

VILLAGE FOCUS

BY CAROL KLEM

Welcome, Waffle Factory!

I personally have been anticipating the opening of our newest little restaurant in the village for what seems forever. Finally... *The Waffle Factory* is a reality and I prophesy that this restaurant will take your love for waffles to a new dimension. From the first step within the little Cape Cod House that borders the Webster Veterans Memorial Park, I was impressed. The aroma was the first indication of what was in store. The small restaurant café was very well appointed – freshly painted, clean as a whistle – comfortable, leaning towards a contemporary feel. I was on North Avenue but it felt more like Park Avenue, Rochester.

The owner/chef, handsome Nicholas Musson, 28, is a graduate of the Webster Schroeder Class of 2006 and graduated from college in Greece (the country, not Greece, NY) with a degree in marketing. However, Nick comes from a long line of cooks/chefs and cooking is in his blood - he can't deny it. My guess is he may use marketing in his business but he is, in every sense of the word, a talented, creative cook/chef waffle-maker.

He is the fifth generation of Greek confectioners to work in this area. His grandfather, John Boosalis, along with his brother, George, started the candy kitchen in Williamson. His grandmother, Freida Boosalis, began the *East Rochester Candy Kitchen* circa 1960's. His mom owned the *Browncroft Diner*; other grandparents had the *Royal Knight*; and his uncle, *The Golden Fox*. "Family members worked for the Papanu family who were famous in Webster for the Candy Kitchen years ago," said Nick.

His good-looking sidekick/assistant, Christian Garcia, formerly of California, also is restaurant savvy and takes a major role in the business.

I was treated to the best waffle I ever had. No joke. Unadulterated – almost – with a few frills served on a silver platter – the way I would like to eat more often (on silver platters, I mean). A glass of orange juice - the real thing, squeezed in front of my eyes in a unique juicing machine - accompanied my treat. The waffle was "less than 300 calories" – no preservatives, yeasted dough, Belgium pearl sugar cooked in an authentic Belgium waffle iron.

About 25 different varieties of waffles are available or you can create your own, Nick said. Waffles range from \$4 to \$7... and worth every penny. Their menu will vary and grow as they become familiar with the place and peoples' tastes. Each dish I saw was a work

of art and the clientele that ranged from seniors to a baby, teenagers, millennials (the new word used so frequently today) gave testament to the food. Stacy Embrey and her kids, Justin and Alyssa, students at Schroeder, were all smiles. Asked to describe her lunch, Stacy said, "Delicious, absolutely delicious."

"We started as a food cart at the Rochester Public Market," Nick said, and now here they are on Rt. 250 near Four Corners.

Believe me, I'm not waffling ... you've got to give this a try.

The Waffle Factory is open 10 a.m. – 9 p.m. on Monday through Thursday; 10 a.m. – 11 p.m. on Friday; 9 a.m. – 11 p.m. Saturday; and 9 a.m. – 5 p.m. Sunday.

Village to honor veterans Nov. 11

Throughout much of history, November has often been thought of as a somber month because it signaled the start of winter. It used to be the month to store up the harvest and prepare the food and homes in order to survive the winter.

Now we are not the hunters and the "storers"... and these days we feast like kings on all that food at Thanksgiving. We also celebrate (ironically) "Good Nutrition Month" and bet you didn't know... This is "National Peanut Butter Lover's Month" too... which I celebrate daily.

In a more solemn (or grave) tone on November 1, we remember our dead - All Saints Day.

But when most of us think about November, we remember with grateful hearts of our veterans. We will commemorate Veterans Day on Nov. 11 in the Village, at 11 a.m. at Veterans Memorial Park.

A little history (with thanks to Jake Swingly): Originally dubbed Armistice Day, the holiday was first celebrated in 1938 to honor the soldiers that served in World War I. Nov. 11 was chosen as the date because the war ended at 11 a.m. on 11/11 in 1918. In 1954, after the US had been involved in two additional wars - World War II and the Korean War - the holiday was renamed Veterans Day, to honor the brave soldiers that had fought in all three wars.

People often believe that Memorial Day and Veterans Day are celebrated for the same reason. There is however a subtle but important difference between the two. While both honor our military personnel, the former is a day to remember and pay respect to all the men and women that died serving our country in a war, while Veterans Day



After some time with a "Coming Soon" sign, *The Waffle Factory* is finally here and open for business on North Avenue!



Jax Guido and Chase Fuller enjoyed the Firemen's Halloween stop during the Trick-or-Treat Trail event.

is to celebrate the soldiers who are still alive and served our country at any time, during peace or war.

On Veterans Day, when the nation rises to salute and honor the service of brave war veterans, a feeling of pride surges in our hearts. I know that our gratitude and love can in no way match their sacrifice.

But we can make a beginning by acknowledging their contribution through the village's Veterans Day event, which will take place at the Veterans Memorial Park in the village at exactly 11 a.m. - the eleventh hour of the eleventh day of

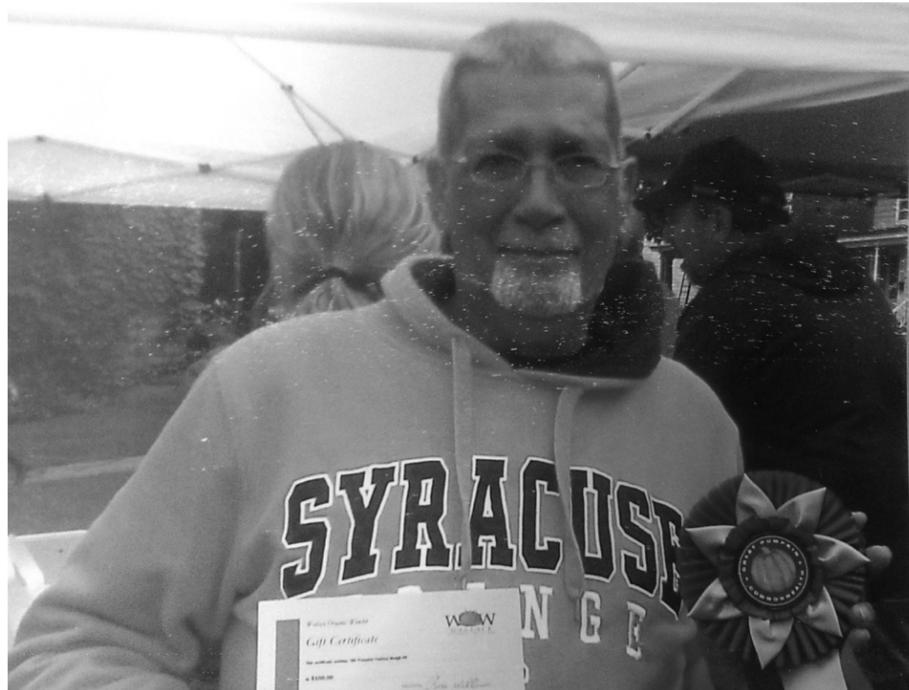
the eleventh month.

All veterans are invited to the Village Community Room, 29 South Avenue, following the ceremony for a luncheon where they may eat their fill, in thanksgiving for their service.

At the Museum

The museum is honoring our First Responders this month.

Their current exhibit honors the Police and Firemen of Webster, West Webster and Union Hill who have served the community for many years. When you visit the museum, you are asked to sign



Brian Copeland and his 1,188 pound pumpkin.



VILLAGE FOCUS

a book and leave a note expressing your thanks to the men and women of the police and fire departments who protect our town and village.

Thanks to Bryan Mason for lending his grandfather's uniforms from his time with the Union Hill Fire Department. Also uniforms and photos from the Webster Police Department are on display.

Our newest pumpkin grower: Brian Copeland

Without pumpkins, many of the early settlers might have died from starvation. My guess is they grew average sized pumpkins that we see everywhere.

They were nothing like Brian Copeland's almost 1,200 pound pumpkin, that's for sure! Brian, like Tim Finn, our champion pumpkin grower who had to forego growing a winning pumpkin this year because of knee surgery, lent advice to Brian. There is a knack to growing champion pumpkins, you know.

The pumpkin was taken to the great Pumpkin Weigh-In in Oswego and is currently on display at Country Max in Ontario.

Halloween in the Village? Awesome!

It seemed like hundreds of moms, dads, kids, families, and neighborhoods that came through the doors of the Village Community Room dressed in crazy, ingenious, imaginative costumes had us volunteers "oohing" and "ahhing". The judges agreed that choosing winners was incredibly difficult but agreed that homemade costumes won over store-bought... anytime, any day.

I joined Village Trustee Jude Lancy and Village Clerk Josette Amalfi once again at the sign-in table - we are becoming pros. Josette ran around with my phone snapping pictures. I am confident that many will be on the village website. www.villageofwebster.com

Halloween in the village doesn't happen in a minute. Thanks to Deputy Clerk Jo O'Neil and our newest gal at the village offices, Office Clerk III, Maeghan Lessing, for their organizational skills and for the contest information as follows:

2016 Costume Winners

0-5 years, "Most Original"

1st place: "Cat Lady" Kaia Arnizzigno

2nd place: "Gumball Machine" Madelyn Ludlam

0-5 years, "Scariest"

1st place: Left early for Trick-or-Treating

2nd place: "Monster" Owen Lynch

6-12 years, "Most Original"

1st place: "Basketball Hoop" Sedeak Dunson

2nd place: "Tin Man" Seth Hastings

6-12 years, "Scariest"

1st place: "Baseball Player" Brayden Kokkeby

2nd place: "Vampire" Lilli Macomber

"Munster" Family

1st place: "Victorian Ghosts" Jeff & Makenna Baier

2nd place: "Lions, Tigers, & Bears - Oh my!" Koenig Family

2016 Sponsors

Village of Webster
Beyond Cuts
Dunkin Donuts
Sweet Wood Barbecue
Metro Sports
Performance Hobbies
Rubino's
Schutt's Apple Mill
The Coach
Finn's Garage
The Goodie Shoppe
Woody Acres
Mane Reflections
Original Mac & Cheez
R Salon

Thanks also to Peter Elder for involving the village merchants. "Forty-nine businesses signed up this year, including several new ones," he said. As always, the Business Improvement District comes through for the community.

Thanks Also To:

Judges: Peter Adams, Judy Gurnett, Nancy Adams, Christine Cahill
Set-up, Pictures & Food: Jo O'Neill, Maeghan Lessing, Darrell Byerts, Chloe Byerts, Jake Swingly

Handing at Village Hall: Trustee Jerry Ippolito and his daughters Morgan and Brooke, and Darrell Byerts' granddaughter Samantha Byerts (his other granddaughter, Chloe, helped with the food table upstairs).
Great job everyone!



"Cat Lady" (left) and "Gumball Machine", 1st and 2nd place respectively in the 0-5 years, "Most Original" category.



"Monster" (far left with the eyeballs), 2nd place in the 0-5 years, "Scariest" category; and "Basketball Hoop" (right), 1st place in the 6-12 years "Most Original" category.



"Baseball Player", 1st place in the 6-12 years "Scariest" category.



"Tin Man", 2nd place in the 6-12 years "Most Original" category.



"Vampire", 2nd place in the 6-12 years "Scariest" category.



"Victorian Ghosts", Jeff and Makenna Baier, won 1st Place in the family costume category.