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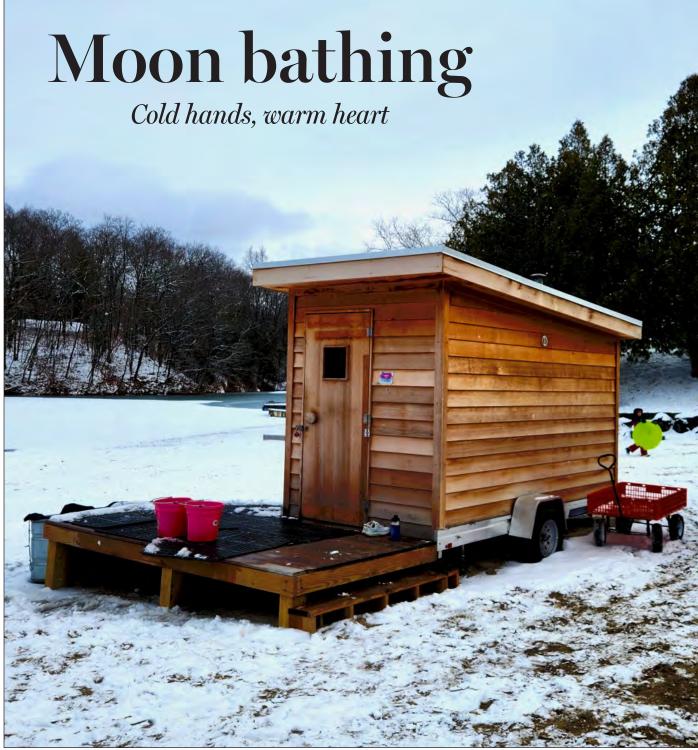
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aking up cold. Freezing while sitting for any length of time as the circulation slows. Drawing too many hot baths is a sign of mental instability. As is lingering hopelessly in patches of warmth-free sunlight. Staying longer and longer in bed. Building light boxes to bask in the electric glow. This is all familiar from last year, and

the year before, and the year before that. There is no cold like cold metal gripped by bare hands. Terminal is the cold. Cold enough to lay outside in a jacket and jeans and wake up dead.

Anticipating icy monotony, one turns to meteorologists to better predict the duration.

The coldest month of the year in Kingston is January, not February, with an average of 34°F. The lows are much lower. When cold sinks to very cold,

then comes freezing and finally frigid. Then you've arrived at the bottom. While themeteorologists saythe cold season in Kingston lasts until March, April can still break spring's heart.

In the interim, one must do what passes for a good time among the fourth-generation descendants of Norwegians, Danes, Swedes, Germans, Finns and Poles.

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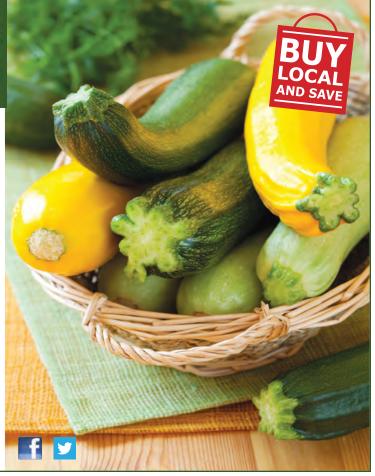
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sailing. When frigid drops down to the positively arctic. Without snow, all this cold is suffering without meaning. Go lunar soaking. Moon bathing. Sure. The groomers of Belleayre activate their snow cannons to cover the dry, bare, shame of the mountain with fake snow. They weep, and their tears turn to ice drops. Real snow is cloud snow, as everybody knows.

Steamroom

The cold is still hanging around like a rude houseguest. Outside, the misery remains. But this is how I end up in the YMCA in Midtown, in a dark, dank, tiled room near the showers, heated with steam. Real industrial. No palm fronds or massages here.

Men sit naked, for the most part, in silence as the temperature rises. The searing hot air hisses out from a pipe and carries the moisture with it. Everything is wet. The benches, the floor, the ceil-

ing, dripping. In an environment like this the bacteria must multiply. When anyone coughs there is some comfort imagining that the microscopic germs are trapped in the wet air, sputum enveloped in drops of moisture and taken down to the floor.

It happens that a younger man has forgotten his sandals. He comes in walking on the edges of his bare feet to minimizecontact with fungal infection. It must be said that while it is hot the steam room lacks charm. It happens that one man will regale another with an anecdote at top volume, like a noisy businessman on his cellphone in a train car.

It happens that one man will splash a mentholated tincture into the pipe where the steam emits or the drain in the floor and everyone has to breathe in the oil. This is just the place for a toad. Or a salamander.

Outside, the cold is smothering the

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world. And the wind is rattling the branches. In this wet dark room at least, there is not enough heat hissing in through the pipes to keep despair at bay.

Cold yard

Hours later, when I walk into the back yard, Regina is outside under the bright, blue-white moonlight, wearing a long, matted fur coat drawn tightly about her. And boots, and a beanie with a pom-pom on top, and mittens. She places glass bottles of filtered tap water around the circle of bricks surrounding her ash-cold fire pit.



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"I'm harnessing the moon's energy," she says.

"You don't wear pants for that?"

"Obviously," she says, "not."

She's making moonwater is what she was doing. The practice has gone mainstream, but it's unclear who's to blame.

At a gas station yesterday, fingers frozen in a gnawing wind, I lifted the gas nozzle from its cradle and inadvertently activated Maria Menounos. From the video screen of the gas pump she offered meditation and mindfulness advice. There is no shutting her off. Her wisdom is included with the price of gas.

There must be more and more would-be seekers of ancient wisdom trapped running errands in the suburbs because USA Today has taken notice. I came across that news operation hocking astrological predictions on the Internet, and since the planetary divination act confused me, I clicked on another article, which like Regina, touted the desirability of making one's own moon water. The article quoted someone named Lisa Stardust.

"The moon can shed light on our reactions in certain situations," said Stardust, before

the author interviewing Stardust cut in to write, as if she was leaving signage for an interstellar tourist, "The Moon has held deep cultural significance, often symbolizing life's cyclical nature."

Certain situations. Yes. Often. Well, good to know.

Gannett has no idea how to make moon water. But the creatives get paid. Andevery year, Yuletide breaks the heart of winter like a battle axe embedded into





the heart of a tree trunk. So why not Maria Menounos?

Firepit

I offer to light the fire.

Regina winces and then sneezes. "That interferes with the moon water," she says. "Fire is sunlight, in case you didn't know." One does not argue with Regina.

"Moonlight is sunlight, too," I mutter. She shakes her head from side to side sadly. "The moon changes the composition."

Cold, white and dead is the moon above us. It isn't even full. Regina at least says she knows what she's doing. Infusing the water with the reflected light of a waxing moon is what she's after.

As we speak, the wind is 20 mph in Topeka. And 25 mph in Albuquerque. Some monster winter storm is stalking the country. Dumping a blizzard of snow on Denver and killing people wherever it catches them unaware. Newscasters advise that with only a single candle burning you can stay alive inside a broken-down car.

In Chicago five years ago, it got so cold they had to set fire to the subway tracks to keep the hot-rolled steel from cracking. Fire is what I need. Not moon water.

"There's that hipster convent down in Accord. They've got a fireplace."

She means the outdoor venue where the faithful worship at an indoor bar.

There are living fires there; outside, that one can gather around.

"But we can't go there," she said. "They have a stingy fire."

Nothing worse than a stingy fire.

Hearth

So the moonwater ceremony is left to percolate. A roaring fire is what's required, and the eternal

blaze of the Hoffman House in uptown Kingston rises up in the mind's eye. The stone-built tavern has a fireplace large enough to shuffle inside of, all crouched over, and ignite like a wadded-up newspaper in a campfire. Which at first blush, appears to solve the cold question. But when everything has burned what's left? More cold. The definition of life is motion. Bones are stationary.

As it happened, lie down and die cold





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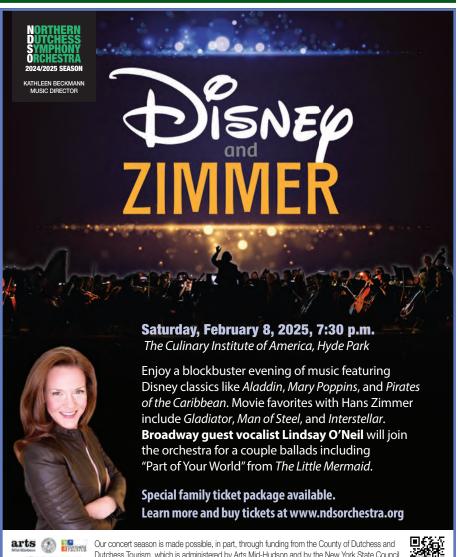
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was the message sent from the universe. As it happened, Hoffman's was closed that night after all. Counterintuitively, people suffering from hypothermia have reported the warmth that seeps across the body and the overpowering passion for sleep. Lovely, the warmth unto sleep.

It was a 16-mile drive to the Boiceville Inn on Route 28. Parete family turf. The dirt of the parking lot had turned to mud and then froze. There's the smell of real wood smoke drifting up out of the chimney.

All the trees behind the inn are naked and mysterious in the darkness. Inside, massive wooden beams span the width of the room overhead. Walk the length to where the hearth waits, the throat of the fireplace sheathed in old iron. Wrought-iron doors stand open. Pull up some chairs. Outstretch arms, elbows deep into the heat. Fortify the spirit with wine while sap in the logs explode. Sparks pop out and bounce onto the red-tile floor. Chunks of embers smolder and glow orange as the flames off the

wood are sucked up into the flue of the brick chimney and out into the frozen life-killing air above.

The radiating heat makes one lazy and calm and inclined to manage the burning wood with a long, thick wrought-iron poker. Forget the cold. Sitting at the bar are gathered a small group in their seventies and eighties. None of them are in any rush. At least 350 years combined among them. A long time coming.

A classic publican, John Parete presides. He served a long stint in the county legislature. He's been 50 years in the same barroom while around him his family has increased and prospered.

"Whattaya call it? The opera. In Woodstock. They lost it. I don't know why. I heard it was going to Kingston. That fell through. Then it was going to New Paltz. That fell through People don't care about opera any more! Ladies singing like they got ice down their back."

After talking opera, the group recounts the confounding, inexplicable behavior of acquaintances and family. Then the talk turns to judges. Judges and the land they bought. Judges who got caught drinking and driving. Judges who were known as bad drunks. For who will judge the judges? The elderly.

Sitting near the chimney, staring into the fire, the attention wanders. The cold is forgotten. The heattaken for granted.

Parete comes over to trade some conversation. Mounted on the wall above the fireplace is a massive wooden yoke with two U-bolts made of pig iron, used for locking in the beasts of burden and hitching them by a ring to plow or cart. Trying to elicit details about the plow, I muse about how it works and egg Parete to weigh in.

"What, you think I was alive back then?" he says.

I turn my hands palms up and shrug. "Oh, I see," he says, gearing up. "One of my sons gets here I'll have him punch you in the face."

Two weeks ago, John Parete turned 83 years young.

Sauna

Outhere on the sandy beach of Oakdale Lake in the city of Hudson, the Big Towel wood-fired sauna operation provides saunas which look something like gypsy wagons have been pulled in from some other place and will leave again to some other place but for now they've been set up next to the lake.

Set on two wheeled axles, each sauna is built onto a tow-trailer. The whole operation could strike camp and disappear into the night in short order. Hitched to a truck and towed off. Only the frozen beach will remain.

Inside one of the saunas, the first thing that happens is a feeling of tightness at the skin over the cheekbones. And the bridge of the nose. Eventually the sweating starts, but the heat evaporates fallen moisture up off the benches.

There's room for six strangers, no more, on two benches, one upper, and one lower. Everyone sweats together looking out a picture window which frames the beach and the frozen lake. Outside, there is honest-to-god shrieking and whistling from time to time, emitted from a frozen wind which comes whooshing down out of the woods and crosses the lake. But it doesn't matter. It's anywhere from 180° to 200° inside the sauna, the heat emanating from the igneous rocks surrounding an Estorian Hundarwood



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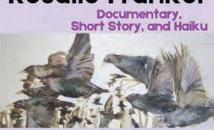
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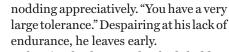


stove in the corner.

There's a man in the sauna from Siberia who bemoans the fact that the memory of his genetics isn't strong enough, that the heat is too much for him. He should

have been used to the heat, he reprimands himself out loud, because the saunas of Siberia and the frozen Taiga should be in his blood.

"You can handle the heat," he says to me,



There's a basket pouch which holds a bowl full of water. Sprinkle the pile of rocks radiating the heat from the wood stove like a benediction. Murmur some words. Steam hisses and humidity enters the air.

Two other women in the sauna were talking tractors and then talking about a woman they both knew. An aerial gymnast. One marveled to the other how exciting it must be after climbing up into the air.

"I wonder how she got into it?"

"Well, she dated a circus performer."

"That makes sense."

Outside on the sand next to the short deck covered with rubber mats and frozen water slicks, there's a body-length washtub full of ice-crusted water. What you do to get inside, first you crack through the crust to the ice water below, smashing it with your heel, and then you lower your body down inside until you're sitting with your legs stretched out before you and with your armpits up on the rim, like a cowboy bathing in a water trough. Lying in the ice water like Laura Palmer wrapped in plastic.

The imagination worries the cold will stop the heart. A stupid death, lying in a washtub of ice water. One can imagine the emergency responders shaking their heads.

"Another one dead, Charles, where will it end?"

"I dunno, Ozzie. The hallmark of a life without purpose is the search for cheap thrills."

After the sun has set, the two girls have gone. There is no light inside the sauna. The headlights of distant passing cars reflect and bounce off the frozen surface of the lake. Three times have I plunged into the ice water, three times did I return to the heat.

Along with the silence made louder by the occasional moaning wind is the chocking sound of logs being split by axe to feed the fire in the wood stove, a reminder that wherever there is someone relaxing, enjoying, benefiting, there is always somebody else at work, laboring to make it all possible. They accept tips.

After an hour and a half, I stand outside in a robe and beanie, and for a transitory enchanted moment I hold my breath, compelled into an aesthetic





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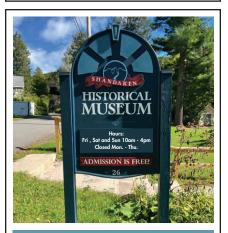
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contemplation I neither understand nor desire, face to face for the first time this winter with something commensurate to my capacity to crave heat. Tell F. Scott I did not weep.

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Chef talk with Ric Orlando

Interview and photos by Jason Bover

IC ORLANDO IS a pioneer of the Hudson Valley farm-to-table movement. Since 1989, when he left New York City, Ric's tireless work in promoting the farms, products and people of upstate New York has made him one of the most well-known chefs in the region. After 20 years running one of the area's favorite restaurants, he is now focusing on consulting and special dining events. He also owns his own brand of creative seasonings and condiments

You might have seen Ric on television beating Bobby Flay on the Food Network or winning twice on the cooking reality show Chopped. He is a regular guest on WAMC Public Radio's Food Friday, and even had his own TEDX talk.

How many restaurants do you frequent where you don't know the name of the chef preparing your food? That's wouldn't be the case with Ric. He, not the restaurant itself, is the focus of the experience.

Today, Ric is preparing his annual Feast of the Seven Fishes, in Averill



Park, N.Y. This Italian Christmas tradition focuses on the fruits of the sea. This year, Ric is cooking the feast at his good friend Kevin Tighe's Bistro Americain, a French-American bistro. Later, I had the

opportunity to enjoy dinner service and to try the dishes Ric had been preparing during our interview.

Jason: I certainly never perceived New

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Jason: I once heard Mario Carbone say that the quintessential and most defining trait of Italian cooking is using what you have available in season and creating something simple and delicious. He was explaining that at his restaurants you might see something that we wouldn't consider typically Italian by American standards, but by following his definition he has had the freedom to experiment. As long as he is using in-season local

World as an Italian restaurant, but it seems in the last few years you have really turned toward your Italian roots,

Ric: The last five years I've spent two or three months a year in southern Italy. After 40 years of cooking food from around the world, I would say that Italy has recently been an inspiration to me. At my age, its good to be inspired.

I still love cooking all my global flavors, but I have a great appreciation for the simplicity of Italian cooking — being able to make amazing food with very few ingredients. I like focusing on ingredients more than anything else. I obviously still love cooking and eating food from all over, though.





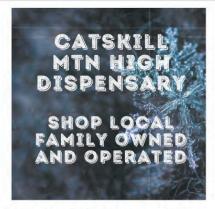


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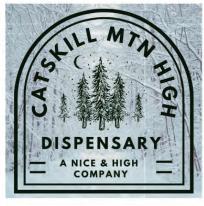






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ingredients, that still makes it Italian

Ric: Farm-to-table isn't just Italian, it is Mediterranean at heart. You know, Spain, Portugal, Greece, North Africa. Farm-to-table is a great thing that happened to America, but it's the way we cooked up until about 50 years ago. Farm-to-table is just a reaction to the corporatization of the American food system. The food in our supermarkets is not very good compared to the rest of the world, and they know it. In Italy, you go to the market, and they only have what's in season. In America, we expect everything to be ripe all year.

Jason: So how did you learn to cook? Traditional schooling?

Ric: I ended up getting a job as a waiter at Harvest in Harvard Square, Cambridge. We had a daily changing menu, truly farm-to-table for its day. I got so into it.

That's when I realized I didn't always have to be a food slinger. I realized it's possible to cook with intellectual pursuit. You can cook elevated ethnic food with any ingredient in the world. So working at a restaurant like Harvest changed my life.

I left the Harvest to help open 21 Federal in Nantucket. I started cooking the lunch shift, and within three months I was running the kitchen. Back then there was no Internet, so we had stacks of books and magazines. You would actu-



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swimming for the Olympics. His uncle lived next door.

New World closed on April 7th, 2018. Two weeks before we closed, we called the Freeman and the Poughkeepsie Journal and everyone came out. It was glorious! Everyone that worked there over the last 10 or 20 years came out to work for free. They wanted to put in their last shift. It was a great run.

Jason: So when did you move from Zena Road to Route 212? **Ric:** July 1998.

Jason: New World closed well before Covid?

Ric: Yeah. I was working in Albany at the other New-World location. Consulting for a chef's salary, and Saugerties was becoming financially unviable. My wife, who was working for the restaurant, also got a great job offer, and it didn't make sense any more.

Jason: I used to hear stories about you bringing your employees on a pilgrimage to Boston. What's that all about?

Ric: We went to the East Coast Grill, Chris Schlesinger's East Coast Grill. He was a well-known food writer and chef in the late Eighties, early Nineties. He

ally have to follow the recipes and order the ingredients on the list.

We learned how to make stock by watching James Beard and Julia Childs. Julia Childs was a regular at the Harvest, actually. I cooked for her several times. I made her mussels with tamarind juice, chili, tarragon, and a whole mess of ingredients. She loved it! All the other cooks poked fun at me. She was a character, for sure. A genius!

Jason: So then, when did you open New World?

Ric: May 1993 at 401 Zena Road.

Jason: And what was that restaurant called before New World?

Ric: Shirley's. Musicians hung out there. Rumor is Love Shack was written about Shirley's. Kate Pierson used to hang there regularly. The building on 212 was The Getaway in the 80s. Then Medusa, then Seasons. It was built on top of an Olympic-sized swimming pool. The pool was made for Johnny Weissmuller, from Tarzan, to practice

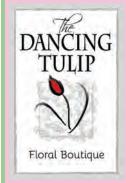
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Jason: One of my favorite New World memories was your special Valentines dinner. I vaguely remember blindfolds being involved.

Ric: Our safe-sex dinner! A lot of people really enjoyed that. The safe-sex plates were eight pairs of very simple but intense flavors. All of these really freaky things that you could eat with a blindfold on

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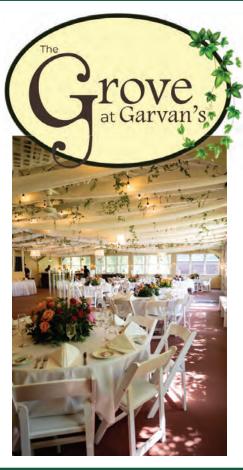


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to trick your senses. You couldn't put a finger on what you were tasting. Like a mango Serrano chili pepper dipped in white chocolate or a date stuffed with gorgonzola. Then — bam! — it exploded in your mouth.

Jason: When did you discover your love of big flavors?

Ric: I learned how to love to eat being in Boston and the Village in my early

twenties. Being introduced to momand-pop ethnic restaurants changed my life. When you are a poor, starving musician, often ethnic food was cheaper than McDonald>s. Like real Thai food, Szechuan noodles, chicken livers, Viet-

I wanted to learn how to cook what I was experiencing. To really be a good cook, you need to know how to eat. Not just shoving food in your piehole, but



really eat. I'm not talking ranch dressing on pizza!

Jason: How would you credit the evolution of the more sophisticated palettes of just ordinary diners? Now customers expect more than ever. I feel New World was ahead of the curve when it comes to the elevation of flavors and pushing the envelope.

Ric: Food Network shows changed everything. Social media has taken over, and Instagram has ruined a lot of it. Chefs see things on social media, and they try to make their food look like what they saw but without actually tasting it.

Jason: So seeing celebrity chefs on TV? Ric: Say what you want about him, but Mario Batali changed people's perception of Italian food completely. Bobby Flay introduced Tex-Mex, and Martin Yan introduced Shanghai and real Chinese food. All these people on TV in the Nineties introduced America to regional and global food.

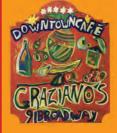
Wolfgang Puck put smoked salmon on a pizza, and it was like the Sex Pistols. It completely opened our brains to taking a medium like pizza or tacos or pasta and putting new things on them. Something as simple as goat cheese and salmon on a pizza was revolutionary.

Then came the cookbooks, and it all kind of exploded. Don't get me wrong, the old-fashioned restaurants were great because mom was cooking. Mom isn't cooking in them any more. Now there is corner-cutting, and it's a step above diner food.

Jason: What makes the Hudson Valley special or different from the rest of the

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country, in your opinion?

Ric: There are two factors. One is the proximity to the city. We are pretty much a suburb of New York. A lot of chefs make their way up here and bring that experience with them. We are an agricultural hub. We really have great farms up here. The Hudson Valley is one of a half-dozen great food centers in America that are not in a big city. That's the way I always described it. The Hudson Valley is the sixth borough.

Jason: Here's a fun one. What is your least favorite ingredient to work with? Ric: I don't have a least favorite ingredient, but I do get tired of some after a while. I guess my least favorite ingredient would be anything premade and processed for sure. Nothing tastes like it's supposed to. It's all been dumbed down and made sweet and weird with chemicals and sugar. Maybe nacho cheese sauce? That orange-cheese shit. Dude, I hate that shit! Am I allowed to say that?

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Text and photos by Dakota Lane

WAKENING TO A world hushed and radiant, a canvas freshly painted. Red bird winging across grey sky, and you earthbound, the first to walk across a pure white field, snow outlining every thin black branch and twig, like calligraphy.

Another day, you buckle on your snowshoes and trek alone, following the tracks of small creatures, tuning into the movements of hidden birds, savoring the many



shades of blue and silver in the frozen streams.

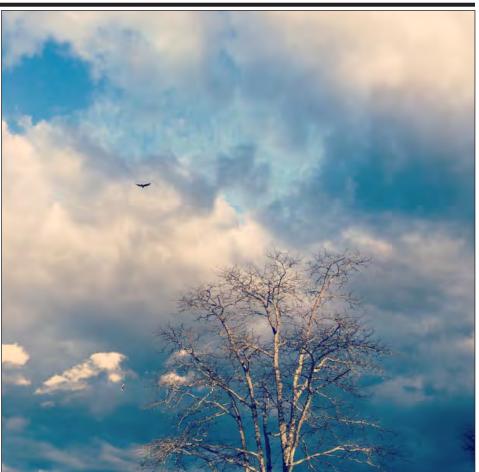
Later, stamping in from the cold, ice caught in your mittens, the scent of sweet woodsmoke and something good cooking on the stove. Peeling off boots and growing sleepy as the world outside fills up with softer and softer white and darker and darker skies and the purple twilight that comes always too soon.

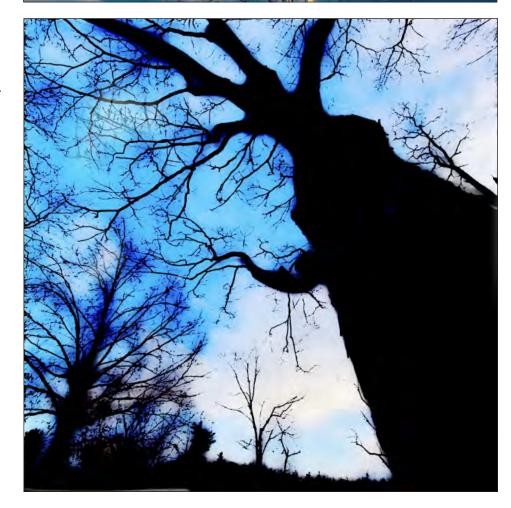
The choices seem few in the interludes of winter when it does not snow, and the branches are naked, the world harsh. The easy road is back to your screen and bed and books — but what happens if you dare to become another kind of winter creature?

Trudging new trails along the river, you become a connoisseur of subtle colors — the orange berry pierced by the tip of a sepia thorn, held against the smoke-blue sky. You become a seeker of light and unexpected views. You might learn the calls and screams of the winter birds, touch the textures of the trees, and study the shapes of pinecones.

It takes a certain kind of warrior to brave the wilds of winter without the grace of snow. The air is bitter, the trees are bare.

Let your self be battered by the wind. Feel your heart in your throat and know yourself a warm winter animal alone in the world. Cryifit comes, and also let something wonderful rise. To walk like this in solitude, in the wild winter days, you begin to forget your purpose and find your power. You become soft and pure. Your heart melts. All your atoms are unique, like snowflakes. A bluejay screams you from your reveries. With or without snow, if you walk outside in winter the world will wake to meet you.









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