

# BUSINESS *quarterly*

A publication of The News-Times and The Greater New Milford Spectrum

"IN THE BUSINESS OF GROWING BUSINESS"

## Taste of New Milford was 'worth the wait'

By Deborah Rose  
Spectrum Staff Writer

Organizers of the 2010 A Taste of New Milford could not have planned for a better evening for the event.

The sun shone down brightly for the first half of the food fest on the Village Green Sept. 8 before a few clouds rolled in, creating pleasant shade for patrons and a striking golden sunset.

Twenty-four restaurants and caterers participated in the Greater New Milford Chamber of Commerce event, which was sponsored and organized by Nicholas/Tobin & Associates.

"It's quite amazing," said Jeff Kilberg of Nicholas/Tobin, who helps coordinate the Taste. "We were quite pleased."

The fourth annual event drew an estimated 1,200 to 1,300 people — double last year's number — and enlivened the Village Green and downtown streets.

"It hits on so many different levels," Mr. Kilberg said, emphasizing how the Taste drew people to the Green to sample food from restaurants that had the opportunity to promote their businesses, as well as to the downtown businesses that were open later than usual and offered special activities, such as wine tastings.

"I was so proud to walk down Bank and Church streets and see people walking around," Mr. Kilberg said.

Proceeds raised at the event will benefit the Community Culinary School of Northwestern Connecticut, one of the participating caterers.

The downtown offerings held at businesses, as well as music provided by Curtis Thompson at the bandstand on the south end of the Green, were some of this year's additions.

Most significantly, though, was a redesigned layout under three large tents.

Residents Carrie and Tom Antonowicz noticed the new layout right away. "It's a lot better this year," Tom Antonowicz said. "It's easier to navigate."

A good majority of the Green was covered with Taste activities and patrons, many of whom brought their own picnic blankets and lawn chairs.

"So far, I love it," said Dottie Lusik, of Brookfield, shortly after arriving at the Taste.

"It's very, very good,"

she said, tasting a chicken wing from 1st & 10.

The first-time patron said she was going to be "sad to see [the event] end" that evening.

"P.S. The diet starts tomorrow," Ms. Lusik joked with a smile before finishing the wing.

Besides wings, the fare included squash soup and zucchini bread from Bonni Manning Catering; sausage and peppers from Matteo's Restaurant; meatballs and sausage, lobster ravioli in a vodka sauce and fresh-rolled cannolis from Villarina's; Tuscan chicken salad and meatballs from the newly opened Bank Street Tavern; tacos from Primo's Deli; flavorful ice cream from Bruster's Ice Cream; Guinness beef stew from The White Horse; roast beef and mashed potatoes from the Community Culinary School of Northwestern Connecticut; and cupcakes and other sweets from Kelly's Sweet Rewards, Sugar Hoot and The Sweet Spot.

"It's getting better every year," said resident Christine Schipul of the Taste. She attended with her husband, Richard, and sons, Jack, 8, and Ben, 4.

An indicator of that was visible around 7 p.m., a half-hour or so before the event was scheduled to end, when some vendors had already run out of food.

Mr. Kilberg said some restaurants and caterers ran out of food because so many people attended.

While restaurants and caterers had anticipated more patrons than last year, the turnout proved more impressive and, as a result, there was a wait at some booths.

For example, a line of patrons eager to get a sample of food from Bank Street Tavern — the restaurant opened simultaneously with the Taste — backed up into the ticket area.

Waiting at booths for a few minutes to try their food didn't bother most patrons.

"It's crazy, but it's good," said resident Katie Johnson, who attended with her 7-year-old daughter, Ashley. "Every line is worth the wait."

Many Taste patrons drove from out-of-town to sample the house specialties and meet up with friends.

"It's a perfect opportunity to get together with friends," resident Debbie Szydlo said.

Second-time attendee Bob McGrath of New Milford raved about the food



Matthew Napoli, 4, of New Milford, dives into an artichoke hors d'oeuvre while visiting The Cooking School at Hunt Hill booth at the Greater New Milford Chamber of Commerce's A Taste of New Milford, held on the Village Green Sept. 8.

and the event overall.

"I love it," he said, with a big smile and bright eyes. "I'm coming every year now."

Mr. Kilberg said improvements will continue to be made for future Tastes, including next year's.

Most importantly, though, he emphasized how the event is focused on the community.

"This is all local," he said. "There's no big chain or franchise...the restaurants and caterers are all hometown."



Richard Herrington, president of Nicholas/Tobin & Associates, right, chats with Gary Passineau at the Greater New Milford Chamber of Commerce's A Taste of New Milford, held on the Village Green Sept. 8. The event was sponsored and organized by Nicholas/Tobin & Associates.

DEBORAH ROSE/STAFF PHOTOGRAPHER

The New Milford Village Green was a popular destination Sept. 8 when crowds of people attended the Greater New Milford Chamber of Commerce's A Taste of New Milford. Many patrons brought their own chairs, and in the case above, folding table. The event was sponsored and organized by Nicholas/Tobin & Associates.

DEBORAH ROSE/STAFF PHOTOGRAPHER



Community Culinary School of Northwestern Connecticut students, Corinne Johnson of Washington, left, and Mary Helen McNally, who will graduate in October, happily serve customers roast beef and mashed potatoes with gravy at the Greater New Milford Chamber of Commerce's A Taste of New Milford.

DEBORAH ROSE/STAFF PHOTOGRAPHER

# Business Quarterly

## 'Good men' make up St. Peter's Masonic Lodge

By Deborah Rose  
Staff Writer

The all-stone church across from the New Milford Historical Society on Aspetuck Avenue is an intriguing structure. It's known for its striking Gothic design and features. But few people know much about the organization that calls the building home. Since 1963, members of St. Peter's Masonic Lodge No. 21 — part of the Connecticut Freemasons — have met at the former All Saints Church to "embrace the tenets of 'friendship, morality and brotherly love,'" as stated on the lodge's Website at [www.stpeterslodge21.org](http://www.stpeterslodge21.org).

Although St. Peter's is housed in a former church, the Masons are not a religious group, a common misconception. Rather, Masons are the oldest fraternal organization in the world. "Each one of us comes to the lodge to improve ourselves," said Roxbury resident Curtis Temple, worshipful master of St. Peter's, the highest officer in the local lodge.

Mr. Temple said he joined St. Peter's after learning about it because he was interested in "the ideals it practices." "It has a system of ideals that are practiced in a symbolic way," Mr. Temple said, referring to Masonry's roots dating back to the Middle Ages.

St. Peter's, which was chartered in 1792, is a Blue lodge, meaning it works the first three Masonic degrees.

A Mason must be part of a Blue Lodge in order to become active in other Masonic orders such as the Scottish and York rites.

St. Peter's members, or brothers as the members refer to one another, honor the Masonic organization's history and tradition in many ways, including special ceremonies and oaths.

For special occasions and formal meetings, members will wear tuxedos and aprons. Officers will also wear collars. The master will top off his outfit with a hat. For most general meetings, though,



Members of St. Peter's Masonic Lodge in New Milford are active in the community. Above, some of the members, from left to right, Craig Nelson, Al Thierfelder, Bill Buckbee and Ron Pizzarelli, take a break from serving up food at their Village Fair Days booth.

members will wear a coat and tie.

Craig Nelson of Warren, a 30-plus-year Mason, said today some members wear a ring or a belt buckle that identifies them as a Mason.

But, for the most part, the general public may not be able to identify a Mason outside of the lodge.

"The community may not see Masons (or know a particular person is a Mason), but we're involved," Mr. Temple said. "We're always in the back-ground of what is right."

"We are in service of ourselves, we're here to support our community as brothers," Mr. Temple said.

"A Mason is taught to be a good citizen. To care for those less fortunate, and to give back to his community," according to a statement on the lodge's Website.

And that's what St. Peter's Masonic Lodge's some-130 members do.

Among its outreach, the lodge annually presents a music scholarship.

The lodge supports other programs and projects, too, but it is and has always been "very quiet in its giving," said Mr. Nelson, the lodge's secretary.

One of the larger programs in which St. Peter's actively participates is 'Tubs for Tots. Soda can tabs are collected, sent to a site in Massachusetts and made into scrap metal, then redeemed for



COURTESY OF ST. PETER'S MASONIC LODGE NO. 21

The 2010 officers of St. Peter's Masonic Lodge No. 21 in New Milford are, from left to right, front row, senior deacon Daniel Nichols, senior warden Rafael Figueroa, worshipful master Curtis Temple, junior warden Joseph Cats and junior deacon William Lemoine; second row, tiler Ronald Pizzarelli, senior steward Greg Bollaro, senior steward Scott Earle, marshal Peter Dolce and organist Joseph Mangini; and back row, George Greytak, treasurer Andy Armstrong and chaplain Peter Richardson; and missing, secretary Craig Nelson.

money used to buy equipment for Shriners Hospitals.

Being part of a fraternal organization has been a big part of many members' lives.

Among the longest-serving members are Andy Armstrong (58 years), Bob Burden (53 years) and George Pineman (50 years).

Mr. Nelson isn't too far behind the men, having been a member for 30-plus years.

"I joined based on what I had heard and the fact the people I knew in the lodge were all good men," Mr. Nelson said of why he joined the former lodge in Washington, which eventually merged into St. Peter's.

He has remained a member, he said, because he appreciates and enjoys being around other guys with similar goals and working "to make things better."

A member for five years, senior warden Rafael Figueroa Jr. said he sought to get involved with an organization when he moved to town. After looking into several, he became "intrigued" by the Masons' history and petitioned to become a member.

Today, he said he values the "brotherhood" of the fraternity and being connected to others in his history who were Masons.

For more information about St. Peter's, visit [www.stpeterslodge21.org](http://www.stpeterslodge21.org).

## Save the dates for these Chamber events

**Sept. 23:** Business Scene, 5:30-7:30 p.m. at Powerhouse Appliances, 45 Danbury Road (Route 7). Co-sponsored by Bonni Manning Catering, Nicholas-Tobin Insurance and Powerhouse Appliances.

**Sept. 30:** "Chamber Benefits" Lunch & Learn seminar, noon-1:30 p.m. at the railroad station, Railroad Street.

**Oct. 5:** Board of Directors meeting, 8 a.m. at the railroad station, Railroad Street.

**Oct. 12:** Speed networking, 6-8 p.m. at the railroad station, Railroad Street. Reservations required.

**Oct. 21:** "How to Create a Personality for Your Company or Business" Lunch & Learn, noon-1:30 p.m. Presented by SCORE. Sponsored by Webster Bank.

**Oct. 21:** Business Scene, 5:30-7:30 p.m. at The Cookhouse, 31 Danbury Road (Route 7). Co-sponsored by GeronNursing & Respite Care, Inc. and Union Savings Bank.

**Oct. 27:** 27th annual Chamber Member Breakfast, 7:45-9 a.m. at the Kimberly-Clark conference center, 58 Pickett District Road. Reservations required.

**Nov. 2:** Board of Directors meeting, 8 a.m. at the railroad station, Railroad Street.

**Nov. 10:** Business Scene, 5:30-7:30 p.m. at Adrienne — Fine American Dining, 218 Kent Road (Route 7 North). Co-sponsored by Savings Bank of Danbury and Adrienne.

**Dec. 7:** Board of Directors meeting, 8 a.m. at the railroad station, Railroad Street.

**Jan. 22, 2011:** 13th annual Crystal Winter Gala, 7 p.m. at Candlewood Inn in Brookfield. Reservations required.

The railroad station is located at 11 Railroad St. in New Milford. For more information, call 860-354-6090, e-mail [nmc2genewmilford-chamber.com](mailto:nmc2genewmilford-chamber.com) or visit [www.newmilford-chamber.com](http://www.newmilford-chamber.com).

## Business Scene on tap Sept. 23

The Greater New Milford Chamber of Commerce will hold its next Business Scene Sept. 23 from 5:30 to 7:30 p.m.

The informal, networking event for business people will be held at Powerhouse Appliances at 45 Danbury Road (Route 7).

The event is co-sponsored by Bonni Manning Catering, Nicholas-Tobin Insurance and Powerhouse Appliances.

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