

# Fire Island Chronicle

Volume V

Share Memories, Share Fire Island Chronicle

July 4, 2014

## Happy 4th of July!

By Nicole Brems

It's been 238 years since the founding fathers declared independence from Great Britain. With the holiday quickly approaching, I found some fun facts about the 4th of July for everyone to enjoy.

Representatives of the 13 colonies, also known as the Second Continental Congress, voted on July 2, 1776 in Philadelphia to declare independence. It wasn't until two days later that the committee approved the final draft. The document wasn't signed until August 2nd, but it went to printer with the date July 4 in big letters at the top of the document.

The Declaration of Independence was penned by Thomas Jefferson and signed by 56 men representing 13 colonies. Eight of the signers were born in Britain.

The Revolutionary War started before the signing of the Declaration of Independence. The battles of Lexington and Concord, in April 1775 in Massachusetts, kicked off the war. It's also when Paul Revere made his midnight ride. But, at this point many colonists still hoped for reconciliation with Britain.

During the years of the Revolutionary War, ending in 1783 and which later involved Spain, France and the Netherlands, and the early years of independence, the colonies were governed by the Articles of Confederation. It wasn't until 1787 that the US Constitution was created, giving a central government more power.

Independence Day was officially made a national holiday in 1870, as part of a bill that officially recognized several holidays, including Christmas.

It wasn't until 1938 that it was changed to a paid federal holiday.

The oldest, continuous Independence Day celebration in the country is the 4th of July Parade in Bristol, Rhode Island. It began in 1785.

The "Star Spangled Banner" was written by Francis Scott Key during the War of 1812 and not decreed the official national anthem of the United States until 1931.

Three U.S. Presidents died on July 4th. John Adams and Thomas Jefferson died without hours of each others in 1826. James Monroe died in 1831. Calvin Collidge, the country's 30th president, was born on Independence Day in 1872.

In July 1776, the estimated number of people in the nation was 2.5 million. According to the U.S. and World Population Clock, the nation's estimated population in July 2014 is over 318 million people, with a birth every 8 seconds and a death every 13 seconds.

The Pennsylvania Evening Post was the first newspaper to print the Declaration of Independence.

Americans consume about 155 million hot dogs on Independence Day, it's the biggest hot dog holiday of the year.

The Liberty Bell has not been run since 1846. To mark the holiday, every fourth of July it is symbolically tapped 13 times.

John Adams and Thomas Jefferson are responsible for the bald eagle as the national bird; Benjamin Franklin wanted it to be a turkey.

Happy 4th of July everyone!



## Women's Pride in Cherry Grove Fundraiser

ny, based in Sayville.

By Nicole Brems

The Women's Pride in Cherry Grove fundraiser was held on June 21st at the Island Breeze.

This year's event fundraised for the new EMS in Cherry Grove.

As of May 11th, there has been an EMS personnel on call 24/7, and will remain so for the remainder of the summer. To receive assistance, residents and visitors are urged to follow the same steps you would if you lived elsewhere, call 911. Once the call is placed, the EMS will be dispatched, as well as the Suffolk County Police, who will also be calling in a boat to take the patient to a hospital on the mainland. The EMS personnel come to Cherry Grove from the Community Ambulance compa-

This summer will be a test year for the program and the program will still need to raise money to fund it for future years. For this first year, about \$60,000 were raised.

With more money needed to be raised to continue the program, the fundraiser raised a total of \$14,500 that was donated to the Cherry Grove EMS fund.

The fundraiser was organized by Valerie Perez, Sofina Terzo and Lilianna Narbone, with David Navarro, Channel 7's Eyewitness News Anchor, as the master of ceremonies.

# FREE

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Letter From the Editor**

Happy 4th of July! It's hard to believe that we are already in July. It seems like yesterday that I decided to start this newspaper and already we are in the 5th issue of the season.

Please keep in mind this weekend while you are celebrating to be careful whether you're celebrating the holiday by spending the day on the beach, consuming alcohol or viewing fireworks. The heat can take its toll on your body while on the beach all day, and it can be exasperated by consuming alcohol. If you are viewing fireworks, or there are some being set off near you, be aware of your animals. There are many animals that are frightened by the noise of the fireworks!

With that said, I hope everyone has a great holiday! I look forward to hearing from all of you in the coming weeks.

-Nicole Brems  
Owner/Publisher

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Chronicle*

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# Images of Modern America: Fire Island

by Mike Pedersen

It can be argued that Fire Island took a major turn once it was declared a national seashore and protected by the National Park Service, a turn away from the modern development of Long Island and one towards the culture it embodies now; one embracing its history of maritime culture and alternative ways of living while also spending the days enjoying the beautiful beaches.

In Arcadia Publishing's new visual essay book series, 'Images of Modern America,' Fire Island was chosen as one of the first titles to be published. The book was released on June 16, 2014 and was authored by Fire Island resident and member of Fire Island Animal Rescue Shoshanna McCollum. The book tells the story of Fire Island since it took its turn on September 11, 1964 through 160 color images.

"This series is new for them, it deals in contemporary history," McCollum said, saying that in the past, Arcadia has focused on books of vintage images.

McCollum said that the book also acts as a companion volume to a previous book she wrote with Arcadia, 'Fire Island: Beach Resort and National Seashore,' which came out in March 2012. Since she had the first book under her belt, Arcadia sought her out for the follow-up.

"I had no idea they were doing a new series until they gave me a call," McCollum said. "I got the call in 2013, in late June."

McCollum networked to find many of the images for the book, enlisting the talent of accomplished Long Island photographers including Michael Busch of Great South Bay Images and Vicki Jauron from Bab-

ylon Village, as well as taking photos from home collections or scans from Fire Island National Seashore archives.

"Nobody wants to see 160 images by me, I'm not Ansel Adams or anything," McCollum joked. She did, however, take some images of her own for the book.

Even with premier talent, McCollum stressed the value of the other contributors.

"The home contributors are extremely important, as they're sort of a backbone of the history," McCollum said. "I think there is also an inherent beauty to a simple home photograph."

McCollum likened the challenges of compiling the images for the project to picking berries in the wild, "you find what you need."

"You have a history to tell," McCollum said. "You have to find

images that will meet with that history."

McCollum said that she hopes that there are more books in her future, whether they are with Arcadia Publishing or somebody else.

"It feels right, and it's something I'd like to continue to do if I have the opportunity," McCollum said.

A portion of the proceeds from the book will go to Fire Island Animal Rescue.

The book is available at: Fire Island Lighthouse, Willy Nilly, Nook & Cranny, Kline's, FI County Mouse, OB Historical Society, Flair House, The Pines Pantry, Corliss on the Bay, Seaview Market, A Summer Place, Ltd., and the Cradle of Aviation Museum gift shop, as well as larger retailers such as Amazon, Barnes and Noble and the Arcadia Publishing website.

## New Ocean Beach Playground Opens

by Mike Pedersen

Kids sprinted out of the gate towards brand new playground equipment as the ribbon fell at the opening ceremony of the new Ocean Beach playground Saturday, June 28.

"We are so happy to have accomplished this," said Rita Silver, co-chairman of the Ocean

Beach Community Fund. "And to give the children a fresh and exciting place to have fun, grow and be challenged."

The playground comes after about a year of work from the Community Fund, who used the time to research and fundraise for the new installation next to the Ocean Beach Community House.

Silver said that their fundraiser at Bounce Sports Club in New York City on February 9 was a real success, which paved the way for this playground to happen.

"We are extremely grateful to those that made this possible, especially our donors, who gave generously to make our dream become a reality," Silver said.

Silver also thanked John Schaffner, the honorary chairman of the Ocean Beach Community Fund, who acted as the head fundraiser for the project.

"A bronze plaque will be proudly displayed with the donor's names," Silver said, adding that the plaque will be hung on the outside of the Community House upon its completion.

**Photo credit: Michael Pedersen**

For more pictures of the playground opening, be sure to check out our Facebook page!



# Fire Island Pines

## The Upcoming Pines Invasion

By Charlotte Roe

The famous Invasion of the Pines is going into its 38th year this Independence Day! The Invasion started due to discrimination against a guest in drag at the Botel, a Pines restaurant and bar owned by John B Whyte, in 1976. The Botel refused to serve the guest due to her appearance.

After word had got of the discrimination got to the newly crowned Homecoming Queen of the Arts Project of Cherry Grove, Panzi decided to organize nine Cherry Grove girls and head to back to the Pines harbor via a water taxi, expecting a

confrontational welcome by the men of the Pines.

The men of Pines instead were surprised and entertained by the “Drag Queen Invasion,” welcoming them all to drinks at the Blue Whale bar. This was the first of annual tradition now known as the Invasion of the Pines.

Each year a boat loaded to its full capacity leaves Cherry Grove, to arrive at the Pines at 2pm. After the arrival the drag invaders parade throughout the Pines Harbor and end the parade at the Sip N’ Twirl and pool deck for festivities.

Panzi, who’s real name is Thom

Hanson, has lead the Invasion as Mistress of Ceremonies ever since.

The pool deck is tradition overflowing with celebrators in drag and festive attire to support each other in a “colorful, over the top way,” Panzi said to the Huffington Post last year.

Last year, hundreds of people were in attendance of this event including straight celebrators, looking to support and enjoy themselves. Costumes vary and are getting more outlandish every year as more and more come to the party.

This year preparation for a much larger crowd is in the works with talk of a second ferry

on stand-by for drag invaders. The boat Invasion starts in Cherry Grove on the 4th of July in downtown Cherry Grove as a parade of drag queens and drag kings board the ferry on the way to the Pines, where they are greeted by thousands of admirers and supporters.

Tickets are currently on sale for the ferry trip from Cherry Grove to the Pines. Be sure to contact Sayville Ferry while tickets are still available.

## Women’s Pride in the Pines

By Charlotte Roe

The first day of summer was kicked off with the annual Women’s Pride in the Pines last Saturday. The Fire Island Pines was the host for Hetrick-Martin Institute’s Women’s Pride Dance. The event is designed to raise funds and support for women-identified LGBTQ young people and provide programming opportunities.

The Hetrick-Martin Institute was founded in 1979 and is currently the oldest and largest non-profit organization in support for LGBTQ youth programming in the country.

Saturday’s event was held at Whyte Hall, located at 577 Fire Island Blvd and Coast Guard Walk. It included drinks and hors d’Oeuvres, as well as a silent auction for and a dance.

The dance had approximately 400 women were in attendance and enjoyed an evening in classic white attire while raising more than \$94,000 for HMI. Attendees danced to DJ and Producer Charo Velecio and guest performer Michelle Rivera. The VIP Dinner and show was sold out and comedian Jessica Kirson had brought laughs and smiles to guests throughout the evening.

The funds are being offered to support the Institutes efforts in positive youth developments to promote physical health, mental well-being, emotional resilience, academic achievement, job readiness, and artistic/cultural creativity.

Major sponsors of the event included Coors Light, JetBlue Airways Corporation, Eileen Fisher, Reyka Vodka, and the Ralph Lauren Corporation amongst many others. For more information please visit [www.hmi.org](http://www.hmi.org), or on Twitter (@hetrickmartin) and Facebook ([www.facebook.com/hetrickmartin](http://www.facebook.com/hetrickmartin)).



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coastal roots

cherry grove garden center  
friday-saturday-sunday 10-6

# Crowdfunding On The Rise on Fire Island After Fires

By Micah Danney

Jack Quinn didn't know the owners of the house six doors down from his in Cherry Grove, but after watching it burn in the early morning hours of June 16, he figured they'd need help.

"I wanted to give 50 bucks, but when I looked for somewhere to give it to I found no one had started it yet, so I started it," Quinn said.

His campaign is one of two underway to aid those affected by two separate house fires on Fire Island. Margie, who requested her last name not be used, lost her home, as well as her dog, when a fire gutted her home in Fair Harbor on June 17. The fundraiser for Margie was started by friends as a surprise, she is currently unaware of the

fundraising effort.

Owners Fidel Patino and Dennis Furbush also lost their dog in the Cherry Grove fire, which tore through their house just east of Cherry's on the Bay. Patino was injured jumping from a second-story window as he attempted to save the poodle, Prince, according to the fundraising page Quinn set up on Gofundme.com.

"It was a complete inferno," Quinn said. Two adjacent houses also sustained significant damage as the fire spread. Quinn commended the Cherry Grove Fire Department for containing the blaze, which took about an hour to get under control.

Quinn's campaign surpassed its goal of \$4,000, raising a total of \$7,612 before he shut it down June 27. He said the funds,

which came mostly in the form of donations between \$50 and \$100, will be distributed within the next one to two weeks, in varying percentages based on damage to each property. Quinn devoted 10 percent to the Cherry Grove Fire Department.

The campaign for Margie on Crowdrise.com had raised \$51,420 as of July 2.

Online crowdfunding has grown in popularity in recent years, with sites like Kickstarter allowing independent artists to raise money for their projects. The method has spread as a fundraising technique for many more pursuits, including support for victims of personal tragedies.

"It was just a way to facilitate the grief the community had for a lost pet and property," Quinn said.

## Fire Island Lighthouse Art Show

The work of dozens of local artists is on display at the Fire Island Lighthouse through July 20, with 134 paintings and photographs depicting local scenes available for free viewing and sale.

The art show is located in the Keepers Quarters building at the lighthouse and is of a nautical theme, said Lynn Dunlop, program coordinator for the Fire Island Preservation Society.

A portion of the proceeds will be donated to the organization by the artists. Prices range from \$45 to \$4,000. Approximately 50 artists are represented, Dunlop said.

The art show is the organization's thirteenth.



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cover?**

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# FERRY SCHEDULES

55 Maple Avenue, Bay Shore, NY 11700

JUNE 20 thru SEPTEMBER 2

JUNE 20 thru SEPTEMBER 1

DUNEWOOD	
Leaves Bay Shore	Leaves Dunewood
<b>MONDAY thru FRIDAY</b> Use Friday Schedule 7/3 Use Saturday Schedule 7/4 & 8/31 Use Sunday Schedule 9/1	
7:00am	7:40am
<b>9:25am</b>	10:05am
<b>11:10am</b>	11:50am
<b>1:00pm</b>	1:40pm
<b>3:00pm</b>	<b>4:30pm</b>
5:30pm	<b>6:10pm</b>
<b>6:45pm</b> ↔ Fridays ONLY ↔	7:15pm ↔
*7:25pm ↔ Mon. thru Thurs. ↔	*7:55pm ↔
<b>8:10pm</b> ↔ Fridays ONLY ↔	8:40pm ↔
9:10pm ↔ Fridays ONLY	--
* - will not run Sept. 2	
<b>SATURDAY &amp; 7/4 &amp; 8/31</b>	
<b>9:30am</b>	10:00am
<b>10:50am</b>	11:20am
<b>12:10pm</b>	12:50pm
<b>1:30pm</b>	2:10pm
2:50pm	3:30pm
4:10pm	4:50pm
6:00pm	6:40pm
7:30pm	8:10pm
<b>SUNDAY &amp; 9/1</b> Use Saturday Schedule 8/31	
<b>9:30am</b>	10:10am
11:10am	11:50am
<b>12:50pm</b>	1:30pm
2:05pm	<b>2:35pm</b>
--	<b>3:30pm</b>
4:05pm	<b>4:45pm</b>
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--	7:20pm
--	8:05pm

ATLANTIQUE	
Leaves Bay Shore	Leaves Atlantique
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9:50am	10:35am
11:50am	--
3:00pm ↔ Fridays ONLY	3:30pm
4:15pm	5:30pm
<b>6:45pm</b> ↔ Fridays ONLY ↔	7:25pm ↔
<b>8:10pm</b> ↔ Fridays ONLY ↔	8:50pm ↔
9:10pm ↔ Fridays ONLY	
<b>SATURDAY &amp; 7/4 &amp; 8/31</b>	
<b>9:30am</b>	10:10am
<b>10:50am</b>	11:30am
<b>11:50am</b>	3:30pm
4:30pm	5:30pm
<b>SUNDAY &amp; 9/1</b> Use Saturday Schedule 8/31	
<b>9:50am</b>	10:30am
11:50am	<b>3:20pm</b>
--	<b>5:30pm</b>
--	<b>7:10pm</b>
NO SERVICE TO ATLANTIQUE TUES. 9/2	
FOR WATER TAXI SERVICE ONLY 631-665-8885	
<b>FREIGHT BOAT INFO</b>	
<ul style="list-style-type: none"> <li>• THE FREIGHT BOAT LEAVES BAY SHORE FOR ALL BEACHES AT 10:00AM MON.-SAT.</li> <li>• NO LUMBER OR BUILDING SUPPLIES ACCEPTED AFTER 10AM OR ON WEEKENDS.</li> </ul> <p style="text-align: center;"><b>ALL FREIGHT CALLS: 631-647-3055</b></p> <p>*NO BUILDING MATERIALS ACCEPTED 7/3-7/5. EXTRA FREIGHT BOATS WILL RUN 8/31 &amp; 9/1*</p>	

## Watch Hill Ferry

June 23 thru September 1

Monday thru Friday

8:45 am	9:15 am
10:15 am	11:00 am
12:30 pm	1:15 pm
3:10 pm	3:50pm
5:00 pm	5:45 pm
7:00 pm	Friday only 7:45 pm

Saturday and Sunday (7/4 and 9/1)

8:30 am	9:05 am
10:00 am	10:45 am
12:00 pm	12:45 pm
1:45 pm	2:30 pm
3:30 pm	4:15 pm
5:30 pm	6:30pm
Saturday only & 7/4 10:00 pm	

JUNE 20 thru SEPTEMBER 2

## SALTAIRE

Leaves Bay Shore	Leaves Saltaire
<b>MONDAY thru THURSDAY</b> Use Friday Schedule 7/3 Use Sunday Schedule 9/1	
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B *9:10pm	*9:50pm B
*-Will not run Sept. 2	
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K 10:30pm	11:00pm

Leaves Bay Shore	Leaves Saltaire
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K 6:00pm	6:30pm
K 7:30pm	8:00pm
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KB 8:50pm	9:35pm B
<b>FREIGHT BOAT INFO</b>	

SALTAIRE

# FERRY SCHEDULES

35 Maple Avenue, Bay Shore NY, 11700

JUNE 20 thru SEPTEMBER 2

## OCEAN BEACH

JUNE 20 thru SEPTEMBER 2

## KISMET

Leaves Bay Shore	Leaves Ocean Beach
<b>MONDAY thru THURSDAY</b> Use Friday Schedule 7/3 Use Sunday Schedule 9/1	
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4:50pm ↔ Wed & Thurs. Only ↔	<b>4:45pm</b>
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* Trips will not run Sept. 2	
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Leaves Bay Shore	Leaves Ocean Beach
<b>SATURDAY &amp; SUNDAY</b> Use Saturday Schedule 7/4, & 8/31 Use Sunday Schedule 9/1	
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<b>**SATURDAYS ONLY**</b>	
<b>**Also Runs 7/4 &amp; 8/31**</b>	
<b>***Special \$16.00 One-Way cash Fare***</b>	
<b>**or \$9.00 with a ticket**</b>	

Leaves Bay Shore	Leaves Kismet
<b>MONDAY thru THURSDAY</b> Use Sunday schedule on 9/1 Use Friday Schedule 7/3 Mondays only & 9/2 ↔	
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S 9:25am	7:45am S
S 11:10am	10:05am S
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	*11:20pm B
* Trips will not run Sept. 2	
<b>FRIDAY &amp; 7/3</b> Use Saturday Schedule 7/4	
B 7:00am	7:45am S
S 9:25am	10:05am S
S 11:10am	11:50am S
S 1:00pm	1:40pm S
S 3:00pm	3:40pm S
S 4:15pm	4:55pm S
S 5:30pm	6:10pm S
S 6:45pm	7:25pm S
S 8:00pm	8:40pm S
S 9:10pm	9:50pm S
S 10:30pm	11:10pm S
B 12:00M	**12:30am B
** -12:20am to BS will make additional stops	
<b>**NOTES**</b>	
M- USE MAPLE AVE. DOCK	

Leaves Bay Shore	Leaves Kismet
<b>SATURDAY &amp; 7/4 &amp; 8/31</b>	
B 7:00am	7:50am B
S 9:30am	10:10am S
S 10:50am	11:30am S
S 12:10am	12:50pm S
S 1:30pm	2:10pm S
S 2:50pm	3:30pm S
S 4:10pm	5:10pm S
S 6:00pm	6:40pm S
S 7:30pm	8:10pm S
B 9:00pm	9:50pm B
B 10:50pm	11:45pm B
<b>FOR SCHEDULED LATE NIGHT WATER TAXI SERVICE TO BAY SHORE</b> CALL FIRE ISLAND WATER TAXI 631-665-8885	
<b>SUNDAY &amp; 9/1</b> Use Saturday Schedule 8/31	
B 7:00am	7:50am B
S 9:30am	10:10am S
S 11:10am	11:50am S
M 12:00 N	12:30pm M
S 12:50pm	1:30pm S
M 2:05pm	2:35pm M
M 3:10pm	3:40pm M
M 4:15pm	4:45pm M
M 5:20pm	5:50pm M
M 6:25pm	6:55pm M
S 7:30pm	8:00pm S
B 8:50pm	9:45pm B

**FREIGHT BOAT INFO**

- THE FREIGHT BOAT LEAVES BAY SHORE FOR ALL BEACHES AT 10:00AM MONDAY THRU SATURDAY.
- NO LUMBER OR BUILDING SUPPLIES ACCEPTED AFTER 10AM OR ON WEEKENDS

**ALL FREIGHT CALLS: 631-647-3055**  
freight@fireislandferries.com  
\*NO BUILDING MATERIALS ACCEPTED 7/3-7/5.  
EXTRA FREIGHT BOATS WILL RUN 8/31 & 9/1\*

**FOR WATER TAXI SERVICE ONLY**  
631-665-8885  
WWW.FIREISLANDWATERTAXI.COM

JUNE 20 thru SEPTEMBER

## SEAVIEW

JUNE 20 thru SEPTEMBER 2

## OCEAN BAY PARK

Leaves Bay Shore	Leaves Seaview
<b>MONDAY thru THURSDAY</b> Use Friday Schedule 7/3 Use Sunday Schedule 9/1 Mondays & 9/2 ONLY ↔	
7:00am	6:00am
*8:20am ↔ Mondays ONLY ↔	7:30am
9:25am	*8:50am
11:00am	9:55am
12:50pm	11:30am
2:50pm	1:20pm
4:10pm	3:20pm
5:30pm	4:40pm
6:50pm	6:00pm
*8:15pm	7:25pm
9:45pm ↔ Thurs. ONLY ↔	*8:50pm
	10:15pm
* - Trips will not run Sept. 2	
<b>FRIDAY &amp; 7/3</b> Use Saturday Schedule 7/4	
7:00am	7:30am
9:20am	9:50am
10:45am	11:20am
12:15pm	12:50pm
1:45pm	2:20pm
3:10pm	3:40pm
4:10pm	4:40pm
5:10pm	5:40pm
6:10pm	6:40pm
6:50pm	7:30pm
7:30pm	8:00pm
8:20pm	8:50pm
9:00pm	9:30pm
10:20pm	

Leaves Bay Shore	Leaves Seaview
<b>SATURDAY &amp; 7/4 &amp; 8/31</b>	
7:00am	7:35am
9:10am	9:40am
10:00am	10:30am
10:45am	11:20am
11:20am	11:50am
12:10pm	12:40pm
12:50pm	1:20pm
1:50pm	2:20pm
2:50pm	3:20pm
3:50pm	4:20pm
4:50pm	5:20pm
6:10pm	6:40pm
7:30pm	8:00pm
9:00pm	9:30pm
<b>SUNDAY &amp; 9/1</b> Use Saturday Schedule 8/31	
7:00am	7:35am
8:40am	9:10am
10:00am	10:30am
11:15am	11:45am
12:30pm	1:00pm
1:15pm ↔ Will not run Sept 2	
- -	2:20pm
3:05pm	3:40pm
4:20pm	4:55pm
5:35pm	6:10pm
7:05pm	7:40pm
- -	9:20pm

Leaves Bay Shore	Leaves Ocean Bay Park
<b>MONDAY thru THURSDAY</b> Use Friday Schedule 7/3 Use Sunday Schedule 9/1 Mondays & 9/2 ONLY ↔	
7:00am	6:10am
*8:20am ↔ Mondays ONLY ↔	7:40am
9:25am	*9:00am
11:00am	10:05am
12:50pm	11:40am
2:50pm	1:30pm
4:10pm	3:30pm
5:30pm	4:50pm
6:50pm	6:10pm
*8:15pm	7:35pm
9:45pm ↔ Wed & Thurs ONLY ↔	*9:00pm
	10:25pm
* - Trips will not run Sept. 2	
<b>FRIDAY &amp; 7/3</b> Use Saturday Schedule 7/4	
7:00am	7:40am
9:20am	10:00am
10:45am	11:30am
12:15pm	1:00pm
1:45pm	2:30pm
3:10pm	3:50pm
4:10pm	4:50pm
5:10pm	5:50pm
6:10pm	6:50pm
6:50pm	7:30pm
7:30pm	8:10pm
8:20pm	9:00pm
9:00pm	9:40pm
10:20pm	10:50pm

Leaves Bay Shore	Leaves Ocean Bay Park
<b>SATURDAY &amp; 7/4 &amp; 8/31</b>	
7:00am	7:45am
9:10am	9:50am
10:00am	10:40am
10:45am	11:15am
11:20am	12:00 N
12:10pm	12:50pm
12:50pm	1:30pm
1:50pm	2:30pm
2:50pm	3:30pm
3:50pm	4:30pm
4:50pm	5:30pm
6:10pm	6:50pm
7:30pm	8:10pm
9:00pm	9:40pm
10:20pm	11:20pm
Runs 7/4, 7/5, 8/30, 8/31 ONLY ↔	
<b>**Special \$16 one-way cash fare**</b>	
<b>**or \$9.00 with a ticket**</b>	
<b>SUNDAY &amp; 9/1</b> Use Saturday Schedule 8/31	
7:00am	7:45am
8:40am	9:20am
10:00am	10:40am
11:15am	11:55am
12:30pm	1:10pm
1:15pm ↔ Will not run Sept 1	
1:50pm	2:30pm
3:05pm	3:45pm
4:20pm	5:00pm
5:35pm	6:20pm
7:05pm	7:50pm
	9:30pm
8:45pm ↔ Will not run Sept 1 ↔	11:00pm
<b>FREIGHT BOAT INFO</b>	
• THE FREIGHT BOAT LEAVES BAY SHORE FOR ALL BEACHES AT 10:00AM MON. - SAT.	
• NO LUMBER OR BUILDING SUPPLIES ACCEPTED	

**FREIGHT BOAT INFO**

- THE FREIGHT BOAT LEAVES BAY SHORE FOR ALL BEACHES AT 10:00AM MON-SAT.
- NO LUMBER OR BUILDING SUPPLIES ACCEPTED AFTER 10AM OR ON WEEKENDS

**ALL FREIGHT CALLS: 631-647-3055**  
\*NO BUILDING MATERIALS ACCEPTED 7/3-7/5.



FI Pines

# SAYVILLE FERRY SCHEDULES

Cherry Grove

Summer Schedule June 27- September 7

Leave Sayville                      Leave FI Pines

Mondays (Except 9/1/14)

5:45 AM	6:10 AM- will not run 9/1 and 9/2
7:00 AM	7:25 AM
8:00 AM	8:45 AM
9:30 AM	10:00 AM
11:30 AM	12:00 PM
1:30 PM	2:00 PM
3:30 PM	4:00 PM
5:30 PM	6:00 PM
7:30 PM	8:00 PM
8:30 PM	9:00 PM

Tuesdays & Wednesdays

7:00 AM	7:25 AM
8:00 AM	8:45 AM
9:30 AM	10:00 AM
11:30 AM	12:00 PM
1:30 PM	2:00 PM
3:30 PM	4:00 PM
5:30 PM	6:00 PM
7:30 PM	8:00 PM

Thursdays (Except 7/3/14 - Use Friday Schedule)

7:00 AM	7:25 AM
8:00 AM	8:45 AM
9:30 AM	10:00 AM
11:30 AM	12:00 PM
1:30 PM	2:00 PM
3:30 PM	4:00 PM
5:30 PM	6:00 PM
7:30 PM	8:00 PM
8:30 PM	9:00 PM
10:15 PM	10:40 PM

Fridays & 7/3/14 (Except 7/4/14 - Use Saturday Schedule)

7:00 AM	7:25 AM
8:00 AM	8:45 AM
9:30 AM	10:00 AM
11:30 AM	12:00 PM
1:30 PM	2:00 PM
3:30 PM	4:00 PM
4:30 PM	5:00 PM
5:30 PM	6:00 PM
6:30 PM	7:00 PM
7:00 PM	7:30 PM
7:30 PM	8:00 PM
8:00 PM	8:30 PM
8:30 PM	9:00 PM
9:30 PM	10:00 PM
10:30 PM	11:00 PM
12:00 AM	12:25 AM

Saturdays, Sundays & 7/4/14 & 9/1/14

8:00 AM	8:30 AM
9:20 AM	9:45 AM
10:20 AM	10:45 AM
11:20 AM	11:45 AM
12:20 PM	12:45 PM
1:20 PM	1:45 PM
2:15 PM	2:45 PM
3:15 PM	3:45 PM
4:15 PM	4:45 PM
5:15 PM	5:45 PM
6:15 PM	6:45 PM
7:15 PM	7:45 PM
8:15 PM	8:45 PM
9:15 PM	9:45 PM
10:30 PM	11:00 PM

Summer Schedule June 27- September 7

Leave Sayville                      Leave Cherry Grove

Mondays (Except 9/1/14)

5:45 AM	6:10 AM- will not run 9/1 and 9/2
7:00 AM	7:25 AM
8:00 AM	8:25 AM
9:30 AM	10:00 AM
11:30 AM	12:00 PM
1:30 PM	2:00 PM
3:30 PM	4:00 PM
5:30 PM	6:00 PM
7:30 PM	8:00 PM
8:30 PM	9:00 PM

Tuesdays, Wednesdays & Thursdays (Except 7/3/14 - Use Friday)

7:00 AM	7:25 AM
8:00 AM	8:25 AM
9:30 AM	10:00 AM
11:30 AM	12:00 PM
1:30 PM	2:00 PM
3:30 PM	4:00 PM
5:30 PM	6:00 PM
7:30 PM	8:00 PM
8:30 PM	9:00 PM- Thursdays only
10:15 PM	11:00 PM- Thursdays only

Fridays & 7/3/14 (Except 7/4/14 - Use Saturday Schedule)

7:00 AM	7:25 AM
8:00 AM	8:25 AM
9:30 AM	10:00 AM
11:30 AM	12:00 PM
1:30 PM	2:00 PM
3:30 PM	4:00 PM
4:30 PM	5:00 PM
5:30 PM	6:00 PM
6:30 PM	7:00 PM
7:30 PM	8:00 PM
8:30 PM	9:00 PM
9:30 PM	10:00 PM
10:30 PM	11:00 PM
12:00 AM	12:45 AM

Saturdays & 7/4/14 & 8/31/14

8:00 AM	8:30 AM
9:20 AM	9:45 AM
10:20 AM	10:45 AM
11:20 AM	11:45 AM
12:20 PM	12:45 PM
1:20 PM	1:45 PM
2:15 PM	2:45 PM
3:15 PM	3:45 PM
4:15 PM	4:45 PM
5:15 PM	5:45 PM
6:15 PM	6:45 PM
7:15 PM	7:45 PM
8:15 PM	8:45 PM
9:15 PM	9:45 PM
11:00 PM	11:30 PM
12:30 AM	1:00 AM
1:30 AM	2:00 AM

Sundays & 9/1/14(Except 8/31/14 - Use Saturday Schedule)

8:00 AM	8:30 AM
9:20 AM	9:45 AM
10:20 AM	10:45 AM
11:20 AM	11:45 AM
12:20 PM	12:45 PM
1:20 PM	1:45 PM
2:15 PM	2:45 PM
3:15 PM	3:45 PM
4:15 PM	4:45 PM
5:15 PM	5:45 PM
6:15 PM	6:45 PM
7:15 PM	7:45 PM
8:15 PM	8:45 PM
9:15 PM	9:45 PM

# Davis Park-Leja Beach- Ocean Ridge Ferry Schedule

June 27 thru September 2

Lv Patchogue

Lv Davis Park

## Monday thru Thursday

6:15 am	Monday only	6:40 am
7:30 am		8:00 am
11:30 am		12:15 pm
1:15 pm		1:45 pm
3:20 pm		4:00 pm
6:35 pm		7:00 pm
8:30 pm*		9:00 pm*
10:00 pm*		10:30 pm*

• will not run after 8/28

## Friday

7:30 am	8:00 am
10:15 am	10:45 am
11:30 am	12:15 pm
1:15 pm	1:45 pm
3:20 pm	4:00 pm
5:30 pm	5:55 pm
6:35 pm	7:00 pm
8:30 pm	8:55 pm
9:30 pm	10:00 pm
10:30 pm	11:00 pm

## Saturday & July 4th

7:30 am	8:00 am
10:15 am	10:45 am
11:30 am	12:00 pm
12:45 pm	1:15 pm
2:00 pm	2:30 pm
3:30 pm	4:20 pm
5:30 pm	5:55 pm
6:30 pm	6:55 pm
8:00 pm	8:30 pm
9:30 pm	10:00 pm
11:15 pm	12:00 am

## Sunday

7:30 am	8:00 am
10:15 am	10:45 am
11:30 am	12:00 pm
12:45 pm	1:15 pm
2:00 pm	2:30 pm
3:30 pm	4:20 pm
4:45 pm	5:20 pm
5:45 pm	6:20 pm
6:45 pm	7:20 pm
7:45 pm	8:20 pm
8:45 pm	9:30 pm
10:00 pm	10:30 pm

# Sailors Haven Ferry Schedule

June 21, 2014 - September 1, 2014

Leave Sayville

Leave Sailors Haven

## Monday - Friday

*9:30 AM	*10:00 AM
11:15 AM	11:45 AM
1:15 PM	1:45 PM
*3:15 PM	*4:00 PM
5:00 PM	5:30 PM

## Saturdays, Sundays & Holidays

*9:20 AM	*9:45 AM
10:30 AM	11:00 AM
11:45 AM	12:15 PM
1:30 PM	2:00 PM
*3:45 PM	*4:15 PM
5:00 PM	5:30 PM
6:00 PM	6:40 PM

\*Will run rain or shine. All other trips may be canceled in inclement weather. Please call for a weather update if in doubt: (631) 589-8980.

# Water Island Ferry Schedule

June 16- September 1

Leave Sayville

Leave Water Island

## Mondays

(except Sept 1st)

4:30 PM Starts June 23 4:50 PM

## Thursdays

July 10th - August 28th

7:00 PM

-

## Fridays & Thursday, July 3rd

Will not run July 4th

12:30 PM	12:50 PM
6:30 PM	6:50 PM
8:30 PM	8:50 PM

## Saturdays & Friday, July 4th &

9:30 AM	9:50 AM
3:30 PM	4:00 PM

## Sundays & Labor Day, September 1st

3:15 PM	3:45 PM
*6:15 PM	*6:45 PM

\* Will not run Sunday, August 31

# Fire Safety Tips

By Nicole Brems

With the recent fires destroying two homes on Fire Island, it is important to know fire safety. Please keep these tips in mind while celebrating your holiday this weekend, as well as the rest of the summer.

## **HAVE AT LEAST ONE WORKING SMOKE ALARM**

-Despite the fact that it is now New York State law requiring that every home have at least one smoke alarm, many still don't. Smoke alarms are inexpensive and sold at any hardware store, along with many other stores. This small investment could save your life. The alarm should be tested monthly, with the batteries being replaced about once a year, or as recommended by the manufacturer. According to the Red Cross, 65% of house fire deaths occur in homes without a working smoke alarm.

## **HAVE A CARBON MONOXIDE DETECTOR**

-Carbon monoxide kills! Be sure to have alarms in central locations and on every level of your home, including outside sleeping areas.

-If the alarm sounds, move outside the home quickly, the same way you would when the smoke alarm sounds.

-Open the windows in your house to allow the carbon monoxide to leave the home.

## **PREVENT ELECTRICAL FIRES**

-NEVER overload extension cords or sockets. Do not place cords and wire under rugs, turn off immediately if there is a spark, sputter or an unusual smell. Especially on Fire Island, it is important to have your electrical professionally checked after a heavy storm, like after Superstorm Sandy, and after a weather-filled winter, like the one we just had. There are still many homes that have not been professionally checked since Sandy. Be sure to do so this summer.

## **PREVENTING FIRES**

-Don't smoke in bed. Many

fires have started by someone smoking in bed and then falling asleep.

-Be careful when lighting candles. Make sure you don't have a lit candle near anything that can catch fire. Be sure to blow out the candles before falling asleep. Also, be careful when the candles are placed if you have pets. Pets can knock into or jump on furniture that will result in the candle being knocked down and starting a fire.

## **USE APPLIANCES WISELY**

-Always follow the manufacturer's safety precautions. It may seem silly, but many people don't. Overheating, unusual smells, shorts and sparks are all warning signs that appliances need to be shut off, replaced or repaired. Unplug appliances when they are not in use.

## **ALTERNATE HEATERS**

-Portable heaters need their space. Once the fall returns, there will be some cold winter nights, resulting in many Fire Islanders turning on a space heater to stay warm for the night. Be sure to give space heaters at least three feet of space from anything combustible.

-Keep fire in the fireplace! Use fire screens and have your chimney cleaned annually, especially before you use it again for the first time this fall.

## **AFFORDABLE HOME FIRE SAFETY SPRINKLERS**

-Home sprinklers can be affordable, they can increase property value and lower insurance rates. Plus, in combination with working smoke alarms, can greatly increase your chance of survival if there is a fire.

## **GRILLING SAFETY**

-Propane and charcoal grills should ONLY be used outdoors.

-Place the grill well away from the home, deck railings and branches.

-Keep children and pets away from the grill area.

-Always make sure your gas grill lid is open before lighting it. This is incredibly important. If the fire goes out or

doesn't spark right away, turn off the gas for 15 minutes before relighting this grill. This will prevent all the gas that was previously released from catching fire.

-Familiarize yourself with the type of grill you are using. There are different instructions and tips for the different types of grills. What is right for one type is wrong for another.

## **HAVING A CLEAN HOME**

-It is important to have a clear path through every room to be able to escape without obstacles. People discuss hoarding as a fire risk, but it can be a similar risk if you have obstacles in the way, preventing your escape from the home.

-Not only are you put at risk when your home is not clean, but responding firefighters can be put at risk due to obstructed exits, falling objects.

## **PLAN YOUR ESCAPE**

-This is incredibly important and cannot be emphasized enough. You should practice an escape from every room in the house. Select a location where everyone can meet after escaping. If you are living in a house with multiple units (as is very common on Fire Island), talk with the people in the other units and make sure they also have a plan.

-Practice escaping from your home twice a year, including practicing waking up to smoke alarms, low crawling and meeting outside.

-Teach household members to STOP, DROP and ROLL if their clothes catch on fire.

## **CARING FOR CHILDREN AND OLDER PEOPLE**

-Young children can be curious about fire. Many will play with matches or lighters. Be sure to teach them that fire is not a toy and can be dangerous.

-Every year many senior citizens die in fires. Be sure to discuss with your elderly family a plan for escaping a fire.

## **USE CAUTION WITH FIRE EXTINGUISHERS**

-Firstly, it is always helpful to have a portable fire extinguisher

in your home. Having one, and knowing how to use it properly, can prevent a small fire from turning into a large one.

-Be sure to contact your local fire department to teach you how to properly use a portable fire extinguisher. They should emphasize that they are to be used in only fires that are confined to a small area, the room is NOT filled with smoke, everyone has exited the building and the fire department has been called.

-Remember PASS when using a fire extinguisher:

-P- Pull the pin and hold the extinguisher with the nozzle pointing away from you

-A- Aim low. Point the extinguisher at the base of the fire.

-S- Squeeze the lever slowly and evenly.

-S- Sweep the nozzle from side to side.

## **NEVER, NEVER GO BACK IN!**

-This cannot be emphasized enough! Under no circumstances are you to re-enter your home after leaving. Fire fighters are here to go back in if there is someone trapped. They have the proper gear and training to enter a fire. Many people are injured when they re-enter the fire in search of a pet or someone who is still inside.

## **RECOVERING FROM A FIRE**

Even with prevention and knowing fire safety, fires still happen. Once you have escaped the fire it is important to keep post-fire safety in mind.

-Have injuries treated by a medical professional. Wash small wounds with soap and water, be sure to use bandages and replace them when needed.

-Remain calm. Pace yourself. Listen carefully to what people are telling you.

-Check with the fire department to make sure your residence is safe to enter.

-Be sure to wear long pants, long-sleeved shirt, closed-toe, rubber-soled shoes or boots and work gloves when entering the damaged home. Dust masks, safety goggles and a hard hat might also be necessary depending on the circumstances.

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						60			
61					62						63			

**ACROSS**

- 1. Backside
- 5. Anagram of "Space"
- 10. Aquatic plant
- 14. Anger
- 15. Stomata
- 16. Gladly (archaic)
- 17. A preacher
- 19. Humdinger
- 20. Not used
- 21. Corrosives
- 22. Pools
- 23. Insecticide
- 25. Homeric epic
- 27. How old you are
- 28. Excluders
- 31. Amount of hair
- 34. Prisons
- 35. Regret
- 36. Breezy
- 37. Fastidious
- 38. Observed
- 39. Caviar

- 40. Trainee
- 41. Explode
- 42. Engravings
- 44. Put clothing on
- 45. Clan emblem
- 46. Durations
- 50. Nursemaid
- 52. Growing old
- 54. Best seller
- 55. Away from the wind
- 56. Letterhead
- 58. Catholic church service
- 59. To make known (archaic)
- 60. Bit of gossip
- 61. At one time (archaic)
- 62. Performed
- 63. Gentlewoman

**DOWN**

- 1. Sporting venue
- 2. Stream
- 3. Dishes of shredded cabbage
- 4. Poetic dusk
- 5. Coins

- 6. Infant's illness
- 7. Desiccated
- 8. Skeptic
- 9. Eastern Standard Time
- 10. Borne on the water
- 11. Clothes cleaner
- 12. Decorate with gold leaf
- 13. Rectum
- 18. Mobs
- 22. Quarries
- 24. Not difficult
- 26. Easter flower
- 28. Fertile areas
- 29. Regrets
- 30. Dispatched
- 31. Container weight
- 32. Violent disturbance
- 33. Verticality
- 34. Judicious
- 37. A temple (archaic)
- 38. Vocalized musically
- 41. Hand drum
- 43. Truthful
- 44. Turned down

- 46. Flexible
- 47. 8th Greek letter
- 48. Employed
- 49. Hinder
- 50. What a person is called
- 51. Winglike
- 53. General Agreement on Tariffs and Trade
- 56. Calypso offshoot
- 57. Zero

Solution on page 6

# Fitness

## Fitness- Conceive It, Believe It, Achieve It

By Kim Maliadis

Actions will always speak louder than words. But what creates action? When you're starting out on your fitness journey, what is it that will get you moving? The truth is all the advice, all the knowledge, all the DVD's of home workouts and all the gym memberships will never be what gets you moving until you set your mind to being fit. You have to make your mind up to start moving. That's the hardest part. Then once you get moving you have to keep moving. So how do you set your mind to improving your fitness?

The truth is people are overweight for a variety of reasons. Everyone's journey is different. But one thing is the same with all of my clients. We first change the mind to change the body. Visualization is one of the tools

we use to start to change the mindset. Imagining yourself to be fit and healthy and living that lifestyle is a powerful thing.

Some of the questions I pose to a new client is, "What changes in your life when you have reached your fitness goals?" Another is, "When you're at the goal weight you set for yourself, what happens?" Most people answer, "I'm happier." But to really get the benefit of this visualization technique you have to go a little deeper and ask, "Why are you happier?" It's a question that most people have to take some time to honestly answer.

The clients that can dig down deep inside and honestly answer these questions are the ones that will see the most benefit. They're the ones that have men-

tally been there, they see what life will be like when they're fit and they like it. This gets them in the mindset of a healthy, fit person and helps to get them motivated to get moving.

There are some people that struggle with answering these questions. Some people just aren't ready. But once you break thru and have your "A-ha" moment that's when you'll mentally be there ready to take your first step on your fitness journey.

The truth is any program that gets you moving and keeps you moving will work. It's finding the one that will get you to change your mindset that's the hard part. Fitness isn't hard. It's actually pretty simple. It's getting your mind right that's the hard part.

When you use visualization you will see it really works to get you ready to start your fitness journey. Taking the first step is always the hardest. Remember that saying, if you keep doing what you've always been doing, you're going to get what you've always had. So try something new and open your eyes, you may just set your sights on the path to a healthier you.

Kim Maliadis is a personal trainer, group fitness instructor, and a franchise owner at iLoveKickboxing, located in Bayport, NY. Kim is also a second degree black belt in Tae-KwonDo and owner of Bayport Black Belt Champions, a martial arts school catering to children and adults. For more motivation visit [www.Bayport-MartialArts.com](http://www.Bayport-MartialArts.com) or [www.facebook.com/iLoveKickboxingBayport](http://www.facebook.com/iLoveKickboxingBayport)

## Recipe of the Week

### Cedar Plank Salmon

Total Time: 2 hr 45 min

Prep: 15 min

Inactive: 2 hr

Cook: 30 min

Yields: 4 servings

#### Ingredients

1 cedar plank (6 by 14 inches)

2 salmon fillets (1 1/2 pounds total)

Salt and freshly ground black pepper

6 tablespoons Dijon mustard

6 tablespoons brown sugar

#### Directions

Soak cedar plank in salted water for 2 hours, then drain. Remove skin from salmon fillet. Remove any remaining bones. Rinse the salmon under cold running water and pat dry with paper towels. Generously season the salmon with salt and pepper on both sides. Lay the salmon (on what was skin-side down) on the cedar plank and carefully spread the mustard over the top and sides. Place the brown sugar in a bowl and crumble between your fingers, then sprinkle over the mustard.

Set grill for indirect grilling and heat to medium-high. Place the cedar plank in the center of the hot grate, away from the heat. Cover the grill and cook until cooked through, around 20 to 30 minutes. The internal temperature should read 135 degrees F. Transfer the salmon and plank to a platter and serve right off the plank.

Cook's Note: A direct method to grill the salmon may be used. Soak the cedar plank well. Spread the mustard and brown sugar on the salmon, but do not place the fish on the plank. Set up the grill for direct grilling on medium-high. When ready to cook, place the plank on the hot grate and leave it until there is a smell of smoke, about 3 to 4 minutes. Turn the plank over and place the fish on top. Cover the grill and cook until the fish is cooked through, reaching an internal temperature of 135 degrees F. Check the plank occasionally. If the edges start to catch fire, mist with water, or move the plank to a cooler part of the grill.

# Press Releases

## Fire Island School Adult Education Program Summer 2014

### Fitness Lite

This class will include gentle non-impact movements, light resistance training, core work, balance work, and flexibility. A focus on injury prevention will be highlighted. Please bring light hand held weights, water, and hand towels. Get ready to tap your feet and sing along to music that will leave you feeling “forever young!”

Anne Niland Mondays & Thursdays

Classes begin July 7th 5-6 PM

10 Sessions \$100 or pay as you go \$15 per class. Please bring a check or exact change if you plan to pay per class.

### Yoga for Everyone

Yoga is a way of creating a deeper relationship with yourself. Exercise your body and mind. Join us to expand your yoga practice. We use asana (postures) linking them via vinyasa (moving in and out of postures), pranayama (breath work) and meditation to explore your body's health. We will look to strengthen muscle, increase flexibility and bring our awareness to how we deal with stress via challenging postures. The goal is to build a strong foundation of alignment, self-awareness and focus that is useful for living.

Stephanie Rogers Mondays

Classes begin July 7th 6 – 7:30 PM

8 Sessions ~ \$80 or pay as-you-go \$15 per class.

Please bring a check or exact change if you plan to pay per class.

### Acting 101: Concentration, Imagination, & Inspiration

Work with actor, director, writer, social worker and life coach Terri Muuss on the essential elements of acting. The class will explore technique and creativity and will touch on voice, sensory work monologue and scene study.

Terri Muuss Wednesdays

Classes begin July 9th 5 – 6:30

8 Sessions \$50

Creative Writing: This dynamic 8-week journey through various types of creative writing will feature enjoyable and inspiring models, activities, discussions and opportunities to grow and connect. Join award-winning teacher and Pushcart-nominated author Matt Pasca as we hunt for metaphors, master the art of being specific and burn through writers' block and the censor within!

Matthew Pasca Wednesdays

Classes begin July 9th 6:30 - 8 PM

8 Sessions \$60

### Introduction to Healthy Living

Have you ever asked yourself “I need to get healthy, but don't know where to begin?” Learn the essentials to feeling your best by eating nutrient rich foods, shopping smart, becoming a label detective, cooking quick and delicious recipes, keeping your immune system strong, and so much more. Join Health & Wellness coach Donnie DeSanti and make this the year you feel your best!

Donnie DeSanti Thursdays

Classes begin July 10th 6 – 7:30 PM

8 Sessions \$50

### The Art of Mobile Photography

It is often said that “the best camera is the one you have with you.” In today's world, that most likely means your mobile phone. The art of making images is less to do with your camera gear and more to do with the photographer. The core basic principles of photography apply whether you're shooting with a DSLR (Digital Single Lens Reflex) camera or your mobile phone's camera (i.e. iPhone, Android, etc.). In this workshop, we will explore those principles and what you can do to make better images without spending a great deal of money and have fun in the process.

Louis Trapani One-day Workshop

Tuesday, July 22nd, 4 – 6 PM \$5

### REGISTRATION FORM

NAME:

FI ADDRESS:

MAINLAND ADDRESS:

DAYTIME PHONE #:

ALTERNATE PHONE NUMBER:

E-MAIL (OPTIONAL)

### WRITE CHECKS PAYABLE TO FIRE ISLAND SCHOOL

Only registration forms that include payment will be processed. Please pay per class by check or exact cash only. No I.O.U's please!

IF PAYING IN CASH: Only pay cash in person on school premises to an employee designated to accept payments on behalf of Fire Island School. Retain your receipt accordingly. Please don't leave cash at unattended stations to serve as payment. FIUFSD is not responsible for loss under these circumstances

Please contact Fire Island School for a registration form and more information about the programs.

# Press Releases

## FIP VENTURES ANNOUNCES INDEPENDENCE DAY ENTERTAINMENT LINE-UP

By David Wright  
June 30, 2014

FIRE ISLAND PINES, NY- Today, management of FIPV announced the entertainment line up for Independence Day weekend and the Invasion. There are multiple events all weekend scheduled for each property owned by FIPV.

The Invasion of The Pines will be on Friday, July 4th. This tradition began in 1976, and is the highlight of the holiday weekend. Hundreds of drag queens from Cherry Grove board the ferry and “invade” the Pines, where they are greeted by thousands of cheering spectators. Special VIP “Invasion Experience” tickets will allow entry to the High Tea Deck at the Pavilion, for best viewing. “We are so fortunate to have the High Tea Deck- the best vantage point for viewing the Invasion”, says Resort General Manager Brian Richards, “We will give our guests an experience they will never forget”.

VIP cabanas at the Pool Deck will be available to watch the festivities after the gender illusionists get off the ferry and the party moves to the Pool Deck.

The Pavilion will begin the holiday weekend with Pines classic DJ John Ceglia on Wednesday, July 2nd. Internationally acclaimed Freemasons will spin on the Thursday, July 3rd, and Frisky Fridays with Pines favorite Morabito will be on the 4th. Saturday night, DJ/producer Paul Goodyear takes the decks and the weekend wraps up with DJ Kitty Glitter on Sunday. All at Pavilion, 11pm.

The Pavilion Performance Series continues with The Candis Cayne Show on Saturday. Doors at 7p, show at 8:30p.

Low Tea at the Blue Whale also has a world-class DJ line-up, starting on Wednesday, July 2nd with DJ Corey Craig. DJ Jim David spins Thursday, and DJ Randy Bettis takes over on Friday. Pines legend DJ Warren Gluck is on Saturday the 5th, and DJ Max Rodriguez spins Sunday. Low Tea runs from 5pm-8pm.

High Tea will feature DJ Corey Craig on Thursday the 3rd. Friday will have DJs Xavier and Alex Funk all day. Saturday, Alex Funk spins again, with DJ Corey Craig wrapping up the weekend. High Tea is on the High Tea Deck at the Pavilion from 6pm-10pm.

The Pool Deck also has a packed line-up for the weekend. Thursday, DJ Matty Glitterati spins Fun Tea at 7pm. The Invasion on Friday will be have DJs Rico Alexis and Matty Glitterati and will be hosted poolside by Shequida and Candis Cayne. Fun Tea on Friday will begin at 7pm with DJ Vito Fun. Glitterbomb pool party will begin at 2pm on Saturday with DJs Rico Alexis and Matty Glitterati, with Fun Tea at 7pm, again with DJ Vito Fun. Sunday, DJ Matty Glitterati spins Glitterbomb and DJ Xavier takes over Fun Tea. Daytime Pool Deck parties are 2pm-7pm. Fun Tea runs 7p-10p. All at the Pool Deck

Rounding out the entertainment schedule are the Blue Whale Late Nights. Piano bar, “Casting Couch” with Jack Aaronson, is on Thursday. Adult sing along with comedian/musician Matt Yee is on Friday and cabaret legend Shelley Watson headlines Saturday. Showtune Sundays with VJ Tony Built wraps up the weekend on Sunday. Blue Whale Late Nights begin at 11pm at the Blue Whale.

No cover charge.

Both restaurants will be serving full menus. The Cultured Elephant will be open from 7a-11p. The Blue Whale will be serving dinner from 8pm-11pm. The Blue Whale will also feature “Lobster Carnivale” on Wednesday with lobster and a raw bar. Jazz and Blues Brunch will be served Friday-Sunday, 11am-4pm, and will feature John Putnam and the Used Blues band playing live music.

Finally, the much anticipated Harbor Club will open on the 4th. The Harbor Club will feature full climate control and top shelf cocktails in an upscale setting. It will also have the only draught beer in the Pines and is in a spectacular location for people watching. Pavilion complex, lower level, harbor side.

### ABOUT FIP VENTURES

FIP VENTURES LLC, owns and operates the majority of the commercial district in Fire Island Pines, NY. The properties include the famed Pavilion nightclub complex, the Blue Whale and Cultured Elephant restaurants, the Botel, the Pool Deck, the Harbor Bar and numerous retail and residential spaces.

### MORE INFORMATION

[www.thepinesfireisland.com](http://www.thepinesfireisland.com)

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# Sybil Sez!!!

SYBIL SEZ!!!!!!

A MIDNIGHT SNACK FROM THE LAND OF MIDNIGHT SUN!!!!!!

Out at the seashore for vacation??? Planning a soiree on the patio?? Need a great and quick treat for neighbors dropping by unannounced for cocktails at sunset?? In-laws checking up on you with NO warning??? Well, Darlings, Mummy went to her super-secret recipe library, (which looks like Severus Snape's personal storeroom at Hogwarts!!.....I dated him in Junior High School!), and pulled out a simple recipe just perfect for a buffet, or passed hors d'oeuvres, or a midnight snack....in broad daylight!!!! It's NORWEGIAN SWEDISH MEATBALLS!!!! I got it from my old friend Hedda Gabler shortly before her unfortunate "accident"...so, in a way...you could say..."These are a dead woman's treats!!".\* They're absolutely perfect for a FJORD FIESTA!!! Make them ahead of time, and let their wonderful flavor develop for a day or two... and of course they're great as leftovers! If there are ANY!!!! You know, with all the Summer Stock Theatre and Plays-In-The-Park-type-things ....we could do a whole Ibsen menu.... WILD DUCK as the entree, and of course, Nora Helmer's DOLL HOUSE Macaroons for desert!!! Enjoi, mes amis!!!!

Norwegian Swedish Meatballs:  
Serves 4 to 6

INGREDIENTS:

For the meatballs-

- 1/2 cup fine dry bread crumbs
- 1/4 cup heavy cream
- 2 tablespoons olive oil
- 1 medium red onion, finely chopped
- 1/2 pound ground chuck or sirloin
- 1/2 pound ground veal
- 1/2 pound ground pork
- 2 tablespoons honey
- 1 large egg
- Kosher salt and freshly ground black pepper
- 3 tablespoons unsalted butter

For the sauce-

- 1 cup chicken stock
- 1/2 cup heavy cream
- 1/4 cup lingonberry preserves

- 2 tablespoons juice from quick pickled cucumbers (optional)
- Kosher salt and freshly ground black pepper

DIRECTIONS:

Prepare the meatballs: In a large bowl, combine the ground beef, veal, pork, breadcrumbs, onion, honey, and egg, and mix well with your hands. Season with salt and pepper to taste. Add in the heavy cream, and mix thoroughly. Set aside. Heat the oil in a small skillet over medium heat. Add the onion and sauté for about 5 minutes, until softened. Remove from the heat. With wet hands (to keep the mixture from sticking), (or better yet, use an ice cream scoop!) shape the mixture into meatballs the size of a golf ball, but no larger!!! Swedish meatballs are much more elegant when they're small and chic! Place them on a plate lightly moistened with water. You should have about 24 meatballs. Melt the butter and a small amount of olive oil (to keep the butter from burning!) in a large skillet over medium-high heat. Add the meatballs, in batches if necessary, and cook, turning frequently, for about 7 minutes, until browned on all sides and cooked through. Transfer the meatballs to a plate, and discard all but 1 tablespoon of fat from the skillet. (Well, girls! We have to count a FEW calories!)

Prepare the sauce: Return the skillet to the heat, whisk in the stock, cream, preserves, and pickle juice, and bring to a simmer. Season to taste with salt and pepper. Add the meatballs to the sauce, reduce the heat to medium, and simmer for about 5 minutes, until the sauce thickens slightly and the meatballs are heated through. Serve hot with the mashed potatoes, lingonberry preserves, and pickled cucumbers! Pickled cucumbers...the perfect Summer treat! Oops! Mummy didn't include those recipes, did she? Oh well... Another time! As I said before, Enjoi, mes amis!!.... oops! I mean, Enjoi, mine venner!!!!

One of my very favorite lines from IN & OUT (1997)

2) SHAKE 'N' BAKED BRIE!

CAN YOU SAY, "FROMAGE! OOOH-LA-LA!!"??.....I was rifling through my old recipe files, stolen...er...inspired by girlfriends' parties, and I found a wonderful treat that just SCREAMS "Comfort-Food" in this cold weather...and yet you can save it for that barbecue at the beach when Summer rolls around again!...It's SHAKE 'N' BAKED BRIE!!!! A Recipe For All Seasons, you might say!!!!.... and it's sumptuous enough to serve to Paul Schofield and the Brits at tea time, or to your MahJong gang in Boca in January!!...and EA-SY!!!!..There's absolutely no "quelle dommage" in this swell fromage!!!!...all you need is an oven, a pie plate, and "no experience necessary"!!!!.... Now for the bad news: It's not a low-cal recipe....remember? "Comfort-food" in the second sentence above?????...well, do what the French do! Eat fabulous food, drink wonderful wines, and, can you say 'Purr-jay vous, s'il vous plait'?... Ballerinas and models do it!!!! Or maybe the Mayans are right, and we don't need to worry about our girlish figures anymore! Enjoi, mes amis!!

Shake 'N' Baked Brie:

Serves....??? ...it depends on how piggy everyone gets!

INGREDIENTS:

A 6" to 8" round of fine Brie (Do NOT skimp on quality!)  
Loaf of Raisin Pecan Bread, Cinnamon Raisin, or any fabulous bread with extras!! A French baguette would work too...  
Warmed at serving time and sliced!

- 3/4 cup of dates-chopped fine
- 1/2 cup of currants (or chopped dried cherries or apricots)
- 1/2 cup pecans-chopped fine (or experiment with YOUR favorite nuts!)- set aside a generous TBSP of the nuts for sprinkling on top at the end right before baking.
- 1/2 cup of rose wine or apple juice
- 1 apple-peeled and diced
- 1 pear-peeled and diced

DIRECTIONS:

Combine the fruit, nut, and liq-

uid mixture in a bowl and mix thoroughly. Let marinade for at least 30 minutes (stirring occasionally!) or put in the refrigerator for overnight, covered with cellophane pushed down onto the fruit mixture to keep it very moist until ready to assemble.

Preheat the oven to 350 F.

Take the wheel of brie out of the refrigerator, and while it is chilled, carefully slice it horizontally with a large, very sharp carving knife. This can be done best by slowly turning the wheel while the blade rests against the side tracing the "equator" of the cheese. This will keep both the top and bottom layers completely equal! Separate them quickly, and place them on wax paper to keep them from sticking to anything, or each other! Allow it to start to move towards room temperature, but NOT completely, as you assemble the final treat for the oven. You DON'T want the brie running all over before you get it into the oven!

Place the bottom round of the brie in a pie plate, rind side down. Spoon half of the fruit mixture evenly over the cheese. Cover with the 2nd disc of cheese rind side UP, and cover with the remaining fruit mixture. Sprinkle the remaining set-aside TBSP of crushed nuts in a very thin, even layer over the fruit, and bake in the oven for 20-30 minutes until the cheese is melted slightly and soft. Serve immediately with the sliced bread warmed and wrapped in a cloth napkin, preferably gingham, in a decorative basket. Call me! I'll be right over! ....oh, and throw your bathroom scale out the window before I get there!!! Xoxo!

[You can send your questions and suggestions to Sybil Bruncheon at [Bruncheon@hotmail.com](mailto:Bruncheon@hotmail.com). You can also join Sybil on Facebook, Twitter, Youtube, Pinterest, her own blog, and at her websites <http://sybilsez.com/> or <http://sybilbruncheon.com/index.php/nitenday/> She currently is appearing right here in Cherry Grove, Fire Island at the Island Breeze in her own SYBIL'S FUN 'N' GAYMES & THE SMARTY-PANTZ REVUE on Fridays at 5:00!!! See you there, Mon Cher!!]