

Art Talk By Artist Stephen Henderson On Abstracting Your Art



Pictured: Katahdin#10, by Stephen Henderson, oil and sand.

Hamden: The Hamden Art League will host Stephen Henderson, Artist and Professor at Quinnipiac University, VIA ZOOM, on February 11th as he presents "Abstracting Your Art". His slide presentation of his own artwork will include some history of abstraction in art and provide suggestions on how artists can begin to work in a more abstract manner.

More information on how to participate in the Zoom will be posted closer to the date at <https://www.hamdenartleague.org/meetings.html>

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Be a Tailgating Legend This Football Season

(StatePoint) It's tailgating season and whether you're gathering in your backyard or in the stadium parking lot, you know that some of the best times happen in the hours leading up to the game, especially when there are tasty bites in the mix.

Helping you elevate your favorite tailgating recipes and cook up your best memories of the football season is Michael Duarte, the digital creator and food influencer behind FoodWithBearHands and a MVP on the Bear Mountain BBQ team.

Cheesesteak Jalapeño Poppers Duarte warns this legendary game day recipe is one your friends and family will remember you for.

Prep Time: 30 Minutes
Cook Time: 1 Hour
Servings: 10

Ingredients:

- 10 jalapeños
- 1 pound ribeye, sliced thin
- 10 slices of bacon
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 1/2 yellow onion, chopped
- 4 slices of mozzarella
- 4 slices of provolone
- 1 ounce Worcestershire sauce
- 3 tablespoons BBQ rub
- Salt and pepper
- Bear Mountain BBQ Chop-house Blend Pellets

Instructions:

1. Slice your jalapeños lengthwise and remove the seeds, set aside.
2. Sauté onion and bell peppers in a skillet on medium heat, adding 1 tablespoon of Worcestershire sauce.
3. When caramelized, remove the veggies and add in the thinly sliced ribeye. Pro tip: To get thinner slices, freeze ribeye for 1 hour to firm.
4. Sear on medium to high heat and add the veggies back in, plus 4 slices of mozzarella and 4 slices of provolone until the cheese is melted.
5. Add mixture to your jalapeño slices, wrap with bacon and top with your favorite BBQ rub.
6. Place on wire rack and into your smoker at 375 degrees F for 1 hour. Remove when your bacon is nice and crispy and enjoy your game day appetizer!



Cheer the Eagles On With Philly's Favorite Snack

Why are people from the Mohawk Valley, New York crazy about tomato pie from Utica? What's tomato pie?

Tomato pie is a type of pizza that originated from Utica, New York, in the Mohawk Valley. It is a popular food item in this area and has been a part of the local cuisine for many years. The pie is typically square or rectangular and is made with a thick, fluffy dough similar to Sicilian-style pizza. It's topped with a sweet and tangy tomato sauce, which is spread across the crust and then baked. The signature characteristic of a Utica tomato pie is that it's served at room temperature, not hot like traditional pizza.

The Uniqueness of tomato pie lies in its simplicity. It does not have any cheese on top like a traditional pizza, although some variations may include a sprinkling of Romano cheese or other toppings. The focus is on the flavorful tomato sauce and the thick, hearty crust. Because it can be served at room temperature, it's a popular choice for parties, gatherings, and events where it can sit out for a while without losing its appeal.

People from the Mohawk Valley are particularly crazy about tomato pie because it's a part of their local culture and heritage. Many have grown up eating it and it's a comfort food that reminds them of home. The pie has been made in local bakeries in Utica and the surrounding areas for generations, and there's a sense of pride in this unique local dish. This love for tomato pie has also spread beyond the Mohawk Valley as people from the area have moved to other parts of the country and introduced others to this unique take on pizza.

More details: Tomato pie is a beloved regional specialty found mostly in central New York and parts of New England. The pie's origins trace back to the early 20th century, in Italian-American communities, where it was likely created as a simple, cheap street food. Its recipe and preparation method have been passed down through generations, adding to the dish's cultural significance in these regions.

While the pie's basic ingredients are simple, the flavor profile is anything but. The tomato sauce is robust yet slightly sweet, contrasting with the spongy, yeasty bread base. Some believe that the tomato pie is an American version of the Sicilian sfincione, another type of pizza known for its thick crust and tomato, onion, and anchovy topping.

In summary, the tomato pie from Utica is more than just a food item; it's a symbol of local pride, cultural heritage, and regional identity for the people of Mohawk Valley, New York.

Photo courtesy of Utica Squares



Spring Glen Garden Club Looking For New Members



Pictured: plants in the rotunda of the Miller Library tended by members of The Spring Glen Garden Club weekly.

Hamden: The Spring Glen Garden Club is looking for new members. Members meet on the second Monday of each month, unless there is a holiday. The meeting is from 11:45 am till 2:30-3:00 pm. Members bring lunch with dessert and beverages provided by monthly hostesses. Membership is not for Hamden residents only.

The Club's objectives are:
Increase knowledge of gardening and horticulture
Enhance knowledge of floral design
Promote and aid in the preservation of natural & native resources
Participate in civic beautification and community action projects

At monthly meetings members enjoy various speakers of interest or have presentations by floral designers. Members also take part in public projects in Hamden, such as watering and taking care of plants in the Government Center and the Miller Library, working in the gardens of the Jonathan Dickerman House, Poppy's Garden at the Lockkeepers House, Municipal parking lot in Spring Glen Center and the planters across the street. Members also tend the Oak Tree at Eli Whitney Park. Members take part in Hamden's Earth Day Celebration and the Brooksville Fall Festival. Lately the Club has been working with the Hamden's Senior Center. If interested, please call Grace at 203-288-1422.

2025 is the Club's 100th year Anniversary and activities are being planned for a years' long Celebration.

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New Collection Method for Bulk Trash in Hamden

The Town of Hamden has moved towards a new method of collecting residential bulk trash by appointment-only.

Residents may receive one (1) free appointment-only bulk trash pickup between January 1, 2025 and June 30, 2025. Residents may receive two (2) free appointment-only bulk trash pickups within each of the subsequent contract years, from July 1 to June 30 of each year, e.g. July 1, 2025 to June 30, 2026 and so forth.

To receive a bulk trash pickup, Hamden residents should make an appointment by contacting All American Waste at (203) 503-3782 no later than 1pm on the day prior to your regular trash collection day. Please place your bulk trash at the curb for collection before 6am.

All American Waste will maintain a record of all resident bulk trash pickup requests and will

provide the Town with this information on a weekly basis.

Probus Launches Shoe Drive Fundraiser

Hamden: The Greater New Haven Probus is now conducting a Shoe Drive fundraiser, through March 11th, supporting those less fortunate in our communities.

Anyone can help by donating gently worn, used and new shoes by contacting us at Ghnhavenprobus@gmail.com

The Greater New Haven Probus Club was founded in 1921 to help individuals with special needs in our community. We have expanded our efforts to help others by providing assistance for at-risk individuals and families, homeless shelters, veterans, and incoming refugee support groups.

WANTED: Collector buying old photographs from the 1800's on glass, tin or paper, of people, places or things; (203) 915-7662

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