What will we do without Bernie? Who will keep us up-to-date on what’s happening in Palisades? Who will give us advice? On May 1 we will lose an important — at first I thought father figure, but really it’s more like a wisecracking older brother figure — who’s been with us for more than thirty years.

Nick Ludington wrote a piece on Bernie in 1996, which says it all better than I can.

Spotlight on Bernie Doyle

For many Palisadians, a trip to the post office means a visit with Bernard ‘Bernie’ Doyle who holds several unofficial posts in the community:

Social historian. Bernie came to Palisades as an infant in 1948 and with short breaks has been here ever since. He has a good memory, many friends, an interest in community affairs of all types and a willingness to share his knowledge.

Town wit. Bantering with Bernie is a favorite activity of many postal clients. Many have been skewered by Bernie’s sharp but gentle wit. A Palisadian once invited Bernie to attend the “talent show” at the church saying he could see the post office boxholders make fools of themselves. “I see that on a daily basis,” Bernie shot back. Some don’t even notice Bernie’s barbs. Some fight back. The late Gert Macy, a fierce Democrat, scored one on Bernie. Noticing the extremist Republican former postmaster Laura Ebmeyer nearby one day, Gert loudly engaged Bernie in talk implicating him — true or not — in shared Democratic activity. When she left, Ebmeyer chastised Bernie for “dealing with the enemy.”

Mayor. If Palisades had a mayor which it does not — and if Bernie wanted to be mayor — which he does not — he would be a viable candidate. Most people know him, like him and trust him and he plays a pretty good game of golf. What more does an unofficial mayor need?

Bernie was born in Brooklyn in 1947. His grandparents lived in the Palisades area and his family moved to Route 340 in Palisades a year later. Bernie’s grandmother played piano in a Sparkill movie theatre and she also gave piano lessons in the Sparkill area. Bernie went to Palisades elementary school and Tappan Zee High School. He was drafted in 1966, served a tour as an infantry combat medic in Vietnam, and was discharged in 1968. The next year he started at the Palisades post office branch then located in the Academic Press book warehouse on Oak Tree Road (now Lederle Packaging Services).

...Bernie was drawn to go west twice for brief periods in the 1970’s: once to attend the University of Utah for a year and once to work in a Utah post office for two. He came back from the second

Continued on page 3
The South Orangetown Central School District is looking for ways to offset the cost of upcoming critical facilities improvements to the schools. Last year, the district’s Finance Council suggested learning what our four “excess” properties are worth looking towards the possible sale of one or more of these properties. On March 21, at the SOCS Board of Education meeting, the crowd in the packed TZHS cafeteria listened to the long-awaited appraisals of the four properties and the preliminary 2007-08 budget presentation. There were twenty Palisades residents present. William Beckmann of Beckmann Appraisals gave this brief appraisal report.

- The Palisades School:
  8.4 acres broken into 2 economic units:
  - 2.2 acres; the school building; 12,000 sq. ft; $1.25 million
  - 6.2 acres; land behind school (which abuts the Lennar property); $1.95 million
  Total: $3.3 million

  Mr. Beckmann recommended that the best use for the Palisades property would be to sell all or a portion of the property for an eight house development. He felt that keeping the building as an educational venue was not wise because it is located so far away from the center of the Town. Busing alone would cause a problem. (This statement drew much criticism from the audience.)

- Oak Tree Park (at RT. 303): currently used as a playground and ball field
  2.6 acres; zoned R-15; $1.2 million; recommended 6 lot residential development

- Cowboy Fields behind Tappan Zee Elementary:
  Total land: 39.3 acres; zoned R-40; $8-10 million; recommended 25 homes

- Orangeburg School on Western Highway
  Leased to Dominican College; School $4 million; Cook Hall $990,000

  This property is best kept a rental property.

  When a board member asked, taking all properties into consideration, which property did he think should be the one to be sold, he quickly replied, “The Palisades School.”

Even though Mr. Beckmann publicly said a sale could take up to a year, the short-term leases of The Fred Keller School and the Children’s Enrichment Center have not been renewed (the Board stating that it was Mr. Beckmann’s previous recommendation to not renew.) The FKS is considering purchasing a church in Nyack and at press time the CEC is still unsuccessful at being renewed. At the end of the summer, the building will be empty. Our polling place has been moved to the Palisades Library. A number of neighbors have asked the district to tell us the next steps, the timetable, and/or the process of the decision-making. We have received vague answers, and will let you know more in a few weeks. So in the meantime, the community is highly encouraged to write letters to the board expressing our opinions about the potential sale of the Palisades School or any of the other properties.

Continued next page
Bernie, continued from page 1

trip in 1979 and has been here ever since. He has watched great changes over the years and says Palisades, Sparkill, Tappan, and Piermont have weathered the storm of development better than most other nearby communities.

“It’s been slower here because the people who lived here cared enough to slow it down,” he said.

Bernie has friends among all groups, whether their bank accounts are full to bursting, modestly healthy or overdrawn. He is nostalgic about the older generation of prominent Palisadians, mostly gone now. He said they were “relaxed, never extreme, and shared their experience with everyone. They were committed to family and community.”

“What set this place apart,” he said, “Is that you didn’t tell how rich people were by their wallets, but by the way they behaved....”

At last Bernie will be able to go fishing and to play golf to his heart’s content. He has no specific plans for the future, but is enjoying the idea of having the leisure to explore in new directions.

The repair of our historic flagpole is one project he might spend some time on. It has been neglected for years and needs restoration.

It’s nice to think that Bernie will still be around, and that his executive ability might be turned to improving Palisades.

Palisades School, continued from page 2

SOCSD School board members:
Richard DiLoreto, Pres.: diloretor@coned.com
Rosemary Pitruzzella, VP: rapboard@optonline.net
Steve Spiro: sspirobboe@msn.com
Leon Jacobs: Jacobs.BOE@gmail.com
Annemarie Uhl: annuhl@optonline.net
and cc to:
Superintendent Dr. Zambito Jzambito@socsd.org
Assistant Superintendent for Business and Finance Ann Vaccaro-Teich avt@socsd.org

WHEN AND WHERE TO VOTE
2007-2008 Budget Information:
The $70,528,012 budget was adopted by the School Board on April 17, 2007
Mark your calendars:
School Budget vote and School Board election Tuesday, May 15, 2007
7:00 AM-9:00 PM
Palisades residents vote at the Tappan Zee Elementary School
To learn more, visit www.socsd.org to view:
-2007-2008 School Budget
-5 Year Facilities Report
-Appraisal Executive Summary

THE BULLETIN BOARD

Elaine Smollen has a show called "Drawings from Palisades" at the Kentler International Drawing Space, 353 Van Brunt Street, Brooklyn. The show opened March 30 and closes May 6.

Don Bracken has published a new book, The Words of War, that tells the story of the difficult birth of modern American journalism during the American Civil War. He will hold a book-signing event at Barnes and Noble in the Palisades Center at 1:00 on Saturday, May 1.

Copies of the book Palisades and Snedens Landing: The Twentieth Century, will be available at the library sometime in June.

Thane and Sheila Asch, who recently returned after spending several months in Florida, will soon move to Hickory Hill Two in Tappan.

The 19th birthday of Skip and Linda Vezzetti’s dog Boomer, a miniature poodle, was celebrated on March 10. Guest included Betty Bache- elder, the Knudson family, and the Garrison family. Sadly, Boomer died on March 22.

Palisades resident Judith Umlas has just published a book titled The Power of Acknowledgement, described as "A 45 minute read that will change your life and the life of everyone around you."

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NEW R/V LANGSETH NAMED AFTER MARCUS GERHARDT LANGSETH (1932-1997)

Lamont-Doherty Earth Observatory’s first ship was the R/V Vema, acquired in 1952. She was succeeded by the Robert D. Conrad, the Eltanin, and the Maurice Ewing. But today’s requirements for a seismic research vessel are greater than ever before. Several years ago the search began for a new vessel that could meet the new demands. Western Legend, a commercial seismic exploration vessel owned by Western Geco, Inc., turned out to be the ideal candidate.

The National Science Foundation provided funding of more than $20 million to support the purchase and refit of Western Legend, which, after a year-long outfitting with modern laboratories and scientific equipment, will become the most capable academic research vessel utilizing acoustic and seismic technologies in the world. Newly created laboratory spaces will be substantially superior to those available on the Ewing, and deck space configurations will be able to be optimized for ocean-bottom seismometer operations or general oceanography.

The new vessel will be able to tow four 6-kilometer-long streamers. It will be equipped to carry out two- and three-dimensional imaging of the ocean floor and the Earth’s deep interior. These seismic cross-sections, like medicine’s CAT scans and sonograms, will enable us to peer directly into the Earth. Even better, because the receiving systems used by the new vessel to record the sounds that probe the Earth’s interior are substantially more sophisticated than those found on board the Ewing, the Langseth’s greatly improved imaging capabilities will not come at a cost of increased sound levels transmitted into the ocean, thus minimizing possible impacts upon marine life.

What this exciting new research vessel will allow us to learn about seafloor spreading, earthquakes, magma flow, gas hydrate deposits, continental drift, and more, will expand scientific knowledge about the Earth and contribute to our ability as humans to withstand its extreme forces.

The vessel has been renamed the Marcus G. Langseth, in honor of the late Lamont scientist, who moved to Palisades with his wife Lillian in 1980.

Marcus G. Langseth (Mark to his friends) started at Lamont Geological Observatory in 1953 as a summer hired hand. He had grown up mostly in orphanages, but his intellect and tenacity led him to graduate with a bachelor’s degree from Waynesburg College, and a doctorate from Columbia University. Only twelve men have walked on the moon. Six of them brought Mark’s equipment along.

At Lamont in the late 1950s and early 1960s, he developed one of the first instruments to measure the heat flux between the interior of the Earth and the deep ocean basins. Working with Dick Von Herzen of the Woods Hole Oceanographic Institution, he compiled the first global heat flow map — a map that was instrumental in establishing the emerging paradigms of plate tectonics and sea floor spreading.

As chief scientist of the Apollo (Continued on page 5)
The Nyack Farmers’ Market Begins Its Eleventh Season
Thursday, May 17
8:00 AM-2:00 PM

Spring rain, warm breezes and sunshine, bring about the beginning of our area’s growing season. On Thursday, May 17, the Nyack Farmers’ Market will open its eleventh season in its NEW location in the Municipal Parking lot on Main Street between the Riverspace Arts Center and M&T Bank. Also, the new hours will be 8:00 AM-2:00 PM.

Opening day festivities will include a Story/Craft hour at 10:00AM followed by The Bossy Frog Band performing from 11:00-12:00 AM.

Returning this year are The Orchards of Conklin (vegetables, fruit, pies & cookies), Blooming Hill Farm (organic produce, eggs, goat cheese), R & G Produce (vegetables), High Meadow Flower Farm (cut flowers, wildflowers, & herbs), Dines Farms (pasture raised poultry, lamb and pork products), Warwick Valley Winery (fine local wines & ciders), Doctor Pickle (fresh pickles & sauerkraut), Panzarella Foods (fresh mozzarella, pastas, gourmet foods & soups), B & B Jams (all natural jams & jellies), The Baker’s Wife (artisanal breads & baked goods) and mid-season Gardiner Eucalyptus (fresh eucalyptus). The market welcomes Baker’s Bounty which specializes in baked goods.

Continuing the tradition of creating a weekly community gathering place, throughout the season a variety of agricultural and entertaining events will be planned. Story/craft hour will be held most Thursdays at 10:00 AM and The Bossy Frog Band is scheduled to perform once a month. The annual Corn Roast in August and Harvest Festival in October are planned.

The Nyack Farmers’ Market is open every Thursday, rain or shine, from May 17 through November. The new hours are 8:00 AM-2:00 PM and it is located in the Municipal parking lot on Main Street between the Riverspace Arts Center and M&T Bank. The market is managed by the Chamber of Commerce of the Nyacks, INC. and is sponsored by Optimum Triple Play. For further information, call Lorie Reynolds at the Chamber of Commerce at 353-2221 or visit their website at www.nyack-ny.com.

Carol Baxter

The R/V Langseth, continued from page

Heat Flow Experiment, his measurements showed that the moon had lost much of its internal heat long ago, and that it lacked the Earth’s mechanisms for creating new heat. In recognition of this very important contribution to our understanding of the moon, he received NASA’s Special Achievement Award.

Mark played a key leadership role in the Ocean Drilling Program, and chaired national committees that oversee the academic research vessel fleet. In the 1990s he was the scientific leader that enabled the first unclassified scientific mission aboard a U.S. Navy nuclear-powered submarine operating beneath the Arctic ice cap. The resulting data have revolutionized our understanding of the Arctic Ocean.

Beyond these and other scientific contributions too numerous to list here, Mark was a kind and gentle person, and a beloved mentor to many Lamont staff and students. Lamont is proud that its new research vessel bears the name “Marcus G. Langseth.”

G. Michael Purdy, Director of Lamont-Doherty Earth Observatory, summed it up best when he said, simply, “The purchase of this new ship is the beginning of a new era in Lamont ship operations.”

(This article used information from a Lamont presentation on the new ship.)
PALISADES FREE LIBRARY

19 Closter Road
Palisades, NY 10964
Phone: 845-359-0136
Fax: 845-359-6124
pal@rcls.org
www.rcls.org/pal
Closed May 28th, July 4th
Closed Sundays from June 17th through September 2nd

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Spring Fling May 12
10:00 AM at the Palisades Community Center.
Plants, baked goods, crafts and games for the children, lunch smorgasbord. Watch for our flyer.

Sunday Symposia May 20th at 3:30.
Do You See What I See?
The artists Grace Knowlton and Joan Hooker try to understand each other's perspectives. To be held at the Esplanade, 640 Oak Tree Road, Palisades. Stop by or call the library to register. The suggested donation is $10 to benefit the library.

Traveling this Summer? Brush up your language skills with Rosetta Stone. So easy. So cheap. In fact, it's FREE! Log on at Palisades Free Library home page, click databases, students tab and Bob's your uncle (learn idioms too).

Can't Travel this Summer?
Use our family museum passes to the Whitney, Guggenheim, Natural History and Cooper Hewitt. These free passes check out for 2 days and may be reserved for a specific date.

CHILDREN’S SPRING ACTIVITIES

Celebrate Your Mom!
Wednesday, May 9, 4:30 PM. Hear some mom stories and make a card and goodie for mom or grandma. Ages 5 and up.

T-Shirt Stenciling & Decorating
Thursday, May 17, 4:30 PM. Bring a t-shirt and learn how to stencil. Embellish with beads and ribbon. Many stencils to choose from — animals, sports, letters, flowers and more. Ages 8 and up.

Pajama Party
Tuesday, June 5, 4:30 PM. Preschoolers are welcome to come in their jammies and listen to bedtime stories. Sleep tight! Ages 2 to 4.

Patriotic Picnic
Wednesday, June 13, 4:30 PM. Hurray for the red, white and blue! Listen to tales of America and make a flag craft to celebrate flag day and the 4th of July. Ages 5 and up.

CHILDREN’S SUMMER ACTIVITIES
The theme for this year's summer reading program is “Get a Clue at Your Library.” Join us for all our programs, check out and read books, collect stickers and win prizes.

Sylvia Markson and Her Magic Trunk
Monday, June 25, at 7:00 PM The summer reading program begins with this shared
Please call or come into the library to register for programs.

New Adult Nonfiction

Allen, Woody – *Mere Anarchy*
Chopra, Deepak – *Buddha*
Dallek, Robert – *Nixon and Kissinger*
Dershowitz, Alan – *Blasphemy*
Gawande, Atol – *Better: A Surgeon’s Notes on Performance*
Gore, Al – *The Assault on Reason*
Lee, Hermione – *Edith Wharton*
Nemat, Marina – *Prisoner of Tehran*
Smith, Jean E. – *FDR*
Waugh, Alexander – *Fathers & Sons*

New Adult Fiction

Caldwell, Wayne – *Cataloochee*
DeLillo, Don – *Falling Man*
Dillard, Annie – *The May Trees*
Drabble, Margaret – *The Sea Lady*
Gaige, Amity – *The Folded World*
Hosseini, Khaled – *A Thousand Splendid Suns*
Henning, Mankell – *Depths*
Murakami, Haruki – *After Dark*
Onadaatje, Michael – *Divisadero*
Palahniuk, Chuck – *Rant*
Vreeland, Susan – *Luncheon of the Boating Party*

and Mysteries by Buchanan, Chabon, Clark, Connelly, Evanovich, Maupin, McCarry, Mcfadyen, Parker, Sandford etc.

DVDs

*Army of Shadows*  The Italian
*Avenue Montaigne*  The Last King of Scotland
*Breaking and Entering*  Miss Potter
*Copying Beethoven*  Notes on a Scandal
*Days of Glory*  Old Joy
*Dead Girl*  Painted Veil
*Deliver us from Evil*  The Queen
*The Good German*  Venus

performance at Our Lady of the Sacred Heart Church Hall. Tickets will be available at the library in June. Our Lady of the Sacred Heart is located at 120 Kings Highway, Tappan.

**Daring Detective Deeds**
*Wednesday, June 27, 4:15 PM.* Get a clue by reading! Have some mystery fun and make a detective kit. Find out about the Summer Reading Program. Ages 5 and up.

**Can You Guess?**

**Circus Craziness**
*Wednesday, July 11, 4:15 PM.* Step right up to the big top and clown around with books and crafts about the circus. Ages 5 and up.

**Celebrate Your Birthday**
*Wednesday, July 18, 4:15 PM.* It’s your birthday party. Enjoy party stories and games. Create a gift just for you! Ages 5 and up.

**Jewelry Making & Flip-Flop Decorating**
*Thursday, July 19, 4:15 PM.* Get adorned from head to toe! Make some jewelry and a box to keep it in. Bring a pair of your flip-flops to decorate with beads and other trims.

**Superhero Special**
*Wednesday, July 25, 4:15 PM.* Who’s your favorite superhero? Batman, Superman? Would you like to be a superhero? Find out some hero history and create your own hero. Ages 5 and up.

**Jeffrey Freidberg and The Bossy Frog Band**
*Monday, July 30, 7:00 PM.* The summer reading program will close with the Bossy Frog Band, back by popular demand, performing at Our Lady of the Sacred Heart Church Hall, 120 Kings Highway, Tappan. Don’t miss this wonderful performance!

**Under the Sea**
*Wednesday, August 1, 4:15 PM.* What’s at the bottom of the ocean? Make an underwater ocean scene and hear some sea faring tales.
We know that the population of Palisades was 14 people in 1700. Today it is close to 1300. During the intervening years there is less certainty. In the 18th, 19th, and part of the 20th century, US census figures were obtained from a census taker who wrote down the results in his own handwriting. These census takers sometimes made mistakes. New York State also conducted a census, and occasionally, for a special reason like a petition for incorporation, the population was counted independently from the census. Below are the population figures that have come down to us, some obviously more reliable than others. During the missing years our population was either not sampled or it was done so poorly, as in 1900 and in 1920, that it cannot be determined.

1860 — 412, US census
1905 — 458, NYS census
1910 — 330, US census
1925 — 380, NYS census
1930 — 334, US census

The preceding figures were derived by manually counting the names in the handwritten census reports. Those are not available between 1930 and 2000, but the totals have been reported in various publications and are as follows:

1960 — 1170, according to the US census, reported in a news story
1970 — 711, according to the Rockland County Planning Department.
1976 — 1276, again according to the Rockland County Planning Department
1985 — 1285, according to the petition for Palisades incorporation of that year
1990 — 1266, according to a figure listed in a report from the Palisades library

On the next page is the official result of the 2000 census for Palisades. 457 housing units are listed, but Bernie Doyle says that there are now 490. Some people were obviously not counted and the actual population of Palisades in 2000 was probably c. 1350, not 1282.

There is an official US Census site, but only the 2000 figures are available on it. There should be a better way of obtaining information on the old census figures.

A copy of part of a page from the 1900 census, showing the Stewart and Post families.
### Zip Code Tabulation Area 10964
### Census 2000 Demographic Profile Highlights:

#### General Characteristics

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Number</th>
<th>Percent</th>
<th>U.S.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total population</td>
<td>1,282</td>
<td>49.1</td>
<td>49.1%</td>
</tr>
<tr>
<td>Male</td>
<td>630</td>
<td>50.9</td>
<td>50.9%</td>
</tr>
<tr>
<td>Female</td>
<td>652</td>
<td>50.9</td>
<td>50.9%</td>
</tr>
<tr>
<td>Median age (years)</td>
<td>41.2</td>
<td>(X)</td>
<td>35.3</td>
</tr>
<tr>
<td>Under 5 years</td>
<td>94</td>
<td>7.3</td>
<td>6.8%</td>
</tr>
<tr>
<td>18 years and over</td>
<td>937</td>
<td>73.1</td>
<td>74.3%</td>
</tr>
<tr>
<td>65 years and over</td>
<td>161</td>
<td>12.6</td>
<td>12.4%</td>
</tr>
<tr>
<td>One race</td>
<td>1,269</td>
<td>99.0</td>
<td>97.2%</td>
</tr>
<tr>
<td>White</td>
<td>1,087</td>
<td>84.8</td>
<td>75.1%</td>
</tr>
<tr>
<td>Black or African American</td>
<td>13</td>
<td>1.0</td>
<td>12.3%</td>
</tr>
<tr>
<td>American Indian and Alaska Native</td>
<td>1</td>
<td>0.1</td>
<td>0.9%</td>
</tr>
<tr>
<td>Asian</td>
<td>153</td>
<td>11.9</td>
<td>3.6%</td>
</tr>
<tr>
<td>Native Hawaiian and Other Pacific Islander</td>
<td>0</td>
<td>0.0</td>
<td>0.1%</td>
</tr>
<tr>
<td>Some other race</td>
<td>15</td>
<td>1.2</td>
<td>5.5%</td>
</tr>
<tr>
<td>Two or more races</td>
<td>13</td>
<td>1.0</td>
<td>2.4%</td>
</tr>
<tr>
<td>Hispanic or Latino (of any race)</td>
<td>46</td>
<td>3.6</td>
<td>12.5%</td>
</tr>
<tr>
<td>Household population</td>
<td>1,274</td>
<td>99.4</td>
<td>97.2%</td>
</tr>
<tr>
<td>Group quarters population</td>
<td>8</td>
<td>0.6</td>
<td>2.8%</td>
</tr>
<tr>
<td>Average household size</td>
<td>2.96</td>
<td>(X)</td>
<td>2.59</td>
</tr>
<tr>
<td>Average family size</td>
<td>3.28</td>
<td>(X)</td>
<td>3.14</td>
</tr>
</tbody>
</table>

#### Social Characteristics

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Number</th>
<th>Percent</th>
<th>U.S.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Population 25 years and over</td>
<td>964</td>
<td>96.5</td>
<td>80.4%</td>
</tr>
<tr>
<td>High school graduate or higher</td>
<td>930</td>
<td>96.5</td>
<td>80.4%</td>
</tr>
<tr>
<td>Bachelors degree or higher</td>
<td>561</td>
<td>58.2</td>
<td>24.4%</td>
</tr>
<tr>
<td>Civilian veterans (civilian population 18 years and over)</td>
<td>94</td>
<td>9.4</td>
<td>12.7%</td>
</tr>
<tr>
<td>Disability status (population 5 years and over)</td>
<td>150</td>
<td>12.7</td>
<td>19.3%</td>
</tr>
<tr>
<td>Foreign born</td>
<td>139</td>
<td>10.8</td>
<td>11.1%</td>
</tr>
<tr>
<td>Male, Now married, except separated (population 15 years and over)</td>
<td>353</td>
<td>73.2</td>
<td>56.7%</td>
</tr>
<tr>
<td>Female, Now married, except separated (population 15 years and over)</td>
<td>321</td>
<td>60.8</td>
<td>52.1%</td>
</tr>
<tr>
<td>Speak a language other than English at home (population 5 years and over)</td>
<td>157</td>
<td>13.3</td>
<td>17.9%</td>
</tr>
</tbody>
</table>

#### Economic Characteristics

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Number</th>
<th>Percent</th>
<th>U.S.</th>
</tr>
</thead>
<tbody>
<tr>
<td>In labor force (population 16 years and over)</td>
<td>637</td>
<td>63.1</td>
<td>63.9%</td>
</tr>
<tr>
<td>Mean travel time to work in minutes (workers 16 years and older)</td>
<td>28.0</td>
<td>(X)</td>
<td>25.5</td>
</tr>
<tr>
<td>Median household income in 1999 (dollars)</td>
<td>86,592</td>
<td>(X)</td>
<td>41,994</td>
</tr>
<tr>
<td>Median family income in 1999 (dollars)</td>
<td>107,847</td>
<td>(X)</td>
<td>50,046</td>
</tr>
<tr>
<td>Per capita income in 1999 (dollars)</td>
<td>56,696</td>
<td>N</td>
<td>21,587</td>
</tr>
<tr>
<td>Families below poverty level</td>
<td>9</td>
<td>2.5</td>
<td>9.2%</td>
</tr>
<tr>
<td>Individuals below poverty level</td>
<td>56</td>
<td>4.3</td>
<td>12.4%</td>
</tr>
</tbody>
</table>

#### Housing Characteristics

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>Number</th>
<th>Percent</th>
<th>U.S.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single-family owner-occupied homes</td>
<td>386</td>
<td>99.0</td>
<td>97.2%</td>
</tr>
<tr>
<td>Median value (dollars)</td>
<td>360,200</td>
<td>(X)</td>
<td>119,600</td>
</tr>
<tr>
<td>Median of selected monthly owner costs</td>
<td>(X)</td>
<td>(X)</td>
<td>1,088</td>
</tr>
<tr>
<td>With a mortgage (dollars)</td>
<td>2,344</td>
<td>(X)</td>
<td>295</td>
</tr>
<tr>
<td>Not mortgaged (dollars)</td>
<td>809</td>
<td>(X)</td>
<td>295</td>
</tr>
</tbody>
</table>

Source: U.S. Census Bureau, Summary File 1 (SF 1) and Summary File 3 (SF 3)
Joe Hyde died on Friday, February 23rd at Nyack Hospital from complications of emphysema. His children Anne Tonetti Hyde (Dunsmore), Philip Lawrence Hyde and Barry Lawrence Hyde were with him when he died.

Joe was born in Palisades in 1927. His mother Lydia was a daughter of Mary Tonetti, the legendary matriarch of Snedens Landing. His father, Robert Hyde, left the family after a few years, returning to California to marry his childhood sweetheart. Joe became a celebrated chef and ran a cooking school in Palisades from 1960 to 1966.

He married Abigail Wrenn and had three children. In 1971 Joe authored a brilliant cookbook, *Love, Time and Butter*. In his later years he resided in Snedens in the house built by his older sister Angy in the 1950s. At the time of his death he was a resident at a senior living facility, Dowling Gardens, in Sparkill, NY which is run by Dominican nuns. There he continued his trademark of entertainment by turning quiet bingo and poker games into wild affairs usually ending with a reprimand from the sisters who would sternly refer to him as "young man." His daughter Anne said, "With his last breath so went a magical era in Sneden's that none of us who lived any part of it, will ever forget."

Excerpts from Robert Boyle's November 9, 1971 article in *Sports Illustrated* give an idea of Joe’s colorful career.

"Upon graduating from Trinity College in Hartford in 1950, Hyde decided on a conventional enough career, the hotel business, because he enjoyed meeting people. He went to work at the Hotel Raleigh in Washington, D.C., and there he was started in the kitchen. He perceived immediately, he says, that cooking was to be his destiny. He spent three weeks with the roast cook, two weeks in the pastry shop, three weeks in cold meat and a week in the storeroom, where his first task was to clean all the cans on the shelves. He had no sooner absorbed the location of the canned goods than he was drafted into the Army. There, amazingly, he wound up serving as a cook for a heavy-mortar company in Korea. Hyde took along a Betty Crocker cookbook. 'When the menu said steak, I always made stew,' he recalls. 'I made a casserole with the hamburger meat. I browned the meat, poured off the fat, added garlic, bay leaf, onion and tomato puree and simmered the sauce for two hours. Then I put layers of cooked elbow macaroni, sauce and sliced American cheese into the deep pans until they were full. The whole affair was baked for an hour; one pan went out to each platoon. The boys liked it. They called it Holy Mattress.'

On his return to civilian life, Hyde worked as a room clerk at the Statler Hotel in New York for six months before going to France. There, through UNESCO, he got a job as an apprentice in Chez Nandron, a two-star restaurant in Lyons, considered by some to be the culinary capital..."
of France. His first day was almost a disaster. The usual apprentice is a 13-year-old. Here was Hyde, the only American apprentice in the country, 25 years old, burly and almost six feet tall. When he appeared in the kitchen dressed in white, the dozen cooks stopped working to stare in amazement. With an atrocious accent, Hyde introduced himself. ‘Bonjour!’ he exclaimed. ‘Je m’appelle Joe!’ Several of the cooks almost swooned. ‘I was the grossest thing that had ever happened to French cooking,’ Hyde says. ‘They had never seen anyone like me before. And the name Joe. They flipped out over it. It sounds like a peasant’s name. Even today French chefs who have known me for years recoil at the mention of it. They always call me Joe-cephe!’

Given this appalling debut, Hyde was assigned the lowest job in the scullery, plucking larks beneath a splashing drainboard. Eventually, because of his age, the first cooks allowed Hyde to eat with them, and he acquired a taste for fried tripe, pig heads and coq au vin made with just the peeled chicken gizzards.

Hyde next became an assistant poissonier, or fish cook, at the Pyramide in Vienne. At the time it was regarded by many as the best restaurant in the world. While there, Hyde, a follower of the turf, won $1,000 in the tierce, a form of French off-track betting. According to one local custom, a winner is supposed to spend it all on one spree. Hyde invited nearly two dozen friends, including the man who had sold him the ticket, to dine at the famed Pont de Collonges.

‘It was a fantastic, endless meal,’ he recalls. ‘I ate two pheasants. We had a meringue and ice cream dessert that was four feet tall. Each tier was covered with spun sugar and illuminated with a little light inside. We drank the finest of champagne — it didn’t have anything written on it except dust.’

After two years in France, Hyde returned to the U.S. to become chef at the Jupiter Island Golf Club in Hobe Sound, Fla. One of his triumphs there was a chicken poached inside a pig’s bladder, which he prepared for Sir Osbert Sitwell and Marshall Field. Hyde had brought a supply of pig bladders back from France. When he tried to import some more on a later trip, U.S. Customs seized them, and ever since he has had to make-do with ones gotten from local slaughterhouses. Once while he was cooking at Chalet Frascati in Santa Monica, Calif., he procured some bladders, cleaned them, blew them up through a stick of macaroni and set them out to dry on a clothesline. One of them got away and sailed over the fence like an expiring balloon. Hyde’s wife, Gail, ran next door, shouting to the neighbors, ‘Excuse me, but one of my husband’s bladders just landed in your yard.’

.... When his mother’s home in Snedens Landing fell vacant, he returned East to teach in the family mansion known as The Old Library because it had served as one in the 19th century. ...Hyde’s classes were held in the enormous kitchen with its original fireplace.

In a roundup of cooking schools, the New York Times went beyond the city line to include Hyde’s because his classes had ‘too much merit.’ Similarly another Manhattan food expert wrote, ‘It is not my custom to concern myself with matters beyond the limits of my own borough, but I have an excuse in this case that I would go a lot farther afield than Rockland County to find a teacher with Mr. Hyde’s combined gifts for cooking and teaching.’

In 1966 Hyde gave up his classes to cater full time and shifted his kitchen from The Old Library to a sort of miniature palace nearby built by his uncle, Eric Gugler, an architect and designer of the executive offices in the West Wing of the White House. There amid historic frescoes, triumphant arches and heroic busts, Hyde turns out smoked bluefish, stuffed eggs, poached salmon, orange mousse and other dishes that can be prepared prior to a dinner party. Hyde is thus well prepared when he arrives at a client’s house with his staff of six, headed by Selma Andersen, a brisk Swedish woman who superintends the table setting while the chef himself prepares the canapés, beats the oven for the saddles of lamb, sautés endives air-expressed from Belgium and chops shallots. Hyde never goes anywhere without shallots. Just in case he might find them unavailable, he keeps a supply in the glove compartment of his truck. ‘And I always have kosher salt with me,’ he says. ‘I just love the feel of it...’"
IN OUR BACKYARD

by Lisa Rinehart

Geography and services help define a place, but it’s people that really matter. Joe Hyde was local color of the first degree, and here’s an experience of excellence, courtesy of our irascible, infuriating, and enigmatic neighbor.

I’m not sure when Joe and I first met, but I remember my children were young and didn’t allow for much leisure. Nonetheless, we’d chatted enough for him to know that crimes were being committed in my kitchen. Brick after brick of inedible steer masquerading as pot roast emerged from my oven. Numerous recipes from reputable books were tried, proportions and cooking times were fiddled with, but no luck. Solid American meat and potatoes in a pot was clearly not my thing. Joe insisted it was a matter of attitude and invited me to an informal demonstration at his house, set up, I now suspect, for my benefit alone. I agreed, and, sleep deprived, promptly forgot, so when his gravelly voice demanded over the phone a week or so later, “Well are you coming, or not?” I quickly parked the kids and scurried like a dutiful student up to his Hansel and Gretel house on Woods Road.

Anyone lucky enough to have watched Joe cook in his home knows they’ve witnessed a unique event. His kitchen was eccentric. Crammed and dark, it exuded a rustic flamboyance that matched his personality. It was a man’s kitchen. The stove was encased by a medieval looking stone hearth, countertops were thick butcher block lacquered like the deck of a ship, there was a porcelain sink large enough for a tannery, and there didn’t seem to be any drawers or cabinets, but everything he needed was there.

I arrived flushed with embarrassment, but no questions were asked. A deliciously frigid glass of wine was thrust into my hand, and the show began. Joe pulled an iron cauldron from murky storage and chunks of bacon were tossed in to brown. Next, a massive hunk of beef was wrestled into the pot for searing and I watched in alarm as blue smoke billowed upward. “No need to be wimpy about it. It’s got to be sort of burnt to be right,” he said, hacking vegetables into submission and throwing them in with the meat. Then he pulled out a mustard jar and, grinning, sloshed around a mixture of tomato sauce, beef broth and wine. “They’ll tell you you need measurements of this and that, but they’re full of it. You’ve got a little mustard left in a jar, put the other stuff in, and you don’t waste anything.” I nodded obediently and scribbled down approximations of ingredients. Sweat glistened on Joe’s craggy face as he mashed flour in with the vegetables, allowed liquids to overflow into the burners, and piled a field’s worth of mushrooms around the meat. Finally, a cover was squeezed over top, and I wondered how food so roughly treated could possibly be any good. Where had people said this guy had trained?

Needless to say, it was the best pot roast I’ve ever eaten. Full of complex flavor, it was tender and delicious. Joe’s exuberance for cooking, for life really, taught me to relax and have fun in the kitchen. I’m no chef, and there are still unfortunate incidents, but I happened to have made a pot roast a few days before Joe passed away, and it was damn good. Joe would have been pleased to know he’d loosened up at least one timid suburban cook. Many thanks.

Pot Roast a la Joe Hyde
— In a large dutch oven, fry some bacon with a little butter and oil to render the fat
— Add a 5 lb. semi-boneless chuck roast and sear it well on both sides
— Roughly chop 1 large white onion, 1 stalk celery, 1 carrot, 1/2 a turnip, and 2 cloves garlic
— Cut the end from an orange, avoiding the white pith
— In a clean coffee grinder, grind up 1 tsp. peppercorns, 4 cloves & a pinch of dried thyme.
— Combine about 1/2 cup each white wine, tomato sauce and beef broth
— Slice 1 lb. mushrooms

Continued next page
Memorial Day Pancake Breakfast
Monday May 28th 8:00 -10:30 AM.
An event always anticipated by local residents, start the holiday with a hearty breakfast of juice, sausage and pancakes.
In the Parish house, Adults: $5.00 and Children under 10: $3.00

Elmwood Theater Fundraiser
*Take me Out!* June 13th 8:00 pm.
The church is sponsoring a theater benefit at Elmwood Playhouse in Nyack on Wednesday June 13. The play *Take me Out!*, by Richard Greenberg, is about a young famous baseball player’s coming out and the challenges and discovery he faces. Winner of the 2003 Tony Award for Best Play. Tickets: $25.00. Ticket proceeds will benefit the church.

The 25th Annual Strawberry Festival
Saturday June 9th 2:00 -6:00. Come join the fun! What better way to spend a June afternoon than enjoying the traditions of our Strawberry festival. We will serve our homemade strawberry shortcake with fresh berries and whipped cream. Activities for all ages include face painting, games and balloons. Children love the pocket lady with her colorful apron filled with surprise toys. Also there is strawberry ice cream, strawberry drinks, jellies, jams, other sundries and flower arrangements for sale.

Recipe continued from page 12
— When meat is browned, add vegetables (except for mushrooms), ground spices, and 2 bay leaves
— Add 1/4 cup flour when vegetables have softened
— Add mushrooms, wine mixture and about 2 cups beef broth
— Cover and cook in a 300 degree oven for about 1 & 1/2 hours until meat is very tender
— Season to taste with salt and pepper
(I usually add peeled and quartered potatoes about 45 minutes before meat is done)

Nash Car Auction
In celebration of the 25th annual Strawberry Festival at the Palisades Presbyterian Church, this year a unique Vintage 1923 Nash Open Touring Car will be auctioned off at the end of the day on June 9th.

The car has a convertible top and there are early plastic (Isinglass) windows which were called side curtains, for covering during a rain storm. It is truly a piece of automotive history. The car, which was restored in the early 1960’s by its present owner’s family, toured in the Glidden Antique Car Tours in the 1960’s and early 70’s and took several blue ribbons.

It will be on view at the Church on Washington Spring Road for several days before the auction. In May, information will be available on the Church’s web site, www.ppc10964.org.

This is truly a once in a lifetime opportunity for someone to own a piece of history and benefit a Church at the same time.
Spring Clean-up and Mini-Earth Day
Saturday, May 19, 2007
10:00 AM – 3:00 PM
at the Palisades Community Center

All families are invited to come and help clean our Community Center as well as our Palisades neighborhood. Fun activities for the kids will include, planting bulbs, setting up spring garden, arts and crafts from recycled materials and more. Adult help is needed in cleaning up bocce ball court, raking, fixing driveway, cleaning inside of Center as well as picking-up garbage up and down Oak Tree Road. (Students who need community service hours may attend.)

For information, contact Michele Balm at <miepbalm@aol.com> or Carol Baxter at <carolbax@optonline.net>

Family Barbeque FUNdraiser
This event will kick off the Palisades Community Center Restoration Project
Saturday, June 16 3:00-7:00pm (raindate: June 17)
at the Palisades Community Center

Barbeque, Square Dancing, Games, Raffle prizes and Pie Baking contest.
For further details or to volunteer, see the flyer insert or call Michele Balm at 359-3776.

Palisades Community Center Award Night
CHANGE OF DATE: Please note that due to scheduling conflicts, the June 9th, Palisades Community Center First Annual Award Night will be postponed until the fall. Nominations will still be accepted until June 16th and forms can be found at the Palisades Library.

Our Community Center is in need of repair. Special thanks to Larry Bucciarelli for not only fixing the hole in our ceiling but for restoring our gravel driveway. Thank you to James Dean, Superintendent of the Highway Department for arranging the repair of the sink hole in front of the Center. Also, two years ago, due to decaying wood, the Palisades Community Center lettering had to be removed from the front of the building. We are excited that Henry Ottley will restore the lettering this spring!

THE PALISADES CIVIC ASSOCIATION

will host a
MEET YOUR ASSEMBLYWOMAN
ELLEN JAFFEE

on Thursday, May 17, at 7:30 PM

The public is invited to hear about the budget and ask questions of Ellen. Please mark the date and join us for a great evening.

We would also like to have two new members added to our board. Palisades may lose our school and we hope that the PCA will add its influence to this decision.

Eileen M. Larkin, PCA President
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We are grateful for a contribution received from Nicholas and Cassandra Ludington.

ABOUT 10964

This community newsletter publishes news and information of interest to the people of Palisades. 10964 need your moral and financial support! Please send a contribution to 10964, Post Office Box 201, Palisades, New York, 10964. With your help we’ll be able to put 10964 in your mailbox four times each year from October through May.

10964 Staff Members

Carol Baxter, Carol Elevitch, Alice Gerard, Susan Gersony, Greta Nettleton, Lisa Rinehart, Kathleen Sykes, Caroline Tapley, Robby Whitstock and David Wolk

Editing, Design and Layout by Alice Gerard

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Thanks to the Esplanade’s warm and caring staff, there are so many activities and events that the day isn’t long enough. Our recreation calendar blends familiar interests with exciting new endeavors. Lectures, flower arranging, cooking classes and Tai Chi are just a few of the enticing options on the schedule. The hardest part is choosing what to do. Visit us and find out how much is happening at The Esplanade at Palisades every day.

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