

**AMERICAN FOLKLORE SOCIETY CONSULTANCY PROGRAM REPORT  
BEHOLD! NEW LEBANON  
MAY 20, 2015**

**BY: RUTH J. ABRAM AND CAITLIN COAD**

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**DEVELOPMENT OF A LIVING MUSEUM OF CONTEMPORARY RURAL AMERICAN LIFE:  
MISSION AND HISTORY OF BEHOLD! NEW LEBANON**  
By: Founder and President, Ruth J. Abram

**MISSION**

The nation's first museum of *contemporary* rural American life, Behold! New Lebanon (BNL) seeks to harness the skills and ingenuity of citizens in a small rural town to preserve, demonstrate and teach the art of rural living, pioneer a replicable model for rural community/economic development, and expand the concept of the nature and role of the museum in society.

Notwithstanding its storied past and history of enterprise and innovation, New Lebanon, New York has experienced a steady decline since the Civil War. Today, with a rising poverty rate and youth fleeing for better prospects, numerous businesses – including the only grocery store – have shuttered.

For many years, townspeople hoped in vain that something would descend from outside and “save the town.” BNL is based on the assumption that local people have, within themselves, the wherewithal needed to stem their town's decline and to shape a prosperous future. BNL harnesses the know how of rural people to deliver workshops demonstrating the arts whether natural geese control, homesteading, hunting, animal husbandry, canning and much more - necessary for living a successful rural life.

BNL breaks new ground in museum interpretation, modeling the concept of the museum as *essential* to the community in which it resides. Its impetus was the desire to address a pressing need for economic/community development. It relies for its existence on the goodwill and

dedication of the townspeople. Its programs take place not in a building designed or rehabilitated to hold a museum but rather throughout the town, in the homes, barns, fields and forests of local people. Its docents are not hired and then trained to describe the museum's collection. Instead, BNL docents (rural guides) are selected for the knowledge they have and are willing to teach visitors.

## **HISTORY**

In the fall of 2013, Ruth J. Abram, now BNL's President, asked the newly elected Town Supervisor what he felt was needed to stem the decline in New Lebanon, New York. "More people who will say 'YES' to new ideas and initiatives," he replied. Seeking residents untainted by past failures, Abram invited weekenders to explore the "wonders of New Lebanon" including a farmer who breeds heritage cows, the farmer's market, and the local auction house. Their delight in the simple experiences of country life gave rise to BNL.

Canvassing the town, Abram asked "What do you know or know how to do that urban and suburban people don't know?" Impressed with the variety and compelling nature of the responses, Abram concluded that these skills could form the basis of a wholly new kind of museum experience and serve as the foundation for the town's revival.

A board of trustees filed for a museum charter and non-profit status. The Columbia County Economic Development Corporation agreed to serve as BNL's fiscal agent. With funds from area residents, government, foundations and individuals, BNL hired a skeletal part time staff including a Visitor Center Manager, a Program Coordinator, and program facilitators. A professionally designed website was launched; signs and rack cards were designed, printed and distributed. Rural Guides were selected.

Over 40 residents volunteered and over four weekends (August- November, 2014) BNL piloted all aspects of its program. As a result of visitors' near unanimous positive feedback, BNL planned its 2015 inaugural season to run every Saturday from July 4 through September 26 with over 50 residents serving as rural guides. The Educational Foundation of America awarded BNL \$100,000.00 in February 2015 to support these efforts, and to support the development of a Visitor Center and General Store to exhibit and sell the work of local artists and artisans. Please see the end of this report for a list of 2015 summer programs.

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## **FOLKLORIST CONSULTANCY**

By Caitlin Coad

Ruth J. Abram hired me to begin to document the rural guides and consider how folklore fieldwork can be incorporated in Behold! New Lebanon. Over several months I conducted and transcribed 11 interviews with rural guides, including an auctioneer, farmers and homesteaders, the local librarian, food preparers, animal trainers, and the local jeweler. I kept each interview to one hour long in order to be able to fully transcribe them. The purpose of these interviews was to help develop the programs that these individuals were leading for Behold! New Lebanon, and to form the basis of a collection of folklife documentation of the area.

## **INTERVIEW PROCESS AND FEEDBACK**

Relationships with these individuals were already established, as they had all been involved in Behold! New Lebanon's pilot season in 2014. By way of introduction to this new initiative, we held a meeting at New Lebanon Town Hall and I spoke about my role as a folklorist and the interviews I intended to complete. Less than 10 of the guides attended the meeting, so I sent an email to all the remaining guides with a statement from me about the project. In addition, information about the project and my role appeared in the local papers and media.

I structured the interviews to focus on whichever skill or specialty each person led programs about, in addition to asking general questions about their personal history and their perspective on the area of New Lebanon. For instance, one interviewee leads a program on auctioneering, so that was the focus of our interview.

Once the interviews were completed, we discussed how we could see the interviews being used, and how folklore fieldwork could be a more permanent part of Behold! New Lebanon.

### **IDEAS** included:

- Having a local or regional repository for the interviews to be held and accessed
- Integrating folklore work with local curriculum
  - Pairing students with folklorists to conduct interviews and documentation
  - Using completed interviews in curriculum as a way to introduce students to community members who they can then follow-up with for second interviews or hands-on learning opportunities
- Collaborating with local library on further projects
- Find a way to bring participants together and share their interviews with each other
- Traveling exhibit
- Publications
- Publish audio-slideshows somewhere either publicly (web) or locally

To determine if these interviews were viewed as a positive addition to the project by participants, I asked the interviewees to describe how the interview experience was for them afterwards.

The **FEEDBACK** was positive. Interviewees said the following of being interviewed:

- It made me think about my work in a different way
- "I found the interview itself to be enjoyable and thought you did a great job of staying present to the conversation, adapting very gamely to the circumstances of the moment (cold, noises, etc.), listening and asking good questions, and keeping track of time. I would have preferred to have more information about the process presented in a more formalized fashion - such as a letter of introduction to the project and what to expect - at the outset, before the day of the interview."
- "It was a totally unique experience to work with you on the interview. You made me feel at ease and asked great questions to kept the thoughts flowing. In reading through, I am impressed with the depth and quality of the information we conveyed."
- "I thought the process was very smooth and easy/casual. No issues from my end."

## **AUDIO SLIDESHOWS**

One way I experimented with to share the content of these interviews and highlight the artists and tradition bearers' skills, was to create short, digestible, audio slideshows from the interviews that could be posted on the web, or shared privately in to-be-determined contexts within the community. I completed 2 test audio slideshows.

### PROCESS

My **PROCESS** for making these went as follows:

- Read the interviews and highlight parts that stand out as especially articulate or insightful.
- After a few times of re-reading, select 15 to 20 minutes of audio to work from
- Plot these paragraphs and sentences out on paper, pull like thoughts together, categorize in to themes, and create flow
- Using Adobe Premiere, import audio and listen to the pieces I selected
- Narrow selections down further depending on sound quality
- Continue editing until I reach close to 2.5 minutes or under
- Add photos, intertitles, and do final careful editing for even sound levels, smooth transitions, and removal of overly long pauses

### GUIDELINES

Along the way, I decided on the following **GUIDELINES** for these videos:

- Keep the video under 2.5 minutes.
  - o This is a length I adopted from a "Producing a Great Web Video" workshop at the 2014 Museums and the Web Conference
- Try to include at least 2 different themes
  - o innovation, tradition, beginnings, history, style, process, sense of place, etc
- Let the content of the interview guide the content of the video. Work from the interview first.
- Rather than trying to create an explicit narrative arc, organize videos by theme and use intertitles and transitions for structure
- Have a catchy opening line, either because of tone of voice or content. Let it be a little ambiguous at first, not too explicit about topic, to keep attention of viewer.

Details of the two test audio slideshows below in storyboard form:

**Audio Slideshow #1**, from interview with jam-maker:

<b>Time Elapsed</b>	<b>Audio of interviewee speaking from interview</b>	<b>Corresponding Images on Screen</b>
0:00	I love picking things. I just love picking things, especially fruit because it's beautiful.	Photo of interviewee in garden.
<b>Intertitle: <i>[Interviewee's Name]</i></b>		
00:10	I don't know for me gardening is like creating order out of chaos, you know. And it's so satisfying even if all those other garden beds are full of weeds and whatever, it's, Okay so I'm just going to work on	Photos of gardening.

	this little patch right here, and then when I'm done, order restored.	
00:28	As a child of the Depression, which I'm not literally, but mentally I am. You know I just can't stand to see the stuff go to waste. So I started making jam as a way of processing all this fruit, in a way that seemed likely to get eaten.	Photos of jam, jam-making.
<b>Intertitle: <i>Beginnings</i></b>		
00:54	And my grandmother, she loved farming. And when I knew her, and this was in like the 1950s, she had her own tractor, she would wear coveralls, and her orthopedic shoes. And she was out there on her tractor driving around. She had an orchard, she had an enormous vegetable garden. And she canned stuff and she froze stuff. And where that came from, you know, given her background, I have no idea. But I think that there's a direct line from her through my mother to me.	Old photographs of grandmother, family, farms.
<b>Intertitle: <i>Then and Now</i></b>		
01:30	Nobody ever would've, you know, dreamed of putting rosemary in strawberry jam. I mean people would think you were crazy then. It just wouldn't have occurred to anyone. Food just seems to get more and more complicated. We find out about Middle Eastern spices that we never heard of before, and of course the internet is a perfect vehicle for finding weird recipes for jams and stuff like that.	Photos of jam, jam-making.
<b>Transition</b>		
02:01	This has to do with my Depression mentality, I think. I have a cupboard downstairs where I keep all my jams, and when I look in that cupboard I feel like a rich person. There's this sense of well-being that comes from, Oh I have, I have all of this, I'm fine, you know.	Photos of cupboard. Final photo of interviewee.
02:22	<b>End: Fade Out</b>	

**Audio Slideshow #2**, from interview with hops farmer:

00:00	Living here for 9, 10 years, and coming here a lot even before that and always walking around the land, I've always been connected to it, but not like I am to that field. It's like really visceral.	Photo of interviewee walking in field.
<b>Intertitle: <i>[Interviewee's Name]</i></b>		
00:18	I didn't set out to be a hops farmer, or even a farmer	Photos of hops yard.

	really. I've done it more to like ground myself and actually get more in touch with my creativity. I feel like that's how I treat the hops farming, like another realm of my artistic life. A guy has a hop yard outside of Great Barrington, Mass. When I walked into his field there was when I decided I was going to do it. I was struck by how beautiful it was. It's really an amazing structure. It's like a cathedral; it's really surreal.	
<b>Intertitle: <i>Terroir of Hops</i></b>		
00:49	There's a revolution in hops farms my size going on. There's a whole realization that hops have, like similar to grapes, this terroir quality, which is like my nugget hops is going to have a little different flavor than someone's in Michigan, or even a different part of New York. People are starting to appreciate those nuances.	Photos of hops, interviewee farming.
<b>Intertitle: <i>Innovation</i></b>		
01:15	I came up with this idea for planting where, I don't know if anyone does this, but because I had that field, it had never been plowed, and like to plow rows in a virgin pasture basically takes a year just to get it ready. So I decided to drill holes, so I drilled 1100 holes in the field. And those are the plant holes. I just drilled them right in the grass, and I think that's kind of unique.	Photos of drill, holes in ground.
<b>Intertitle: <i>Sense of Place</i></b>		
02:05	There's a vibe in the Berkshires, it's a real subtle sort of force that's inspirational like on a mellow way. And I feel that here all the time. You know it's not like you're in the mountains of New Mexico or other places I've been where it's like a really intense vibe and you're always like energized. It's harder to detect, but it's really there. There's a lot of writers that came from the Berkshires, I think it's in the air, I think the landscape is a big part of it.	Photos of land and farm.
02:28	<b>End: <i>Fade Out</i></b>	

## CHALLENGES

- **ARTICULATING THE OUTCOMES:** The consent form was general, granting consent to Behold! New Lebanon to use the interviews. Many of the interviewees wanted to know more in detail how Behold! New Lebanon would use their interviews. Of the 11 interviewees, 2 refrained from signing the consent form, wanting to know more about the purpose before agreeing to have it used. Without the infrastructure of an institution to house the interviews, some people felt hesitant about the process.

- **OUTSIDER / INSIDER:** Though none of the individuals I interviewed said they personally had strong feelings about this, some commented on a general feeling of tension among some individuals in the community, between residents who live in the town on weekends and residents who live in the town full time. Concern about the portrayal of the town to outsiders was present.
- **DIFFERING PRIORITIES AMONG PARTICIPANTS:** Some participants are business-owners and can envision an economic benefit from the project. Other participants lead programs at their homes and farms, and do not wish to increase attention for themselves outside of the town, but rather care more about educating others about ways to live with the land more harmoniously. This leads to differing views on the extent of publicity and projects undertaken by Behold! New Lebanon.

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**BEHOLD! NEW LEBANON  
SUMMER 2015 PROGRAMS**

### **The Zen of Woof**

This is a rare opportunity to get advice from a highly sought after dog trainer. With her dogs at her side, Peg Munves will explain how modern breeds were developed for work. She'll offer tips on how to live with and train these same dogs in our urban, suburban, and rural homes. Focusing on keeping your dog from being bored and unruly, Peg will demonstrate some fun activities you and your dog will enjoy that channel the dog's natural gifts. Peg encourages visitors' training questions.

### **Speed Demons**

Walk with long time owner, Howard Commander behind the scenes of the famed Lebanon Valley Speedway. See this super fast high-banked half-mile clay track. Learn how the track works, how scores are kept, how cars are built. Examine the cars and meet some of the drivers of this 63 year-old family attraction.

### **Stuffed**

What goes into a good sausage? Phoebe Young will explain while demonstrating how they are made. Discover the surprising truth about how bologna is defined. Taste Phoebe's delicious New Lebanon Baloney, a handcrafted all beef sausage fermented and cold-smoked with love in New Lebanon. Learn how Phoebe was inspired by her childhood experience in Lebanon, Pennsylvania to create this local delicacy.

### ***Going Once! Going Twice!* : Auctioneering 101**

Dolores Meissner, New Lebanon's veteran auctioneer, talks about her personal journey, how she learned the auction business, and the rise of her fabled auction house. Along the way, she explains how it all works and how to get a bargain at an auction. You will be invited to preview items up for the upcoming auction that night

### **Build Your Own Terrarium**

Linda Hursa, New Lebanon's talented florist and community leader, helps you build your own self-sustaining ecosystem in a container of your choice. You will get to take home your terrarium garden of delight to enjoy or give as a gift. All materials and plants will be provided.

### **What You Auto Know About Your Car**

Ever feel helpless in front of your car when it's on the fritz? You take it to the mechanic only to find it requires a simple adjustment. Bud Godfroy, of Godfroy's Service Station, will demonstrate the basics you need to know and lead you through a car inspection.

### **Hops Make the Beer**

Tour Artist/Writer Alex Olchowski's Spring Hill Hops, the only commercial scale hops farm in Columbia County. Learn how the hops are grown and how they're used. Encounter wildlife as you walk through the hops yard and learn how the ecosystem of the field has been transformed by this endeavor. Walking through the tall rows of glistening plants, you'll understand why Alex describes hops farming as another part of his artistic life.

### **Movement is Art**

Tour the rarely opened studio and outside sculpture garden of the famed kinetic artist George Rickey. Watch in awe as the sculptures move – even slightly – in homage to the wind. Learn how these magnificent structures are maintained in positions all over the world.

### **The Whey of Pigs**

Walk Climbing Tree Farm with owners Colby and Schuyler Gail. Along the way you'll see chickens, geese, and cows, hear how they became farmers, and the decisions they made and why. You'll learn the rhythm of a farmer's life through the seasons and the lengths to which they go to deliver stress free pigs to the market. You may even meet some pigs foraging in the woods.

### **Elm Tree Mill Tour**

The Elm Tree Mill helped make New Lebanon famous. When President Theodore Roosevelt lived in the White House, he insisted that his pancakes be prepared only from Elm Tree Mill buckwheat. A tour conducted by the family that now lives in the mill offers an unprecedented opportunity to look inside and look back to the 18th Century.

### **Corkscrew Choo! Choo!**

Take a leisurely stroll along the Wyomanoc Creek following the footprint of the once famed Rutland Railroad with Joe Ogilvie, President of the Corkscrew Rail Trail Association. Learn about this important rail line and the plans to develop a trail from New Lebanon to Stephentown.

### **Homestead Living: Making Farmer's Cheese**

Paul Rix and Anna Duhon invite you to visit their homestead and join them as they make their weekly batch of farmer's cheese from their goat's milk. Come meet the goats, explore life on a homestead and experience making a simple cheese that can be done easily at home.

### **Coffee Talk**

Fred Cashmere's quest for the perfect cup of coffee ignited his passion for roasting coffee beans. He started Liquid Assets Coffee Tea & Spice Co and has been in business for over 25 years.

Hear Fred's "farm to cup" philosophy and learn where to get the best beans, how to roast and brew the perfect cup!

### **Building for the Divine**

Join Peter Watson – historic preservationist and Shaker Museum trustee – in the circa 1860 North Family Shaker Great Stone Barn. Peter will share the story of the barn as it was and will be and introduce you to other magnificent odes to the divine created by the Shakers through their architecture, furniture, invention, and social action.

### **A Jam for All Seasons**

What do you do when all your fruit ripens at one time? Make jam! In this workshop chef extraordinaire Deborah Gordon will show you how to turn your seasonal produce in to a delicious treat to enjoy for months after harvesting. Deborah always brings a sense of adventure to her jams, and with combinations like red onion and orange, and strawberry and rosemary, this workshop will stretch your culinary imagination!

### **Nature Walk at Hand Hollow**

Join fun loving naturalist Bonner McAllester for a leisurely walk in Hand Hollow, the Columbia Land Conservancy's magnificent property. Amble through meadows and forests, along the streams and ponds with beaver dams in this home to hundreds of birds including a heron nesting.

### **Gemstones Demystified; Pearls Renewed**

New Lebanon's master jeweler and jewelry designer, Heather Naventi busts myths about jewelry and gemstones, demonstrates how to distinguish fake from real and shows you how to detect flaws in diamonds. If you bring a piece of broken jewelry, she'll walk you through the simple repairs so you can wear it again or give it away.

### **Hands to Work; Hearts to God**

Meet the Shakers, whose quest for perfection was expressed in many ways including the way they organized and ruled themselves and the creation of magnificent furniture and architecture. Come to the place they established as their 18th Century headquarters. See the miraculous community they built as an homage to the divine and hear the tale of their founder's persecution.

### **Working Dogs**

Witness the Johnson Family Border Collies at work. Often called in to help rid ponds and farms of geese in a humane way, the Johnson family will demonstrate their technique. Using poultry and sheep, they will show how they train the dogs to herd all kinds of animals. If you have a herding or stockdog breed pet, Eric Johnson promises "you'll find your dog's inner stock dog."

### **The Natural You**

Join body worker Adriana Szyda, on a two hour walk along a pathway through woods the Sufi Order International bought from the Shakers. Along the way, Adriana shares her love of nature, her approach to massage therapy and her experience as a long time resident in this spiritual community. Midway, at a wooded cove try, a meditative walk around a labyrinth and enjoy a magnificent view from the Bridge to Nowhere. Conclude with a brief demonstration giving yourself a hand massage with Adriana's homemade Salvation Salve.

**Hitching the Horse to the Plow**

Evan Thaler-Null and Sarah Steadman run Abode Farm CSA. Tour this verdant farm and learn how and why they use their Belgian draft-horses to cultivate 7-acres of organic vegetables using a blend of traditional and modern techniques to grow healthy soil and crops.

**Making Jazz**

Can your favorite tune become a jazz song? Learn how a familiar tune can be transformed into jazz with Julliard graduate Monte Wasch at his inviting home music studio. In the process, learn what distinguishes jazz from other musical forms.

**Rescuing and Reusing an Historic House**

Join historic preservationist Deborah Gordon, founder of the Phoenix Project of Eastern NY Inc., on a tour of a historic New Lebanon building built c. 1800, which her company has saved and is the beginning process of preserving and reusing for the community's benefit. What does the skeleton of an old building have to tell us about its own history? How does one start to rehabilitate an old home? What do you save? What do you discard? Discover hidden treasures Deborah has found along the way during excavation.

**Surviving in the Forest**

On this walk with New Lebanon's mushroom expert and forager Roger Boutard, he will share his intimate knowledge of the food that grows all around us. Ambling through fields and forests, you'll learn to identify all the markings of a meal – from mushrooms to dandelions. You'll never have to fear getting lost and going hungry again.

**Reptile Rescue**

Rhonda Leavitt has never met a snake she couldn't love – or an alligator or turtle or snake for that matter. Queen of the reptile rescuers, Rhonda will bring her animals for you to learn to love and handle too.

**Waste Not, Want Not**

Named for the farmer who donated his land to the Shakers and whose community he joined, Darrow School continues to explore Shaker sensitivity to the natural world. In this tour with Sustainability Coordinator Craig Westcott, you'll experience the remarkable Living Machine, an indoor aquatic ecosystem that cleans the waste water from school buildings and residences before returning it to the Hudson River Watershed. Come visit this magic mountainside educational community to experience examples of Darrow's commitment to sustainability.

**Designing for the Theatre**

Join acclaimed theatre designers Sarah Conly and Michael Deegan for a behind the scenes look at designing for the stage, with an emphasis on their specialty, opera design! Hear stories from their long career in theatre, and learn what goes in to set design, from sets to costumes to lighting.

**From Clay to Vessel**

Potter Helen Burton will demonstrate the different methods of transforming clay in to functional and beautiful pieces of pottery. Hear about the various kinds of pottery from majolica to fine china and learn each step of the process, the time and discipline that goes in to working with clay, as well as the fun and creativity.

### **Swamped!**

Join naturalist Joel Priest of Darrow School in a walk through magnificent woods to the edge of the Shaker Swamp. See mysterious monoliths left by the Mohicans, enjoy sun-filtered glades, marvel at the labors of the Shakers and how they harnessed the Swamp for productive use. You will come to appreciate the biodiversity of a seldom-visited corner of New Lebanon.

### **The Printed Word**

Take a fascinating tour and hands on demonstration of old time printing presses. Leave with hand printed cards and a new appreciation of what it took to get the word out and exercise the hard fought right to freedom of speech not too long ago.

### **Elm Tree Mill Tour**

The Elm Tree Mill helped make New Lebanon famous. When President Theodore Roosevelt lived in the White House, he insisted that his pancakes be prepared only from Elm Tree Mill buckwheat. A tour conducted by the family that now lives in the mill offers an unprecedented opportunity to look inside and look back to the 18th Century.

### **New Leaf Farm Tour**

Join farmers Ellen Poggi and Mike Libsch for a tour of their Lebanon Springs farm. These two serve the local community through a CSA program, and sell their produce at farmer's markets throughout the region. You'll see flowers, tomatoes, greens, seedlings in the greenhouse, and much more. Learn how they transformed their new property in to a working farm, complete with an irrigation system that brings water from their pond to their plants.

### **Into the Bog**

Join botanist Dr. Claudia Knab-Vispo and wildlife ecologist Dr. Conrad Vispo from the Hawthorne Valley Farmscape Ecology Program for a fascinating tour of a local ecological treasure. Explore the biodiversity of a bog and a limestone hill and discover some of their unique species, such as sundew, an insect-eating plant and walking fern, a fern that walks.

### **Herb Walk at the Abode**

Join the plant ladies-Cari Naftali and Regina Walther-on an exploration of wild and cultivated flowers and herbs. Regina has been the keeper of the glorious Abode gardens for 16 years and Cari an herbalist for at least as long. They will assist you in tuning in to the herbs in a respectful manner and discovering how the Shakers and Native Americans used them both nutritionally and medicinally.

### **The Language of Birds**

Birds are vocal creatures. Many bird species communicate with a variety of sounds: songs, companion calls, begging and alarms. Join Kevin Bose to learn how the National Audubon Society is using Bird Language to create land stewards within the next generation of leaders!

**Cow Tails**

Cynthia Creech single handedly rescued a herd of Randall Cows and drove them from Vermont to her home in Tennessee and finally to New Lebanon. Now she raises them for some of the best beef you've ever had. Join Cynthia at her Artemis Farm to hear the story, learn about this heritage breed and a cow rancher's life, and enjoy the beautiful out of doors.

**Horse Sense**

Join award winning equestrienne, Heather Naventi, and her horses to learn the ins and outs of caring for horses. Discover how a trainer turns an unruly colt into a well-mannered companion and what you can learn from horses about human relations.

**Animal Tracking**

Join Flying Deer Nature Center Director Josh Wood in the woods and meadows of New Lebanon and learn to identify animals by their tracks. Find out how to recognize animal signs, gaits and patterns, and uncover a wealth of mysteries written in the landscape. Whether you are new to the art of tracking or you have been tracking for years, this outing is sure to hone your awareness of the natural world.

**Delhi Food Fest**

Join Giku and Sunny Kumar, who have transported their culinary traditions from their native Delhi, India, to learn how to prepare a delicious Indian meal. Who could imagine that a highway mini mart would be home to such high-end fare – not to mention Indian clothing and jewelry along with all the usual assortment of ice cream and beer!

**War Horse Acres**

Stan Sotherden had a dream, and when he and his wife moved to New Lebanon, they worked to make it come true. Now they are offering to share that dream – of owning Percheron horses – with you. Learn about the care of this storied breed of horses. Watch Nick and Syd exercise their legendary strength as they pull logs from the forest.