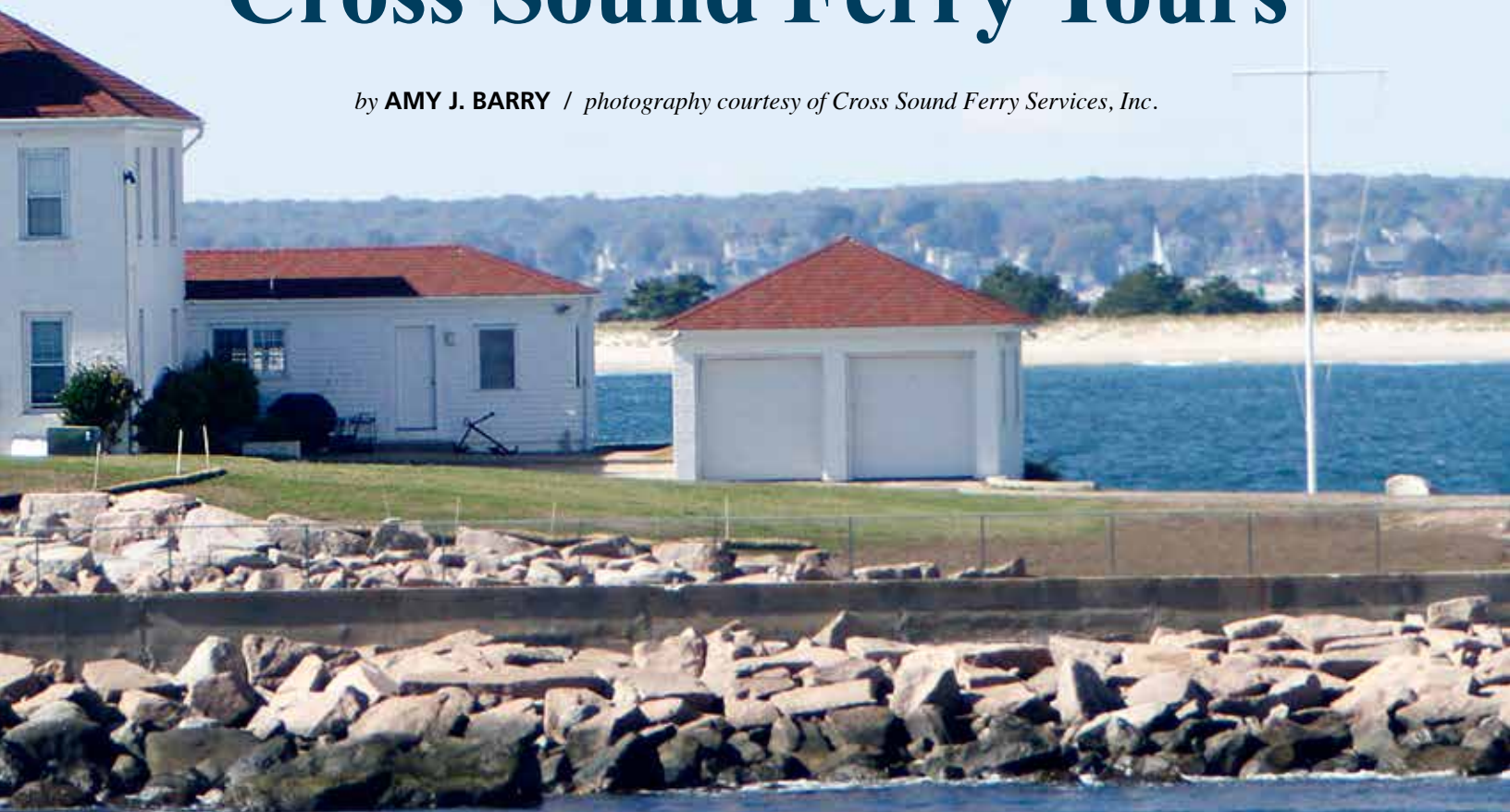
See why these “three-dimensional experiences” are becoming so popular – Check out the online video story about Cross Sound Ferry Tours by visiting <https://vimeo.com/165178738>

Watch Hill Lighthouse.



See Lighthouses Up Close On Cross Sound Ferry Tours

by **AMY J. BARRY** / *photography courtesy of Cross Sound Ferry Services, Inc.*



People have long been fascinated by lighthouses. Throughout the centuries, their awesome towering beauty has captured the imaginations of artists and writers. We are intrigued by these glorious beacons of light guiding ships to safety in wild seas, as well as the romantic notion of lighthouse keepers living in dwellings accessible only by vessel.



Long Beach Bar (Bug) Lighthouse.

Here on the Long Island Sound we have an abundance of historic lighthouses that have been painstakingly preserved because of their significance as icons of American history, despite today's newer technologies replacing many of them as functional navigational aides.

And now, people have the opportunity to travel on a state-of-the-art, high-speed ferry to view up to a dozen lighthouses gracing the waters between Connecticut and Long Island on a choice of three distinctive, expertly narrated Cross Sound Ferry tours.

"We had discussed offering lighthouse cruises for a couple of years. We were used to being in the ferry business, not the tour business, for well over 100 years," says Stanley Mickus, director of marketing and public affairs for Cross Sound Ferry. "We went ahead and started offering the cruises in June of 2015. The response was so great we expanded from two to five days a week and instead of ending in September, kept going through November."

Mickus explains that Cross Sound Ferry has been working closely with the New London Maritime Society –

which owns and maintains three of the lighthouses on the tours – as a valuable, historical resource.

"This is an opportunity to create awareness because most people don't know much about the lighthouses except what they see in a photograph or painting," he says. "When you go on one of these cruises, you're getting a three-dimensional experience."

The "Classic Lighthouse Cruise" is the first cruise that was offered by Cross Sound Ferry, departing from New London. It features views of nine lighthouses from New London to Long Island, including a stop at Long Beach Bar "Bug" Light – the pride of Long Island's East End Seaport Museum – as well as two Revolutionary-era forts.

In 2016 the "Lights & Sights Cruise" was added, also departing from New London. In addition to viewing eight lighthouses, this cruise parallels the mainland coast out of New London Harbor to explore mansions and waterfronts from Watch Hill, R.I. to Fishers Island, N.Y.

This summer, "Long Island Lights" joins the offerings, departing from Orient Point, N.Y. This newest cruise includes views of eight lighthouses and historically

significant sights around the waters of Plum Gut, Gardiners Bay, Long Island Sound, New London Harbor, and Fishers Island Sound.

Passengers are taken on the lighthouse tours aboard one of two high-speed catamarans. The Sea Jet is capable of cruising at speeds of more than 30 knots (35 mph). The vessel is equipped with modern airline-style seating on two enclosed, air-conditioned decks with a spacious outdoor deck for viewing the scenery.

Because of the positive response to the lighthouse cruises, Cross Sound Ferry is greatly expanding the number for 2018, and this summer the Cecelia Ann joins the fleet.

“This boat has done sightseeing cruises in and around New York Harbor,” Mickus says. “It’s a little larger than Sea Jet with more outdoor seating and large, panoramic windows.”

Besides the opportunity to see the lighthouses, Mickus emphasizes that it’s the narration of the cruise that makes the whole experience so interesting and educational.


“We have three primary narrators and each has a different perspective on the trip [and] provides history and their innate knowledge about the lights,” he says. “They’re very interactive, they walk around the vessel engaging with passengers, answering questions.”

Ted Webb of Orient, N.Y. was the first narrator on the tours.

“This is something he’s been doing as a passion for years—working to preserve lighthouses,” Mickus says. “He’s past president of the East End Seaport Museum and has generated scripts for all these lighthouses.”

Also on board as narrators are Steven Cryan of Old Saybrook, a marine painter with an extensive knowledge of lighthouses, and Steve Purdy of Mystic, who is the lead interpreter on the Charles W. Morgan whaling ship at the Mystic Seaport.

“We have a really nice state-of-the-art PA system with a cordless mike,” Mickus adds. “We also have enhanced listening devices and give out ear buds free of charge, which is particularly helpful for our older clientele with hearing issues.”

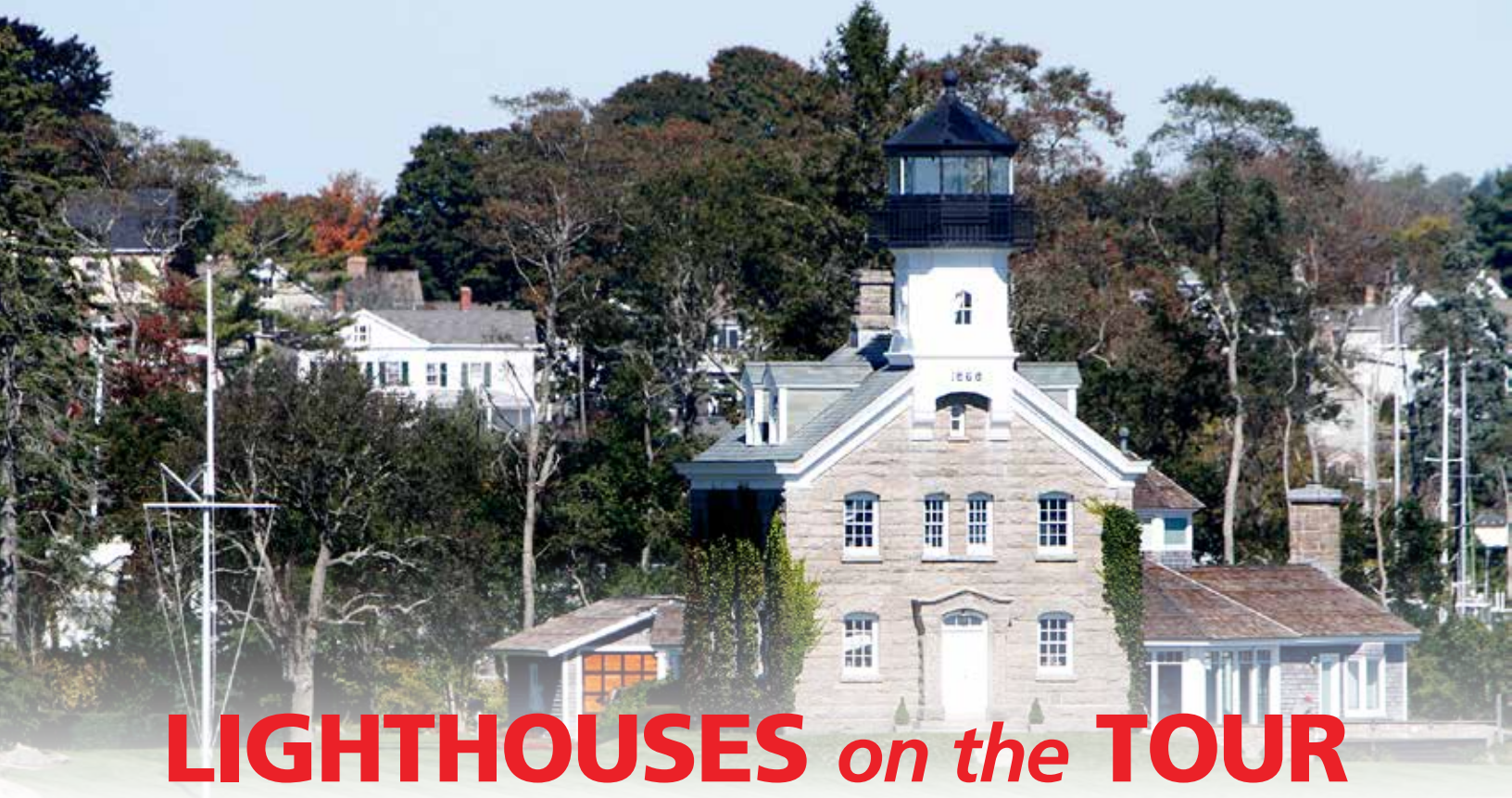
People of all ages enjoy the lighthouse cruises, Mickus says. “We get a lot of school-age groups because of the educational experience, as well as summer camp groups. You can’t get up close and personal to these amazing structures, the ones in open water, any other way.” 



Latimer Reef Light.



New London Harbor Light.



LIGHTHOUSES *on the* TOUR

Three unique Cross Sound Ferry narrated tours visit the majority of a dozen lighthouses in the Long Island Sound, each with its own unique and colorful history.

Avery Point Light: The last lighthouse in the state built as an official navigational aid, it was first lighted over a year after its 1943 completion due to concerns about enemy invasion during WWII.

Bug Light: Officially known as the Long Beach Bar (Bug) lighthouse, this classic 1870 Victorian structure was set on fire by arsonists in 1963, then restored by the East End Seaport Museum in 1990.

Latimer Reef Light: Completed in 1884, the iron “spark plug” located about a mile north of the eastern point of Fishers Island was named to honor a patriot spy captured on the reef, and subsequently hanged.

Little Gull Light: This functional lighthouse, seven miles northeast of Orient Point, was taken by the British in the War of 1812, and destroyed by the hurricane of 1815. The granite tower was rebuilt in 1858.

Morgan Point Light: Located in Noank at the mouth of the Mystic River, the original granite tower was built in 1831. After many complaints that the light was too dim, the current lighthouse was built in 1868.

New London Harbor Light: The oldest lighthouse in Connecticut, built in 1761 (rebuilt in 1801), it helped

guide Colonial privateers seeking shelter during the American Revolution up the Thames River.

New London Ledge Light: A French Second Empire structure – architecturally unique for a lighthouse – Ledge Light is unusual for another reason. It is reportedly haunted by the ghost of an early keeper.

North Dumpling Light: During Prohibition, the lighthouse keeper was accused of signaling to liquor smugglers. Today it is owned by the inventor of the Segway Human Transporter.

Orient Point Light: Also known as the Coffee Pot Lighthouse, the cast-iron clad-and-brick-lined structure was marked for demolition by the Coast Guard in 1970 but was saved by public outcry.

Plum Island Light: Also known as Plum Gut Light, the 1869 historic granite lighthouse was decommissioned in 1978 in order to upgrade to an automated light a short distance away.

Race Rock Light: Built in 1878 on a rocky ledge southwest of Fishers Island, where fast current and conflicting seas are the norm, Race Rock’s foundations alone took seven years to build.

Watch Hill Light: First built as a watchtower to warn local residents of naval and pirate attacks, Watch Hill continued looking out for maritime safety by building the current structure in 1806.

Cruises are approximately two hours. Both vessels are equipped with a snack bar and cocktail bar service. \$30 adults, \$15 children ages 2 to 11.

For 2018 Cross Sound Ferry Lighthouse Cruise schedule and booking information, visit www.lighthouse.cruises or call 860-444-4620.

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Action On and Off the Courts

Connecticut Open To Bring More than Tennis

by **CARA ROSNER** / *photography courtesy of the Connecticut Open*

When the Connecticut Open returns to New Haven this summer, it's sure to bring with it the usual big-name tennis pros, high-intensity matchups and edge-of-your-seat moments – but the tournament's offerings extend far beyond tennis.

One of the state's premier sporting events, which this year will run Aug. 17-25 at the Connecticut Tennis Center at Yale, The Connecticut Open has long been known for being a fan-friendly event and this year's will be no different, says Tournament Director Anne Worcester.

"There's a lot going on," she says. "With so much competition for consumers' time and dollars, live sports and entertainment events need to make sure that the in-stadium, on-site experience is far superior to missing out. There's really a commitment to evolving and improving the tournament every year; we're always trying to keep it fresh."

Various special, themed events are slated for nearly every day and evening of the tournament, with the exceptions of Aug. 17 and 18 when qualifying rounds of the tournaments are played. And the tournament that's been around for decades has some new tricks up its sleeve for 2018.

New this year, the inaugural Beer Fest at the Connecticut Open will take place Saturday, Aug. 25 – the day singles and doubles finals matches are slated to take place – and feature more than 30 craft breweries from throughout the state.

The festival will run from noon to 4 p.m. and include unlimited four-ounce beer samples, access to food trucks and live music, as well as a general admission ticket to middle-tier seating for the singles and doubles finals matches.

The tournament is partnering with the CT Brewers Guild to host the festival, which costs \$40 in advance for beer drinkers, \$50 on the day of for beer drinkers, and \$25 for

"designated drivers" who don't want beer samples. Those who already have tickets for the finals – session 12 of the tournament – can attend the beer fest for an additional \$25.

"We're planning to be a top-notch beer festival, thanks to this partnership with the brewers guild," says Worcester. "We're always very proud to showcase what's new and exciting in our state of Connecticut and there's a very large number of craft breweries all over the state."

Phil Pappas, executive director of the CT Brewers Guild, adds: "The CT Brewers Guild is excited to partner with the Connecticut Open this year to further promote the interests of the fledgling craft beer scene in Connecticut on a national and international scale."

Other highly anticipated events include the Invesco Series QQQ Legends New Haven matches, which will take place Aug. 23 and 24, bringing some of the biggest names in men's tennis to what is now a women's tournament.

On Thursday, Aug. 23, Invesco Legends newcomer Tommy Haas will play local favorite James Blake. Haas has



Anne Worcester, tournament director of the Connecticut Open, dons a tiara on the tournament's Superhero and Princess Day in 2017.

said he is looking forward to the match, and to hopefully defeating Blake, who bested Hass in a three-set match at the New Haven tournament back in 2005. Blake, who attended Fairfield High School, went on to win in New Haven in 2005 and 2006, back when it was known as the Pilot Pen Tennis Tournament and included men.

On Aug. 24, John McEnroe will play Todd Martin in another Invesco Legends match immediately following the women's semifinal match. The winners of each Legends match will play each other the evening of Aug. 24.

Other special events scheduled during the tournament week are:

Sunday, Aug. 19 will be ShopRite Kids' Day presented by Net Generation, which includes clinics, giveaways and Women's Tennis Association player appearances. The day session will include a tennis clinic for children of all ages and ability levels.



Three-time Connecticut Open champion Petra Kvitová and Jill Zarin, a former star of "Real Housewives of New York City," attend the tournament's "Courtgirls and Cocktails" event in 2017.



Veteran Constantine Ludovico, 96, attends the 2017 Connecticut Open's Military Appreciation Day.

Monday, Aug. 20 will feature the Opening Night Ceremony presented by Yale, which Worcester calls "the biggest party in town." Star players, local celebrities and entertainment kick off the tournament week.


Tuesday Aug. 21's daytime session will mark the tournament's 16th annual Latino Day presented by Net Generation and will also be Women's Day, featuring the lunchtime "Courtgirls and Cocktails," a ticketed event where attendees can shop and

enjoy lunch while taking in the tennis at the Courtside Club and Champions Grill overlooking stadium court. The evening session will feature events and promotions for young professionals, Rotary members and public safety workers.

Wednesday, Aug. 22 will be Free Lesson Day, during which the U.S. Professional Teaching Association brings staff to teach a lesson for children. In addition, it will be Autism Awareness Day, with events including adaptive tennis and fitness clinics, and the tournament also will host its 10th annual wheelchair tennis clinic.

Thursday, Aug. 23 will showcase the finals of the Connecticut Open Family Classic tournament, in which families from throughout Connecticut and New York compete.

Friday, Aug. 24 will be Superhero and Princess Day, during which children in costume of their favorite superhero or princess will gain free admission to the tournament with a paid adult.

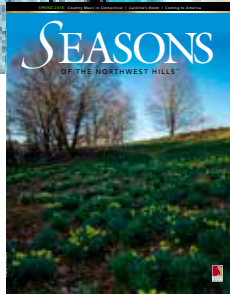
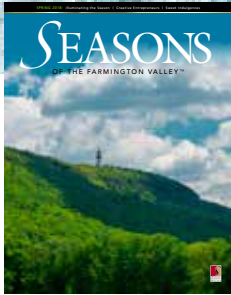
For more information about the Connecticut Open, including tickets and a schedule of events, visit ctopen.org. 



A local girl participates at a tennis clinic presented by Net Generation at the 2017 Connecticut Open.

SEASONS

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A Day to Forgive

Every year on Feb. 1, Americans turn their gaze to Punxsutawney, Penn., with hopes that the groundhog they drag forcefully from its burrow will not see its shadow.

Groundhog Day. A holiday starring a reluctant rodent and a stupid superstition that is meteorologically meaningless regardless of presence of a shadow.

Every year on Feb. 14, the price of roses quadruples as listless couples sit at candlelit tables and stare at iPhone screens while waiting for their chicken piccata, and singletons bemoan a day dedicated to the romantic love that has thus far eluded them and probably always will.

Valentine's Day. Americans spend millions of dollars every year every on this supposedly romantic moment that is often filled with angst, expense and regret.

Even New Year's Day is kind of dumb. It's a federal holiday, so at least most Americans enjoy a day off, but why? We survived another year? We need time to dispose of the previous year's calendars? We require a full 24 hours in order to decide upon a New Year's resolution that will almost assuredly be abandoned 72 hours later?

The problem with so many holidays like these is that they result in no lasting effect. They are meaningless, pointless expenditures of effort. Days filled with dashed hopes and unfulfilled dreams. General stupidity.

But not all holidays are stupid.

Mother's Day, for example, leaves moms feeling slightly less ignored for 1/365th of the year.

Thanksgiving brings families together for genuine moments of love and political discontent.

The Fourth of July reduces the

median number of fingers on stupid Americans considerably.

Christmas drives the U.S. economy while slaughtering millions of evergreen trees.

But so many of our holidays achieve none of these lasting impacts. I like a holiday that leaves something behind. Some lasting effect. Some meaningful change.

This is why I adore and celebrate the often-ignored summertime holiday, Forgiveness Day.

July 7. A day when we are supposed to find forgiveness for those who have transgressed against us in the previous year.

Forgiveness. This is a lasting effect. The transition from one state of being to another. Forgiveness can make a real difference in our lives.

This year, for example, I plan to forgive my children, Clara and Charlie,

for their constant fight over who gets to sit beside my wife at dinner while I sit silently across the table, trying not to be offended by these small, thoughtless, hate-filled monsters.

This year I intend to forgive my cats, Pluto and Tobi, for the many nights spent running across my face while I sleep. Yes, it's true. Our home is 2,300 square feet, not counting a basement in which they spend large amounts of time, yet this pair of four-legged devils often find the need to run across the one square foot of space that my face occupies at any given moment.

It's awful and stupid and possibly malicious, but on July 7, I will forgive them.

Until they do it again.

This year I will try to forgive every waiter who tries to upsell me a stupid bottle of sparkling water, and then, when I decline, walks away from me like I'm some kind of deadbeat dad. Sparkling water is stupid, and it's not sparkling.

It's carbonated. It's Diet Coke minus everything that makes Diet Coke liquid gold. It's an added expense designed to increase the bill and therefore the tip, when in reality, I'm much more likely to tip well if the waiter simply brings me "still water," which everyone else just calls water, and leaves the green bottle of nonsense where it belongs.

Still, I will try forgive these waiters, as difficult as it may be.

I will not, however, forgive the beverage snobs who look upon my Diet Coke like planet-killing poison and constantly warn me about its implication upon my health despite the fact that they haven't seen the inside of a gym in two decades and take the elevator to ascend a single floor.

Forgiveness has its limits, and the beverage snob is one such limit.


I will, however, find it in my heart this year to forgive the old lady with the walker at CVS who cut me in line a couple months ago, forcing me to call

her out with a strongly worded, verbal admonition (because I don't discriminate against people with disabilities or the elderly in any way whatsoever), which led to everyone else standing in line hating me for calling her out.

I forgive the old lady who cut me in line. It was a heinous and despicable act, but on Forgiveness Day, I can find forgiveness for her.

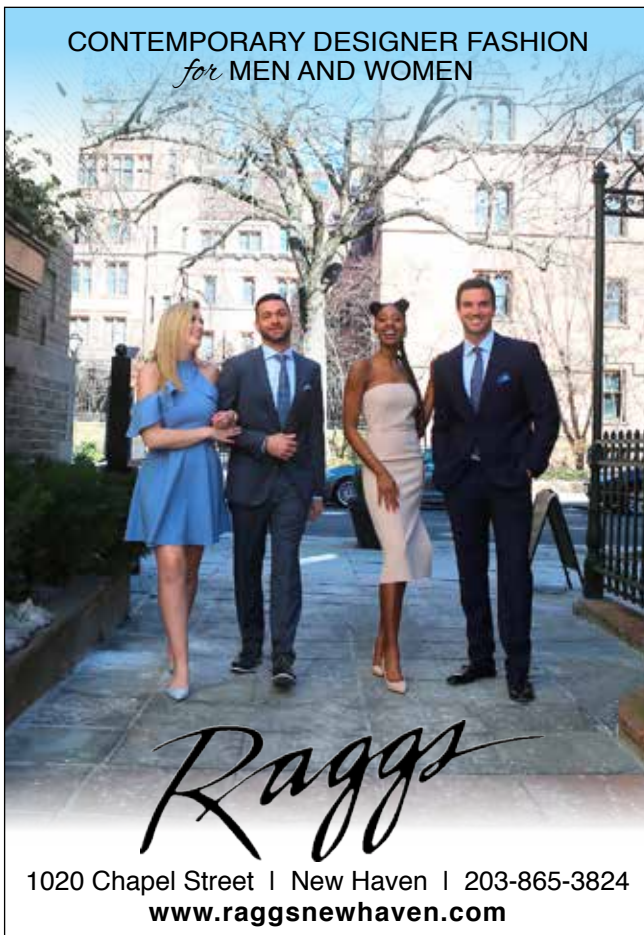
I think.

But there will be no forgiveness for the jerks in line who judged me on that day. That elderly woman cut me. I had every right to let her have it. But they had no right to their side-eyes and exasperated sighs. No right to look upon me like I was some kind of insensitive cretin.

No forgiveness for them. Let's be realistic. It's Forgiveness Day. Not Miracle Worker Day. 



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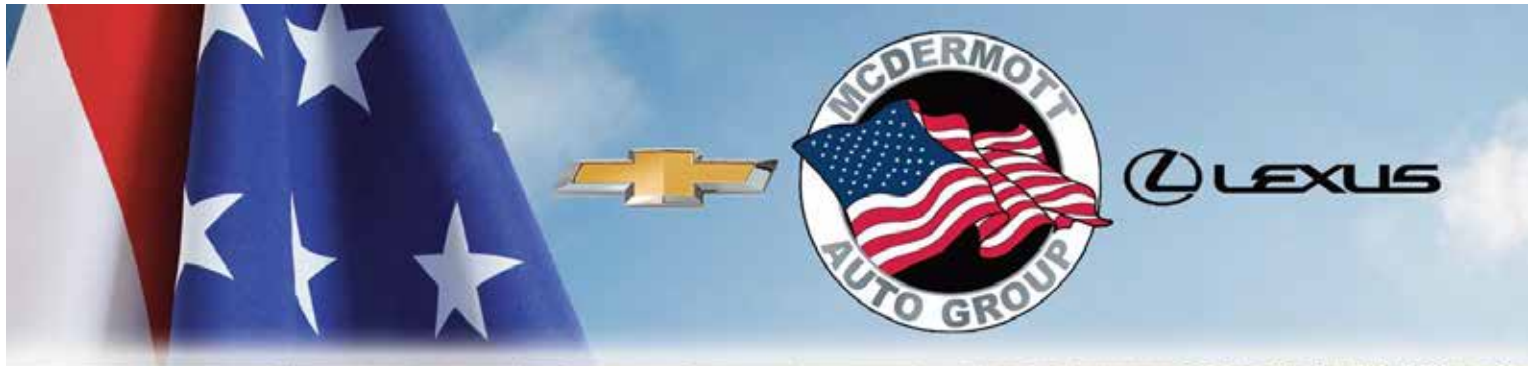


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