



RIVEREAST

News Bulletin

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A Veterans Day Tribute... Karen R. Johansmeyer and her brother, Harold Jr., both of Portland, represented the country's fife and drum corps legacy at the unveiling of the Blue Star Memorial in front of the East Hampton American Legion Treadway-Cavanaugh Post 64 on Veterans Day. The memorial aluminum highway marker, surrounded by carefully tended shrubs and seasonal flowers, was dedicated in honor of all men and women who have served, are now serving and will serve in the U.S. Armed Forces. The memorial is a joint effort of the Belltown Garden Club of East Hampton, the East Hampton Rotary Club, The East Hampton Lions Club, Fowler DixPark VFW Post 5095 and the American Legion.

Vets' Breakfast Brings Flavor of Service

by Elizabeth Regan

Members of Portland American Legion Ormont Post 69 kicked off this year's Veterans Day weekend with a breakfast of staples from the 1941 field manual for U.S. Army cooks.

The headliner of Saturday morning's menu was chipped beef on toast. The simple dish of beef, fat, flour, milk and toast is known in vulgar but affectionate terms as "Sh-t on a Shingle," or SOS.

Post Commander and Ret. U.S. Army Lt. Col. Reg Farrington, whose 26-year career took him to military bases on the home front and overseas, said he's a fan of the creamy breakfast standby.

"It was something to eat," he said. "Food in the Army was sometimes very, very good and sometimes not so good."

Bob Eldridge is a Vietnam-era veteran who serves in the post's color guard and as acting chaplain.

He said many veterans from Portland and surrounding towns come to the bi-annual breakfasts to get a taste of the old days.

"That's the first thing they ask for," Eldridge said of SOS. "They miss that sometimes, from being in the service."

The other yearly breakfast is held in conjunction with Memorial Day.

According to Farrington, the American breakfast was a far cry from the food served when he was an advisor to a South Vietnamese infantry battalion in the late 1960s.

There were only two meals on the menu during that time, he said: "It was fish and rice, or rice and fish."

"One of the troops would have a pot and he'd cook the rice for about 5 or 6 people, me included," Farrington said. "And whatever we had for fish would go in the pot. We didn't have mess trays or anything like that. We passed the pot around. So everybody took a little spoon and we shared."

Mitchell Foreman, a U.S. Army veteran who

spent a year in Afghanistan in 2009, recounted a similar story of local flavor from his time overseas.

He said he had been snowed in with his fellow soldiers for about a month and a half – with only individual, prepackaged Meals Ready to Eat – when a local man came by with a big container of homemade cuisine.

"He had this big thing of food, carried it all the way back from wherever he came from, [and] he just put it down and shared it with us. It was pretty amazing," Foreman said.

Like Farrington and the South Vietnamese soldiers in the jungle, the group dug into the communal dish on the side of an Afghan mountain.

"That individual that just brought us food, was almost like a blessing," he said. "It was the most amazing thing we'd eaten in months."

But outside of remote military outposts, Foreman said food offerings have come a long way from the days of SOS.

"You get to a place like Ft. Hood, which is the largest military installation in North America, they've got the cafeterias, they've got your Burger King, your Long John Silver's, your Taco Bell. Food on a U.S. base is the same wherever you go," he said.

Farrington, for his part, lamented the way Army chow is served up these days. Civilian cooks are responsible for food service in on-base dining facilities, while soldiers out in the field rely on ready-to-eat meals.

And they can eat as much as they want, he said – which makes it harder for modern-day soldiers to slim down and shape up.

"That's not right. That's stupid," Farrington said.

Foreman, as a member of the newer generation of service members, said he joined the American Legion and Veterans of Foreign Wars Post 6121 to help "bring a new flavor" to the

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MLB Coach Returns to Bacon to Inspire Students

by Allison Lazur

Major League Baseball player and coach Ron Wotus was back at his alma mater last Friday to receive the annual Founder's Day Award and advise Bacon Academy students that "anything is possible if you follow your dreams."

A 1979 graduate, Wotus signed with the Pittsburgh Pirates organization, turning down a scholarship to Clemson University in South Carolina. He remained in the organization through the 1986 season, with brief cups of coffee in the big leagues in 1983 and again in 1984. After a year in the Kansas City Royals' minor league system, he spent his final two seasons as a player with the San Francisco Giants' Triple A team, retiring after the 1989 season.

After hanging up his cleats as a player, Wotus in 1991 began managing in the Giants' minor league system. From 1991-97, Wotus' teams

made the minor league postseason every year but one, and he twice won Manager of the Year awards. Following the 1997 season – in which he managed the AAA Phoenix Firebirds to an 88-55 record – he joined the coaching staff of the big-league club. He was the team's bench coach from 1999-2017, moving to the role of third base coach in 2018. He collected World Series rings with the team in 2010, 2012 and 2014.

Wotus is currently the longest-tenured coach in Giants history – and it's a role he made clear last week that he relishes.

"Although playing was the most fun, I really think deep down inside I was born to be a coach because of the support I had in my childhood and the great mentors I had here with my coaches and teachers at Bacon Academy,"

Wotus said last Friday.

Wotus was unable to attend the Bacon Academy Board of Trustees Founder's Day ceremony in May and was instead honored last week, addressing students at a special ceremony. His old basketball, soccer and baseball coaches also talked about his time as a Bacon Bobcat.

Basketball coach Dave Shea, soccer coach John McKiernan and baseball coach Frank Alloia all described Wotus the same way – humble, kind and an undeniably gifted athlete.

Shea said that as he traveled around the state for games, even those who didn't know Wotus' name would identify him by his signature long hair.

"Ronnie without a doubt is one of the all-time great high school athletes produced in the

state of Connecticut," Shea said. "Ronnie's name would always come up around the state and those that forgot his name would say 'That kid from Bacon with the long hair.'"

Shea said that when people would ask Wotus why he wore his hair so long, Wotus would have a witty response.

"Half-kiddingly, Ronnie's answer would be, 'I just want to look like Jesus Christ.' I always thought that was a great answer," Shea said.

While at Bacon, Wotus earned 12 varsity letters in basketball, baseball and soccer, and managed to score a total of 89 soccer goals throughout his high school career, setting the state record.

"Ron always tried his best; he never gave up; he never thought we were out of a game,"

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organizations.
 "Some of these guys have been in these clubs for 30, 40 years now. It's our turn; our generation of veterans turn to step up," Foreman, who is married with two young children, said.

He identified himself as the only member in his under-40 age bracket actively involved in the groups.

The American Legion is always open for membership, according to Foreman.

"We're trying to get actual bodies into the seats inside the hall and come to the meetings and come to the events and participate. That's the only way that we're going to survive as an organization. We need the membership and we need the participation," he said.



U.S. Navy veteran and Veterans Affairs Committee Chairman Bill Willinsky stood watch over the breakfast, ensuring the coffee and orange juice kept flowing all morning.

Early Deadline Next Week

Due to the Thanksgiving holiday, the *Rivereast* will go to press a day earlier next week. Therefore, all copy for next week's issue **must** be submitted by **Monday, Nov. 19, at noon**. No exceptions will be made.

The paper will still be delivered on Friday, as usual. Happy Thanksgiving from all of us at the *Rivereast*.



Longtime San Francisco Giants coach and Bacon Academy alumnus Ron Wotus was back in Colchester last week to receive his Founder's Day Award – which he was unable to accept personally in May, at the annual ceremony, due to the Major League Baseball schedule. Attending last week's ceremony were three of his high school coaches, seated from left, Dave Shea (basketball), John McKiernan (soccer) and Frank Alloia, right (baseball).

Wotus Returns cont. from Front Page

McKiernan said. "No matter what the score was he thought we could come back. He was very positive about that – it would help all of his teammates."

Despite his success during and after his high school career, Wotus "never forgot where he came from," McKiernan said.

McKiernan shared a story with the audience that occurred about two years ago, when McKiernan and friends traveled to California to see a Giants game and visited Wotus' house after the game.

McKiernan said on their way to Wotus' house, a friend he was traveling with said he was going to ask Wotus to see his three World Series rings. McKiernan responded that the rings would probably be in a safe deposit box somewhere and not easily accessed.

However, once at Wotus' house, McKiernan and his friend learned Wotus didn't know where the rings were and eventually relied on his wife to uncover them "in some closet somewhere."

"That's just the type of person he is," McKiernan said. "He doesn't care about things like that. He's grown up to be a fine man and he's still very humble and still very kind to everybody and that's the thing I've found most interesting."

Wotus' baseball coach Frank Alloia agreed, calling Wotus "the exact same person that left Colchester in 1979."

He noted Wotus' dedication, revealing that in his high school years, Wotus would stay an extra 15 to 20 minutes after practice had ended to continue honing his skills.

But despite the hour of praises from his coaches, Wotus closed the ceremony illustrating the humbleness his three coaches had assured the audience existed.

Wotus joked with students about his time at Bacon Academy.

"If you are like I was in high school, you are happy to be out of class right now," he said.

Wotus told students his favorite class was "foods" – which, he pointed out, didn't mean home economics, though he also "cooked and ate" there. "The other two classes I loved were study hall and lunch," he quipped.

The comment was met with chuckles from the audience.

"Honestly, I look back at all my years at Bacon and they were some of the best days of my life," Wotus said.

For the remainder of his speech, Wotus encouraged students to follow their dreams and shared his own nuggets of wisdom.

"Anything is possible if you follow your dreams," he said. "I believe in following your dreams as long as you can. You need to want it, you need to persevere and you need to believe in yourself."

Observations & Ruminations

by Mike Thompson

The blue wave certainly washed over Connecticut last week, as Democrats took control of the House, Senate and the governor's mansion.

It was a clean sweep that back in the spring I never would have seen coming – especially when it came to governor.

When Gov. Dannel Malloy announced he wouldn't seek re-election, I figured the Democrats would have a huge uphill battle ahead of them. Malloy's approval ratings had (somewhat unfairly) cratered, to the point that I felt Republicans would have a huge advantage. The race, I thought, would be theirs to lose.

But, as they say in the sports world, that's why you play the game. What should be a win on paper doesn't always work out that way.

While the Democrats going with a rather milquetoast pick in Ned Lamont didn't exactly inspire me with confidence – he had been, after all, a two-time political loser in the past – knowing Bob Stefanowski would be the candidate he faced helped things a little. As I wrote here when Stefanowski won the August primary, I felt he was too much of a fringe-style candidate for Connecticut. He was an ultra-conservative and an outspoken Trump fan. While it's true the state had gotten a little redder in recent years – and Republicans had gained a tie in the state Senate – this was still Connecticut, and I really had my doubts about the wisdom of having somebody as extreme as Stefanowski heading the ticket.

After Stefanowski lost last week, a friend of mine commented that, had the Republicans gone with Danbury Mayor Mark Boughton, Lamont would've lost by double digits. I'm not so sure; even if Boughton had won, I think it would've been closer than that. Why? Trump fatigue.

The national media had been saying for weeks the Nov. 6 election was going to be a referendum on the Trump presidency – and in no state was this truer than in Connecticut. Not only did I feel the governor's seat was the Republicans' to lose, but it looked like the state Senate was moving in their direction too. But in post-election recaps in outlets across the state, Republican candidates and officials – as well as exit poll comments from voters themselves – suggested dissatisfaction with Trump was just too much to overcome. And as a result, there were some outcomes that genuinely surprised me. For example, I really thought Melissa Ziobron was going to win a seat in the state Senate.

The Republicans going with Stefanowski certainly hurt their chances to win an election that, like I said, looked solidly in their corner once upon a time. But Trump fatigue was the final straw – and I feel it certainly played a role in other state races as well. Would things have turned out differently for the Republicans if a different person were installed at 1600 Pennsylvania Avenue? There's no way to know for sure.

The only sure thing is that last Tuesday definitely brought a blue wave to the Nutmeg State.

Well, this isn't too shocking: ratings for the 9 a.m. hour of the *Today* show on NBC are up.

The hour – now simply called *Today Third Hour* – has seen its numbers climb 10 percent in the important news demographic of age 25-54 since the end of October, when previous slot-holder *Megyn Kelly Today* was abruptly canceled after Kelly made some truly stupid comments about blackface.

Kelly, in case you've forgotten, commented to an all-white panel of guests in a pre-Halloween costume that when she was a kid dressing up in blackface for Halloween was

okay as long as you were going as a character. Was it an insanely stupid comment? Absolutely – especially given how tense attitudes are around race these days. And she of all people should've known better, as she caused a bit of a brouhaha when, in an episode of her previous Fox News show, she steadfastly maintained Santa Claus had to be white.

(I also very much doubt the accuracy of Kelly's memories. She's 47 years old, not 90. I find it pretty difficult to believe it was acceptable in the 1970s and early '80s to dress up in blackface, no matter the season.)

Should she have been suspended for her comments? Definitely. But an abrupt firing like that seemed a little over the top. The comment wasn't as hate-filled as, say, Roseanne Barr's racist tweet I wrote about last week. It ultimately wasn't too shocking, though, as I think NBC wanted a reason for her to be gone.

NBC garnered a lot of headlines when they signed Kelly to a very expensive deal in early 2017, and then turned over the third hour of *Today* to her that fall. Ratings were soft from the outset – lower actually than the much cheaper two-anchor crew Kelly had replaced in that slot – and it wasn't tough for me to figure out why. NBC decided to make the show politics-free.

It was a curious move, to put it kindly. Kelly became such a big star with Fox News because of her political talk show. While I certainly disagreed with her observations a lot of time, there was no denying talking politics was her strength. Her ascent to the top of the Fox flock no doubt led NBC to sign her to that hefty contract – which made it strange when the network decided to have her host a generic lifestyle show. Megyn Kelly fans didn't want to see her do fluff feature pieces; likewise, fans of those light feature items could see them on another channel, hosted by somebody that didn't seem as awkwardly shoe-horned into the format as Kelly did.

While I get morning talk show hours are by their nature on the lighter side, it just seemed like a waste for Kelly. It was like signing a top Italian chef for your restaurant and then have him only make hamburgers.

So, with the soft ratings, NBC didn't hesitate too much to yank Kelly's show, after she gave them the perfect excuse with her blackface comments. Would they have done so if she had been bringing in better numbers? Probably not.

Interestingly, had Kelly not been fired, she may well have seen more politics and less fluff in the weeks and months ahead. Reports indicate NBC had been planning to have Kelly be a co-host of its election night coverage – but the blackface comments put an end to that. I'm sure she'd have done well in that position.

Indeed, it's where NBC should have had her all along. Megyn Kelly doesn't need to be talking about movies and facial creams; she's strongest when talking politics. It'll be interesting to see where she ends up next.

Lastly, it's hard to believe the holidays are upon us, but they are. Thanksgiving is next Thursday, Nov. 22, and the *Rivereast* offices will be closed that day. While you'll still get your paper on Friday as usual, we'll be going to press on Wednesday instead of Thursday.

Therefore, our deadline for next week's issue is Monday, Nov. 19, at noon. All copy – event listings, press releases, letters to the editor, etc. – **must** be submitted to me by that time, or else it won't be published. No exceptions can be made.

Have a happy, peaceful Thanksgiving – be sure to eat lots of turkey!

See you next week.

Portland Annual Food Drive Spared from Scrap Heap

by Sloan Brewster

The annual Portland Food Drive will not shuffle off this mortal coil after all.

Shaun Manning, brother of Kelly Mainetti, who has organized the food drive with her family for 26 years, has decided to take the reins for the annual event, which was placed in jeopardy when Mainetti announced she was moving out of state.

Manning said when he decided to take over he was nervous about telling the family – but invited Mainetti for dinner and made his proclamation.

“I said, ‘I want to do it,’” he recalled telling his sister. “‘I want to do it the way that you’ve been doing it.’”

Mainetti announced last month that her husband, Larry Mainetti, got a new job in Florida and she was moving and this would be her last year running the food drive. Ruth Maio, director of the Portland Food Bank, was very distressed at the notification – saying that when she heard the news she “almost had a heart attack.”

Then, word of Mainetti’s impending departure spread and, to Maio’s delight, a number of folks offered to take over.

“A lot of people offered to step up,” she said. “It was a great response.”

Mainetti said she too received phone calls and emails from people who wanted to take over.

“I was overwhelmed with respect for the community with people who had called and wanted to take over. It was actually overwhelming,” she said. “Then my brother called me and said he and his wife want to take it over and that was like a sigh of relief.”

Mainetti said she was shocked when her brother told her his intention to take over but glad the project would stay in the family.

“Actually I am ecstatic that it’s staying in the family,” she said. “I know that my brother will keep it going.”

Mainetti said her sisters would help out and people who offered to take over the effort have also signed on to volunteer.

Carol Tate is one of those people. When Tate

learned Mainetti was moving, she said she would take over the food drive but when she learned Manning was doing so, she offered to help him.

“[Mainetti’s] beautiful work is not going without recognition and we will continue in her honor,” Tate said. “That beautiful program is not going to drop.”

Mainetti’s final Portland Food Drive wrapped up Sunday and, according to Maio, was a success.

The drive, Maio said, generated “tons of food; we’re kind of bulging at the seams,” she said. “I think this was the biggest drive we’ve had. It was a very, very fruitful drive.”

The food drive, which helps stock shelves at the Portland Food bank during the holidays, begins on a Sunday in November, when volunteers deliver empty grocery bags, accompanied by a letter requesting food donations, to homes in town. The next week they return and collect filled bags.

This year, nearly 700 bags of food were collected.

Jeff Allen and his 7-year-old son Chase have been helping out for three years through Chase’s Boy Scout troop. This year their neighbor, 7-year-old Lucas Ely, tagged along. The boys enjoyed picking up the full bags, Allen said.

“They look in the bags and they’re always shouting back at me in the truck,” Allen said, explaining they would give an account of what was inside. “They’re doing inventory.”

Allen said he had to hide one of the bags as it contained a tempting treat the boys were eyeing – Skittles.

Bringing the boys around offered them a good lesson in life, Allen said.

“Not everybody has what they want all the time,” he said. “So if you can help them out, help them out.”

Despite plans to take up where his sister left off, Manning had not participated in the effort until this year, he said. A volunteer firefighter with the Portland Fire Department for 10 to 20 years, he’s not new to giving back, but he said he wasn’t anticipating such a big effort.

“This past Sunday was very overwhelming



Volunteers count, sort and shelve food donations after the annual Portland Food Drive, which wrapped up Sunday. The event brought in nearly 700 bags of food to support the Portland Food Bank over the holidays.

for me,” he said. “I really didn’t realize how big a task it would be.”

Manning said he enjoyed seeing the food bags pop out of houses at about 11 a.m. and watching all the volunteers help the effort. After volunteers collected the bags, they were brought to the food bank where each item was counted and inspected for expiration dates and shelved with similar items.

“It’s a pretty neat thing to see,” he said.

Maio said she was pleased with the choice of Manning to take over the heavy responsibility of organizing the effort.

“We did find I think the one that’s going to do a fantastic job,” she said. “He’s very devoted and the family has been very devoted to the food drive for many years.”

‘Farmhouse Glam’ Meets Vintage at Thread & Nail in Colchester

by Allison Lazur

An old Casio keyboard, white truffle cantaloupe soap, fur coats, a church pew and oversized necklaces are just a small assortment of the items found on Main Street at Thread & Nail.

The store has a nostalgic feel with displays illuminated by just the right amount of light to encourage shoppers to take a closer look at the one-of-a-kind home furnishings and housewares the store offers.

Owners Tenisha Maloney and Tony Pennella said they opened the shop with the idea that it would fill a need in the town.

“We felt like there was a niche in town. We both wanted to open our own business,” Maloney said. “So many times you have to go out of town to get anything – whether it’s clothing or housewares or a turtleneck or a pot. So we wanted to figure out a way to answer that [niche] for the town.”

Pennella, a former traveling salesman, and Maloney, a former dental hygienist, opened their eclectic shop in the old Quality Consignment space this past Memorial Day and have since been focused on growing their customer base.

“The response has been great,” Pennella said. “The town and the [Colchester Business Association] have been supportive.”

“I don’t think we have found the customer who is like ‘hey I’m going there.’ We are someplace that people are still just finding,” Maloney said.

To encourage visitors to check out the space, Maloney says she changes the windows once a week and quizzes customers on where the inspiration for the display came from.

A purple, square sign reads “More Issues

Than *Vogue*” in gold, block lettering, near the entrance, positioned adjacent to a church pew for sale – a favorite item for both Maloney and Pennella.

“You don’t see pews unless a church closes,” Maloney said.

The shop is also home to the works of various local vendors and artisans who rotate their pieces through rented space in bookshelves.

A mix of vintage and modern fur coats, hats, children’s and men’s ware and even a pair of bright pink rain boots fill racks and line the walls of the store.

“I love clothing,” Maloney said. “I lived in Los Angeles for a long time where I worked in a store and I think that gave me more of the merchandising [experience]. I’ve traveled all around the world and I have a lot of pieces from New York City and Asia – that’s definitely been part of the eclectic style.”

Pennella chimed in, “this store is open because of her.”

While Maloney is in charge of the clothing, Pennella focuses on locating and refurbishing items with “potential” and quality craftsmanship with wood that can be sanded, painted and sold, he explained.

“Customers also tell me what they want and I go find it. The guessing game is out; it’s just a matter of me tracking it down,” Pennella said. “Right now the hot thing is end tables with storage and bookshelves.”

The space is three rooms with the back two rooms showing signs of the impending holiday season. Christmas ornaments sit in a box located near an Olds Ambassador trumpet. A Christmas tree made from glitzy silver and red



An assortment of modern and vintage clothing, housewares and furnishings among other items can be purchased at Thread & Nail which opened Memorial Day weekend by Tony Pennella and Tenisha Maloney.

balls greets customers in the final room which continues the theme of new and vintage items.

Maloney summed up the shop as “farmhouse glam – but then there’s some stuff that’s very bohemian,” she added.

While Pennella and Maloney said the whole experience has been new for them both, they are “having fun for sure.”

“It’s been really fun meeting people and the

community has been great,” Maloney said.

Anyone interested in visiting Thread & Nail can find the shop at 36 Main St. Hours are 11 a.m.-5 p.m. Tuesday-Thursday, 11 a.m.-6 p.m. Friday and Saturday, and 11 a.m.-4 p.m. Sunday. The store is closed Monday. The store can be reached at 860-531-9521, on Facebook at [facebook.com/threadnails](https://www.facebook.com/threadnails) and on Instagram at [instagram.com/threadnail](https://www.instagram.com/threadnail).

Hebron Father and Son Find Fame on YouTube

by Sloan Brewster

A local father and son are finding fame and togetherness through YouTube.

Daniel Spada and his 7-year-old son Luke Spada began *The Family Review Show*, a program that airs five nights a week on its own YouTube channel.

"It's just about having fun and that's just what we do," Daniel said.

The show airs five nights a week and its creators were featured as YouTube Rising Stars at Minefaire in Philadelphia, Pa., in October. At the event, they signed autographs and took pictures with fans, as well as did commentary on build battles from the Battle Stage. Minefaire, which this year had an estimated 18,000 attendants over two days, is a community event revolving around the videogame Minecraft.

The Spadas started the channel after Luke discovered YouTube; they did a couple of shows, but he wanted more.

A former television producer, Daniel insisted on doing it right and built a small television studio in the family's basement.

"I'm not the kind of dad who's going to be able to build a treehouse but I can build a television studio in the basement," he said.

On the show, Daniel and Luke review everything from cereal to games to the Sour Patch Kids candy.

When Sour Patch Kids were mentioned, Luke advised never to taste test the spicy ones and then try the freezing ones, which he said, freeze inside your mouth, hence locking the hot and spicy flavor onto your tongue.

It's simply not a good combination, he warned.

Mostly they review games and in doing so have developed a large fan base.

"When we started, I said to Luke. 'Okay buddy, nobody's ever going to watch, your friends... maybe Nanna,'" Daniel said he told his son.

How wrong he was.

Less than a year after its inception, the channel has more than 2,850 subscribers and gains between 10 and 20 each night they go live, Daniel said. The show's popularity started early on – after the third episode – which featured the father and son playing and reviewing a game called Fun Run. The makers of the game saw the review and posted it alongside the game, which increased viewing.

Live shows are interactive, with the Spadas talking to and getting feedback from fans and playing games alongside them. Occasionally someone else from the family takes part, including Luke's 4-year-old sister, Haley, who already has fans of her own.

"Every time Haley comes on [viewers] all put on smiley faces for her," Daniel said.

A technology teacher at Suffield Middle School, Daniel has made a point of making the channel a safe space. A company called MCProHosting recently partnered with the show, and donated two *Minecraft* servers that allow the first hundred viewers to go into the game and play in a safe environment along with Daniel and Luke.

"We had met with them and we kind of told them what we wanted to do in creating these safe places for kids to play," Daniel said.

In addition, adult friends and family members moderate behind the scenes to make sure children don't curse or give away personal information. As soon as anything inappropriate is written, moderators delete it before it's seen by the public and remind the children about being safe.

"We can control everything that's happening inside that world," Daniel said. "It's safe and it's a nice walled garden where we can keep kids safe inside the games."

A teacher at heart, Daniel also talks to the kids about being safe, using him and Luke as examples. When they ask Luke's age or where the Spadas live he explains why they don't give that information out.

The show is fun with varying themes, not all of which have to do with reviews. In a couple memorable episodes, Daniel promised to do 'The Floss,' a dance done mostly by children.

When the show began, Daniel made an announcement that if they got 50 'likes' he would take a whirl at the dance. When the 50 likes came in, he had no choice but to follow through.

"And I stand up and I say, 'Luke, show me,' and he said, 'Nope,'" Daniel said, so he looked at the camera and continued, "I'm going to do The Floss for the first time in my life... here we go."

"You are horrible," Luke said, recalling the humorous attempt.

Apparently viewers had similar reactions. "So at this point all the LOLs are coming in



Daniel and Luke Spada – the creators of YouTube program *The Family Review Show* – appeared at Minefaire in Philadelphia, Pa., in October. Minefaire is a community event revolving around the videogame *Minecraft*.

[and] the crying emojis," Daniel said.

The next day at school, Daniel "cheated," according to Luke, and asked his students to coach him in the dance. That night, once again, he promised to do it if 50 likes came in. Not surprisingly, they came in quickly and it was time to give it a go.

The second time around he thought he was a bit better – although Luke said he didn't notice much improvement.

Daniel has also learned a lot about YouTube. "There's this whole world that I didn't even know existed," he said. "There's this whole subculture that I didn't even know was out there."

It didn't surprise Luke, who said it was more fun to watch YouTube than television because

it's interactive and kids can try games, he said. It also gives him ideas for games to review.

The show has been a bonding experience for Daniel and Luke.

"I'm a part of the thing he's really interested in so we'll watch videos together [and] play together," Daniel said. "It's turned into this amazing thing, now we're traveling together."

The Spadas have already been invited to Minecraft 2019, which will have a stop in Hartford.

The Family Review Show hosts interactive live shows every night at 7 p.m., and releases prerecorded videos throughout the week.

For more information, visit familyreviewshow.com or youtube.com/c/familyreviewshow.

Big Y in Marlborough to Open in January

by Allison Lazur

The long-awaited opening of the Big Y supermarket is scheduled for Jan. 24 according to the company's vice president of corporate communications, Claire D'Amour-Daley.

The project is still within the budget of \$7.5 million, including exterior items such as the parking lot, D'Amour-Daley said, with no delays other than a "few expected hiccups" along the way in terms of construction.

The East Hampton Road plaza is owned by developer Allan Schwartz, a prominent local developer who owns several Glastonbury properties as well as the Marlborough Tavern.

While residents will have to wait a few more weeks to shop at the new 55,000-square-foot grocery store, there are upcoming events scheduled next month at the new location in preparation of the grand opening.

D'Amour-Daley told the *RiverEast* Tuesday a hiring and training event is scheduled to run from Dec. 11 through Jan. 12 at the new location, to fill over 100 part-time and full-time positions.

The first-ever Food Discovery Tour will take

place in early December as well, on a date yet to be determined.

The Food Discovery Tour is an opportunity for local vendors to meet with Big Y buyers to discuss selling their products in the new store.

The 70 Big Y stores between Connecticut and Massachusetts already stock the products of approximately 200 local vendors, explained D'Amour-Daley, but there has never been a formal event to connect with local entrepreneurs.

The products range from mushrooms to honey to milk to even homemade beef jerky, she said.

"Our focus is on partnerships with local providers," D'Amour-Daley said, adding, "We've been working with local farmers forever."

The Food Discovery Tour comes after a "major corporate initiative" to further promote a Big Y partnership with the local merchant.

She explained that before the initiative, local vendors were often discovered "from within a store's community."

She cited a local cookie maker in the Berk-

shires who Big Y employees in the area were aware of, which led to the confections ultimately being carried in the grocery store.

"Local means more than our store is there and that we are hiring local people; it's about having those local products available."

D'Amour-Daley said just last year the number of local vendors was at 125 and has since grown to 200.

"[Customers] don't have to go to a farmers market to purchase local products," she said.

D'Amour-Daley said at the Food Discovery Tour, a couple dozen Big Y buyers – each with a different specialty ranging from cheese to produce – will collect information from interested local vendors.

Information includes the story behind the product and the entrepreneur, the product's website and any attributes that might set the item apart from others. She also added that the packaging of the product has to "have the right look."

"We are open to looking at everything," she said.

From there, the Big Y buyer takes further interest in the item, looking at quality, whether the provider can meet the supply amounts, and if the required state foody safety certification has been obtained.

If the local vendor is one Big Y is interested in working with, the company helps the local merchant with the process of obtaining certain types of insurance and getting a barcode on the item, D'Amour-Daley explained.

"What we are very proud of is that local partnership," she said. "We want to sell their products and we want to help local vendors."

The hiring and training event will run from Dec. 11 through Jan. 12 with the following hours: Tuesdays, Wednesdays and Fridays, 9 a.m.-5 p.m.; Thursdays, 9 a.m.-7 p.m.; and Saturdays, 9 a.m. to 3 p.m. Holiday hours for the hiring and training event are: Dec. 17, 18 and 19, 9 a.m.-5 p.m.; Dec. 20, from 10 a.m.-7 p.m.; Jan. 2, 3 and 4, from 9 a.m.-5 p.m.; and Jan. 5, from 9 a.m.-3 p.m. The site will be closed Christmas week from Dec. 24 to Jan. 1.

East Hampton Artisans Share Spotlight at New Business

by Elizabeth Regan

East Hampton's newest Village Center boutique is one woman's way of taking a chance on business ownership while helping an array of local artisans and entrepreneurs do the same thing.

Darlene Risley opened the doors of She Shed Creations on the corner of Main Street and Walnut Avenue in October. The eclectic mix of gift items, home decor and furnishings fills the rear of the building that served as Siebert's Opera House at the turn of the last century.

A majority of the vendors whose products line shelves, cubbies, couches and tabletops in her shop hail from Connecticut or nearby states.

"They're all kind of local, doing their own thing, trying to make a go of it," she said.

Risley left a career in the retail sector, which included almost a dozen years with Country Curtains, before setting off on her own.

She Shed Creations had its genesis in Risley's personal she shed at home in East Hartford. The concept has been gaining popularity over the last several years as women turn backyard sheds into tiny retreats where they can relax and rejuvenate away from the demands of daily life.

Risley's original she shed became a workshop where she could create items like lace dream catchers, small wooden ornaments and magnets made of buttons. She said the concept lends itself perfectly to the new business venture built on creativity and support of local crafters and artists.

She credited her husband, Mark Risley, with helping turn her small business into a reality. The self-employed carpenter joined her in "rolling the dice" on a new business that meant relinquishing the security of her steady paycheck and attendant insurance benefits.

"Without him, I don't think I would be here

right now," she said.

The cozy, open space includes shelves, nooks and overhead light fixtures envisioned by Darlene and crafted by Mark.

"If I dream it, he'll do it," she said.

Many of the products are crafted by female artisans who, like her, are taking a chance in the second half of their careers.

She pointed to aprons made of vintage feed sacks and linen with images of local farm life emblazoned on the front, like chickens from Lyric Hill Farm in Granby and sunflowers from Buttonwood Farm in Griswold.

Risley said the owner of Moonfaerie Designs decided to "strike out on her own" as an apron maker after leaving the corporate world.

A line of soy candles from the company Naturally In the Woods are made by a mother who is "holding it together for the family" as she works full-time and takes care of a grown son recovering from a stroke, Risley said.

The woman responsible for handbags and backpacks laid out in one corner of the shop is a single mother of two boys who once made Risley a bag as a gift. When the shop opened, Risley begged her friend, Marian Lopez, to come on board.

"She was so worried," Risley said. "She'd never sold a bag before."

Risley said she's grateful that so many artisans have trusted her with their creations; she's grateful, too, that the business community in East Hampton has welcomed her with open arms.

She credited building owner Sheri Spaulding with "taking a chance" on her and fellow tenant, Kathleen Young of the home goods store Black Birch and Grace, with offering constant support.

She said Young and other nearby business



Darlene Risley of East Hartford has expanded her own backyard "she shed" into a new business in the Village Center that builds on the growing trend of women-owned ventures in the heart of East Hampton.

owners, like Susan Popielaski of ECO Coffee House and Lori Caldwell of Old Bank Flowers and Greenery, sent customers her way during her first month when she was operating without a front sign over her door due to a zoning issue.

"I was open my whole first month with no sign at all. It was a tough go," she said. "Without them, I probably would have had days where nobody walked through the door at all."

While acknowledging it's going to be a chal-

lenge to run a small, successful shop, she said it's enriching to receive the support of her Village Center neighbors and to be able to lend support to her vendors.

"It's a really cool, artist colony type of vibe going on down here," she said.

She Shed Creations, 95 Main St., is open Wednesday-Saturday from 10 a.m.-6 p.m. and Sunday from 11 a.m.-4 p.m. More information is at 860-467-3183 and [facebook.com/sheshedcreations](https://www.facebook.com/sheshedcreations).

New Clerk Brings Hartford Experience to Belltown

by Elizabeth Regan

East Hampton's newest town clerk brings an interest in local government forged through more than two decades of experience at the Hartford City Hall and a legacy of civil service.

Kelly Bilodeau, of Hartford, most recently worked for nine years as assistant city clerk in Hartford before making the move to the East Hampton Town Hall. She said she sought out the East Hampton position as a growth opportunity.

Bilodeau is state certified as a town clerk and has earned her municipal clerk certification through the [International Institute of Municipal Clerks](https://www.internationalinstituteofmunicipalclerks.org/).

She replaces former town clerk Sandi Wieleba, who left Sept. 7 to become the Rocky Hill town clerk.

Bilodeau said her interest in local government goes back to the days when her mother, Betty Szubinski, served as senior administrative assistant to eight city managers.

"My mother worked in city government since I was 8 years old, so I was introduced to city hall at a very young age," she said.

Born and raised in the city, she still calls Hartford home. An easy, reverse commute to East Hampton has eased the transition into her new job.

Assistant Town Clerk Bernice Bartlett, who was in charge of the department during the busy, election-heavy two months since Wieleba's departure, said Bilodeau has been a pleasure to work with.

Bartlett described Bilodeau as a soft-spoken and inclusive boss who wants to know what her employees think and is interested in making sure continuing educational opportunities are available to them.

Bilodeau and Bartlett – who are both Red Sox fans – are joined by part-time floater Patty Burnham for about six hours per week.

"It feels so relaxed," Bartlett said, despite the heavy workload as the new team catches up on lost time. "Even though the work has been upon us, the atmosphere is just so nice."

Bilodeau was hired at an annual salary of \$71,858.36 to manage functions related to land records, elections, vital statistics, licensing and other municipal records.

Describing it as a "multi-tasking" position,

she said she enjoys the varied responsibilities and the large part research plays in the job.

"There's so many different services and documents we provide to the public," she said. "We're here for the community. We will answer any and every question that we possibly can."

Town Manager Michael Maniscalco said Bilodeau beat out 30 applicants for the position.

A panel of department heads, joined by resident and local land use attorney William Grady, narrowed the field to seven candidates. The top three finalists were then interviewed by Maniscalco and Human Resources Coordinator Lisa Seymour.

Bilodeau rose to the top of the list because of her experience and certifications, according to Maniscalco.

"And certainly, having worked for the City of Hartford for 20 years, I'm sure she can handle a bit of pressure," he said. "She definitely has some creative ways of looking at things and I look forward to seeing the innovative ideas she has to make our clerk's office even better than it is today."



New Town Clerk Kelly Bilodeau brings 23 years of big city experience to her new role as town clerk for East Hampton's roughly 13,000 residents.

East Hampton PZC Okays Alcohol Sales Near Schools, Churches

by Elizabeth Regan

A request from a Village Center coffee shop owner led the Planning and Zoning Commission this month to loosen the regulation of alcohol sales within 500 feet of churches and schools.

Susan Popielaski, who operates ECO Coffee House in the Village Center, approached Building, Planning and Zoning Official Jeremy DeCarli not quite a year ago to inquire about adding local beer to the cold brew coffee and kombucha already on tap.

But DeCarli discovered zoning regulations effectively prohibited alcohol sales in the Village Center based on the preponderance of schools and religious institutions in a relatively small area.

A map of the center shows the only establishments outside of the 500-foot prohibition area are Po's Rice and Spice restaurant, the current Board of Education building and the Center Package Store. While Main Street Pizza lies within the affected radius, alcohol sales were grandfathered in once the regulation went into effect almost 30 years ago.

Last Thursday, the commission voted unanimously to add an exception to the regulation that would give members the discretion to approve the sale of alcohol within the designated radius – as long as the establishment's primary focus does not revolve around alcohol.

That means a restaurant or coffee shop within 500 feet of a church or school could include alcohol as part of its menu, but a full-fledged bar would still not be allowed.

The new exception specifies the commission can now approve the sale of alcohol as long as it is consumed on site and "does not adversely affect the health, safety or welfare" of nearby churchgoers or students.

"The Village Center is kind of going through a little bit of a renaissance," DeCarli said this week. "There's a lot going on down there. We'd like to see that continue."

Popielaski told the *Rivereast* she would like to keep one or two local beers on tap, including offerings from the local Fat Orange Cat brewery.

She said the Village Center is starting to attract attention as a healthy, vibrant commercial

area that doesn't look anything like it did back in the 1990s, when officials extended the ban on alcohol sales near churches and schools from 100 feet to 500 feet.

"Back in the day, it was really seedy in the Village Center. There were nasty bars. There was murder. It was just bad news," she said.

Now, with local entrepreneurs and artisans hanging "Open" signs in formerly vacant storefronts on a regular basis, she said the area is starting to attract attention in a good way.

Popielaski said she hopes the regulation change will encourage someone to open another eatery in the center.

"Nobody wants to see a bar," she said. "But if you're going to have a cute little restaurant and you want to serve food and wine, this will [allow it to] happen," she said.

DeCarli said Planning and Zoning Commission members feel strongly about encouraging growth in the heart of East Hampton.

"If you want feet on the street in the Village Center, you need somewhere for them to go," he said.

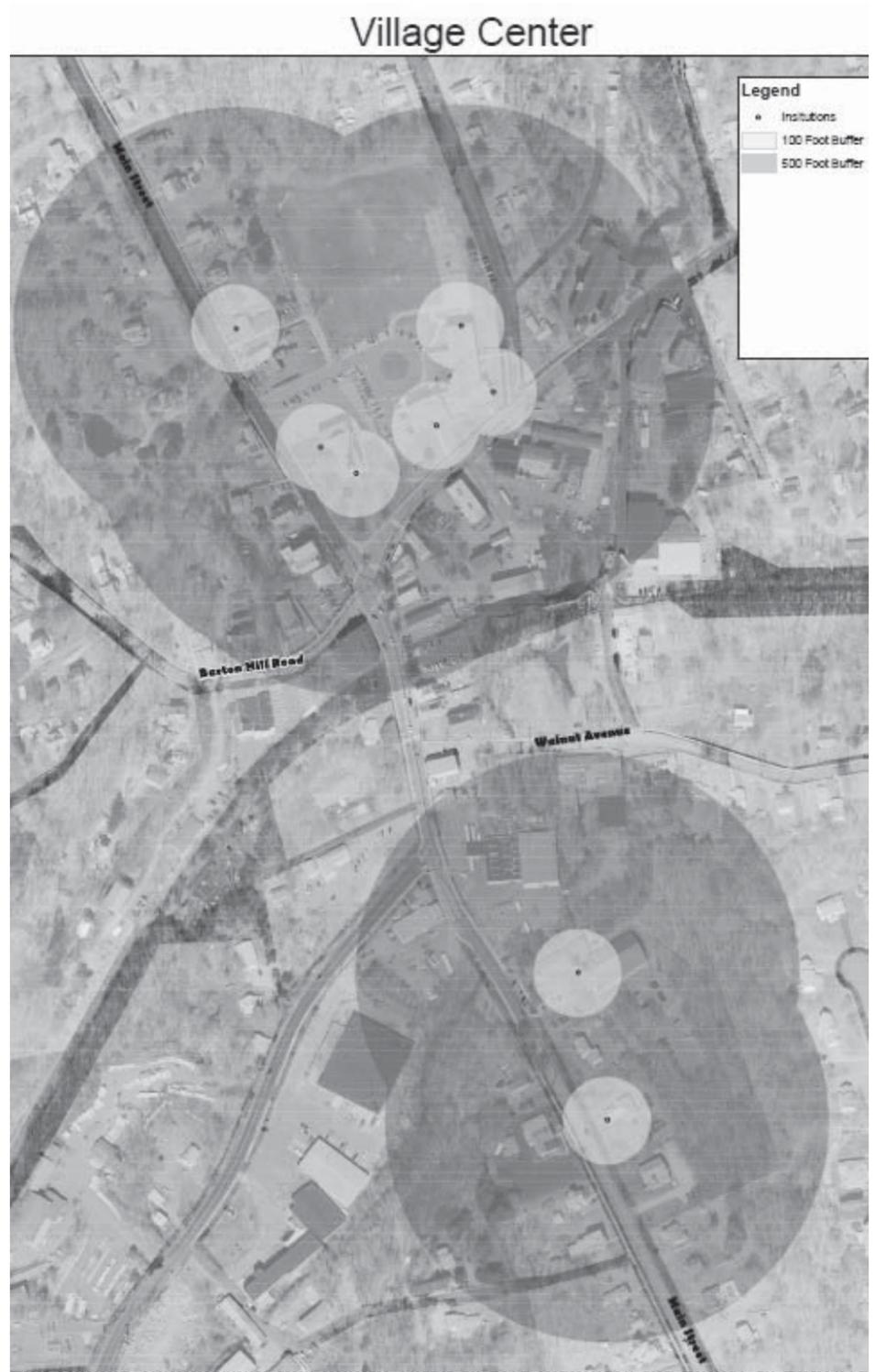
According to DeCarli, efforts to find developers for dilapidated, town-owned properties on Watrous Street will be bolstered if there are more types of businesses allowed there.

The change will also benefit commercial properties on Route 66, including the Edgewater Hill mixed-use development on the eastern end of the state road. That's where the new municipal hub, including the town hall, police department and Board of Education offices, will be located.

Operated by the husband-and-wife team of Lisa and Steve Motto, the growing development is set to include include restaurants, shops, offices, single-family homes, townhouses, condominiums and apartments to be constructed over the next decade.

DeCarli said an existing daycare center in the development cut off most of the 74-acre site from alcohol sales under the old regulation.

The public hearing held Nov. 7 did not reveal any opposition to the project. DeCarli said there was no objection from any schools or churches in town, which were notified by the town in October of the proposed change.



alcohol sales within those areas as long as the "health, safety and welfare" of churchgoers and schoolchildren is not compromised.

Bids Still Exceed Budget for Roof Repair in Andover

by Sloan Brewster

The second verse was the same as the first when it came to the bids to repair the roof at the Museum of Andover History: the bids still exceed – in one case, by more than 10 fold – the amount the town has budgeted for the project.

Town Administrator Joseph Higgins said two bids came in for the roof work, one for \$109,800 and another for \$15,320. The Board of Selectmen has budgeted \$10,000 for the project, which calls for replacing a leaking lower roof at the museum, which is housed in the Old Town Hall on Monument Lane, near the intersection of routes 6 and 316.

Last month, the selectmen expressed outrage at the initial round of bids, which ranged from \$21,000 to \$140,000, and directed Higgins to put out a second request for proposals (RFP) – and this time include the fact that selectmen have budgeted \$10,000 for the project.

Of the two new bids for the roof, one is more than \$90,000 higher than the other – prompting Higgins to say this week it “is kind of concerning that the bids are so far apart.”

Higgins said he presented the bids to the selectmen at their meeting last week, but that the board took no action on the matter.

He said he’s not sure what the board will do about the necessary repairs.

“They’ll probably have to re-budget for next year,” he said – but added that board members

have not expressly told him that.

First Selectman Robert Burbank said Wednesday he’s not sure how the board will proceed, and noted that “the last time that we did the roof it was substantially less than that.”

The upper roof on the building was replaced roughly 10 years ago after some items inside the museum were damaged due to leaking, according to Scott Yeomans, town historian. Burbank recalled Wednesday that job was “around \$5,000.”

Burbank said he thinks the town should go about soliciting bids in a different manner, a manner more reminiscent of how he did things before there was a town administrator and when he was first selectman.

“I think we have to contact people and call people directly,” he said. “This is what I used to do; contact people directly.”

Burbank said some contractors get antsy about putting in bids for RFPs as they require a great deal of paperwork.

“[Some contractors] see that it requires an RFP and they don’t want to be that invested,” he said.

According to the charter, the town must get three quotes for projects but they do not have to be obtained through an RFP. Rather, as long as a contractor meets certain criteria, such as being insured and indemnified against hazards, and carrying workman’s compensation, they

can make a bid, Burbank said.

Burbank said he does not know why the rest of the board is insisting on RFPs.

“I went out and I got bids and made sure they met all the criteria without all the horrendous paperwork,” he said. The RFP process, he added, “just makes some of the smaller operations that don’t deal with government all the time a little more nervous.”

There are some cases where RFPs are required, he added, such as on larger jobs or when the town is using grant money to fund a project. In those cases, RFPs must be put out and prevailing wage guidelines have to be met.

“Then the criteria is a little different,” he said. “This is not the case on a smaller job. We’re also not planning on using grant money.”

The museum holds items with significance to local history, such as coal stoves, looms, spinning wheels, a carriage, a sleigh, postcards and

photos, Yeomans said. A large mural painted by local artists depicts major events in Andover history from the 1600s to now.

“It’s meant to help people understand the history of the area that became Andover and how people lived through the ages,” Yeomans said of the museum.

The museum acquires most of the items it gets through donations, though a few things have been purchased on eBay, he said. The most recent eBay acquisition was a toy bureau made at the Watrous Factory, which was owned by Andover residents. The bottom of the toy is stamped with the word “Andover.”

As of now, none of the collection is in imminent threat of being damaged, Higgins said.

The room in that part of the building where the roof needs to be fixed is, however, actively used, Yeomans said. If the roof starts leaking near the displays, he would have to move things.

Fate of Moldy Old Firehouse Uncertain in Andover

by Sloan Brewster

With an estimate of \$21,197 to remediate the mold in the Old Firehouse, the Board of Selectmen has decided not to move forward with the project.

The Old Firehouse on Center Street, which housed the senior center, was shut down by selectman last month after air quality tests confirmed what folks around town said they have known for decades – it is infested with mold.

Town Administrator Joseph Higgins said the Board of Selectmen decided Nov. 7 not to take action on the proposal by Green Home Solutions to clean the building.

Instead, selectmen authorized Superintendent of Schools Sally Doyen to move forward with getting architectural drawings for repurposing the third and fourth grade wing of Andover Elementary School for use as a senior/community center. The move came after the Board of Finance on Oct. 24 authorized Doyen to use up to \$42,000 that had been set aside for school improvements in the current budget.

The Board of Education in September first gave Doyen the go ahead to look into what needs to be done to the wing to get the seniors in there.

According to First Selectman Robert Burbank, the school would need a secondary egress for emergency purposes in order to meet safety codes in the section of the building. The architect will draw up designs and plans for knocking out the walls and putting in an additional doorway.

At Wednesday’s Board of Education meeting, Doyen apprised the board of the fact that she had scheduled a walk-through of the wing with an architect.

“So we’re definitely moving along,” she said.

The school board also agreed to send a second letter to selectmen and finance board members requesting permission to use a \$175,000 surplus from last year’s budget, which the board already returned to the town, toward the project. Doyen said selectmen had agreed to the request after the first letter was sent in October, pending approval by the finance board and voters at a town meeting.

Despite the progress, Burbank does not concur with the rest of the selectmen on what should be done with the Old Firehouse.

“In my opinion, it looks like the board basically wants to ban the building [forever],” he

said. “I’m not in favor of that, but it seems to be the direction of the rest of the board.”

Burbank thinks the building could be cleaned and made useable again. He is also not convinced the school will be a permanent solution to the displaced seniors.

The idea for repurposing the wing is a product of declining enrollment. According to numbers Doyen presented at the end of the last school year, there will be 175 students and 13 to 14 classes in 2020-2021, compared with 202 students and 15 classes in 2017-2018.

As the numbers of students continue to go down and classrooms empty, Doyen said she was looking for ways to make use of them.

But according to Burbank, there is no guarantee enrollment will end up matching predictions.

“They do anticipate that the population of the school will not increase for a number of years, but those things can change awful quickly,” he said. “A developer could come in and build 50 houses.”

While acknowledging an influx of housing in town isn’t likely in the current economy, he said it could happen.

Another issue Burbank raised was the lack of space to park senior vehicles, which are currently parked at the Old Firehouse.

“There’s no place else to park them,” he said.

Bringing the seniors to the empty wing of the school is a “stop gap solution” to handle space issues, but does not deal with vehicles, Burbank said.

While the vans could fit into the town garage on Long Hill Road, they would likely be blocked in by town trucks.

“Senior vans have to go in and out all different hours that the garage would normally not be open,” he said.

Burbank said he thinks the town should spend the money to clean the mold.

“In my opinion, I would be willing to spend that if that would make that building useable and safe,” he said.

In addition to getting rid of the mold, other things would have to be done to ensure it never comes back, he said. The drywall would need to be replaced to prevent leaks and the building would have to be properly ventilated.

“I think it could be put into a useable operation,” Burbank said.

East Hampton Police News

10/24: David Sweet, 46, of 440 Amston Rd., Colchester, was arrested and charged with traveling unreasonably fast, engaging in pursuit, improper use of registration, operating a motor vehicle without a license and operating an unregistered motor vehicle, East Hampton Police said.

11/1: A 17-year-old juvenile of East Hampton was issued a summons for improper marker plates, operating a motor vehicle without a license and operating an unregistered and uninsured motor vehicle, police said.

Also, from Oct. 29-Nov. 4, officers responded to nine medical calls, five motor vehicle crashes and five alarms, and made 15 traffic stops.

Portland Police News

11/8: John Kurek, 27, of 56 Lakeside Ave., Middletown, was charged with speeding, Portland Police said.

11/8: Wayne Neumann, 46, of 9 Willow St., was charged with operating an unregistered motor vehicle and operating without insurance, police said.

Crash with Injuries Briefly Closes Arrigoni

A two-car crash with injuries on the Middletown side of the Arrigoni Bridge resulted in the roughly five-minute closure of both lanes Tuesday morning, according to Portland police.

Middletown police responded to the emergency call at 11:23 a.m., Portland police said. The bridge, which opened to alternating traffic after the brief closure, was completely cleared by 12:01 p.m.

Middletown police would not provide any additional details by press time.

Colchester Police News

11/5: Colchester Police said Tyler Emerick, 21, of 8 Buchalter Way, was arrested and charged with possession of a controlled substance, third-degree criminal mischief, disorderly conduct, third-degree assault and third-degree strangulation/suffocation.

11/7: State Police said Brooke Ledwith, 39, of 7 Caffyn Dr., Marlborough, was arrested and charged with second-degree failure to appear after turning herself in to police.

Dump Truck Rear-Ended by Vehicle in Colchester

State Police said a two-vehicle collision left both drivers with possible injuries.

At approximately 12:17 p.m. on November 7, an All Waste dump truck driven by Darryl W. Allen, 37, of 31 Concord St., Waterbury, was traveling westbound in the right lane of Route 2 near exit 16.

A Volvo, driven by Tyler J. Leser, 24, of

38 Ridgewood Dr., Marlborough, was traveling behind the dump truck and rear-ended the truck, police said.

Allen and Leser were both transported by Marlborough EMS to Middlesex Hospital Marlborough Medical Center with possible injuries.

Obituaries

Colchester/Hebron

Janice Habicht

Janice passed away peacefully Thursday, Nov. 8, at the age of 94. She was born Sept. 11, 1924, in Hartford, the daughter of Leonard and Mabel (Coburn) Barker.

As a young girl, Janice especially enjoyed reading, photography, baseball and spending time with her father. When she graduated from East Hartford High School in 1941, her ambition to become a nurse had to wait until the age 18 when she could be accepted for training by hospitals. During that time, Janice graduated from the Morse School of Business and when the war broke out began work as a secretary for the U.S. government. Later she transferred to Hamilton Standard doing secretarial work by day and volunteering in the evenings at Hartford Hospital where needed.

It was at Hamilton that Janice met her future husband William H. Habicht. They married March 23, 1953, and shared 58 happy years together, living first in Windsor and then in Glastonbury. Together she and Bill enjoyed skiing, traveling, bridge, tennis and spending time on the Connecticut shoreline.

On her own Janice enjoyed gardening, bowling and a new passion, genealogy. Not one to sit still and with her youngest child off to school, Janice was in her car researching Coburn genealogy in towns across New England, eventually traveling to England in search of original records there. She compiled her research into a book which is soon to be published. Janice was a member of the DAR and a life member of the Historical Society of Glastonbury.

Besides her brother Leonard F. Barker, Janice leaves behind two sons, Jeff and Todd Habicht of Colchester and Hebron; a daughter, Susan (Habicht) Mayne of Suffield; two in-laws Holly (Blassingame) and Doug Mayne of Hebron and Suffield; seven grandchildren; three great-grandchildren; and many nieces and nephews.

She is predeceased by her sister, Audrey (Barker) Schultz, and a niece, Cindy (Schultz) Pentsak.

Her family will receive friends at Carmon Funeral Home, 807 Bloomfield Ave., Windsor, CT 06095 from 5-7 p.m. today, Nov. 16. A celebration of Janice's life will be held at 1 p.m., Saturday, Nov. 17, at the Congregational Church in South Glastonbury, 949 Main St., South Glastonbury, CT 06073. Burial in Hockanum Cemetery, East Hartford, will be privately held.

Memorial donations may be made to The Connecticut Historical Society, 1 Elizabeth St., Hartford, CT 06105 and to The Historical Society of Glastonbury, 1944 Main St., Glastonbury, CT 06033.

East Hampton

Amelia Munro

Amelia Stebbins Valli Munro, a lifetime resident of East Hampton, born Dec. 1, 1951, left this earth Friday, Nov. 9, surrounded in the love of her family.

Amelia's beautiful life will forever be cherished in the lives of her children: son, James F. Valli of East Hampton; her three daughters, Ann Valli of Harpswell, Maine, Amanda Roberto and husband David of Windham, and Ashley Aldridge and husband Gregory of East Hampton. Amelia also is survived by eight grandchildren, Faith and significant other Jack, Konnor, Devon, Chelsea, Ella, Avery-Jean, and Leo John; as well as two great-grandchildren, Gabriella and Jackson. Amelia is survived by her two sisters, Perilla Watcher and her husband Richard of East Hampton, and Karen Stebbins of East Hampton. Amelia also is survived by her beloved friend and father of her children John F. Valli of East Hampton, and many beloved nieces and nephews.

Amelia is predeceased by her husband, Joseph Munro; parents, James and Florence (Everett) Stebbins; brother, James L. Stebbins; sister, Elizabeth Turney; and brother-in-law, Judson Turney.

In honoring of Amelia's wish, there will be a celebration of her life at Hope Church, 230 East High St., East Hampton, Saturday, Nov. 17, at 10 a.m.

In lieu of flowers, donations can be made to ALS.net in assisting research to find a cure.



East Hampton

Rita Strong

Rita (Magnuson) Strong, beloved daughter, wife, mother, grandmother, great grandmother, sister, aunt and friend, passed away Saturday, Nov. 10, at the age of 97. She was born in East Hartford April 23, 1921, the daughter of the late Oscar and Matilda Magnuson, wife of the late Richard Strong and sister of the late Harry Magnuson. Rita was a 1939 graduate of Agawam High School. She retired from Pratt & Whitney (United Technologies) where she worked for 22 years as an administrative assistant.

She is survived by her three children, Richard Strong and wife Linda of Grantham, N.H., Carolyn Bonnie Geysen and husband John of East Hampton, and Christine Towne and husband Mark Janke of Guilford. She also leaves five grandchildren, Scott Strong, Tara Strong Redman, Laurice Geysen, Janna Geysen Danco and Jason Towne and ten great-grandchildren Madeline and Cooper Strong; Dylan, Amelya and Kelsey Redman; Samuel and Greyson Danco; Kaela, Aiden and Brandy Towne as well as several nieces and nephews.

Rita, a daughter of Swedish immigrants, was proud of her heritage. She treated her family to homemade delicacies including Swedish coffee bread, spritz and pepparkakor cookies at Christmas time. Following her 1996 trip to her homeland and family homestead in Oleblo, Sweden, the family gathered to celebrate Midsummer for many years.

Rita was a strong and independent woman and lived in the home she and her husband had built in 1948 until her health began to decline in 2014. Rita was a lover of the out of doors and nature who thrilled at the bluebirds, deer and other wildlife that visited her East Hampton home.

She was an industrious woman and made several braided rugs. She also liked to crochet and made numerous afghans that she donated to pediatric patients at the Yale-New Haven Children's Hospital.

Rita was a member of the Colchester Bible Baptist Church where she served as a children's Bible class teacher into her 80s. She also volunteered as a librarian at church and at the Hartford Christian Academy.

Friends and family may call at the Rose Hill Funeral Home, 580 Elm St., Rocky Hill, today, Nov. 16, between 5 and 7 p.m. A service celebrating her life will be held there Saturday, Nov. 17, at 10:30 a.m.

In lieu of flowers, donations may be made in Rita's memory to Connecticut Radio Fellowship, Inc. (WIHS - 104.9 FM) or to St. Jude Hospital.

The family would like to express its appreciation to the staff of Jerome Home for the professional and compassionate care afforded to our mother. We are also grateful to the hospice team of Hartford Health Care at Home for the many kindnesses shown her in her last days.

Hebron

James R. Davis

10/27/43-11/9/18

Jim was born in New York to Robert and Jeannette Davis on Oct. 27, 1943. He attended East Hartford High School and served in the Army Intelligence Unit. He then began his career at Aetna, where he worked until he retired at age 62.

Jim spent his time volunteering for Meals on Wheels, Senior Friends of Hebron, and various other organizations. He played an active role in his community. He was proud to be a member of the American Legion. He enjoyed being outdoors and was enjoyed biking, kayaking, and cross country skiing. He prided himself in being "green," and was an advocate for conserving our planet. You could always find Jim snapping photos at family and community events. He was very proud of his British heritage and particularly enjoyed his English Breakfast tea. He spent numerous special occasions with his beloved Aunt Bin and Uncle Don at their home in New York.

Family always came first and he looked forward to his time with his nieces and nephews, siblings, as well as many other beloved family members and friends.

He was preceded in death by his parents, Robert and Jeannette, and brother William.

He is survived by his sister Roberta "Bobbi" and her husband Mike; brother Richard and his wife Debbie; sister-in-law Marilyn; as well as the rest of his family, which he loved and cherished dearly.

Please join us in honoring Jim Saturday, Nov. 17, at 1:30 p.m., at Gilead Congregational Church, 672 Gilead St., Hebron.



Marlborough

Yvonne Wright-Belyea

Yvonne (Van Buskirk) Wright-Belyea, 86, previously of Hickory Road, Marlborough, died Monday, Nov. 5, at Country-side Healthcare, Milford, Mass. She was born in St. John, New Brunswick, Canada, on Oct. 6, 1932, daughter of the late May M. (MacKenzie) Van Buskirk and the late Gordon Van Buskirk.



She is survived by her loving family: son, David Wright of Odell, New Brunswick, Canada; sister, Jean M. Goneau of Bellingham, Mass.; niece, Michelle J. Antinarelli of Upton, Mass.; nephews, Randal M. Goneau of N. Attleboro, Mass., and William L. (Skip) Goneau of Bristol, R.I., and their families.

A child of the Depression era, she distinguished herself academically, earning honors as a high school student in St. John, New Brunswick including: the Governor General's Academic Silver Medal, the Parker Silver Medal, and the Corporation Gold Medal. As a scholarship student she graduated with honors from Dalhousie University, Halifax, Nova Scotia, with a baccalaureate in biology. The majority of her career she served as a genetics and fertility counselor at Hartford Hospital where she supported clinical work and continued involvement with research that included publications in *The Journal of Medical Genetics*.

A midlife return to academia earned her a Master of Arts degree from St. Joseph's College in West Hartford in 1978. A frequent international traveler, she pursued hobbies as an amateur archaeologist, coin collector, painter, photographer, and family genealogist, documenting a lineage back to 17th century Scotland. Having lost both grandfathers to World War I, she was motivated to serve as a dedicated member of the Auxiliary for the American Legion Post 197. In her twilight years, she became reacquainted with and married her childhood sweetheart, the late Eugene Belyea of Halifax, Nova Scotia.

A memorial service will be held Saturday, Nov. 17, at 11 a.m., at the Spencer Funeral Home, 112 Main St., East Hampton, with the Rev. Bob Faulhaber Jr., senior pastor for Marlborough Congregational Church, officiating. Burial will be at the convenience of the family in Century Cemetery, Marlborough. There are no calling hours.

In lieu of flowers, memorial contributions may be made to Resource Development, American Foundation for the Blind, 1401 S. Clark St., Ste. 730, Arlington, VA 22202.

To leave online condolences, visit spencerfuneralhomeinc.com.

Colchester

Jack Joel Herman

Jack Joel Herman, 69, of Colchester, beloved husband of the late Harriet (Cohn) Herman, passed away unexpectedly Sunday, Nov. 11, at home. Born March 23, 1949, in New York City, he was the son of the late and Harry and Anna (Lerner) Herman. He was a graduate of Bacon Academy and UConn School of Pharmacy.

Upon graduation from pharmacy school in 1972, Jack married Harriet and shortly thereafter opened Nathan Hale Pharmacy in Moodus. Jack's passion was helping his customers. He spent many tireless hours at the pharmacy as it was his sense of pride and joy. He truly went above and beyond for everyone that he encountered from customers to his family. His family also brought him much joy throughout his life. He was a loving husband, father, uncle, brother-in-law and poppy.

He is survived by his children and their spouses, Philip and Gabrielle Herman of Livingston, N.J., and Amy and Jason Rubinstein of Bedford Corners, N.Y.; four grandchildren, Asher and Oliver Herman and Max and Carlie Rubinstein; and numerous extended family members and friends.

The funeral service was held Tuesday, Nov. 13, in the sanctuary of Congregation Ahavath Achim, 84 Lebanon Ave., Colchester, with Rabbi Kenneth Alter officiating. Burial followed in the Ahavath Achim Cemetery, Gillette's Lane, Colchester and Minyan was observed that night at the synagogue. Shiva was observed at the family home (89 Park Rd., Colchester) on Wednesday, Nov. 14, and Thursday, Nov. 15, with Minyan each evening.

Donations in his memory may be made to Congregation Ahavath Achim, P.O. Box 5, Colchester, CT 06415.

Care of arrangements has been entrusted to the Aurora-McCarthy Funeral Home of Colchester. For online condolences, visit auroramccarthyfuneralhome.com.

May his memory be for a blessing.