

10964

Sept. 1983 No. 63

This community newsletter publishes information, events, problems and concerns affecting the people of Palisades. 10964 needs your moral and financial support. Please send a contribution for 10964 to Box 201, Palisades, NY 10964. With your help you'll find 10964 in your mailbox every month.

10964 NEEDS YOUR HELP!!!

Your community newsletter exists only on the contributions of its readers and the few ads that we carry. Publishing and mailing costs run approximately \$150 each month and our funds are very low.

It is with extreme urgency that I request your help in planning, organizing, producing and attending our only FUND RAISER planned for November. We ask anyone who has worked on the Auction in previous years to call and give us the benefit of your experience. No contribution is too small. Are you a good organizer, can you decorate? Do you have experience with electrical systems, lighting, microphones, etc.? Can you volunteer to make telephone calls for donations of goods, services, time? Get involved. Help us raise the money to continue with our service to the people of Palisades. If you enjoy receiving 10964 in your mailbox each month and reading the events of our area, plus our special articles, and restaurant reviews please call and volunteer your time, articles, services and most of all yourself.

There will be a general meeting concerning the FUND RAISER on Sept. 13th at 8 p.m. Please call me if you wish to attend. Time is of the ESSENCE. 359-2476

MARILYN SOLIMINE
EDITOR

WRITERS' LUNCH

Every six weeks or so, I travel to Mamaroneck in Westchester for a gathering of published writers. Each participant does not necessarily attend each time, but there are usually about fifteen to twenty people present. We meet in a private room of a local restaurant.

The restaurant offers us a choice of three luncheon dishes so the mechanics of ordering progresses as rapidly as possible. Then we informally take turns describing our current projects, frustrations and successes. The give-and-take is professionally useful and emotionally heartening to all of us who toil with typewriters, tape recorders, word processors, but not humans.

I would be happy to organize such a regular gathering on this side of the Hudson. Let me arbitrarily choose Wednesday, Sept. 21 at twelve o'clock for the first such lunch. Please call me at 359-4744 if you wish to attend.

Lois McCoy

LOCAL GIRL MAKES GOOD IN CALIFORNIA

On May 21, at Our Lady of Mt. Carmel Church in Montecito California, Amy Celeste Boersma, daughter of Mrs. Harry Boersma and the late Mr. Boersma of Iroquis Avenue, Palisades was married to Michael Hanley McDonald. Amy, whose professional name is Amy Holland is a singer and had received a Grammy nomination for the best new singer of the year after the release of her first album. Michael McDonald has been a member of the Doobie Brothers and has several Grammy Awards to his credit. He is also a composer and a producer.

Over 500 guests attended the wedding and reception, including a number of well known fellow artists in the recording field. The Harry James orchestra played for dancing at the reception. The brides gown was antique lace, seed pearls, and satin. The wedding party consisted of seven bridesmaids in old-fashion gowns, Matron of Honor, Amy's sister, Sherry Boersma Carr, Flower girl, Amanda, Ringbearer Mathew, (Sherry's young children). Sherry's husband, David Carr was an usher. The bride was given in marriage by Sam B. Sherrill of Jackson, Mississippi, brother of the brides mother.

After a honeymoon in the Cayman Islands and Jamaica the couple returned to Los Angeles to resume their professional careers. Any will appear on the Dick Clark American Bandstand show Sept. 17, Channel 7 at 1 pm. Mike and Amy leave for Japan in early October to publicize Mike's current solo album. We wish them much happiness in their marriage and continued professional success.

EXHIBITION OF THE WORKS OF LOCAL ARTISTS

There will be a pottery show and sale of works by local potters, Silvia Marsh and Alice Gerard on Saturday, Oct. 1st from 2 to 5 p.m. (rain date: Sunday, Oct. 2nd). It will take place at Sam and Alice Gerard's house off Washington Springs Road, Palisades. For further information call 359-3767 or 359-4338. This is their 5th Annual show and they look forward to welcoming old friends as well as new art enthusiasts.

CALENDAR

Sept. 8	General Meeting for 10964 FUND RAISER
15	Registration for Theater Workshop (Palisades Community Center, 7:30 pm)
21	Writer's Lunch

RESTAURANT REVIEW: MILTON HARBOR INN

I had not anticipated submitting a column quite so soon. I mean where did the summer go? Fortunately, my husband and I had taken our daughter over to Rye Playland on a recent Saturday. After an afternoon of amusing the young, we were ready for a quiet, relaxing dinner somewhere. Having lived in Rye as a teenager, I remembered there was a nice restaurant nearby. It has changed hands since then and is now called the Milton Harbor Inn. I did not go there intending to review the place but simply to eat. Nevertheless, I instinctively took a menu home.

The restaurant is in a large colonial home, very comfortable and homey. Jack and I sat down (collapsed is more descriptive) and ordered some wine for us and Shirley Temple with extra cherries for Elizabeth. We were relaxed and ready to peruse the menu, and a very nice one it was.

For appetizers, Jack ordered the Stuffed Clams Maison which were juicy, flavorful, with just the right amount of breadcrumbs. I had the Moules Ravigotte. The mussels were plump and tender, but the ravigotte sauce was not the one I know and love. Escargot Bourguignonne and Smoked Salmon were among the other selections. Prices: \$2.50 - \$7.50.

For the main course, I chose the Broiled Swordfish with Sauce Bearnaise. It made up for my disappointment with the Moules. The fish was fresh and perfectly cooked, and the sauce quite good. Jack had the Soft Shell Crabs Meuniere which were sauteed to perfection. Elizabeth had two bowls of rice and lots of bread. The house salad, iceberg lettuce drowning in dressing, was a let down. Prices: \$11.50 - \$16.00.

We were quite full with no thoughts of dessert. Elizabeth had fallen asleep. The raspberry mousse cake, however, intrigued us. We should have resisted the temptation. The mousse resembled pink cool whip, and the cake was stale. Back to the Chocolate mousse! Desserts: \$1.95 - \$3.75.

The restaurant is obviously popular with the local residents. Everyone seemed to be having a good time. The service is efficient and friendly, and they like children. If you are in the neighborhood, I recommend a visit.

Directions: Take 287 to Rye - US 1 exit, go through town, at the intersection you will see a sign PLAYLAND, veer left on to Milton Road. The restaurant is at the intersection of Oakland Beach Road and Milton Road. It takes about 25 minutes.

KAREN JEFFERIES

MILTON HARBOR INN

530 Milton Road

Rye, NY 914-967-8140

Lunch: Mon.-Fri. 12-2:30

Dinner: Mon.-Thurs. 6-9:30

Fri. 6-10, Sat. 6-10:30

Sun. 4-9:30

Major Credit Cards Accepted

FOR GOURMET'S EVERYWHERE

Northvale's answer to Balducci's or D.D.L. of New York City, has opened on Livingston Street, under the name of Pierce & Dunhill. The owner-proprietor is Robert Scharrenberg, a slender man with sharp, dark eyes bursting with enthusiasm and drive. His dream of owning and running a gourmet food establishment has come true and he means to succeed.

For the take-out gourmet the choice of entrees will be a minimum of 2, probably 3 made fresh daily. On Fridays there will be a non-meat entree, as well as the regular Rock Cornish hens, chicken, veal or beef specialties. All entrees include a starch, appropriate to the dish and accompanying rolls. A sample of two that were offered last week are Beef Wellington, Fillets of beef layered with pate and gently folded in puff pastry. This was served with fresh broccoli spears, baby mushroom caps and small decorated tomatoes. Price for this was \$6.99 per serving. The Chicken Cordon Blu was served with very fine pasta and a garni, price \$3.99.

These prices according to Mr. Scharrenberg are 70 to 75% of the a la cart prices at a good restaurant. For those working people who yearn for a delicious gourmet meal and don't always want to eat out in a restaurant, they can just pick up the phone from work, call Bob and find out what is on the menu for that day. He would be happy to put it away for you, and with one of his salads and a glass of wine, you can enjoy gourmet dining in the comfort of your own home. There is also a choice of serving dish, the plastic coated for Micro-wave ovens or aluminum foil for regular ovens, so it is a good idea if you call ahead to specify your preference.

Mr. Scharrenberg is a "people oriented" person who is obviously overjoyed and bubbling with enthusiasm for his new venture. He had been a senior vice-president in an apparel corporation for 12 years, with sales and marketing background, but his taste for gourmet food and good cooking led him to pursue a new career. He did some of his apprenticeship as store manager of the Village Cheese Shop, in Bernardsville, N.J., owned by two friends of his. He learned more about cheeses and pates with their help.

His shop is family-oriented and his charming 16 year old daughter was helping in the shop the day we visited. She brought us a cup of their imported coffee and a freshly baked croissant. It was flaky and broke exactly right. No pull to it. For croissant lovers, that is important. Bob says that if a batch is not perfect, it will be thrown out, not put out for sale. The chef and the owner taste every dish and baked good product for quality control. It must be letter perfect before it reaches their customers.

There are over 100 cheeses from around the world to choose from, including some low salt, low fat, for those who must watch their intake. If he does not have your imported favorite, he will do his best to get it for you. I'm going to have him search for a goat cheese I had in Nice, many years ago and have not been able to find here. I can still taste it to this day, smooth, creamy, with a slight tang, mm delicious!.. Back to Pierce & Dunhill.

(Cont. Pg. 4)

Those of us who knew her are saddened and feel a great loss at the death of a dear friend, Ellen Wolfe, on July 19. Ellen died of cancer at the age of 44.

Bob and Ellen and their four daughters, Robin, Nancy, Shelly and Julie, moved from Palisades to Upper Grandview a number of years ago.

She was loved by all who knew her.
DOSSI AND REG THAYER

ARTS AND LETTERS

Thorpe Intermedia Gallery is planning a Beaux Arts Ball with an exciting futuristic theme. Scheduled for Saturday, Oct. 15, it will be called The Intergalactic Beaux Arts Ball, and costumes and decorations will center around the 21st century and outer space.

Committees have been working since last Spring to plan the decorations, entertainment, prizes, and all the wonderful things that make this kind of festivity so unusual.

Gallery director Adele Myers hopes that the Ball, which is planned as a fundraiser, "...will turn out to be the kind of event that people will look forward to each year."

The Gala will take place in the spacious gym at the Dominican Center, which is directly opposite the gallery on Route 340 in Sparkill, NY.

Festivities will include costumes (optional), continuous dancing, (there will be two bands), plenty of food, beverages, costumes, prizes, and raffles. Among the special prizes to be raffled during the Ball are art works donated by five well-known artists.

And speaking of well-known artists, none other than Frank Lincoln Viner is in charge of the decorations and the poster announcements!

Tickets will be available in September at the Gallery and at various other places throughout the County. The cost will be \$15 with costume and \$20 without.

Watch for posters and mark your calendars for October 15 and The Intergalactic Beaux Arts Ball!

For additional information call Adele Myers (914)359-6400, ext. 256.

BYTES BROTHERS MYSTERIES

Lois and Floyd McCoy have just completed the last of six books in a series of children's mysteries called THE BYTES BROTHERS.

To be published by Avon Books in the U.S., and Collins in the U.K., beginning in December (with a book a month for the following five months), these mysteries -- there are five stories in each book -- include the computer program that intrepid detectives, Brent and Barry Bytes (with the aid of their next-door neighbor Elana Lynsky) solve.

The reader can do just as the Bytes did when they solved the crimes, and can run the programs on their home or school computer. Children's Television Workshop will feature the Bytes in their new children's computer magazine, ENTER.

Incidentally the Bytes family live in a small town called Lamont Landing. Sound familiar?

PALISADES COMMUNITY CENTER

Musical Comedy Theater Workshop (singing, acting and dancing) 10 weeks beginning Oct. 1 -- 10:30 to 12:30 (Sat.) ending with performances Dec. 10 and 11. Ages 11 thru 13 -- \$50.00 per person. Registration is Sept. 15 at 7:30 at the Community Center or register by mail.

Make checks payable to the Palisades Community Center. Mail to Palisades Community Center, Box 222, Palisades, NY 10964. For info. call 359-3194.

P.S.A.T./S.A.T. COURSE

The Educational Services Center will be giving a PSAT/SAT course at our Center which will begin the week of Sept. 18. This is a seven session course devoted to the improvement of verbal and mathematical reasoning skills. Test taking strategies are an integral part of each session. The course meets for three hours per week in a small group setting. The fee for the course also includes a College Night Workshop for parents and students. Special discounts are available to Center members. For further information call Marcia Frankel, Director, at 356-8963.

10964 wishes to thank Mr. & Mrs. Robert K. Burns for their contribution in May and their note of appreciation for our efforts. We also thank Thomas and Barbara Freeley for their check in June.

Please keep those checks coming. We are operating on a shoe-string and desperately need your contribution.



SPECIALTIES

There are Pottery classes available for children and adults at Silvia Marsh's studio on Rte. 9W in Palisades. For information and schedule call 359-3767.

FOR SALE: INTELLIVISION \$50.00.
*DONKEY KONG, BOWLING, PGA GOLF, *PITFALL!!!,
LAS VEGAS POKER & BLACKJACK, ARMOR BATTLE.
Single Cartridge \$15.00. Intellivision plus
all cartridges: only \$100.00!!! (a value
of \$350).

Contact Elana or Brent McCoy - 359-4744.

(Gourmet)

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It is located on Livingston Street, right next to the Shop Rite parking lot. It is a single white brick building, which will be adorned with an appropriate awning and name, when the awning maker returns from vacation and delivers it. In the meantime, you can make a left and go in first or as I would suggest, you do your heavy shopping at Shop Rite, make a right out of the parking lot, and another right into a gourmet's delight. There is parking in the rear of the building.

You can pick up your lunch to take home, as we did the other day. He has a large selection of salads (23), home made soups made twice daily, sandwiches and Croissants filled with ham and swiss, broccoli and cheddar, mushroom and gruyere. My daughter and I chose a spinach and mushroom salad with sliced egg and his H.M. blue cheese dressing. All dressings are made there. We bought a broccoli and cheddar filled croissant for Grandma, who pronounced it "perfection". Try a ham and cheese croissant with a bit of Honey Cup prepared mustard. It's not honey but a special mustard sauce. Ask Bob for a taste, as we did and then buy a jar. It is expensive \$3.99 but will last a long time and is well worth it.

They also do catering for small groups of 5 or 6 for a business meeting or large groups up to 300. Bob Scharrenberg invites the customer to sit down with him and discuss their needs and desires for the affair. It can be anything from a buffet dinner to a sit down dinner complete with waiters, to a cocktail party limited to cheese trays and canapes.

He showed us pictures of his trays and they were arranged beautifully. He had one of a ham, cooked, boned and arranged back on the bone. He can do this with a turkey as well, replacing the skin, which besides its esthetic appearance, also serves to keep it moist. He will handle deliveries and catered affairs within a radius of 35 minute travel of his shop.

The shop is light and airy, quite long, with counters on your left as you enter. The salads are immediately in front of you

and are on ice filled counters. There are croissants and cheddar cheese sticks, (I told him they were almost as good as mine) displayed on the next counter. The bakery showcase had only a few cakes when we were there, but will consist of special Grand Marnier, Black Forest and our own favorite Chocolate Mousse Cake. The cheeses and pates, which I haven't sampled yet, look heavenly. The other side of the store, stocks the coffees, teas, Mason jellies from England and much more. Friday and Saturdays, the croissants are filled with hazelnut, chocolate or almond filling. They will heat them for you in the convection oven.

We asked to see the kitchen and although it is not finished, it gives all the appearance of a fully efficient kitchen. Two huge black stoves caught my eye, one has the large plate burners for the huge soup pots. They also have 2 convection ovens - used for the croissants. Everything else is stainless steel including the two freezers. The long wooden block (looked about 6 ft) where the chef prepares his dough was being sealed when we were there and the carpenter was preparing the shelves for storage. The whole kitchen was open, bright and airy. One got the feeling that it was a nice kitchen to work in.

The kitchen is the domain of Chef Thomas La Bianco, a graduate of the Culinary Institute of America, New Hyde Park, N.Y. He is a large burly man with a pleasant smile, who obviously enjoys the work he does quite well. The store hours are 8 am to 7 pm - six days a week, 8 am to 2 pm on Sunday. According to Mr. Scharrenberg these hours may be adjusted in the fall if the need arises. Do visit this new shop and welcome them to the area. Tell Bob that you read about him in 10964 and ask for the guided tour. It is well worth it.

MARILYN SOLIMINE

PIERCE & DUNHILL
250 A Livingston St.
Northvale, NJ 07647
Robert Scharrenberg - owner

10964
Box 201
Palisades, NY 10964

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