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### EDITOR'S NOTE



Welcome to the fall issue of Seasons of New Haven!

It's my favorite time of year. There is so much happening in and around New Haven over the coming weeks. Every year around this time, the city gets re-energized as thousands of college students return to the area. The buzz you feel walking around downtown and on local campuses is undeniable: fall in the Elm City has arrived.

In this issue, as always, we bring you stories about the innovative, fun things that are happening now and on the horizon. We love offering some ideas about great places to shop, eat and visit.

We're also taking an introspective look back at some of the historical figures who helped shape our region and our nation. As November marks the centennial of the end of World War I, we are proud to partner with Southern Connecticut State University journalism students to spotlight Connecticut individuals with ties to The Great War. Many of these stories have, until now, gone largely untold, and I hope you enjoy this glimpse into our city and state's history.

On a lighter note, we also take you behind the scenes of the New Haven Symphony Orchestra as it embarks on its 125th season, examine how expansion is helping nonprofit Chapel Haven better serve its community, and highlight the successes Connecticut businesses are

enjoying from hiring autistic workers.

I invite you to join the conversation by connecting with us on Facebook, Twitter and Instagram. We would love to hear what you think.

Happy reading,

Cara

Cara Rosner, Editor cara@seasonsofnewhaven.com











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Remembering our war heroes.



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As summer turns to fall, columnist Matthew Dicks laments the end of baseball season.



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## OUT & ABOUT IN

Oct. 13-14

#### A New Take on a Classic Oct. 4-7

A new production of the Tony Award-winning musical "Les Miserables" comes to the Shubert Theater Oct. 4-7, direct from an acclaimed two-and-a-half-year return to Broadway. The production, presented by Cameron Mackintosh, is still set against the backdrop of 19<sup>th</sup> Century France but features new staging and reimagined scenery inspired by the paintings of Victor Hugo. **shubert.com**; (203) 562-5666; 247 **College St., New Haven.** 

### A Kid-friendly Halloween

Paying Homage to Ol' Blue Eyes

The New Haven Symphony Orchestra presents

hits, featuring Rob Zappulla's big band and the

New Haven Symphony. Performances will be at

2:30 p.m. Saturday, Oct. 13 at Hamden Middle

newhavensymphony.org; (203) 865-0831.

Oct. 13, 14, 20, 21, 27 and 28

"Come Fly With Me: A Tribute to Frank Sinatra" Oct. 13-14. The concerts will include Sinatra's biggest

School, and at 3 p.m. Oct. 14 at Shelton High School.

Get into the Halloween spirit at the Shore Line Trolley Museum's "Pumpkin Patch," from 11 a.m. to 4 p.m. on Oct 13 14 20 21 27 and 28 At

Oct. 13, 14, 20, 21, 27 and 28. At this non-spooky event for young children, each child chooses a small pumpkin to decorate and take home, while supplies last. There also will be toy trains, coloring stations, face painting and seasonal decorations.

shorelinetrolley.org; 203-467-6927; 17 River St., East Haven.

#### Festival for a Good Cause Oct. 6

The Boys and Girls Club of Milford presents "Pumpkins on the Pier" from 10 a.m. to 5 p.m. Oct. 6 at Walnut Beach, 113 E. Broadway in Milford. The festival will include a pumpkin patch, crafts and activities, games and demonstrations, as well as a pier full of pumpkin displays created by festival sponsors. The event benefits The Boys and Girls Club. Rain date will be Oct. 7, if needed.

boysandgirlsclubofmilford.com; (203) 713-8055.



## GREATER NEW HAVEN



#### **Walk Through History** Oct. 13

Explore what the historic Whitfield House used to be, how its land was used, and interesting artifacts that have been found there when Michael McBride walks visitors through the grounds at 2 p.m. Oct. 13. The event also includes self-guided tours of the house, which was built in 1639, and the visitors' center.

203-453-2457, 248 Old Whitfield St., Guilford.

#### **Get into the Groove** Oct. 27

Brian Culbertson brings his "Colors of Love" tour to the John Lyman Center for the Performing Arts at Southern Connecticut State University at 8 p.m. Oct. 27. The jazz, funk and R&B performer released his

latest album, "Colors of Love," on Valentine's Day of this year. southernct.edu/lyman; 203-392-6154; 501 Crescent St., New Haven.

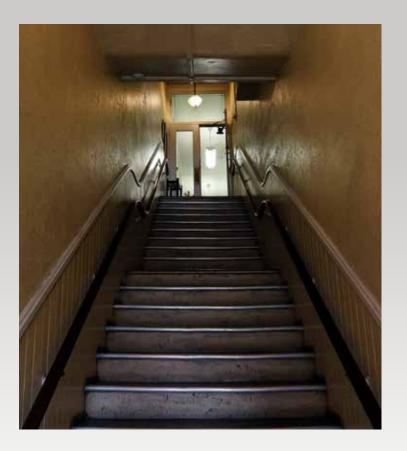
#### **Remembering WWI Through Nov. 11**

The New Haven Museum continues its year-long commemoration of World War I with "Gilbert Jerome: New Haven's WWI Aviator," on view through Nov. 11. Throughout the year, the museum has featured views of The Great War based on personal narratives of local individuals. This exhibit focuses on Boy Scout Executive Lt. Gilbert Jerome during the war, including excerpts from his diary, letters, sketches and watercolors he sent home from the war. It also features memorabilia on loan from the Connecticut Yankee Council of Boy Scouts of America. newhavenmuseum.org; 203-562-4183; 114 Whitney Ave., New Haven.

#### **Still Time to Eat Local**

Summer may be over, but there's no shortage of farm-fresh food as City Seed's farmers' markets continue into the fall. Visit the Wooster Square market Saturdays through Dec. 15, Edgewood Park Sundays through Dec. 16, the downtown market Wednesdays through Oct. 31, and the Fair Haven market Thursdays through Oct. 25. cityseed.org.





## A Storied History

#### Take some time to "check out" The Institute Library

by AMY J. BARRY / photography by STAN GODLEWSKI

ven when you're standing right in front of it, it's easy to overlook the small door – squeezed between a tattoo parlor and a vintage clothing store - that leads into The Institute Library, one of the last remaining membership libraries in North America.

One hint you might be getting close is if you see a young man in a morning coat and top hat, as if straight out of a Dickens novel, approaching the building. You might wonder if you are time-traveling back a few centuries, until you notice a laptop tucked under his arm.

And, when you discover your destination right there in plain sight, you'll need to push a doorbell and wait for a volunteer to welcome you inside the 1878 brick

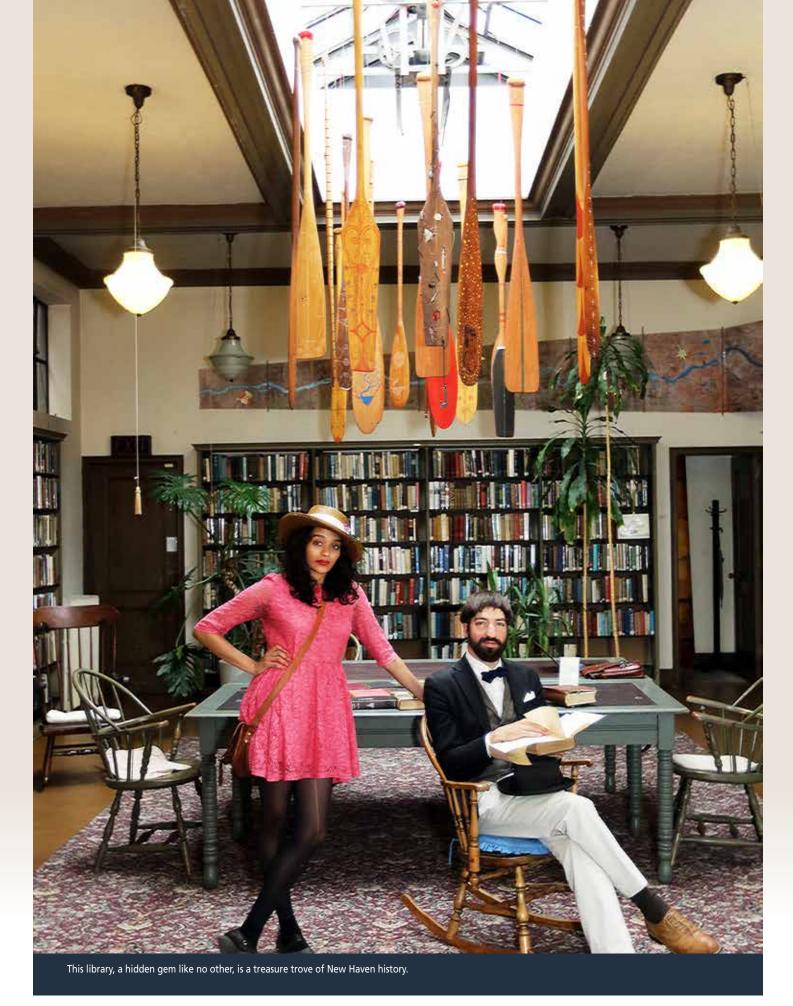
building, at 847 Chapel St. in New Haven, where street noises fade away. The interior is hushed and calm; a gentle place in which to escape for a little while, or as long as you'd like.

The library, located upstairs and just a block from the Green, is accessible by staircase. This enduring institution is a nod to the past - really more like a bow. Its hidden-ness is part of its mystique. Yet it is not a staid structure. In addition to its rich collection of well-preserved books – more than 30,000 volumes lining the walls from floor to ceiling – the library is a living, breathing member of the community that holds innovative, ongoing programs and changing, curated art exhibitions that are all open to the public.

CONTINUED ON NEXT PAGE



Stepping into The Institute Library is like stepping back in time.





Institute Library Executive Director Valerie Garlick stands next to the original card catalog, which is still in use.

#### PAST AND PRESENT INTERTWINED

In addition to being a wealth of information, Valerie Garlick is The Institute Library's executive director and its only paid employee.

"The library's genesis was as a place to further one's education," Garlick says of what was earlier known as The

Young Men's Institute Library. "The story is that eight young working class men from New Haven came together to pool their resources, share knowledge, exchange books, and have a routine debate process. They would talk philosophy, trade, etc. It started as a room in Ninth Square and grew until it eventually ended up here."

Although women were coming to the library since its inception in 1835, Garlick says they were given a "ladies parlor" and mostly kept

separate from the men.

"Men would play chess, women would have their fashion magazines, but women were allowed in and had equal standing," she says.

In 2011, the library was incorporated as a nonprofit public charity and became known as The Institute Library.

The library predates the public library system in New Haven by 61 years and belongs to the Membership Libraries Group (MLG), which includes just 16 circulating libraries and 20 libraries in total. The Institute Library, with about 500 members, is relatively small within that group.

A key component to the library's survival is dues. Memberships are \$25 a year for first-time members, \$60 a year for sustaining members, and \$125 for patrons, with shared membership





Biographies are being gathered from The Institute Library's collection as inspiration for the next gallery show: "Shelf Life: History, Biographies and Fame."

privileges at nine historic partner libraries in New York and New England. Everyone is welcome in the library, but only members can check out books.

"We're able to curate our collections to the interests of our members and put on programs they suggest," Garlick says. "It's always been a little like a club, but we welcome everyone to our programs, and anyone can become a member."

She adds: "This is a library that's friendly for introverts. You can hide away and be comfy and read by yourself and luckily, since we're so hidden, it's a quiet space to tune out—that's really important to us."

She recalls that when she became executive director two years ago and put a computer on the front desk to check books in and out, some people were rubbed the wrong way. Since then, she says, "people understand that we're putting our books online where they can learn more about our collection, what people are reading. They appreciate that we have Wi-Fi."

Garlick thinks people become members of the library for reasons that are more cerebral than low-tech versus high tech. "People want a philosophical forum to come have conversations, discuss ideas, or quietly do research on their own," she says. "And it's a place to gather in real time. People have a hunger for that, which is why we have a great response to our events. We're a really friendly, awesome group of people. We attract people interested in connecting with each other and furthering their knowledge."

#### THE BOOKS

Here, the books are not catalogued by the Dewey Decimal System.

"We have our very own system and original card catalog that is nowhere else in the world," Garlick says.

William Alanson Borden implemented the system. He was the library's first professionally trained librarian, serving from 1887 to 1910, and he experimented with new technologies and patented new categories. Although the classification system was adapted in India for some time, today it can only be found at The Institute Library.

The system allows the library to provide "a living collection," expanding its particular subsets regularly with purchased and donated books that reflect members' interests,

Garlick says.

The focus is on adult fiction and nonfiction, from classics to new novels, including romance, murder mysteries, contemporary bestsellers, biographies, science, travel, and culture.

The oldest volumes in the collection are reference books that are still recorded in handwritten card catalogues. These include very rare phone directories of New Haven workers, containing detailed information on the people and their jobs - the Facebook of its time.

#### THE ART

The designated second-floor art gallery is an exhibition space for visual art, presenting four to six exhibits a year with strong connections to words, language and literature.

Exhibitions are organized by Martha Lewis, the library's curator in residence for the past seven years, who does this big job for no salary simply because she loves and believes in the library.

"I do my own graphic design, physically put up the exhibits, and select the artists," she says. "Valerie [Garlick] helps me a lot, [along] with the kindness of other artists and preparators."

An artist herself, Lewis says when she took over as the gallery's second curator, "The one thing I wanted to do, partly because of my own interest in books and the way my work related to books in the past, was to do exhibits that connected the collections downstairs with the exhibits upstairs in some way or another."





Martha Lewis, The Institute Library's curator in residence.

This past summer's show, "Wish You were Here," is an example. Dedicated to armchair travel, vacations, and adventures elsewhere, it featured the work of 12 artists in conjunction with selected travel books, atlases, and other

vintage materials from the library's historic collection.

"As [both] a curator and artist, I find shows very flat where I can tell a curator has an idea and ticks the boxes off to get it done," Lewis says. "I do have an idea before I start a show, and then I actively look to find things I'm interested in and see how they're going to have a visual conversation."

She adds, "I have an open call because I believe in democratic process, and all young artists deserve a chance. The healthiest thing for local artists is to compete with artists in the global arena, and I

always try to get a couple of internationally known artists."

Although other libraries have art exhibits and show objects from their collections, Lewis thinks The Institute Library shows are unique.

to Bookmark

#### **Opening reception**

Sat. Sept. 29, 4-6 p.m. Free & open to public

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#### **Next up in The Gallery Upstairs**

#### "Shelf Life: History, **Biographies and Fame**"

An exhibit featuring contemporary artwork that takes an innovative look at historic figures, celebrities, local heroes, or the celebration of the ordinary citizen. Opens Sept. 29.



"Our openings are wildly fun," she says. "We try to have food that relates to the theme. We also have popular artist-led tours during the openings."

#### SUPPORTING CHARACTERS

Certainly, Garlick admits, there are financial challenges to keeping the library running.

"We own this building [so] we get some rent," she says. "Membership dues count for a lot and donations from people who believe in what we're doing. We receive support through grants and do several annual fundraisers"

Lewis and Garlick say one of the biggest challenges is the age of the building.

"It's the challenge of people using the space and the space being worn down by the use," Lewis says. "We want people in here and enjoying it, but we also want to be able to preserve and maintain it for the future. That's what we're here for: stewardship."

The organization is currently in the midst of a building campaign whose purpose is to "restore and revitalize" the four-story structure. It's seeking private and institutional funding – as well as community support – for critical repairs to the infrastructure, energy efficiency updates, and accessibility improvements. On the list of needed repairs are a degraded wooden carrying beam on the third floor, ice-damaged interior and exterior brick, and interior plaster. The library would also like to install an insulated

roof, a hard-wired fire-suppression system, a security surveillance system, and an ADA-compliant entrance hall, elevator and bathrooms.

In addition to donors, volunteers are essential for survival.

"We have nine core volunteers who greet visitors at the door and know our collections inside and out and give tours," Garlick says. "They range from students to retirees: from people who love books to writers and artists."

Carol Snyder of North Haven has been volunteering at the library for two years and says there isn't a minute she doesn't enjoy being there. She works one afternoon a week, staffing the front desk and helping out on projects and special events.

"The Institute has a real personality - quirky, amusing, the holder of almost two centuries of information and wisdom," Snyder says. "It's great fun watching new visitors discover the place ... seeing their eyes bug out at the reading nooks and crannies that look like a setting for a Victorian novel; at the card catalogue with beautifully scripted entries from the 1800s; and at all the wonderful reminders of the Institute's nearly two centuries in New Haven.

"And where else," Snyder asks, "could I volunteer and get to witness the return, in March 2018, of the Institute's copy of 'The Trawler' by James B. Connolly? It had been checked out and overdue since Jan. 16, 1915!"



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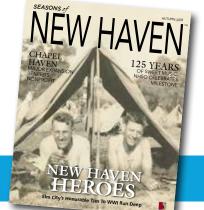
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Chapel Haven, a nonprofit in New Haven serving adults with cognitive and social disabilities, is getting its first major renovation and expansion in decades. The \$70 million project, shown here in a rendering, will allow the organization to better serve its existing clients and expand its offerings. (Rendering courtesy of Chapel Haven)

## Life Mission

#### Chapel Haven expands to keep more people at "home"

by JACK KRAMER / photography by TONY BACEWICZ

or close to a half-century, Chapel Haven has been recognized as one of the premier programs of its kind, teaching adults with cognitive and social disabilities to live independent and fulfilling lives.

But even those dedicated to making the main Westville campus everything it can be knew that something – actually, a lot – was missing.

The staff knew, the residents knew, Chapel Haven's president and other executives knew.

"Back in 2010, when I was appointed president, while I was so happy with that honor, when I took my first stroll and looked around the campus I said, 'Uh-oh,'" Chapel Haven President Michael Storz recalls.

"I had inherited a building and a campus that were outdated," Storz explains. "I quickly saw that we had aging residents that we didn't have the ability to take care of as they grew older, and their needs were changing. So our older, more senior residents were being forced to leave Chapel Haven and all the friends they had made here because we didn't have proper medical facilities to care for them, among many other things."

"It just ripped my heart out," he recalls. "People who lived here felt this was their home and wanted to live the rest of their lives here. But they were being forced to leave the place they had grown to love."

"Now," Storz proudly says, "we will be able to provide that loving home forever for our residents, and for their families. Nobody will have to leave if they want



to stay. And most do want to stay."

While Storz takes great pride in describing what the future holds for Chapel Haven, a resident put it more succinctly.

"It's time for us to be in real buildings," says Robbie Marcus, who has lived at Chapel Haven for two years. "I'm really excited and looking forward to all the new, cool stuff. I'm tired of the old. stinky stuff."

The new "cool stuff" is part of a \$70 million major expansion that includes the construction of several new buildings on the Westville campus in New Haven, which is close to Woodbridge.

Phase 1 recently was finished: a new, 32,500-square-foot residential and classroom campus to house Chapel Haven's REACH (Residential Education at Chapel Haven) program. The program serves adults with profiles including autism, mild intellectual disabilities and Down Syndrome.

A new Welcome Center, also part of Phase 1, serves as the new gateway to the campus. Designed by The S/L/A/M Collaborative, it includes a curved glass lobby and reception space, with an inviting stone hearth and seating area. A

#### CHAPEL HAVEN PROVIDES LIFELONG INDIVIDUALIZED SERVICES FOR PEOPLE WITH DEVELOPMENTAL AND SOCIAL DISABILITIES, EMPOWERING THEM TO LIVE INDEPENDENT AND SELF-DETERMINED LIVES.

gallery featuring artwork by the residents leads into a multimedia presentation and conference room.

This fall marks the beginning of Phase 2, when construction will begin on a four-story residential community offering apartments, clinical space and community services. It has been designed as an intergenerational space where adults with disabilities will not only receive the support they need but can thrive in a beautiful, non-institutional setting.

Founded in 1972 in a small house on Chapel Street, Chapel Haven is a nationally accredited transitional living program and approved private special education school. It moved in 1976 to its current Whalley Avenue location and has become a cornerstone of the neighborhood.

Its stated mission is: "Chapel Haven provides lifelong individualized services

for people with developmental and social disabilities, empowering them to live independent and self-determined lives."

Chapel Haven has grown to serve more than 250 adults (18 years of age and older) in the residence. It also serves the community with three distinct programs; REACH, Asperger's Syndrome Adult Transition (ASAT), and Chapel Haven West (located in Tucson, AZ).

Through the REACH program, students learn academics like math, social studies and language arts, along with "the day-to-day living skills that will be necessary for independent living when they graduate from the twoyear residential program and become members of our Supported Living Program," according to the Chapel Haven website. These include household skills (i.e. cooking, cleaning and shopping), dealing with finances, managing health



Catherine Sullivan DeCarlo, vice president of admissions and marketing, snaps a photo of resident Sierra Skora-Thomas, Chapel Haven President Mike Storz and Chapel Haven residents Nate Sapan and Robbie Marcus in the recently completed Welcome Center.



The Chapel Haven expansion under construction.

and hygiene, and getting along with a roommate. Chapel Haven also has an evening and weekend recreation program offering some 35 activities a month, ranging from a night at the movies to chaperoned trips to New York and Boston.

New Haven Mayor Toni Harp is as excited as the Chapel Haven staff and residents about the expansion project.

"I wholeheartedly congratulate them on this state-of-the-art facility providing services for seniors, allowing them to continue living among friends and with independence," says the mayor. "There are very few aging services or facilities of this kind in the country, so once again, this positions Chapel Haven as a national leader in providing these services."

Also excited about the expansion is Chapel Haven board Chairwoman Peggy Baker, whose 27-year-old son Matt is a resident of Chapel Haven, having graduated from the REACH program. He now lives independently in a condominium on nearby Fountain Street.

Matt has a mild form of autism, says Baker. He has been at Chapel Haven for seven years.

"The new expansion project means as a parent, I know Matt can stay forever, long after my husband and I are gone, and his siblings don't have to worry about what comes next for Matt," she says.

"He just loves Chapel Haven. Frankly,

he doesn't want to come home for overnights," she says jokingly. "We have to force him to come home. It is just a wonderful school, a wonderful place."

Baker says one aspect of the expansion project that shouldn't be forgotten is that the buildings will benefit the broader Westville area.

"It'll be as much as an asset to the community, with the athletic facilities and the community rooms, as it will be to Chapel Haven," she says.

David Neal of S/L/A/M says that the company held many meetings about the construction plans, and the architects made sure to include residents of Chapel Haven in the meetings.

"We wanted their ideas, their thoughts on what worked for them, and what didn't," says Neal.

Bill Angier, a teacher in the REACH program, couldn't be more excited about opening the new school year in a stateof-the-art complex with all the bells and whistles.

"I think it's a fantastic opportunity that I walked into," says Angier. "I just started teaching here last year, and to think that my first year was the last year in the old building and my second year will be the first in the new one – well, I just love that idea."

The task of paying for the expansion project is a big one, and a lot of that

responsibility falls on Vice President of Development Julia Isenberg.

"We've received tremendous support from the community and families of those who reside at Chapel Haven," says Isenberg. She says the fundraising has topped about half of the necessary \$70 million, but both she and Storz say they will, one way or another, raise every dollar necessary.

And all of that money is coming from donations.

Storz fondly recalls a meeting when Chapel Haven residents first heard about the expansion plans.

"Many had tears in their eyes because they were so excited," he remembers. "One resident even wrote his own check for \$234 because he wanted to help in any way he could."

Storz says one other aspect of the expansion project that gives him a lot of satisfaction is that all the buildings will be accessible to everyone. He says one of the toughest things Chapel Haven staff had to do in the past was to tell people using wheelchairs that Chapel Haven buildings weren't up to code for their use.

"People would understandably assume that, considering our stated mission, Chapel Haven was a place that would be would be wheelchair accessible," says Storz. "Now we are."

One of the first residents with a wheelchair who will be moving into the new Chapel Haven is Andrew Burbank, who is in his early 20s. He has had cerebral palsy since birth and has been in a motorized wheelchair since age three.

"He's always wanted to live on his own," says his mother, Kris Burbank. "He's been living at home with personal caregivers who help him with his dressing and bathing. He is so looking forward, as any young person his age would, to living on his own."

Andrew Burbank is enrolled in the REACH program.

"I just think it's such a terrific thing," Kris Burbank continues. "Yes, the new buildings are wonderful. But Chapel Haven is so much more than buildings. It is an outlook, an attitude and enabling people to live independently. The buildings just help fulfill the overall goal of what the place and its people are all about."

#### **Live at The Bushnell**

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t was Alice Mattison's first time. She hadn't known that, only 27 minutes away via Route 34 – an ancient path once traversed by the Quiripi and the Paugusetts – there was a glorious respite from the muggy streets of New Haven.

"It's like we got on a plane to get here. I feel like I'm in a different time zone," says Mattison, her hair ruffled by cooling breezes rushing up from the Housatonic River. We were standing at an outdoor bar of sorts, a counterheight ledge with tall chairs for sitting and supping. But instead of facing a barkeep and a wall of shiny bottles, this bar faced the sky, dark pines, weeping willows and, far below, the deep green rippling river.

city that taking her out of East Rock on a hot summer night felt a bit like a kidnapping – or, at the very least, a smuggling.

It was, in fact, a low-risk outing. I knew we would have delicious food in a wonderful setting. That's because the chef/owner of Stone's Throw is Peter Hamme, who for 14 years delighted patrons at The Stone House in Guilford. That restaurant was sold to a well-heeled visitor who decided he wanted the building and the land for himself; Chef Hamme came roaring back in June of 2016 with a revamp and build-out of what was, most recently, Lake House, a seasonal restaurant in Seymour.

Peter Hamme and Tara Hamme



Stone's Throw's telescoping dining room leads to an extensive pation

Mattison, a critically acclaimed author, has several works of fiction set in New Haven. Though she's internationally known, it is her local readers who get the buzzy little thrill of recognition when a character, well into a story line, stops in at, say, Atticus, or meets a friend at Koffee?, or mentions a long-gone establishment - Bryn Mawr Books! – whose name she drops like a secret treat for fellow townies to savor. Mattison is so entrenched in our

- his co-owner, general manager and spouse - are denizens of the Valley, and had long been aware of the restaurant on the river. Historical records first identified the building in the 1850s, when it was a private home. During Prohibition, the place was rumored to have been a speakeasy, a hot spot for bootleggers running rum on the river, but it didn't officially become an eatery until the 1970s.

Decades of add-ons followed;

today, the restaurant is a series of environments, each following the next like a railroad flat, including a barroom, a cozy fireplace area and an ingenious telescoping dining room. It was Jennifer Recker, the chef's business partner, general manager and sister-in-law, who explained the benefits of the glassed-in room to us.

"The middle bit acts as a greenhouse, so you can have lunch out here all winter," she beams. We imagined sitting under glass like hothouse orchids, sipping liquids while bright snow swirled all around.

The menu at Stone's Throw is as expansive and interesting as its surroundings. There is plenty of casual, approachable fare. A bar menu, served all day in a space where one could actually imagine spending all day, includes friendly favorites like tacos, wings and a crispy chicken sandwich, but also includes unexpected delights like an open-faced lamb burger with melted brie, and a po'boy featuring whole belly clams.

At dinner, Chef Hamme stretches out: A roast salmon is made with wasabi mascarpone, wild rice, spaghetti squash and Szechuan beurre blanc; an herb-crusted rack of lamb features a honey Dijon drizzle, cucumber-radish salad and Gaufrette potatoes; and a grilled head-on shrimp dish features black bean mole and roasted pepper-pineapple salsa. One of the chef's personal favorites is the free-range roasted poussin, served simply with sage croutons over local baby arugula. He admits the dish isn't ordered as often as he wishes it would be, perhaps because of unfamiliarity.

"Poussin is nothing scary, it's just a young chicken," he says. "Once people try it, they really like it."

We New Haven escapees found ourselves enticed by so many dishes that it took us forever to order. Thankfully, we were shepherded through our indecision by Recker and our charming server Alex, who turned out to be Recker's son. (Peter and Tara's sons are also employed at Stone's Throw; at any given time, as many as six cousins might be working there.) Following their advice, we started with a classic: Clams Casino.



Sold by the piece – a nice touch – these smoky, sizzling beauties were very fine examples of their ilk, and the flavor of the local clams shone through. We asked for bread to sop up the juices, and boy, we were glad we did: it was dense, warm, chewy and dangerous for women trying to save their appetites.

Chef Hamme has a way with lamb; it appears in several iterations on Stone's Throw's menu, and we swooned over an appetizer of Albóndigas (Spanish-style lamb meatballs in tomato sauce), bursting with complex flavors. Next, a salad of baby spinach and Fleming Farm microgreens arrived, decorated with cucumber ribbons and globes of seasoned goat cheese. It was dressed with a blessedly light hand, and every bite of those tiny sprouted radishes –

pop! pop! – exploded with peppery goodness. We found out later that the greens, grown in Orange, arrive each week in flats and are harvested with kitchen snips just before plating.

We had to order the Recking Balls. They were named for our server and his brothers and his mom; how could we not? These bumpy golden baseballs turned out to be mac and cheese stuffed with fresh mozz and deep-fried, topped with vodka sauce and basil oil. Talk about rich!

"I think my grandson would go for this," says Mattison. "He really likes mac and cheese. It's deep fat fried, nothing weird or green, plenty of crunch." Kid friendly, to be sure - and a top choice for hearty bar patrons.

Three entrées were ordered, and mightily savored. A French Fisherman's Stew was an ocean of fresh seafood, its saffron and fennel tomato broth crowded with Thimble Island clams, Prince Edward Island mussels, diver scallops, shrimp and chunks of fresh fish. A grilled hanger steak was big and bold yet wellbalanced, with port sauce, Brazilian chimichurri, mashed potatoes and crispy potato planks all playing nicely with each other.

Stone's Throw keeps things lively by featuring theme nights, a Sunday Jazz Brunch and weekly specials; because we were there on Lobster Fest Tuesday, my guest ordered the Lobster and Seafood Pot Pie. This was an elevated version of a pot pie, a shallow bowl of lobster meat and other luscious bites, topped with a square of puff pastry. Though we'd expected a cream



The restaurant offers a unique setting, both wooded and on the water. Diners can arrive by boat, kayak, canoe or Jet Ski.

#### BARGAIN BIVALVES

by TODD LYON

Oysters and clams are a special East Coast treat, a gift from our watery edges. But, unless you're digging them yourself, a steady diet of littlenecks and Blue Points can get expensive.

Boutique bivalves at oyster bars can easily cost \$3.50 each, and, even though Connecticut clams are more plentiful than they've been since Victorian times, dozens of fresh-shucked M. mercenaria can get pricey,

Thankfully, several New Haven eateries offer discounted raw bar offerings on weekdays during happy hour, including the elusive "Buck-a-Shuck" option. So belly up, and don't forget the horseradish.

#### **Atelier Florian**

Iced oysters served on a pedestal, complete with an itty-bitty bottle of Tabasco sauce, can make a gal feel downright rich. Such is the case at this darling of Elm City insiders, where the atmosphere evokes European bistros and the expansive bar offers wines on tap. Though inflation has driven happy hour oysters to \$1.25 each, it's still a stone-cold bargain, and the deal is available from 4 until the civilized hour of 6:30 p.m., seven days a week.

#### **Pacifico**

This colorful Nuevo Latino restaurant offers great people watching from its lounge area, which holds up the corner of Temple and Crown streets, smack in the heart of downtown New Haven. Pacifico's "Social Hour" runs from 4:30 to 6:30 p.m., Monday to Friday (bar only), and offers some of the best deals around: besides \$3 tapas (try the fish tacos and the Manchego fries), there are \$5 mojitos, sangrias and margaritas, and yes, oysters on the half shell for \$1 each.

#### **Cast Iron Chef Chop House & Oyster Bar**

One of the newer additions to State Street's dining scene, this house of steaks becomes infinitely affordable during its weekday happy hour. While enjoying \$5 libations at the lively bar, you and your friends can feast on freshly shucked clams for \$1, and/ or fat pink shrimp and Blue Point oysters for \$1.25 per. The fun starts at 3 p.m. and carries on until 6 p.m. on weekends, until 9 p.m. Monday through Wednesday, and until 7 p.m. on Thursdays and Fridays.

#### **Shell & Bones**

The awards just keep rolling in for this vibrant eatery on New Haven's working waterfront. Shell & Bones really does feel like the deck of an ocean liner, and during happy hour (Mondays and Tuesdays, 4-6 p.m.), you can go ahead and sup like a VIP with \$1 oysters, \$1 littlenecks, \$1 grilled skewers and \$1 oyster fritters, plus drink specials. Bigger spenders might want to splurge on the "Half, Half & Half" special. That's a half-bottle of Ruinart Blanc de Blanc, a half-dozen oysters on the half shell, and a half-dozen fried oysters, all for \$50. On Wednesdays through Fridays, happy hour runs from 11 a.m.-6 p.m. (just drinks).





sauce, it was surprisingly sweet and citrusy, partially because the seafood had been deglazed with Madeira.

"Yours is good but I like mine better!" says Mattison, who was kind about sharing.

We thought we couldn't eat another bite until we heard these three words: Cannoli Ice Cream. Made by Micalizzi of Bridgeport. All the yummy decadence that made Italian pastry chefs famous, but chilled, with bits of cannoli crust mixed in for texture. More globes to top off a feast of globes, large and small.

The summer sun was long gone, and the river sent up everdeepening sighs of cool air. The patio was dotted with happy lingerers; behind them, ancient trees strung with lights made the garden area look like an enchanted forest. Chef Hamme had told me that, in the winter months, Stone's Throw loses half of its dining space – the total, including the outdoor seating areas, is a whopping 2,600 square feet – but there are holdouts who push the al fresco season to its limits. At least one gentleman, he says, can be seen all winter, bundled up and dining outdoors in the face of the icy Housatonic.

Our ride home was deeply peaceful. Mattison joked that her driving-averse husband had told her, "I hope it's not great," and now she had to break the news. The next day, I received a note: "This morning, the headlines are as scary as ever, aging bodies are no less decrepit, etc. - but that food was so good, and the people so smart and eager to do their best, the place so beautiful ... a wonderful evening."

Well said, Ms. Mattison.



#### **Meet Alice Mattison**

photograph by SIGRID ESTRADA

Mattison is an acclaimed author whose novels include "The Book Borrower" and "When We Argued All Night," a New York Times Book Review Editor's Choice. Her short stories regularly appear in publications such as The New Yorker and Ploughshares and in literary anthologies; she also contributed to the recent New Haven Noir collection.

A revered teacher, she drew upon lessons taught at her classes at Brooklyn College, Yale University, and Bennington's Writing Seminars to create "The Kite and the String: How to Write With Spontaneity and Control - and Live to Tell the Tale," an instant classic of the genre. Mattison's seventh novel, "Conscience: A Novel," was published in August (Pegasus). Set in modern day New Haven, the story reaches back to 1970s Brooklyn and follows the fates of three young war protesters.

She will appear with fellow New Haven author Sandi Kahn Shelton at Best Video Performance Space in Hamden on Oct. 2.



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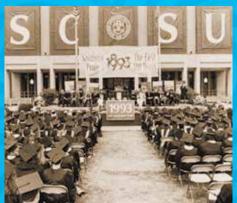




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— Joe Bertolino, President

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## **Businesses Step Up To Welcome Employees With Autism.**

by THERESA SULLIVAN BARGER / photography by ALLEGRA ANDERSON

ustin Atkins enjoys helping customers at his part-time job at the Simsbury Walgreens and the satisfaction of doing his job well. His job as an associate requires multitasking, including replacing weekly ad tags and working the cash register.

Only a few years ago, says Atkins, 21, he spent his junior year of high school as a virtual shut-in because he had difficulty talking to classmates. Born with autism spectrum disorder (ASD), he had to learn how to talk to others, how to make decisions quickly, and how to problem-solve, he says. He graduated from high school in 2014 and subsequently completed a local college program. He credits years of internships and on-the-job-training through Favarh, a Canton-based organization for people with disabilities, as well as Walgreens' staffs' experience with other employees with autism, for his success.

Atkins is one of the lucky few. Nationally, the unemployment rate among adults with ASD is estimated at 86 percent, according to the National Autism Indicators Report published by the A.J. Drexel Autism Institute in 2017. Underemployment rates also exceed 50 percent. (State figures were unavailable.)

ASD, a lifelong condition, is characterized by challenges with social skills, speech and nonverbal communication - and also by strengths: attention to detail, logical thinking, independent thinking, honesty and loyalty, according to Autism Speaks, a national advocacy group. The Centers for Disease Control and Prevention estimates that one in 59 U.S. children has been identified with ASD, more than 2.5 times the one in 150 reported in 2007.

About half the people diagnosed with autism

have an IQ above 70, and about half below 70, research shows. A retail or distribution center job may be too repetitive or boring for some people, and too demanding mentally or physically for others – with or without autism. As the saving goes: If you know one person with autism, you know one person with autism.

Internationally, parents of children with autism spark the programs and companies designed to capitalize on the strengths that people with autism bring to the workforce. The father of a son with autism created Specialisterne, a Danish software firm, as a for-profit business to draw from an untapped, overlooked resource – 75 percent of its workforce is diagnosed with ASD. Others soon followed. Germany-based SAP SE launched its Autism at Work program in 2013 and employs more than 140 people with autism. In the U.S., Microsoft, Ernst & Young, Ford, JP Morgan Chase, SAP and Walgreens have made commitments to hiring people with disabilities.

#### CONNECTICUT EMPLOYERS

In Connecticut, with help from the state Bureau of Rehabilitation Services (BRS), Travelers launched a pilot program in early 2017 to hire people with disabilities based on employees' advocacy. Four additional groups have been hired, says Jim McMahon, director of talent acquisition for Travelers.

Research shows that "if you structure a program properly, you're not compromising productivity or any of your standards," McMahon says. "We're trying to be more inclusive in our hiring. We're not trying to put any preconceived notions on people [with disabilities]. We're trying to identify individ-

"Half the people in Silicon Valley probably have autism."

- Temple Grandin, autism expert, author and speaker



uals and give them an opportunity."

After completing a five-week training program that includes job coaching from a human services organization funded through BRS, 21 people with disabilities – most of them ASD – have been hired by Travelers and receive salary and benefit packages comparable to other employees, says Kathy Marchione, bureau chief, vocational rehabilitation program with BRS. "It's a huge success. I'm thrilled with it," she says.

McMahon and Marchione attended the Autism at Work summit at Microsoft's headquarters last spring to learn from businesses that had hired people with disabilities.

"I've been doing this work for 30 years," she says. "When I saw employer after employer sell this on how it makes good business sense, it felt so right."

#### A GROWING PROBLEM

Parents of children with disabilities worry how their adult children will support themselves in the future, once the parents are elderly or gone. Given all their children could bring to a job, mothers express frustration with the limited number of opportunities available today.

More employers large and small will have to embrace neurodiversity (a concept where neurological differences are recognized and respected like other human variation) in the workforce in order to drive down unemployment rates. Each year, an estimated 50,000 young adults with autism age out of schoolbased services, according to Autism Speaks. If these adults can't get jobs, they seek Social Security and Medicaid.

"The whole thing is going to implode because it's just not sustainable," says Michelle Ouimette, managing director of Roses for Autism in Guilford and director of its parent company, Ability Beyond, a service provider in Bethel. "I've never felt good about an 18 year old going on Social Security because he can't get the opportunity to work. It feels good to work, to showcase your talents and be part of a team."

Jane Thierfeld Brown, assistant clinical professor at Yale Child Study Center, says with the numbers of people with ASD becoming adults, "we don't have



Amy Langston, who is earning her master's degree at Hartford Seminary, has ASD and works as an autism sensitivity copy editor. Photo by **Emily Sullivan Barger** 

enough of any kind of work for adults on the spectrum, no matter their functioning level."

The state Department of Developmental Services offers training and supervised, sheltered work for those with disabilities, including ASD, whose IQ is below 70, but there are few programs for those with autism who have average, above average and superior intelligence. One wellrespected program, Project Search, gives young adults three six-month, supervised work experiences, including social skills training. But there's no guarantee of a job at the end, and it costs parents \$35,000.

"We have tons of folks who are at the mid- to high-range of the spectrum, what used to be called highfunctioning autism or Asperger's, who have graduated from college,"

says Lois Rosenwald, founder and retired executive director of Autism Services & Resources Connecticut, in Wallingford, and a long-time autism consultant. "The problem is when they graduate and try finding work. If they are working, they often end up working in jobs that don't fit their skill set, and that's when they can [actually] find work."

Hartford resident Amy Langston, who is earning a master's degree in religious studies at the Hartford Seminary, has autism and works occasionally as a freelance autism sensitivity copy editor. But she has a scant work history because the typical jobs that college and grad students work - retail and food service - would be a bad fit for her, she says.

Langston, 23, recently left a temporary administrative work-study job because the stress of the work, on top of graduate school demands, caused her health to decline. She also wanted to focus on her studies. "My condition necessitates that I have plenty of free time," she says. "I'm still working out how I might be able to have both a job and go to school."

At an earlier job in Virginia, a coworker became annoyed when Langston didn't realize that a request to pick up the mail was intended as an ongoing directive, not a single day's errand.

"Trying to get and maintain a job while having autism is hard," says Langston, who grew up and got her bachelor's degree in Raleigh, North Carolina. Employers look for communication and teamwork skills. "We're often low in those kinds of skills. We're trying to look for a workplace where we can really use our talents and live independently."

To overcome the difficulty of faceto-face interviews, which "are one of the biggest hurdles autistics face," Langston would like to see companies offer autistic people phone interviews. "I think that would solve many problems," she says.

Getting a job isn't the only challenge for people with ASD, says Brown, who is also director of College Autism Spectrum, a consultancy in college counseling and work readiness. To keep a job, people must not only do the work, but get along with coworkers, respond appropriately to their bosses and colleagues and, in



Dustin Atkins places and removes "sale" signs, restocks shelves and runs the cash register at his part time job as an associate at the Simsbury Walgreens. Nationally, Walgreens has made a commitment to employ people with disabilities.

some cases, interact well with customers.

Companies with successful hiring programs for people with disabilities offer internships, training programs and job coaching from a service provider such as Favarh (officially the Arc of the Farmington Valley) or mentor coaching from a coworker. Some businesses allow outside experts to provide staff training in how to work with people with ASD; training can be offered to fit the employer's preference – either in-person or through a webinar or short video, Brown says.

Atkins, a Burlington resident, says he's grateful he had the chance to begin as an intern at Walgreens because, when he applied for a paid job, the manager interviewing him had been a supervisor, and he knew that she was kind, easy to talk to, and understanding. During the interview, he says, he imagined talking with a relative so he could meet the manager's eye.

"It was one of my crowning moments, getting over that fear of talking to another person," he says.

#### **BUSINESS BENEFITS**

While autism advocates bemoan the dearth of white-collar jobs, the routine and structure of distribution centers suit some adults with autism, such as Aaron Rudolph, 32. The West Hartford resident began working full time at the Walgreens Distribution Center nine years ago this November. When the center first opened, people with disabilities went through an 18-month, unpaid training program – six months in the classroom, and six months each of simulated workstations. If they passed each phase, they advanced to the next one.

Rudolph's mom, Alison Rudolph, appreciated that her son was given the time and support to be successful, and she didn't mind that the training was unpaid. When he wasn't fast enough to work fulfilling stores' order lists, a job coach helped him work in a different

"It's a tight ship, but I believe it's fair," she says. Her son doesn't mind the repetitive nature of the work and



Behind the scenes ... Seasons volunteer photo assistant Patrick Tully chatting with Atkins after the photo shoot.

gets satisfaction out of keeping stores stocked. He has been given added responsibilities and has received raises, she says.

"We're very grateful he has this job," she says. "It does so much for him because he is contributing."

At least 30 percent of the workforce at the Connecticut Walgreens Distri-

Employee loyalty and retention rates among those with ASD are high, another boost to the bottom line.

bution Center has either a physical, intellectual or social disability they've disclosed, says Joe Wendover, corporate field inclusion manager. Businesspeople from Asia, Europe and South America visit to learn from Walgreens' business model.

"We're not a charity," Wendover says. "It is tapping into a labor pool that most companies don't include. We've found that when you put standards on everybody, people rise to those standards and above." Employee loyalty and retention rates among those with ASD are high, another boost to the bottom line.

Getting hired at the Walgreens Distribution Center isn't easy, but there are different pathways that a person with a disability can take to become a Walgreens employee. One of them is the Transitional Work Group, or TWG.

The TWG is a training program lasting for roughly 12 weeks. People with disabilities begin as temps, with on-the-job training through a human services provider that pays workers and provides job coaches. Prior to the job training, there is a one-week orientation that includes learning soft skills as well as policies and procedures.



After that, there are two to three weeks of working in a simulated setting, followed by working with supervision on the warehouse floor with the permanent staff.

These days, virtually the only openings are on the third shift, which runs from 10 p.m. to 8 a.m., four days a week. Many people with ASD don't drive, so their parents drive them or they take buses. Wendover says 95 percent of the people who complete the TWG training program are hired.

Those who work in the distribution center are on their feet except during breaks, and they have to work quickly. Justin Riley, 25, didn't make the cut, says his mother, Laura Riley, of Simsbury. Her son completed the Project Search program, where he developed work skills through a series of jobs and "a nice-looking resume and reference sheet." It did not result in a job for him – nor did they promise it would, she said.

Walgreens made it clear that employees have to meet their standards for speed, she explains. "We heard so many good things about Walgreens, we hated not to try it, even though we knew the only openings were for the third (overnight) shift," she says. "The people working with him and training him were great."

The BRS staff is still working with Justin Riley to help him get a job. "The nice thing about going through BRS [is that employees] go into a job where the employer knows they have a disability and they might need a bit of training."

People who have tried for years to get hired will work hard to keep their jobs, says Rosenwald, the autism advocate and mother of an adult son with autism. Generally speaking, she says, people with autism are loyal, dependable, thrive on routines and like to follow rules, minimizing workplace accidents and absentee-

"They can make wonderful employees once they learn the job, if the employer allows job coaching," Rosenwald says.

Today's younger workforce has grown up with people with ASD because children with autism have been mainstreamed in public schools for more than 30 years. Across the country, Brown says, advocates have been working to shift the culture beyond autism awareness to autism acceptance.

"Kids with autism grow up and they're adults for a lot longer than they're kids," says Brown, a West Hartford resident whose 26-year-old son has ASD. "It's not just about educating them; it's about employing them and finding appropriate housing and medical care."

Multiple studies show that millennials place a premium on feeling engaged at work. Wendover says



the Windsor distribution center has high employee engagement scores because typical workers gain perspective from seeing how their coworkers with disabilities value their jobs and work hard.

Hooker Brewery's president was so pleased with the impact employing people with disabilities had on the microbrewery's entire staff that the Bloomfield-based company built a vocational training room so disabled workers would have a dedicated area in which to work.

"It ranges from some guys who are high functioning on the autistic spectrum to those with more severe challenges," says Curt Cameron,

president, who has been employing lower-functioning men and women for eight years. "I love these guys, plain and simple," he says. These employees are supervised by staff from Oak Hill, a private service provider for people with disabilities.

Although it would be more cost-effective to install machinery to assemble the company's packing materials, he notes, he wouldn't do that. "I could never take their jobs away," says Cameron, whose typical employees engage with workers who have disabilities. and value the interactions.

The part-time Walgreens associate, Dustin Atkins, says he loves his job and would like to work full time. He studied graphic design at Tunxis Community College and pursues his passion for illustrating graphic novels and comics when he's not working. Even though he feels nervous trying new things, he's been trained to help close the store. He's glad he disclosed his autism and has befriended coworkers, who help him adjust to new challenges.

"I feel like I got lucky with this setting," Atkins says. "There's always going to be that one person who understands. When that happens, people with autism can find comfort in the workplace."

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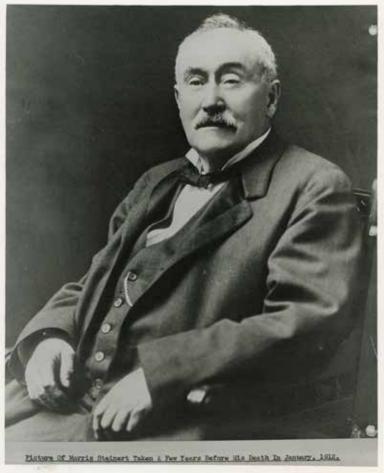
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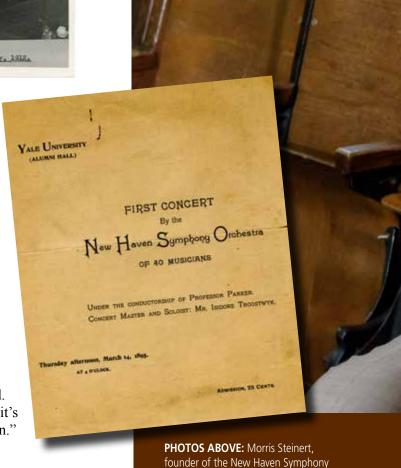


t's a big deal to celebrate a 125th birthday but it's even more impressive for a nonprofit arts organization with myriad challenges, from securing funding to engaging new audiences.

The New Haven Symphony Orchestra (NHSO) not only marks this milestone in October, it's growing and thriving while staying true to its mission "to increase the impact and value of orchestral music for our audiences through high-quality, affordable performances and educational programming."

"We're the fourth oldest orchestra in America, following New York, Boston, and Chicago," points out William Boughton, NHSO's 10th musical director and principal conductor. "And with the recordings the orchestra has made, it's taken our name across the world. As a resource for such an extraordinary thing of beauty, it's something to be treasured by the residents of New Haven."

"If you look back over our 125-year history," says Elaine Carroll, chief executive officer, "there are just hundreds of thousands of people who have come to love music because they got to hear NHSO perform, and we take that as a very important legacy that we have to uphold."



Orchestra, 1912; and a program from

the First Concert Program by the New

Haven Symphony Orchestra, 1895.



1. New York Philharmonic 2. Boston Symphony Orchestra	1842 1881
4. New Haven Symphony Orchestra	1894





New Haven Symphony Orchestra, 1901.

#### **CHANGING WITH THE TIMES**

It all began in 1894 when a group of amateur New Haven musicians of German descent, who wanted to keep playing their native music in the "New Land," convinced Morris Steinert, a German immigrant, music merchant, and instrumentalist, to form a symphony orchestra. He agreed, and the group began rehearsing upstairs above his piano store.

The orchestra performed at various local venues until 1901, when Yale University built Woolsey Hall to commemorate its bicentennial. Because of its big, beautiful auditorium and majestic pipe organ, it became NHSO's major performance venue – and remains so today.

NHSO added children's concerts to its repertoire in 1933 and, after World War II, Pops concerts were established and performed both at indoor and outdoor venues.

Since coming to New Haven from England 12 years ago, Boughton has witnessed the organization evolving in dramatic, positive ways.

When I first came here, [NHSO] was close to bankruptcy

and now, under Elaine and the board, it's financially much more stable," he says. "Artistically, it's changed incredibly. The musicians have been tackling repertoire they'd never done before, including a lot of contemporary music by living composers, which are fiendishly difficult. Instead of being a kind of museum piece of Western American culture, we've tried to become a more American orchestra of the 21st century."

He adds, "The Pops program has been here for some time, but working with people like Chris Brubeck and commissioning new works is very recent – that combination of working with living composers and doing a much broader genre of music than just the Western European classical canon of Bach, Mozart, Beethoven, Brahms."

Carroll thinks "it's interesting that someone from Britain comes to the U.S. and says, 'I want to help you identify as an American orchestra. And it's fascinating to see that we've been doing so much American music since William has been here – 10 world premieres in 10 years, which for an orchestra this size is just unheard of."



Individual musician photos above, courtesy of the NHSO. Orchestra photo by **Monika Szymanska** 

#### "BEING PART OF SOMETHING GREATER"

Artemis Simerson, assistant concertmaster (violin) has been a member of NHSO for 36 years, since graduating college. She's a recipient of the Hamden Educational Foundation's Distinguished Alumni Award and NHSO's Distinguished Service and Outstanding Musician awards.

Simerson has performed in many venues over the years, but what captivates her about performing in a symphony orchestra is the collaborative spirit of creating music with 65 other musicians.

"When you're up there as a soloist, it's very hard to get away from your ego being involved. When you're in an orchestra, it's like being part of something greater and contributing to a wonderful piece of art," Simerson says. "There are always things to [deal with] on the corporate side – management, labor – like with every organization. But when you're on stage, it's pure. There's no ill will. There's no possibility of distorting the beauty of what's up there. It's not for this person or that person, it's for everyone equally."

In her role as assistant concertmaster, Simerson says it's the same big-picture experience.

"How well do I know that music? I'm not talking about my part, at all. I mean, the whole thing, every phrase, what everyone else is doing," she says. "You have to be on the same page as the conductor. It's the role of supporting actor. And then it's a beautiful dance. If someone suddenly pulls a muscle and can't move, you have to be able to [jump in]. You really need to know the piece of music, the art, as a whole."





Members of the New Haven Symphony Orchestra's Harmony Fellowship for Underrepresented Musicians – a two-year fellowship program for promising, diverse violinists, violists, and cellists pursuing an orchestral career – make beautiful music onstage.



Instrument Discovery Zone student with Artemis Simerson. Photo by Monika Szymanska

#### A SYMPHONY FOR ALL

"A lot of people think this is a very exclusive, sophisticated organization," Carroll says. "Yet when you look back to the beginning of our history, it was local German immigrants who founded this because they wanted to bring the best of their culture to New Haven, not like in Chicago and New York, where orchestras were formed by social elites. We have always been of the community and make sure our doors are thrown open to everyone."

Boughton concurs: "Beethoven didn't just write for the royalty. They did public concerts in those days. Woolsey Hall and other places we perform are public spaces."

There are many ways NHSO reaches out to the community to engage a diverse audience with eclectic programming.

"One big program we started is 'Kids Come Free,' because we do find a lot of families struggle with the expense," Carroll says. "So we keep the lowest-priced tickets very low and haven't raised them in about 20 years. Movie prices keep going up, the symphony doesn't. Everyone up to age 18 is free. So for \$30, you can bring the whole family and experience something live."

She points out that NHSO has built numerous partnerships in New Haven, including: a scholarship program with Music Haven that provides tuition-free music education for underserved New Haven youth, distributing

free New Haven Reads children's books at family concerts, giving special access to Chapel Haven residents with disabilities, hosting annual holiday concerts to benefit the Community Soup Kitchen, and more. Tickets are free for all performances to active duty military personnel and their immediate families.

Reaching out to schoolchildren also is a top priority.

"We're very often a child's first exposure to a symphony orchestra," Carroll says. "We take that role very seriously. In a season, we reach about 38,000 people. Last year, 18,000 of them were children. We go all over the state; we [do programs] in 42 school districts."

Carroll credits Education Director Caitlin Daly for her interdisciplinary work with the schools, including a songwriting program funded by The Harmony Fellows Grant. The program encourages musicians from diverse backgrounds, who are pursuing an orchestral career and are traditionally under-represented in orchestras, to apply for the two-year fellowship program.

"Caitlin really gets our community and created a hip-hop songwriting program where students are writing their own music and our musicians are recording classical loops for them," Carroll says. "She understands we're going to catch more kids with hip hop than Mozart but are exposing them



to classical music starting from their own place of interest."

Carroll is excited about a big project on tap for April, commemorating the 80th anniversary of Marian Anderson's historic concert at The Lincoln Memorial in 1939, kick-starting the Civil Rights movement.

NHSO will hold a Civil Rights concert at Southern Connecticut State University and has commissioned a film, "New Morning for the World," based on Joseph Schwantner's classical album in tribute to Martin Luther King, Jr.

"There's never been a visual to go with that piece, so we'll be creating a world premiere," she says.

Boughton will end his 12-year tenure with the orchestra in May, when Alasdair Neale will assume the title of music director.

The outgoing director fondly recalls how, when he first directed Beethoven's 9th Symphony with NHSO at Woolsey Hall, he spoke with a man who identified himself as a professional wrestler after the concert.

"He said he'd spent his whole life going to rock concerts," Boughton says. "He had never been to an orchestral concert before and he sat there in tears and said it was the greatest experience of his life."

Carroll has experienced similarly moving encounters.

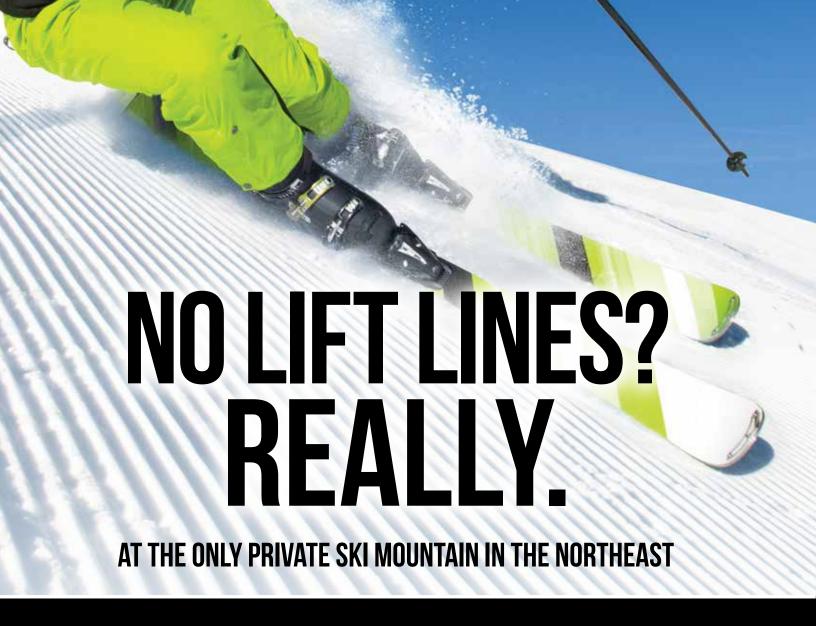
"We have groups of Girl Scouts come out to Pops concerts and they get their badges," she says. "[At one concert] when we asked them, 'What do symphonies do?' one little girl raised her hand and said, 'You make people happy with music.' It's really that simple."

125th Opening Night Concert October 4, 2018 at 7:30 p.m. Woolsey Hall, 500 College St., New Haven - Featuring conductor William Boughton and violinist Chad Hoopes

Tickets: \$15 - \$74; kids under 18 free with a paying adult; college students \$10 with a student ID. Tickets are free for all performances to active duty military personnel and their immediate families.

125th Anniversary Gala January 25, 2019 Location to be determined.

For more information, visit www.newhavensymphony.org or call the NHSO box office at 203-787-4282.



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olin Caplan wears many hats: architect, historian, author, foodie and entrepreneur. The common theme underpinning nearly all of them? His unwavering love for New Haven. Born and raised in the Elm City, Caplan, who is 40, returned here after graduating from Tulane University in New Orleans with a Master's Degree in Architecture and has no plans to leave any time soon. The city, he says, has been a huge influence on his life and career.

"I don't like working in offices," he says with a laugh, reflecting on his growing roster of endeavors.

Caplan is owner of Magrisso Forte LLC, a contracting company where he does architectural design and historic building consultation, and offers genealogical services. He also has written several books focused on New Haven and its history, and runs Taste of New Haven, which offers culinary tours, classes and "culinary entertaining." In 2017, he launched Elm City Party Bike, a pedal-powered bar and sightseeing tour, and earlier this year, he started a limo cycle business and food tour in Sanford. Fla.

Over an espresso at Manjares Restaurant & Fine Pastries in Westville, he recently shared some of his local favorites.

#### Q: What are some local hidden gems you wish more people knew?

A: One of my favorite places to hike is behind Yale Golf Course. There's a wonderful natural area there. It's about 700 acres of woodland, [with] old cart paths, native trails, tons of deer and different kinds of terrain. It's neat. There's even an area behind Stop & Shop [in Westville] that has this giant, erratic boulder, so that's one of my favorite spots to get to and look around and kind of contemplate the world. Also, Lyric Hall. It's an unbelievable, old, vintage vaudeville silent-film theater, now re-established as a cabaret theater. It's an unbelievable, antique experience.

#### Q: What person, place or event in New Haven's history has fascinated you the most?

A: I think it's William Lanson. He was a runaway slave who ran away in 1799, [and] came to New Haven. He showed up in history as a contractor and was the only guy to convince the city that he could build Long Wharf out into the deep mudflats. He expanded Long Wharf into the longest wharf in the country; he crafted a way to get rock from the base of East Rock to the mudflats and create a more solid wharf. He built the Tomlinson Bridge and a lot of other projects. He built a community called New Liberia that was a mix of Irish and African-American, in the present-day Mill River district.

#### Q: What are some must-see places you take visiting out-of-town friends or family?

A: I take them to Sally's, Pepe's or Modern – in that order. I order a plain pizza with garlic.

#### Q: What's your favorite way to spend a day in New Haven?

A: With my wife, April. We like kayaking; we head out from City Point sometimes. We like to hang out in our backyard, do gardening. We like to bop around downtown and socialize, enjoy the amazing restaurant and bar scene. We love the concerts on the Green.

#### Q: What's the best thing to do in or around New Haven in the fall?

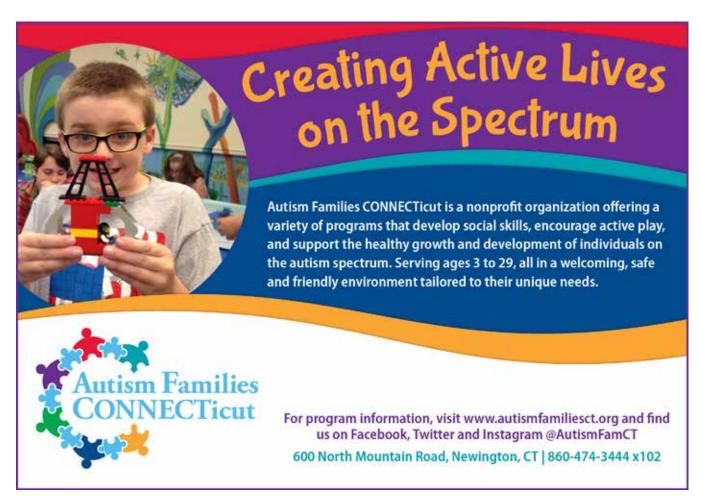
A: We love going to the Whitlock's Book Barn in Bethany, because it means that we also get to go to Sperry Falls Park in Woodbridge and there's hiking all around there. [Whitlock's] is this fun, kind of rustic experience – and we both love old books. And we love going apple picking. Bishop's Orchard is a favorite spot; it's just a nice half-day trip.

#### Q: How have you seen New Haven change over the years?

A: I've seen downtown blossom into a major restaurant district. I've seen neighborhoods stabilize; I've seen neighborhoods destabilize. In a general way, the city has tried to rebuild itself and its infrastructure in a way that supports its people, getting back to nature, etc.

#### Q: What was it like getting married in Amalfi, Italy - New Haven's sister city - in 2015?

A: It was a dream come true. We did it just with each other and wanted that to be the experience. We had an "adopted" family and had just an unbelievable community and experience, just the way we wanted it. It was breathtaking. That was our first trip to that area, and April's first trip to Europe. It was on our radar [that Amalfi was New Haven's sister city]. The original reason I was going to go to Italy was to study pizza for one of my books. Then it became a romantic trip, and then we eloped there, in a way. It was amazing.







# New Haven Heroes

### Elm City played an honorable role in World War I, which ended 100 years ago.

By JODIE MOZDZER GIL and CINDY SIMONEAU Photography by VERN WILLIAMS and courtesy of the STATE LIBRARY

State of Connecticut MILITARY SERVICE RECORD

ew Haven native Cpl. Timothy Ahearn was 19 when he was suddenly left as the commanding member of his unit during a battle outside of Verdun in France.

It was Oct. 27, 1918, less than a month before the end of World War I, when all the officers and sergeants in Company C of the 102nd Infantry Regiment had been

killed. Ahearn was left to lead the rest of the unit – part of the 26th "Yankee" Division – throughout the day, later personally rescuing a wounded officer in the face of heavy machine gunfire.

Three days later, he was gassed during the gruesome Meuse-Argonne offensive, suffering injuries that would later contribute to his death at age 26.

Ahearn's valor earned him a Distinguished Service Cross, a prominent memorial in New Haven, and the pride of his family members.

Mary Ahearn's father, John Ahearn, passed down stories of his uncle

to his children growing up in Florida before he died.

"Our connection to my father growing up was knowing we had this war hero who lived in New Haven," says Mary Ahearn.

Ahearn is memorialized with a bronze statue in New Haven, near the Yale grounds where his unit trained.

The monument, located at the corner of Derby Avenue and Ella Grasso Boulevard, has come to represent the bravery of the entire 26th Division, of which the 102nd Regiment was a part. The plaque notes that Ahearn's service "best exemplified

Page 1 of the Military Questionnaire filled out by New Haven resident Timothy Ahearn upon his return from war. Photo courtesy of Connecticut State Library archives



First Infantry Regiment, Connecticut National Guard, arrival at Yale Field

the spirit of the enlisted men of the Yankee Division," and veterans from the 102nd would go on to use the monument as a gathering place for memorial services commemorating other World War I battles the New Haven soldiers fought in, Mary Ahearn says.

Ahearn was only one of the thousands of Connecticut residents who participated in World War I, which ended 100 years ago on Nov. 11.

#### **CONNECTICUT STEPS UP**

Connecticut is a small state that had a major impact on the United States' ability to respond to the war in April 1917, when Congress declared war on Germany.

The state sent more than 26,000 residents to fight, produced billions of bullets for small arms, and raised more than \$100 million in war bonds to support the effort.

Researchers in New London developed new submarine detection. Artists and poets across the state later detailed the war through their work. In fact, two of the eight war artists commissioned by the American Expeditionary Forces during World War I called Connecticut home. J. Andre Smith lived in Branford before and after the war, and Harry Everett Townsend settled in Norwalk after the war.

And while Ahearn is one of the prominent state war heroes, there were 260 city residents – both men and women - who died overseas. Among the other heroes was Stubby, a dog later known as Sgt. Stubby, who is believed to have traveled from New Haven to the battlefield with his owner, Cpl. J. Robert Conroy of the 102nd Regiment, to become the division's official mascot.



Photo below: Battlefield volunteer Sgt. Stubby was the Yankee Division's official mascot.



New Haven also provided many items to the war effort including "munitions, supplies, books for soldiers, vegetables and canned goods," says historian Laura A. Macaluso, a Southern Connecticut State University graduate. Macaluso researched the Elm City's contributions for her book, "New Haven in World War I."

George Seymour Godard, Connecticut's State Librarian before and during the war, took special interest in cataloging the efforts for future generations, so the state has one of the largest local World War I collections in the country.

And more recently, since 2014, the State Library has continued the effort to tell local



Russell Mabbott Nichols, Branford. Nichols served in France from April - October 1917 with the American Ambulance Service. He returned in 1918 and was drafted into Battery B, 305th Field Artillery, 77th Infantry. He was discharged on July 11, 1918 to accept a commission as a 2nd Lt with the 310 Field Artillery. He was honorably discharged July 28, 1919.

stories of the war through its Remembering World War I project, led by Christine Pittsley. The community archiving project catalogs letters, photos and other World War I documents brought to the State Library by Connecticut residents. Pittsley and her team have held more than 40 intake sessions around the state, where they welcome the public to tell their family members' stories.

"We've reached so many people in the state. We've raised so much awareness over the importance of World War I, not only to the public, but to teachers and students," Pittsley says. "We've made a very large contribution to the national dialog over World War I as well."

The State Library has collected more than 4,000 warrelated objects in the past four years, and collected details about more than 400 people who served in some capacity. Journalism students and faculty from Southern have been turning individual stories into articles, which can be found at ctinworldwarl.org. Many of the details in this story come from the student and faculty work.

The Remembering World War I project has uncovered unique stories from across the state, including the following profiles produced by students and faculty members at Southern:

Pvt. Walter Patrick Moran of Norwich was saved by

his friend Irving Bogue after Bogue realized he was still breathing in a body bag after a battle in February 1918.

Dominic Palermo, after losing his brother Nicholas during the war and suffering shrapnel and mustard gas injuries, went on to help charter the first American Legion Post in New Haven.

Joseph M. Park of New Haven enlisted in the 102nd Infantry Regiment before World War I, starting a threegeneration tradition of family members serving with the same unit.

Torrington resident Paul Maynard lived to see the last day of the war, but died before it ended.

Farmington architect Theodate Pope barely survived the sinking of the British ocean liner RMS Lusitania, and later won a settlement from the German government for her injuries and suffering.

#### **COUNTING THE READY**

Connecticut's then-governor, Marcus H. Holcomb, had readied the state for war even before the United States joined. In February 1917, the state legislature approved a military census to determine the preparedness of Connecticut's residents to support a war effort, including skilled tasks at home.

Questions sought to find out the trade or occupation of each respondent, how many dependents they supported, their military background, and whether they could ride a horse or motorcycle, or knew anything about coastal navigation or sailing.

"We needed to be ready because the eventuality was that we were going to go to war," Pittsley says. "With the manpower census especially, he wanted to be able to protect the munitions workers from possible draft."

Perhaps the most famous among those who responded was William Howard Taft, who at 59 years old was a former U.S. president teaching law at Yale University, a couple years before being nominated to serve on the U.S. Supreme Court

Could he ride a horse?

"Yes," Taft answered, "but hard on the horse."

At the same time, the state also tracked which nurses were prepared to serve.

When the United States joined the war, nearly 5,000 women were ready to serve as nurses on the battlefields and at home, according to the 1918 report based on the surveys.

And when Connecticut residents returned from war, the state again queried them in the military questionnaire of 1919. Connecticut was one of four states to do so, asking them about their feelings on the war, in addition to their service details.

#### CONNECTICUT INDUSTRY TAKES THE LEAD

Connecticut's cities collectively made massive contributions to the war efforts. Hartford, Meriden, Manchester, New Britain, New Haven, Bridgeport, Waterbury and Danbury: these manufacturing hubs retooled their production facilities to meet the demands of European armies and later, those of the United States' military forces.



Hello Girls, bilingual women who worked as telephone switchboard operators for the U.S. Army Signal Corps.

"Every city in the state was making munitions," explains Pittsley. "Even before the U.S. involvement, the state had the best handle on its manufacturing abilities."

Bridgeport factories – such as the Remington Arms-Union Metallic Cartridge Co. – alone produced two billion .30-06 cartridges, and 1.2 billion shells of other sizes.

By 1918, Colt's Patent Fire Arms "was devoted to the war," and at "full-throttle mode," according to author David Drury in "Hartford in World War I."

Many other war-related manufacturing efforts helped equip troops, including portions of other fighting implements such as gas masks, bayonets and silk for parachutes and uniforms.

The rise of Hartford as the nation's insurance capital was also seen during the war, with companies such as Aetna and Metropolitan insuring soldiers' lives and Liberty Bond payments.



New Haven Camp completed

In June 1918, 40 of the 50 graduating students from Trinity didn't attend Class Day because they were in active training or service.





#### STUDENTS, WOMEN AND ATHLETES **ALL SERVE**

As war efforts ramped up, Connecticut residents from all walks of life got involved. Colleges were especially active in helping. Yale University, Wesleyan University, the University of Connecticut and Trinity College each had training programs during the school year. In June 1918, 40 of the 50 graduating students from Trinity didn't attend Class Day because they were in active training or service, according to a Hartford Courant article. Yale had the most students enlisted, the Courant reported.

One Boston Red Sox player even missed the 1918 World Series to serve his country. That's the year the Red Sox won the World Series over the Chicago Cubs – Boston's last World Series title until 2004. John Joseph "Jack" Barry, a Meriden native, was close to Fenway Park, serving with the Navy reserves at Charlestown Navy Yard in Boston, but couldn't leave to play in the World Series.

In addition to women taking roles in factories during the war, several stepped up as leaders both on the home front and on the front lines.

For example, Jessie Weston Fisher, a Portland native, left her husband and a successful medical career, shipped her 13-year-old son off to boarding school, and boarded a ship to serve in the war as a doctor at a Red Cross Hospital in Beauvais, France.

Katharine Houghton Hepburn, mother of the Academy Award winning actress of the same name, was president of the Connecticut Woman Suffrage Association, based in Hartford. The family, for many years, owned a shoreline home in the Fenwick section of Old Saybrook.

#### ANIMALS, TOO, PLAYED A ROLE

One of the most famous heroes of World War I is Sgt. Stubby, the dog who trained and traveled to the battlefields with members of the 26th Yankee Division, 102nd regiment from New Haven. In the trenches, Stubby would warn the soldiers about mustard gas attacks and seek help for them.

"Stubby is a symbol of the many thousands upon thousands of animals used in WWI. It's truly horrible to think about the ways in which horses and donkeys were abused in war – laden with heavy machinery and munitions, struggling through the mud, often gunned down and bombed alongside their soldiers," says Macaluso.

"Stubby, most thankfully, offers another view into the use of animals during wartime: beyond his abilities to sniff out gas attacks, the real reason people respond to Stubby's story is because of the companionship and love between him and his doughboy, J. Robert Conroy. In the midst of great calamity, animals provide humans with solace, and almost everyone can relate to that," says Macaluso.

After the war, Stubby led many veterans in parades through Boston, New York, and Washington D.C., met three U.S. presidents and received numerous medals for heroism, earning him the designation as the most decorated dog in U.S. Army history. He is said to be the model for the Georgetown University mascot, where Conroy later attended. Stubby is enshrined in the Smithsonian Museum in Washington, D.C. An animated movie of his life was released in April.



Knights of Columbus raising funds at the Liberty Cottage in Hartford.

#### KNIGHTS OF COLUMBUS

Efforts at providing relief and troop support in Europe were provided by the Red Cross and other philanthropic and religious organizations. One of the major contributors was the Knights of Columbus, created and based in New Haven in 1882.

The Knights of Columbus said 100,000 of its members were involved in the war effort, both on the battlefields and in offering support and comfort to troops. Among its most impressive feats was raising funds for the war efforts, which by the end of the war totaled \$14 million in contributions.



A welcome home boat in Boston Harbor, April 1919

The Knights of Columbus has detailed its war efforts along with highlighting much of the history at its museum's "World War I: Beyond the Front Lines" exhibit, open through December.

In New Haven, the war is commemorated in various monuments across the city and at Yale University sites. They are among hundreds of monuments across the state.

In addition to the bronze statue of Ahearn, the city's main monument is on the New Haven Green; it incorporates a flagpole above a marble base that includes sculptures and 320 names of war dead.

At Yale, there is a monument in Beinecke Plaza dedicated to university alumni killed in the war, and outside the Yale Bowl there are bronze plaques marking the service

of the 26th Yankee Division, 102nd Regiment, which trained on the athletic field grounds.

Jodie Mozdzer Gil is an associate professor and Cindy Simoneau is chairperson of the Journalism Department at Southern Connecticut State University in New Haven. Research from Southern journalism students is included in this report.

The U.S. World War One Centennial Commission last year recognized the Journalism Department for its work telling the stories as part of the collaboration with the Connecticut State Library.

#### **Archiving Connecticut's Legacy**

By JODIE MOZDZER GIL and CINDY SIMONEAU



Sandra Gomez-Aceves, a former Journalism student at Southern and now a reporter for the Hartford Courant, examines a panorama photograph brought to a Connecticut State Library digitization day in New Britain in 2016. The state has held more than 40 such events, where members of the public bring artifacts and documents related to World War I for archiving by the State Library. Photo by Vern Williams

ibrarians work to preserve history and to help researchers connect with the past. A century after Connecticut State Librarian George S. Godard started gathering reports and artifacts related to World War I, that collection continues to grow and evolve from a tactile record to a digital document.

Godard, the state's third librarian who served from 1900-1936, had the foresight to invite the public to submit any artifacts to the Connecticut effort, eventually creating the state's Department of War Records. Now, 100 years later, Christine Pittsley is continuing his work through the Remembering World War I project.

"We've taken what he started and modernized it," says Pittsley, project manager for the State Library, who has spent the last four years cataloging Connecticut stories about the state's role in World War I to add to the state's already robust collections on World War I.

Through the project, the State Library has held more than 40 "digitization days," where Connecticut residents can bring photos, letters, uniforms and other war artifacts to volunteers for scanning and preservation in an online archive. They have cataloged more than 400 individual stories, and digitized more than 4,000 objects, Pittsley says.

She says the project is important because it honors the memory of those who fought.

"So the sacrifice of the men and women from 100 years ago, and what they did for our country, is never forgotten," she says. "It is the things they did that created the world in which we live

Pittsley hopes that 100 years from now, Connecticut residents will look back on the materials collected on the centennial, and continue to honor the memory of those who fought, the same goal Godard had.

Pittsley references a Hartford Courant article that quoted Godard.

"He says he's doing this for the people of tomorrow, for our children and grandchildren, so they know what Connecticut has done," Pittsley says. "He really was thinking about not the people of his time, but he was thinking about us."

The Remembering World War I project is multifaceted delivery of information to the public across social media platforms.

Each day, Pittsley or someone in her office sends tweets from @CTinWWI summarizing headlines from the Hartford Courant 100 years ago. A corresponding Instagram account shares historical photos from those same pages. The accounts get about 30,000 impressions a month.

The State Library has also re-issued Daniel Strickland's book, "Connecticut Fights: The Story of the 102nd Regiment," which details the movements of Connecticut troops during the war.

And the State Library has partnered with state college students, who volunteer at events, and continue to conduct research and tell the stories of the state's connections to the war.

Since 2016, Southern Connecticut State University's journalism students, completing their capstone requirement for graduation, have worked with Pittsley to conduct more in-depth interviews with state residents who have family connections to the war. The project is led by Journalism Department Chairperson Cindy Simoneau and Associate Professor Jodie Mozdzer Gil, who have participated in the research alongside their students.

Students this fall continue to conduct oral history interviews for archival purposes, and turn the interviews into journalistic articles and videos. The more than 80 articles are being published on the State Library's website: ctinworldwar1.org. The students also report on World War I trends related to the state, and World War I monuments across the state.

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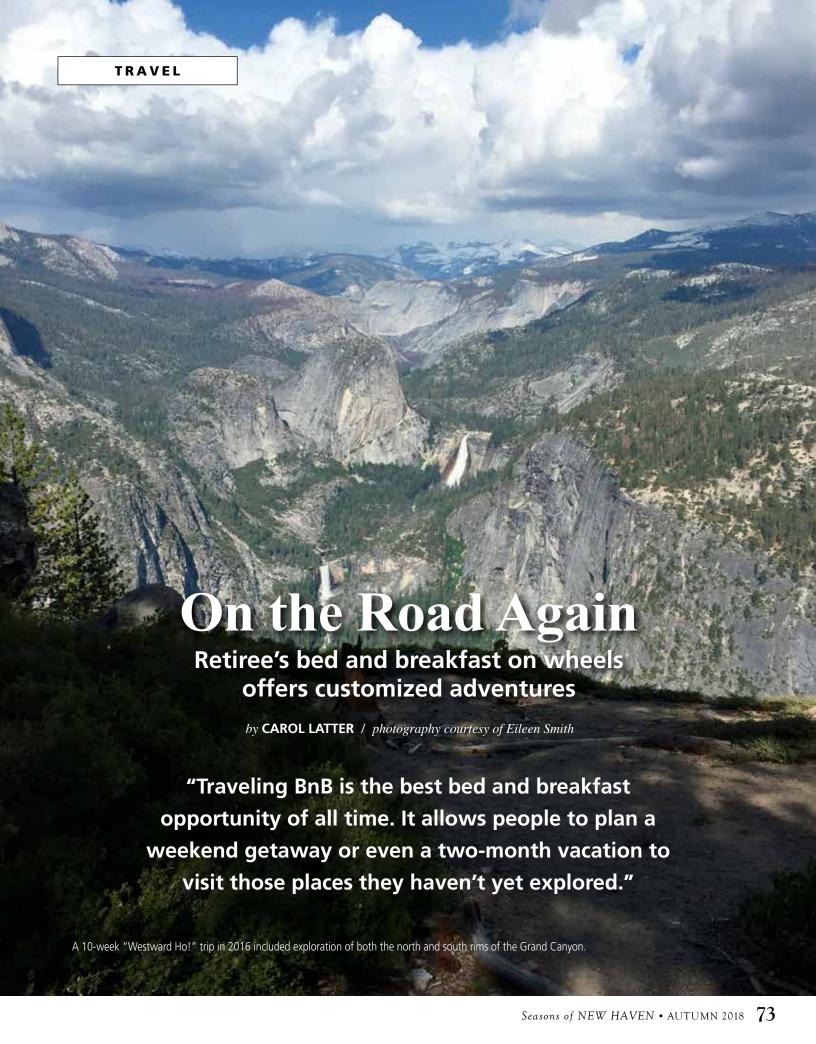
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Eileen Smith's RV serves as a bed and breakfast on wheels, with stunning views of ... well, just about anywhere.

As "The Great American Eclipse" turned daylight into dark on August 21 of last year, Eileen Smith was standing in the parking lot of a Cracker Barrel Restaurant in Santee, S.C., taking it all in with her first business client – an 84-year-old Connecticut resident whose goal had been to witness this extremely rare celestial event.

This was the first time that a solar eclipse had been visible across the entire contiguous United States in nearly 100 years, and he didn't want to miss it.

But travelling to the lower portion of South Carolina to catch it was going to be a bit of a challenge – until, that is, he heard about Traveling BnB, a fledgling business whose owner will drive up to six people anywhere in the United States or Canada on a customized RV vacation.

"He asked me if I would take him, and I said, 'Certainly. Let's go.' So we spent three leisurely days getting there and getting set up. Cracker Barrel allows RV campers to overnight in their parking lot. It was right on the line of totality."

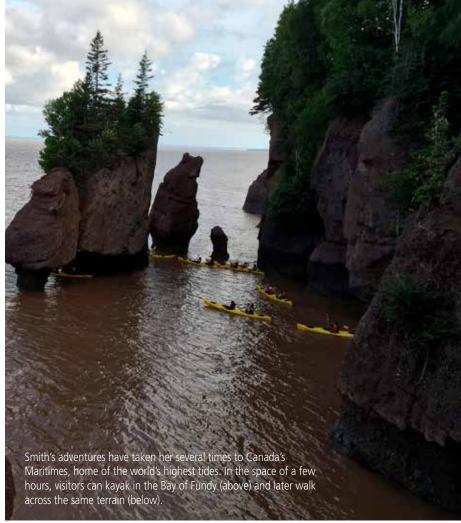
By about 8 a.m. on the morning of the eclipse, the parking lot had filled up, Smith recalls, "and we were there with all the others. It was an amazing opportunity to see it happen. There were two or three other carloads from Connecticut, and a couple from the Bahamas who brought champagne to celebrate their first wedding anniversary."

By the time the sun was completely uncovered, "the parking lot was empty. I offered to take my client to see more of the local sights but he said, 'No, let's get on the road.' He'd had his big experience," she laughs.

Last fall, she took a group of five women to Philadelphia.

"We went to the Franklin Institute and saw the Terracotta Warriors, then went over to the Liberty Bell. Three of the women had never been to Philly before. We had a great time," says Smith. She parked the RV at an "urban campground" – a medical center parking lot offering electrical and water hookups, and a dump station where you could empty out the holding tanks. "You could catch an Uber, city buses or a taxi from there."





Smith launched her business last year, after spending seven years traveling cross-country in her 34-foot RV with family and friends.

"An RV is the best way to see the U.S. and Canada. We've been to multiple state and national parks in addition to museums, fairs, concerts, ball games, and family and class reunions," she says. For her clients, "Traveling BnB is the best bed and breakfast opportunity of all time. It allows them to plan a weekend getaway or even a two-month vacation to visit those places they haven't yet explored."

So how does it work? Instead of selecting a preplanned itinerary, clients choose wherever they want to go, reserve the dates, "and then the fun begins. I do detailed planning based on their destination, their food preferences, and their preferred activities – hiking, museum exploring, national park discoveries, beach combing, or





just chilling out," Smith explains.

"I provide breakfast, and they can prepare their own lunch and evening meals in the RV kitchen, or those too can be part of the package and my task. If we are going to a place like the Finger Lakes, for example, and you'll be off hiking or cycling for the day, I can prepare a to-go lunch to take on a bus, into a museum, or hiking with you. You can also have a meal prepared when you get back to the RV. Although if we're in some place like Bar Harbor, we might just choose to have lobster and blueberry pie in town."

One of Smith's friends is a trained chef, "and she will travel with us if clients have special dietary needs for lunch and dinner."

As the driver, cook and planner, Smith stays in a small teardrop camper that's towed behind the RV, providing privacy for both her clients and herself, and allowing her to prepare breakfast for them without disturbing their space.

Dogs with a current rabies vaccine certificate are welcome to join, except for those breeds not permitted in campgrounds.

"It depends on the breed of dog but if they're travel friendly, I have no qualms about having a pet," she says. "We don't want to leave them home alone."

And the cost? For two adults, Smith charges \$400 per day plus gas. "I pay the tolls, the camping fees, and propane." Additional adults are \$50 each per day.

"For six people, that's \$600 ... \$100 a day for vacation [per person] is not so bad. Kids are less expensive, and kids under 5 are free."

Rose Majestic, a close friend for some 20 years, has traveled with her on many road adventures.

"Going on an RV trip with Eileen is absolutely not roughing it. Eileen is very through and does a lot of research about where you're going. She knows which are good campgrounds with great amenities, and close to reams of sights to see, other than the destination," Majestic says.

"Traveling with her has always been a great adventure. We've always eaten well and had great times and a lot of laughs, and seen a lot of interesting things and places that a lot of us wouldn't have seen otherwise."

Majestic says going on an RV trip is "so much more convenient than flying and having to find hotels and restaurants along the way. You can stop where you want, and the refrigerator, bedroom, and bathroom are right there."

Bette Donahoe, another member of Smith's inner circle and fellow RV warrior, says Traveling BnB is "a great deal, especially for older people who don't want to drive far anymore but are still energetic and love to travel. Older people tend to love the open road and all the conveniences. I really hope it takes off for her."

#### **NEW HORIZONS**

Smith hasn't always been able to enjoy such a freewheeling lifestyle. She worked at Yale University for more than 30 years, involved with biomedical research at Yale and Molecular NeuroImaging in New Haven.

Her mother lived in Florida for many years but moved in with her daughter in Hamden in 2006, after Smith's father died.

"We wanted to travel back and forth to Florida several times a year but it was difficult for me. I was working at Yale, and along the way, my mother adopted a Black Lab mix. It was hard to put a Black Labrador under the seat or in the overhead compartment of a plane," she says with a laugh.

In 2009, she retired to take care of her mom full-time. Wanting to make sure that her mother (and rescued pup) enjoyed their new life, Smith bought her first RV and began planning adventures for them.

"We started traveling with friends and family, and caravanning with cousins," she says.

Over the next eight years, they travelled to the West Coast twice – once to Seattle and once to San Francisco – and visited Prince Edward Island, where Smith's daughter lives, eight or nine times. "We went whale watching in the Bay of Fundy, and drove the Cabot Trail around the perimeter of Cape Breton. We had some amazing opportunities in the RV."

Other destinations they've traveled to include Long Island, Rhode Island, Quechee Gorge in Vermont, Mount Washington in New Hampshire, and Campobello Island, New Brunswick.

Says Majestic, "One place that was the most moving for me was when we went to Gettysburg for the 150th anniversary. I had not been there since I was a kid. None of us had been there for a really long time. It was just so moving."

Smith agrees, saying, "I didn't appreciate Gettysburg as a kid. To see it as an adult is quite amazing."

Her favorite destination to date has been Yellowstone Park, where they spent three days on the very first trip, in 2010.

"It's not enough time. There are a few thousand buffalo that own the place and they will walk anywhere they want to. They will stand there and look you in the face. There are elk and longhorn sheep and unbelievable fauna and flora that you don't see anywhere else in the U.S. You're standing on a huge volcano," says Smith. "It's a wonderful experience – waterfalls, mud pots that are bubbling, the wolves are back. You can see a pack of wolves eating on a carcass. It just has so much to give to all of us."

In January 2012, her cousin, Dale McClain, and his wife Kathy decided to visit Peru. Only one of the couple's children decided to come, so the couple asked Smith if she wanted to tag along.

"When we came back, Kathy was diagnosed with Stage 4 uterine cancer. They gave her a 5 percent chance for a five-year survival. She had the surgery and chemotherapy, and felt fine after that, so they visited Australia and London."

At two years post-diagnosis, Kathy announced that she wanted to see more of her own country. "I would set up the trips and they would follow me in their RV and I'd have Mom and the dog in my RV," Smith explains.

In 2017, on the last big family trip, Smith and her mother, along with Kathy and Dale, were gone for 10 weeks with cousins from North Carolina. "They joined us in the Panhandle of Florida, and we went to New Orleans and Houston. They have family in Austin, Texas, and while they were visiting, I went to San Antonio with Mom so we could see that and give them some private family time," she recalls.



Smith and her trusty RV have taken clients, friends and family from coast to coast.



Traveling BnB allows adventuresome spirits who prefer not to drive a novel way to see North America's finest scenic views.

Next up was Big Bend National Park in Texas. "It has three very distinct areas – river, desert, mountains," says Smith. "I saw a wild pig called a javelina. It looks like a pig, smells like a skunk, and is as ugly as sin. After that, we went to Phoenix and Sedona in Arizona, and camped in Grand Canyon National Park." Other stops included Vegas, Death Valley, Yosemite, San Francisco, and the Napa Valley.

#### AN ABRUPT LEFT TURN

Last year brought a rapid-fire series of personal tragedies. "First my mom passed away, then my dog, and then my cousin's wife Kathy. The chance of losing the three of them in such a short space of time seemed incredibly

You want to go to Niagara Falls for the weekend? Let's go. You want to go to Acadia National Park? Let's do it.

unlikely, but it happened. It was a challenge."

Friends suggested that she do something that she loved, to take her mind off things.

"I have found that traveling alone isn't much fun. I have this RV that wants to go places and see places – the national parks and all the other things we have in this amazing country. I love to cook, and a traveling BnB seemed to be a lot more interesting than having a bed and breakfast in your house," she says, explaining her decision to become an entrepreneur on wheels.

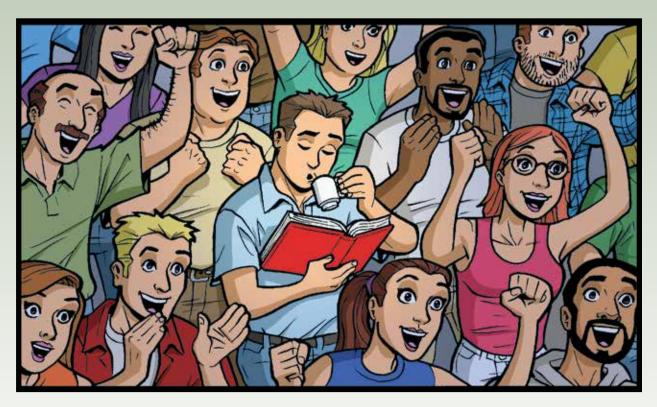
"You want to go to Niagara Falls for the weekend? Let's go. You want to go to Acadia National Park? Let's do it. It just became, 'Let's enjoy an adventure and I'll take you there, wherever you want to go.' People would tell me, 'My RV is so big, I'm afraid of driving it.' I'd say, 'Well, I'm used to driving it."

"When she mentioned that she wanted to do this traveling BnB, we thought it was a great idea," says Majestic, executive director of WHEAT (West Haven Assistance Task Force, a nonprofit). "She's very easygoing and a great driver. She really likes people, she really likes to travel, she loves the whole RV experience, and she is thoroughly committed to making sure people have a good time, an interesting time. She just researches it and plans it down to a T," Majestic says.

This summer, the Traveling BnB was rented by a Texas couple who are renovating a family home in Guilford, and parked it in their five-acre yard to live in while construction was underway. But Smith now has it back and plans to squeeze in a couple of more road trips before winter weather sets in.

She usually closes down the RV and winterizes it before Thanksgiving, keeping it under wraps until mid-March. In early April, she travels to Lakeland, Fla. to attend the annual SUN 'n FUN Expo air show, which both of her parents helped organize for many years. Then Smith will be ready to hit the road with her BnB with clients once more.

"I'm looking forward to sharing this amazing experience with other people," she says. "I'm quite thrilled to take them anywhere they have a hankering to go."



## Good Sports

t's the bottom of the whatever. Two men on base and I don't know how many outs. I'm sitting beside my sixyear-old son in a minor league ballpark in downtown Hartford. He's stuffing cotton candy into his already stuffed mouth. He's giggling. Barely watching the game, but it doesn't matter. He's sitting on the edge of a green field, watching underpaid ballplayers play a game he doesn't quite understand yet, but when ball and bat connect, a crack fills the stadium with sound and his heart with excitement.

In the seat to my left, my nine-yearold daughter continues to talk to me about Degas. And Madam C.J. Walker. And Marie Curie. Earlier this evening, she went down a 30-foot inflatable slide behind the outfield wall. Before making the plunge, she shouted "Ruth Bader Ginsburg!" three times. After she hopped off the slide, I asked her why she shouted the name of a Supreme Court justice, and she said that when she's afraid, she speaks the name of someone she admires, and it helps her to find strength.

It was a beautiful moment, but ever since that moment, she's been talking to me about other women she admires. She hasn't stopped. She never stops.

I'm raising a daughter who I would've considered intolerable when I was her age, but here, in this ballpark, she can speak to me forever, because this is baseball. Slow, plodding, glorious baseball. It's a sport that contains tiny fits of excitement surrounded by enormous amounts of time when nothing actually happens. It's a predicable game. It has a flow and pace and rhythm that allows me to watch when necessary and look away when possible without missing a thing.

It's the perfect game for a boy who loves the crowd and candy, and a girl who hasn't stopped talking since she started talking almost nine years ago.

It's perfect for me, too. A perfect way to spend a leisurely summer day.

When and if my children ever choose to play this sport in some organized manner, I will be thrilled. While I love my little ones dearly, the idea that I could sit in the bleachers, book in hand, reading, waiting for every ninth at-bat when my child might stand at the plate, is thrilling. The notion that I could simply look up at every crack of the bat to see which child has misjudged a fly ball, bobbled an infield grounder, or thrown the ball 15 feet over the first baseman's head, allowing a dribbler to the mound to result in what the child will later declare an inside-the-park homer, strikes me as delightful.

Baseball is the sport made for parents who love their children dearly but can only watch them in a sustained manner for so long. It's a sport for the selfish parent. The wise parent. The parent who understands that his happiness is at least as important as his children's happiness.

If I'm not happy, no one is happy. Baseball. This is what I want my kids to play.

But please... not soccer. Anything but soccer.

Soccer is the sport for parents who

are burdened with inexplicable guilt that can only be alleviated by self-inflicted suffering. These are the moms and dads who sit in the grass on the edge of an enormous field while 38 children run after the same ball at the same time.

Soccer. A sport that the world adores but America has yet to embrace despite the barrage of newspaper articles declaring that youth soccer or Mia Hamm or the World Cup are about to push aside basketball or baseball forever and allow soccer to reign supreme. I've been hearing this since I was a teenager and, 30 years later, I still hear it.

America does not love soccer. Americans are too smart to love soccer with all of their hearts.

Self-important, urban-dwelling professionals who have the job flexibility that allows them to inhabit pubs midday and watch the World Cup profess a love for soccer. Middle-aged men who see soccer as a way of clinging to their once-athletic physique love soccer until they blow out an Achilles and turn to golf or the couch. Contrarians who insist on calling soccer "football" and take pleasure in correcting others love soccer. But we hate these people, and they obviously hate themselves.

But your average American? No. Our

children love soccer, but most of them grow out of that foolishness the same way they eventually come to realize that bullies can be defeated with disinterest and high school wasn't so bad when compared to mortgage payments, dental insurance and hair loss.

I can't abide by the notion that my children might play soccer someday. Unlike baseball, where the action is predictable and paced, and moments of potential excitement are known and expected, soccer is a sport that demands your constant attention. In a game where the score might end up being 1-0, you can't afford to miss your child's gamewinning goal. Possibly her only goal of the entire season, especially when every other move made on the field will have an indeterminate and indiscernible impact on the game.

"Hey Dad, did you see me kick that ball at midfield? I passed it to Francine. Did vou see it?"

"Did you see the way I raced down the sideline at the end of the second period?"

"I dribbled that ball right past that girl before that other girl stole it from me and kicked it out of bounds. Did you see that?"

You can't read a book during a

soccer game. You can't answer email between innings. You can't make a quick run to the coffee shop immediately after your child has struck out, knowing you have at least eight batters before she will do anything again.

Soccer is a ball-and-chain. It's a relentless master. Perfect for those parents who question every decision, lament every bad choice, and want to do everything possible to make their child's life bright and gleaming while ruining their own.

Not for the wiser set like me. The ones who love their kids to pieces but understand that you can only give so much before you'll become the cliché parent who says things like, "Someday I'm told I'll have a life again" or "I feel like nothing more than a shuttle service for my kids."

I can't be that parent. I can't be the ever-attentive, constantly cheering father. I know my limits.

I want to be the marginally attentive, occasionally cheering father who is more than willing to pay attention to every ninth at-bat, look up at the crack of every bat, and buy ice cream for my kid after every game, as long as I get some, too.

Baseball is the game for me.



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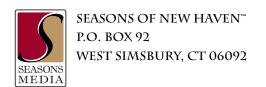
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