ellicottvilleNOW

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FREE

Indulge in a Delicious Culinary Journey

Explore New Flavors and Tantalize Your Taste Buds this Weekend at the Taste of Ellicottville



By Brenda Perks

Two days. Twenty restaurants. Close to one hundred different food and drink items. Get ready to indulge in a merry mix of holiday cheer and culinary delights as the highly anticipated Taste of Ellicottville returns this year with a special twist: "Christmas in August." Produced by the Ellicottville Chamber of Commerce and set for this weekend, August 10-11th, downtown Ellicottville will transform into a festive feast.

This year's Taste promises to blend the warmth of the holiday season with the vibrant energy of summer. Participating restaurants have been busy preparing their booths in festive decor. Taste awards will be judged on a number of platforms including The Best of Taste, Healthy Choice, Kids Choice, and Sweetest Sweet. This year, the Taste committee has added a special category: Best Buffalo-Inspired Dish, judged by none other than Madeline Hall (Buffalo Food Slut) and Drew Cerza (The Wing King).

We've got the "scoop" on this year's menu. We've got the experience, too! Our team knows these restaurants inside and out and we're happy to share a few of our "must-try" favorites!

... page 03

GET A TASTE OF PUERTO RICAN TRADITION AT ABUELA'S KITCHEN

Food is one of my many muses and I love trying different cultural offerings. New flavors, exciting dishes, a new view on comfort foods - those are the best things about eating. And now, we can try authentic Puerto Rican recipes in a place close to home. Just a short drive outside of Ellicottville, at 63.5 Main Street in Salamanca, NY, is the new home of Abuela's Kitchen. Owner Oscar Massagli shared that the restaurant actually began as a food truck. "We started the food truck after my wife and I found a nice little food trailer in Illinois and brought it back to Salamanca where we started setting it up all over town." And business just blossomed from there. Now they've just recently opened their brick and mortar location ... page 07

ANNUAL DISTILLED & CHILLED READY TO ROCK ON AUGUST 17TH

Who doesn't like a good music festival? (If you don't, you may need AARP.) The stage full of great musicians, the good company, the excellent food... so many things to love. The Ellicottville Distillery is ready to bring it on with this year's 5th Annual Distilled & Chilled Music Festival. EllicottvilleNOW had the chance to speak with event coordinator, Nick Kody (of the ever popular Kody and Herren), about what we can expect at this year's festival.

New this year, they will be adding a second stage to fill in the change over time between acts on the main stage. They've got nine musical acts set to perform, some great food trucks (hello, Jake & The Fatman BBQ), along with an on-site vendor market to take home some memorabilia from the event.

... page 04

ALL STAR PROJECT TO PERFORM AT FINAL GAZEBO SERIES

The Ellicottville Gazebo Series will close out the 2024 season this Thursday, August 8th with a performance by All Star Project. Sponsored by Niagara Label Company and hosted by the Ellicottville Chamber of Commerce, the Gazebo Series invites the community to gather together at the Village Gazebo every week for free, live entertainment! ASP (All Star Project) has been exciting WNY music lovers with its unique, yet familiar song list. Respected by both fellow musicians and fans alike, if you are a fan of great Classic Pop and Rock, you will love this band! ... page 07

TASTE TEST

We're showcasing some of our favorite picks that will be featured during this weekend's Taste. There will be plenty of options to choose from... what are you craving!?
Find on page 08.







Fresh From the Farm

Find a Wide Variety of Healthy Eating Options at The Reserve



By Jessica Schultz

Generally, it's safe to say that we all love to eat, and it's also safe to say that maybe we need to eat a little healthier (I know, I know). Where can we go to grab something fulfilling, tasty but not artery clogging? Well, you can always travel down to 4795 US-219 in Great Valley and visit The Reserve Farm Shop.

Just six minutes away from Ellicottville, The Reserve is an organic grocery store and cafe. They offer some fabulous products from local farms and area businesses like potatoes, apples, and other fresh fruits and veggies. Not to mention they also carry local skin care products. But they aren't just a lovely place to get some high-end groceries the cafe is where they really highlight their skills.

... page 07



A PERFECT PAIR: CHEF'S CORNER COMES TOGETHER WITH CUPCAKED

Cake and ice cream. Milk and cookies. Soup and sandwiches. Some foods are just better together, and so are some people, as Cupcaked owner Annie Coe understands well! Coe is excited to introduce the Ellicottville community to Chef's Corner, a new part of the business, which is headed up by Coe's new business partner - and life partner - Michael Byerley. His professional training and chef experience are the perfect complement to Coe's sweet gourmet masterpieces, and the pair could not be happier to be working together to bring something new and delicious to the Ellicottville restaurant scene! ... page 04









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Publisher's PICK

TASTE OF ELLICOTTVILLE

Buffalo-Inspired Flavors and Holiday Cheer Coming to this Year's Festival



By Brenda Perks

Two days. Twenty restaurants, Close to one hundred different food and drink items. Get ready to indulge in a merry mix of holiday cheer and culinary delights as the highly anticipated Taste of Ellicottville returns this year with a special twist: "Christmas in August." Produced by the Ellicottville Chamber of Commerce and set for Saturday and Sunday, August 10-11th, downtown Ellicottville will transform into a festive feast from noon-4:00pm each day.

This year's Taste promises to blend the warmth of the holiday season with the vibrant energy of summer. Participating restaurants have been busy preparing their booths in festive decor. Taste awards will be judged on a number of platforms including The Best of Taste, Healthy Choice, Kids Choice, and Sweetest Sweet. This year, the Taste committee has added a special category: Best Buffalo-Inspired Dish, judged by none other than Madeline Hall (Buffalo Food Slut) and Drew Cerza (The Wing King).

We've got the "scoop" on this year's menu. We've got the experience, too! Our team knows these restaurants inside and out and we're happy to share a few of our "must-try" favorites! Find the restaurant vendor map and full menu in this week's issue and at ellicottvilleny.com. Tickets and map/menu printouts can be purchased at the event. Tickets will run \$1 each, with food items ranging from \$1-\$6 max.

FOR STARTERS: Take our advice... start out with something light and healthy; with so many options to indulge in throughout the day, it'll set the stage for a guilt-free experience. • Arugula & Burrata Salad - Dina's at The Mont - Go green with this good-for-you dish

that's full of flavor, topped with blackberries, candied pecans, cucumber, tomato and honey balsamic dressing.

• Edna's Hummus - Edna's at the Tamarack Club - An old favorite reinvented! This housemade hummus is complemented with pickled onion, bell pepper, radish, cucumber, marinated olives, toasted sesame seeds, and olive oil, served in a mini martini glass with pita points. • Asian Tuna - Silver Fox Steakhouse - If you're gluten-free, stop by the Fox tent. Owner and

wasabi and sesame seeds, and finished off with a spicy sesame sauce. • RocketCup Iced Coffee - Ellicottville Bake Shop - RocketCup is all the rave, and you can find it at the Bake Shop booth! Fuel up for the day with a little caffeine. It comes with your choice of a holiday-themed flavor shot.

head chef, Michael Nickolson, and his team will be dishing up fresh Tuna encrusted with

SIGNATURE DISHES: If you're a frequent guest of Ellicottville's dining establishments, you may already know about these popular plates. They're hard to steer away from; you might even want to go back for seconds!

• Risotto Bites - Villaggio - These one-ofa-kind favorites are crispy on the outside and stuffed full of Romano cheese, creamy risotto rice, and spicy Italian sausage on the inside. Dip them in the accompanying spicy rose sauce.

• Blue Mushroom Soup - Katy's Cafe - It's not available on the regular menu, so when a pot of Katy's Blue Mushroom Soup makes its way onto the counter as a special, you better hurry because it never lasts long! As its name implies, this cream-based soup is flavored with a hearty load of mushrooms and mixed with a good share of bacon, too! Get to the Katy's table early to claim your bowl.

 Madigan's Wings - Madigan's - Their sweet and spicy marinade has been a staple here in Ellicottville since the beginning of time (Madigan's time, that is). The family business has kept its wing recipe original to its name all these years. We promise you won't taste

this wing flavor anywhere else. • All the Pizza! - Monroe St. Brick & Brew - Ellicottville's brick oven-baked pizza connoisseurs are dishing out their most popular pie flavors, including cheese, pepperoni, garlic white, and Buffalo chicken, which is always available on their regular menu.











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6132 BEAVER MEADOWS



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LOCAL FLAVOR

A PERFECT PAIR

Chef's Corner Comes Together with Cupcaked





By Mary Weiser

Cake and ice cream. Milk and cookies. Soup and sandwiches. Some foods are just better together, and so are some people, as Cupcaked owner Annie Coe understands well! Coe is excited to introduce the Ellicottville community to Chef's Corner, a new part of the business, which is headed up by Coe's new business partner - and life partner - Michael Byerley. His professional training and chef experience are the perfect complement to Coe's sweet gourmet masterpieces, and the pair could not be happier to be working together to bring something new and delicious to the Ellicottville restaurant scene!

Coe, who will be celebrating seven years in business this September, recognized a need in the community that had become apparent to herself and many other professionals working in town. "I've always seen that there's a need for quick-service lunches in town," she said. "But I always knew that I needed a business partner to take on the 'real food' because of how busy we are with the bakery. I've just been always knowing that we were going to do this but was waiting for the right person."



Mr. Right happened to be another individual in Ellicottville's restaurant scene! "Michael has been the chef at Villaggio for the last seven years, and we met and fell in love, and it made sense," said Coe. "So we started dating, and as we talked about everything, it became very clear that he's always wanted to own his own place to showcase his skills." A professionally trained chef, Bylerley's cooking involves "a level of execution beyond anything I've ever tasted," Coe noted. His top-notch skills combined with Coe's baking expertise are a perfect pairing; thus Chef's Corner at Cupcaked was born!

The Chef's Corner menu is available at Cupcaked from 11:00am-4:00pm Wednesdays through Saturdays, and includes soups, sandwiches, salads, bowls, and other fresh options. "Everything is farm-to-table," Coe explained. "We work with Michael's parents who own a farm, we work with Flowers off the Farm, and we have a couple other farmers markets that we'll go to. Whatever is in season that week, that's what we make the menu for"







Every week features a different menu, including three different sandwich options, based on the local produce that is in-season. Chef's Corner is dine-in and take-out, with many foods, like grain bowls, available as grab-and-go options. So far, the response to Chef's Corner, which opened at the end of July, has been outstanding. "Honestly, the response has been really good," said Coe. "The majority of the workers in town have come in at least once already. We're really hoping to hit a lot of the professionals who work in Ellicottville. I know their main complaint has always been that it takes so long to order food in town, so we're really hoping to hit that grab-and-go, really healthy, super fresh food so that everybody can get right in and get right out!"

Don't forget to check out Chef's Corner and Cupcaked at the Taste of Ellicottville! Coe said, "For Chef's Corner, the menu rotates weekly. Right now we have a lobster roll and a white tomato soup. For Cupcaked, we have a loganberry macaron, a raspberry crisp bar, and a chocolate peanut butter banana cheesecake slice."

Follow Cupcaked on social media to see the new menu at Chef's Corner each week! Take-out orders can be placed over the phone by calling Cupcaked at 716-699-1316.

DISTILLED & CHILLED

Ellicottville Distillery's Annual Event Ready to Rock, August 17th



By Jessica Schultz

Who doesn't like a good music festival? (If you don't, you may need AARP.) The stage full of great musicians, the good company, the excellent food... so many things to love. The Ellicottville Distillery is ready to bring it on with this year's 5th Annual Distilled & Chilled Music Festival. EllicottvilleNOW had the chance to speak with event coordinator, Nick Kody (of the ever popular Kody and Herren), about what we can expect at this year's festival.

eNOW: Distilled & Chilled is always a great time. Can you let us know the date, time, cost of admission for adults, children, veterans & seniors for this year?

KODY: The 5th annual Distilled & Chilled Music Festival will take place on Saturday, August 17th, on the grounds of Ellicottville Distillery, located at 5462 Robbins Road in Ellicottville. The event runs from 12:00-9:00pm, and admission is \$20 at the gate, kids 12 years old and under are free.

eNOW: Do you have anything new planned? I know the space may be a little different with the addition of Big Foot Park Golf.

KODY: We will be adding a second stage this year to fill in the change over time between acts on the main stage. We will feature 9 music acts this year. The Main Stage will include performances by Captain Tom & The Hooligans, Kody & Herren, Marshmellow Overcoat, The Beard & The Bird, Fuzzy & The Rustbelts, and Porcelain Train. The Acoustic Stage will feature performances by Tina Williams, Jason Mirek and Brian Rick. Bigfoot Park Golf will a wonderful addition to the Distilled & Chilled Music Festival this year and attendees will be able to play a round throughout the event!

eNOW: That is a huge line-up. Can you give us some details on your headliners? **KODY:** Born out of Buffalo, NY, Captain Tom & the Hooligans rose from the rustbelt with a determination to entertain audiences while sharing their passion for the cultures that birthed their unique sound! Inspired by local cultures, the Hooligans range in instrumentation from accordions to electric guitars. They've created a unique blend of the old-world and the new, while preforming original material the group also puts spins on traditional and contemporary songs alike, with an ability to produce up-tempo songs and ballads, rendering their own twist on new and old favorites from across the spectrum of Polka to Celtic Punk, Americana, Eastern European Folk, Folk-Rock, Ska and everything in between!

eNOW: And details on the other performers?

KODY: Kody & Herren and The Beard & The Bird are both duos that perform regularly in the area and each these acts will be expanding their sound by filling out their sets with additional band members for Distilled & Chilled. Marshmallow Overcoat is a popular act from the Bradford, PA area and is led by Tyler Calkins, who regularly performs in Ellicottville. Fuzzy & The Rustbelts are from the Buffalo area and are 106.5 WYRK Taste of Country Riser Winners. Porcelain Train are a husband and wife duo that we regularly feature at the Distillery. Tina Williams is also a crowd favorite, Jason Mirek is a songwriter from the Silver Creek area, and it doesn't get any more closer to Ellicottville than Brian Rick, a local favorite from the Gin Mill stage!

eNOW: You always have some great food trucks on-site! Who will they be this year and what will they be offering?

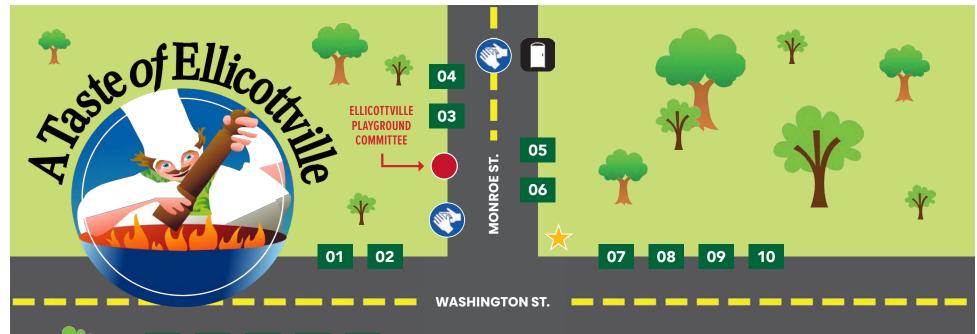
KODY: This year our food trucks will be Jake & The Fatman BBQ from the Springville area that specializes in some great smoked bbq, and KB Foods from the Salamanca area who feature a variety of gourmet hot dog offerings and curly fries.

eNOW: How many vendors are in the on-site market this year and what types of items will be available?

KODY: We usually average 25-30 craft vendors each year ranging from candles, baked goods, photography, woodburning art, local authors, honey and other bee products, house plants, jewelry, alpaca products, pottery and more. We are usually able to add even more vendors right up until the day of the event, so feel free to contact us if you are interested in setting up as a vendor.

eNOW: Do you have another event after this one you'd like to promote?

KODY: Distilled & Chilled Music Festival is Ellicottville Distillery's largest event of the summer so we usually take a little time to recoup after the festival ends. Afterwards we'll feature two more acts for our Sunday Summer Music Series (Ivy's Home on 8/25 and Tina Williams on 9/1) followed by our Golf Tournament 9/12 (live music with Bri-



12:00pm - 4:00pm

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4 THE TEE DAD	
<u>1. THE TEE BAR</u>	
Root Beer Float	4
Ice Cream Sandwich	4
Ice Cream Taco	4
2. EBC TAP + BOTTLE & TAQUERIA	
Birra Mac & Cheese	5
G Chiavetta's Carribbean Jerk Chicken Taco (Buffalo)	5
Chipotle Peanut Noodles	5
Al Pastor Pork Sliders	4
Churro Parfait	4
Glazed Donuts Topped w/ Oreos	3
Bottled Water	

3. ELLICOTTVILLE BAKE SHOP Tapas Plate: Our signature baquette bread made into

crostini served w/ 3 dips (Spinach/Feta w/ Garlic, White Bean, Roasted Red Pepper) 3 Holiday Brownie Sundae decorated with Holiday Charm 3 Morning Bun: Our delicious buttery croissant dough made into a bun and topped w/ cinnamon and sugar 4 Buffalo Bills Shortcake: Our homemade biscuits w/ blueberry and

strawberry compote & fresh whipped topping (Buffalo) ... 4 12oz. Rocketcup Iced Coffee: Comes with your choice of

4. VILLAGGIO Risotto Bites 5

Nani's Mini Meatballs 6 G Buffalo Calamari 6 Bottled Water 2

5. SILVER FOX STEAKHOUSE

6 Angus Beef Tenderloin Skewers w/ Rosemary Aioli 6 G Asian Tuna 5

6. EDNA'S AT THE TAMARACK CLUB

Buffalo Chicken Arancini w/ Bleu Cream & Celery Carrot Confetti 5 Edna's Signature Hummus w/ Vegetables & Pita 4 Strawberry Basil Panna Cotta w/ Blueberries and White Chocolate 4 Starbucks Dragon Berry Fruit Refresher 4 Bottled Water 2

7. GIN MILL

2 Tempura Shrimp 4 Mini Beef on Weck (Buffalo) 4 Fresh Potato Chips 2

8. HIDALGO MEXICAN GRILL

Hard Shell Taco 3 Soda Mexicana 4

9. MADIGAN'S

Madigan's Famous Sweet & Spicy Wings (Buffalo) 5 Dom's Butcher Block Beef Jerky 5 Bottled Water 2

10. KATY'S CAFE

Summer Berry Shortcake w/ Lemon Whipped Cream 4

11. BALLOONS

Korean BBQ Rice Bowl 6 Brisket Mac & Cheese Bowl 6 Wings: Medium or BBQ (Buffalo) 5

12. CUPCAKED / CHEF'S CORNER

Lobster & Shrimp Roll 5 Raspberry Crisp Bar 4 PB Banana Cheesecake 5

13. ELLICOTTVILLE BREWING COMPANY

Mini Shepherd's Pie Fresh Lemonade 4 Bottled Water 1

14. MONROE STREET BRICK & BREW

Pepperoni Pizza Slice 5 Garlic White Pizza Slice 5 Buffalo Chicken Pizza Slice (Buffalo) 5 Water 2

15. STEELBOUND BREWERY & DISTILLERY

Cranberry Dijon Mortadella Sliders: Brioche, Cranberry Dijon, Fresh Mozzarella, Fried Mortadella 4

G Chopped Salad: Chopped Greens, Bacon, Tomato, Gorgonzola, Cucumber, Carrots & Buttermilk Blue Cheese Dressing 3

16. WATSON'S CHOCOLATES

Rice Pudding 5	
Sponge Candy 5	
Sea Salt Caramels	
Grandma's Baklava	
"Everything" Patty	

17. WEST ROSE

Smoked Chicken Pita w/ Tabbouleh, Garlic Sauce & Cucumber .. 5 (1) GP Whipped Hummus w/ Pickled Local Veggies & Crispy Chic Peas 4 Malted Coconut Marlow Scoop (dessert) 4 Loganberry Arnold Palmer (alcohol free) 3 Bottled Water 2

18. DINA'S RESTAURANT

© Beef Tenderloin w/ Caramelized Onions, Crumbled Gorgonzola & Port Wine Demi 6 GBBQ Baby Back Ribs (1-2 bone portion) 5 Short Rib Melt 4 G Vegan Stuffed Poblano w/ Impossible Beef, Black Beans, Corn, Rice, Vegan Cheese and Salsa 5 Chicken Wing Pizza (Buffalo) 5

19. DINA'S AT THE MONT

Homemade Mac & Cheese 4 Arugula & Burrata Salad w/ Blackberries, Candied Pecans, Cucumbers, Tomato & Honey Balsamic Dressing 6 Grilled Peach w/ Brown Sugar & Goat Cheese Ice Cream and Honey/BalsamicSauce...... 5 Lobster Arancini w/ Pink Vodka Sauce 6

...... 6 **20. THE BANQ COCKTAIL LOUNGE** Fried Oysters over Arugula w/ Lemon Caper Aioli (2) 4 Ricotta Stuffed Gnocchi w/ Buffalo Sauce & Blue Cheese Dressing (Buffalo) 4 G Tuna Poke Bowl w/ Fried Wonton Chips 5 6 Blueberry Lemonade 4 Watermelon Moijto Mocktail 4

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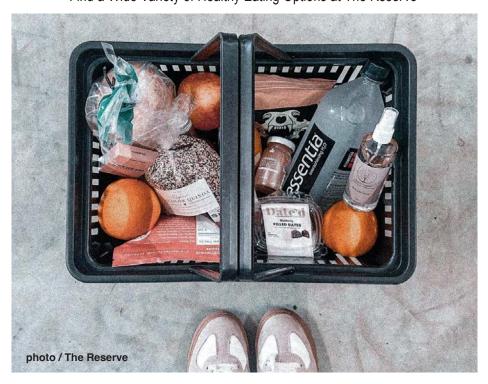


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NUTRITIOUS & DELICIOUS

Find a Wide Variety of Healthy Eating Options at The Reserve



By Jessica Schultz

Generally, it's safe to say that we all love to eat, and it's also safe to say that maybe we need to eat a little healthier (I know, I know). Where can we go to grab something fulfilling, tasty but not artery clogging? Well, you can always travel down to 4795 US-219 in Great Valley and visit The Reserve Farm Shop.

Just six minutes away from Ellicottville, The Reserve is an organic grocery store and cafe. They offer some fabulous products from local farms and area businesses like potatoes, apples, and other fresh fruits and veggies. Not to mention they also carry local skin care products. But they aren't just a lovely place to get some high-end groceries - the cafe is where they highlight their skills.

The owner shared that, "As soon as you step into our shop, you are welcomed by customers waiting in line for the most commonly sought out item." That item is their smoothies! They've got the Strawberry Glaze, created with coconut cream, strawberry compote and protein, and flax milk; the Cacao Peanut Butter, made with flax milk, espresso, coconut cream, and of course the aforementioned cacao, and peanut butter; the Blue Cloud (my personal favorite), which has tropical fruit, blue spirulina, nut milk, and scratch-made whipped coconut cream! Then there is the newest smoothie creation, the Berry Bliss. Full of fruity goodness from strawberries and blueberries that's mixed with cinnamon, oat milk, coconut cream and vanilla protein. They all sound delicious right? They are, and that's what people wait in line for.

But they aren't a one trick pony. They offer Buffalo's most popular nitro line of beverages including: nitro oat milk lattes, nitro blueberry peach tea, nitro lemonade, and will soon be serving nitro cider on tap as well. They also have a lovely selection of breakfast options like honey peanut butter toast, sprouted wheat bagels, and a variety of pastries like warm sourdough cinnamon rolls and danishes.



"Another of our popular menu items are the sourdough pizzas that we make fresh to order," the owner added. "We offer three choices: 4 cheese, Margherita, and Garlic Cream." These delightful pies are put together on a base of handmade sourdough crust. The Garlic Cream is topped with 9-month aged cheddar, parmigiano, fresh garlic, charred dinosaur kale, and Calabrian chiles. And that's just one of the three - you'll have to order one for yourself to find out what the other two are like!

If you're in a hurry but you don't want to wait, you can always swing over to their cases and see what's on offer in their grab and go case. The owner said, "Built Without Guilt' is the brand we carry for our ready made meals. My sister-in-law owns this Buffalo based business and is the only organic meal prep you can find in our local region. Every month we switch our menu to offer five different meal

options." Some of those offerings can be chicken parm, fajita bowls, frittatas, granola, and more You can view this month's options at https://builtwithoutguilt.club/menu.

Also, their freezers are packed with sprouted sourdough items like breads, bagels, pizza, and desserts. They also serve top of the line mushroom items from Flat 12 Mushrooms (the owner's husband's line of work) where they feature lion's mane coffee, tinctures, fire cider, and fresh grown lion's mane, blue oyster, and shiitake mushrooms.

"Fun fact: our top selling items by default are Dated Nutrition products (the owner's second business), Flat 12 Mushrooms (husband's line of work) and Built Without Guilt (owner's sister-in-law's business). So I guess you can say The Reserve is intentionally and unintentionally a family based business!"

It is definitely the perfect one-stop shop for grocery items, organic grab-n-go meals, and locally made skin care products. But it's more than that - it has a new more modern and easily accessible healthy fresh food vibe that our area has been lacking, all while supporting other local businesses and farms. A true community gem.

The Reserve is open through the fall and winter Thursday & Friday from 9:00am-5:00pm and Saturday & Sunday from 9:00am-3:00pm, closed Monday-Wednesday. So while you're wandering around Ellicottville this weekend, trying all the great dishes, don't forget to take a little trip to The Reserve to re-energize your system and grab some snacks for the road. More information on The Reserve can be found on their Facebook or at their website, thereserve-market.com.

A TASTE OF PUERTO RICO

Abuela's Kitchen Opens in Salamanca, NY



By Jessica Schultz

Food is one of my many muses and I love trying different cultural offerings. New flavors, exciting dishes, a new view on comfort foods - those are the best things about eating. And now, we can try authentic Puerto Rican recipes in a place close to home. Just a short drive outside of Ellicottville, at 63.5 Main Street in Salamanca, NY, is the new home of Abuela's Kitchen.

Owner Oscar Massagli shared that the restaurant actually began as a food truck. "We started the food truck after my wife and I found a nice little food trailer in Illinois and brought it back to Salamanca where we started setting it up all over town." And business just blossomed from there. Now they've just recently opened their brick and mortar location.

This enables them to expand their menu and showcase more of what makes Puerto Rican food so unique. Oscar said, "Puerto Rican food has a lot of love and flavors that sets it apart from all the usual food options in our area."

What are these unique dishes? Glad you asked. They've got traditional snacks like Sorullos, which are corn fritters that are crispy on the outside and soft and buttery on the inside, as well as Tostones (deep fried not-sweet plantains) served with garlic sauce, and Rellanos de Papas, a deep fried potato croquette stuffed with cheese and meat. And that's not all there's also French fries, mac salad, yellow rice and white rice. Sometimes you can even find the traditional codfish fritters called Bacaladito.

For mains, Oscar says, "We have our yellow rice with your choice of meat!" But he's being humble and that's not doing the meal justice. That yellow rice, also known as Arroz Con Gandules, is made with long grain rice, cooked in a savory tomato sauce called sofrito with annatto seeds, turmeric or saffron (that's where the yellow coloring comes from), and is a staple canvas of Puerto Rican cuisine waiting to be filled with veggies and meat. Typically

"Abuela's Kitchen" continued page 14

2024 GAZEBO SERIES

All Star Project Closes out Final 2024 Gazebo Series



ELLICOTTVILLE - The Ellicottville Gazebo Series will close out the 2024 season this Thursday, August 8th with a performance by All Star Project. Sponsored by Niagara Label Company and hosted by the Ellicottville Chamber of Commerce, the Gazebo Series invites the community to gather together at the Village Gazebo every week for free, live entertainment!

ASP (All Star Project) has been exciting WNY music lovers with its unique, yet familiar song list. ASP is known for its highly detailed musical interpretations of the songs they play. Respected by both fellow musicians and fans alike, if you are a fan of great Classic Pop and Rock, you will love this band!

All Star Project features a collection of some of WNY's most venerated musicians from

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THERE ARE PLENTY OF FLAVORFUL OPTIONS TO CHOOSE FROM IN ELLICOTTVILLE ... WHAT ARE YOU CRAVING?

BEEF TENDERLOIN

Dina's Restaurant 15 Washington St. • EVL 716.699.5330 dinas.com

If you want to have a little fine dining during your tasting of the town, then Dina's Restaurant & their Dina's at the Mont spots are the place for you. There will be nine amazing options between the two for you to try and they are highlighting Dina's Beef Tenderloin with caramelized onions, crumbled Gorgon-

zola and Port Wine demi glacé. That's luxury at its best in the most affordable setting you'll find. Who can pass up such a succulent piece of beef? You may want to make sure you reserve enough tickets for two of these - you're going to want to have more than one!



Katy's Cafe 38 Washington St. • EVL 716-699-8860

Summer is berry season and Katy's Cafe has taken full advantage of that! Of course, berries are great to snack on fresh, but why not kick it up a notch? They've taken the staple strawberry shortcake and gave it the ultimate twist for an upgraded version of summer's best dessert for the Taste of Ellicottville. Think a

fluffy, homemade biscuit, topped with a mix of summer berries, brought together with a vibrant lemon whipped cream. The iconic summer treat with a little bit of modern day sass. Make sure you've got tickets ready to go, you don't want to miss this one!

MORNING BUNS

Ellicottville Bake Shop 5 E. Washington St. • EVL 716.699.9116 ellicottvillebakeshop.com

Ellicottville Bake Shop is thrilled to present its delectable Morning Buns at their first showcase in The Taste of Ellicottville! Crafted from the bakery's signature buttery croissant dough, these pastries offer an irresistible flaky, croissant-like texture. Fresh out of the oven, each Morning Bun is generously

sprinkled with cinnamon and sugar, creating a perfect blend of sweetness and warmth. The Bake Shop will also offer an array of tapas dips with baguette bread, brownies, shortcakes, and iced coffee from RocketCup! They've got you covered from sweet to savory, so make sure to pay them a visit.

STOP BY FOR A SLICE

Monroe Street Brick & Brew 21 Monroe St. • EVL 716.699.1051

If you haven't had a chance to try the best pizzeria in Cattaraugus County, now is the perfect time. Taste of Ellicottville will see Monroe Street Brick & Brew offering up some of their best slices, from their Traditional Pepperoni and Cheese, Buffalo Chicken, Vegetable and Pesto offerings - you'll be happy to

spend some of those tickets at this tent! Or maybe you'll want to just head in and make your own delicious creation. Don't forget to add on some woodfired wings. Whatever you decide, you will definitely enjoy!

RISOTTO BITES

Villaggio 7 Monroe St. • EVL 716.699.2199 villaggioevl.com

Ellicottville's hot spot for upscale Italian food in a casual setting right in the heart of the village, Villaggio is known for creating some excellent Taste of Ellicottville dishes. This year, they are featuring their one-of-a-kind Risotto Bites served with a spicy rose sauce. Super crispy on the outside and stuffed

full of Romano cheese, creamy risotto rice, and Italian sausage that packs a wonderfully spicy kick, enhanced with the robust rose sauce. It's a small package that's full of flavor and a fantastic way to get the saliva flowing for

EDNA'S SIGNATURE HUMMUS

Edna's @ The Tamarack Club 6557 Holiday Valley Rd. • EVL 716.699.5350 holidayvalley.com/dining

Who says that a classic appetizer has to be boring? Edna's at the Tamarack Club brings new life to an old favorite with this Taste of Ellicottville entry. Their housemade hummus, complemented with pickled onion, bell pepper & radish, cucumber, marinated olives, toasted sesame seeds & olive oil, present-

ed in a mini martini glass with pita points is sure to get your tastebuds going - and this is just the tip of the menu iceberg! Up at the actual restaurant, they've got fried favorites, salads, burgers, and inspired mains. Try everything they've got at Taste of EVL, then make your way to Holiday Valley for more.

ASIAN TUNA

Silver Fox Steakhouse 23 Hughey Alley • EVL 716.699.4672 thesilverfoxrestaurant.com

If you're gluten-free, you aren't going to be left out of this great weekend. The Silver Fox, Ellicottville's only steakhouse, has the perfect dish in their Taste of Ellicottville line-up for you. Come grab one of their gluten-free Asian Tuna dishes. It is a perfectly pan seared tuna filet, encrusted with wasabi and both

black and white sesame seeds, and finally enhanced with a spicy sesame sauce. Yes, it's all gluten-free! It's also great for the sushi lovers in your life who appreciate fresh flavor. Get a taste, then head over to the restaurant for a full delicious dinner.

ICE CREAM TACO

The Tee Bar Washington St. • EVL 716.699.9079

The Tee Bar is Ellicottville's one stop shop for the largest selection of Ellicottville branded gifts but they are also one of the best spots for ice cream. Soft serve, cakes, shakes, sundaes, novelties, slushies, floats... they've got it all! One of their best (and most fun) Taste of Ellicottville offerings is their Ice

Cream Taco. It's a homemade waffle cone shaped into a taco shell and filled with velvety vanilla custard, dipped in rich chocolate and then rolled in nuts or sprinkles. A Taste of Ellicottville favorite!

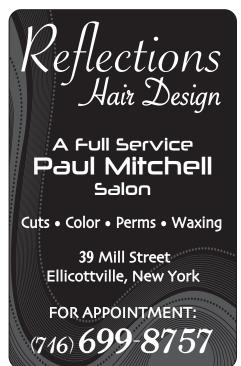




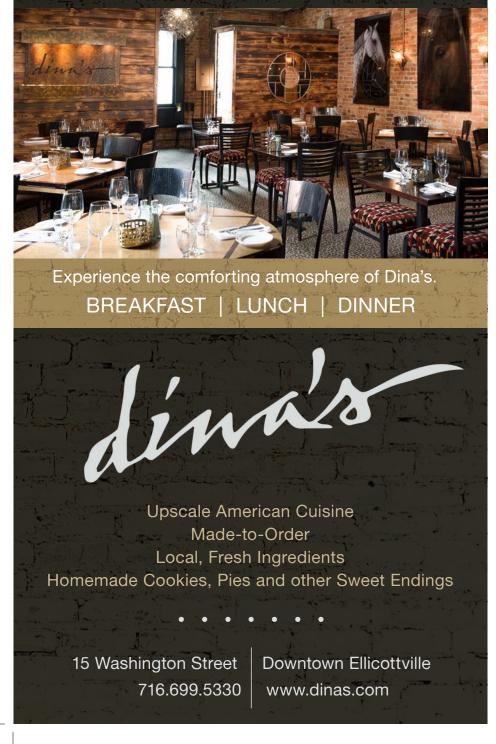
















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Climbing season is here! Sky High is open daily from 9AM to 4:30PM. So make your plans to come out and enjoy New York State's largest Aerial Adventure Park.

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HEALTH & FITNESS

Core Performance: Proper Breathing to Engage Your Core

By Kim Duke, Certified Personal Trainer

When I get a new client, especially one who is unfamiliar with strength training, I begin by teaching some basics like form, tempo, and breathing. Probably the hardest of the three to teach is breathing.

Proper breathing will help you engage your core when you need it the most. Core strength is essential for all of your movements - it is your center, after all - and it has the big task of holding you upright. And while you could choose to knock out some crunches or sweat through an ab-quaking plank series to work the muscle group, you could also do some breathing exercises for core strength, which involve practically zero movement at all.

The key? Engaging in belly-based, diaphragmatic breaths. Which, unlike shallow breathing, is when only your chest and shoulders move with each inhale with deep, diaphragmatic breathing. Your rib cage, abdomen, and diaphragm should be working together to move air in and out of the lungs. This, in turn, engages your core.

Deep abdominal muscles are your diaphragm's partners, so first they lengthen on the inhale, then contract on the exhale as the diaphragm relaxes. If you get the correct expansion of your entire abdominal wall, you will be able to maintain some core tension through an exercise while breathing for both the inhale and exhale. It will also help to protect your spine, pelvic floor, and lower back.

To see for yourself try the following:

- Lie down on your back with your legs bent and your feet flat on the floor.
- Place both hands on the outside of your ribcage, where your bottom bra line is/just beneath your chest.
- Breathe in slowly through the nose, feeling your ribs expand underneath your hands as you press your back ribs into the floor.
- Then, exhale through your mouth like you're blowing up a balloon, feeling how the abdominal muscles gently tighten and pull in.



Complete five breath cycles like this and you will see how effective breathing is for proper

Once you understand the how and whys for breathing while strength training the rest will flow much more fluidly.

Kim Duke is a certified personal trainer and owner of Core Performance Fitness and Training, 55 Bristol Lane, Ellicottville, NY. Kim resides in Ellicottville where she raised her two sons, Zach and Nik. For more information about her studio, visit her Facebook (Core Performance Health and Fitness), Instagram (@cptcoreperformance), go to www.coreperformancefitness.com or call her directly at 716-698-1198.

6th Annual Pump & Run a Success

By Patrick Ferrino



At some time or another, we have all made a promise we haven't kept. In the beautifully imperfect tendencies that are human nature, we are bound to lie. I consider myself a very honest person though, and I always try to be accountable and real with people. My Achilles heel though are the lies I tell myself. And since we're becoming such good friends, I'll let you in on a little secret: I have never kept a New Year's reso-

I always make them, start them, and then never follow through. Sometimes I'll finish the year having completed a

modified version of my original statement, not actually meeting my goal but maybe just grazing it. Sometimes I'll keep it up for a little bit, like the year I promised to be more organized and keep a robust calendar, equipped with all of my assignments, plans, and deadlines, then just drop it altogether when it gets too hard.

This year, I really dropped the ball. I made the resolution that more Americans make than any other one; I promised to start hitting the gym. Not only did I fail, but I didn't go ONCE. And after 7 months of trying to suck up enough motivation and nerve to just go, I realized that the folks who can just get up and go for no other reason than it's just good for them are so admirable.

That's how I felt learning all about the 2024 6th annual Pump and Run event hosted by Eade Fitness 24/7. Pump and Run is pretty much what it sounds like. Each contestant bench presses a certain amount of weight just before running one mile. In this case, runners go from Eade Fitness 24/7 on N. Union in Olean to Four Mile Brewing LLC on E. Greene.

"It's a little bit of a strength and cardio fitness event," said Paul Eade, owner of Eade Fitness 24/7. Paul's Gym originated in 1988 as a powerlifting center, but has evolved through the years maker next year and join the cool people up at the 2025 Pump and Run!

to cater to fitness trends. "In the late 90s, we went for more of a holistic fitness and aerobic

However, through its name changes and rebrands, it has always been Paul and his Gym. He locked on Eade Fitness 24/7 in 2005 and was impressively one of the first around-the-clock gyms in the greater area.

I spoke with Paul on the morning of Pump and Run on August 2nd. "And, we're raising money for the United Way of Cattaraugus County," he added.

Benefiting an organization like United Way through a challenge centered around self-betterment seems like such a beautiful way to celebrate fitness with the community. United Way's commitment to assisting nonprofits makes it so meaningful.

Paul is a former board member of United Way. He gave me the rundown on their network. "United Way's sole mission is to serve non-profits. There are 13 to 15 non-profits in their network. An example of one would be the Genesis House of Olean, which helps people struggling with varying issues to get back on their feet. The Genesis House provides lodging, food, etcetera," said Paul.

From The Genesis House to Hospice, even to the Boy and Girl Scouts, United Way of Cattaraugus County has a number of local nonprofits covered. At this year's Pump and Run, 500 dollars was raised for them.

If you missed the Pump and Run, be on the lookout because Eade Fitness 24/7's next event is coming this fall. "We're locally owned, passionate about fitness, love events, and love giving back!," exclaimed Paul just before telling me about their upcoming firetruck pull event. Up in Lincoln Park, teams of men and women compete by pulling a real firetruck. This will be the second year.

More details to come over at eadefitness.com. Here, you'll also be able to learn more about Eade Fitness 24/7 and find contact information. Hopefully, I can be a better New Year's resolution

DISTILLED & CHILLED

cont. from page 04

an Rick) and our annual Motorcycle Showcase on 9/15 (live music with Matches Malone).

eNOW: Anything else you would like to share?

KODY: We'd like to give a shout out to our festival sponsors this year! A huge thank you to The Gin Mill ~ Ellicottville, NY, The Mullet ~ Springville, NY, Bartz Paving & Contracting, Ellicottville Exterminating, Lenco Supplies - Matt Glass, Interiors & More by Jenn, In The Flamingo Lounge with Rockabilly Greg (WNY music podcast), Sunset Painting LLC, & Mountainview Massage.

There you have it, folks! Come on out to the Ellicottville Distillery on August 17th and jam out to some great music, eat some fries, grab a few cocktails, and hit up the market for a souvenir to take home.

More information on the Ellicottville Distillery and their events can be found on their Facebook page and at ellicottvilledistillery.com.

BATMAN CRUISES INTO THE TASTE

Ellicottville Playground Committee to Host the Caped Crusader this Sunday

Are you ready for a heroic weekend? It's the much beloved annual Taste of Ellicottville and the Chamber is excited to announced that they have invited the team from the Ellicottville Playground Project to set up a booth at the event, to help raise money for their wonderful cause! They will be located directly across the street from the Winery of Ellicottville from noon to 4:00pm, both on Saturday and Sunday. As a special treat for the kids, famous superhero Batman will be at the booth on Sunday for photos and



a meet and greet, compliments of the Ellicottville Pharmacy. Many thanks to Ben Gilroy, owner of the Pharmacy.



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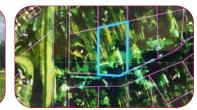
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FOR RENT: Beautiful 6-bedroom house close to Holimont with sauna, gym and other amenities available for 2025 seasonal rental. Contact Elizabeth (716-612-0299, econklin3@yahoo.com) for information.

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EMPLOYMENT

NOW HIRING: The Gado-Gado team is looking for a hard-working and motivated individual. Must be available on weekends and festivals! Please email resume to gadogado98@hotmail.com.

LINE COOK WANTED: Villaggio is looking for a professional Line Cook to prepare food to the chef's specifications and to set up stations for the menu. Line Cook duties will consist of assisting the executive with their daily tasks. Must have experience on the grill and keep a clean, organized station. For more information, contact Tyler Eggleston: 716-699-2199 or tyler@villaggioevl.com.

COMMUNITY

NOTICE TO ALL DOG OWNERS IN THE TOWN AND VILLAGE OF ELLI-COTTVILLE: I am aware that many residents in our community have not registered their dogs. By law, all dogs within New York State, four months of age or older, must be licensed. The licensing process is simple and inexpensive (\$5.00 or \$15.00) and is considerably less than receiving a fine for noncompliance. All that is needed is proof that the dog has been vaccinated against rabies. Please bring proof if your dog has been spayed or neutered as the lower fee applies. After your dog is licensed, you will receive an annual renewal notice by mail. Additionally, please be aware that the Town has a Local Law requiring the dog have adequate leash restrains. The Local Law is posted on the Town's website - ellicottvillegov.com. Robyn George, Ellicottville Town Clerk

LLC NOTICES

NOTICE OF FORMATION of Our Home Services LLC. Articles of Organization filed with Secretary of State of New York (SSNY) on 5/30/2024. Office location: 3030 Steffenhagen Rd Machias NY 14101 Cattaraugus County SSNY has been designated as agent of LLC upon whom process may be served. SSNY may mail process to: 3030 Steffenhagen Rd Machias NY 14101. Purpose: Any lawful act or activity.

NOTICE OF FORMATION of GRACE FIELD LITTLE VALLEY, LLC, Arts. Of Org. filed Sec'y of State (SSNY) 06/26/2024. Office location of the LLC: Cattaraugus County. SSNY designated as agent of LLC upon whom process may be served. SSNY shall mail copy of process: c/o the LLC, PO Box 275, Little Valley, NY 14755. Purpose: any lawful purpose.

NOTICE OF FORMATION of Command X Creative LLC, Arts of Org. Filled with Secretary of State of NY (SSNY) on 6/7/24. Office location Cattaraugus County. Princ. Office of LLC: 8938 US 219, West Valley, NY 14171. S.D. Brooks designated as agent of LLC upon whom process against it may be served. SSNY shall mail process to PO: Box 1, West Valley, NY 14171. Purpose: Any lawful activity.

TASTE OF ELLICOTTVILLE

cont. from page 03

THE NEWCOMERS: Taste Weekend opens up the doors for restaurants looking to try something new and get public feedback, or for one restaurant in particular, literally opening up their doors as the newest eatery in town.

- Tapas Plate with Dips Ellicottville Bake Shop A fresh face in town, the Bake Shop is quickly becoming a popular pick with all of their fresh baked everything! Their first experience at the Taste will dish up their signature baguette bread made into crostini and served with three different dips: Spinach/Feta, Garlic/White Bean, and Roasted Red Pepper.
- Cranberry Dijon Mortadella Sliders Steelbound Brewery and Distillery Brioche, cranberry dijon, fresh mozzarella, and friend mortadella. Steelbound continues to evolve their menu. We haven't had the pleasure of enjoying this mash-up, but we know it's going to be good!
- Birra Mac & Cheese EBC Tap + Bottle & Taqueria You know them for their al pastor tacos and rice bowls, but have you visited them since they've added mac & cheese to their menu? Full of flavor and satisfyingly filling!
- Lobster & Shrimp Roll Cupcaked The multiple winner of the Taste's Sweetest Sweet has recently added lunch options to their menu. So now you can treat yourself to salad, sandwich, and dessert with each visit.

photos / @ellicottvilleN





SPEAKING OF DESSERT: Don't feel bad... this is what Taste weekend is all about! It's okay indulge; just promise yourself a nice long walk on Monday. It's all about balance, right?
• Root Beer Float - The Tee Bar - The classic ice cream parlor drink/dessert with all the bubbles. (Tip: It's pretty big... big enough to share with a friend!)

- Fried Ice Cream Hidalgo Mexican Grill The only authentic Mexican ice cream you'll find here in Ellicottville. (Tip: Also big enough to share with a friend, but no judgement here if you choose not to.)
- PB Banana Cheesecake Cupcaked Don't worry, they still specialize in the sweet treats, and this spin on cheesecake is a dream!
- Rice Pudding Watson's Candies The Taste festival is the ONLY time you'll have the chance to try Watson's famous Rice Pudding here in Ellicottville. Once a year. That's it. That's all. So make sure you take advantage. They usually run out, so this may be a good exception to have dessert before dinner.
- Holiday Brownie Ellicottville Bake Shop We just can't get enough of this place! Baked in-house, from scratch, and decorated with holiday charm.
- Watermelon Mojito Mocktail The Banquet Cocktail Lounge Pair any dessert with this fresh summertime thirst-quencher. The Banq will be pouring Blueberry Lemonade as well.

BUFFALO-INSPIRED: Last but not least, let's make the rounds and hit on some menu items entering into the new category for this year.

- Ricotta Stuffed Gnocchi The Banq Cocktail Lounge - Gnocchi gone Buffalo with a good smothering of Buffalo Sauce and blue cheese dressing.
- Chiavetta's Chicken EBC Tap + Bottle & Taqueria It's not just any Chiavetta's. The Taqueria is adding Caribbean Jerk to give this Buffalo-born flavor a new twist.
- Buffalo Bills Shortcake Ellicottville Bake Shop (Can you tell we're big fans?) We haven't tasted this one yet, but it's already getting our vote! Homemade biscuits with blueberry and strawberry compote and fresh whipped topping.
 Buffalo Calamari Villaggio It doesn't matter what Villaggio whips up... you know it's
- ter what Villaggio whips up... you know it's going to be good!



ABUELA'S KITCHEN

cont. from page 07

you'll find it packed with green olives and pigeon peas.

And those meat choices... You can get Chicken Leg quarters, Chuleta Frita (fried pork chops), Pernil (slow roasted pork, a hugely popular Puerto Rican dinner item), Lechon Frito (fried pork), and my personal favorite, Pollo Guisado, a hearty chicken stew loaded with carrots, potatoes and olives in a tomato-based broth. All of these items are made with love and dedication you can taste in the end result.

They even offer their own homemade desserts like the traditional flan, arroz con dulce (rice pudding) and Quesitos, a cream cheese filled long danish. Don't forget to grab a Kola Champagne, a beverage that tastes like cream soda or bubblegum, but has no connection to actual cola. You could also snag a Parcha (passion fruit juice) or Coconut Rico (coconut soda).

It seems like they've got a lot going on but Oscar is still looking ahead as they go. "We are also starting to serve breakfast on Friday and Saturdays. We'd also like to begin offering catering, a chance for people to share a new cuisine and make a big event extra special."

Abuela's Kitchen is open for takeout and dine-in Tuesday through Saturday from 11:00am - 7:00pm daily. Closed Sundays and Mondays. Their menu is updated every day on their Facebook page. You can call your orders in to 716-265-3077. They are also planning to be on DoorDash soon.

In closing, Oscar wanted to say, "We would like to thank the community for their help in making our dreams possible and can't wait to see everyone!" Thank you Oscar and your family for all that you are doing. You'll be seeing this writer a bunch for sure!

ALL STAR PROJECT

cont. from page 07

the Golden Age of Buffalo's rock club scene, with most of them in the Buffalo Music Hall of Fame. ASP features Amy Frost, voted 2019 female vocalist of the year on lead vocals. Amy earned her award as a member of Total Eclipse and comes from one of WNY's most well known musical families. Other members are: Dick Bauerle (Joy Ryde, DBG, Hard Times) on guitar and vocals, Matt Young (Trolls, The Guess Who, Scott Celani) on keyboards, Al Monti (Hit Men Horns, Levon Helm, Stan and the Ravens) on sax, Mike Runo (Fare Trade) on guitar and vocals, Steve Truisi (Joyryde, Total Eclipse, JC Thompson band) on bass, and Don Tomasulo (Benhatzel) on drums and vocals.

It should also be noted that Bauerle, Young, Runo, and Monti are members of the Buffalo Music Hall of Fame and all have extensive resumes of both national and local musical accomplishments. ASP has also opened concert shows for Survivor, The Grass Roots, Herman's Hermits with Peter Noone, and former Eagle, Don Felder.

ASP features a wide range of popular songs from The Beatles, Eagles, Tom Petty and so much more that are familiar to the masses, but are not often covered by any other bands. As their fans will tell you, ASP Rocks, revives musical memories, and has mesmerized audiences for over 12 years! Bring your blankets and lawn chairs, your frosty beverages and a snack, and enjoy All Star Project this Thursday, August 8th from 7:00-9:00pm.

As you saunter the streets taking in all the aromas of Ellicottville, don't forget to stop into all the unique shops for a little something to take home. If you're into live music, you'll find it around every corner. Whatever you do, pace yourself! With so much to choose from, you'll want to make the experience last. Good luck, and may your stomach handle everything you fill it with!

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Sendybendy_: Well first race of the DH season for me, in the books. I signed up with the hopes of getting redemption from 2 years ago and I got exactly what I was hoping for! #holimont #loudperformancechq #mtb



Clcove1: When your home town major league football team trains a bike ride from your house! #buffalobills #billsfan #billstrainingcamp



ົດholimontbill: Who is going camping with us @holimont_parks?



Sitlerhq: preview of Buffalo's newest public sculpture project!



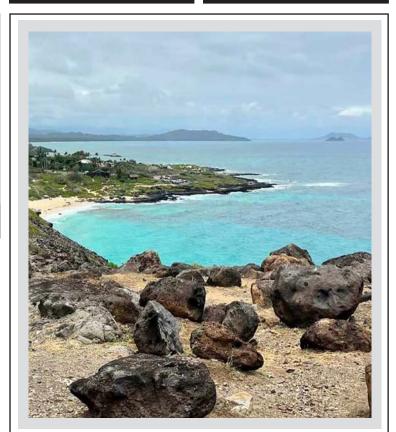
○holidayvalley: Always thinking about, and preparing for, winter! The mountain crew is busy installing & updating. Photo @mnenno



♀snowpineevl: Morning coffee is always better with mountain air.



⊋companionshepdoggiedaycare: These two are special!



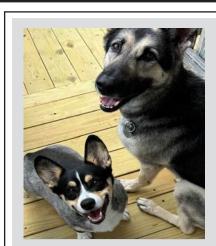
□ bperksey: Beach exploration - from sunup to sundown.
 #perksvacation #evlnow #turtlebay #hawaii #northshore #saltwaterlife



⊋ellicottvilletapbottle: NEW COCKTAILS! Sip one of these flavorful combos in our hidden garden! #brewedtoentertain #taqueria #ellicottville



⊋mrsski815: What a way to end the season! Knew #socce r was at the end of the rainbow! @ellicottvillenow #supportyouthsports



ີ leahgangloff: Taco & Karma smiles! Quality time with Auntie Leah.

BREAKING NEWS



SPECIAL EDITION

Real Estate News

If you've thought about selling your home now, or in the near future, and you want to ensure that you get the highest possible return for your investment, there's much to consider.

With all the news headlines about the National Association of REALTORS® lawsuit settlements, you may be wondering what this all means for you, your family, and your real estate investments.

Team Pritchard is here to get your questions answered.

There are two primary changes that will be implemented because of the settlement that you should be aware of:

The first will prohibit offers of compensation from being displayed on the Multiple Listing Services (MLS).

A Seller can still offer compensation to a buyer's agent, it just cannot be displayed on an MLS.

The amount of compensation remains negotiable.

The second will require buyers and their agents to enter into a written agreement that specifies the amount or rate of compensation the buyer's agent will receive from their clients. As it was before the settlement, payment to the buyer's agent can be made by the just the buyer, just the seller or both.

Team Pritchard is committed to providing transparent, professional and valuable representation to our clients during one of life's most important moments. We are here to make a difference in the lives of our clients and the community where we live and work.

Contact us for more information or to get a copy of our free guides about the settlement for both sellers and buyers.



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