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PLUS

The New Coffee Culture

Strawberry Rhubarb Crisp

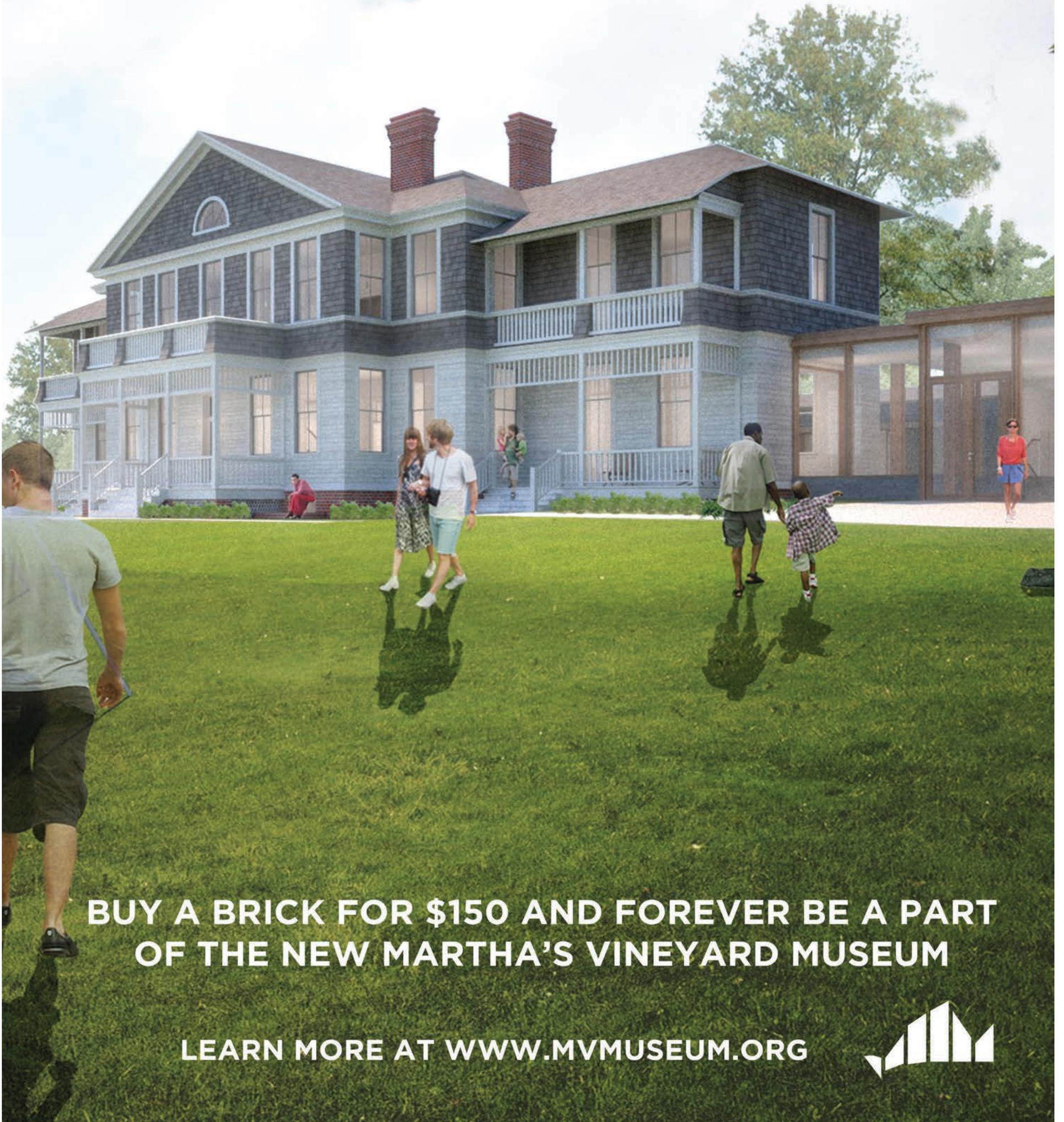
Flower Power

at Tea Lane Farm



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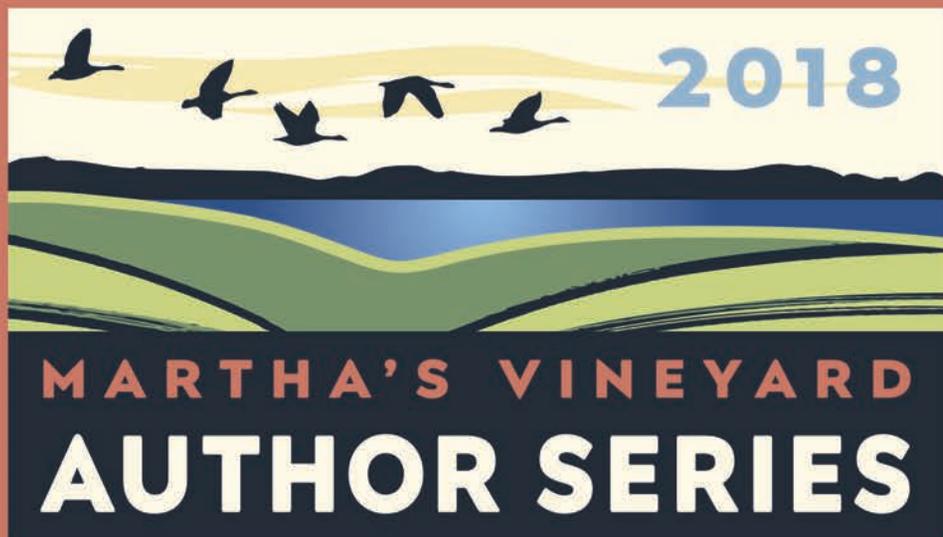
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THE VINE

Features

12 Dream Girls

Two hard-working women (and a posse of volunteers) propel the on-going success of the Possible Dreams Auction, now in year 40.

BY SUSIE MIDDLETON

16 She Sees Sea Shells

Amandine Hall fell in love with the sea as a child in Normandy and followed her passion to the Vineyard.

BY JOYCE WAGNER

18 A New Coffee Culture

Pour-over? Cold brew? Nitro coffee? Whatever you like.

BY LOUISA HUFSTADER

Departments

4 Editor's Note

5 On the Rock

8 Vine and Dine

Strawberry Fields

10 Q&A

Flower Power

An interview with Krishana Collins

23 Insta Island

Foodie Gram

24 By the Numbers

Good Sport Awards

Cover photo: Liza May (left) and Jess Rogers (right) plan the Possible Dreams auction. Photo by Jeanna Shepard

From the Editor

It takes an Island

What fascinates us here at the Vine is how people thrive on this Island. It's not always an easy place to live, and yet people start new businesses, raise kids, build houses, take classes, develop new skills and generally embrace living on an Island with enthusiasm.

Perhaps there's a type of person who decides to live on an Island in the first place – a person who's willing to take a few risks and sacrifice some modern conveniences in exchange for the chance to be unfettered, to live more in tune with the rhythms of nature.

That may be so, and in this issue, we've got plenty of gutsy trailblazers (Krishana Collins, p. 10; Amandine Hall, p. 16; Jess Rogers and Liza May, p. 12; Mikhail Sebastian and Todd Christy, p. 18). But we notice they all, like many of us, have one thing in common – deep connections in the community. We suspect that more than anything, it's our mutual support of each other's endeavours that makes the Vineyard work for us.

We'll keep this in mind as we head into the season of nonprofit fundraisers. Like the Possible Dreams auction does for Community Services (p. 14), now is the time to shine a light on the ways we can help each other and keep our beloved Island a great place to live.

—Susie Middleton

THE VINE

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Serious about Summer

What to do, drink, and read

Jewel in the Rough Room to craft at Featherstone

Though Featherstone Center for the Arts' new pottery studio opened a year ago, an additional space in the same building, designated just for jewelry making and jewelry classes, was opened last week, thanks to some great karma and a few generous donations. Just in time for summer, Islanders and visitors alike will have the opportunity to take classes in enameling, metalsmithing, and beadwork. Most classes will be contained in a day or two, so folks on vacation can finish projects before leaving.

Jeweler Lucinda Sheldon, who has been practicing the art of enameling for over 40 years and was a fixture at the Artisans Festival for many years, has signed on to help get the space and the teachers organized and to teach classes.

"I've got the time, the passion, and the commitment to my art form," she said. In fact, she was so excited about the opportunity—this is the first space of its kind on the Island—that she quit her

job at Tracker Décor when Anne Besse Shepherd, a former jeweler and patron of Featherstone, approached her about teaching. Lucinda (below, left) had actually taken jewelry classes from Ann (below, right) in Connecticut years ago.

When Ann transitioned from jewelry making to painting, she donated some of her jewelry making equipment to Featherstone in the hopes that a designated space would happen some day. But when Ann Smith, executive director of Featherstone, revealed that the beautiful, light-filled space near the pottery studio could be a possible home for the jewelry studio, she was beyond thrilled with the location.

Fortunately, jeweler and gemologist Sherryl Schrader, who owned Moonstone Jewelers in Vineyard Haven, also donated much of her jewelry making equipment to Featherstone. And with the efforts of other jewelers, like Rick Hamilton, who donated time and equipment, and Cecilia Minnehan, who will teach metalsmithing, the studio can be up and running this summer.

The class schedule will be posted soon at featherstoneart.org.



Susie Middleton



Erica DeForest

Frozen Slush, slushy, slushed

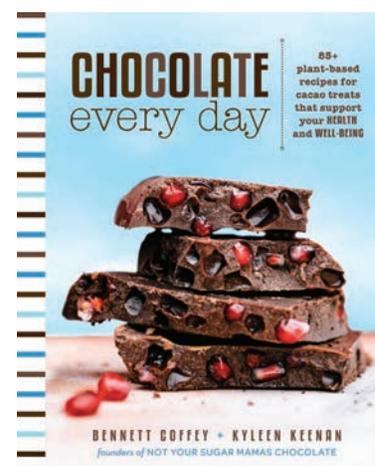
If you happened to be prowling around Taste of the Vineyard a couple weeks ago, maybe you snagged a frozen concoction from The Cardboard Box. The frozen drink machine they brought to the event is now hanging out at the new restaurant on Circuit Avenue, where Ben and Erica DeForest are holding a contest to name it. (The winner of the musically themed contest is due to be announced at a slushy party on June 30.)

Erica told us the machine serves two drinks at a time. One side will feature a regular frozé and the other side will be a rotating special. "So far we've had all different flavors for the rotating treat: strawberry daiquiri, 'the personal ad'—a rum slush with coconut and pineapple that's similar to a piña colada, and a spicy tequila slush called 'whiskey business' which contained lemon, hibiscus and mint. Usually the drinks come with some type of kitschy decoration, like little mermaid figures or paper umbrellas."

The Cardboard Box offers the slushes in two sizes: small for \$6 and large for \$12.

Summer Reading Cooking with cacao

We're looking forward to cooking from Not Your Sugar Mama's new cookbook, *Chocolate Every Day*, which was just released this week from publisher Avery/Penguin. Local authors Bennett Coffey and Kyleen Keenan have created 85 plant-based recipes for cacao treats that will show us how to have our chocolate and eat healthy, too. Available at Bunch of Grapes in Vineyard Haven.



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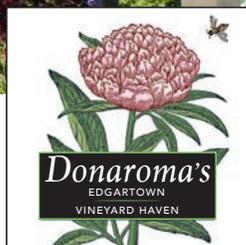
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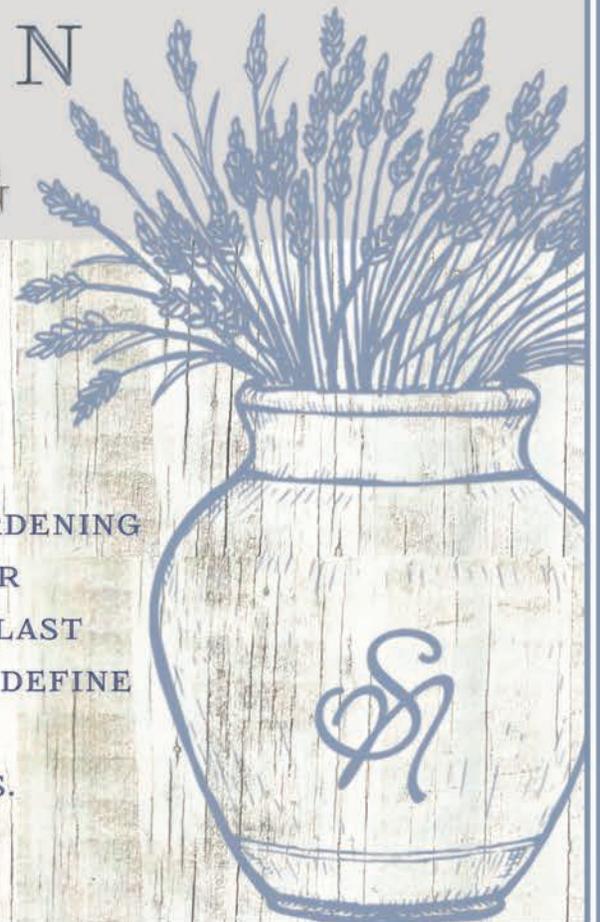
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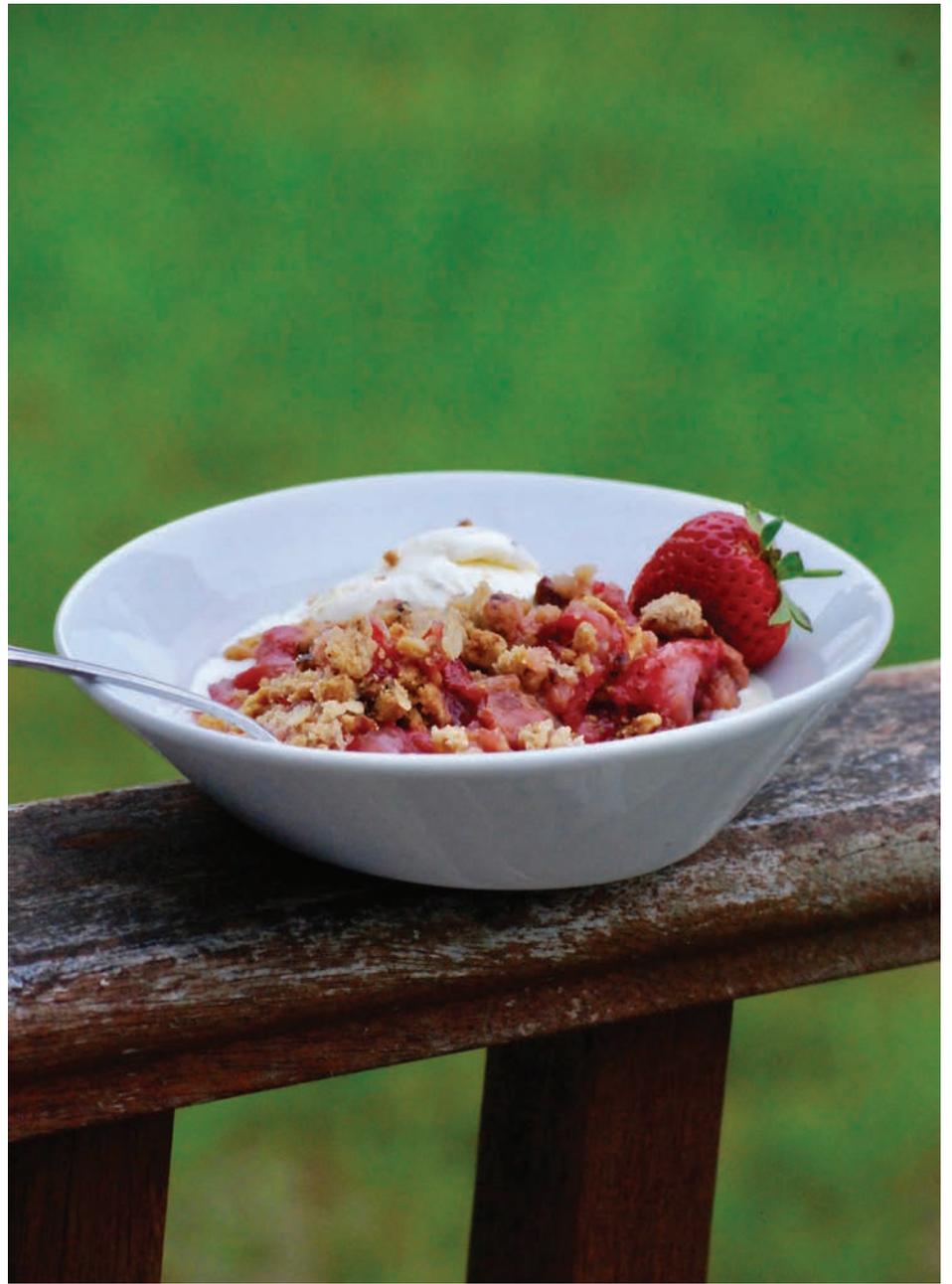
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Strawberry Fields

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STORY AND PHOTOS BY SUSIE MIDDLETON

My fingers are stained strawberry-red. I can't help it; they've been that way pretty much since mid-June when, like clockwork, the first strawberries ripened in my garden, Morning Glory Farm started picking their fields, and the sign in front of Ghost Island Farm suddenly read "strawberries" in large letters, all on the same day.

Along with the appearance of asparagus and peas in the spring and corn and tomatoes in high summer, the arrival of strawberries is one of the most anticipated local events of the growing season. Mostly it's a flavor thing. A freshly picked strawberry is likely to be much juicier and riper—maybe red all the way through—than one picked and shipped

from afar. And, it has never felt the chill of the refrigerator, which can dampen flavor. Strawberry varieties actually vary in flavor quite a bit—some are citrusy, others floral (after all, strawberries are a member of the rose family)—and each has a slightly different balance of acidity and sweetness.

But there's also the thrill of hunting and gathering. Whether you're visiting the farmers' market or picking strawberries from your own back yard, it's always exciting to get your hands on freshly picked berries.

If you have even a few square feet of protected garden space, you can plant some of your own strawberry plants and try some of the different varieties. My

favorite is Ozark Beauty, an everbearing strawberry, which means it blossoms and fruits heavily in June and lightly again later in the summer. (Many strawberry varieties are June-bearing.) Albion is a variety known for being consistently sweet. Strawberry plants need a year to get established, but after that, they multiply like bunnies. There are a few ways to manage the growth, but you can also do like many Vineyard gardeners do and let your strawberry patch run amok for a few years. (Mother plants will produce less than new offspring.)

Once I've stuffed myself silly with freshly picked berries, I start to figure out other things to do with them in the kitchen. I love to make traditional buttery biscuits for shortcakes, and I always make homemade strawberry-vanilla ice cream every year. (When the strawberries start to wane, I make berry ice cream from the wild black raspberries that grow around the Island.) I also like to put strawberries in a salad with arugula, goat cheese, and roasted beets.

I used to shy away from cooking

strawberries (other than for jam), but in developing recipes for my book *Fresh From the Farm*, I created a strawberry-rhubarb crisp, spiked with crystallized ginger and topped with a pecan cinnamon oat crumble, that forever changed that bias for me. I love this crisp so much that I have made it three times already this season. (Apparently my friends like it too, since all three batches have disappeared quickly and I swear I only ate some for breakfast once. Maybe twice.) I pass it along with an urgent message: eat strawberries now. There's still a couple weeks left in this year's season.



Gingery Strawberry-Rhubarb Crisp

Serves 6

Sweet and tangy at the same time, this crisp has an intense flavor and an excellent crunchy topping. Be sure to cook it until the topping is nice and golden (about 45 minutes). I love to make this in a ceramic quiche dish or in a 2-quart oval gratin dish, but a 2-quart Pyrex baking dish will work too. Serve with vanilla ice cream. Feel free to make the crisp with other summer fruit.



For the topping

8 tablespoons unsalted butter, softened, more for baking dish
 1 cup all-purpose flour
 ¼ cup finely chopped toasted pecans
 ½ cup light brown sugar
 ½ cup oats
 ¼ teaspoon kosher salt
 ⅛ teaspoon cinnamon
 ⅛ teaspoon ground ginger

For the filling

2 ½ cups quartered strawberries
 2 ½ cups thick-sliced rhubarb stalks (cut 1/2-inch thick)
 ½ cup plus 2 tablespoons sugar
 3 tablespoons unbleached all-purpose flour
 2 tablespoons finely chopped crystallized ginger
 2 teaspoons pure vanilla extract
 1 teaspoon balsamic vinegar
 ¼ teaspoon salt
 Ice cream, frozen yogurt, or heavy cream for serving (optional)

Directions

1. Heat the oven to 350°F. Rub a shallow 2-quart baking dish or large ceramic quiche dish all over with a little butter.
2. In a medium bowl, combine all the ingredients for the crisp topping and mix together with your fingers until well-combined into large “crumbs.”
3. In a large bowl, combine the filling ingredients and mix thoroughly. Arrange the filling mixture in the baking dish and top evenly with the crisp mixture. (Arrange topping only one layer deep. If there is too much crisp topping for more than one layer, freeze the topping for another use.)
4. Bake the crisp until the topping is firm and golden, about 45 minutes. (The juices will have been bubbling around the edges for a bit.) Let cool for 15 to 20 minutes and serve warm with ice cream, frozen yogurt, or heavy cream.

Recipe by Susie Middleton, *Fresh From the Farm: A Year of Recipes and Stories*



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Flower Power

AN INTERVIEW WITH KRISHANA COLLINS

BY PAULA LYONS · PHOTOS BY ALBERT O. FISCHER

NAME: Krishana Collins

PROFESSION: Farmer and Floral Designer

WASHED ASHORE FROM: Pensacola, Florida

YEARS AGO: 21

FAVORITE SPOT ON THE ISLAND: Tiasquam River behind my house

FAVORITE ROOM IN THE HOUSE: My peaceful second floor

FAVORITE FLOWER: Whatever is beautiful at the time

If you love flowers and you've visited the West Tisbury Farmers' Market, you may already recognize Krishana Collins' name. Or maybe you've been to an Island wedding where the very Vineyard-esque flower arrangements blew you away. That would be Krishana's work. If not,

maybe you remember reading, about six years ago, that the town of Chilmark awarded a 75-year lease on Tea Lane Farm on Middle Road to a young woman who planned to improve it and grow flowers on it. That, too, would be Krishana, who says she is the most fortunate person in the world. We talked with her to find out why.

Q. How did you decide to farm in the first place?

A. After growing up in Pensacola, Florida, I went off to Antioch College in Ohio, and part of the curriculum there involved working in different places. I worked on an organic farm in Vermont, something I had always wanted to do. I was only 19 and within the first week, I knew that's what I wanted to do for the rest of my life.

Q. Why?

A. Coming from Pensacola, I only knew iceberg and romaine [lettuce]. Then I went to this farm and there are 25 varieties of lettuce. Ten varieties of carrots. You went out and picked peas for hours and then ate the best pea you ever ate in your life. Then the carrots. I thought I was tasting my first carrot ever! I realized I was going to be scraping along [financially] if I worked in farming, but I really didn't care.

Q. How did you end up on Martha's Vineyard?

A. I met some friends in Vermont and they told me about Martha's Vineyard. They even made me a map of all their favorite places to go. I decided to come and try it out and I fell in love with it right away.

Q. When did you arrive and what jobs did you hold at first?

A. I arrived here in 1998. I first worked on Whippoorwill Farm for Andrew Woodruff and worked growing vegetables. And then I started my own business on rented land from the Land Bank. It was a salad greens business. Then I helped my mother start a farm in Florida, so I worked there winters and here summers for a number of years. Then my mother passed and all I wanted to do was create a whole field of flowers. I guess I was reaffirming the life force. So Andrew gave me some land to use and I grew half of my flowers for his CSA and half I sold.

Q. So after farming on others' land for years, what did signing a 75-year lease



In 2012, farmer Krishana Collins signed a 75-year lease to the Tea Lane Farmstead in Chilmark.



Krishana grows a variety of flowers, including peonies, dahlias, zinnias, poppies and lilies.

on Tea Lane Farm in May of 2012 mean to you?

A. It meant stability. It meant I could really do this, sink my teeth in. The opportunity that was given to me— I can't even believe it!

And the way Chilmark handled it was phenomenal. They realized that in order to make this work, somebody needed to have a 75-year lease, so that all their time, energy and investment were for the long run and they could stay here for the rest of their life.

Q. So flowers are now your crop of choice, because of your mother? Or were there other reasons also?

A. I definitely had a great love for them. Even as a child, I would make little bouquets all day. Out of leaves, grass, whatever I could find. At first, I was trying to grow vegetables and flowers at the same time. And I realized I couldn't do both well, based on time. The flowers kind of took over. I did one wedding, then another

and another. It was like I understood it. It's been a huge learning curve, don't get me wrong. But it felt really natural to me; nothing ever felt forced about it. And with flowers there is also value-added, with the arranging. It's very creative.

Q. What has been your greatest satisfaction since you started farming?

A. Seeing so much beauty in one day. It's kind of astronomical!

Q. Frustration?

A. Every day there is something frustrating. You're of course dealing with nature, but also electricity, plumbing, mechanics. There is always frustration. But I really can say I don't want to be anywhere else or doing anything else; farming is my passion. I just love what I do.

Paula Lyons is a former ABC and CBS television consumer journalist.

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Jeanna Shepard

Jess Rogers, development coordinator for Community Services, and Liza May, chair of the Possible Dreams auction, do a site check at the Winnetu Resort in Katama.

Dream Girls

Behind the ongoing success of the Possible Dreams Auction are two hard-working women who have become, in their own words, “joined at the hip.”

BY SUSIE MIDDLETON

Once I was a dream girl. Not the Broadway show kind of Dream Girl, but the Possible Dreams kind. I was auctioned off. Don't get the wrong idea—it was for a good cause and it was an all around great experience.

But while I was having my five minutes of Island fame, I failed to notice who the real dream girls (and guys) are when it comes to staging an event which is the biggest fundraiser of the year for an Island nonprofit that serves an estimated 6,000 Islanders through multiple programs. That would be the Possible Dreams Auction and Martha's Vine-

yard Community Services, and the real dream girls are, of course, the organizers and volunteers who deliver the dreams. (You'll have to forgive me for my clueless state – really I was just worried about pulling off the dream, which was a cooking class for eight in the historic William Street home of Dawn Braasch, owner of Bunch of Grapes bookstore. I shouldn't have worried. We had the nicest, friendliest, most easygoing group of dreamers you could ever hope for.)

But with a few years passed and my own awareness of Community Services heightened, I found myself intrigued

with the success of the auction as it approaches its 40th anniversary this summer. That's how I came to meet Jess Rogers, development coordinator for MVCS, and Liza May, chair of Possible Dreams. And to understand once again (as often happens when you scratch the surface on this Island) how generous Islanders – and Island lovers – are with their time and services when it comes to supporting a good cause. There are an astounding 40 volunteers on the Possible Dreams committee (each has a dedicated responsibility); dozens of Island businesses offer in-kind services and donations to the

auction. Then of course there are the sponsors – more than 30 this year – and the dream-fillers themselves. And the hundreds of people who buy tickets to the auction (p. 14), which this year is on Sunday, July 29, at the Winnetu resort.

It should be noted, especially at this time of year, when fundraisers like Martha's Vineyard Museum's 20th Annual Evening of Discovery (June 30), FARM Institute's Meals in the Meadow (July 14), Vineyard House's Water Tasting by the Sea (July 19), and Featherstone's Annual Gala (July 21) are happening, that this spirit of generosity and service is



Ray Ewing

The 40th anniversary Possible Dreams auction is at the Winnetu Oceanside Resort on July 29.

not limited to the folks who work at or support Community Services or to the dreams committee. But with 40 years behind them, a unique concept, and a total amount of funds raised that is over \$11 million, they are one of the best examples of how to keep a good thing going.

Thinking in and out of the box

When I met Jess and Liza, I discovered that despite being at different points in life – Jess is about to have a baby and Liza has sent her last baby off to the real world – the two women share a level of professionalism and a common goal: not just to maximize the funds Possible Dreams can raise, but to maximize the opportunity to bring awareness to all that Community Services does (see right).

Jess and Liza began working on the auction together four years ago when Jess moved from Boston, where she worked for JDRF raising money for Type 1 diabetes research. She promised her Island-raised husband that she'd be open to living on the Vineyard if they could find the right jobs. Liza got her start in fundraising with an organization similar to Community Services in Alexandria, Va., the Campagna Center. She first volunteered as a 22-year-old newlywed when her new mother-in-law demanded to know what she was going to do for her community. One day turned into years and fundraising became a passion. So when Liza and her husband bought a house on the Vineyard, their realtor, Sandpiper's Elaine Miller, turned to her and said, "I've got a job for you."

Follow the money

One of the first things Liza and Jess realized when they sank their teeth into

planning the auction was that the live dreams were only one part of the fundraising equation. With her background Liza could see that the number of sponsors for the event—at the time about a half-dozen—could easily be increased by approaching individuals and other businesses for supporting sponsorships.

"Fundraising has changed. People do have deep pockets, but not necessarily always for buying auction items," Liza said. In general, the trend in fundraising is leaning heavily towards sponsorship of events. In just a few years, Liza and Jess have turned a roster of six sponsors into almost 40 in 2017. Over 30 have already signed on this year, with Ernie Boch, Jr.'s Subaru of New England back for a second year as presenting sponsor. Allan and Shelley Holt, as well as the Swartz Foundation and Comcast, are generous sponsors as well.

"The beauty of sponsorship is that heading into the day of the event, which is chaotic and stressful, since you never really know how much a dream is going to raise and how much people are going to bid, we already have this great pool of funding," Jess said.

"Last year we raised right around \$150,000 in sponsorship funds, and our goal this year is \$165,000," she said. They feel optimistic they'll reach that goal this year, with \$124,000 raised to date.

In addition to increasing sponsorship, the planners are constantly thinking of new ways to broaden the event and to be more inclusive. Liza suggested the idea of a raffle (p. 14) when she came on board. It was a hard sell to the committee at first but is now a great success, raising \$10,000 last year. Other ideas, including a golden ticket and super dreams, are in place to help the auction reach its 2018 goal of \$500,000.

But reaching that goal has more chal-

lenges than you might think. Because the Possible Dreams auction is well-known and has been a successful fundraiser, Jess says that sometimes people believe they don't need to give to MVCS. The reality is that if the dreams auction reaches that goal of \$500,000 this year, Jess and her development team at MVCS still need to raise more than \$1 million to fill the funding gaps for all the programs. "On average, each year the development department is charged with raising the funds to make up a \$1.7 million gap in funding," Jess says. "And every year that number gets higher. Some programs have a wider funding gap than others, but every program is in some way subsidized through the private funding that the development department does."

Building Awareness

Jess hopes that this year the auction will bring more awareness to the range of programs Community Services offers (right). "Something we [Liza and I] have tried to do since we've been working on this together is to bring the mission of the organization into the event, because for a long time that wasn't happening so much. Some people didn't even know what they were coming to support," Jess says. "Our goal this year is that everyone leaves with a deeper understanding of the breadth of the services we offer."

One way they are going to do this is with the "Fund-a-Need" feature (also referred to as a call to action or a paddle raise) they added two years ago. Before the live auction begins, the audience hears a story from someone who has benefitted substantially from one of Community Services' programs. Then auctioneer Sherry Truhlar comes up and tells everyone they will have the opportunity to help close the funding gap for this particular program. Unlike bidding,

What is Martha's Vineyard Community Services?

MVCS is a non-profit organization that provides comprehensive support, counseling, education, and services to an estimated 6,000 Islanders through several core programs that include youth support, veterans support, substance use recovery, domestic and sexual violence advocacy, disability services, employment services, childcare, family education, a Head Start program, and a Thrift Shop (Chicken Alley). While many people may associate Community Services with the one program they may be familiar with—the early childhood programs, The Island Counseling Center, the Connect to End Violence program, or the Island Wide Youth Collaborative—the organization is all of these programs and more. To learn more about MVCS, visit mvcommunityservices.com

where the money comes solely from the winner, in a cash appeal, all donations (in designated increments) are accepted.

This year, for the 40th anniversary, Liza suggested they focus not on just one program, but several. As a result, they've tapped a great speaker who will relate how not one, but several MVCS programs have helped many members of his family. "We're going to try to tell this whole story of Community Services through one family," Liza said.

That seems only fitting. In expanding the Possible Dreams auction to be as inclusive as possible, Jess and Liza bring to it the spirit of both Community Services and the Vineyard.



Ray Ewing

Volunteers and more than 40 committee members have designated duties on auction day.



Ray Ewing

Professional auctioneer Sherry Truhlar of Red Apple Auctions (here with auction chair Liza May) keeps things moving at a good pace.

Dream Big

Here's a sneak peek at some of the "live dreams" at the 40th anniversary Possible Dreams auction.

The "live dreams" are what make the Possible Dreams auction so special. "They're unique 'unbuyable' experiences," chair Liza May says. Over the years dream winners have walked across the Brooklyn Bridge with David McCullough, gone for a sail around the Vineyard with Walter Cronkite, toured the set of *Ghostbusters* with Dan Aykroyd, had lunch at the Washington Post with Katharine Graham, spent an afternoon painting with Allen Whiting, and had their DNA tested and explained by Skip Gates. They've spent time on TV sets, visited with professional athletes, cooked with professional chefs, toured museums behind the scenes, and hung out with all manner of Island personalities.

This year authors, athletes, artists, and celebrities of both the off-Island and on-Island variety are stepping up to offer exciting dreams.

At press time, Liza and Jess Rogers, development coordinator for MVCS, had secured 19 of the 21 dreams they hope to offer and were happy to be wrapping the list up a little ahead of schedule. The latest dream confirmation is a **Seth Meyers New York Experience**. The winning

bidder and a guest will be invited to attend a taping of *Late Night with Seth Meyers* and will have a meet and greet with the host. Accommodations and some additional NYC experiences will round out the package.

If you're the winning bidder on author **Elin Hilenbrand's dream**, she'll mention you in her new book, *Summer of '69*, and invite you to a book club luncheon at her Nantucket home.

At the very outset of planning for the 40th anniversary, Vineyard painter and farmer **Allen Whiting** (who is now also technically a movie star after the release of the film, *A Painter Who Farms*) offered to donate a painting honoring the anniversary theme of "lighting a path [to a bright future]." Whiting is just one of many long-time Island supporters. Windsurfing legend **Nevin Sayre** will offer a windsurfing lesson to a winning bidder and a guest. Interestingly, it was Nevin's mother, Harriet Sayre, who first asked Art Buchwald to serve as the emcee and auctioneer for the auction in the early days.

Speaking of throwbacks, a popular dream from back in the day makes a return this year: **A fabulous dinner with**

singing waiters. The updated version will feature Vineyard Sound as entertainment, and the boys will do a bit of serving, too. Private chef Gavin Smith (the Food-Minded Fellow), will cater the dinner at the winning bidder's home.

The dream that brought the largest dollar amount in last year is back: **watching the OB Fireworks from atop Offshore Ale**. And this year a second fireworks watching dream—this one on **a Packer tugboat**—is in the mix. Other returning dreams include the Stanley Cup winning **Washington Capitals package** and the **Boston Bruins dream**. This year cookbook author and grilling guru Steven Raichlen will offer **a 3-hour Barbecue University class**. You can also bid on other dreams that include **a trip for 8 to Ireland**, **a two-night stay at the Charlotte Inn** with dinner at the Terrace, **a cocktail party at the Granary Gallery with Alison Shaw**, **a Murdick's Fudge getaway to Mackinac Island**, and **a sail on a Black Dog schooner** with author **Lisa Belcastro**.

Stay tuned and get ready to raise your paddle on July 29th at 5 p.m. (Silent auction begins at 3:30 p.m.)

Dreams do come true

The Possible Dreams auction is for everyone. You don't have to buy a fancy dress or meet any kind of financial bar to attend the party. A ticket for admission is only \$25. You can then purchase a food and drink bracelet for \$20, which will get you five drinks or bites (a \$5 discount, since everything, including cocktails, is priced at \$5). This year there's also a special ruby ticket for \$40 that will cover both your admission and your food and drink bracelet. Everyone who plans to attend is encouraged to buy a ticket ahead of time on line at mvcommunityservices.ejoinme.org/RubyPDA

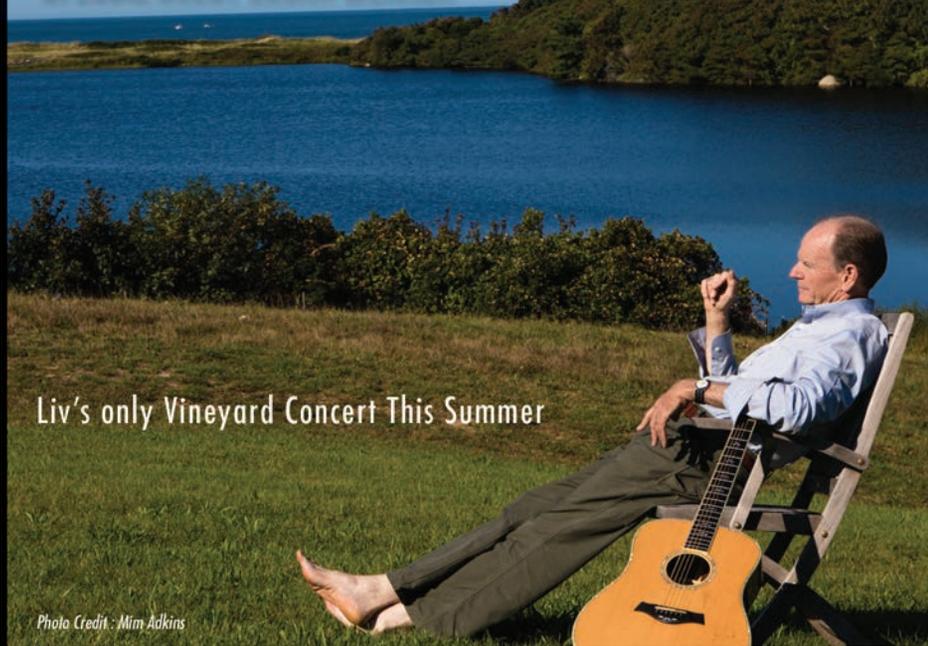
Once you're there, if you're not planning to raise a paddle during the live auction, you can still participate in the silent auction or buy a raffle ticket. Raffle tickets are one for \$10, three for \$25, and 12 for \$100. Prizes range from a Patriots package to a Nantucket getaway to a set of jewelry designed by Stephanie Wolf just for the auction to a \$900 Taste of the Island gift certificate to restaurants. Buying a raffle ticket is a great way to support Community Services if you want to make a small donation.

The Heart of the Vineyard: The 2018 Island Non-Profit Directory

Martha's Vineyard Community Services is just one of more than 100 non-profits on the Island that help us to maintain a good quality of life, to conserve our open land, to offer leadership to youth, and to provide support for the arts, education, and recreation. The complete list of Island non-profits, titled "The Heart of the Vineyard" is posted and updated on the Vineyard Gazette website in the Island Information section. Or go directly to vineyardgazette.com/island-nonprofit-directory. The list is intended to be a community resource for anyone interested in more information about these organizations or in volunteering for or supporting the programming of these nonprofits. If you know of a non-profit organization that has not yet been added to this list, please email us at thevine@mvgazette.com

A Magical Night with Livingston Taylor

SPECIAL GUEST SUSAN WERNER



Liv's only Vineyard Concert This Summer

Photo Credit: Mim Adkins

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She Sees Sea Shells

From the beaches of Normandy to the shores of Martha's Vineyard, MV Shellfish Group's executive co-director Amandine Hall has never wavered in her love for the sea and its creatures.

BY JOYCE WAGNER * PHOTOS BY JEANNA SHEPARD

To most Americans, the beaches of Normandy elicit images of D-Day – multi-national invasions, huge vessels dropping off troops, and row upon row of white crosses in a final resting place. For Parisians, the beaches, especially around Deauville and Trouville, mean carefree getaways on the shore. For Amandine Hall, executive co-director of the Martha's Vineyard Shellfish Group, it meant the beginning of her love affair with the sea. “My parents had a house in Normandy,” she relates. “We spent weekends and vacations there.” Even after more than 18 years away, there's a wistfulness that graces her voice when she describes it.

“The sea goes back so far. There's a huge tide in the (English) Channel. I grew up wading in ponds.”

She spent many an untroubled day, fishing for – and eating – shrimp, crabs, and cockles. “I always loved shellfish,” she explains. Like her counterparts, the children that grow up living or vacationing on Martha's Vineyard, Amandine's blood became diluted with seawater and a life away from a large body of water became unthinkable.

So her college major was an easy choice – oceanography and marine biology. “My favorite class was on macroalgae,” she remembers. “I loved it so

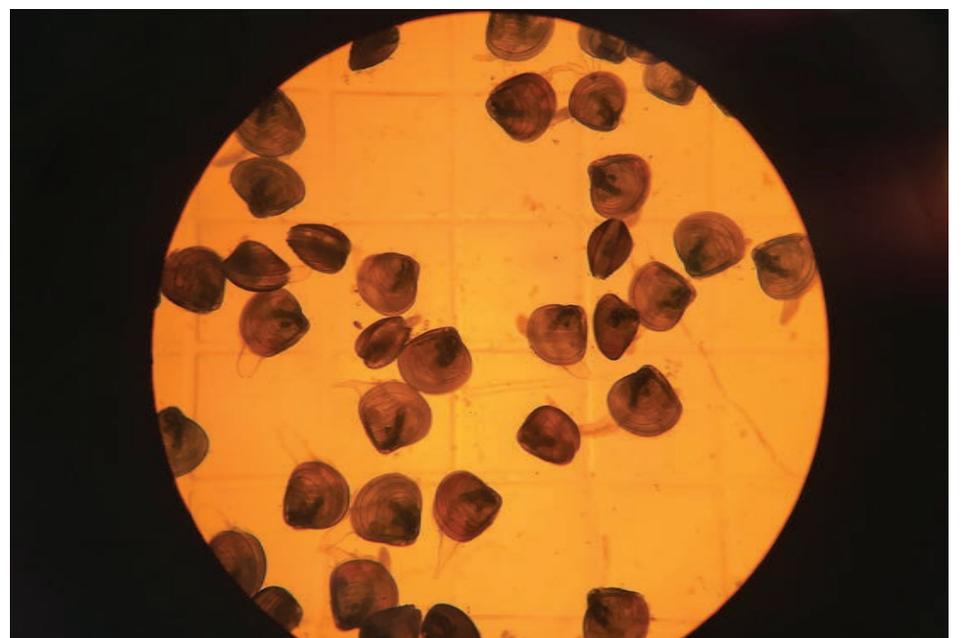
much I just knew I wanted to work with the ocean. Just touching it and smelling it made me feel like I was home.” After graduating from the prestigious Université Pierre et Marie Curie in Paris (currently the largest scientific and medical complex in France), she acquired a master's degree in shellfish culture from the University of Wales in 2001.

Then she came to the Island. An ad on an international aquaculture site caught her attention and she applied for a summer hatchery assistant position on Martha's Vineyard.

“It was probably the first time I searched for staff on the internet,” re-

calls Rick Karney, then director of the Martha's Vineyard Shellfish Group. “It was really international. I had a number of PhDs from India apply. And this was for a summer job!”

As part of her thesis, Amandine had done genetics work with oysters and Rick was already thinking about reintegrating a commercial oyster population on the Island. She had also, as part of her master's thesis, spent research time at the Virginia Institute of Marine Science. Rick had worked there before coming to the Island, so he had plenty of contacts for references. After numerous emails and a few phone interviews, it became



an easy choice. But, it was a summer position. There were a lot of logistical obstacles to overcome for a very short tenure. “I told her,” says Rick, “if she could get the funding, we could extend it to year-round.”

Getting here was not easy. Amandine needed a work visa and that required time. Rick needed her right away and, according to Amandine, the American embassy in Paris was not forthcoming. “It’s very hard to get someone to help you when you’re dealing with Immigration. I needed an extra week, and Rick said it’s okay, we can wait till next year.”

Rick recalls, “She flipped out. She said, ‘Just wait for me! I’m coming!’”

“I went to the Embassy,” she continues, “and said I need to get in and they wouldn’t let me in. The man asked, ‘Where’s your appointment slip?’ I didn’t have one.” So, she stood in line and cried. “He kind of looked at me, rolled his eyes and said, ‘Fine.’ I got my visa.”

That was, Amandine claims, one of the few times she used crying to get

what she wanted. “It doesn’t help anyone after a certain age,” she says, “At 23, I guess it was still useful.”

She landed on Martha’s Vineyard with one suitcase in hand, and only a week late.

Then came culture shock. “I think the worst part,” she recalls, “is that I didn’t know how to shop for groceries. It’s surprising how conditioned we are to packaging.” Nothing looked familiar. Her roommate was an Italian carpenter. Since Amandine didn’t have a car, he took her to shop when he went. “I just followed him with my cart and whenever he grabbed something, I would grab the same thing.”

“To this day,” she says with a chuckle, “I still eat Italian sausages all the time.”

Amandine’s position stretched from a summer job, to a one-year commitment, then to two years. “We managed to find the money fairly quickly,” Rick, who has become a good friend, explains, “so it became a non-issue.”

Amandine is now in her 18th year

with Martha’s Vineyard Shellfish Group. Rick Karney has become director emeritus. Amandine shares the executive co-directorship with Emma Green-Beach. She’s since met and married a school teacher, Louis Hall, and is mother to a five-year-old boy and five-month-old twins (a boy and girl). Her friends here have stopped teasing her about the bit of British accent she picked up in Wales, and her family in France call her “the American” because of the slight accent she’s acquired here.

She now spends her days at the hatchery surrounded by tanks, tubes, sieves, and rushing water. During the summer, she oversees a staff of five who nurture clams, oysters, and scallops in various stages of infancy until they are big enough to live on their own in various Island ponds. Along with Emma, she visits schools and other Island organizations to educate the public about the bi-valve mollusks in their care and the importance of clean and balanced aqua systems. Through the hatchery windows,

TOP LEFT: Parent clams for spawning. **TOP RIGHT:** Amandine Hall and Emma Green-Beach at the Martha’s Vineyard Shellfish Hatchery in Vineyard Haven **BOTTOM LEFT:** Amandine is now in her 18th year working at the hatchery, nurturing clams, oysters and scallops in various stages of infancy **BOTTOM RIGHT:** Looking through the microscope at tiny seed clams.

she enjoys a view of Tisbury Great Pond and the ocean beyond. It’s a good life.

“Our work still makes us tick,” she says, speaking for herself and Rick Karney. “It still excites us after all these years.”

“Now,” she adds, “when I look through the microscope at the seed clams, I still think they’re the cutest thing ever.”

Joyce Wagner is a freelance writer and historical novelist enjoying dual citizenship with Martha’s Vineyard and Gulfport, Fla.

A New Coffee Culture

Pour-over? Cold brew? Nitro coffee? Ordering a cup of coffee on the Island just got a whole lot more interesting.

BY LOUISA HUFSTADER * PHOTOS BY JEANNA SHEPARD



TOP LEFT: Todd Christy adds beans to the Diedrich roaster at Chilmark Coffee. **TOP RIGHT:** A simple cup of coffee at Behind the Bookstore can be prepared to order using the pour-over method. **LEFT:** The pour-over method takes time but yields a pure flavor. **MIDDLE:** The board shows infinite coffee choices at Behind the Bookstore **BOTTOM:** Water meets coffee one drip at a time in this Japanese cold brew system at Toccapuro.



How do you like your coffee? It's not a simple question of black or light any more—especially in high summer, when seasonal specialty cafés crowd in to join year-round Martha's Vineyard coffee shops like Mocha Mott's and Espresso Love.

This time of year, along with the usual menu of drip and espresso drinks, you can order coffee extra-hot from a siphon or cold-brewed in a flask; flavored with lavender syrup or fresh mint; even infused with nitrogen and dispensed from a tap, foaming like ale.

Folks in a hurry for their caffeine fix can still grab a quick cup of drip at any Island coffee shop; for Starbucks aficionados, Edgartown Meat & Fish serves the superbrand year-round.

But at the seasonal cafés, such as Behind the Bookstore and Toccopuro, many coffee connoisseurs opt to wait for their “pour-over,” brewed one cup at a time by a true-believer barista who can tell you where the beans were grown and exactly who roasted them.

Sourcing from specialty roasters

“People who really care and understand—they get the better coffee,” says Mikhail Sebastian, director of coffee for Behind the Bookstore in Edgartown and its satellite shop, BTB, in Vineyard Haven.

Misha, as he's known, has spent the past eight years immersed in coffee culture and education. He's worked with a roasting company in Chicago and on a Hawaiian coffee plantation, and spends his off-seasons traveling to the coffee lands of Africa and Latin America to meet the farmers who grow the coffee cherries.

“People think that coffee is just coffee,” Misha says. “Good coffee does not happen. It involves a lot of intensive labor and proper picking and processing.”

In 2015, Misha was hired to create the coffee program at Behind the Bookstore, which now offers drip, pour-over, espresso and cold brew coffees (see primer at DIR) sourced from specialty roasters in the U.S. and overseas.

“I'm very picky about what roaster I use,” Misha says. “I want to work with the coffee roaster who has the direct link to the farm.”

The Chicago-based Intelligentsia roasting company and 49th Parallel, from Vancouver, British Columbia, are mainstays at Behind the Bookstore and every year, Misha also curates a rotating “guest roaster” collection highlighting smaller European companies.

“People in Europe roast differently,” says Misha. “They try to bring more flavor out of the coffee.” Behind the Bookstore is currently featuring Nordbeans from the Czech Republic and Manhattan Coffee Roasters from Rotterdam in the Netherlands. This is the first time either company's coffee has been available anywhere in the United States, Misha says.

What you won't find at Behind the Bookstore is the kind of dark-roasted coffee popularized by Starbucks. Dark roasts are great for concealing defects in coffee beans, and terrible at bringing out natural flavors, Misha says; they taste “like a burned boot, or like a tire that burst into flames.” Dark roasting also burns out the natural sugars in the coffee bean, leaving a bitter taste.

“It has to be roasted between light and medium, never dark,” he says.



Small-batch roasting

At the West Tisbury Farmers' Market, you can get your cup of coffee directly from the man who roasted it: Todd Christy of Chilmark Coffee Company, based at his family's up-Island home. Last year, Todd says, he processed about 26,000 pounds of organic beans a year in his backyard roasting room—most of it in the four months of the summer season.

“It is definitely a challenge to keep up,” says Todd, whose largest roaster—a duckling-yellow Diedrich, made in Idaho—handles just five pounds of coffee beans at a time.

Todd estimates his company is one of between 5,500 and 6,000 small roasters in the U.S. “Maybe we all came to it for different reasons,” he said, “but the premise is the same: We want to provide a smaller local community with a better product.”

TOP LEFT: Mikhail Sebastian (aka Misha), is director of the coffee program at Behind the Bookstore. During the off season, he visits coffee roasters and growers in search of the best beans. **TOP RIGHT AND BELOW:** Todd Christy roasts five pounds of beans at a time in his Diedrich roaster. He and an assistant package coffee for sale all over the Island and Todd brings his trailer to the West Tisbury Farmers' Market and special events.





Toccopuro's Japanese cold brew system is on display at the Oak Bluffs store, a second outlet for the Edgartown-based specialty coffee shop.

An avid cyclist and triathlete, Todd would rather be on his bike or with his family than traveling the world, so he sources his beans from distributors who work directly with farmers.

"I really like coffee, but I'm not a crazy coffee person," he says.

To preserve and bring out the brighter flavors in the beans, Todd seldom roasts them past medium. With the help of an assistant, he then bags and labels them for sale at retailers around the Island. Numerous Vineyard restaurants, both seasonal and year-round, serve the Chilmark Coffee brand.

Todd also pioneered "nitro" coffee on Martha's Vineyard, after discovering the nitrogen-infused cold brew on tap in Austin, Texas, a few years ago. Nitrogenated cold-brewed coffee, dispensed from the type of tap used for Guinness Stout, has a creamy appearance, texture and taste even without added dairy.

"Because it's so aerated, it does have a little bit of a sweeter flavor," Todd says.

Chilmark Coffee nitro is available at the Chilmark Store and from Todd's cof-

fee trailer at the farmers' market. The M.V. Gourmet Bakery Café in Oak Bluffs has taps for both black and latté nitro from Philadelphia-based La Colomba. A former Edgartown resident, Denis Toomey, is also seeking to enter the nitro marketplace with his Church Street Coffee Co.

"I think we're going to see nitro in more places," Todd says. One of them will probably be Behind the Bookstore, in a future summer: "I really want to do it, but we have to figure out the space," Misha says.

Steeping a cold brew

With or without nitrogen, cold-brewed coffee represents one of the biggest sea changes in 21st-century coffee culture. While traditional iced coffee is made by simply pouring brewed coffee over ice, most cold brew is steeped for up to 24 hours to create a rich and flavorful beverage that is lower in acid than coffee made with hot water.

Toccopuro, in Edgartown and Oak

Bluffs, showcases a Japanese method of cold-brewing coffee that dispenses water onto the grounds one slow drop at a time, yielding a concentrated elixir. Toccopuro has other unusual offerings as well, including bubble tea with tapioca and siphon coffee prepared with a vacuum brewer that yields a piping hot drink.

You can order extra hot coffee at Behind the Bookstore, too, but it will make Misha sad. "Your heart kind of breaks when you have to burn the coffee," he says. "With a hot cup, you will taste almost nothing; let it cool down, and all the flavors will come out."

Misha also frowns on commercial coffee additives, making his own lavender syrup from Island flowers for the shop's lavender latté and using fresh mint leaves in the iced mint latté.

"I love working with coffee because it's so complex," Misha says. "I learn new things every day."

Louisa Hufstader is an Edgartown-based freelance writer.



How do you like it?

Never mind espresso. When ordering a simple cup of coffee on the Island this summer, you'll have to make a few decisions.

DRIP:

Traditional filter-drip coffee, machine-made in quantity

FRENCH PRESS:

Coarsely ground coffee brewed in a beaker and then pressed through a sieve.

POUR-OVER:

Cone-filter coffee made one cup at a time by hand, with the hot water added as slowly as possible to bring out the flavor

SIPHON:

Hot coffee made to order in a vacuum pot

COLD BREW:

Coffee steeped overnight with cold water, or with water dripped slowly through the grounds for up to 24 hours

NITRO:

Cold brew aerated with nitrogen and dispensed from a keg with a tap

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Foodie Grams



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From the simplest fresh seafood to a gorgeous wedding cake, food on the Vineyard is inextricably linked with why we love this place and to our quality of life. We are an Island of fishermen and farmers, cooks and bakers, sweet teeth and salt freaks. And we, um, kind of like to take pictures of our food, too. With summer here, the number of gorgeous food photos on various Instagram feeds has started to explode, so explore and start following some Vineyard foodies. And here's a tip if you're taking your own food photos: Whenever possible, photograph in natural light. The food will always look better.

In the next issue of the Vine, we'll be featuring Instagram photos of Island farms.

Tag your photos:

#theVineMV #vineyardgazette @vineyardgazette or email thevine@mvgazette.com

Tasty / 'tāstē/ adjective

1. Having a pleasant, distinct flavor.
2. Of, or relating to, anything from Back Door Donuts or Chilmark Chocolates.
3. How we describe almost everything locally grown and simply prepared on Martha's Vineyard during the summer, from corn on the cob to fresh oysters.



Cap

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BUSINESS: JAN BUHRMAN
PHOTOGRAPHER: JILLIAN COTTER

BY THE NUMBERS

Good Sport Awards

BY NICOLE GRACE MERCIER
ILLUSTRATIONS BY CHRIS BURRELL

26,523 POUNDS

SAY "NO!" TO FOOD WASTE. In 2017, the Gleaning Program at Island Grown Initiative had a record-breaking year, gathering 26,523 pounds of produce that was then distributed to seniors, school children and low-income Islanders.



110 properties

TAKE A HIKE! This spring the Sheriff's Meadow Foundation launched a new smartphone app, called TrailsMV, which features the Island's 110 conservation properties. So grab a pair of sturdy hiking boots and get out onto those 200+ miles of trails.

GOING MOBILE. Island Health Care in Edgartown expanded their digs in the form of a 34-foot mobile home-turned-medical-clinic. The new space is equipped with an exam room, nurses' station, a consult room and a waiting area.

34-FOOT



8 PAIRS NESTING



THEY'RE HEERRREEE. The piping plovers are back on our beaches with eight pairs nesting on Cape Pogue and another four couples looking to secure their nesting site.

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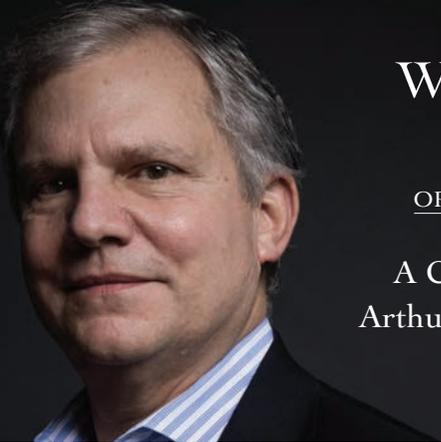
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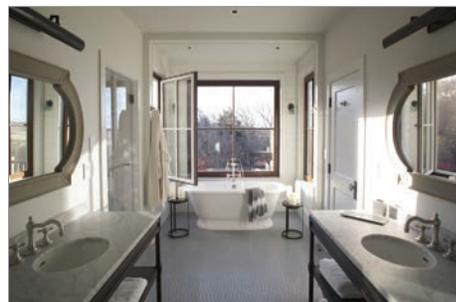
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Devoted to the interest of the six towns on the Island of Martha's Vineyard, viz., Edgartown, Oak Bluffs, Tisbury (Vineyard Haven), West Tisbury, Chilmark and Aquinnah. These with Gosnold, constitute Dukes County.



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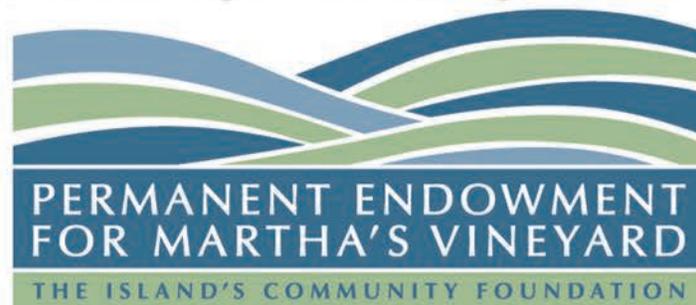
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In the past 35 years, we have provided over \$3.5 million of support to more than 200 island non-profits. We salute all of those working to strengthen the Vineyard and proudly present our grant awardees for 2017.

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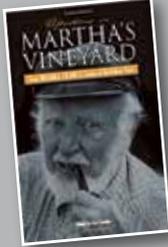


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We want to thank the many special island organizations for being part of our family and for believing in the mission of Camp Jabberwocky. Because of your generosity and support, we continue to welcome back campers who keep busy each day with excursions to the beach, concerts, fishing trips, walking in the 4th of July parade and other outdoor activities and special programs. Campers, counselors, and the rest of our Camp Jabberwocky family have a special love for this place where *"anything is possible."*



Camp Jabberwocky would not be such a joyous place for nearly 200 campers and their families year after year without the endless support and incredible generosity of so many island (and nearby) businesses who make generous donations each year.

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It costs \$1,450 for one week of tuition at Camp Jabberwocky, but campers pay-what-they-can and we never turn anyone away for an inability to pay. This is why you being part of our family is so important. Anything you donate or give goes directly toward our activities, materials, food, vehicles, and new summer experiences that make Camp Jabberwocky such a remarkable place for everyone involved.

We know with your help, each summer will be even more incredible and we will be able to welcome more people into our family! Thanks to the new and ongoing support and generous donations from our many family and friends, we are able to make this possible for our campers year after year! Join us!

EVENTS Come join us!
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July and August, 2018

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