Rev. Judy Lee Hay Retires after 40 Years of Service
by Nancy O’Donnell

When Rev. Judy Lee Hay announced her retirement to the Board of the Directors of the historic Calvary St. Andrews Church, faces around the table registered shock. For most of them she is the only pastor they had ever known. She had baptized their children, attended high school and college graduations of those same children, married them and baptized their children.

“One of 40 years we’d gone through a lot of changes in the congregation and neighborhood,” said Hay. “It’s time to take a major look at ourselves and begin new beginnings and set new goals.”

“I’d been thinking for some time about retiring. I prayed for discernment and one day I just heard the words, ‘it’s time’ and I felt internal peace. I thought, ‘well, I have to listen.”

On January 31, Rev. Hay was the big winner in this year’s Consolidated Funding competition. The Finger Lakes Region Economic Development Council announced the results of 2012’s Regional Economic Development Council Consolidated Funding competition. The Finger Lakes Region was the perfect fit,” Page added.

“People want to live in the South Wedge. The recent city-wide reassessment showed an overall 4.5 percent increase in residential values here. Since SWPC’s mission is to help promote first-time ownership in South Wedge, this project is a perfect fit,” Page added.

It held the dubious distinction of being the City’s oldest code enforcement case with an owner who was unable to make needed repairs. City fines levied against the home were always paid so it avoided foreclosure, but it was weeks away from demolition when SWPC’s Executive Director John Page stepped in. When renovated, the house will be offered to a first-time home buyer.

“People need to have an owner-occupied home as a neighborhood blight will be a neighborhood bright with a brighter future with a neighborhood bright with a brighter future with the announcement of a South Wedge Planning Committee $185,000 rehabilitation plan for the property.

According to a Landmark Society of the Western New York 1980 Survey, the “early 20th century vernacular house” was built sometime around 1910. Its original owner was “possibly” salesman Henry Wobus whose widow Marjorie remained in the house until the 1960s. Vacant for many years, the house at 293 Hamilton Street is located on the same block as one owned by historical icon Frederick Douglass.
Ways to Help Your Community

Love your neighborhood! Love your library!
Make it your cause!
Highland Branch Library is recruiting people for a Friends Group. We meet once a month at a local cafe or restaurant for about an hour to brainstorm ways that the library can be an integral part of our community. For more information, call 482-8206 or just stop by.

More Library News!
A guest lecturer will give an overview of the history of the fascinating Mt. Hope Cemetery on Wednesday, April 10, 7 p.m. at the library.

Story Time for Kids
Story times for 3-5 year olds Thurs. mornings. Call to register.

Attention Neighbors! Please help us identify areas of concern within the South Wedge. Please let your Block Club Leaders know or call SWPC directly at 256.1740, ext. 105 or e-mail at jpage@swpc.org.

The South Wedge Planning Committee would like to give special recognition to our neighbor and multi-property owner Bill Farmer and his Management Team for their wonderful holiday decorations on their properties in the Bond Street/Averill Avenue area. Neighbors and visitors alike appreciated the extra effort made to make the South Wedge even more beautiful during the 2012 holiday seasons. Many Thanks!
Neighborhood Learns of Redevelopment Plan for Corner of Linden Street and South Avenue

by Nancy O'Donnell

The mood of the packed crowd at a January Neighborhood Building Neighborhoods-Sector 6 meeting at Highland Park’s Olmstead Lodge ebbed and flowed as they listened to Damianos Stephanou outline his plans for his property at the corner of Linden Street and South Avenue. For 20 years, Stephanou has rented the building to the operators of the Highland Market. The audience was visibly excited to hear that the current run down building, which houses rats in its dumpsters and whose windows are covered with metal security barriers after hours, would be razed and a new building built. “I made a mistake,” said Stephanou. “The place does not look good.” However, he gave no explanation when asked why the building has been in disrepair for over a decade.

On paper, the two-story deteriorated by Plan Studio and introduced by architect Chris Lopez, includes high ceilings, large windows and space in plan to include a sidewalk café. (The design also resembles in some part the Rite Aid Building at the corner of Monroe Avenue and South Goodman Street. Stephanou garnered approving nods for his assurance that the new retail shop would be “completely unobtrusive and conducted at low demand on public services.”

According to the zoning code: “The C-1 Neighborhood Center District provides for small-scale commercial uses offering primarily convenience shopping and services for adjacent residential areas. Proximity to residences requires that commercial operations in the C-1 District be low density, unobtrusive and conducted at a scale and density compatible with the surrounding neighborhood. There is a relatively low demand on public services for transportation and utilities.”

Neighboring properties—convert the space in the Career & Training Center Building to a job training facility for those with significant barriers to em-
employment.

“These funds will allow ABVI-Goodwill to complete the final phase of our Centen-
nial Campus,” said Gidget Hopf, President/CEO of ABVI-Goodwill. “The community will benefit greatly thanks to this funding. We are very fortunate to have wonderful neighbors in the South Wedge and are grateful for the support of the Planning Committee. We could not do all that we do to serve those who are blind or visually impaired if it were not for our friends in the South Wedge.”

Besides the associated construction jobs, 12 full-time equivalent permanent profes-
sional jobs will be created by ABVI-Goodwill with the ex-
pansion of these programs, and 25-30 additional professional jobs retained. Furthermore, ABVI-Goodwill anticipates placing at least 45 program participants in jobs or continuing education over a two-year period.

Mise En Place Celebrates 5th Anniversary with a New Menu--Stop by and get a taste! Pg.5

Urban Initiatives Grant continued from pg. 1

Not only the neighborhood, but also a three-family house across Linden Street at 848 South Avenue and the Greek Orthodox Church area could also be rezoned to C-1.

Initially, Siegrist said a commercial node would require these properties to be rezoned to prevent “spot zoning.” Last, Barry said that exceptions can be made, and instead, three properties Stephanou currently owns adjacent to one another (the market, an empty lot next to it and the house after that) could be rezoned leaving the church and residential home still A-1.

Any changes will require approval by City Council and proof of neighborhood support. Next, Barry outlined the steps needed to bring the plan to fruition over most likely a three-month period. These would include an environmental review and a site plan review. In several places along the way, the community would be allowed to comment, especially in the case of issuing a variance to allow a drive-thru window on the property. “We'd have to look to see if South Avenue would be transformed in a way South Avenue isn't ready for,” said Barry.

In the end when asked if the Highland Market site would remain in the same condition if the plan for redevelopment did not go forward Stephanou shrugged. “When the neighborhood comes to consensus, SWFC will stand behind their decision,” said SWFC Executive Director John Page, who attended the meeting. “One thing that SWFC will not support is a drive through at that location.”

NBN6 facilitator BASWA President Chris Jones said that the next NBN6 meeting on Feb. 11 would continue the discussion. --END--

Mise En Place Celebrates 5th Anniversary with a New Menu--Stop by and get a taste! Pg.5

Hamilton Street Rehab continued from pg. 1

Thomas Richards is also seeking City Council approval to provide an additional $50,000 in assistance to the project. Additional private financing would come from a loan from Clarion Opportunity Fund, LLC. Finally, a neighborhood development fund, maintained by SWFC, that would have the exact purpose, will also be used.

A recent article in the Demo-
crat & Chronicle reported Mayor Richards’ enthusiasm for the SWFC rehab venture. In a let-
ter to City Council Member, Mayor, this project could serve as a model, involving neighborhood groups in hous-
ing projects that are beyond the reach of the Home Roch-
ester program, which rehabilitates and sells homes obtained through tax foreclosure, from the U.S. Department of Housing and Urban Development and other means.”

Page plans to begin work on the house in early March and expects the total project to take three months. Its sale price should be approximately $50K and must be offered to an in-
come-qualified first-time home buyer.

“I am especially happy to work with the parishioners from Christ Claretian Presbyter-
ian Church of Pittsford who are funding the loan through their Opportunity Fund,” said Page. “Their commitment to help is much appreciated.”

A giant snow tiger with fangs and whiskers reclined at the corner of Mt. Vernon Avenue and Alpine Street in Highland Park sometime in December. Its owner/creator was unknown at time of publication. Rachel Mary Cox visiting from Brooklyn, NY took the photo.
Neighbors, business owners and friends joined in community building at SWPC’s Wedge Me In annual meeting on January 25. SWPC members voted in new board members to help SWPC make the South Wedge community a better place to live, work and play. Thanks and welcome go to Amanda and Meredith Connor, Mark Griesberger, Jr. and Mitch Gruber! They’ll join current board members: Sarah Johnston, Donna Roethel Lenhard, James Papapanu, Dave Halter, Heather Penrose, Kristin Chajka, Tom Kicior, Tony Sciarabba, Bo Clark, Monica McCullough and Jason Curtis.

SWPC gave many thanks to departing members Paul Minor and Cheryl Stevens, who has devoted herself to the community for over four decades. Stevens will continue on at the South Wedge Planning Committee as an honorary member along with John Dennis, Mack McDowell, Mitchell Dannenberg and Joe DiDonato.

Photos: Johannes Bockwoldt

Neighborhood Council Members Carollee Conklin and Lorella Scott

An excited raffle winner

City of Rochester Southeast Quad Administrator Nancy Johns-Price

(Paul and Angela Clark-Taylor)

(At right) Jennifer Posey, Hedonist Chocolates and Carlene Woodward

Amy Brough and Scott Bergstrasser

Donna Roethel Lenhard

John Page, Monica McCullough, Tom Kicior

Donna Roethel Lenhard

John Page, Monica McCullough, Tom Kicior

City Councilwomen Carollee Conklin and Lorella Scott

(Zahra Langford, Hedonist Chocolate)

Dave Halter

(Brett Junsavicz, owner Roc Rooms & Rentals)

Nathaniel Misch, Alex Huang and James Papapanu

Tanya Zwahlen, Sue Gardner Smith

Julie Bname

Paul Minor and Dan Harley

(Paul Taylor & Angela Clark-Taylor)

Brett Junsavicz, owner Roc Rooms & Rentals

Nathaniel Misch, Alex Huang and James Papapanu

Amy Brough and Scott Bergstrasser

Tanya Zwahlen, Sue Gardner Smith
Princess Baby, feline star of the historic Cinema Theatre, beloved by moviegoers, for countless years has been stricken with kidney disease and is recuperating in an upstair's office during current renovations. A modest fund-raising jar has been placed at the concession stand asking for donation for PB's medical treatments.

"Right now a volunteer from the Humane Society comes twice a week to give her subcutaneous injections of salines," said John Trickey, who inherited Princess when former owner Jo Ann Morris sold the historic movie theatre to him in spring 2012.

"There's always been a cat here," Trickey added. "I remember coming here when I was in college in the 1980s, and there was another cat named Nadia."

Comic Justin Hubbell immortalizes Princess in the Wedge newspaper.

Cinema Theater Feline Star Princess Ailing

Trickey, who inherited Princess because she never chooses to sit on his lap during a movie. As a public figure, Princess realized her mistake, and knowing the importance of being friendly with the media changed her ways. "It's funny but after the paper came out, she's been sitting on my lap every time I go there," said Hubbell.

"Princess Baby's Facebook page has not mentioned her ill health. Instead the movie cat has kept strictly to movie and theatergoer reviews.

Mise En Place Adds
New Dishes to Menu

Owner Casey Holenbeck is celebrating Mise En Place's fifth anniversary with a total revamp of the menu from breakfast to dinner. Appetizers include Tempura battered vegetables with House Remoulade and Portobella Bites with a zesty dipping sauce. Five jumbo salads include delectable roasted and marinated red beets over mixed greens, herb vinaigrette, walnuts and goat cheese. Hot submarines and sandwiches include all the old favorites, but the Burgers and Chicken Cutlets now come with names like Buffalo, Breakfast (bacon, egg and cheese). A1, Hawaiian, The Philly, Bacon and Bleu and Loaded (Mac Salad, French Fries, American Cheese and Meat Hot Sauce). New to the menu are Drunken Sausages boiled in beer.

Another culinary show-stopper is the "Mise En Platte," Holenbeck's take on Rochester's garage plate that includes burger or two dogs, cheese, meat sauce, chopped onions, french fries, mac & cheese, crispy fries and condiments.

Stop in for some new tastes in a South Wedge favorite! 683 South Avenue, 455-0110.

Valentine Day Blessing of Relationships

Colgate Rochester Crozer Divinity School will celebrate the holiday of love with a brief service for couples and their relationships on February 14. The service begins at 5:30 and ends at 5:45 in time for people to make dinner reservations. All couples are invited to stay after the service to enjoy a complimentary glass of champagne and fruit. There is no cost for attending the service. Donations, however, are appreciated. Register by phone at 340-9643 or via email at kcunningham@crcds.

Comic Justin Hubbell immortalizes Princess in the Wedge Newspaper.

Drunken Sausages boiled in beer.

Sauce). New to the menu are Loaded (Mac Salad, French Fries, American Cheese and Meat Hot Sauce). New to the menu are Drunken Sausages boiled in beer.

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Hubbell’s manuscript has also garnered attention from Kabooooom.com for the “original short” that later became the full-length manuscript.

“I have to admit, however, it was especially exciting to be published (albeit eventually) because the contributors are being paid, after years of working for free, there’s a lot of

Open Daily 10am-9pm in the South Wedge 674 South Avenue, Rochester NY 14620 585.461.2815 www.hedonistchocolates.com

Wedge Artist’s Graphic Novel to be Published

Comic Justin Hubbell’s first graphic novel, Suicide, is getting ready for publication later this year in a book series called Graphic Medicine (http://www.graphicmedicine.org/book-series). He is now at work on a second graphic novel entitled, Drawn From Distress to Recovery, which he hopes will be published in the near future in the UK.

“Suicide is an autobiographical work that speaks on issues of depression, suicide, and abuse growing up,” writes Hubbell in an email. “I first learned about the opportunity through my comics mentor, Heinz Insu Fenkl (http://heinzinsufenkl.net/), who pointed me to Theo Stickley, who is an Associate Professor of Mental Health in the University of Nottingham. In fact my submission to their call for artists was late, but they made an exception when they saw my work.” The manuscript will be abridged for the compilation, but the entire work is available at www.justinhubbell.com.

“Normally my website received an update every Monday for around three years but with the manuscript making its way overseas it spurred me to push harder on the new version, which is longer, more honest, and deals more with issues of gender.”

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“I have to admit, however, it was especially exciting to be published (albeit eventually) because the contributors are being paid, after years of working for free, there’s a lot of continued on pg. 8

Title page of suicide by Nancy O’Donnell

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"Put my energy to work for you"

Heart of the City

February/March 2013

The Wedge
South Wedge Residents Invited to Join Local CSA—Neighborhood Farm Shares

by Nicky Dennis and Elizabeth Henderson

You may be surprised to learn that the US Department of Agriculture classifies the zip codes in the South Wedge as “food desert” areas. Translated that means that lower-income people in these neighborhoods do not have adequate access year-round to fresh, high-quality foods.

The Northeast Organic Farming Association of New York (NOFA-NY) is working on a remedy: the Neighborhood Farm Share program to enable lower income people to join local Community Supported Agriculture (CSA) projects and access organically grown food at affordable prices.

How does CSA work?

During the winter, a CSA farmer or the farm’s supportive core group sells shares in the upcoming harvest to individuals, families, and institutions. From late spring through fall, the farmer delivers a wide variety of produce once a week to the farmer or the farm’s supportive core group that means that lower-income people in “food desert” areas. Families, and institutions.

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Farming is an inherently risky activity. CSA members join with their farmers in bearing that risk. That means if the weather damages crops, customers carry the loss along with the farmer. It also means that for CSA there are no refunds—unless you move away.

How does the Neighborhood Farm Share Program work?

Participants receive up to a $100 reduction in cost for a CSA share from a local farm. The participant pays the remainder of the share price. EBT/Food stamps are accepted by most of the participating CSAs, and payments can be made in increments. Each farm has a slightly different price and delivery schedule.

Each share includes a variety of fresh-picked, seasonal vegetables and fruits that are grown without chemical pesticides. CSAs provide affordable, nutritious, locally grown food to neighborhoods from a trusted source: farmers.

Neighborhood Farm Share Income Eligibility Guidelines (must be at or below)

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<th>Household Size</th>
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</tr>
<tr>
<td>8</td>
<td>$45,959</td>
<td>$3,799</td>
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For each additional family member add: $7,326 (annually) or $611 (monthly).

Ideal CSA participants commit to pick up their food shares every week, enjoy cooking with and experiencing new foods, and want to increase fresh, local and chemical-free fruits and vegetables in their diet.

For the 2013 season, Peacework Organic CSA (aka GVOC-SA), Porter Farm, the Good Food Collective, and Rochester Roots will provide CSA shares for the Neighborhood Farm Share program. Most of these CSAs also accept food stamps and allow participants to make payments over time instead of in one payment at the beginning of the season making access easier for those with lower incomes.

Peacework Organic CSA also charges on a sliding scale, so higher income members pay more while lower income families pay less for the same amount of food. The pick-up for Peacework Organic CSA is at the Abundance Coop, 62 Marshall Street. The Good Food Collective has a pick-up at the South Wedge Farmers Market, 100 Alexander St., at South Clinton Avenue behind Boulder Coffee House.

Stop by the Brightown Farmers Market now in winter partnership with the South Wedge Long Season Market, to provide delicious and healthy foods throughout cold winter months.

Brighton Farmers Market recently publicized news about vendor Pat Bono, Sea-way Trail Honey, whose honey was featured in a dish served at President Obama’s Inaugural Luncheon in Washington, D.C. Bono also won the blue ribbon for best honey in the state at the 2012 NY State Fair.

There’s lots more to enjoy at the Long Season Market. Look for greens that grow through the cold and a host of other vegetables: lettuce bouquets, kale, tat-soi, bok choy arugula, parsley, microgreens, watercress, basil, beets, carrots, parsnips, celery, rutabaga, potatoes, winter squash, onions (sweet and cooking), shallots, garlic, cabbage and brussels sprouts. Also available are frozen corn and strawberries, frozen half turkeys, and half chickens, jams and jellies, bread, maple syrup, pasta and pastries.

The Long Season Winter Farmers’ Market is located at 220 Idlewood Rd. (with easy access from S. Winton, between Westfall and 590) on Sundays 1 to 4 p.m.

Get Involved!

To find out more about this project, request an application or find out other ways to be involved, please contact foodjustice@nofany.org or 585-271-1979, ext. 505. Want the freshest food from local farms? Buy a farm share. Make an investment in a local farm—get a season’s worth of fresh food once a week. It’s called Community Supported Agriculture (CSA).

At a NOFA-NY CSA Fair you can learn about CSAs, meet your local area farmers, compare share options, and sign up for your 2013 farm share.

Join us to learn more on Saturday, February 16, 1:00-3:00 p.m. Bausch & Lomb Public Library, 115 South Avenue.
Hedonist Mixes Chocolate & Art for Valentines

Art and chocolate connoisseurs can once again indulge in limited edition imagery on tiny artisan chocolate canvases at Hedonist Artisan Chocolates, reports chocolatier co-owner Jennifer Posey.

"Working with artists outside the food industry is always a rewarding experience; it provides a continuous source of inspiration and gives us the opportunity to see chocolate in a new light," says co-owner Zahra Langford.

A February tradition in Rochester, each year the company collaborates with a local artist to create yummy art you can eat. This year artist Laurie Felber presents a truffle collection entitled "Conversations" while Hedonist Chocolatier Nathaniel Mich creates the truffle canvas with raspberry puree, raspberry liqueur and semi-sweet chocolate.

Felber put out an open call for concept submissions last October. Although the company received many quality ideas/sketches, Felber's concept stood out above the rest because of its professional execution and universal appeal said co-owner Jennifer Posey.

Artist Laurie Felber said she was inspired by the old fashioned conversation heart. (The first heart shaped conversation heart, featured in a Valentine card collection was produced in 1901 by the American Greetings Corporation.) The "Conversations" collection features a raspberry truffle imprinted with a series of phrases including: "kiss me," "true love" and "be mine."

Felber's Valentine's Day card collection will be on display and available for purchase at Hedonist. For an up-to-date list of additional Hedonist chocolate tastings and events, visit www.hedonistchocolates.com.

Ellwanger Estate & B&B's Very Special Valentine Innkeeper Rosemary Janofsky just got back from New York City where she was delighted by a dish served at Jean George's Restaurant at the Trump International Towers. "The dish--Caviar Egg--proved to be a little bit of heaven to the palate, making the $30 supplement to the prix fix meal of $40, all more than worthwhile," said Janofsky.

"The Caviar Egg will be added to the Ellwanger's all-inclusive Valentine breakfast as a little bit of heaven for your palate," Janofsky added. The two-night minimum room stay will be a dozen red Samourai Roses in a vase and hand crafted chocolates. Call 586-5103 or visit www.Ellwangerestate.com.

South Wedge History -- Hamilton & Bond Streets

Before

Artist Laurie Felber presents chocolate "Conversations"

The Emanuel German Reformed Church of the German Evangelical Reformed Emanuel Congregation once stood at the southwest corner of Hamilton and Bond Streets (105 Hamilton). It was erected in the 1890s to replace an earlier 1867 structure.

According to Gabriel Pellegriino of the Central Library's Local History and Genealogy Division, "In about 1921 the street numbers changed, so Emanuel Church changed its number from 105 to 257 Hamilton Street."

The City of Rochester demolished the church and built an apartment building on the site that remains today. The image of the church comes from a post card in Rochester Images.

Community Buzz

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One thing every parent will experience with their child is fever. To most parents, fevers can be scary. However, we can view fever as a friend, helping your body’s own defense in fighting an infection. Learning what causes fevers and how to treat them will ease your anxiety.

Fever is usually not always, an indication of some infection in the body. It is the body’s first line of defense in fighting infection. By itself, fever is not an illness. Rather it is a sign or symptom of sickness. In fact, usually it is a positive sign that the body is fighting infection. Fever stimulates certain defenses, such as white blood cells, which attack and destroy invading bacteria and viruses.

**Taking a temperature**

While you often can tell if your child is warmer than usual by feeling his forehead, only a thermometer can tell how high the temperature is. Everyone has his or her own internal “thermostat” that regulates body temperature. Normal body temperature is around 98.6 degrees Fahrenheit plus or minus about one degree (37 degrees Celsius, plus or minus 0.6 degrees). Ordinarily, a rectal reading of 99.4 degrees Fahrenheit (37.5 degrees Celsius) or less, or an oral reading of 99 degrees Fahrenheit (37.2 degrees Celsius) or less, is considered normal, while higher readings indicate fevers.

When the body detects an infection or other illness, the brain responds by raising the body temperature to help fight the condition.

*By Alexie Cruz Puran, MD*

**How do you treat a fever?**

When you’ve identified a fever, you can begin treating it, if needed based on your child’s age and other symptoms. The fever may actually be important in helping your child fight his infection. However, fever can make your child uncomfortable. It increases his need for fluids and makes his heart rate and breathing rate faster.

Several medications can reduce body temperature by blocking the mechanisms that cause a fever. These so called anti-pyretic agents include acetaminophen, ibuprofen, and aspirin. All three of these over-the-counter medications appear to be equally effective at reducing fever. Some parents have tried alternating between acetaminophen and ibuprofen when their child is running a fever. This approach, however, can cause medication errors. Either acetaminophen or ibuprofen are effective in reducing fever and making your child feel better.

**When to call the Pediatrician?**

If your child is younger than 3 years, taking a rectal temperature gives the best readings. Once your child is 4 or 5 years, you can take his temperature by mouth. When to call the Pediatrician depends on your child.

- If no fever is present or a rectal temperature of 99.4 degrees Fahrenheit (37.5 degrees Celsius) or higher, call your pediatrician immediately. This is an absolute necessity. The doctor will need to examine your child to rule out any serious condition or disease.
- Other instances in which to call the doctor include if your child’s fever is higher than 39.5 degrees Fahrenheit (38 degrees Celsius) or higher, if your child has a rash, or is having difficulty breathing. Also if you observe signs of dehydration, such as dry mouth or significantly fewer wet diapers.
- If your child’s fever lasts for more than a few days or if your child develops a fever, you should call the doctor. Being prepared can help take the fear out of fever. Keep your digital thermometer ready and accurate. Always search for a fever before you check your child’s temperature.

**How do you know if your child is ill?**

Have children’s acetaminophen or ibuprofen on hand, keeping the pediatrician’s phone number handy, too.

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and Legacies in Seneca Falls, New York. In November of that year she was recognized with a plaque from the Hall of Fame. In 2008 McCormick Seminary named her a Distinguished Scholar.

Rev. Hay received her education at Dubuque College and her Master of Divinity at McCormick Theological Seminary in Chicago. She was ordained by the Presbytery of Northern NY, in 1971. She served in two Presbyterian churches in Albany before becoming assistant pastor here in 1973. After seven years, she became the first woman in the U.S. to be named a Senior Pastor of a Presbyterian Church.

Recently, Hay reflected on what she would like her congregation to take away from her many years as their spiritual leader.

“I want them to remember how much God loves them, and that God gave them those gifts for common good. We are meant to be Jesus’ hands in the world. Be people of justice and see that all people are treated equal, that they receive fair wages, have the right to dignity, right to food and shelter. Go out and be that sacred community that God wants us to be.”

After retirement, Hay said she’ll be checking off items from her bucket list. After knee surgery (the result of several tennis injuries), a dream trip to Israel and Tuscany, trips around the country to see her family and friends and spiritual mentors from her past and many games of “peaceful” golf. Hay plans an active role in a resurrected Neighbors Building Neighbor (NBN6).

She won’t be seen around the church for awhile; as part of the tradition for retirement from the Presbyterian Church a minister cannot return to the parish for six months. That means Rev. Hays will have to miss the neighborhood’s Big Lunch held at Calvary St. Andrews every June. Any chance that the rebel in her will emerge in retirement, and she’ll come disguised as a face-painting clown at the Big Lunch?

“That’s an idea,” she said laughing, “But, no.”

Rev. Judy Lee Hay
continued from pg. 1

HPNA Announces 1st Annual Art Show
Highland Park Neighborhood Association is pleased to announce its first Annual Art Show featuring the creative work of our residents. Complete details on dates, venues, requirements and instructions as to how to participate will be released on the HPNA web page: http://highlandparkrochester.org/artshow/on February 15, 2013 as well as on their Facebook and Twitter Feeds. For more information, contact Michael Tomb at communications@highlandparkrochester.org.

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ARTS ROC
Thaw 2013 Opens Feb. 1
EqualGrounds Coffee House welcomes THAW 2013, a collaborative effort of ARTS ROC and the public fact of the Regional Gallery Director Forum. Through Feb. 24, 750 South Avenue, 256-2362.
Monica McCullough and Tom Kicior were married on December 31, 2013 at Blessed Sacrament Church on Oxford Street. Father Robert Kennedy officiated. Attending the couple was Monica’s cousin, Estee Strait Domingos, who acted as Matron of Honor. Tom’s brother, Chris Kicior, served as Best Man.

The couple honeymooned aboard a cruise to the southern Caribbean.

Tom is Senior Planner at Genesee/Finger Lakes Regional Planning Council. Monica is Executive Director - Providence Housing Development Corp.

of Rufus Sibley, a founder of Sibley, Lindsay and Curr; the 1912 chapel, and the man who inspired “Billy Pilgrim” in Kurt Vonnegut’s Slaughterhouse Five and more.

South cemetery entrance, 1133 Mt. Hope Ave., (opposite The Distillery restaurant)

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The Little Bleu Cheese Shop is an exciting new addition to the Rochester food scene: a marketplace for domestic artis- ans cheeses and craft food accom- paniments. But the motiva-
tion and inspiration behind it all was simply selling and serv-
ing cheeses. Duckett wants her shop to be a place for storytell-
ing, education and community building, centered on some of the best cheeses this region and country has to offer. I recently sat down with Ann for a conver-
sation about cheese philosophy and for a tasting of some of her favorite cheeses.

Every food has a story, every dish a history, and cheese more so than most. A cheese is shaped not only by its region of origin, producing animal (and what it ate) and age, but even details as fine as what time of day the milking happened. The stories of artisan cheese are en-riched by those of the cheesemakers, individuals and fami-
lies whom Duckett describes as having so “much love for one thing, one food,” that they embrace the challenges of the craft and lifestyle: a combina-
tion of “ingredients and hope.”

The Little Bleu Cheese Shop is a place for sharing these stories: where we can actually meet the people who make our cheeses, building closer connections be-
tween producer, retailer and customer. Before we get into the cheese itself, a few notes about tasting cheese. First of all, cheese should always be en-
joyed at room temperature – give your cheese about an hour on the counter before you serve it. If you sample a cheese from the shop’s refrigerated cases, it will be cold, so let it warm up on your palate first. Before you eat the cheese, however, take a moment to look at it, smell it and feel the texture; the more senses we use to engage with our food, the deeper and greater our enjoyment. Once the cheese is on your palate, let it sit for a little while, then mash it into a paste and coat your mouth. The right cheese can take your breath away, but oxygen is im-
portant for developing flavors and bringing them into your nose. Rinds are almost always edible, and the best samples go from the center all the way to the edge of the cheese. Finally, when tasting multiple cheeses, start with fresher, younger, soft-
er cheeses and move to bolder, older, harder cheeses. Blue cheese always goes last.

We started with an ex-
ception to the shop’s usu-
ally domestic-only cases, but, oh, what an exception it was! Brillat-Savarin, a French triple-
crème brie-style cheese, cloches in at 75% butterfat and was ex-
ceptionally rich, but not heavy. This cheese was redolent with
stone fruit in the finish. This cheese didn’t wow me quite as much as the others, as having so “much love for one thing, one food,” that it seems hard to get at larger stores. When sampling cheeses there, be sure to fill out a tasting card, which will be kept on file, to keep track of what you liked and didn’t and to help you find cheeses to enjoy. Or take one of those cheese tasting journals on the road with you. Duckett sources
small batch cheeses – even just a single wheel, sometimes
and buys directly from the cheesemakers, so she can carry cheeses that might get missed by bigger retailers and educate her customers about these hid-
gem stones. Education goes both ways, though: customer recom-
endations and wish lists are always welcome Duckett says.

Duckett plans to develop her shop into a community space as well. In addition to inviting cheesemakers to meet customers, she plans to of-
fer cheesemaking classes and showcase local artists and musi-
cians there as well. Here, Duck-
ett builds on the strong commu-
nity fabric of the Wedge, citing active “support from the folks who live here” as one of the main attractions of opening a business in this neighborhood.

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