

AlfredNY.Biz SUMMER 2007 ISSUE

A Note From The Owner:

As always, many thanks to our contributing writers and area merchants for their continued support of this Ezine (Free Online Magazine). I also wish to extend a special thanks to Craig & Becky Prophet for sharing information about the Alfred, NY Bicentennial Celebration.

And, since I am publishing this issue during the summer season, a special note about wild fires and brush fires seems appropriate. Be sure to check out the Fire Prevention section of this Issue to learn more about this topic. Finally, my most humble apologies for this issue getting out so late—it's summer.

Best regards,

Be sure to check out the Alfred Station Fire Company website:

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http://www.alfredstationfirecompany.com

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Alfred, NY Bicentennial Celebration Kickoff



From June 2, 2007 to June 8, 2008 the town and the village of Alfred will celebrate, commemorate, and explore our history. We know that this will be a great start for our next two hundred years. Watch this space and The Alfred Sun for updates on bicentennial activities.

The Kick-off of our Bicentennial Celebration began on June 2 with community-wide yard sales, a "fun run" and walk from the center of the village of Alfred to the center of Alfred Station-known as Baker's Bridge two hundred years ago. And a parade in Alfred Station from the Alfred Town Barns on Shaw Road to the Alfred Station Fire Company Hall on Rte 244. The event ended with food, music and fireworks at the Fire Company pavilion and a great time was had by all in attendance.









We look forward to you joining the Alfred Bicentennial Celebration at future events. Please contact Becky Prophet 587-8833. For donation info visit them online at:

http://www.alfredny.biz/alfred-ny-bicentennial/index.htm



Western NY and Southern Tier Events and Attractions

Area events and attraction for the whole family. A bit of a disclaimer here: we can't be responsible for the accuracy of the dates and times of these events. As you can understand sometimes weather or other circumstances force changes in the scheduling of these events so we advise you to call event coordinators to verify dates and times.



Cuba Cheese Museum Opens for 2007 Season, Cuba, NY

Dates: May - October 2007

Sponsored by: Cuba Cheese Museum

Description: Cuba Cheese Museum Opens Saturdays: 1 pm to 4 pm Sundays: 1 pm to 4 pm. Visit their website at

http://www.cubacheesemuseum.org

41st Annual June Dairy Week, Cuba, NY

Dates: June 7, 2007

Description: Carnival and sidewalk sales ALL DAY, Library Book Sale 9:30-3:30pm (Program featuring Craig

Braack), Wood Carving at the Fireman's Park, DJ from 6:30pm to 10:30pm at the Fireman's Park

163rd Annual Allegany County Fair

July 16 - 21, 2007 ~ Angelica, NY

Mail To:

Allegany County Agricultural Society

P.O. Box 96

Angelica, NY 14709

Phone 585-593-1180

Email: jmrmilkhouse@aol.com, iloveafair@yahoo.com

Pioneer Oil Days Wall of Fame Induction, Bolivar, NY

Dates: June 22 2007

Sponsored by: the Oil Museum and Lioness

Description: Pioneer Oil Days Wall of Fame Induction will take place at 6:00pm place at the Pioneer Oil Museum. 6:30. Bake Sale & Ice Cream Social. Street Dance is at 7:00-10:00pm FREE, Jeff Barnes "Just Us Band" will be playing at the Bolivar Fire Hall, Wine and Cheese Tasting at 7:00pm at the Oil Museum and the charge is \$10 per person this sponsored by the Oil Museum and Lioness. Call 585-928-1796 for more info.

Car Show, Wellsville, NY

Dates: June 30 2007

Description: Car Show during the Wellsville Alumni Weekend. 10:00-3:00PM with Main Street to Pearl Street closed

off.

Angelica Farmers' Market, Angelica, NY

Dates: June 30 to October 6th 2007

Description: Angelica Farmers' Market Opens for the 2007 Season on Saturdays from 10:00am-2:00pm in the Park Circle. Customers can stroll through the circle; browsing vendor tents, offering fresh local farm products including fresh fruits, vegetables, herbs, maple syrup, honey, baked goods, dairy, eggs, jams and jellies, wine, cut flowers, plants, soaps, and value-added farm products. The Market also supports local artisans by showcasing select hand-crafted products. For more info contact Staci Curry - 585-466-3787



A Message for you from your Friends & Neighbors at the Alfred Station Fire Company.

Be Safe this Summer

More than 900 homes are destroyed by wildfire each year.

Following these simple fire safety tips can boost survival rates dramatically. Please share them with your friends because knowledge is the best fire protection.

Rural Fire Safety Life-Saving Tips

- Be sure to keep leaf litter, twigs and combustible debris clear from the foundation and around the sides of the home.
- Let your landscape defend your property. Create defensible space by thinning trees and brush within 30 feet around your home.
- Landscape your property with fire resistant plants and vegetation to prevent fire from spreading quickly.
- Stack firewood at least 30 feet away from your home and other structures.
- Store flammable materials, liquids and solvents in metal containers outside the home, at least 30 feet away from structures and wooden fences.
- Burning yard waste is a fire hazard. Check with your local fire department on a non-emergency number for fire permit requirements and restricted burning times.
- Have your chimney inspected and cleaned regularly by a certified specialist.
- Provide emergency vehicle access with properly constructed driveways and roadways, at least 12 feet wide with adequate turnaround space.
- Post home address signs that are clearly visible from the road.
- Develop and practice fire escape and evacuation plans with your family.
- Install a smoke alarm on every level of your home

Test smoke alarm batteries every month and change them at least once a year. Consider installing the new long- life smoke alarms.

Campground & Park Tips

- Don't park your vehicle on dry grass. Exhaust components get extremely hot and can ignite dry grass & brush.
- If off-road vehicle use is allowed, internal combustion equipment requires a spark arrester.
- Know your county's outdoor burning regulations. Unlawful trash burning is a punishable offense.
- At the first sign of a wildfire, leave area immediately and call 911.
- Inspect your campsite before leaving to ensure there are no hot embers.
- Never take burning sticks out of a fire.
- Never take any type of fireworks on public lands.
- Keep stoves, lanterns and heaters away from combustibles.
- Store flammable liquid containers in a safe place.
- Never use stoves, lanterns and heaters inside a tent

Visit Us Online for more Home Fire & Life Safety Tips: http://www.alfredstationfirecompany.com





Summer 2007 Issue Grilling & Cookouts

One of our favorite things about summer is coming out of our winter hibernation methods of cooking and firing up the old grill for some cookouts!

These recipes are courtesy of my wife of 25 years, Cathy. We hope you enjoy them too!



Potato Salad
Makes: a large bowl serving
12-20 people

Ingredients

 $3 \frac{1}{2}$ lbs potatoes peeled

INGREDIENTS

1 1/2 cups Mayonnaise

12 cups cubed cooked potatoes (about 2 ½ lbs.)

2 hard-cooked eggs, chopped

1/2 cup diced celery

1/4 cup chopped onion

2-3 sliced radishes*

1/2 Cucumber sliced & quartered to bite size* salt and pepper

* Completely Optional—Depends on your taste

Directions

Peel & cube potatoes and cook until tender—yet not falling apart. Drain potatoes and let cool in cold water being careful not to make them soggy.

Mix mayo potatoes, celery onion, and salt & pepper in a large bowl.

Add eggs and season to taste with salt and pepper. Refrigerate several hours or overnight if possible.



Easy Western Style BBQ Ribs Makes: enough to serve 4-8 people

Ingredients

3 - 6 lbs Western Style Pork Ribs (with/without bone)

12-20 oz. Favorite BBQ sauce

2 liters cola

Directions

Separate ribs and place them in a large bowl. Pour enough cola over the ribs to cover them completely and place them in the refrigerator to marinade overnight.

Best to cook ribs on a covered grill for even temps and slow cooking. When you're ready to begin cooking the ribs remove them from the cola marinade and space them out evenly on the grill surface.

For best results—SLOW, even cooking at between 150° F & 200°F will allow the meat to remain more tender & juicy throughout the cooking process. Turn the meat & rotate it periodically to minimize over cooking on hot-spots.

Continue cooking the ribs until they are nearly done—which can take well over an hour. Then, brush the BBQ sauce generously over the ribs and continue rotating covering all sides with the sauce. When done ~ the BQQ sauce should be glazed and sticky and the ribs should be completely cooked at about 160° F internally (with a meat thermometer).

All the very best in 2007 Cathy Williams

AlfredNY.Biz Recommends...

We appreciate our sponsors so we are recognizing a few 'great' local businesses. These are some of the finest people, businesses and organizations in Western NY and their support keeps this publication going. Please take the time to shop with them, call them and/or visit their websites.

Bedding Plants, Flowers & Vegetables

The summer season is the best time to start thinking about your flower beds and gardens. These local businesses can help you ease the burdens with everything from bedding plants to potting soil.

We shop these businesses and we recommend that you shop with them too!

In Alfred:



WaytoGro Florist & Gift Shoppe

Bedding plants, hanging baskets, flowers, Fresh / Silk and Dried Floral Arrangements, Poinsettias, Chocolate Fountain Rentals, McCutcheon's Fruit Butters, Preserves, Jams, Jellies and Spreads and so much more!

6292 Shaw Road on Rte. 21 Alfred Station, New York 14803

Phone: 607-587-8866

Visit them online:

http://www.waytogroflorist.com/

In Arkport:



Jenkins Farm Market & Deli

Bedding plants, hanging baskets, flowers, Groceries, baking goods, homemade baked goods, John F. Martin Meats & Cheeses, custom made party platters & deli trays, ice cream and so much more!

8637 Route 36 North Arkport, NY 14807-9734 Phone: (607) 295-7726

Visit them online:

http://www.jenkinsfarms.com/

Summer Lawn Care and Small Engine Repair



MK Lawn Care & Small Engine Repair

Mowing, Trimming and lawn cleanups.

Small Engine Repairs to keep your equipment running at peak performance.

Visit them online:

http://www.alfredny.biz/MKLawnCare/index.htm

Owners: Matthew & Kelby Snyder 1444 Randolph Road Alfred Station, New York, 14803

Phone: **607-587-9282**

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PenWood Pens

Custom Wood Pens

Phone: 1-585-612-6613

The BicycleMan

Largest recumbent bike selection in the Northeast including the NEW Linear 3.0 "Limo"

Test Ride a dozen or more before you pick your favorite!

OPEN 10:00-6:00, Wednesday through Saturday Phone: 607-587-8835 570 Main Street, Alfred Station NY 14803

www.BicycleMan.com



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HiTech Computers

Your Total PC Solution

New Computers, PC Repairs, Home and/or Office PC Setup, Upgrades and more.

Owner: Robert Thompson

27 Main Street Hornell, NY 14843 Phone: 607-324-3209

http://www.hitechcs.com/



Visit us Online: www.sunnycovefarm.com

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