Friday, September 17, 2010 S13

THE GREATER NEW MILFORD CHAMBER OF COMMERCE ESS quarterly A publication of The News-Times and The Greater New Milford Spectrum

"IN THE BUSINESS OF GROWING BUSINESS"

Taste of New Milford was 'worth the wait'

By Deborah Rose Spectrum Staff Write

Organizers of the 2010 A Taste of New Milford could not have planned for a better evening for the event. The sun shone down brightly for the first half of the food fest on the Vil-lage Green Sept. 8 before a few clouds rolled in, cre-ating placeaset shade for ating pleasant shade for patrons and a striking

patrons and a striking golden sunset. Twenty-four restau-rants and caterers partici-pated in the Greater New Milford Chamber of Commerce event, which was sponsored and organized by Nicholas/Tobin & Associates.

"It's quite amazing, said Jeff Kilberg of Nicho-las/Tobin, who helps co-ordinate the Taste. "We were quite pleased." The fourth annual

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

"It hits on so many dif-ferent levels," Mr. Kilberg said, emphasizing how the Taste drew people to the Green to sample food from restaurants that had the opportunity to pro-mote their businesses, as well as to the downtown businesses that were open later than usual and of

fered special activities, such as wine tastings. "I was so proud to walk down Bank and Church

down Bank and Church down Bank and Church streets and see people walking around, 'Mr. Kilberg aud. Proceeds raised at the event will benefit the Community Culinary School of Northwestern Connecticut, one of the participating caterers. The downtown offer-ings held at businesses, as well as music provided by Curtis Thompson at the bandstand on the south end of the Green, were some of this year's addi-tions. Most significantly, though, was a redesigned

though, was a redesigned layout under three large

layout under three large tents. Residents Carrie and fundational states and the new layout right away. "It's a lot better this year," Tom Antonowicz side." A good majority of the Green was covered with Taste activities and pa-trons, many of whom brought their own picnic bankets and lawn chairs. "So far, I love it," said Dottie Lusik, of Brook field, shortly after arriv-ing at the Taste. "The very, very good,"

ford raved about the food

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

she said, tasting a chicken wing from 1st & 10. The first-time patron said she was going to be "sad to see [the event] end" that evening. "P.S. The diet starts to-morrow," M.S. Lusik joked with a smile before finish-ing the wing. Besides wings, the fare included squash soup and zucchini bread from Bonni Manning Cater-ing; sausage and peppers from Matteo's Restaurant; meatballs and sausage, lobster ravioli in a vodka sauce and fresh-rolled lobster ravioli in a vodka sauce and fresh-rolled cannolis from Villarina's; Tuscan chicken salad and meatballs from the newly opened Bank Street Tav-

ern; tacos from Primo's Deli; flavorful ice cream from Bruster's Ice Cream Guinness beef stew from The White Horse; roast beef and mashed potatoes from the Community Cu-linary School of North-western Connecticut; and cupcakes and other

sweets from Kelly's Sweet Rewards, Sugar Hoot and The Sweet Spot. "It's getting better ev-ery year," said resident Christine Schipul of the

Taste. She attended with her husband, Richard, and sons, Jack, 8, and Ben, 4. An indicator of that

was visible around 7 p.m., a half-hour or so before the event was scheduled to end, when some ven-dors had already run out

of food. Mr. Kilberg said some restaurants and caterers ran out of food because so many people attended. While restaurants and caterers had anticipated more patrons than last year, the turnout proved

year, the turnout proved more impressive and, as a result, there was a wait at some booths. For example, a line of patrons eager to get a sample of food from Bank Street Tavern — the res-taurant opened simulta-neously with the Taste — backed up into the ticket area.

area. Waiting at booths for a few minutes to try their food didn't bother most food didn't bother most patrons. "It's crazy, but it's good," said resident Ka-tie Johnson, who attended with her 7-year-old daugh-ter, Ashley, "Every line is worth the wait." Many Taste patrons drove from out-of-town to sample the house spe-cialties and meet up with friends," resident Debbie Szydlo said. Second-time attendee Bob McGrath of New Mil-ford raved about the food bout the food

year now." Mr. Kilberg said im-provements will contin-ue to be made for future Tastes, including next

Tastes, inclusive year's. Most importantly, though, he emphasized how the event is focused on the community. "This is all local," he said. "There's no big chain or franchise...the restaurants and caterers ""bomegrown."





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

DEBORAH ROSE/STAFF PHOTOGRAPHER

DEBORAH ROSE/STAFF PHOTOG

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

are all homegrown."

Business Quarterly

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

By Deborah Rose Staff Writer

Staff Writer The all-stone church across from the New Mil-ford Historical Society on Aspetuck Avenue is an in-triguing structure. It's known for its strik-ing Gothic design and features. But few people know much about the or-ganization that calls the building home. Since 1963, members of St. Peter's Masonic Lodge No. 21 – part of the Connecticut Freema-sons – have met at the former All Saints Church to "embrace the tenets of ormer An same church or embrace the tenets of "friendship, morality and brotherly love," as stated on the lodge's Website at www.stpeterslodge21.

org. Although St. Peter's is housed in a former church, the Masons are not a religious group, a common misconception.

Rather. Masons are the oldest fraternal organization in the world. "Each one of us comes

to the lodge to improve ourselves," said Roxbury resident Curtis Temple, vorshipful master of St Peter's, the highest officer in the local lodge. Mr. Temple said he joined St. Peter's after

learning about it be cause he was interested in "the ideals it prac tices.

'It has a system of ide "It has a system of ide-als that are practiced in a symbolic way," Mr. Tem-ple said, referring to Ma-sonry's roots dating back to the Middle Ages. St. Peter's, which was chartered in 1792, is a Bue lodire meaning it

Blue lodge, meaning it works the first three Masonic degrees.

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

rites. St. Peter's members, or St. Peter's members, refer to one another, hon-or the Masonic organiza-tion's history and tradi-tion's history and tradi-tion in many ways, includ-ing special ceremonies and oaths. For special occasions and formal meetings, members will wear collars. The master will top off his outfit with a hat. For most general meetings, though, St. Peter's members, or

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

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

Oct. 5: Board of Directors meeting, 8 a.m. at the railroad station, Rail-

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

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

members will wear a coat and tie

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

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

not see Masons [or know a particular person is a Mason], but we're in-volved," Mr. Temple said. "We're always in the back-ground of what is right."

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

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

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

some 130 nembers do. Among its outreach, the lodge annually presents a music scholarship. The lodge supports other programs and pro-ects, too, but it is and has always been "very quiet in its giving," said Mr. Nel-son, the lodge's secretary. One of the larger pro-grams in which St. Peter's Tabs for Tots. Soda can tabs are collected, sent to a site in Massachu-setts and made into scrap metal, then redeemed for

Save the dates for these Chamber events

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

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

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

Nov. 2: Board of Directors meeting 8 a.m. at the railroad station, Rail-

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

money used to buy equip-ment for Shriners Hospitals.

Being part of a frater-

al organization has been a big part of many mem-bers' lives. Among the longestserving members are An-dy Armstrong (58 years), Bob Burden (53 years) and George Pineman (50

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

been a member for 30-plus years. "I joined based on what I had heard and the fact the people I knew in the lodge were all good men," Mr. Nelson said of why he joined the former lodge in Washington, which even-tually merged into St. Pe-ter's.

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

Dec. 7: Board of Directors meeting, 8 a.m. at the railroad station, Rail-road Street.

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

with similar goals and working "to make things better." A member for five A member for five years, senior warden Ra-fael Figueroa Jr. said he sought to get involved with an organization when he moved to town. After looking into several, he became "intrigued" by the Masons' history and petitioned to become a member.

He has remained a

member, he said, because

being around other guys

he appreciates and enjoys

petitioned to become a member. Today, he said he values the "brotherhood" of the fraternity and being con-nected others in history who were Masons. For more information about \$3. Peter's, visit www.stpeterslodge21.org.

Business Scene on tap Sept. 23

On tap Sept. 23 The Greater New Mil-ford Chamber of Com-merce will hold its next Business Scene Sept. 23 from 5;30 to 7;30 pm. The informal, network-ing event for business people will be held at Powe erhouse Appliances at 45 Danbury Road (Route 7). The event is co-spon-sored by Bonni Manning Catering. Nicholas-Tobin

required. The railroad station is located at 11 Railroad St. in New Milford. For more information, call 860-354-6080, e-mail nmcc@newmilford-chamber.com or visit www.newmi ford-chamber.com. Catering, Nicholas-Tobin Insurance and Power-



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Business Quarterly

Here we grow again at the Chamber of Commerce

In the June edition of the Business Quarterly, you read about recent additions to our mem-ber benefits, specifically speed networking and member's Website at www.newmilford-cham-ber.com. As we continue to grow our membership, programs and benefits, the Chamber staff has al-so experienced the good fortune of growing by two. As executive director for the Greater New Mil-ford Chamber of Com-

ford Chamber of Com-merce, it is my honor and privilege to welcome and introduce our two new administrator clerks. Angela Viccaro and Kate

Gray. Ms. Viccaro has been a since 1994. A 2002 New Milford High School graduate, she attended John Pettibone School

CHAMBER BUZZ

Amy Crupi and Alyssa Voytek, front desk staff at Joe's Salon in New Mil ford, joined salon owner Karen Ross in attending the recent 2010 Millen nium User Group Confer-ence in Miami.

from the Albert W. and Helen C. Meserve Memo John Harms, the creator of Harms Software, rial Fund. hosts the annual conference to educate users on for equipment to assist in the expansion of the maximizing the efficiency of using a program as well as motivating them to betschools catering business which will help create sustainability for the job training program. ter a business

This year's conference



and Schaghticoke Mid-die School in New Mil-tord. Upon earning her high school diploma, Ms. Vic-caro was the recipient of various 2002 local schol-arships, including those from the New Milford Lions Club, Water Witch Hose Co. No. 2 and the A. Russell Ayre Schol-arship, and the Gladys Cummings Memorial Scholarship funds. She furthered her edu-cation at Pace University in Pleasant/UR_NX.

Chamber of Commerce, Ms. Viccaro is ambitious for future personal en-deavors in the business in Pleasantville, N.Y field Ms. Viccaro began working for the Greater

focused on trust within

the work environment

The Community Cu

linary School of North

received a \$1,500 grant

western Connecticut based in New Milford has

The grant will be used

Ms. Gray grew up in New Milford and has been New Milford Chamber of a part of its community Commerce in July for years She enjoys working with the public and help-

She graduated from New Milford High School

ing others in various fields. Ms. Viccaro recent-ly joined the innovative team at New Milford's newest and promising downtown establishment, The Bank Street Tavern Restaurant, where she en-joys greeting, assisting and serving tourists and local dining guests. "It is a pleasure, in each of my positions, to ex-press my personal appre-ciation for my home town community with its beau-ty and continuous expan-sion," Ms. Viccaro said. "Working together with

in 2005 after attending a National Youth Leader-ship Forum for Defense, Intelligence and Diploma-cy in Washington, D.C. Ms. Gray recently moved back to town after earning a bachelor's de-gree with a major in psy-chology and accounting. She is currently a ju-nior accountant for a mar-keting firm in New York, while continuing her edu-cation. She also volunteers

She also volunteers with the St. Francis Xavi-er Church Parish Life Teen and Youth Group. Both women will work in the Chamber office Working together with the Greater New Milford

and/or Tourist Informa-tion Center. The Chamber office is

an online membership

directory, special offers/

coupons, speed network-ing, Business Scenes,

exclusive insurance pro-

grams, Chamber events

and community involve

ment, and business refer-

Lunch will be provided.

formation Center is oper Saturdays and Sundays from 10 a.m. to 2 p.m. Please feel free to stop

by the railroad station and

Lunch & Learn to focus on Chamber benefits

rals.

The Greater New Milford Chamber of Com merce's next Lunch & Learn seminar will be held Sept. 30 from noon to 1:30 p.m.

The program at the railroad station on Railroad Street will focus on the benefits of Chamber membership. Topics will include ad-

For more information and signup, call 860-354-6080 or e-mail nmcc@ newmilford-chamber.com vertising and network-ing, the Chamber Web-site, member Web page, by Sept. 27.

welcome Ms. Viccaro and Ms. Gray.

ber, I invite you to partici-pate. If you are not a Cham-ber member, I invite you to contact the Chamber and find out if the Cham-ber would be a good fit for you and your business or organization. Call, e-mail, or come see us at the railroad sta-tion.

tic

open Mondays through Fridays from 9 a.m. to 3 p.m., while the Tourist In-

brant, healthy, and active

As always, if you are al-ready a Chamber mem-ber, I invite you to partici-

we'd be more than hap

We'd be more than hap-py to answer any ques-tions you may have about what the Chamber can do for you or what you can do for the Chamber. A vibrant, healthy, ac-tive Chamber of Commerce is made up of vi-

members. You will quickly disver the Greater New cover the Greater INC W Milford Chamber of Com-

merce is a dynamic orga-nization of enthusiastic individuals who are com-mitted to promoting local enterprises and enhanc-ing the community as a whole.

whole. No community — or business — ever stands still; you either proceed or recede.

still; you either proceed or recede. Other communities are active now – competing for trade territory, indus-tries, new businesses, bet-ter highways, more hous-ing, and everything else that will make them a bet-ter, more prosperous and more pleasant place in which to live. Now is the perfect time

Now is the perfect time to support the Chamber of Commerce — more inof Commerce — more in dustries, more residents more tourists, more peo ple shopping in our com munity will mean more business for you and a

Business Quarterly

A QUARTERLY PUBLICATION OF THE GREATER NEW MILFORD CHAMBER OF COMMERCE/ THE GREATER NEW MILFORD SPECTRUM

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MVP-SOS looks forward to expanding our 50/50 partnerships with local organizations to help as many children as possible. MVP-SOS appreciates the continued support from the NM School System, NM Social Services and all school PTO members that have helped make our organization truly community based. As the school year begins we hope NM parents will apply for funding by downloading the MVP-SOS application at www.mvpsos.com

FINAL THOUGHTS

stronger community for all of us



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Business Quarterly

Michael F. Collins Realty 'really cares' about clients ents, having worked with Mr. Collins multiple times over the past 30 years. "I can't say enough about him," Mrs. Madden said when asked to describe Mr. Collins. Mrs. Madden said she sought Mr. Collins' expertise 30-plus years ago because she knew him: she had gone to school with him in New Milford and their families knew each other. "He's honest, right there... you give him ajob and he follows it all the way through," she said, noting that can be a rare trail. Resident experience? work-ing with Mr. Collins, earlier this year when they purchased their

By Deborah Rose Spectrum Staff Write

When it comes to houses, Mi-chael F. Collins knows all about them. After all, the former build-er-turned Realtor has been in the industry for nearly four de-cades. Mr. Collins, a licensed bro-ker in the state for 37 years, is the owner of Michael F. Collins Realty at 459 Danbury Road (Route 7 South), Unit 2, in New Milford. Milford

Milford. "As a builder, I can talk about a house from the foundation up," Mr. Collins said of his ex-tensive background. "A house is more than just a kitchen and pretty floor," he pointed out. Mr. Colling reported/fuilt

Mr. Collins renovated/built

Mr. Collins renovated out houses for several years and worked with brokers to sell them. Eventually he realized getting into a block

a good fit for him. When the Multiple Listing Service (MLS) — a service that disseminates information about properties on the market started in New Milford in 1972 the doors opened and gave Mr.

Collins better access to serve clients. So he launched Michael F. Collins Realty, serving New Milford and surrounding towns,

and began working out of his house for the first five years. Twenty years ago, he turned his attention full time to the business. He has been and remains the sole agent/broker in the of-

I put a deal togethe

things that sets his company apart from others is that when customers call "they know fice. "I like the independence and I like people," he said of why he's in the field. they're getting someone with a "And I feel pretty good when out a deal together" and it

lot of depth. lot of depth." Not only is Mr. Collins a na-tive of New Milford, but he has a background in building. Additionally, "I live and helps people, he said. Michael and Marie Madden of New Milford are longtime cli-

said

little girl.

in it for you.

agents

when they purchased their Year when they purchased energy first house. "He did an incredible job and put in the effort," Mrs. Kennedy

The new homeowner said she chose to work with Michael F

Collins Realty because she re

called him helping her parents find their house when she was 9.

Mrs. Kennedy said, citing with fondness the lasting impression

"He's a great guy," Mrs. Ken-nedy summed up. "He really cares and you feel like he's not in it for the money, but that he's in it for upon "

At one time, Mr. Collins said

his business "was equal to one company that had multiple

Mr. Collins said one of the

his gesture made on her as a

"After the closing, he invited back to his house for dinner, us back to his hou

breath the business," he said. Mr. Collins said he keeps up to date on local news and will bring a newspaper for custom-ers to look through when he meets them. The first time out with a cli-tent is a time to get familiar with the rate because a lot of people aren't familiar with it," he said. Mr. Collins said common client questions include those about the school system and employment. Thist-time homebuyers are the "most difficult" because "the don't know what they want," he said. By contrast, former buyers thend to "know what they want" right away. The real estate market and

tend to "know what they want" right away. The real estate market and industry has evolved over the years, according to Mr. Collins. Most significantly, the Inter-net has changed how people shop for houses. "People had to come to you in the old daws "Mr. Colline said

the old days," Mr. Collins said, noting today the Internet en-ables clients to browse properties before they even step foot into a real estate agency. Another change is Realtor standards.

"Realtors are held to high standards these days," Mr. Col-lins said, emphasizing how that means the "consumer is much better protected."

Like others in the field, Mr. Collins takes continuing educa tion courses every two years.

tion courses every two years. When it comes to real estate, Mr. Collins advises clients to re-member: "You're only as good as the guy you're working with" and "don't buy over your head... think a little conservatively."

For more information, call Mi-chael F. Collins Realty at 860-355-0898, e-mail mfcrealty@ju no.com or visit www.michaelcol linsrealty.com.



Michael F. Collins, who owns Michael F. Collins Realty in New Milford. says "a house is more than just a kitchen and pretty floor

"He's a great guy. He really cares and you feel like he's not in it for the money, but that he's in it for you."

Courtney Kennedy, who purchased her first house through Michael F. Collins Realty earlier this year



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Business Quarterly

It's 'amazing' to watch Gentile Tree Care at work

By Deborah Rose Spectrum Staff Write

Spectrum Staff Writer Sam Gentile reaches for the sky nearly every day, literally. As the owner of Gen-tile Tree Care Inc. in New Milford, part of his job is climbing trees. "I love the business," Mr. Gentile said during a recent interview. He credits his years of experience and knowl-edge in the business and the "thrill" of climbing high up in the air as some of the reasons why he looks forward to work ev-ery day.

ery day. Mr. Gentile, a certified arborist, started climb-

"Tree service has to be something you know. You have to have years of expertise to know what you're doing."

Michelle Gentile, office manager and bookkeeper for Gentile Tree Care Inc. in New Milford and part of New Haven

and parts -County. "It doesn't matter if the job is big," Mr. Gentile said.

ing with spikes at 16. Two years later, he was a fore-man on a crew. Since 1905, he has worked full time for tree companies in the area. In June 2006, he decid-ed it was time to open up his own business. Gentile Tree Care pro-vides tree removal, stump grinding, land clearing, storm drain and bucket tree services in Litchfield

said. He often gets call from customers who are look-ing for a contractor to provide services other companies have refused for various reasons, in-cluding not having the proper equipment to com-plete the job. That's not the case with rvices in Litchfield

Gentile Tree Care, Mr. Gentile said. His company has three bucket trucks, a trac-tor with a backhoe, a roll-off trucks, four chip-ping trucks, three chip-pers and a knuckle boom truck — just about every-thing one needs to pro-vide services for his cus-tomers. Additionally, he often receives calls from cus-tomers who want some-one to "correct jobs other companies" have done, he said. "Tree service has to,"

"Tree service has to be something you know," said Mr. Gentile's wife, Michelle, office manager and bookkeeper. "You have to have years of ex-pertise to know what you're doing." "It's an art," she said. New Milford resident Bill Quinnell hired the company to take some

Bill Quinnell hired the company to take some "some really large trees" in his yard and Mr. Gen-tile "did a great job." "He's very careful," Mr. Quinnell said of the safety precautions taken by the

Gentile crew. "It's amazing to watch him dangling up there," he said, impressed by the skill it takes to do such tree work. Pepper Jones of Mem-ory Lane Farm in Sher-

man also had positive results with Gentile Tree Care. The company took care of some trees that were

or some trees that were hanging over buildings. "I can't say enough," Mr. Jones said, describing Mr. Gentile as "profes-sional," "neat" and "real dependable" dependable Like Mr. Quinnell, he

Mr. Gentile keeps his eye on quality and safety . He holds regular safety

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date on what they are, he said

important for people to take a look at the trees on

weather patterns chang-ing," Mrs. Gentile pointed

it's the quality of the work," Mr. Gentile said.

set up a free estimate, call Gentile Tree Care Inc. at 860-350-3761.



New Milford residents Sam and Michelle Gentile said their business, Gentile Tree Care Inc., focuses on the their business, Gentile Tree Car "art" of tree care and services.

ing Mr. Gentile climb the trees gave him the "shivers."

Despite the shivers, Mr.

Jones said he was pleased

the things that sets their

company apart from oth-ers is customer service.

"We return everybody's phone call that day," Mrs.

phone call that day," Mrs Gentile said. Service is first-come, first serve. If a customer books a job, they will be given an exact date for service, Mr. Gentile said.

The business owner

and noted he has been "praised" for the "quality of [his] work."

Quality You Can Count On

takes pride in his work

job.'

with the company's "great

Mrs. Gentile said one of



and Fairfield counties



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meetings with his crew and he regularly attends conventions and partici-

Tree care methods do change over the years and it's key to be up to

Mr. Gentile also said it's

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Friday, September 17, 2010

Business Quarterly

For Clark Construction, each project is 'new and fresh'

By Patricia D'Ascoli Contributing Writer

contributing Writer From the moment he started working in the construction industry to years ago, Tim Clark knew it was the right pro-fession for him. "I thoroughly enjoy the formmercial construc-tion industry," the 37-year-old New Milford resident said during a re-ent interview. "I love it he wan fresh." In January 2009, Mr. Clark left Roche Inc. in Ridgefield, where he was company's senior vice president, to form his sym commercial con-struction management company, Clark Con-struction, Inc.

When he made the decision to go out on his own, something Mr. Clark referred to as his "first whom he has worked over the years. This enables

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And last career move," he looked around to see where his new business might thrive. He decided it would be the town in which he and his wife, Dana, have lived for ten years. "It's the fastest growing the expansion of Route 7," Mr. Clark said. Mrs. Glark manages the office on Bridge Street and is currently oversee-in New Canaan and New Rochelle, N.Y. The key to success in the commercial con-struction industry, said Mrs. Glark, is to establish trust with clients and to build long-lasting rela-

him to assemble a team of professionals to work on projects from pre-con-struction through comple-tion. It is, in fact, this "core team" that Mr. Clark be-lieves ensures the success of any project. "You're only as good as the subs you put together on a project." Mr. Clark acknowledged. There are three other key components to con-sider in the commercial construction industry, according to Mr. Clark — quality, schedule and price, all of which he is mindful of during the management of every construction project. Clark Construction specializes in new con-struction, alterations, ad-ditions, historic preserva-tion and LEED certified project

build long-lasting rela-tionships. Mr. Clark has maintained key relationships with architects, engineers and sub-contractors with tion and LEED certified ers

projects. "We do small quick fix ups to commercial build-

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outing. He also serves on the

New Milford Youth Base ball/Softball Board of Directors

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ing," Mr. Clark said, not-ing projects have ranged from \$20,000 to \$6 mil-tion. Running his own busy, but Mr. Clark al-so finds time to give back to the community, something he believes is important and also serves as a good exam-ple to his two children, Noth and Eva. Mr. Clark is a member of the Greater New Mil-ford Chamber of Com-merce Board of Directors and co-chair of the Great-er New Millford Chamber of Commerce annual golf outing. He also serves on the

tion, Inc. visit www.clark-

For more information about Clark Construc-

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DEBORAH ROSE/STAFF PHOTOG Tim Clark is the owner of Clark Construction Inc. in New Milford, a commercial construction company whose foundation is based on three components: "quality, integrity and honesty," according to its website.



Business Quarterly

Medical Group: It's 'gratifying' to 'take care of people'

By Patricia D'Ascoli Contributing Write

Once upon a time, those who entered the medical profession re-garded it as a "calling." Dr. Harold Kamm, who practices family medi-cine in New Milford, still does

chie in New Milford, still does. When Dr. Kamm hung out his shingle in the late 1970s, his goal was to pro-vide high quality medical care to the Greater New Milford community. Almost 35 years lat-er, Dr. Kamm's practice, known as New Milford Medical Group, continues to serve this need with five primary care physi-cians, two cardiologists and two physician assis-

members. Primary-care physi-cians conduct physical exams and treat a wide range of chronic condi-tions such as diabetes and hypertension, along with many acute conditions such as sinus infections, and two physician assis tants. "We see ourselves as a joint and muscle pain, fa

"We see ourselves as a medical home. We want our patients to feel com-fortable with all of our physicians here," Dr. Kamm said, speaking as tigue, and digestive problems sultation and follow up its founder on behalf of the practice.

care as well as a number of diagnostic tests, such Dr. Kamm practices as stress testing, echo car-diogram and electrocarwith fellow primary-care physicians Drs. Jeffrey diogram. Tyler, Pacey Pet, Do In contrast to the kind

of health care that feels reen Konik and Christian

The Archive

Helping



The staff at New Milford Medical Group includes, from The start at twein findro Medical Group Includos, from left to right, in font, Drs. Sata and Dr. Doreen Konik; and in back, brots. Donald Ketaa at Jeffrey Tyler and physician assistant Amanda Novella. Missing are Christian Leonardi, Doltheal Levine.

DEBORAH ROSE/STAFF PH

that we have more time

to spend with them," Dr. Kamm said.

The group has extended ed its hours to meet the needs of acute-care pa-

tients by offering early-evening hours three days

rushed and impersonal at times, New Milford Medical Care prides itself in creating the kind of doctor-patient relationship that encourages patients to communicate with phy sicians. "Our physicians see a

a week and by seeing parelatively small number tients on Saturday mornof patients each day so ings

"We have been delib-erate about being open and accessible to our pa-tients," Dr. Kamm said. One of the ways New Milford Medical Group encourages accessibility to its physicians is by al-lowing patients to contact doctors through a secure web-based portal. This type of communi-cation is sometimes easier for patients than talking on the phone, because it allows them time to for-mulate their thoughts and say exactly what they want to say to their doc-tor, Dr. Kamm said, not-ting more than 3,000 pa-tients have signed up for this service. It is also time-saving, allows the physician to get

It is also time-saving, allows the physician to get back to patients quickly and creates a record of the dialogue which goes into the patient's record electronically.

New Milford Medical Group instituted the use of electronic medical re cords 10 years ago and, according to Dr. Kamm it has given the doctors better access to patient records and the ability to network electronically with New Milford Hospi-

while New Million Troop, tal. Dr. Kamm said prima-ry-care physicians act as a portal of entry into hos-pital care, and the group has maintained a close connection to New Mil-ford Hospital over the vears.

ford Huspan "We support the team of hospital care, visiting nurses and the team we have here," Dr. Kamm

said. He believes medical care is most effective for patients when conducted by a team of health care professionals working to-gether, and New Milford Medical Group continues to reflect this philosophy. For Dr. Kamm and all of the providers at New Milford Medical Group medicine remains a giv-

medicine remains a giv-ing profession. "The most gratifying aspect of this job is to

take care of people and see them making prog-ress," Dr. Kamm said.

For more information about New Milford Medical Group, call 860-355-1149 or visit www.nmmedicalgroup.com

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