



BATTLE OF THE BOTANICALS

TO BENEFIT HITCHCOCK CENTER FOR THE ENVIRONMENT

local farms delicious food



**river
valley
co-op**
wild about local

**River Valley Co-op is a full service grocery store and
deli specializing in fresh locally grown foods.**

EVERYONE IS WELCOME!

Open Daily 8 am – 10 pm • 330 North King Street • Northampton

(413) 584-2665 • www.rivervalley.coop

BATTLE OF THE BOTANICALS

EVENT SCHEDULE

6:00

Sample the culinary and cocktail creations of all competitors and refresh yourself with a juice mocktail or an iced coffee.

Vote inside or on the patio for your favorite cocktail and your favorite appetizer.

Visit the raffle station outside to win exciting getaways and adventures—including Red Sox tickets—all to benefit Hitchcock's year-round environmental education programs! Purchase a ten-pack of tickets and experience the winning cocktail after the judging!

7:30

Voting ends.

Top three cocktails announced and competition begins, hosted by Joan Holliday with judges Monte Belmonte, Michael Kusek, and Jordana Starr.

Judges deliberate.

A word from Julie Johnson,
Hitchcock Center Executive Director.

Raffle prizes announced.

8:15

Judges reveal the appetizer awards and the 2019 Battle of the Botanicals champion.

9:00

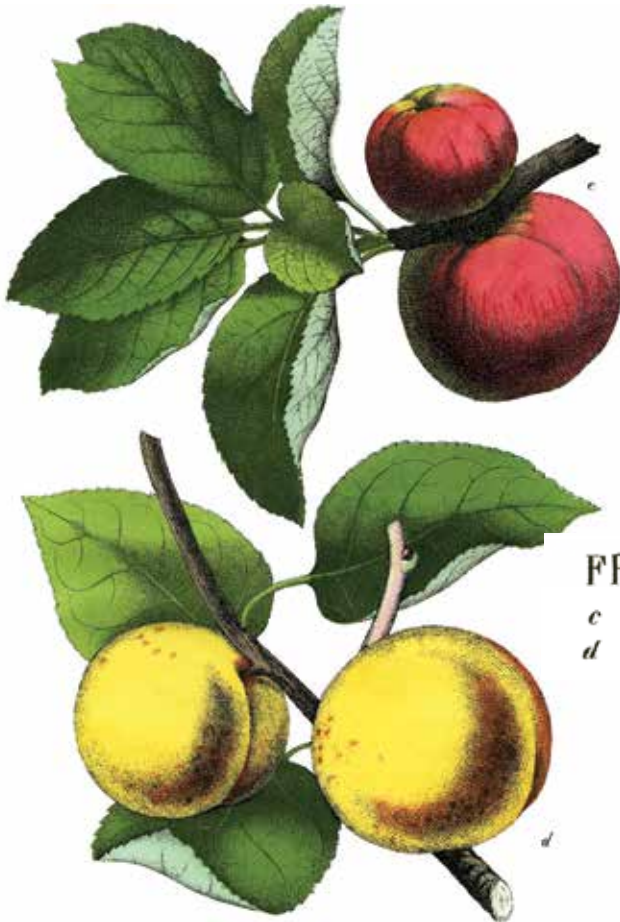
Afterparty begins!

hope & feathers



custom framing • art gallery • fine art printing

framing botanical prints with love ❤️



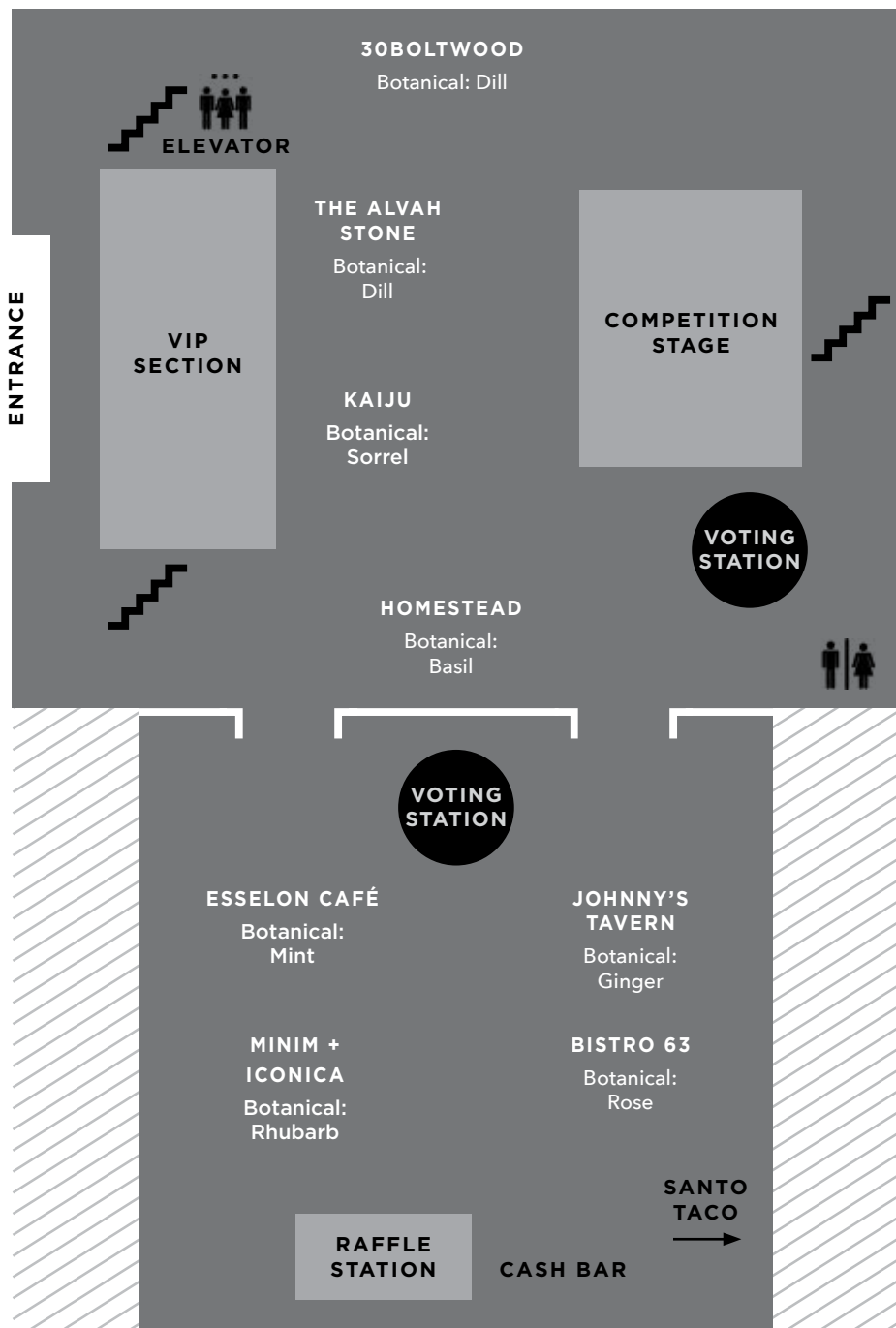
FRUITS.
c Apple.
d Apricot.

check out our selection of vintage botanical prints in the shop or on our website

319 Main Street, Amherst
hopeandfeathersframing.com

413-835-0197
#framingwithlove

EVENT MAP



PROUDLY SUPPORTING EDUCATION FOR A HEALTHY PLANET



LAW OFFICE *of* ALAN SEEWALD

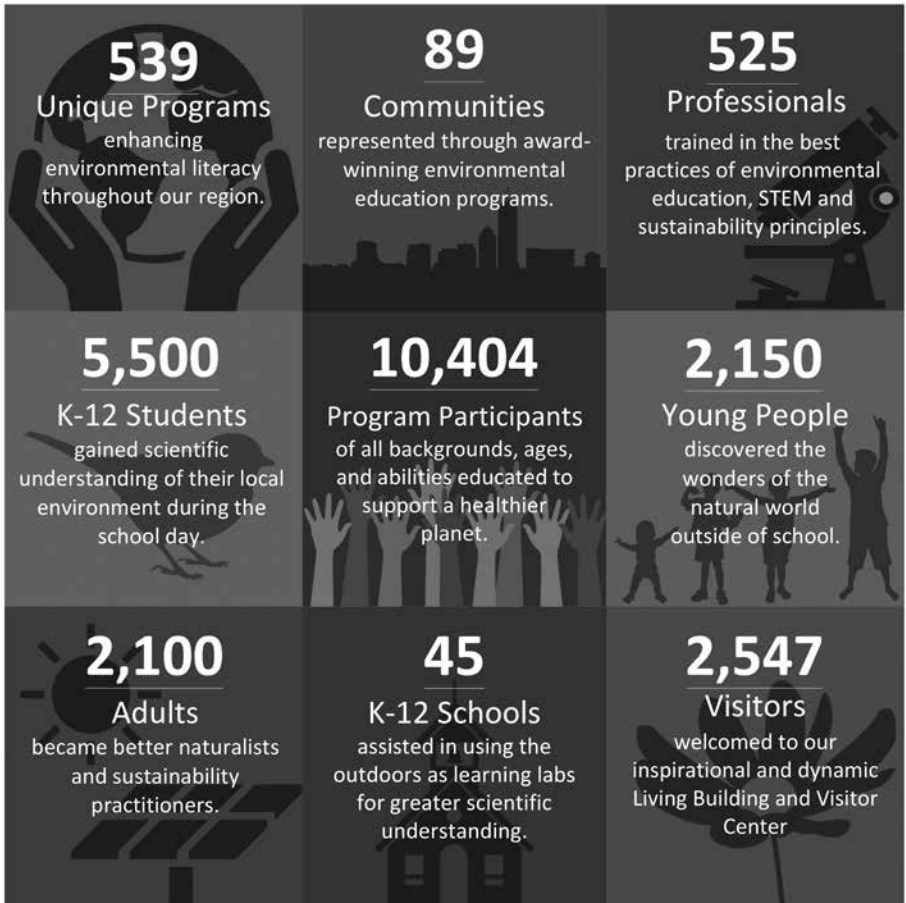
71 King Street, Northampton, MA 01060
413-584-4455 · alan@paradisecitylaw.com

HITCHCOCK AT A GLANCE

Founded in 1962, the Hitchcock Center's mission is to educate and to inspire action for a healthy planet.

Our educational framework centers on five fundamentals:

- Understanding principles of ecology
- Valuing place
- Promoting resilience
- Demonstrating sustainability in the built environment
- Educating for active citizenship



FY17 AND FY18 AVERAGE PER YEAR

Make informed financial decisions
that align with your values
and help you achieve your goals.



THE DAVIS
FINANCIAL
GROUP LLC

Allen J. Davis, CFP®

ajdavis@davisfinancialgrp.com

Lou Davis, Financial Planner

ldavis@davisfinancialgrp.com

10 Bay Road | Hadley, MA 01035

413.584.3098

www.davisfinancialgrp.com

Comprehensive Financial Planning and Investment Strategies

Securities, investment advisory and financial planning services offered through qualified registered representatives of MML Investors Services LLC, Member SIPC. Supervisory office: 330 Whitney Ave., Suite 600; Holyoke, MA 01040. Tel: 413-539-2000. The Davis Financial Group LLC is not a subsidiary or affiliate of MML Investors Services LLC or its affiliated companies. CRN201804-201202

HITCHCOCK CENTER CERTIFICATION: 23RD LIVING BUILDING IN THE WORLD!



“The Center’s new Living Certified Building, and the forward-thinking environmental education it supports, are catalysts for change and examples of the power of culture.”

—Anita Walker, Executive Director, Mass Cultural Council

After meeting strict performance metrics over a year of occupancy, the Hitchcock Center has become the 23rd building in the world to be fully certified under the Living Building Challenge, the world’s highest measure of sustainable design!

Our new Hitchcock Center is a resilient, self-sufficient building that generates more power than it uses, creates potable water on site from captured rainwater, and produces just 35 gallons of wastewater per day.

We worked with the state regulatory environment and the wider building industry to improve building practices to achieve more sustainable outcomes. We used locally sourced, nontoxic building materials, and developed a surrounding site that is restorative and increases biodiversity. Using the building as an educational tool, we demonstrate that it is possible to adapt the ways we build, live and work to address critical issues for our future: climate change, toxins in our environment, habitat loss, species extinction, and energy and water security.

As we engage students in hands-on design challenges and lessons on renewable energy and water conservation, we are preparing the next generation for imagining what a greener tomorrow can look like, and building the problem-solving skills, confidence, and passion to help get us there.

Join us each month for a free building tour on the first Friday at 4pm or the third Wednesday at noon to learn more about our pioneering environmental learning center!

PROUDLY SUPPORTING THE WORK OF THE HITCHCOCK CENTER



LAW OFFICES OF
JOHN P. DiBARTOLO, JR.
P E R S O N A L I N J U R Y L A W

Northampton
(413) 586-8655

Easthampton
(413) 529-2955

Greenfield
(413) 772-2955

www.injury-masslaw.com

Curran Keegan

FINANCIAL GUIDANCE & PLANNING

48 Round Hill Road, Suite 2
Northampton, MA 01060

413.570.4188
Karen Curran, MBA, CFP®
Molly Keegan, CPA
Financial Advisors
currankeegan.com

Securities offered through Bolton Global Capital, Boston, MA. Member FINRA, SIPC (978) 779-5361.
Advisory services offered through Bolton Global Asset Management, a SEC registered investment advisor.

MASTER OF CEREMONIES



JOAN HOLLIDAY has loved music since she was born. She also loves her husband Brian, her son and daughter, and all “her” kids. Her kitty cats. Her home. Friends and family. The Midwestern town where she grew up. The Valley. Reading, movies, wine, cheese. A good cocktail. The sun, the moon, the stars, the petunias on her porch, and this beautiful, beautiful earth.

COMPETITION JUDGES



MONTE BELMONTE is a radio and television host for 93.9 The River, WHMP and WGBY. He’s worked beverage tasting into his radio show and usually operates in the world of wines, but he’s been known to imbibe on a cocktail or two in his time.



MICHAEL KUSEK is the publisher of Different Leaf, a journal of cannabis culture. His first cocktail experience was at a very tender age when his aunt would let him eat the maraschino cherry out of her Manhattan. As an adult, he has the benefit of knowing several exceptional professional and amateur bartenders who have provided boundless information, substantially improving his drinking. The result is that he is really picky about vermouth.



JORDANA STARR is the co-owner of Beerology, Northampton’s homebrew shop and educational center, and the Libations columnist for Edible Pioneer Valley. A fan of well-crafted cocktails since she was a teen—wild keg parties were never her jam—Jordana has a deep appreciation for mixology as both an art and science.



Northampton Radio

93.9
THE RIVER

WHMP
96.9 & 107.5 FM / 1260 & 1400 AM
News, Information & The Arts

HITS 94.3
HIT MUSIC NOW

WLZX-HD3
Pure Oldies
96.9 FM



**All States
Materials Group®**



For the past 60 years, we have lived and worked in the communities we serve, so we care about them. We are proud to support local non-profits and community projects throughout the region - *because it's our hometown, too.*

To learn more, please visit www.asmg.com

325 Amherst Road | Sunderland, MA 01375 | 800-343-9620 | www.asmg.com

Learn to make beer, cider, wine, and more!





beerology

342 Pleasant Street
Northampton, MA

Free parking!

The Pioneer Valley's
premier homebrew shop
and education center.

413-829-BEER

   beerologynoho

www.beerology.beer

supplies • classes • seminars • events

Free Summer Concerts in Amherst



**Amherst Community Band
at Sweetser Park, 6:30-7:30 pm**

June 21 - "Broadway Showstoppers"
July 26 "Music from the Margins"
August 16 "A Night at the Movies"

**Thursday Night Concerts
on the Commons, 5:30 - 7:30 pm
Free!**

July 18 - StompBoxTrio & The O-Tones
July 25 - The Equalites &
Dave Noonan's Green Island
August 1 - In the Nick of Time &
Mister G
August 8 - The Green Sisters & Eric Lee

More Info: amherstdowntown.com

THE ALVAH STONE

Beet

Eat: **Beet Lavash Cracker**
with **Golden Beet Hummus**

Drink: **Beets by Tre** with
Widow Jane Rye Whiskey



Head Chef **COREY WEBER** started cooking at a young age with his grandma, making flakey biscuits and yeasted cinnamon rolls. That early passion for connecting through food has driven him through over ten years in the restaurant industry, from dishwasher to head chef. He has been a member of the Alvah Stone team over the past year and was instrumental in their Alvah 2.0 new menu. Continuing the restaurant's commitment to local food and vendors, Corey

has introduced new spins on fan favorites and brought a real international variety to the menu. In addition to building beautiful plates, Corey has also built a solid cohesive team of talented people to execute them. He is driven to seek connections with other cultures to learn about food and considers beets his favorite vegetable.



TREVOR LEBLANC, Bar Manager, spent his formative years in Ohio and moved to New England in 2007, making his way from Boston to the Pioneer Valley. Trevor has been behind the bar since day one, starting his career as a bar back in 2012 and quickly moving to crafting and creating cocktails on the front lines. Formulating the perfect new drink for a guest or teaching a patron about the history of a classic keeps Trevor engaged and content at his busy bar.

Fresh ideas, ingredients, and a steady supply of thirsty clientele build the foundation of the Alvah Stone bar. His end of shift go to is a shot of Amaro Montenegro and a Miller High Life, best enjoyed on the deck while watching the Mill River rush past. When he's not behind the bar, you can find him outside gardening or pursuing his new craft, fine woodworking.



440 Greenfield Road
Montague
413-367-5345
thealvahstone.com

Monday-Thursday, 12pm-2pm and
5pm-9pm
Friday, 12pm-2pm and 5pm-10pm
Saturday, 11am-10pm
Sunday, 11am-9pm
Bar open between lunch and dinner

Eat: **Smoked Fluke**

Drink: **Fill Me In!**
with Junipero Gin

30BOLTWOOD Dill



Executive Chef **MICHAEL ADAMS** has more than 20 years of experience in the hospitality industry. His extensive culinary experience began as a sous chef at Pearl's Saltwater Grille in Savannah, Georgia. From there, Adams honed his skills as a pastry chef while training and working under some of the most prestigious chefs in New York City before returning to Georgia. Most recently, Chef Adams served as chef de cuisine at the

Augusta Marriott at the Convention Center in Augusta, Georgia. Adams has served as a culinary instructor for Union Mission Rehabilitation Center, De Gustibus Cooking School, and for Lincoln Center Farmers Market. Additionally, he is the recipient of the Thistle Cup of Excellence Award. Chef Adams holds an Associate of Arts Degree in Culinary Arts from Basingstoke College of Technology in Hampshire, England where he graduated top in his class.



Bartender **VICTORIA TORTI** acquired her considerable expertise with the classic combination of devoted apprenticeship and natural talent. She spent her youth watching the bartenders at her mother's country club restaurant in Southbridge, Massachusetts, and knew how to make a classic cocktail before she was old enough to serve. Victoria has worked her way through the world of country clubs, into hotels, finally landing at The Lord

Jeffery Inn (now the The Inn on Boltwood) as a key player in their 2012 reopening. Victoria's work has won Best in Show at the Amherst Area Chamber of Commerce's Margarita Madness in 2012, a Howdy Award in 2014 from the Greater Springfield Convention and Visitors Bureau, and the Service Industry Award from the Hampshire County State House in 2015. Victoria currently resides in Athol with her son Avario.

30BOLTWOOD

30 Boltwood Avenue
Amherst
413-835-2011
30boltwood.com

Daily, 7am-10pm

BISTRO 63

Rose

Eat: **Rose Garden Salad with Cardamom-Yoghurt Dressing**

Drink: **Ace of Cups with Bully Boy Distillers Estate Gin**



Chef **RASIF RAFIQ'S** upbringing spanned three different continents before arriving in Amherst to attend college and becoming a part of the community. Beginning as a server at Bistro 63, he worked through every front-of-house and most back-of-house positions before buying Bistro 63 with his brother Rabib (RJ) Rafiq. Despite his experience, Rasif has never worked as a chef or even a line cook, but his love affair with food has

been a constant presence in his life and his ideal days are spent in his kitchen creating new dishes, experimenting with flavor profiles and most importantly, learning. His palate was developed by two influential people in his life: his mother, who has spent countless hours with him on the phone from Bangladesh, guiding him in recreating his favorite childhood dishes. The second is his mentor and previous Bistro 63 owner and chef, Mauro Aniello, who not only fed Rasif throughout college, but gave him the necessary foundation to begin his journey.



Bartender **RJ RAFIQ** approaches each cocktail as a journey, often inspired by a certain spirit or flavor profile that has piqued his interest. As a perfectionist, RJ is almost never satisfied, and that fuels his creativity and ingenuity behind the bar. For RJ, the shape of an ice cube, the sugars and acids in a fruit, or simply the carbonation in a drink are all components that can be measured, tested and tweaked. His precision and techniques are

matched only by the joy he displays embarking on the journey of creation. Born in Bangladesh, RJ traveled through Europe and Asia before arriving in the US, and his exposure to the mélange of flavors in each culture inspires his creations. He worked at top cocktail bars in New York City, as well as doing interior design for speakeasies and cocktail bars. He and his brother Rasif own and operate Bistro 63.



63 North Pleasant Street
Amherst
413-259-1600
bistro63.com

Daily, 11am-9pm

**ALCOHOL
FREE!**

ESSELON CAFÉ

Mint

Eat: **Mint Chocolate Mousse**

Drink: **Mint-infused Cold Brew
Iced Coffee**



DENNIS LUPIEN, Esselon Coffee Roasting's Executive Chef, has been working in the food service industry for 16 years. His culinary career includes restaurants from The Farm Table in Bernardston, The Drift Inn in Yachats, Oregon, and many country clubs in and around Tampa, Florida. Dennis's menus and specials are influenced by the local farming community and his experiences from across the country. As Executive Chef he enjoys working closely with local farmers to use the freshest ingredients in the Valley at peak season.



Roast Master and Coffee Consultant **RICHARD THIBODEAU** has been roasting coffee since 2003 and has been associated with Esselon since its opening. Richard began roasting after retiring from a Federal Agency where he worked in construction and construction project management.

HAND-ROASTED COFFEE
AT
esselon
— CAFE —
IN HADLEY, MA

99 Russell Street
Hadley
413-585-1515
esselon.com

Monday, 7am-5pm
Tuesday-Friday, 7am-9pm
Saturday, 8am- pm
Sunday, 8am-5pm

HOMESTEAD.

Basil

Eat: **Strawberry**

Drink: **Switchblade with
Mezcal Vago Elote**



JEREMY WERTHER, Chef and owner at Homestead, returned to the Pioneer Valley after shaking pans at some of Boston's finest, busiest, and tastiest establishments. Always learning and putting out the best plates he can, he's finally created a Homestead of his own in Northampton where he makes all the pasta from scratch, maintains a seasonal, inventive menu, and listens to rock, all in a warm, friendly and open dining room. Chef's

vision is to welcome everyone into his kitchen the way his family did, always spending time in the kitchen during gatherings and celebrations.



Bar Manager **CODY AUSTIN**, a Western Mass local raised in Plainfield, is an experienced bartender with years of front and back of house experience. His first job was with Nobel Feast Catering out of Charlemont, MA. He started managing restaurants and bars at a young age, from small venues in Shelburne Falls to the Summit Lodge on Mount Snow (the latter of which required multiple Snowcat runs a week to supply beer, liquor,

and food to the top of the mountain). From his father Gary, who brews his own beer and ciders, Cody knows the love required to make a good drink. He's been a brewer at the small Beer Naked Brewery in Marlboro, VT, helping make maple stouts while working the bar and slinging pizza. He's worked at Homestead. in Northampton since the space was still Seven Strong (fun fact: he was originally hired to be the kitchen manager, but was quickly moved to the bar, which he now manages.) A bit of a whiskey drinker himself, he loves his Bourbon Sours, but has been favoring Mezcal sours with fresh egg whites, a must in any true sour. He is definitely an IPA drinker too—Milkshakes please ;)!! On his off time he enjoys DJ-ing under the name Toon, singing/rapping in his Soundcloud band ДЛЕИ СЯФSSΓALK, snowboarding, and traveling the world.

Homestead.

7 Strong Avenue
Northampton
413-586-0502
eathomestead.com

Tuesday-Wednesday and
Sunday: Bar at 4:30pm,
Dinner 5pm-9:30pm
Thursday-Saturday:
Bar at 4:30pm,
Dinner 5pm-10:00pm

Eat: **Korean Ginger Chili
Pulled Pork Sliders**
Drink: **Ginger Liberation with
Bully Boy White Whiskey**

JOHNNY'S TAVERN

Ginger



ELI KOZUKHIN has been with Johnny's Tavern for over six years and quickly rose to the role of sous chef. His creative approach and passion for cooking with local ingredients help drive the restaurant's seasonally inspired menu.



If you've sat at the bar on a weekend evening, chances are you know **SCHUYLER EVANS**. She worked her way up from a host to lead bartender over her four-year tenure at Johnny's Tavern. Always pushing forward, she has brought the restaurant's cocktail program to dynamic and exciting places.

JOHNNY'S JT TAVERN

30 Boltwood Walk
Amherst
413-230-3818
johnnystavernamherst.com

Sunday-Thursday,
11:30am-10pm
Friday-Saturday,
11:30am-11 pm

KAIJU

Sorrel

Eat: **Sorrel Moromi (Sweet Rice)**
Drink: **Kusuri-Dansu (Apothecary Chest) with Blanco Tequila**



From Shutesbury, Chef **JEFF STUTSMAN'S** first experience in the restaurant industry was washing dishes at Maplewood Farms in Amherst. Since then he has had 17 years of experience working with food, and is excited to bring that experience back to the area at Kaiju, which he opened with his brother Greg in October 2018.

Always eager to learn about food, he holds a Bachelor's degree in Food Science from UMass Amherst and is a graduate of the International Culinary Center in New York, NY. In his winding career in food service and food product development, he has developed products for numerous companies, traveled to kitchens and food factories across the country, and had the opportunity to work for award winning chefs from the Blue Heron in Sunderland, MA and Momofuku in New York, NY.



A Massachusetts native, Kaiju bartender **BEN PARSON** has worked for the last ten years striving to develop his passion for beer, wine, and spirits in restaurants that share progressive visions for service and food culture. Before returning to the valley to pursue an MFA in Fiction, he worked as the co-bar manager of Spoke Wine Bar in Somerville and on the opening team of Chef Michael Scelfo's Alden and Harlow in Harvard Square, where he

was apprenticed to Seth Friedus. Taking cues from the methods of people like Dave Wondrich, Dave Arnold, and Misty Kalkofen, Ben approaches craft bartending from both a historical and systematic lens—blending tradition with novelty.



30 Boltwood Walk
Amherst
413-461-0405
kaiju-amherst.com

Tuesday-Sunday
5pm-Midnight
Dinner served until 9pm
Bar food menu until 11pm
on weekends

**ALCOHOL
FREE!**

Drink: **Rhubarb Ro-faux-sé**

MINIM JUICERY AT ICONICA SOCIAL CLUB **Rhubarb**



FITZPATRICK, Minim Juicemaster, has a background in computer science and art and spent a good deal of his time in San Francisco in graphic and web design. His love of space design led him to tackle a 6,000 sq ft warehouse in the city, transforming the space into a live/work hub for artists with rentable studio spaces. His vision to build out Iconica transformed the building into a functional, multi-use space that highlights the depth what's possible

with industrial materials and an angle grinder. Iconica exists as a platform for ideas, encouraging risks in art – design – performance – culinary consideration – the written word – and educational pursuits. It is a playground for the modern social animal. As curator of Iconica's events, Fitz creates opportunities for artists, thinkers, tinkers, performers and avid chess players to explore their pursuits and passions in a social environment. Minim Juicery (Fit's playground) captures the simplicity Iconica chases. It is Raw, Refined. Minim is an archaic apothecary measurement meaning one drop. The juices and tonics created under this brand celebrate the produce, herbs, and superfoods in them, and nothing else.



1 Amber Lane
Northampton
413-341-0258
iconicasocialclub.com

Wednesday-Saturday, 9am-9pm
Sunday, 9am-7pm
Brunch Saturday and Sunday,
9am-2pm

THE NEW NATURAL



Your Body
Sculpting
Destination

**Call for
your free
consultation.**

EMSCULPT®  **coolsculpting®**

Dr. Katherine L. White, M.D., F.A.A.D.
413-585-0010 | hampshiredermatology.com



**HAMPSHIRE
DERMATOLOGY**
and Skin Health Center

Tel: (413) 253-2840

Fax: (413) 256-6378

A·J·Hastings, Inc.

—Newsdealer and Stationer—

Office Supplies ♦ Greeting Cards ♦ College Merchandise

www.ajhastings.com
E-mail: info@ajhastings.com

45 South Pleasant Street
Amherst, Massachusetts 01002

Iris

Q Li Holmes, Local Artist



THOMSON

FINANCIAL MANAGEMENT

**Independent, Fee-Based Financial
Planning and Investment Management**

136 West Street, Suite 101,
Northampton, MA 01060

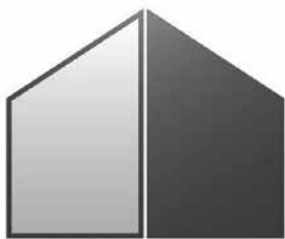
p. 413.585.0030 f. 413.585.0730

w. thomsonfinancialmgt.com

Securities offered through First Allied Securities, Inc., a registered
broker dealer member FINRA/SIPC. Advisory Services offered through
First Allied Advisory Services, Inc., a registered investment advisor.

Taking Care Of Tomorrow

**Proudly Supporting
Education for a Healthy Planet and the
Hitchcock Center for the Environment**



DAS
EST. 1897

D.A. SULLIVAN & SONS, INC.

GENERAL CONTRACTOR

Construction Manager ♦ Owner's Project Manager

*Proud
to support
the Hitchcock Center*

University of
Massachusetts
Amherst

ode FASHION | ART | BEAUTY | HEART

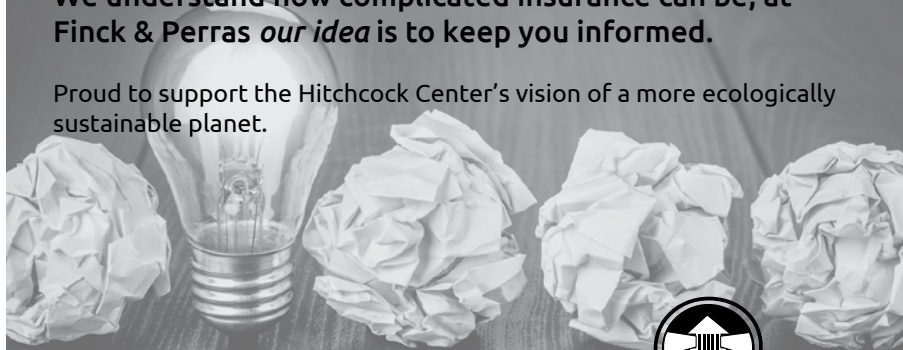
263 Main Street, Northampton



A great idea can make the difference.

We understand how complicated insurance can be, at Finck & Perras *our idea* is to keep you informed.

Proud to support the Hitchcock Center's vision of a more ecologically sustainable planet.



www.insuringyourway.com



FINCK & PERRAS
INSURANCE AGENCY, INC.

Insuring Your Way Since 1935

**A natural approach to getting
results you can *feel*.**

Dr. Lee Kane
Dr. Marty Walder



Massage therapy
& Acupuncture
are also available.

Amherst Family Chiropractic

228 Triangle Street • Amherst

www.AmherstFamilyChiro.com

We accept most insurance for Chiropractic care.

549-1500



**PENNYFARTHING
INVESTMENT
MANAGEMENT, L.L.C.**

// the value of the Fundamentals of Sustainability Accounting credential //





Carson's Bed and Breakfast and Salon

thank you
for supporting our movement for
positive green change

Susan Carson

Carson's Bed and Breakfast and Salon
96 College Street, South Hadley, MA

413-404-3446

spa.carson@gmail.com
www.carsonsbnbandsalon.com

THE QUARTERS

CLASSIC ARCADE, FOOD, AND DRINKS
WWW.HADLEYQUARTERS.COM



Proudly Supporting the Hitchcock Center for the Environment



Peter Vincent & Merle Bruno
413-687-2553 • www.peterandmerle.com



**Your REALTORS®
in the Pioneer Valley**



SAWICKI
REAL ESTATE
35 University Drive, Amherst, MA 01002

**KUHN • RIDDLE
ARCHITECTS**

www.kuhnrididdle.com



CHILDREN FIRST, GRANBY

Photo by MicaBlue

Verena Johanna Smith

Lic. Ac., Dipl. Ac.



“compassionate heart -
compassionate art”

Traditional Chinese
Medicine
Acupuncture & Herbs

Amherst, MA • 413-549-2830
www.giftofhealth.com



*May the Best
Nectar Win !*



SAWICKI
REAL ESTATE

SAWICKI REAL ESTATE
35 UNIVERSITY DRIVE AMHERST
413-549-2600 SAWICKIREALESTATE.COM

**Quality
Healthcare
Close
to Home**



**Accepting
New
Patients**

Offering Integrated Healthcare:

Primary Medical Care · Dental/Oral Care
Behavioral Health · Community Health Worker

Call today for an appointment:

John P. Musante Health Center
Amherst · 413-835-4980

Accepting major private insurances, Medicare, and MassHealth.
Please call for insurance enrollment assistance if uninsured.



Hilltown Community
Health Center

www.hchcweb.org



BOISSELLE, MORTON & WOLKOWICZ, LLP
CERTIFIED PUBLIC ACCOUNTANTS

Boisselle, Morton & Wolkowicz, LLP is a full-service accounting firm serving clients nationally and locally in Western Massachusetts, dedicated to providing our clients with professional, personalized services and guidance in a wide range of financial and business needs.



48 Bay Road, PO Box 374, Hadley, MA 01035
413-587-0099
www.bma-cpas.com

More than halfway to our goal.
Become a cooperator today!



commonsharefood.coop

INVESTING IN WHAT MATTERS

Proud sponsor of the Hitchcock Center for the Environment's Battle of the Botanicals.

We believe that the best approach to a people business is always doing the right thing... Investing in what matters... and for us, that's our customers, employees and communities.



Member FDIC | Member DIF

bankESB.com | 855.527.4111

CONGRATULATIONS TO THE
HITCHCOCK CENTER ON
BECOMING THE 23RD LIVING
BUILDING IN THE WORLD



Great Specs
Exceptional Eyewear Services

15 Hawley Street
Northampton
greatspecs@yahoo.com
www.greatspecs.net
413-586-8608



We Don't Like ATM Fees Either.

That's why we'll refund qualified accounts **up to \$25 each month*** if another institution charges you for using their ATM.

UMASSFIVE
COLLEGE FEDERAL CREDIT UNION

Oh, did we mention the **Rewards Rate?** **1.95%**^{APY}

Co-op Advantage Checking

Call 800.852.5886 or visit us online at umassfive.coop

* Qualifying accounts will be refunded up to \$25 each calendar month for any ATM fees imposed. To qualify for this refund, you must have at least 1 Direct Deposit or ACH Auto Debit to your share draft checking, enroll in eStatements through Online Banking, and make at least 12 debit card purchases.

** 1.95% Annual Percentage Yield (APY) Rewards Rate paid on accounts meeting above requirements with balances up to \$15,000. 0.25% APY is paid each qualifying calendar month above \$15,000. For any nonqualifying months, your account is a free checking account earning 0.10% APY; you will not receive ATM fee refunds for that month. Rates stated as of April 01, 2019, and are subject to change. You must establish Credit Union membership with a Share Savings Account balance of at least \$5. Offer limited to Co-op Advantage Checking Personal Accounts. No monthly service charge. Free Online Bill Pay. **Federally insured by the NCUA.**



**Building Business.
Building Community.**

*Amherst Area Chamber of
Commerce – working to ensure
economic vitality for 62 years
and a proud supporter
of the Hitchcock Center for the
Environment*

Visit our Business Directory
at amherstarea.com
Your gateway to local business.

35 S Pleasant St. Amherst, MA 01002
413-253-0700 | amherstarea.com



Now Open!

@risecannabis | risecannabis.com

**We are a Medical & Recreational
Cannabis dispensary located at
169 Meadow Street, Amherst, MA,
and we cannot wait to meet you!**

**PROUDLY SUPPORTING THE
HITCHCOCK CENTER
FOR THE ENVIRONMENT**



NORTH AMHERST MOTORS
COLLISION • MECHANICAL • RENTAL

Hours: Mon - Fri, 7:30am - 5pm; Sat, 8am - 12pm

78 Sunderland Road
Amherst, MA
northamherstmotors.com/auto-rentals
(413) 549-2880

THANK YOU TO OUR SPONSORS

PRESENTING SPONSORS



SPIRITS DONATED BY



CENTER STAGE SPONSOR



RAFFLE STATION SPONSOR



VIP AREA SPONSOR



VOTING STATIONS SPONSOR



EVENT ORGANIZING COMMITTEE

Deborah Hermance
Stefania Patinella
Jason Raboin

Michelle Raboin
Jordana Starr
Greg Wardlaw

BOARD OF DIRECTORS

Chris Hoch, *President*
Cynthia Brubaker, *Vice President*
Joe Vreedenburgh, *Treasurer*
Jaime Davila, *Clerk*
Gillian Andrews
Clay Ballantine
Rhea Banker
Merle Bruno
Sara Crawley

Jaana Cutson
Tom Davies
Janice Gifford
Charlie Haight
Bob Saul
Susan Ware

EX-OFFICIO

Julie Johnson, *Executive Director*



Hitchcock Center
EDUCATION FOR A HEALTHY PLANET

845 West Street | Amherst MA 01002
413.256.6006 | www.hitchcockcenter.org



Green Initiatives. Healthy Environment.

Through our commitment to environmental sustainability we make the region a healthier place to live, work and raise a family. We are proud to lend our support to the **Hitchcock Center** and their environmental education programs.



413.538.9500 bankatpeoples.com

Member FDIC/Member DIF

