



CHAUTAUQUA GAZETTE



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Happy St. Patrick's Day

Volume 2 • Issue 10 | Week of March 17, 2025

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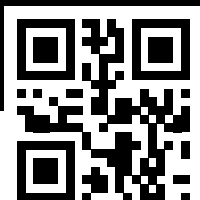
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Castle Ward, Ireland
Photo Credit: Jared O'Hagan

Ireland: My History. My Heart.

Featured Writer

Jared O'Hagan

In the fabric of American identity, few threads are as rich and complex as that of the Irish American experience. From the earliest waves of immigration to the modern-day diaspora, the connection between Ireland and the United States has been marked by struggle, determination, and an unshakable sense of Irish pride. For many, Irish American heritage is not merely a story of ancestry; It's a story that shapes our sense of being and provides a fundamental connection to stories of

unity, perseverance, transcendence, heritage, ethereal-beings, rebellion, and adaptability. Irish Americans love being Irish, and I'm sure if you ask, they would gladly share with you, the percentage of Irish DNA they believe is attributed to them, their parents on both sides, all four grandparents and potentially any or all of their eight great grandparents. Don't worry for this article I will stick to myself, my parents and just a wee bit (that means a small portion in Irish) of my grandparents' stories.

My mother was the ninth of 12 children born in central Pennsylvania throughout

the mid-twentieth century to my grandparents, Myles Joseph Lyons and Mary Delores Lyons (nee Clinch). Relocating to Jamestown, NY in 1968 after my grandfather was transferred to the area to support regional grocery sales for S.M. Flickenger Co. My mother left home after high school, setting out on youthful adventures that took her to Florida where she experienced the freedom and independence every Irish Catholic ninth child of 12 dreamed of experiencing from a very young age. The mid 1970's in Florida provided her

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Contributing Writer

Jordan Nicholson

The Green Machine Marches On

"We don't necessarily need real Irish roots to celebrate... The Irish diaspora built this tradition on the bones of a real struggle, on the backs of immigrants who found themselves unwelcome in places that now happily slap shamrocks on every available surface... They knew that when life is hard, you carve out your own celebrations, your own reasons to laugh in the face of hardship. And in that way, every person whether your name be O'Malley or Johnson, Trussalo or otherwise, has a claim to the spirit of the day."

There are two kinds of people on St. Patrick's Day: the true believers and the tourists. The true believers know their Jameson from their Bushmills, their Clancy Brothers from their Dropkick Murphys, and they sure as hell don't drink green beer. The tourists, well—they're the ones painting themselves in radioactive shades of emerald and stumbling down the street like extras from a low-budget zombie film set in Boston, wearing shirts that scream

"Kiss Me, I'm Irish" despite being 100% descended from somewhere far less cool.

And yet, does it matter? Does authenticity even register when you're three pints deep into something vaguely Guinness-like, weaving through a sea of plastic shamrocks and fiddles screeching through bar speakers? Probably not. And that's the point. St. Patrick's Day, particularly in the snow-custed corners of Chautauqua County, is

less about authenticity and more emerging from hibernation in a way only March 17th allows.

We don't necessarily need real Irish roots to celebrate (though many of us do), just as we don't actually need an excuse to exercise free will, drink too much, and make bad decisions. But it helps. It lends credibility to the chaos. The Irish diaspora built this tradition on the bones of a real struggle, on the

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This Week Around Town

Monday, March 17

March Paint & Plant
5:30 PM - 7:30 PM
The Mayberry Jungle | Mayville
For Info: 716-269-4129

St. Patrick's Day Bash
3:30 PM - 9 PM
Wicked Warren's | Jamestown
For Info: 716-484-4070

Tuesday, March 18

Art Class: Figure Drawing
6 PM
Chautauqua Art Gallery
For Info: 716-294-3027

Wednesday, March 19

Living Voices
Wednesday, March 19 (10 AM - 11 AM & 1:15 PM - 2:15 PM)
Thursday, March 20 (9 - 10 AM & 1 - 2 PM)
Robert H. Jackson Center | Jamestown
For Info: 716-483-6646

"Bach's Lunch" Concert Series
11:40 AM
Bellinger Chapel, First Presbyterian Church | Jamestown
For Info: 716-487-1984

Movies at The Reg: "I'm Still Here"
7 PM
The Reg Lenna Center for The Arts | Jamestown
For Info: 716-484-7070

Closing Sale!
Thursday, March 20 (10 AM - 5 PM)
Friday, March 21 (10 AM - 5 PM)
Saturday, March 22 (10 AM- 3 PM)
Country Woods Country Store & Antiques | Jamestown
For Info: 716-483-1276

Thursday, March 20

CHQ Chamber: Business After Hours Event
5 PM - 6:30 PM
Audubon Community Nature Center | Jamestown
For Info: www.chqchamber.org

CPR Training: sponsored by the Farm Bureau
6 PM
Chautauqua Safety Village | Ashville
For Info: 814-790-3506

Friday, March 21

Audubon Lights
Friday, March 21 & Saturday, March 22 | 8 PM - 10 PM
Audubon Community Nature Center | Jamestown
For Info: (716) 569-2345

Saturday, March 22

NYS Maple Weekend
Saturday, March 22 - Sunday, March 23
Select Farms Across Chautauqua County
For Info: mapleweekend.com

Falconer Rotary Club: Pancake & Waffle Breakfast
7:30 AM - 10:30 AM
Falcon's Nest | Falconer
For Info: 716-267-4403

2nd Annual Lake Symposium
9 AM
Chautauqua Harbor Hotel | Celeron
For Info: chqgov.org/chqlake

Young Dubliners in Concert
7:30 PM
The Reg Lenna Center for The Arts | Jamestown
For Info: 716-484-7070

Sunday, March 23

3 C's Catering: Maple Weekend Breakfast
Sunday, March 23 & Sunday March 30 | 8 AM - 11 AM
Falcon's Nest | Falconer
For Info: 716-267-4403

Rev. Verdis LeVar Robinson: "Thoughts & Prayers"
10:30 AM
Unitarian Universalist Congregation of Jamestown
For Info: UUJamestown.org/calendar

Monday, March 24

SWNYDLFC: Transition Heifer Calf Program
10 AM - 3 PM
Telaak Farms | Mansfield
For Info: swnydlfc.cce.cornell.edu

Book Signing: Prep, Rep Repeat: From Average to Iron by Bradley Barmore
5 PM - 7 PM
The Gerry Firehall | Gerry

St. Patrick's Day 101



Contributing Writer

Ryan Chambers-Leonard
Chautauqua Gazette's
Student Journalist

In the last few years, the United States Census Bureau has reported that an average of approximately nine percent of all Americans claim Irish ancestry; rounding to a rough estimate of 31 million Americans with Irish ancestry. Yet, despite so many Irish-descending citizens, a plethora of annual fun festivities, and the nearly 400-year history of celebration in the United States, St. Patrick's Day is *not* a federal holiday.

In our early history, St. Patrick's Day celebrations were primarily reserved to Irish enclaves throughout the 17th and 18th centuries and then grew in popularity during the mass migrations caused by the Irish Potato famine in the mid 1800s.

Today, for students across Chautauqua County like me, the holiday is characterized by green clothes, chocolate coins and Leprechauns. It has even become tradition in some elementary schools for children to construct "leprechaun traps," designed to "catch" the leprechauns while the students aren't looking.

There are many interesting facts and even some misconceptions about the holiday. One common mistake is to assume that St. Patrick was Irish. He was actually from Wales, in the United Kingdom, and was abducted from his village by Irish raiders. This led to him becoming a slave in Ireland for a number of years, where he worked as a shepherd. This reflects his role in Irish history- as he is cited as the individual that truly brought Christianity to Ireland (even though he was not the sole reason).

There is also an abundance of evidence supporting the conclusion that the arrival of Christianity in Ireland resulted in the virtual disappearance of Paganism from the nation, including the syncretism of Pagan ideals and rituals with those of

the Christian faith. As of 2024, about 70 percent of Ireland's residents claimed Christian faith, reflecting the importance of religious figures in the spread of those religions.

On St. Patrick's Day, we often use the "Shamrock," a variety of clover, as a symbol for the holiday, but do all celebrators know why? St. Patrick used the Shamrock to represent the Holy Trinity: Father, Son, and Holy Spirit. In a similar vein, Leprechauns are associated with the holiday due to their prominence in Irish folktale and fables - actually having been depicted in red, not green. The link between green and St. Patrick's Day is again, due to Shamrocks. Hence, why Leprechauns are also green.

According to the NRF (National Retail Federation), approximately 61 percent of Americans plan to celebrate the holiday, totaling around seven billion dollars spent - or \$43.64 per person. Around 70 percent of those individuals plan to wear green in celebration, which is by far the most common choice for celebrations.

Many cities take pride in "turning their rivers green" on St. Patrick's Day, including our own Jamestown and the more famous example, Chicago - where they have dumped forty pounds of environmentally friendly dye into the Chicago River since 1962.

All told globally, party-goers also drink fourteen million pints of beer on St. Patrick's Day, ranking within the top five most popular days to consume alcohol in the US. Of course a reminder to all legal adults to always drink in responsible amounts and keep yourself safe.

That's about all I have for you this month folks, stay safe no matter where you are, and enjoy the holiday!

Editorial note: Our talented and generous contributing writers! Among our impressive team includes Ryan Chambers-Leonard. At only 16-years-old, this Chautauqua County student writes well beyond his years and takes great care to research interesting topics for our readers. We are proud to showcase his talents.

St. Patrick's Day: Did You Know?



Snakes feature prominently in the legend of St. Patrick, whose feast day is celebrated every year on March 17. As the legend goes, St. Patrick drove all snakes from Ireland. But scientists and historians note that St. Patrick, who lived in the mid-fifth to early-sixth century, likely came along too late to accomplish such a feat, as evidence suggests post-glacial Ireland never had any snakes. Indeed, the ocean waters surrounding the Emerald Isle are too cold to enable the migration of snakes from other locales, which suggests the snakes in the legend of St. Patrick are symbols and not meant to represent reptiles.

Editorial with Lori Cornell

So Lucky for our Agricultural Community!

Photo Credit:
Kristen Kovatch Bentley
Peterson Farms



Owner & Publisher
Lori Cornell

Are we combining two of our favorite themes this week?! Heck yeah.

Happy St. Patrick's Day! And Happy National Agriculture Week, which also incidentally kicks off New York State's very first harvest of the season: Maple!

Now what could get any sweeter than this?!?

Bailey's. Bacon. Syrup.

We hope you enjoy this special edition dedicated to all things March 17: our local Irish pride and agricultural prowess. We are particularly fortunate with such heartfelt and meaningful cover stories by actual Irishmen: Jared O'Hagan and Jordan Nicholson (of the Celic "MacNicol")! Please be sure to take a read. You'll be moved

into the St. Patrick's Day spirit whether you've donned your green or not. The strong heritage, courage and pride of the Irish can provide inspiration to us all. This message of fortitude and strength has universal appeal about picking yourself back up in the face of adversity.

Speaking of fortitude, please remember to support our hardworking, local maple producers this time of year and always. Don't forget your fresh tapped maple syrup - it's local and delicious! Spoiler alert: commercial syrup is water and sugar. It's fake. It's nasty. It does nothing to help our local agricultural industry that needs and deserves our support! So instead, check out this edition's wonderful display of local maple producers and discover the many places you may buy fresh, delicious syrup right in your own backyard.

Finally, get ready to be to be awed and dazzled with next week's tribute to Women's History Month. It's going to be a female-oriented display of some of our community's finest and most successful women - the brainchild of our marketing director and organizational guru, Shannon Nixon. **If you are a women-owned business, please contact Shannon ASAP (see below contact info) to be a part of this special opportunity.**

The Green Machine Marches On

CONTINUED FROM FRONT PAGE

backs of immigrants who found themselves unwelcome in places that now happily slap shamrocks on every available surface. The real ones—your great-grandfather who came over with nothing but a brogue and a dream—probably wouldn't have had much use for your luminous Miller Lite dyed the color of antifreeze. But they'd understand the impulse. They knew that when life is hard, you carve out your own celebrations, your own reasons to laugh in the face of hardship. And in that way, every person in the bar, whether their last name is O'Sullivan or Obermeyer or Perez or Kapoor, has a claim to the spirit of the day. In fact, these days there are more of us than ever.

Of course, there's a fine line between joyful appropriation and crass buffoonery, and every year, we see it trampled into the sticky floors of bars from Jamestown to Dunkirk and Buffalo to Boston. St. Patrick's Day invites excess, but there's a way to do it right. Take the time to at least nod at history before launching face-first into the car bomb shots. Know that the real Irish drinking culture isn't about getting blackout drunk; it's

about camaraderie, about singing too loud, about telling wild stories until last call sneaks up on you.

So, fellow-Chautauqua County St. Paddy's revelers, let's get it right. Wear the green, but for the love of all things sacred, leave the leprechaun suit at home unless you're fully committed to the bit or the Notre Dame mascot. Drink the Guinness, but don't pretend to like it if you don't.

I happen to love it, but do you think a Dublin shipbuilder fresh off a shift in 1880 would have given a damn if you drank a seltzer?

So if you find yourself feeling inexplicably sentimental by the end of the night, throwing an arm around a stranger and shouting the chorus of a song you don't fully know, congratulations—you've done it properly.

The beauty of St. Patrick's Day isn't in its authenticity, but in its ability to bring people together. Just don't overdo it and end up face down in a ditch somewhere off Route 60. Even the Irish have limits.



CHAUTAUQUA GAZETTE

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SUBMISSION DEADLINES
Thursdays at 5:00 pm

DISTRIBUTION
The Chautauqua Gazette is a locally owned free weekly, community newspaper that highlights the notable events and remarkable people who make the Greater Jamestown region a unique and vibrant place to live. The Chautauqua Gazette is published every Monday and distributed to dealer locations in Chautauqua and Cattaraugus Counties in New York and in Warren County, Pennsylvania.

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"It's not easy being green."

- Kermit the Frog



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March 6

James "Jim" R. Comber, Sr., 76
Sherman
Lind Funeral Home

Rose Krueger, 88
Jamestown
Lind Funeral Home

March 9

Kimball Irwin Jones, 72
Jamestown
Lind Funeral Home

Paul Snyder, 47
Bemus Point
Lind Funeral Home

March 10

William (Bill) Bentley
Jamestown, 83
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Rev. Lionel B. McCauley, 81
Jamestown
Falconer Funeral Home

March 11

Matthew G. Snyder, 40
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Photo Credit:
Pea Pod & Juniper

Faith Matters

SHARE THE LIGHT LENTEN SERIES

Out of Darkness, Light



Featured Writer

Rev. Luke F. Fodor
Saint Luke's Church

In the 2014 historical novel, *All the Light We Cannot See*, Anthony Doerr creates a world of burning luminosity in a very dark time. Set during the Second World War in Nazi Occupied France, the book tells the story of a blind girl, Marie-Laure, who has had a life-long infatuation with the newish technology of the radio. As a real little girl, she had listened to a science program that would ponder interesting questions and pique children's scientific curiosity. This eponymous quote is a prime example:

"The brain is locked in total darkness, of course, children, says the voice. It floats in a clear liquid inside the skull, never in the light. And yet the world it constructs in the mind is full of light. It brims with color and movement. So how, children, does the brain, which lives without a spark of light, build for us a world full of light?"

Just a few years latter during the occupation, a now young-adult, Marie-Laure, uses her shortwave radio to send coded messages to the Allies to pinpoint their bombing campaign to target hidden Nazi bases. The power of her imagination emboldens and equips her to help spread the light and restore the freedom of seaside town, Saint Malo.

Getting children interested in the science of the natural world is an important task of sparking a light in the world. Here in Chautauqua County, the Audubon Community Nature Center (ACNC) is working to create a future where every child within our community has a real and healthy connection to nature. Throughout our region, ACNC educators push into classrooms to share the light of their passion for the natural world. Who knows how just one of these children will grow up to impact our community.

You can support this educational effort by traveling to ACNC sometime during the next three weeks for their Audubon Lights on March 21, 22, 28, 29 and April 4,5. Amid the evening darkness, Audubon staff and volunteers are literally allowing their lights shine. These days are dark and we are each called to do the same. As Jesus preached in the Beatitudes: "You are the light of the world. A city built on a hill cannot be hid. People do not light a lamp and put it under the bushel basket; rather, they put it on the lampstand, and it gives light to all in the house. In the same way, let your light shine before others, so that they may see your good works and give glory to your Father in heaven."

How will you let your light shine this week?

The Chautauqua Gazette is proud to feature different faith leaders from throughout Chautauqua County each week, in an effort to connect and inspire. We endeavor to provide a variety of religious and faith perspectives well-aligned with our diverse community and values. If you are a faith leader and wish to contribute, please contact publisher Lori Cornell at cornell@CHQgazette.com.



Business of the Week

Celebrating Local Businesses & Giving them the Spotlight!

Pea Pod & Juniper: Cultivating Beauty in Lakewood and Beyond



Contributing Editor
Katrina Fuller

Coming out of COVID and the loss of her son, Alex Foulk, Kim Carlson knew she needed more beauty in her life. From those depths came the dream that became reality: Pea Pod and Juniper, a flower shop, gift shop and community hub of artistry and color.

"I knew that I was craving colorful, I was craving retail therapy — I was craving creativity," Carlson said. "I needed to work on beautiful things, and I knew it was time to make a change and that's when I opened the store."

Pea Pod and Juniper is a full-service flower shop with custom arrangements, offering fresh flowers by personal order, subscription or special events. Delivery is also available locally, and flowers can be ordered both in person or online. Carlson said she is also happy to help customers outside of business hours over the phone. The flower shop is proud to serve Lakewood, Jamestown and the surrounding areas.

"It's more personal," she said. "It's a personalized experience and customers get the full value of what they're spending. With some bigger flower networks, they're just arrangement brokers. When you're at Pea Pod and Juniper, you're getting a personalized experience and there's a person that answers the phone, there's a person that will call you back."

Carlson said she enjoys providing beauty to the community through floral arrangements because "flowers always work."

"I've never had anybody show up at the door and say 'Oh, I don't like flowers - take them away,'" she said. "People say, 'Oh, flowers don't last.' My response is: neither does that kiss and neither does that hug or that dinner. But are you willing to go without all those things?"



Owner Kim Carlson and the business namesakes: Granddaughters Penelope and Juniper.

My flowers last a lot longer than that kiss, that hug or that dinner - and people love receiving flowers!"

While flowers are her business, Carlson said the community is her pleasure. Pea Pod and Juniper focuses on providing personalized service and is invested in giving back to the community. However, giving back is only possible due to the customers who support the business.

"We do as much to support the local community as possible," she said. "We donate quite a bit to the community and it's the people that order locally and support our business that allow us to give back to the community."

She said supporting women-owned businesses like hers is easy in the community of Lakewood as there are a plethora to choose from.

"If you want to support local business and support women-owned business, take a stroll up and down Chautauqua Avenue in Lakewood," Carlson said. "We're blessed here to have that. We are very fortunate to have the little village of Lakewood and all that it's become."

While Pea Pod and Juniper is foremost a flower shop, Carlson said the gift shop also offers a selection of beautifully curated items that bring beauty and

color into the lives of customers. Carlson said she originally intended to solely work with flowers, but the gift shop is an added "bonus."

"I could stand there and just make flower arrangements all day long," she said. "I just buy things that I think are beautiful that I found a use for."

From beeswax and honey lip balms to heart-shaped trinket bowls and colorful candles, Pea Pod and Juniper has something to offer for everyone.

"I'm careful about what I buy for the shop," Carlson said. "I want to feel that sweater, I want to pick up that piece of jewelry. I wanted that old-fashioned shopping experience - and I wanted it right there because I was the one that was from morning until night every day."

Carlson said she cultivated the store's environment to focus around beauty and "good-feelings" on purpose. She said Pea Pod and Juniper has been established for almost five years now, and the good vibes keep coming.

"It's a good place," she said. "There's just a good feeling in that building and you feel it in the flower shop. I just can't wait to be there. I can't wait to get up in the morning and get there. Sometimes my body says 'You're working a lot,' but my head and heart



Kim's daughter, Aleida Foulk, mother to Penelope & Juniper.

say 'I want more of this.'"

Over the past year, Carlson had the opportunity to expand those good feelings to Pea Pod and Juniper Too, a nostalgic toy shop located just down the street on Chautauqua Avenue.

"With the flower shop growing, and the gift shop growing, I was in a position that I was able to acquire the toy store down the street formerly known as Six Baers," she said. "It's now known as Pea Pod and Juniper Too. That's been fun."

Over the past Christmas season, Carlson said she also had the opportunity to set up a Christmas store next door to the flower shop in the same building. She said it was so beautiful she decided to extend its availability.

"It's just so pretty," she said. "It's such a neat space that I thought let's leave it open all year long."

Pea Pod and Juniper is located at 141 Chautauqua Avenue in Lakewood near the iconic clock tower. The shop is open from 9 a.m. to 5:30 p.m. Monday through Friday and 9 a.m. to 4 p.m. on Saturday. Pea Pod and Juniper Too is located at 50 Chautauqua Avenue in Lakewood and is open from 10 a.m. to 4 p.m. on Wednesday, Thursday, Friday and Saturday. However, Carlson said the hours will expand during the warmer seasons. Pea Pod and Juniper proudly services Lakewood, Jamestown and the surrounding areas. For more information on either location, visit www.ppjflowerslakewood.com, find them on Facebook under Pea Pod and Juniper or call 716-526-1081. For after-hours service, call 716-499-5070.





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Lynch Named VP at SUNY Fredonia

Article Contributed by

Lisa G. Eikenburg, APR

Associate Director of Marketing and Communications/Assistant Editor, Fredonia Statement

Wayne P. Lynch has been appointed Vice President for Finance and Administration at the State University of New York at Fredonia.

He officially joined the administrative staff on Feb. 18. Offices within the Division of Finance and Administration include Accounting, Budget; Environmental Health, Safety, and Sustainability; Facilities Planning, Facilities Services, the Faculty Student Association, Internal Control, Payroll, Purchasing, Revenue Accounting, Student Accounts and Payroll, and University Services.

Prior to his appointment at SUNY Fredonia, Mr. Lynch served most recently as Vice President of Administration and Vice President of Operations at Niagara County Community College (NCCC) in Sanborn, NY.

In announcing the appointment, SUNY Fredonia President Stephen H. Kolison Jr. noted, “Mr. Lynch brings a wealth of experience and a proven track record of leadership in financial management, strategic planning, and operational excellence.”



Submitted Photo

Vice President for Finance and Administration Wayne P. Lynch

Before his tenure at NCCC, Mr. Lynch held roles at Catholic Health Systems including Director of Operations and Director of Support Services at Mt. St. Mary’s Hospital in Lewiston, NY. He also served Kaleida Health – Millard Fillmore Suburban and DeGraff Memorial hospitals as Manager of Plant Operations and Project Manager-Facilities Planning.

Mr. Lynch earned an A.A.S. in Mechanical Process Piping and Industrial Design as well as an A.A.S. in Math and Science Liberal Arts from NCCC, a Bachelor of Science degree in Business Administration from SUNY Buffalo State University, and a M.B.A. from the State University at Buffalo.

SUDOKU

			7			6		2
9	7	2			4			
		6		1			7	3
	8		2			5	1	
5		1	6		8	3	2	
2	6		5	7	1			
3					9	7		5
7			4		6	8	3	
		5	8	3	7		4	

Here's How It Works:

Sudoku puzzles are formatted as a 9x9 grid, broken down into nine 3x3 boxes. To solve a sudoku, the numbers 1 through 9 must fill each row, column and box. Each number can appear only once in each row, column and box. You can figure out the order in which the numbers will appear by using the numeric clues already provided in the boxes. The more numbers you name, the easier it gets to solve the puzzle!

Level: Beginner

CROSSWORD

	1	2	3	4					5	6	7	8	
9						10				11			12
13						14			15				
16				17				18					
19			20		21							22	
	23			24		25					26		
		27			28		29			30			
			31			32		33					
		34				35		36			37		
	38				39			40		41		42	
43					44			45		46			47
48			49	50					51		52		
53								54			55		
56									57				
	58									59			

The Woods near Falconer

Drabble by John Brantingham

The storm has stopped. The sunlight is made blinding by the snow. The crows sit at the top of leafless maple trees and call. I can see three nearby and hear more down in the marsh. I imagine they’re chatting about that world above. They don’t need to worry about us below.

Down here, we’re out on the edge of Falconer, New York, but it’s still the forest up there. The last of the houses and the edge of the woods overlapping a bit.

Down the slope, there’s a barn falling down that’s no longer of the woods or town.

This poem was sponsored by a grant from New York State Council on the Arts. Johnbrantingham.com

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CLUES ACROSS

1. Take heed

5. One’s superior

9. Prepped meat

11. Tighten anew

13. Type of textile fiber

15. Animalistic

16. When you hope to get somewhere

17. Offender

19. Former NYC mayor Ed

21. Type of cryptocurrency

22. Mauna __, Hawaiian volcano

23. Herring-like fish

25. Popular PBS program

26. Congressman (abbr.)

27. Flightless Australian birds

29. Defrosted

31. Prior Yankee sensation Kevin
33. Nasal mucus

34. Some are southern

36. A place to construct

38. Popular beer brand

39. Shouts of farewell

41. Network of nerves

43. Make a mistake

44. Showed old movie

46. Body parts

48. A divisor

52. Congressional investigatory body

53. Papers

54. Most unnatural

56. Judge the worth of something

57. Makes sounds while sleeping

58. Which

59. Hungarian Violinist

CLUES DOWN

1. Pages

2. Head pain

3. A loud utterance

4. Large brown seaweed

5. Hulu’s chef Carmine

6. Greek mountain

7. Made final

8. Bar

9. Tai subgroup

10. What you eat

11. Teaches again

12. Small constellation

14. Type of berry

15. Cows fattened for meat

18. A way to hoof it

20. Exaggerated a role

24. About two
26. Long upholstered seat

28. What employees earn

30. Fiber from a coconut husk

32. Digits

34. Polish by rubbing

35. Liquid body substances

37. Furniture with open shelves

38. Edible part of a chicken

40. Satisfy

42. Tool used to remove

43. Icelandic poems

45. Swiss village

47. Drunks

49. Evergreen plant genus

50. Light precipitation

51. Ribosomal ribonucleic acid

55. An informal debt instrument

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Caring for Calves – A Hands-On Learning Opportunity!

Cornell Cooperative Extension Offers a Local Opportunity to Learn More About Transition Heifers



Photo Credit:
Kristen Kovatch Bentley
Peterson Farms

On Monday, March 24th at 10:00am, Cornell Cooperative Extension will be hosting an educational workshop for dairy farm owners and workers covering topics related to improving management of transition heifer calves.

Article Contributed by

Katie Callero

Dairy Management Specialist with the SWNY Dairy, Livestock, and Field Crops Program

Caring for transition heifers can be an expensive part of the dairy farm, so it's important that farm owners and employees have the best tools and most up-to-date information. Cornell Cooperative Extension's Southwest New York Dairy, Livestock & Field Crops Program (SWNYDLFC) is partnering with Cornell University's PRO-DAIRY team to offer a Transition Heifer Calf Program on Monday, March 24th from 10am – 3pm. This local event will be held at Telaak Farms in Mansfield and will be a part of a larger statewide series.

Dairy producers are invited to attend this interactive event and bring their farm employees to improve their farm's transition calf care. The program will be offered in both English and Spanish and will include lunch. Registration is \$25/person. Topics will include:

- Helping calves transition nutritionally from milk to solid feed
- Transition calf health
- Managing your heifer inventory
- Best practices in housing management

"Dairy replacement heifer inventory is at the lowest it has been since 1978 according to the recent USDA Cattle Inventory report," says Katie Callero. "With that in mind, we want to make sure farmers in our region are educated on best transition management practices so they can maximize the potential out of their heifers. Our heifer calves can often become low priority with all the other challenges on the farm, but I am hoping this workshop will help our farmers remember that these heifers are the future of their farm."

For more information, or to register, visit SWNYDLFC's event page on their website: swnydlfc.cce.cornell.edu or contact CCE SWNYDLFC's Dairy Management Specialist, Katie Callero by emailing krc85@cornell.edu or by calling 607-422-6788.

Agriculture Events

Thursday, March 20

CPR Training at the Safety Village, 6:00pm. Free to Farm Bureau members. \$20 for non members.

Saturday, April 5

Ag Trivia in support of the Farm Bureau at the Cassadaga Legion. Registration is suggested: spffarmgirl4@yahoo.com/8147903506. \$15 each pre-registered. \$20 at the door. Teams of four encouraged.



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Submitted Photo

Chautauqua County Farm Bureau members Rich Jozwiack (left), Bailey Jordan (center left) and Robert Patterson (right) meet with Assemblymember Andrew Molitor (center right) to discuss issues of critical importance to farmers and agribusinesses during New York Farm Bureau Lobby Day held recently in Albany.

Chautauqua County Farm Bureau Members Encourage Support for Critical Measures Affecting Local Farmers and Agribusinesses in New York State

Jill Williamson, New York Farm Bureau, County Support Office

- Support state budget items including critical funding for agricultural animal health promotion, research and environmental programs; improved safety measures; and commodity promotion and research.
- Oppose the TEMP Act, which would set impractical standards for regulating temperature at indoor and outdoor worksites.
- Support a CDL bill granting farm owners and employees an exemption from CDL requirements when hauling farm equipment or produce within 150 miles of their farm.
- Ensure the next generation of farmers has the support needed by extending and increasing the Farm Workforce Retention Tax Credit.
- Support increased funding for the Farmworker Housing Revolving Loan fund, which must be adjusted to reflect rising costs in construction.
- Support increased community access to food produced by New York Farms, including an increase in the NourishNY program and support for the 30% Farm to School program.
- Oppose Extended Producer Responsibility (EPR), which would unduly shoulder farm producers with the cost of recycling and waste management and would have negative impacts on farm viability, food access and costs to consumers.
- Create an Equine Advisory Board to adequately represent the equine industry, which provides more than \$6 billion in economic impact to the state each year.
- Provide information on the Spotted Lanternfly and the potential impact, both agriculturally and economically, particularly to the wine and grape sector, as well as other crops.

LIFE IS BETTER IN THE FARM!

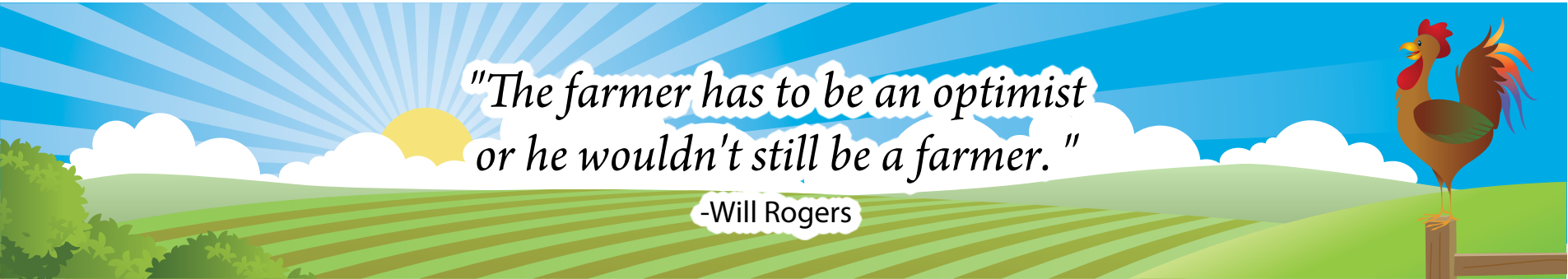


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Local 4-H Members Compete in Dairy Bowl Competition



Senior Top 10
(Back L to R) Leslie Mesch, Erie; Grace Meyer, Chautauqua; Justin Mesch, Erie; Titus Skillman, Wyoming; Abigail Carlberg, Chautauqua. (Front L to R): Hayden Ayers, Wyoming; Larsen Swan, Chautauqua; Michellynn Schroeder, Niagara; Ashley Youngers, Wyoming; Bella Muck, Niagara.



Junior Top 10
(Back L to R): Jordyn Loomis, Erie; Isabella Jones, Chautauqua; Loraina Mesch, Erie; Emelise Runge, Chautauqua; Blake Hill, Cattaraugus; Emma Ribaldo, Chautauqua. (Front L to R): Tyler Crowell, Chautauqua; Esther Heineman, Wyoming; Jolene Mesch, Erie; Stephen Vranich, Wyoming.



Beginner Top 10
(Back L to R): Miranda Ritter, Cattaraugus; Charlotte Bliss, Wyoming; Justin Jackson, Niagara; Dale Perry, Chautauqua; Travis Bedford, Niagara. (Front L to R): Evan Mierzwa, Chautauqua; Westyn Bruyer, Chautauqua; Matthew Niefergold, Erie; Eli Vranich, Wyoming; Colt Conklin, Cattaraugus.

Article Contributed by

Tamara Bacho

Office Administrator
Cornell Cooperative Extension
of Cattaraugus County

On Saturday, March 1, the annual NY Western District 4-H Dairy Quiz Bowl Contest was held at Pioneer Middle School in Cattaraugus County. A total of 76 4-H members represented 22 teams from 5 counties in this event. 4-H Dairy Quiz Bowl is a jeopardy-like activity organized and held on a local, regional, state, and national level for youth from ages 8 to 19 who have an interest in learning about the dairy industry. This youth dairy event is a contest in which young people have an opportunity to test their knowledge of dairy cattle, dairy products and current issues in the dairy industry.

Beginner Division

Individual Results:

- 1. Evan Mierzwa, Chautauqua
- 2. Westyn Bruyer, Chautauqua
- 3. Matthew Niefergold, Erie
- 4. Eli Vranich, Wyoming
- 5. Colt Conklin, Cattaraugus
- 6. Miranda Ritter, Cattaraugus
- 7. Charlotte Bliss, Wyoming
- 8. Justin Jackson, Niagara
- 9. Dale Perry, Chautauqua
- 10. Travis Bedford, Niagara

Beginner Team Results:

- 1. Chautauqua
- 2. Chautauqua
- 3. Niagara/Erie
- 4. Cattaraugus
- 5. Wyoming

Junior Division

Individual Results:

- 1. Tyler Crowell, Chautauqua
- 2. Esther Heineman, Wyoming
- 3. Jolene Mesch, Erie
- 4. Stephen Vranich, Wyoming
- 5. Jordyn Loomis, Erie
- 6. Isabella Jones, Chautauqua
- 7. Loraina Mesch, Erie
- 8. Emelise Runge, Chautauqua
- 9. Blake Hill, Cattaraugus
- 10. Emma Ribaldo, Chautauqua

Junior Team Results:

- 1. Chautauqua
- 2. Erie
- 3. Wyoming
- 4. Wyoming
- 5. Chautauqua

Senior Division

Individual Results:

- 1. Hayden Ayers, Wyoming
- 2. Larsen Swan, Chautauqua
- 3. Michellynn Schroeder, Niagara
- 4. Ashley Youngers, Wyoming
- 5. Bella Muck, Niagara
- 6. Leslie Mesch, Erie
- 7. Grace Meyer, Chautauqua
- 8. Justin Mesch, Erie
- 9. Titus Skillman, Wyoming
- 10. Abigail Carlberg, Chautauqua

Senior Team Results:

- 1. Wyoming
- 2. Chautauqua
- 3. Erie
- 4. Niagara
- 5. Erie



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- Thomas Jefferson

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Maple Glazed Turnips

Recipe Recommendation from Cornell Cooperative Extension of Chautauqua County

A warm and flavorful dish that combines maple and cinnamon with hearty root vegetables.


Prep time: 15 minutes
Cook time: 45 minutes
Makes: 4 Cups

Ingredients

- 1 Tablespoon margarine or butter, melted
- 3 Tablespoons maple syrup
- ½ teaspoon cinnamon
- 2 teaspoons lemon juice
- 3 cups diced turnip
- 2 cups cubed sweet potato

Directions

1. Wash hands with soap and water.
2. Rinse or scrub fresh vegetables under running water before preparing.
3. Preheat oven to 400 degrees F.
4. In a small bowl, mix together margarine or butter, maple syrup, cinnamon and lemon juice.
5. Mix turnip and sweet potato pieces in a medium casserole dish. Add syrup mixture and stir to coat evenly.
6. Cover and bake for 15 to 20 minutes. Uncover and bake until browned, 20 to 30 minutes. Serve hot.
7. Refrigerate leftovers within 2 hours.



Nutrition Facts

8 servings per container
Serving size 1/2 cup (93g)

Amount per Serving	Calories	% Daily Value*
Total Fat 1.5g	80	2 %
Saturated Fat 0g		0 %
Trans Fat 0g		
Cholesterol 0mg		0 %
Sodium 65mg		3 %
Total Carbohydrate 15g		5 %
Dietary Fiber 2g		7 %
Total Sugars 8g		
Includes 5g Added Sugars		10 %
Protein 1g		
Vitamin D 0mcg		0 %
Calcium 34mg		2 %
Iron 0mg		0 %
Potassium 223mg		4 %
Vitamin A 236mcg		26 %
Vitamin C 12mg		13 %

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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Celebrate March Maple in Chautauqua County!

Featured Writer

Melissa Watkins

Agriculture Educator
Cornell Cooperative Extension of
Chautauqua County

Cornell Cooperative Extension of Chautauqua County Program is excited to announce that March is MapleMonth in New York State! This month brings a unique nostalgia and excitement when we see the evidence of taps, smoke coming from the chimneys of sap houses and sugaring shacks. It is our unique opportunity to support maple producers while learning more about the science, traditions and innovations that make maple syrup such a uniquely pure and special product.

For some of us, the taste and smell of pure New York Maple is a special experience. Although modern sap collection and syrup house practices have a number of new technologies, the process and excitement of the season remains unchanging.

Maple production's earliest written accounts date back to the 1550s. In the 1780s, maple sugaring was adopted as an alternative to West Indies sugar. The 1800s brought advances in sugaring including sap spiles, hanging buckets, sugar houses and the first evaporator. Later, technology such as tubing, vacuum systems, power-tapping and reverse osmosis continue to advance the process of sugaring, while maintaining the high quality and integrity of maple products. Maple trees thrive in the Northeastern United States and Canada, making maple syrup a unique, native product to our region, originating with Indigenous people of the Northeast and Canada who were the first to tap maple trees and discover their sweet sap.

As a child, I recall trudging through the snow with my siblings, helping my dad to tap trees, hanging sap buckets and then collecting the clear, sweet sap daily. The sap would be transported to the sugar house, where it was boiled, using a two-pan evaporator over a wood fire. When the liquid reached 7 degrees above the boiling point of water and the hydrometer read 66.9, the syrup was ready to be filtered and bottled.

Maple sap is harvested in the late winter and early spring when the temperatures during the day are

approximately 40 degrees Fahrenheit and nights that are below freezing. This allows for sap to flow through the tree in large amounts. While techniques vary by producer, Maple syrup is made by boiling down the sap to remove water and concentrate the sugars, resulting in the familiar sweet syrup.

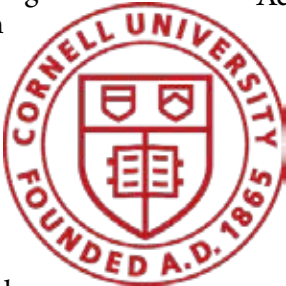
Tapping maple trees for sap is a sustainable practice, as the trees are not harmed and can continue to produce sap for many years. Maple production unites tradition with modern technology to provide a natural, flavorful, and nutrient-rich sweetener that is truly one-of-a-kind. The freshly harvested sap consists of 98 percent water and is rich in nutrients. These nutrients include calcium, manganese, and zinc, along with others. These minerals do not boil out of the sap, so local maple products have these added benefits! In addition, maple syrup has no additives, making it 100 percent natural and pure.

New York ranks #2 in the United States for maple production. According to the New York State Department of Agriculture and Markets, in 2024, 846,000 gallons of maple syrup were produced. New York is home to some of the finest maple products, including maple syrup, maple cream, maple candies, and many other value-added products. According to the 2022 USDA Agriculture Census, Chautauqua County produced over 16,000 gallons of maple syrup from 43 farms.

Support for the continuing growth and innovation in maple research happens through the Cornell Maple Program. Maple Producers can benefit from research and resources including beginner maple production, sugarbush management, vacuum systems technology, value-added confections, maple recipes, and maple grading. More information about Cornell Maple Program can be found at: <https://blogs.cornell.edu/cornellmaple/>.

You can learn more about Maple Syrup by visiting: <https://nysmaple.com/>

In addition, you may locate many Chautauqua County maple producers at: <https://chautauqua.cce.cornell.edu/chautauqua-grown>.



The Agriculture Program is one of many programs offered by Cornell Cooperative Extension of Chautauqua County (CCE-Chautauqua). CCE-Chautauqua is a subordinate governmental agency with an educational mission that operates under a form of organization and administration approved by Cornell University as agent for the State of New York. It is tax-exempt under section 501(c)(3) of the Internal Revenue Code. The association is part of the national cooperative extension system, an educational partnership between County, State, and Federal governments. As New York's land grant university Cornell administers the system in this state. Each Cornell Cooperative Extension association is an independent employer that is governed by an elected Board of Directors with general oversight from Cornell. All associations work to meet the needs of the counties in which they are located as well as state and national goals. For more information, call 716-664-9502 or visit our website at www.cornell.edu.

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The Sweet Side of Maple Syrup



Article by
Metro Creative Connection

Maple syrup is the sweet nectar of maple trees. Legend has it that maple syrup was first discovered centuries ago by Native Americans during a time when food was scarce. Native Americans, as the legend goes, noticed a squirrel drinking "water" from a maple tree, and that squirrel had a lot of energy. They determined that this substance was the source of the squirrel's good health and began to rely on what would later come to be known as maple syrup.

Maple syrup is no longer categorized as a beverage, but there is much to learn about this popular pancake topping. The following facts can shed a little more light on maple syrup.

Quebec tops production

According to the travel experts at Trafalgar, most of the world's maple syrup comes from Canada, notably the province of Quebec. Quebec is the largest producer of maple syrup, supplying approximately two-thirds of syrup exports worldwide. Vermont, Ontario, New York, and Maine are runners-up in syrup production.

Maple Syrup has Some Nutritional Value

Although it may seem like a sweetener, maple syrup is rich in the mineral manganese, which promotes healthy bones and connective tissue. Maple syrup also contains riboflavin and calcium.

Perhaps Healthier than Honey

When stacked up against honey, maple syrup may be the superior sweetener. It has fewer calories per serving, fewer carbohydrates, less sugar, more calcium, and a lower glycemic index, according to Maple from Canada. For those concerned about nutrition, maple syrup may

be a better option than honey when consumed in moderation.

Maple Syrup Comes in Different Colors

There are four grades of color for maple syrup that also are known as classifications: golden, amber, dark, and very dark. The colors develop as the maple harvesting season progresses. Golden syrup is produced from the sap collected at the very beginning of the season. Dark maple syrup is produced later and very dark comes last.

Only Three Trees Give Maple Sap

While there are many different types of maple trees, only the red maple, black maple and the sugar maple trees provide the maple sap (water) that is required for the production of maple syrup. Frigid temperatures followed by springtime conditions help the sap in these trees to flow, says Maple from Canada. Therefore, maple syrup is produced exclusively in places where these trees thrive.

40 to 1 Ratio

Trafalgar says it takes 40 gallons of maple sap to make a single gallon of maple syrup. Often it takes three healthy maple trees to produce that gallon. Is it any wonder that maple syrup is so coveted?

Maple Syrup Stockpile

Because weather plays a key role in maple syrup production, Canada has the Quebec Maple Syrup Producers Strategic Reserve. This reserve stores surplus maple syrup to use when demand exceeds production in the event of a poor harvest.

Maple syrup is a delicious product used in many recipes. It is primarily produced in the northeastern regions of Canada and the United States, and inspires many fairs and festivals in these regions.

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PROCEEDS TO BENEFIT COMMUNITY PROJECTS

Come to the Table for CASA — Calling All Table Designers!

Article Contributed by
Kelly Fiorella
Court Appointed Special Advocates
(CASA) of Chautauqua County

Court Appointed Special Advocates (CASA) of Chautauqua County announces its 17th Annual Come to the Table auction to be held on Thursday, May 8 at The Chautauqua Suites in Mayville, NY. Doors open at 5 p.m. with the live table auction starting at 6:30 p.m. Guests will be treated to hors d'oeuvres, raffles, live entertainment, cash bar and much more. Tickets are \$20 and include the chance to win a door prize. The public is invited.

This event offers guests the unique experience of bidding on themed tablescapes created by local artisans and CASA supporters. Come to the Table features about 25 tables on display that guests can bid on. Past tablescape themes have ranged from “A Heroes Dinner” which featured a unique opportunity to treat 11 friends to a delicious homemade spaghetti dinner and tour at the Jamestown Fire Department to a Myrtle Beach vacation tablescape adorned with everything you need to enjoy the perfect beach escape. The highest bidder takes home everything on the tablescape which can include gift certificates, sports memorabilia and more.

Table designers compete for the



Submitted Photo

“Into the Woods” – a 2024 tablescape designed by Deb Eck and studio members of Pearl City Clay House.

chance to win an award in one of five categories: most whimsical, most artistic, most original, most elegant and people’s choice. The winner in each category takes home a certificate along with bragging rights for the whole year. This is a much-anticipated event for the entire community and a great opportunity to highlight your group or organization. “Raising money for CASA helps all foster children get a fair chance at life,” says Riley Ambrose, 12-year-old CASA supporter. This year, Riley is designing his second tablescape to be featured in the live table auction. Along with the help of his mother Julie Ambrose, sister

Alyssa Troutner and brother-in-law Jed Sung, Riley’s tablescape will include a 7-night stay in a beautiful home located minutes outside of Joshua Tree National Forest in California. The home is fully furnished, sleeps 4 and can be booked for the months of July or August 2026. For more information about this tablescape, check out CASA of Chautauqua’s Facebook page.

Table designer packet is available online at www.ChautauquaCASA.com. Table requirements are minimum. Themed tablescapes may include gift certificates, experiences, antiques and more. Table designer entry form is due

by Wednesday, March 26.

Come to the Table offers many ways for local businesses and organizations to get involved while supporting CASA’s mission. Event sponsorships are available that provide exceptional public visibility and recognition during the event. “This is the organization’s biggest fundraiser of the year and has become our signature event. Come to the Table is more than beautifully decorated tables, it is a chance for us to come together and serve the abused and neglected children in our community,” says Kelly Fiorella, fund development coordinator of CASA of Chautauqua County. “There is a sponsorship opportunity for every business that would like to get involved.”

Tickets to the event are \$20 and can be purchased from any CASA board or staff member and at the door. To become a sponsor, table designer, or to donate to the basket raffle email Kelly Fiorella at kfiorellacasa@gmail.com. All funds raised from Come to the Table are used to fulfill CASA’s mission of supporting volunteers who advocate for abused and neglected children in Chautauqua County. If you are unable to attend but would like to support the mission of CASA, a tax-deductible donation can be made online at www.ChautauquaCASA.com or by sending a check to CASA of Chautauqua Co., Inc. at 2 Academy Street, Suite 5, Mayville, NY 14757.

Audubon Community Nature Center Lights 2025 Opens This Weekend



Submitted Photos



Choose your Friday or Saturday evening from March 21 to April 5 to experience Audubon Community Nature Center’s stunning display of Audubon Lights along a breathtaking half-mile luminary-lit trail through the woods and around ponds. Then enjoy a warm fire, hot drinks and popcorn, and live entertainment. Go inside the Nature Center for a nature play area, live animals, and the Blue Heron Gift Shop. Hours this weekend are 8–10 p.m. For more information and to make (optional) reservations, call (716) 569-2345 or go to AudubonCNC.org/Events. The Nature Center is at 1600 Riverside Road, one-quarter mile east of Route 62 between Jamestown and Warren.

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Join Me in the St. Patrick's Day Kitchen



Featured Writer
Vicki McGraw
Elegant Edibles Catering

There are so many reasons to love St. Patrick's Day. The celebration of St. Patrick, the fact that spring is just around the corner, the days are getting longer, the crocuses are blooming, the snow piles have melted away, and best of all, it is time for corned beef!

I just love corned beef with potatoes, carrots and cabbage, as a sandwich or as hash, you name the preparation, I will eat it! Sadly, corned beef seems to be one of those dishes that we don't think of having at any time of the year other than St. Patrick's Day. As is typical, I will be preparing well over a hundred pounds of corned beef this week and certainly will plan to have some left over. While many of my customers order the Irish staple, it just wouldn't be St. Patty's Day in the McGraw household without a family get together that includes corned beef, cabbage (and of course, a green beer or two)!

Corned beef is a very simple meat to prepare, but to do so you must have patience. It is not a quick cook entrée, for sure! Because it is a brisket cut, it requires a longer cook time to become the tender, melt-in-your-mouth delicacy we all love. I prefer to simmer it, either in the crock pot or on the stove top, but, it can also be baked or braised, again for a long time (I'm talking hours!) at a low temperature. You can cook your corned beef with plain tap water, but I prefer to infuse extra flavor by adding apple juice or

beer to the water as my braising liquid, along with the most common flavor addition to corned beef, pickling spices.

A big plate of tender, sliced corned beef, buttery carrots and potatoes, savory cabbage with a splash of malt vinegar, and a thick slice of Irish soda bread. Now that is a perfect St. Patrick's Day dinner, you say? Well in our house, a true corned beef dinner plays second fiddle to the Reuben sandwiches and Red Flannel Hash we enjoy the next day. My husband is the king of Reuben sandwiches. He can make a mouth-watering corned beef sandwich that even a non-lover will enjoy! Don't tell him I said so, but I think his secret is using Bavarian sauerkraut. Bavarian sauerkraut, unlike plain sauerkraut, is a little sweeter and contains caraway seeds. It just adds that special something to those yummy grilled sandwiches!

My contribution to the redemption of left-over St. Patrick's Day dinner is the corned beef hash (also known as red flannel hash) I make the next day. Talk about comfort food and a hug in a bowl! You definitely get that in a big, steaming bowl of hash. Since I will have that big pot full of the broth that resulted from simmering my meat, potatoes, carrots and cabbage, instead of just dumping it down the drain, I will save it to cook extra potatoes the next day. The broth has wonderful corned beef flavor that will be infused into the potatoes as they cook. As simple as it is to do, we often forget about the wonderful flavors that can be infused into our starches, such as potatoes, rice and pastas, by simply using flavored liquids (broth or stock) to cook them in.

If it is left over, chances are pretty good it can have a second life in some wonderful new form. You just need to be willing to "repurpose" your left-overs creatively, and voila! Less clutter in your fridge and something delicious on your plate!

Slow Cooked Corned Beef

5-7# Corned Beef Brisket (I prefer the flat cut)
2# potatoes, scrubbed and cut into pieces
1# baby carrots
1 small head of cabbage, core removed and cut into pieces
12 oz beer of choice plus additional water
2 T pickling spices

Place corned beef, potatoes, carrots and spices in a slow cooker; add beer and enough water to cover the contents. Cook on low for 7-8 hours. Add cabbage for final hour of cook time.

Remove corned beef and allow to rest 10-15 minutes before slicing.

Save cooking liquid for tomorrow!

Red Flannel Corned Beef Hash

1 lb corned beef, chilled
1 lb potatoes
1 T minced onion
¼ t garlic powder
Salt and pepper to taste
1 T Fresh parsley, chopped

Cook potatoes in leftover broth (from cooking yesterday's corned beef!).

In a food processor, pulse to coarsely chop corned beef. Move meat to a mixing bowl. Using a potato masher or large fork, coarsely chop potatoes (using a potato masher rather than the processor for the potatoes will give you a chunkier texture for your hash).

Add potatoes, onion, salt, pepper and parsley to the bowl with the meat and gently mix to incorporate.

In a hot, lightly oiled pan, fry hash until heated through and crispy on the edges. Serve with eggs, if desired!

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Ireland: My History. My Heart.

CONTINUED FROM FRONT PAGE



Jared & Bethany O'Hagan, "The Proposal", Carrick-A-Rede, Ireland, 2014

every opportunity she could imagine: living out her wildest Frank Zappa esq album, life driving a gas-guzzling Ford galaxy convertible with no insurance, no registration, no license, and nothing holding her back. That is until she received an Irish Catholic blessing of her own, and found out her boyfriend must have also been a small percentage Irish American or Catholic as well because my sister was on her way to push her parents into a marriage of requirement, which unfortunately was the Irish American way. It turned out her boyfriend (husband at this point) was not Irish at all; in fact, he was from an English family that could trace their lineage back to the Mayflower. The union did not last too long after my sister arrived on the scene. It turns out that even the English that left England to establish a new country still had a culture rooted in oppression, dominance, and violence. That shouldn't be surprising to any of you, you can fact check this with any Native American in the area, they will back that up. We will dive more into the evil empire later in this narrative, but for now, let's get back to it.

My mother and sister were rescued

from an abusive situation and arrived back in Western New York in 1976, ending up in Buffalo with my Aunt DeeDee — formerly Delores, named after my grandmother's informal chosen name used to differentiate her amongst the multitude of Mary's in any given Irish community). My Aunt DeeDee was an amazing, strong, independent Irish American force-of-nature that lived life by her own rules and zero inhibitions taking on any job or adventure she felt would bring benefit to her family, community, and culture. She was the person that taught me what it meant to have pride in my heritage, and how lucky we were to be connected to the Emerald Isle. She had a knack for taking in people that needed to be accepted into a community, into a family. There are at least a dozen examples of friends that were assimilated into the Lyons family that originated from Aunt DeeDee's inclusionary ways that made people feel loved and connected. She used to say that was the real Luck of the Irish, we were lucky to have large families that cared for each other, and our neighbors. Aunt DeeDee traveled to Ireland many times over the years and searched through county and

town records, census data, newspaper archives, public records at small libraries through the country, and would talk to anyone that would lend their ear. She became the unofficial historian for the Lyons family and was the one that found the family that stayed behind on the Clinch side (my grandmothers maiden name) in Bailieborough, Co. Cavan. A family that had been separated when two brothers parted ways in the 19th century, and one went off to search for opportunity in America and the other stayed in Ireland to continue to farm the land and build the Clinch lineage protecting our family's place in Cavan. As amazing as my aunt DeeDee was, I should probably get back to the main story here.

My mom took a job at a bar called First Break across from the Chevy Engine Plant in Tonawanda. While working at the bar she met a man named Brendan O'Hagan from Armagh City, Co Armagh in the North of Ireland. Brendan had come to the United States illegally through Canada in the mid 1970's to escape the turmoil that had been building year over year as the English tightened their grip on the

last six counties remaining under their control after the 26 counties in the south won their independence in 1921 when the Anglo-Irish treaty was signed. The resulting Irish Civil War after the failed northern offensive in 1922 created a major divide on the island causing people to leave their homeland in search of new opportunity in other regions of the globe. My father's journey to America in the 1970's was a complex journey based in escapism and a hope for a better life, a tale common to many Irish immigrants seeking better opportunities outside of an area oppressed by English colonialism. For the first 14 years of my life, I was led to believe that I shared an estranged father with my sister. It was not until my sister's extended family reached out to my mom, that she had to come clean about who my father really was. While it was not an easy pill to swallow, it provided a sense of clarity that answered questions I never knew I had about my strong feelings and emotional ties to my Irish heritage. Even before I knew I was 100% Irish, the 50% derived from my mother's

CONTINUED ON NEXT PAGE

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CONTINUED FROM PREV. PAGE

side was enough for me to identify as uniquely Irish American. Later in life I had the opportunity to confirm my DNA heritage via Ancestry.com, and the ratio is still a point of awe when my wife or kids reference my 97% Irish & 3% England and NW Europe – No one’s perfect.

Today, my father lives in Armagh City, County Armagh, in the North of Ireland, a region steeped in history, where the echoes of the past are ever-present in its streets and stories. Though he built a life there after his deportation, America has remained a part of his soul, just as Ireland has remained a part of mine, despite my American birth. Our family’s experience is not unique; it is emblematic of the broader Irish American experience, where immigration policies, personal sacrifices, and national identity intertwine in complex ways.

For me, that connection became even more real when I proposed to my wife at Carrick-a-Rede Rope Bridge, one of

Ireland’s most breathtaking and nerve-wracking locations. Suspended high above the Atlantic, the bridge, which once served as a passage for fishermen, now stands as a symbol of adventure and courage. As I crossed that swaying bridge and stood on an island in the North Atlantic Ocean looking at the woman I wanted to spend my life with, I felt the weight of history beneath me—the history of my father’s journey, of Ireland’s unbreakable bond with its people, and of my own place within that lineage. My proposal was more than just a romantic moment; it was a declaration of my love not just for my wife, but for the deep and enduring ties between my two worlds.

The Irish American identity is, at its core, a balancing act between the old world and the new, between nostalgia and progress, between struggle and triumph. My father’s journey, marked by not only tragedy and loss, but also perseverance and hope, shaped my own understanding of what it means to be Irish American. While his absence from my life was a painful aspect, it was also a testament to the enduring

strength of the immigrant spirit. I exist in this world because lives were lost in a conflict that drove a person away from their family and their home in search of something more. The idea that my life is somehow linked to the pain and suffering of those who lost their lives fighting for independence has a chilling duality in my Irish American story spanning both side of national identity and providing me an intense sense of reverence and pride to be both Irish and American. The battle with that sense of reverence and pride also exists as I cannot shake the feeling of participation in colonization living on stolen land.

As discussions about immigration continue to dominate political and social conversations in the U.S., the Irish American experience serves as both a historical reminder and a contemporary reflection. The same struggles faced by Irish immigrants in the past are now faced by new waves of migrants seeking refuge and opportunity. It is a cycle that continues, reminding us that the story of immigration is not just about policy


but about people—people like my father, who took a chance on a new life, and people like me, who live with the legacy of that chance every day.

Being Irish American is not simply about ancestry; it is about carrying forward the values of resilience, hard work, and loyalty to family and heritage. It is about embracing the duality of belonging to two places, knowing that while one land may be home, the other is always calling. And sometimes, in the most unexpected of moments—whether crossing on a swaying rope bridge 100 feet above the Atlantic Ocean eager to start a new life or in the chords of an Irish song that floods your emotions with echoes of ancestors lives and loves—you find yourself with a full heart, and feeling the warmth of a woolen sweater that carries the scent of green grass, dark hedges, and the salt in the sea air.



"Being Irish American is not simply about ancestry; it is about carrying forward the values of resilience, hard work, and loyalty to family and heritage. It is about embracing the duality of belonging to two places, knowing that while one land may be home, the other is always calling."

- Jared O'Hagan



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E2CCB P-TECH Centers Host Discovery Days



Submitted Photos

CAM P-TECH in Springville and WNY P-TECH in Dunkirk held Discovery Day events where eighth grade students had the opportunity to explore the different pathways available at both locations.

Article Contributed by

Eric Tichy

Public Relations Specialist
Erie 2-Chautauqua-Cattaraugus BOCES

Area eighth-graders recently had the opportunity to explore the different pathways available at CAM P-TECH in Springville and WNY P-TECH in Dunkirk.

Both centers held Discovery Days, where middle schoolers could tour the facility, meet staff, and interact with current students. The two events also allowed ninth-graders already enrolled at both P-TECH locations to get hands-on experience before deciding on a pathway heading into 10th grade.

At CAM P-TECH, students can choose between pathways in Electrical Construction & Maintenance Electrician or Computer Information Systems. At WNY P-TECH, pathways include Welding Technology, Mechatronics, and Mechanical Technology, with a concentration in CAD or Machine Tooling.

In Springville, participants rotated between the different classrooms and received hands-on tutorials from current students in both pathways. Students were also introduced to the school's ELA, math, history, and science teachers, among other staff.

"Discovery Day provides eighth-graders with valuable insights into the pathways available at CAM

P-TECH, helping them make informed decisions about their future education," CAM P-TECH Principal Heather Banks said. "Students can participate in activities specifically related to the Electrical Construction and Computer Information Systems pathways. Additionally, they can learn about the P-TECH approach, which seamlessly combines high school, college, and career training to prepare them for both higher education and the workforce."

Banks added, "During the event, students have the opportunity to meet teachers and current students, fostering a sense of community and belonging. This connection helps them feel more engaged with the school as they consider their educational options."

In Dunkirk, several eighth-graders from Lake Shore and Gowanda visited, where current students gave them demonstrations of all four pathways. Almost a dozen ninth grade students already attending WNY P-TECH also participated.

"Discovery Day is designed to provide exposure for our current ninth-graders to assist them in declaring a pathway in the spring and to allow interested students to see why WNY P-TECH may be the right choice for them," Nicole Donato, school counselor, said.

For more information about P-TECH at Erie 2-Chautauqua-Cattaraugus BOCES, visit e2ccb.org/programs/p-tech/



CAM P-TECH Principal Heather Banks with a student during the Discovery Day event.



WNY P-TECH Principal Jeffrey Teluk discussing the Mechatronics pathway during the Discovery Day event.

2025 JHS Battle of the Classes Scheduled for April 10

Annual Fundraiser to Benefit Anthony
Senske Memorial Fund at CRCF



Submitted Photos

Last year's Jamestown High School Battle of the Classes

Article Contributed by

Cameron Hurst

Public Relations Specialist
Jamestown Public Schools

The 44th annual Jamestown High School Battle of the Classes will take place on Thursday, April 10 in the McElrath Gymnasium at 6:30 p.m. Proceeds from the annual competition will benefit the Anthony Senske Memorial Fund at the Chautauqua Region Community Foundation.

The event is a school-wide competition that includes games, skills contests, and dance-offs to celebrate several weeks worth of intense fundraising for a community organization. Over the last four decades, the school has raised over \$300,000 for community organizations and charities.

"Battle of the Classes is a tradition," said Betsy Rowe-Baehr, student organization advisor. "It's a night of fun, tug of war, dances, relay races — it's really playful, but it's also an opportunity for the school to get around raising money for a charitable organization. All the classes will be raising money during this time, and we encourage the community to donate if possible, attend, and support these events as we teach students the importance of giving back to our community."

JHS Student Organization, which is composed of each class council, chose the Senske Fund as a way of paying tribute to a late classmate, Anthony Senske, a beloved student in the district for many years, who passed away on April 5, 2024. The fund, created in his memory by his parents Kristi and Cory, awards grants annually to organizations and activities Anthony enjoyed like Stones Buddies, Harrison's Playmakers, and the Special Olympics. It also aims to help make activities around the community accessible to children with disabilities.

"Anthony had the best sense of humor and could light up the whole room



Anthony Senske

with his smile," said Kristi Senske. "We were fortunate to provide him with amazing opportunities and experiences, and want to help other kids in our community do the same. We are so grateful to the Jamestown High School students and staff for choosing this fund and supporting this work in Anthony's name. They say 'it takes a village to raise a child,' but it takes so much more than that. We live in an incredible community and are so grateful for this support."

"By choosing the Anthony Senske Fund, we are helping to honor Anthony as he was a student at JHS for 3 years before he passed," said Braelyn Peterson, co-president of the JHS Class of 2025. "The purpose of this foundation is to provide more students with needs similar to Anthony's opportunities within the community that are sensory friendly or modified to meet their physical, mental or emotional needs. The family hopes that Anthony's positive attitude and energy can be carried on through helping others."

Those interested in donating can contact Rowe-Baehr at elizabeth.h.rowe-baehr@jpsny.org. Tickets are \$1 presale and \$2 at the door and can be purchased from any JHS class council member or by contacting the school at 716-483-3470.

How Rising Food Demand is Affecting Farming

Article by
Metro Creative Connection

The population is growing and so is its demand for food to fuel those extra bodies. Harvard Business Review reports the global population has quadrupled over the last century. It's predicted that, by 2050, the population will exceed nine billion people.

The world is not able to feed all of its inhabitants, according to Penn State. There are more than one billion people who are estimated to lack sufficient food, and two billion who do not receive adequate nutrition. Researchers from the Institute on the Environment at the University of Minnesota concluded that, to feed the world by 2030, yields on maize, rice, wheat, and soybeans will have to rise by 60 to 110 percent. At the start of 2023, projections show them only increasing by 45 to 60 percent. There are a few reasons why food supply may not meet up with demand.

• **Climate change:** Climate change is predicted to cause issues to crop yields, especially in portions of the world where the population is growing the fastest. For example, a recent NASA study published in the journal Nature predicts that high greenhouse gas emissions may cause corn output to decline as early as 2030, but wheat output would increase. Farmers may need to roll with the punches and shift operations to cope with the environmental changes.

• **Decreased commercial farming interest:** Fewer people are working in farming. Land prices for expansion, new government mandates and regulations, and the impact of immigration and trade

policies have made farming less attractive than it once was. Fewer commercial operations result in a diminished food commodity output.

• **Consumer waste:** Food loss and waste (FLW) is a widespread issue, posing a challenge to food security. The World Bank estimates 30 percent of all food across the globe is wasted, amounting to 1.3 billion tons of food per year. The average global household wastes 74 kg of food each year, according to the United Nations Environment Programme's 2021 Food Waste Index. Food waste is an issue that needs a solution as the world looks for ways to feed an expanding population in the decades to come.

In order to improve output, farmers have to make some changes. These can include investment in tools and technologies that enable farmers to apply nutrients more precisely and at lower cost, advises the Environmental Defense Fund. Seeds that need less water and fewer nutrients, as well as new fertilizers that are less likely to be lost to air and water, are some additional ideas. Farmers also may want to employ green practices, such as hydroponics and drip irrigation, if they haven't already, to improve efficiency and cut costs. The public also may need to petition their lawmakers to make it easier for farm workers arriving on working visas to man the fields.

Food demand continues to rise, and it has become challenging for agricultural operations to keep up.

"My grandfather used to say that once in your life you need a doctor, a lawyer, a policeman, and a preacher. But every day, three times a day, you need a farmer."

- Brenda Schoepp

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Chautauqua County Gathers Experts & Community for 2nd Annual Lake Symposium

Submit Questions & Help Shape Chautauqua Lake's Future



Submitted Photo

Chautauqua Harbor Hotel in Celoron, NY, the scenic venue for the 2nd Annual Chautauqua Lake Symposium.

Article Contributed by
Justin Gould
Chautauqua County
Media Information Officer

Chautauqua County Executive Paul M. Wendel Jr. invites residents to the 2nd Annual Chautauqua Lake Symposium, a forum dedicated to foster collaboration among stakeholders and experts concerning the health and future of Chautauqua Lake.

The event will take place on Saturday, March 22, 2025, at 9:00 AM at the Chautauqua Harbor Hotel, 10 Dunham Ave, Celoron, NY. This free and open-to-all symposium provides an opportunity to explore key insights on the lake's ecosystem, ongoing initiatives, and future efforts.

As part of the Chautauqua Lake Aquatic Ecosystem Restoration Feasibility Study, a dedicated public Q&A session will be held during the event, to gather community input and address questions. Attendees are encouraged to submit questions in advance via chqlake@chqgov.com.

The study, a multi-year initiative funded through a combination of federal and local resources, seeks to address critical aquatic impairments affecting Chautauqua Lake's ecosystem. Through a \$3 million partnership with the U.S. Army Corps of Engineers Pittsburgh District, experts will assess strategies to restore aquatic ecosystems, improve water quality, and enhance

recreational opportunities while mitigating flood and public health risks.

The Pittsburgh District will provide an in-depth overview of the study's objectives, methodologies, and expected outcomes. This research serves as the basis for identifying sustainable management solutions tailored to Chautauqua Lake's unique environmental challenges, including invasive aquatic species and harmful algal blooms.

In addition, foundational research from the Jefferson Project and North Carolina State University will also be highlighted, offering expert insights into lake ecology, water quality, and sustainable management strategies. Attendees will also have the opportunity to visit informational booths hosted by lake stakeholders and organizations dedicated to preserving Chautauqua Lake.

"This symposium is a critical opportunity for our community to come together, engage with leading experts, and contribute to the ongoing efforts to protect and enhance Chautauqua Lake," said County Executive Wendel. "Through collaboration and shared knowledge, we can ensure the lake's vitality for future generations."

In addition to remarks from County Executive Wendel, several other government officials will also participate in the symposium. For more details and to RSVP, visit chqgov.com/chqlake.

Oscar-winning Best International Feature Film to Show at Reg Lenna Center for The Arts



Submitted Photo

A scene from I'm Still Here

Article Contributed by
Len Barry
Director of Marketing
& Communications
The Reg Lenna Center For The Arts

In I'm Still Here, (Wed., March 19 at 7 p.m.) Brazil faces the tightening grip of a military dictatorship. Eunice Paiva, (Oscar nominee for Best Actress Fernanda Torres) a mother of five children is forced to reinvent herself after her family suffers a violent and arbitrary act by the government. I'm Still Here is rated PG-13 and is 135 minutes long. The film was nominated for 4 Academy Awards, winning in the category of Best International Feature.

Upcoming Movies at The Reg include the rock documentary Becoming Led Zeppelin (March 26 at 7 p.m.), the historical thriller about ABC Sports' coverage the Munich Massacre at the 1972

Olympics September 5 (April 2 at 7 p.m.), Tilda Swinton and Julianne Moore in Pedro Almodóvar's English language debut The Room Next Door (April 9 at 7 p.m.), and the animated family films Dog Man (April 11 at 7 p.m.) and Paddington in Peru (April 16 at 2 p.m. and April 18 at 7 p.m.)

Tickets for most Movies at The Reg are \$8 in-person at the box office and \$10 online (reglenna.com) & by phone - 716.484.7070. Family showings are \$7 in-person at the box office and \$9 online & by phone. Special engagements are priced differently. The theater and box office at The Reg are located at 116 E. 3rd St. in Jamestown, NY. The box office is open Mondays, Wednesdays and Fridays 12 - 5 p.m. and one hour before movies and events.

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Health Dept. Announces Upcoming Animal Rabies Immunization Clinic at the Chautauqua County Humane Society

Article Contributed by

Justin Gould
Chautauqua County
Media Information Officer

The Chautauqua County Health Department (CCHD) is announcing a free rabies vaccination clinic sponsored by the Chautauqua County Humane Society and the CCHD. Animals must be pre-registered to receive vaccinations. Vaccinations will be provided free of charge to all dogs, cats, and domesticated ferrets three months of age and older.

While supplies last, microchipping and distemper shots will also be available through the Chautauqua County Humane Society at no cost.

There are a limited number of spots available, so pet owners should pre-register online as soon as possible. If you register but decide not to attend the event, please cancel your appointment so the spot is available for another pet. You can cancel appointments via the confirmation email you receive when you register.


Pet owners must bring previous rabies vaccination records for each animal receiving a shot to ensure proper and effective vaccination; clinic staff will confirm previous rabies vaccination records. All dogs must be on a leash. All cats and ferrets must be in individual carriers. Animal handlers will transport animals to the veterinarian for vaccination.

New York State Public Health Law requires each dog, cat, and domesticated ferret over the age of four months be vaccinated against rabies. County residents

When:
Saturday, March 29th
10:00am-12:00pm

Where:
Chautauqua County
Humane Society
2825 Strunk Rd.
Jamestown, NY 14701

Pre-registration is required and should be submitted online by visiting HealthyCHQ.com/Rabies and view the calendar for upcoming clinics or scan the code below.



are encouraged to be responsible pet owners by having their pets vaccinated.

Rabies is a very serious disease of warm-blooded animals caused by a virus. Raccoons, bats, skunks, and foxes are common disease carriers. The virus is transmitted to humans and animals through saliva and can enter the body through a bite, scratch, or open cut. The rabies virus infects the central nervous system and can cause brain swelling and ultimately death within days of the onset of symptoms.

For more information about the clinic contact the Chautauqua County Humane Society 716-665-2209. For general rabies information, visit HealthyCHQ.com/Rabies or contact Chautauqua County Health Department at (716) 753-4481.

Celtic Rock Band Young Dubliners to Perform at Reg Lenna Center for The Arts



Submitted Photo

Article Contributed by

Len Barry
Director of Marketing
& Communications
The Reg Lenna Center For The Arts

One of the world's leading Celtic Rock bands - Young Dubliners - will perform a live concert onstage at Reg Lenna Center for The Arts - Sat., March 22 at 7:30 p.m.

Led by founding member & Irishman Keith Roberts (vocals/guitar), the band fuses Celtic and rock music, with fiddle vamps, howling guitars and frenzied drums. For over 30 years, Young Dubliners have toured the world, playing with Collective Soul, Jethro Tull, Johnny Lang, Los Lobos, Chris Isaak and more. They have performed on *Jimmy Kimmel Live* and their music

has been featured on TV shows, including *Sons of Anarchy*.

Tickets are on sale at Reg Lenna Center for The Arts box office - 716.484.7070 - Monday, Wednesday & Friday 12 until 5 p.m., and one hour before upcoming movies on March 14 and 19. Tickets are also on sale at reglenna.com and will be available at the door beginning at 6:30 p.m. the night of the concert.

Reg Lenna Center for The Arts is located at 116 E. 3rd St. in Jamestown, NY. Programming is made possible by the New York State Council on the Arts with the support of the Office of the Governor of the New York State Legislature.

Rev. Verdis LeVar Robinson is this Sunday's Unitarian Speaker



Submitted Photo

"Thoughts and Prayers" is his message when Rev. Verdis LeVar Robinson speaks to the Unitarian Universalist Congregation of Jamestown (UUCJ) at this Sunday's 10:30 a.m. service. Robinson says the notion of "thoughts and prayers" in response to sadness, grief, and tragedy has been criticized as not being enough. Spiritually in community, what power or value can thoughts and prayers have? How does our value of interdependence show up in "Thoughts and Prayers"? Now the minister at the Unitarian Universalist Church of East Aurora as well as assistant minister for growth at First Unitarian Church in Rochester, Robinson was UUCJ's First Sunday virtual preacher while he was an intern at the Unitarian Church of Montpelier, Vermont. He is pictured at the Jamestown church following his ordination in Rochester in December, 2023. Everyone is welcome to the service at 1255 Prendergast Avenue. To participate virtually, use the link at UUJamestown.org/calendar.



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"Agriculture is the most healthful, most useful and most noble employment of man."

- George Washington





Article Contributed by

Daniel J. Heitzenrater

Chautauqua County Chamber of Commerce
President and CEO

Navigating Childcare for
Better Business Outcomes

Childcare is an economic issue, and addressing it requires a multi-faceted approach. That's the crux of the new Business Navigator program in New York State, aimed at helping employers recruit and retain employees who have childcare needs.

Nationwide, infant and toddler childcare cost \$122 billion in lost earnings, productivity, and revenue in 2023 according to a survey by ReadyNation. Families lost \$78 billion in earnings because they could not find childcare. Locally, we know there are numerous businesses looking to hire workers, and childcare may be a barrier for many potential employees.

The CHQ Chamber was pleased to partner with the Small Business Development Center this past week on a compelling WIN in Business event focused on the Child Care Impact on the Workforce. The speakers were Beth Starks and Sue Marker. Beth is executive director of the Chautauqua Lake Child Care Center and a consultant in early childhood education who served on the state task force in helping to shape policy changes on this issue. Sue is the director of the Child Care Council with Chautauqua Opportunities and has had a long career in nonprofit and for-profit management. Their instructive presentation focused on a plethora of critical issues from employer needs to availability of childcare and the rollout of the Business Navigator.

The Early Care & Learning Council, the Child Care Resource Center, and the Regional Economic Development Councils across New York State recently unveiled the Business Navigator, with the goals of providing employers with strategies to support specific needs of employees while also providing a strong return on their investment. The Business Navigator demonstrates how Child Care Resource Centers can focus on the needs of both employers and employees by connecting them with meaningful services and programs. Referral services can be customized.

Employer-sponsored childcare can yield significant returns by

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increasing productivity, reducing turnover, and attracting talent to the workplace. Family-friendly employer options include programs such as New York Paid Family Leave, Dependent Care Assistance Plans, Flexible Spending Accounts, Child Care Scholarships, Employee Assistance Programs, Flextime, and more. New York State offers a variety of regulated childcare through childcare centers, family care in homes, and what's known as Legally Exempt care when a family member or friend can be hired to provide care. These options can all provide quality care, and there may be financial aid available to cover any or all of them.

There are incentives available for businesses including the federal Employer-provided Child Care Credit and in New York State the Employers-Supported Tax Credit, the Excelsior Child Care Services Tax Credit, and the Child Care Creation and Expansion Tax Credit. You can learn more or request a free downloadable copy of the Business Navigator Employers Guide to Child Care Solutions in New York State at eclcmmployerchildcaretoolkit.com.

Business After Hours
at Audubon

Audubon Community Nature Center, located at 1600 Riverside Road, Jamestown, will host the CHQ Chamber and the Warren County Chamber of Business and Industry in a collaborative Business After Hours Event, on Thursday, March 20 from 5-6:30pm. This event will be a preview for Audubon Lights, which kicks off its three-weekend run the following evening. Audubon Lights features a half mile-long trail of lights after sunset including luminaries on the trail edges, illuminated trees, and special light displays at various points along the trail.

All local businesspeople are invited to attend this special networking event, which will include complimentary appetizers and beverages, with tips to benefit the Audubon Community Nature Center's mission of connecting people to nature. Bring business cards for networking and door prize drawings.

CHQ Chamber member organizations can send two people free of charge to all Business After Hours events. Non-members or anyone above the two-person limit

will be \$10. Registration for CHQ Chamber members is open online now through the Chamber's web calendar at www.chqchamber.org. Members of the Warren County Chamber of Business and Industry should email Savannah Casey at szimmerman@wccbi.org to register free of charge. Advanced registration is strongly encouraged by March 14.

Business After Hours at Audubon Community Nature Center is sponsored by Anchor Advisors, DFT Communications, Jamestown Community College, Kinetic Business, LaBella Associates, Media One Radio Group, Northwest Bank, Observer, The Post-Journal, Southern Chautauqua Federal Credit Union, Southern Tier Brewing Company, Superior Tire & Rubber Corp., United Refining Company, and Whirley DrinkWorks!

Business Builder Workshop
March 24

The next CHQ Chamber Business Builder Workshop is titled Corporate Citizenship and Engagement, but that tells just part of the story that will unfold.

Our guest presenters for this event will be John Felton from the Southern Chautauqua Federal Credit Union, Any

Rohler with United Way of Chautauqua County, and John Raymond, owner of Honest John's Pizza. Together, these local business and nonprofit leaders will focus on how engagement with the community boosts your business image through donations, sponsorship, volunteerism, and more.

This workshop is for any businessperson, no matter the size of your organization, that may be interested in getting more involved in the community or helping to brand your business through engagement opportunities. It's also for non-profits that may be interested in learning more about how these business decisions are made. The CHQ Chamber always builds-in networking opportunities that may help link local businesses and organizations in meaningful ways.

This event will be held March 24 from 1-3pm at the Southern Chautauqua Federal Credit Union Community Training Center, 110 Mall Boulevard in Lakewood. Sponsors are Southern Chautauqua Federal Credit Union, Brooks-TLC Hospital System, Kinetic Business, Jamestown Community College, Media One Radio Group, Observer, and The Post-Journal.



St. Patrick's Day Trivia

- 1. What ancient Celtic festival predates St. Patrick's Day?
- 2. How many pints of Guinness are consumed worldwide on St. Patrick's Day?
- 3. How many pounds of green dye are used to turn the Chicago River green?
- 4. How many people claim Irish ancestry in the U.S.?
- 5. Where is St. Patrick believed to be buried?
- 6. What Irish folk song is often sung on St. Patrick's Day?
- 7. What is the leading Irish American cultural organization founded in 1962?
- 8. What traditional bread is eaten on St. Patrick's Day?
- 9. What symbol appears on Ireland's coat of arms?
- 10. Where was the first St. Patrick's Day parade held?

1. Samhain | 2. 13 million pints | 3. 40 pounds | 4. 31.5 million | 5. Down Cathedral (Northern Ireland) | 6. Molly Malone (aka Cocksles and Mussels) | 7. Irish American Cultural Institute (IACI) | 8. Soda bread | 9. The harp | 10. St. Augustine (1601)





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How to Maximize the Tax Benefits of Donating to Charity

Article Contributed by

Metro Creative Connection

People generally make charitable donations out of a selfless desire to help those in need. Indeed, Investopedia notes that charitable organizations survive primarily on donations. Without the financial contributions of donors, many charitable organizations and nonprofits would be incapable of meeting their missions.

Donors may make charitable contributions to help others, but there's no shame in taking advantage of the tax benefits associated with donating. Laws governing the tax benefits associated with charitable donations can vary from year to year, so it's best that donors stay on top of the rules, particularly if they plan to prepare their own returns in April. Charitable individuals can keep these strategies on maximizing the tax benefits of donations in mind as they prepare to support their favorite charities.

• Work with a financial planner.

As noted, the tax laws governing charitable donations can change from year to year, and some of those changes may be subtle. That's why it can benefit donors to hire a seasoned financial planner, ideally before making donations. Financial professionals can advise prospective donors about donation strategies that will earn them the most significant tax deductions. Some donations help donors avoid capital gains taxes, while others may not even qualify for deductions. Making sense of the rules is easier when donors work with licensed, experienced financial professionals.

• Do the math before donating.

No donation is too small to help a worthy cause, but donors who want the best of both worlds should do a little math prior to deciding

how much to donate. Charitable donations beneath a certain dollar threshold may not make a difference in terms of deductions when it comes time to file a return. Donors who know the deduction thresholds may be able to reduce their tax liability by donating a little more than they initially intended, a scenario that benefits both charitable organizations and taxpayers alike.

• Confirm donations qualify for deductions prior to donating.

Fidelity Charitable® advises donors seeking to maximize the tax benefits of charitable donations to make sure a nonprofit organization is an IRS-qualified 501(c)(3) public charity or private foundation prior to making a donation. Donations to organizations that do not fit that criteria may not be eligible for deductions, so it's imperative that donors confirm details about an organization prior to donating.

• Keep digital records and receipts.

Even if a donation qualifies for a deduction, taxpayers can only claim it if they keep records of their contributions. Organizations on the receiving end of donors' generosity may provide proof to donors who lost their original receipts, but that process can take time, particularly if taxpayers wait until April to prepare their returns. When donating to charity, request digital receipts of all contributions, as these are harder to lose and easily accessible come tax prep season.

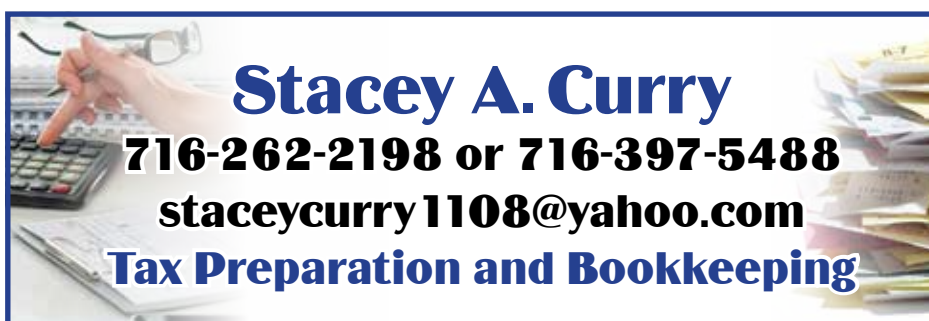
Donors may not give to charity with tax deductions in mind. But there's no shame in maximizing the tax benefits associated with supporting a worthy cause.

Stacey A. Curry

716-262-2198 or 716-397-5488

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Tax Preparation and Bookkeeping



The Many Ways a Thriving Agricultural Sector is Beneficial

Article by

Metro Creative Connection

Inflation has been a hot topic for several years running. Many businesses have been forced to raise their prices in an effort to combat a host of variables, including materials costs, labor shortages and political uncertainty across the globe. That's been hard on consumers' and business owners' pocketbooks, and precisely when inflation will simmer down remains a mystery.

Though the cost of many goods and services has skyrocketed in recent years, discussions about inflation often focus on the rising cost of groceries. According to USDA Economic Research, food prices in the United States rose 23.6 percent between 2020 and 2024. That's led many people to cut back on luxuries like dining out. As people dine out less, they may be looking to expand their culinary horizons at home, and that goal is best achieved when the agricultural sector is put in position to meet consumer demands. Indeed, that link is just one of the many ways that a thriving agricultural sector benefits everyone.

• **A strong agricultural sector greatly benefits the economy.** Job creation is widely cited as a pathway to economic recovery, and a well-supported agricultural sector can create millions of jobs. The agricultural tech firm Sabanto estimates 2025 began with around 2.4 million unfilled jobs within the agricultural sector. A 2022 report from Maryville University indicated the agricultural sector contributes \$7 trillion to the U.S. economy, employing as much as 10.3 percent of the nation's

workers. The link between a thriving agricultural sector and a strong economy is undeniable, making it a worthy endeavor to support policies that prioritize agriculture.

• **A thriving farm is a productive farm.** Modern grocery stores offer an abundance of healthy foods, and many of those foods are grown on farms. The Farm Bureau reports that a single acre of land can grow various crops, producing as much as 50,000 strawberries or just under 2,800 bushels of wheat. Consumers who enjoy visiting grocery stores that offer an array of fresh, nutritious foods, including fruits and vegetables, should know that those options are only available when a thriving agricultural sector is prioritized.

• Farms are vital to production of other products as well. Maryville University notes a thriving agricultural sector is involved in more than just food production. IFP Energies notes that bio-based chemistry uses raw materials derived from biomass, such as plants like wheat, corn and potatoes, to produce an array of products, including inks, dyes and detergents. So it's not just the foods people eat that can be traced to a thriving agricultural sector. Bio-based chemistry also is considered green because it promotes a reduction of the environmental impact of industrial production.

There's no shortage of reasons to support a thriving agricultural sector. Indeed, consumers from all walks of life benefit in myriad ways when the success of the agricultural sector is prioritized.

PUZZLE SOLUTIONS

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PUZZLES ON PAGE 7



George M. Borrello

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Senator George Borrello Announces Scholarship Opportunity for Students in 57th District: A Total of Four \$3,000 Scholarships to be Awarded in Academic and Athletic Categories

New York State Senator George Borrello announced that the New York Conference of Italian American State Legislators is accepting applications for four \$3,000 scholarships, two academic and two athletic. Scholarships are available to residents of the 57th Senate District who are current college students or high school seniors entering college. Students can access the application by visiting: <https://www.nyiacs.org/apply-for-scholarship-form>.

The application deadline is Sunday, March 30.

“This scholarship is a great opportunity for high school seniors and college students in the 57th Senate District who have shown a strong commitment to their education, a drive for excellence, and a dedication to their future success,” said Senator Borrello. “As college costs continue to rise, this support can make a real difference for students

and their families. I encourage all eligible students who have worked hard and stood out through their achievements to apply and take advantage of this valuable opportunity.”

Applicants should have a grade point average of 85 or higher; be active in community service as well as extracurricular activities and demonstrate financial need. In addition to these qualifications, students applying for an athletic scholarship must also be involved in an organized sport(s).

Applicants need not be of Italian American heritage to apply. Scholarship recipients will be announced in April, and the winners will be honored at a ceremony in Albany on May 19, when the Conference's Italian-American Day Celebration will take place.

The New York Conference of Italian American State Legislators is a bipartisan organization of state Assembly and Senate members who actively promote and celebrate the state's Italian American community.



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Chautauqua County Humane Society Pets of the Week

Bumper is an easily motivated, fast learner who is eager to play and show his affection. If you are looking for a dog that you can teach awesome tricks, go for miles long hikes and snuggle on the couch with, stop in to CCHS to meet bumper- he's your dog. Shelter No. RR179.

Cinnamon Roll is still learning about the world around him. Every corner is a new adventure and every toy, a new friend. Sometimes, he might seem a little shy, but that's just because he is still figuring things out. Meet Cinnamon Roll soon at CCHS. Shelter No. RR179.



Governor Hochul Bans Correction Officers from State, County & Local Jobs



George M. Borrello

SENATE DISTRICT 57

DISTRICT OFFICE: 716-664-4603
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ALBANY OFFICE: 518-455-3563
borello@nysenate.gov

“Governor Hochul’s executive order banning is nothing short of vindictive and authoritarian. Firing 2,000 corrections officers wasn’t enough—now she’s blacklisting them from state and municipal jobs.

These men and women weren’t criminals or corrupt. They were public servants driven to the breaking point by dangerous policies and the outright disregard for their pleas for help. Now, Hochul is punishing those who stood up for their safety and their families.

This isn’t leadership - it’s political retribution at its worst. A governor who silences dissent rather than exercising leadership by addressing profound safety failures is not fit to lead.

To the officers impacted by this disgraceful action: you are not forgotten. I will keep fighting for you and pushing back against this abuse of power. This fight is far from over.”



Nick Langworthy

CONGRESS DISTRICT 23

DISTRICT OFFICE: 716-488-8111
langworthy.house.gov

“Governor Hochul’s latest assault on our hardworking corrections officers amounts to nothing more than callous and petty retribution. These brave men and women engaged in a strike as a last resort because they were pushed to a breaking point and their concerns have fallen on deaf ears.

Instead of negotiating in good faith to bring needed changes to their third world working conditions and safety, she ripped their children off their health insurance, fired them and is now trying to prevent them gaining future employment.

This was a gutless, vindictive move that shows how much hate and contempt she has for our uniformed heroes. A federal investigation into this blatant, outrageous overreach can’t come soon enough.”



Paul M. Wendel Jr.

CHAUTAUQUA COUNTY EXECUTIVE

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pjwendel.com

“The situation in New York’s correctional facilities has reached a crisis point,” said Wendel. “The HALT Act and other reckless policies have empowered violent inmates, stripped correction officers of the tools they need to maintain order, and placed both staff and incarcerated individuals in grave danger. The data is clear—since its enactment, we’ve seen an alarming spike in assaults against officers, nurses, caregivers, and even other inmates. This is completely unacceptable.”

On March 11, 2025 Governor Hochul issued an executive order permanently bars correctional officers who were terminated following a recent three-week strike from obtaining future state employment. The strike was driven by officers’ concerns over deteriorating prison safety conditions, including chronic understaffing, mandatory overtime, excessively long shifts, and the negative impact of the HALT Act.

“I wholeheartedly disagree with the Governor’s decision barring these officers from public service,” Wendel stated. “These men and women put their lives on the line to protect our communities, the state should address their legitimate concerns. New York needs experienced correctional officers now more than ever, the Governor should not shut the door on thousands of trained professionals who could help restore order to our prisons.”

During the strike, the New York State Department of Corrections circumvented union leadership by ordering officers back to work under threat of termination. When nearly 2,000 officers remained on strike, the state swiftly terminated them and began canceling their health insurance. Meanwhile, prison violence has continued to escalate at an alarming rate. A recent Department of Corrections report reveals an 85% increase in assaults on correctional officers from 2019 to 2024. Inmate-on-inmate violence has also surged by 81% since the HALT Act was enacted.

“The HALT Act has made New York’s prisons more dangerous for everyone—officers, staff, and inmates alike,” Wendel continued. “We cannot allow misguided policies to fuel chaos and violence in our correctional facilities. I urge the Governor to take immediate action, repeal the HALT Act and reinstate terminated officers who wish to return to service.”

Wendel reaffirmed his commitment to standing with New York’s correctional officers in their fight for safer working conditions and called on the state’s leadership to engage in meaningful reforms.

“It’s time for the Governor and the Legislature to listen to those on the front lines,” said Wendel. “We must restore order, protect those who serve, and ensure the safety of everyone in our correctional system. My door is always open to help facilitate this dialogue. I have always, and will always, back our law enforcement community.”

As County Executive, Wendel is committed to maintaining fair and equal employment strategies in Chautauqua County. He encourages any correction officers who have decided to make a career change to visit CHQGov.com/jobs and consider applying for a role within Chautauqua County Government.

“To those who have dedicated their careers to public safety and now find themselves unfairly cast aside, I want to extend a warm welcome,” Wendel stated. “Chautauqua County values your experience, dedication, and service, and we invite you to explore opportunities within our county government where your skills can continue to make a difference.”

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Andrew Molitor

ASSEMBLY DISTRICT 150

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Submitted Photo

Republican Members of the Assembly and Senate alongside local officials and advocates speaking on Drugged Driving crisis in New York

Assemblyman Molitor Stands with Bipartisan Leaders to Tackle Drugged Driving

In a united effort to address the dangers of drug-impaired driving, Assemblyman Andrew Molitor (R,C-Westfield) joined lawmakers from both parties, law enforcement officers, and safety advocates at a press conference today. The event highlighted the alarming rise in drug-related crashes and the urgent need for legislative action to strengthen enforcement, improve roadside testing and educate the public.

“Drugged driving is a growing threat that endangers lives every day,” said Molitor. “We need a multi-pronged approach—giving law enforcement better tools, increasing awareness, and ensuring tougher consequences for offenders. Protecting New Yorkers on our roads must be a priority. Protecting New Yorkers on our roads must be a priority. Drug driving fatalities are entirely preventable; we are 1 of only 4 states that requires law

enforcement to specify the type of drug that causes impairment.”

During the press conference, law enforcement representatives discussed the increasing frequency of drug-impaired driving incidents and the difficulty of detecting offenders due to gaps in current testing capabilities. One such representative was Sheriff James Quattrone, President of the New York State’s Sheriff Association, who spoke on behalf of police across the state who deal with these issues day in and day out. Victims’ families and safety advocates also spoke, sharing personal experiences that underscored the human cost of impaired driving.

Molitor is backing bipartisan legislation that would expand drug detection training for police officers, introduce new roadside testing technology and enhance penalties for those who repeatedly drive under the influence of drugs. “Let’s fix this now to protect our families, friends, and communities,” said Molitor.



Submitted Photo

Assemblyman Andrew Molitor Celebrates Read Across America with Students in Dunkirk and Fredonia

In celebration of March's Read Across America, Assemblyman Andrew Molitor (R,C-Westfield) visited Dunkirk and Fredonia Central Schools to inspire young students to develop a love for reading. Throughout the day, he had the pleasure of reading to 130 children across six classrooms in two school districts, engaging students with interactive storytelling and discussion.

Early Registration Opens for the 10th Annual Hope & Healing Conference of WNY



Submitted Photo

Article Contributed by
Justin Gould
Chautauqua County
Media Information Officer

– Neuroscientist and addiction specialist, founder of Addiction Educators, Inc.

What to Expect at the Conference

The 10th Annual Hope and Healing Conference of Western New York is set to take place on Wednesday, June 11, 2025, at the Williams Center, SUNY Fredonia.

This milestone event brings together professionals, advocates, and community members for a full day of education, networking, and inspiration focused on mental health, substance use prevention, treatment, and recovery, and overall wellness.

Celebrate 10 Years with a \$10 Early Bird Discount

In honor of our 10th anniversary, attendees who register by April 8, 2025, will receive a \$10 discount on their conference fee. After this date, registration will remain open until capacity is reached. Don’t miss your chance to take advantage of this special offer.

Register now: Hope and Healing Conference 2025 Registration Page

Keynote Speakers Announced

We are thrilled to welcome three distinguished keynote speakers to this year’s event:

- **Sarah Gaer, M.S.** – Mental health professional, author, and expert in trauma, addiction, and suicide prevention
- **Dr. Amy Grosso, Ph.D.** – Mental health and suicide prevention leader with extensive experience in counseling and education
- **Dr. Stephen L. Dewey, Ph.D.**

- **Engaging Breakout Sessions** led by experts in behavioral health, prevention, recovery, treatment, and harm reduction
- **Hope Talks** – Powerful, short presentations designed to inspire and educate
- **Resource Fair** featuring over 25 vendors offering vital community resources and support services
- **Networking Opportunities** to connect with professionals, advocates, and community leaders
- **Lunch Provided** – Attendees can specify certain dietary restrictions during registration

Stay Connected for Updates

Follow our Facebook event page and visit HopeandHealingConference.com for updates on speakers, vendors, and sponsors leading up to the event.

This event is made possible through the collaborative efforts of the Hope and Healing Conference Planning Committee, which includes members from: The Suicide Prevention Alliance of Chautauqua County, Prevention Works, The Chautauqua County Department of Mental Hygiene, Erie 2-Chautauqua-Cattaraugus BOCES, The Chautauqua County Department of Health, HOPE Chautauqua Coalition

For more details, visit HopeandHealingConference.com or the Facebook event page.

"Farming looks mighty easy when your plow is a pencil and you're a thousand miles from the corn field."

- Dwight D. Eisenhower

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