



# Mohawk Harvester

The Newsletter of the Mohawk Harvest Cooperative Market

Vol. 2 Issue 2 July 2011

## What's New at the Co-Op? Happy Jacks Café

by Suzanne Schermerhorn

When you go through the front door of our beautiful new space and glance to the right, you are drawn to the inviting ambiance of Happy Jacks Café. This is a place with wonderful light, unique décor, comfortable seating, a full menu of coffee, tea, and specialty beverages, a full display case of scrumptious goodies to go with them, and a wi-fi hotspot.



Manager Crystal Stewart and baristas Nicole Bruce and Suzanne Schermerhorn can customize your coffee bar favorites, blend you a delicious smoothie or frappe, or cool you on a hot day with iced tea and iced coffee or an iced latte. Happy Jacks coffee

is organic, roasted on the premises, and ground fresh just before brewing. Lattes and cappuccinos are made with locally produced milk from Duncraven Farms in Ft. Plain. All café beverages are available to go in our bio-degradable take-out cups, but if you have time to sit and linger, you can enjoy your coffee and a free refill in a Happy Jacks mug. For those who want a quality "cuppa," the café offers a variety of Harney teas, brewed iced tea, and chai. Spotlight Specials call your attention to different menu items each week.

Happy Jacks Café is named for the two happy Jack Russell terriers that share their home with Crystal and her husband, store manager Chris Curro, so the Happy Jacks mug includes Crystal's cute line drawing of one of these canines with her nose in a coffee cup. Crystal also lent her artistic talents to the creation coffee bean art--the lettering of the Happy Jacks sign and the coffee-bean design on the top of the coffee table in front of the comfortable leather sofa are entirely composed of coffee beans.

The café's bakery case features baked goods by



Crowning Touch Bakery in Amsterdam and Bonnie Edwards of Galway. Bonnie's cookies were always next to the register in the former co-op space. Now they are available in greater variety in the café. At the moment, the café does cash transactions only. Eventually, credit cards will be accepted there.

See "Happy Jacks," page 4

### Mission Statement:

As consumer, producer and farmer members of a cooperative, we are committed to the creation of a healthy, sustainable community by providing wholesome foods, empowering artisans and fostering lifelong learning.

The Mohawk Harvest Cooperative Market is located in

Our New Store at 30 North Main Street.

Open every day, Monday to Friday from 8:00 am to 6:00 pm.

Saturday 8:00 am to 4:00 pm.

Sunday 11 to 4:00 pm

## Meet Alan Harris Assistant Manager

by Suzanne Schermerhorn

Alan, we are so glad to have you as Assistant Manager for the co-op! Were you a member of another co-op in the past, or is this your first co-op association?

I was never a member of another co-op, but I have a long-standing interest in health and healthy eating. Even though this is the first time I have worked in a co-op, I was at one time employed in a health food store. It was there that I became interested in herbs and natural food products. For me, working at the co-op is ideal because this is the kind of place that I wanted to come back to.



Besides your health food background, what other related skills and experiences do you bring to your position as assistant manager?

In the past, I was the CEO of a retail videotape rental business. This gave me managerial skills and an understanding of retail.

What is the best part of your work as assistant manager?

The products, the people, and putting my prior knowledge to use helping the co-op grow and prosper.

You worked in the former store space before the Big Move. Do you have any comment you would like to make on our new store space?

The move is one of the best things that have happened to the co-op, and working in our beautiful new store has certainly been rewarding so far. I really enjoy being at the store and also absorbing the knowledge passed on to me by our wonderful manager, Chris Curro.

As assistant manager, do you have a certain part of the store that you are more involved with?

See "Alan," page 4

**Mohawk Harvest  
Cooperative Market**  
51 North Main Street  
Gloversville, NY 12078  
(518) 706-0681

[www.mohawkharvest.org](http://www.mohawkharvest.org)

Store Manager: Chris Curro

#### **The Board**

President: Vince DeSantis  
Vice President: Michelle Harring  
Treasurer: Bryan Taylor  
Secretary: Barbara Madonna  
Frank Ambrose  
Lena Andersson  
Greg Dunn  
Laurie Freeman  
Michelle Harring  
Diana Marshall  
Crystal Stewart

#### **Committees**

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##### **Personnel**

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Crystal Stewart

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Co-Chairs: Barbara Madonna  
Crystal Stewart

##### **Capital Improvement**

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##### **Education and Outreach**

Chair: Michelle Harring

##### **Nominating and Elections**

Chair: Lena Andersson

##### **Farmers Outreach**

Chair: Greg Dunn

##### **Marketing**

Chair: Diana Marshall

##### **Membership Coordinator**

Barbara Madonna

##### **Volunteer Coordinators:**

Ruth Levinton

Mary Jo Brady

##### **Bookkeeper**

Cookie Fleischut

##### **Webmaster**

Ruth Levinton

As a community-owned organization, Mohawk Harvest Cooperative Market is committed to complete transparency, especially in managerial and financial matters. If you have any questions or concerns, please contact any officer or board member or email at:

[<info@mohawkharvest.org>](mailto:info@mohawkharvest.org)

## Meet Our Producers

by Bruce Pettit

Scott Burrington, Farmer, Sheep's Milk Yogurt ("Simply Greek") and Lamb, Ft. Plain, New York

*We're talking with Scott Burrington, the owner of a sheep farm a few miles outside downtown Ft. Plain. Scott sells his products through the Mohawk Harvest Cooperative*



*Market. We are talking with Scott in early evening near the milking barn, where the sheep are being milked as we speak.*

*How long have you been farming in Ft. Plain, Scott?*

I opened the farm July 4, 2002. I started with 150 acres and 22 head of sheep. I came from New Hampshire, where, when you look past one mountain, all you see is another mountain. Here, from the higher elevations north and south, you can see the vast expanse of green farmland below, the scenic Mohawk Valley. I fell in love with it.

*How is your business doing now?*

Today, I have 700 head of sheep. Our first product, "Simply Greek" yogurt, has been very successful and we are expanding into other geographic areas. "Simply Greek" is a joint venture with Maple Hill Creamery. I provide the milk, and they produce the yogurt. About 16 months ago, several USDA meat processing plants opened in the area, and I was able to add cuts of lamb to our product line. To do this, I needed to lease more farmland. Also, my wife takes the lamb, and some herbs she grows, to farmer's markets.

*How did you start doing business with Mohawk Harvest?*

My wife met Chris at a farmer's market, and he was quite interested in our yogurt. We arranged a day last March for me to do a tasting at the old store. I put a case of "Simply Greek" on the floor, and a number of customers were reaching down and taking it without tasting it first. Since then, there has been steady growth in the demand for "Simply Greek," and now, in the larger store, I expect demand to increase further as traffic grows. Chris was also very interested in selling my lamb. I began providing the lamb recently, and I expect demand for that to also increase.

*How do you like working with Mohawk Harvest?*

Yogurt made from sheep's milk is a high-end product. Sheep's milk, unprocessed, is significantly more expensive than cow's milk, because it is valued for its unique qualities: sheep's milk is much easier to digest than cow's milk, it has twice the calcium, and up

to 48% more protein. The fat content is higher but it's "better for you fat" – not as high in saturated fatty acids and higher in the mono-unsaturated or polyunsaturated fatty acids. It has smaller fat globules which makes it more digestible for people with a lactose intolerance to cow's milk products. Sheep's milk is also thicker than cow's milk, so there is no need to add stabilizers to the yogurt. As far as taste, it has a thicker consistency, is creamier and smoother than cow's milk yogurt. An interesting side note – sheep's milk can actually be frozen and reconstituted with no degradation in flavor – you can't do that with cow's milk.

Co-op shoppers are distinctly different from shoppers concerned only with price. Typically, a co-op shopper is more concerned with the quality of the food available and likes to know where it's coming from. He or she is also much more aware of the need to support local food producers and knows that by eliminating a middle-man, the farmer makes a better living selling his products and the buyer pays a lower price for a higher quality item. I also sell through the Little Falls Cooperative Market and find co-ops to be a much better channel for my type of products.

*Was there any effect on your business after Fage, Europe's largest Greek yogurt manufacturer, opened a plant in Johnstown?*

Fage, and other producers of a large volume of product, are restricted to using cow's milk because the availability of sheep's milk simply would not support major production. However, American consumers became aware of the desirable qualities of Greek Yogurt, which I believe helped, and will help, sales of my own product.

*In Greece, is yogurt made from sheep's or cow's milk?*

It is made from both.

*Can we expect new products from you in the future?*

I have given some thought to other products, but have no plans to get involved with new products until I believe I have saturated the available market with my current products.

*As the interview comes to a close, sheep are moving from the milking barn to the pastures of grass across the road. There are so many sheep, it's like waiting at a crossing for a freight train to pass. From our position near the barn, we can only see the narrow side, so it has an effect similar to watching 16 clowns get out of a Volkswagen. They're moving at a pretty good clip, so I guess eating grass is something they really look forward to.*



### **The Mohawk Harvester**

Published Monthly by the  
**Mohawk Harvest  
Cooperative Market**

#### **Co-Editors:**

Lena Andersson

Michelle Harring

#### **Composition and Layout:**

Frank Ambrose

## Chatting With Suzanne



After chatting over the check-out counter at the co-op, Suzanne Schemerhorn and MaryJo Brady continued their conversation later that same day.



*How did you become involved with the co-op, MaryJo?*

I've been a co-op member for about a year and a half. I learned about the co-op through artist Judy Plotner, a friend of mine who exhibits work at the store. She encouraged me to drop by, and the very first time I went into the old store, manager Chris Curro made me feel so welcome that I couldn't wait to go back again. I was really tired of the impersonality of the area chain supermarkets. When I shopped, I missed the interaction with people. Chris' warm welcome made me want to come back, and the quality of the products in the co-op was wonderful. I like being able to shop local, especially in a county like ours, where small mom-and-pop business have been edged out by the big-box stores.

*You have just become the co-coordinator of the volunteers, working with Ruth Levinton-Pettit. How did you get started on this?*

I like to volunteer, and I do other volunteer work as well. I want to feel that my time is worth something and that I am spending that time for the good of someone else. Way back, last year, my friend and fellow quilter Barb Skoda asked me to help out. She described the type of work she was doing, and I said, "I can do that." But I had other concerns for quite a while and had to wait to get started. Just recently, I called Ruth and said, "OK, I'm ready now." And here I am! Ruth and Chris are special people and have been so helpful in getting me started. I'm thrilled to be a part of it all- a lovely concept, a lovely store, a great community. The first time I came into the new store, I didn't want to leave--I was so loving that warm feeling. So after I shopped, I sat down in the café and had a coffee. Pretty soon, along came two of my friends to join me. Pretty soon, we had a table of five. Now we know where we can go for that special lunch. The co-op has always been a convenience- with the café there, too,

## MOHAWK MEDICINALS

### Comfrey— The Healing Herb

by Laurie Freeman

Comfrey (*Symphytum officinale*) gets its common name from the Latin word "confer-va," which means "to knit together." Its scientific name, *Symphytum*, is Greek for "grow together" and *officinale* indicates that this herb was traditionally used in the doctor's office. From its name alone, you can surmise that the plant has been used medicinally for hundreds of years.

Both the leaves and roots of comfrey are rich in the chemical compound allantoin, a substance that encourages healing by promoting cell proliferation. You can take advantage of this substance by using comfrey to heal all sorts of bruises and wounds, including broken bones. It will not only heal but will prevent scarring. The only caveat to its external use (I don't recommend taking it internally) is to avoid using it on deep puncture wounds. The herb is so effective that the skin may heal over an infection below the surface.

To use comfrey, make a decoction of the root (for instructions see the Burdock article in the September 2010 newsletter) or an infusion of the leaves (see the Dandelion article of May 2011). Use the resulting liquid as a mouthwash for sores in the mouth, or as a compress for skin wounds. To make a compress, soak a cloth in the liquid and hold on the injury. An alternative is to make a poultice by steaming the leaves, cooling them and then draping them over the wound. Two other common names from comfrey are "knitbone" and

it's now a destination.

*Where else do you volunteer?*

I am the treasurer of the Quilter's Guild, I volunteer at Wells House, and I rescue dogs and also train therapy dogs. Every year, I participate in working on the SVAN quilt. I am a real estate appraiser, so my other interests give me a change of pace.

*What are your favorite co-op products?*

I would have to say the Happy Jacks Coffee Roasting Company coffees. And as a dog lover, I especially appreciate the name and Jack Russell terrier logo for both the coffee roasting company and the café.

*It's been great chatting with you, MaryJo, and we are glad to have you on board helping with the volunteers.*

Thanks, Suzanne. I want to help this wonderful community grow. I'll see you at the co-op!



"bruisewort" due to the plant's effectiveness on these ailments.

You can make an infused oil with comfrey (as we did with chickweed last month). The beneficial properties of the leaves will be conferred to the oil. Infused oils can be used to make salves, ointments that can be rubbed into the skin. Comfrey-infused oil is a terrific base for a healing salve. To make a salve you will need about one tablespoon of beeswax for each ¼ cup of oil. Add the wax to the oil and warm it until the wax melts (beeswax melts at 140°F). Once the wax is

melted, put a small amount of the mixture in a metal spoon and place it in the freezer for a couple of minutes. When cool, test the firmness of your salve. If it is too soft for your liking, add a bit more beeswax. If it is too firm, add a little more oil. Reheat to combine the ingredients and retest. When you have the consistency you want, pour your salve into small containers and let it harden

at room temperature.

If you are interested in making infused oils and salves, I will be holding a salve making class at the co-op on July 27th from 7-8 pm. We will review the processes and ingredients involved in making both healing salves and lip balm (just another salve!) as well as making at least two different products that you will be able to take home. The cost is \$5 to cover materials. The class is limited to 12 attendees. If you would like to reserve a space, email me (preferred) at radicalacordion@gmail.com or call (if you do not do email) 770-1503. I look forward to our first class together!

## Please Park Safely!



When visiting the co-op, please make sure you park legally (within the lines, not too far out from the curb, etc.) on N. Main and that your inspection stickers are current. Not only will you save yourself a parking ticket, but you'll make it easier for pedestrians and other drivers.

For more  
Mohawk Harvest Co-op News  
Visit us on the website:  
[www.mohawkharvest.org/](http://www.mohawkharvest.org/)

## Meet the Board

with Suzanne Schermerhorn

### An Interview with Greg Dunn

*Greg, you are a member of the co-op board and also a producer. Your farm is Full Quiver Farm in Ft. Plain. Have you always been a farmer, and what motivated you to choose agriculture as a career path?*

I started out as an attorney and lived in the western part of the country, but my wife and I decided to home-school our children, and the farming lifestyle appealed to us. We looked for farm property in the west and found that it was difficult to find enough affordable land in a fertile area to make our dream affordable. We started searching in other parts of the country. Now, I had played baseball in college, so when we were investigating properties in New York State and I saw "Cooperstown," the location of the Baseball Hall of Fame, we went to have a look at the area.

*And how did you become involved with the co-op?*

I think initially it was Crystal Stewart who got us interested in the idea. We became friends with her through her work with the Cornell Cooperative Extension. She enlisted us early on to help get things started.



*What special skills besides your knowledge of farming do you bring to the board?*

Let me say that probably one of my skills is the fact that I was an attorney, so even though I am not licensed to practice law in New York State, I can give legal advice and can draft legal documents, such as the co-op by-laws and other papers. Also, just the fact that I am a farmer, even though I do not have many years of farming under my belt, is an asset to the board. Since the beginning, they wanted to have a farmer on the board, and in this capacity, I can give them valuable input. My third important skill is that I usually don't talk much at board meetings, so they go more quickly and end that much sooner!

*As a board member, what committee do you work on?*

I head up the Farmers' Committee. My focus has been sustainability and small-scale farming. Most people don't understand how much labor goes into a high-quality product. Really good, high-quality local food has to cost more because it is so labor-intensive.

*How would you describe your experience as a member of the co-op board?*

I would say that it has been up and down, but definitely more up than down. Early on, I was excited at the prospect of what could happen as we began to build the co-op and I

was amazed at the enthusiasm and motivation of those people who were instrumental in getting it going. The biggest negative was the old store space. It was too small and too crowded. The move was the best thing for the co-op. I love the new store space. When I shop, I want a calming atmosphere, room to move and take my time shopping, and the new store has that. It's a top-notch space.

*What is your vision for the co-op?*

I like what I see so far. And I would like to see the co-op add even more high-quality, non-mass-produced organic products. There's a core of people out there who care deeply about the quality of their food--these are the folks who are and will continue to be the backbone of the co-op.

*Is there anything else you would like to add?*

I think that it's important that the people reading this article understand how much effort was put in by people like Crystal Stewart, Vince DeSantis, Carol Cownie, Chris Curro, and all the other hardworking, dedicated co-op members who were instrumental in creating the co-op and getting it to where it is today.

*Yes, Greg, the success story of the co-op is pretty amazing, and I would like to thank you also for your commitment to Mohawk Harvest.*

## Salve and Balm Class

with Laurie Freeman

Want some hands-on instruction in making the salves and balms herbalist Laurie Freeman writes about?

Then sign up for her class July 27 from 7-8 PM at the co-op. The cost is \$5 to cover materials. The class is limited to 12 attendees. If you would like to reserve a space, email Laurie (preferred) at <radicalaccordion@gmail.com> or call (if you do not do email) 770-1503.

**"Happy Jacks,"** from page 1

Happy Jacks Café is open daily Monday through Saturday from 8:00-2:00 and Sunday from 10:00-2:00 for a full café beverage menu



plus bakery items. After hours, coffee and tea (hot or iced) are always available. So think Happy Jacks when you want to meet a friend for coffee, sit and sip for a while, or enjoy a delicious deli lunch plus your favorite café beverage. At Happy Jacks, "see you at the co-op" has taken on a new meaning!

## Is Your Kitchen Spice Ready?

by Ginni Mazur

Do you feel like you never have the spice on hand that you need for a recipe? According to Food Network Kitchens, here are the spices no kitchen should be without!



**Dried Mint:** Mint is great for adding Mediterranean flavors. Combine with olive oil, salt, garlic, and lemon juice for a quick marinade.

**Dried Oregano:** Use in a potato salad and don't forget the spicier, pungent Mexican variety.

**Curry Powder:** This is a blend of chiles, cumin, coriander, cardamom, and turmeric. Adds Indian flair!

**Bay Leaves:** A couple in stews or soups help to bring the flavors together.

**Ground Cumin:** This spice is for cooks who love full-flavored ethnic foods found in Mexican, Indian, and Middle Eastern cooking.

**Ground Allspice:** In soups, this spice can give soups and stews an exotic Caribbean, Latin, or Southeast Asian spin. Also can be used in cakes and cookies.

**Black Peppercorns:** Freshly ground, this gives any dish a kick. Also try pressing into meat before grilling.

**Paprika:** This spice is popular in Spanish and Hungarian cuisines. A sprinkle adds flavor and color.

**Ground Cinnamon:** This popular spice can be used in stews, desserts, and salads.

**Dried Chiles:** Chiles come in several flavors and strengths and are key to layering spice, richness, and smoke to recipes.

So if you need to "beef up" your spice cabinet, above are some suggestions. Of course, all are available in your co-op! See you in the spice row at 30 N. Main St.

**"Alan,"** from page 1

No, because my job as assistant manager is to know as much as I can about everything so that I can do all I can to support the manager and assure that the store runs efficiently and consistently offers a great shopping experience for all who come here.

*Thanks, Alan for taking the time during your busy day to reach out to co-op members by doing this interview*

## Mohawk Holistics

by Suzanne Schermerhorn

### Oh, My Aching Back!

Now that it is summer, many of us are out there biking, walking, swimming, hiking, and doing yard work and home improvement projects. Exercise and physical labor are good for you, except for those times when you move the wrong way and something gets out of balance in your back, or perhaps you get hit by a UFO (such as the softball that your children are using to practice for the big game) and end up with a painful bruise. But remember that there are also products on the co-op shelves that may help you out of a painful spot, in addition to anything your physician may recommend.



For bumps and bruises (in fact, for all types of soft tissue injury), there are herbal and homeopathic topicals that you rub on where it hurts and homeopathic remedies that you take by mouth. They are surprisingly effective.

Arnica montana will help swelling and speed the disappearance of the discoloration (a bruise) that is caused by subcutaneous bleeding at the point of impact. If you have strained or sprained a muscle or even just overworked it so that it feels achy, Back and Neck Rescue by Peaceful Mountain and Arnicaire by Boiron may be helpful. Arnicaire is a homeopathic gel or cream whose principal ingredient is arnica montana. Back and Neck Rescue contains these herbs: St. John's wort, arnica montana, white willow, yarrow, comfrey, lavender and aloe. (If you use a topical, remember that it should never be applied to broken skin.) For convenient and immediate attention to soft tissue injury when you are on the run, keep a Boiron "blue tube" of arnica montana 30c in your purse or pocket.

And then there is that dreaded and excruciating sensation of sciatica. In addition to anything else you usually do (or do not do) when your sciatic nerve is screaming at you, consider trying Peaceful Mountain's Sciatic Rescue. This herbal topical comes in a pump bottle and brings you the healing power of arnica montana, Jamaican dogweed, St. John's wort, yarrow, white willow, and lavender. Liddell's non-topical homeopathic combination spray remedy BpS Back Pain and Sciatica can also help you calm that screaming nerve. For relief from nerve pain on the go, you can carry a Boiron "blue tube" of hypericum perforatum 30c, which is homeopathic St. John's wort.

Herbs and homeopathy can be very helpful when your back reminds you that it is there and not too happy at the moment. Hopefully it will not be too long before you are saying,

## SAM

(Social Action of the Month)



Slow Food has become a global organization that developed as a way of eating and a way of living. Founded in 1986 by Italian Carlo Petrini, Slow Food was a response to the corporate-grown "fast food" industry and its consequential effect on the health of the community and the environment. Slow Food's vision is to "envison a world in which all people can access and enjoy food that is good for them, good for those who grow it and good for the planet." The snail became the logo for the organization to reflect the slow and calm way to live and eat. This international movement has thousands of members around the world and Slow Food USA is one of their strongest groups

We have a Slow Food USA chapter in the Mohawk Valley based in Utica. Check out their websites (<http://www.slowfood.com/>; <http://www.slowfoodusa.org/>; <http://www.slowfoodmohawkvalley.com/markets-of-utica>) and join the discussions via their newsletters and blogs. Slow Food is bringing sanity and pleasure back into our basic need for good nutrition and healthy communities.

### Our vision for the Co-Op

- Provide access to local foods and products at fair value
- Build a network of local providers
- Promote community well-being and environmental stewardship
- Offer nutrition information through on-going educational outreach
- Support economic sustainability of our local economy
- Provide a sense of community and belonging to our members
- Operate for the benefit of our member-owners and the community
- Become a valuable resource for the community and part of a vibrant downtown area

"Ahhhhh!" instead of, "Oh, my aching back!"

**D**isclaimer: Always remember that alternative remedies are adjunct therapies to treatment by your physician, and be sure to tell your doctor if you are taking any herbal or homeopathic remedy.

## SUMMER READING

Summer is often the time for travel and the Gloversville Public Library has a large assortment of travel guides, paperbacks and books on CD. Including:

- Backroads of New York
- The Official Rails-to-Trails Conservancy Guidebook*
- The Everything Family Guide to New York City*
- Phantoms of the Hudson Valley*
- The Glorious Estates of a Lost Era*

A complete selection of domestic and international from Fodor's, *Mobile, DK* and *Lonely Planet* travel guides

School reading titles for students

Barbara McMartin's Adirondack hiking books, *New York Times* bestsellers like:

- Hit List* by Laurie Hamilton
- The Kingdom* by Clive Cussler
- State of Wonder* by Ann Patchett
- The Greater Journey* by David McCullough
- In the Garden of Beasts* by Eric Larson



### Secretary Barbara Madonna Reports...

The following individuals have joined our ranks making our Co-op 322 strong.

Thomas and Patricia Suydam, Janet Marie Yeates, Alan and Kathy Mendelsohn, Catherine, Peter, Peter Jr. and Ray Morsellino, Carolyn Kovarik, Cynthia DeGolyer and Beth Wanmer, Sari and John Stewart, Christy and David O'Callaghan-Leue, Linda Wood, Christa Morrone, and JoAnne Lock, Katey, Richard, and Keira Muselbeck, Wilton and Deborah Sharpe, Judy Sawyer, Chris Maury and Wendy Adams, Maria, Jessica and Bryan Betts, Victor Olmeda, Kaleb Aldrich and Amy Denier, Susan and Joseph Kiaunis, Sr., Kim and Roger Najera, and Alex Wolfe, and Kathleen Egly, Jamie Isognia, Susan Smith, Nancy and Pam Cole, Marcus, Eileen and Brie Anne Wilson, Kathleen Henry, Leona and Marvin DuBois, and Christina DeRocker, Jeanne E. Johnson, Dave Field and Cecilia Hazzard, Barbara and Richard Tucci, Alyson, Preston, Preston II, Paula and Bennett Frasier, Priscilla and Emilio Muscolino, Judy, Larry, Chris, Ruth and Sara Doubleday and Katey and Jeff Hawes, Katie and Bob Santamartino, Stephanie, Jeffrey, and Anita Nasadoski and Joe DiVisconti II.