As mentioned in the May 2015 ICB letter and the ICB meeting Memorial Weekend, the Island Community Board is revitalizing its ranks by holding elections this summer.

If you are interested in being a seasonal or year-round resident representative to the ICB, please contact ICB President Tom O’Neil. The ICB Board will be looking for nominations in June. The aim is to be as inclusive as possible because the ICB represents all of us, and it is the sincere hope that an invigorating and enthusiastic forum can be established for discussing so many of the vital issues that affect this beautiful island.

In order to provide an effective civic forum, the ICB Directors are asking members of the Fishers Island Community to join the Community Member Voter Participation Drive so that everyone has an opportunity to vote and the ICB can achieve a fair and balanced voice going forward. It is critical to the effectiveness of the ICB that elections happen annually. A seamless and free sign-up is available through fishersisland.net that will be used as a vehicle for both registering and counting everyone’s vote.

To begin, you are asked to register with the ICB as an ICB Member and self identify as a Year-Round resident or Seasonal resident. When it is time for the elections this summer, you will then vote for the ICB representative candidate that matches your status. To register and vote as an ICB Community Member, you must be 18 years of age.

Each registration ID is tied to a unique email. If you share an email with another FI Community Member, or do not have an email to use, please print and complete the Registration Form.

Please Register as an ICB Member
If you have an email address and access to a computer, please register online at fishersisland.net/icb-registration

If you do not have an email address, please complete the form below and return it to: Jamie Doucette, ICB Secretary, P.O. Box 464, Fishers Island, NY 06390

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To help determine if you self identify as a Year-Round resident you would have at least one of the following: Possess a Fishers Island Ferry Resident card, are registered to vote in local elections, pay income taxes using your Fishers Island address, and/or have a New York State drivers license with the Fishers Island address.
FI CONSERVANCY’S FIGHT AGAINST MOSQUITOS

A message from our Suffolk County Vector Control and the Fishers Island Conservancy

Mosquito Control can be very difficult but it is necessary to rid our homes of nasty bites and stop the spread of certain mosquito related health problems. We can only eliminate these nasty pests if we can eliminate all breeding sources. For over 30 years the Suffolk County Vector Control has managed our mosquito program on Fishers Island in conjunction with the Fishers Island Conservancy. We presently inspect and treat over 150 recognized "stagnant" bodies of water on the island that include many ponds, marshes, and ditches.

You too can help eliminate mosquito breeding sources around your home and property by making sure to:

- Check your yard at least weekly for standing water in containers and DUMP THE WATER!
- Mosquitoes need standing water to reproduce;
- Dispose of old tarps, cans, containers, buckets and similar water-holding containers;
- Discard old tires on your property as tires are a major mosquito breeding source;
- Drill water drainage holes in the bottom of garbage pails;
- Make sure roof gutters drain properly, check and clean clogged gutters on a regular basis;
- Turn over or dump water from plastic kiddie pools, toys and wheelbarrows when not in use;
- Change the water in bird baths at least weekly;
- Clean vegetation and debris from the edges of backyard ponds, add fish and circulate the water;
- Keep shrubs and grass trimmed so adult mosquitoes will not rest in your yard;
- Clean and chlorinate swimming pools and hot tubs;
- Drain water from pool covers often.

This summer the Fishers Island Conservancy has again engaged island residents Jared Kaplan and Jessica Griswold to do our mosquito control. You may see them in a driveway near you in the distinctive green pickup with sticker on the door. Say Hi. Ask questions. The FI Conservancy can also be reached by contacting Geb Cook at gebcook@comcast.net. Please Note: Dead birds found on your property may indicate the presence of West Nile virus in the area. To report dead birds, call the West Nile virus hotline in Suffolk County at (631) 787-2200 from 9 a.m. to 4 p.m., Monday through Friday during the summer.

COUNTING CROWS (AND OTHER SPECIES)

Data Gathered for Island Bird Count
by Allison Sargent

The Fishers Island Conservancy held its third bird count on June 27, 2015. Unlike the prior two counts that focused on migratory visitors to the island, this count was designed to monitor the static bird population. “As much as it’s fun to spot an unusual species coming through, it’s more important to start a baseline count of what is actually here,” says Adam Mitchell, a PhD candidate at the University of Delaware who is monitoring the island’s plants and insects through a grant from the Fishers Island Conservancy, “it can give us a sense of the health of the ecosystem year to year.”

Counting birds on the wing sounds like a hopeless task but there is rigor to the protocol that assures some semblance of accuracy. Starting early, the team stops at 12 preset checkpoints along the length of the island. Each stop is a ½ mile apart. A scribe notes time, temperature, and weather at each stop before a five-minute bird-a-thon begins. Shouts ring out almost immediately as binoculars laser in on birds nestled in underbrush and skimming overhead. “Red wing blackbird, 50 feet!” “Cedar wax wing, no – a pair of them, 100 feet in that thicket.” The birders scramble for a quick confirmation then return to scouring the skies before time is called and it’s back to the car to speed to the next habitat location. “It’s an Audubon standard methodology,” says Tom Sargent, president of the Conservancy, “it’s a way to work quickly and thoroughly. It’s also extremely fun.”
In a recent inquiry to FishersIsland.net, Union Chapel’s Rev. Candace Whitman asked, “I wondered if there were a place on the website for this “news item”. I was speaking with Charlie Ferguson’s daughter Julia today, and she and I lamented that milkweed (essential to the survival of monarch butterflies) is often removed or cut down because people don’t know what a precious resource it is. I have attached a picture of what it looks like right now before blooming into purple flowers, and I thought maybe if people knew what was in their yards or roadside they might be tempted to preserve it.” So, we reached out to Justine Kibbe, the Conservancy’s Naturalist and she contacted Adam who kindly contributed this article.

A Plea for Monarch Butterfly Habitat on Your Property
By Adam Mitchell, Department of Entomology and Wildlife Ecology, University of Delaware

Summer is now in full-swing, and as we tend to our gardens or prepare our properties for the warm months ahead, the last thing we want to see is another weedy plant within the ornamentals. Weeds are an undesirable addition to anyone’s garden, and even the term “weedy” brings to mind ugliness and repulsion. But can weeds be beautiful? Can weeds bring something beneficial to our gardens and to Fishers that our ornamentals cannot? For the monarch butterfly, the answer is a resounding “yes”!

The monarch butterfly, one of the most iconic species of butterfly in North America, once graced Fishers Island in the thousands as it migrated south in the Fall, congregating in huge flocks along Race Point. In the past two decades, however, the population of monarch butterflies has declined nearly 97 percent throughout the US, and the loss of its host plants are to blame. Monarch butterflies depend solely on one group of plants to complete their lifecycle—from egg to adult—and that group of plants are weeds—milkweeds to be exact.

Milkweeds, by definition, are “weedy”: they grow in abandoned fields, between crop rows in fields, and even along roadsides. Before we knew how important these plants were to the monarch butterfly, many people would mow them down or remove them from their gardens. Now that the monarch butterfly is near the brink of extinction, we seek the opposite: putting the milkweeds back. Here on the Parade Grounds, milkweeds are growing in where they weren’t seeded previously, and are a welcome addition to the island. But many more of these plants could be growing on your own property, and could provide habitat for the monarch butterfly and many other pollinators when it matures.

Milkweeds have leathery leaves that produce a milky sap (“latex”) when they or the stems are broken, and often gather their flowers into a ball. When the flowers mature in the summer, they appear in many splendid colors, depending on the species—from purples to pinks to oranges—all of which can be observed on the island. The flowers provide nectar for not just the monarch butterfly, but many other butterflies and pollinators that the island sorely needs to keep its ecosystem alive.

As landowners, we want to have the right to determine what should stay on our property and what should go. However, as stewards of the island, we need to ensure that the bounty of nature that we grew up with is inherited to our children so that they may learn to appreciate it as well. Those fond memories of monarchs flocking to Race Point can be more than just a memory if we consider the importance those weeds in our gardens have for the island. Even a single milkweed plant in your yard can be a safe haven for monarchs and ensure their presence on Fishers. So the next time you are considering removing a few weeds, consider the monarch butterfly and how an ugly plant can bring something beautiful to your garden.

Photo Credit: ‘Wingspread’ by Justine Kibbe

Continued from page 2: This is the first year that the Conservancy has undertaken a local bird count. “We need to do this every season,” says Justine Kibbe, a naturalist whose work is supported by Conservancy funding, “it is impossible to know how healthy our bird population is without getting some hard data annually.” This inaugural count elicited more than 31 species. “We saw many more species in the grasslands vs. the wooded areas of the island,” says Adam Mitchell, “we thought we might have seen cavity nesters such as woodpeckers and nuthatches but no such luck. The habitat quality is compromised due to a large number of invasive species. It would be great to see management practices put in place to provide habitat for these birds in the future.”

The next bird count is planned for the fall. For those who are interested in joining the hunt, please watch the Fog Horn for dates and times. All are welcome.

Photo Credit: ‘Wingspread’ by Justine Kibbe
FI SCHOOL’S LIVING BIO-ROCK: PHASE II

By Science Teacher Carol Giles
Photos by Marlin Bloethe and Jane Ahrens

19 students studied artificial coral reefs and constructed the domes over the winter in preparation of the deployment of the domes. June 6 and 7, 2015 three geodesic domes were placed in the water in front of Rhonda and Luke Fowler’s house at Hay Harbor. Julio Aquirre, an electrical engineer affiliated with Eccosolution wired solar panels to a storage battery on shore that will send a low voltage to two of the domes. The third will be far enough away and serve as a control. Fishers Island students Craig Mrowka, AJ Eastman, and Charlie Snyder measured the length, width, and mass of 300 oysters for baseline data. Each dome will have 100 oysters hanging in a lantern net in the middle.

The objective of the project is to demonstrate the effect of low voltage on mineral deposition such as calcite and aragonite from the seawater and the growth rate of indigenous oysters (American Eastern Oyster, Crassostrea virginica). Both the mineral deposition and oyster growth on the dome is designed to make an artificial reef whose functions include: shoreline protection, ecological bioremediation, improve water quality, habitats for indigenous species, and research opportunity for FI students.

Special thanks goes to the Fowler Family who has graciously allowed us to house our bio-rock domes in their front yard and dock, FI Conservancy whose grants made this research opportunity possible, Karen Goodwin for writing and earning grant money and orchestrating the entire process, FI School Board for approving the usage of the grant, Sarah and Steve Malinowski for the generous oyster donation, and Dr. Thomas Goreau, inventor of Bio-rock, for coming to Fishers and overseeing the installation process with Julio Aguirre and Roger Bason.
Summer 2015 Welcome Reception and Artist Talk
July 11 at 6:00 at A Public Space
Come meet our Summer Fellows, Rose, Jennifer and Cara and hear a little bit about their work and what they hope to do while on Fishers Island. Reception begins at 6:00PM, artist talks to follow.

Celebration of our 2015 Commission of Public Artwork
July 17 from 6 to 8PM at The Ferry Annex
Daphne Fitzpatrick’s That Might Be a Wise Crack but I Doubt It Reception begins at 6PM, Artist Talk at 7PM

The Legacy Program at Lighthouse Works
July 28 to August 11 at A Public Space
Presenting Ben Shattuck (Summer 2013) The News in Spring 2015

The Lighthouse Works A Public Space is located in the former commercial storefront near the Pequot.

Sunday, July 19, 5:30-7:30 PM
Island Concerts presents Violinist Tamzin Waley-Cohen at Union Chapel

Friday, July 24, 6:00-9:00 PM
Island Concerts – Dinner and Concert at the Fishers Island Club (Performance-TBA)

Sunday, August 23, 5:15-7:15 PM
Island Concert In Honor of Penni Sharp: The Westerlies Brass Quartet at the HLF Museum

Sunday, August 2, 5:00 PM
Island Concert Series at St. John’s Church: The Copley Singers

Wednesday, July 15, 2:00-3:00 at the Museum

Children’s Program: Live snakes are the stars of this popular Denison Pequotsepos Nature Center family program. Wednesday, July 15, 2:00-3:00 at the Museum

Museum & Library Joint Program: Author Paul Greenberg and Pete Malinowski. American Seafood from Salmon to Oysters: Sustainability and Restoration Sunday, July 19, 4:00-5:00 at Union Chapel

Children’s Program: Get up close and personal with natures flying machines in this Denison Pequotsepos Nature Center family program. Wednesday, July 22, 2:00-3:00 at the Museum

Museum Lecture: by author Eric Lehman on his new book. Homegrown Terror: Benedict Arnold and the Burning of New London Sunday, July 12, 4:00-5:00 at Union Chapel

Children’s Program: Learn about the hidden world of animals camouflage. Wednesday, July 29, 2:00-3:00 at the Museum

Thursday, July 9: "We're Back" themed fundraising evening at The Pequot at 8:30
Sunday, July 12: Max, PG-13, 8:00 – 9:50
Tuesday, July 14: Selma, PG-13, 8:00 – 10:08
Wednesday, July 15: Showing TBD
Sunday, July 19: San Andreas, PG-13, 8:00 – 9:55
Tuesday, July 21: Hot Pursuit, PG-13, 8:00 – 9:30
Wednesday, July 22: Cinderella, PG-13, 7:00 – 8:54
Sunday, July 26: Aloha, PG-13, 8:00 – 9:54
Tuesday, July 28: Born Free (Retro Night), G, 8:00 – 9:35
Wed, July 29: Sponge Bob out of Water, PG, 7:00 – 8:35
Saturday, August 8: Live Concert at the theater with Emily Ferguson Hulslander and her band for the "SONGS VOL.1" EP release show. Doors 8:30 PM. Show at 9:00 PM.
Sunday, August 30: Special Movie Premier at 8:00 PM Portions of this movie were shot on Fishers Island.
An Interview with John Ski
by Mélie Spofford

I am sure you all have seen, driving down the island, a new little hoop house on the right just across from the Navy Station. I was curious to find out what was growing inside, so I called John Ski to see if I could stop by for a visit. John has been on the Island since the 1960s, when he came to work for Dick Foyle at L. C. Foyle & Sons. He built a wonderful log cabin on his property here, where his family lived during the summers. About six years ago, he took it down and built a more winterized house. He and his wife Mary, of the famed “Hit and Miss Thrift Shop”, now live on the Island year round. John is an incredible gardener and got interested in “all season organic gardening” in his talks with Dave Beckwith, who has an organic farm in Vermont. This spring John built his new hoop house on Fishers Island, where he is growing the most magnificent heirloom tomatoes!

John told me that he started the tomato seeds in the dark on a heating pad inside in March. Once the seeds sprouted, he placed them under grow lights for ten hours a day until they were ready to be transplanted outside into the hoop house. The organic soil in the hoop house was obtained at the Fishers Island Compost Station. The day I saw the tomatoes in late June they were four feet high with 1” round stems, probably the healthiest tomato plants I have ever seen! John keeps the hoop house at 85 degrees and rolls the sides up and down to control the temperature and to allow pollinators to enter. The tomatoes had lots of buds and John shook them to encourage pollination. He also removed all the suckers that grow between the branches. On each side of the tomatoes he has planted peppers… “Sweet peppers on one side and hot on the other”. All of these plants are mulched with “Fishers Island straw” also found at the Compost Station. The heirloom tomatoes John likes to grow are “Brandywine”, “Red Rose”, “Russian Rose”, “Virginia Sweet” and a couple of others that had labels we couldn’t read because the plants were in the back. John’s pepper plants were from Gilberties Nursery.

We then went to look at the potatoes he was growing in three large plastic trashcans next to the hoop house. He cut the bottoms out of the cans and filled them part way up with FI Compost mixed with a hand full of packaged cow manure. “The absolute best fertilizer you can have, as long as it is aged properly”, said John. As the potato plants grow, he covers up the leaves with the soil mixture and continues to do so, watering the cans well each day, until the soil reaches almost the top of the cans and the leaves die. He then says he harvests about forty potatoes per can.

John also likes to grow cucumbers, sugar snap peas, dill and glorious beets all in the Fishers Island Compost. This year, he has planted his cucumber vines in an old bathtub with the idea that the cucumbers will spill over the top like over flowing water and will be easily picked. John added, “Mary makes delicious cucumber pickles and cans the tomatoes I grow each year”. I noticed that Mary has her own gardens where she grows flowers and vegetables that she likes to have.

We then went to see his three beehives. He took beekeeping lessons last year in Stonington, CT and produced about 50lbs of honey. Quite an accomplishment for the first year! I am sure the bees he has are...
very happy feasting on all the wonderful, healthy plants that John and Mary have growing on their property.

However, my tour was not finished with just bees and vegetables because he then showed me his extensive "mushroom farm". John has been growing Shiitake and Wine Cap mushrooms on Fishers Island for a number of years. He cuts hard wood logs in the winter and in the early spring when the sap is in the trunk. "If the wood has a good sap wood ring the injected mycelium will take better", he reported. He marks the logs carefully with the species of tree, date they were cut and the weight of the log. He then stacks them in different ways to age in a cool damp place. Once the logs have lost about 25% of their original weight, they are ready to be injected. John drills holes in the logs about 6" apart and injects the mycelium that he buys from Field and Forest Products. Once the mycelium is injected, he seals the holes with wax. The logs are then stacked vertically or on an angle in his 'holding yard' where they are kept cool and damp for about 27 months of incubation. John will often put a sprinkler on the logs, if he feels they are becoming too dry. Once he thinks that the logs have aged enough, he takes them down to his 'soaking tank', which is fed by the well on his property. The temperature of the purified well water is between 57 and 67 degrees. The logs are submerged and soaked for 24 hours. Once out of the tank, John said, "the logs rest for about three months and then I give them another 24 hour soak". After that last soak, John removes the logs and gives them "a good pound on the ground to wake them up." The logs are then taken up to the 'fruiting area' where he hangs the logs in a tree. John explained, "In about three days they will start to button. Once the buttons become 2 1/2 in diameter I will cut the mushrooms off of the log. A log may produce mushrooms for five years, if they are not allowed to dry out. You can get about 235 mushrooms in three to six years."

The day I visited, John took a couple of logs out of his soaker and we took them up to the 'fruiting area'. The very next morning he called me very excited because one of those logs had sprouted some shiitake mushrooms. I raced down and the log was certainly thrilling to see with little mushrooms sprouting all over!

If you would like to see John in action, you can go to YouTube and type in Raising The Illusive Shiitake Mushroom. It is a wonderful video that John’s grandson, Eric, filmed of his grandfather talking about raising his mushrooms. It can also be viewed at www.fishersisland.net/july-gardening-2015/
IN MEMORIAM: HENRY HACKETT ‘JERRY’ FISHER

Henry Hackett (”Jerry”) Fisher of Simsbury passed away on May 28, 2015, at age 82, after a battle with cancer. The eldest son of Harry J. and Mary H. Fisher, he was brought up in West Hartford, CT, where he resided for 65 years in all. He was a graduate of Trinity-Pawling School in Pawling, New York where he was a basketball standout and held a soccer scoring record. He graduated from Washington & Lee University in Lexington, Virginia, where he was a history major and proud member of Sigma Nu fraternity.

As a break from college, he volunteered for the 503rd Airborne Infantry Regiment, 11th Airborne Division, based at Fort Campbell, Kentucky. He qualified as a parachutist and made numerous non-combat jumps, including a winter exercise in Alaska, where he was stalked by a moose that had apparently infiltrated from Siberia. He returned to W&L after realizing that the skill of jumping out of a perfectly good airplane presented limited career options. Without his hitch in the Army, though, he would not have met and married his wife Lynne in 1960. He worked in sales for Arrow Hart/Cooper Industries for almost 30 years in Greensboro, Detroit and Hartford. Afterwards, and he was a Connecticut Air National Guard civilian administrator in Windsor Locks for over a decade.

Jerry could be found tending to the grill at the family cottage on Fishers Island, NY, and also to his vintage cars and Vespa scooter. He was a platform tennis aficionado and a collector of military memorabilia, and a member of the Old Guard, the 1892 Club, and the Greater Hartford Bow Tie Swap Club. A loyal correspondent, he embraced the roles of raconteur and photographer at any social gathering, and valued immensely his long-term friendships with college, West Hartford, and Fishers Island friends.

He was predeceased in 2008 by Lynne, his beloved wife of 47 years, and is survived by his daughter Audrey Shank, son-in-law Greg Shank, granddaughter Sarah Shank and grandson-in-law Dillon Keys, of Oregon, as well as by his son Daniel Fisher-Owens, daughter-in-law Susan Fisher-Owens and granddaughter Grace Fisher-Owens of San Francisco. In lieu of flowers, the family requests memorial gifts be directed to Washington and Lee University, Trinity-Pawling School or the American Cancer Society.

IN MEMORIAM: ROSE LINDSAY HARVEY FINKENSTAEDT

Rose Lindsay Harvey Finkenstaedt died on August 30, 2014, in Paris in her 88th year. Mrs. Finkenstaedt, [also known as Posey] who was born in Baltimore, MD, was educated at Miss Hall’s School in Pittsfield, MA, Vassar College for two years, then transferred to Columbia University where she received her BA, MA and PhD.

She married James Clements Finkenstaedt in 1947 and spent the next year in Paris where she studied at the Sorbonne and began her love of the French cuisine. While in New York, she was a Civil Rights activist and wrote and served on the editorial board of The Liberator, a black revolutionary magazine. From 1965-1967, she taught Comparative Literature at Hofstra University. Following this, she moved to Paris with her family, where she continued her writing career which included an extensive number of books best categorized as Histoires des Idees with a focus on American history, literature, economics, race, and the black struggle. She also wrote two novels and occasionally translated cookbooks. She continued her love of the French cuisine and befriended some of France’s most noted chefs. She rode her bicycle throughout France, enjoyed swimming, and was an avid supporter of tennis.

She is survived by her daughter Isabel Finkenstaedt Schelameur; her grandchildren, Catherine, Rose Lindsay, James III, Thomas Finkenstaedt, Pierre, William Luke and Rose Schelameur; her sisters Mrs. Ellen H. Kelly and Dr. Jean H. Baker; her brothers Robert H. Harvey and Alexander Harvey all of Baltimore, MD.

Published in The New York Times on September 9, 2014

A Memorial Service will be held at St. John’s Church on Fishers Island, NY on Saturday, July 18 at 11:00.
Barbara White Atkin, known to family and friends as Bobbie, died peacefully at home on Monday, May 25, 2015. She was 88 years old. Born January 29, 1927, she was the daughter of Henry Arthur White and Margaret Thrum White. She was pre-deceased by her beloved husband, Donald Raymond Atkin.

Bobbie was the director of corporate entertaining at JP Morgan Chase from 1966-1986. She is survived by her four daughters, Lisa Atkin, Meg Atkin, Debbie Haggerty and Cathie Kavanaugh, and three grandchildren.

Those who knew her will remember her for her inimitable style, upbeat spirit and ability to throw a great party. In lieu of flowers, memorials may be made to HospiceCare in The Berkshires, Inc., 877 South Street, Pittsfield, MA 01201.

Published in The New York Times on June 3, 2015
Augusta Robinson Alsop, 90, of Old Lyme, CT, died peacefully in hospice at the Middlesex Hospital in Middletown, CT on June 4, 2015. She was born in Hartford, CT on December 24, 1924. Known as Gussie, she was the daughter of Augusta McLane and Lucius F. Robinson of Hartford, CT and the wife of John deKoven Alsop of Avon, CT.

Gussie was devoted to her family and to her animals which, through the years, included ducks, geese, goats (who occasionally were invited in to family dinner) dogs, chickens and cats, always cats. Her three children are now firmly chicken, dog and cat people.

Growing up, Gussie spent many summers visiting her grandparents in the Green Spring Valley in Maryland and staying with her parents and sisters at Fulling Mill Farm in East Hampton, Long Island, times she reminisced about often and with happiness. She and John raised their children on a farm in Avon where she found great joy in making the rambling house as well as its outside grounds a beautiful, welcoming place.

Gussie’s sense of humor and interest in other people was unfailing and irresistible and drew family and friends from near and far. She loved traveling with her husband and in later years with her daughters and granddaughters. Gussie was fiercely proud of her children and grandchildren and delighted in family visits.

She is survived by her daughter, Mary Oliver Alsop and partner, Howard Hebel of Guilford, CT and Mary’s children, Mary Oliver Culver, Charles Farnum Culver and Sara Prewitt Culver; her daughter Augusta McLane Alsop and husband Michael David Hoy of Solon, ME, and their sons, Michael John Hoy and Augustus McLane Hoy; and her son John deKoven Alsop and wife Janice Stuver of Cornville, ME, and John’s children, Mary Casey Murphy and husband Micah Ownbey and their daughter Iris Maria Ownbey, Ellen Robinson Alsop, John deKoven Alsop 111, and Corinne Mae Alsop. She is also survived by her sisters, Elinor Robinson Greene of Philadelphia, PA and Anne Robinson Warner and husband Alden Y. Warner Jr. of Farmington, CT. Gussie is predeceased by her husband of 52 years, her sister Amy Robinson Campbell-Harris of Milan, Italy, her infant son, Samuel Alsop, and her great-granddaughter, Virginia Robinson Ownbey of Portland, ME.

The family gives heartfelt thanks to her caregivers at home, Hope Helwig and Delores Morgan, her trusted bookkeeper, Karen Pompea, and the incredible hospice staff who made Gussie comfortable and at peace in her final days.

A memorial service will be held at The First Congregational Church, 2 Ferry Rd, Old Lyme, CT on June 23, 2015 at 11:00AM, followed by a burial at Indian Hill Cemetery, in Middletown, CT.

Rather than flowers, contributions may be made to the Old Lyme Animal Shelter, Pet Connections Inc. of Old Lyme, any local animal shelter, and/or the Connecticut Humane Society.
**IPP ARTS AND CRAFTS FAIRS**
Saturday, July 11 and Saturday, August 8
from 9:00-12:00
on the Village Green

**FI YOUTH GROUP CAR WASH**
Saturday, July 11 at the FIREHOUSE 10:00-12:00

**UNION CHAPEL’S ASSIST TO ISLANDERS**
Rev. Whitman and a group of concerned islanders met to address food insecurity in our community, and the need to assist islanders in meeting their utility bill by providing short-term support in both areas, including a small temporary food pantry that will expand based on need. Individuals seeking assistance may contact Candy confidentially at her home (788-7029). Those interested in donating non-perishable goods or funds, or volunteering may contact Candy or their own clergy. Tax-deductible donations for food and utilities may be made by check to Union Chapel, PO Box 192, Fishers Island, NY 06390, with “Islanders for Islanders” in the memo line.

**ISLAND HEALTH PROJECT TRUCK SHOW**
The island’s premier Trunk Show at Hay Harbor Club to benefit IHP.
Friday, July 10: 12:00-5:00
Saturday, July 11: 9:00-4:00
Sunday, July 12: 9:00-12:00

**IPP SUMMER MORNING PROGRAM 2015**
Island People’s Project is Celebrating 50 Years: 1965-2015
This summer is going to be a great one! Please Register Online at www.islandpeoplesproject.com and check for updates and more information.

**IPP CARDBOARD BOAT RACE**
Hosted by IPP and the Fishers Island Junior Sailing
Everyone is welcome to join in Friday, July 10 at 5:00 pm!

For boat specifications, please visit:
www.fishersisland.net/ipp-fiyc-cardboard-boat-regatta/

**FISHERS FIREWORKS AND IPP PARADE**
July 3: Seafood Festival at Island Café, Noon-8:00 pm
July 3: West Harbor Fireworks, about 8:45 pm
July 5: IPP Bike Parade begins at 11:30 at the Theater
July 5: Fire House Cookout and Sea Stretcher Bake Sale & Auction, Noon

Find out more about any of these posts at www.fishersisland.net
KIDDING AROUND
YOGA WITH KAPRI
Fun filled classes designed for kids!
Wednesdays July-August
Sign up today at the Community Center!

UNION CHAPEL
BEACH CHURCH
Sundays at 8:00 am
Dock Beach

MEDITERRANEAN
COOKING
DEMONSTRATION
WITH CHEF ROBIN
At the Community Center July 20, 6:00-8:00. Call for details.

LIBRARY BOOK GROUP
Thursday, July 9
7:00-9:00 pm
A Spool of Thread by Anne Tyler
Fishers Island Library

FISHERS ISLAND CONSERVANCY
Saturday, July 18
6:00-8:00 pm
All are welcome. Contact Kristen Peterson
The Big Club Beach

FISHERS ISLAND FOG HORN
P.O. BOX 464, FISHERS ISLAND, NY 06390

If you have something you would like posted on FishersIsland.net or in the Fog Horn - a story idea, an event ‘save the date’, photos to share, suggestions or an interest in advertising, please contact Editor Jane Ahrens at (631) 788-7487 or info@fishersisland.net. Contact Sarah Porter to place an event on the Community Calendar at www.fishersisland.net/events/ at (631) 788-7683 or fishersislandevents@gmail.com.

VISIT FISHERSISLAND.NET PHOTO GALLERY!

Congratulations to the Fishers Island School Class of 2015

Members of the Fishers Island School Class of 2015
Elizabeth McCarthy, Brian Busse, Aaron Kane, Shelby Lusker, Sophia Streimer, Olivia Cyr, Grace Timmons, and Hannah Peabody

July Fog Horn masthead by Justine Kibbe