



The Kimball Farms Observer



Volume 36, No. 4 *Training to halt choking — page 7* April 2026

90th Birthday Gift Journey to Antarctica

By Bruce Bernstein
Observer Contributor

I FELL IN LOVE with the beauty of the Arctic — its ice formations, openness, and wildlife—when I traveled to Greenland about 10 years ago with a Dartmouth College alumni group. There I experienced the magic of sharing the ocean with whales and seals and even plunging into the Arctic Sea.

For that voyage, Dartmouth rented a comfortable, but not fancy Russian scientific vessel. On its forward deck was a tank about 20 by 20 by 10 feet with a hose to suck water up from the Arctic. You entered a sauna inside the ship, warmed up, then opened a door to the foredeck, walked a few steps, and jumped into the tank. A ladder inside made it possible to climb out.

I loved the total experience and did it on my own every day I was on board.

So when I approached my 90th birthday in February and my wife, Lita, said I should give myself a birthday present, I knew what I wanted to do. I'd just received a brochure announcing a Dartmouth trip to Antarctica and saw a chance to recreate what I'd loved in the North while exploring a part of the world entirely new to me.



Photo by Lily Wayne

Author Bruce Bernstein, in Explorer gear, found icy coastal cliffs and squads of penguins were familiar sights.



Photos by Bruce Bernstein

On this trip, however, when an Antarctic plunge was offered, I decided not to do it. Some combination of its being organized by National Geographic and having to get in a line of 50 people, face high winds, and Lita telling me she was nervous and feared my heart might not survive it...all led to my decision to pass.

One benefit of this trip was a flight over the

Journey, continued on page 2

Journey, continued from page 1

ever-stormy Drake Channel between South America and Antarctica, saving two travel days. I flew from Bradley International Airport in Windsor Locks, Conn., to Atlanta, then overnight to Santiago, Chile. I stayed overnight in Santiago, flew to Puerto Natales, Chile, and from there to King George Island, Antarctica. There we walked a few steps into the ocean for a wet climb onto one of the inflatable Zodiac boats to take us to our ship waiting off shore.

All plans in Antarctica must be tentative because the weather is difficult to predict and can change very rapidly. Throughout our trip the weather was challenging with limited visibility and high winds. At first, our scheduled flight to Antarctica was grounded, but the next day, as we were boarding a bus to a national park thinking that we were still grounded, we learned there was a break in the weather and our plane could take off and land.

The high winds in Antarctica throughout the trip made it too dangerous to kayak, a great disappointment to me, but we did navigate in the Zodiacs between breaching Humpback whales: a magical experience.

My favorite time on land was walking among the penguins. There are 18 varieties of penguins, and we

spent time with two: gentoos and chinstraps. They spend six months of the year at sea where they “porpoise” up and down gracefully. On land their walk reminds me of Charlie Chaplin’s. They have no natural predators on land, so approach humans comfortably with a sense of curiosity. They only come to land to build nests and procreate. A colony may in-

Throughout our trip the weather was challenging with limited visibility and high winds.

clude thousands of penguins.

I loved being among them, watching the parents go to sea to get food for their young and then locate their offspring, by sound among the countless nests.

I’ve left the highlight of my trip for last. Just being among towering icebergs the size of islands, cruising near vertical glaciers, and breathing air cleaner than I had ever encountered, gave me a feeling that’s difficult to describe. It had a spiritual, awe-inspiring dimension that would be enhanced when I’d sight a seal napping on a sheet of floating ice.

Such moments made the entire trip worthwhile.



Photo by Bruce Bernstein

National Geographic Explorer at anchor offshore.

President's Letter*Sweetest Season:
Spring Arrives*

WE MADE IT! Spring is busting out all over, as the song says. The garden plots are open, and our inveterate gardeners are out there tilling and planting. The grounds crew has traded in snowplows for rakes and pruning shears. I think this is the sweetest and most optimistic time of year.

March was filled with trips, concerts, and chances to eat out. Our folks ate pancakes at Ioka Valley Farm in Hancock and visited the Spring Bulb Show at Smith College. We were blessed with a wonderful children's art show in the Connector Gallery and Molly Pomerance's terrific paintings in the conference room. John Cheney and the Kimball Farms Singers got us into the Irish mood with songs and Irish coffee, and then Mike Paglier and the kitchen joined in with special cocktails and a menu straight out of Dublin.

Thanks to the dedicated marketing team, our apartments are virtually all full, and we have had a steady stream of new residents. Welcome to all!

Our Spring Fund Drive has been very successful, and we will be distributing scholarships to our staff members and Lenox High students this spring. Thank you to everyone who participated! If you have not yet contributed, there is still time.

Bill Kittler and his team have addressed many of our chronic problems. The projector is working, and we are once again showing movies (with our fingers crossed). Channel 1390 has been repaired and made available to all apartments without its annoying jiggle. The wood-working studio is reopening, under the watchful eye of Reed Hand. The Friendly Friday space by the Pub has been cleaned up and refurnished. There is a new bulletin board in the hallway by the bridge labeled the Trading Post, where you can post notices about anything you found in spring cleaning that is not suitable for the Corner Store, but you would like to give away.

We are looking forward to a very busy April. The Trips Committee has plans for several excursions, starting with the Culinary Institute of America in Hyde Park, N.Y. Be sure to check the notebook in the bridge hallway for upcoming adventures. Think Spring!

— Pat Steele, President,
Kimball Farms Residents Association

Editor's Desk*Rewarding Writers*

WE ARE EXPERIMENTING. In the past, the *Observer* accepted most well-written literary contributions whether or not they reflected life at Kimball Farms. Recently, we moved away from that open-door policy to focus more on our community and stories that connect us with one another. Readers have responded positively. Yet, well-written verse and poetry still trickle in. How do we recognize them?

Pat Flinn, now on staff as an associate publisher, came up with a solution. Gather such submissions into a binder of "Resident Writings" and display it in the Kimball reading parlor. If they draw enough interest, we could produce an annual "Literary Supplement" to the *Observer* with editorial awards.

Let us know what you think about a literary supplement via email to kfobserver235@gmail.com or a note in our office door slot behind Elevator E on the second floor in Lenox.

— Charles Bonenti,
Observer Editor

OBSERVER MISSION

The Kimball Farms Observer is written by and for the residents of Kimball Farms. Our mission is to enlighten, connect, and entertain Kimball residents. Submissions that advocate, complain, or otherwise conflict with that mission will be referred to the administration.

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Multiple “New Beginnings”

By **Dorothea Nelson**
Observer Contributor

MOVING to Kimball was more like coming home than relocating for Virginia Giddens. She'd lived in Stockbridge for several years, was familiar with the Berkshires, and had many local friends. But she still faced the confusion we all feel when our address changes, especially when it entails leaving one's own home for community living.

Deciding what to take, what to leave behind, and what to do with what's left behind was eased by the moving manager — “All That Matters Organizing” — recommended by Kimball staff. They provided help, right down to placing furniture and hanging pictures. When I visited soon after her February move, I anticipated unpacked boxes but found a well-ordered apartment.

I also found Scarlett, the gorgeous ebony cat who's been with Virginia for several years. Scarlett was the lone animal left in a Florida humane-society shelter when Virginia found her. She was scrawny with odd patches scattered around her tiny body. When Virginia held her and Scarlett put her paws around Virginia's neck, husband Jim (who passed away in 2024) knowingly commented: “That's it.” No longer scrawny and with sleek black fur, Scarlett examines everyone who enters Apt. 329!

Virginia was born in West Hartford, Conn., and lived there until she went to Smith College. Her major in history prepared her for a career in high school teaching and for nine years she taught in

several of New Jersey's private schools.

There was time for more than teaching. She went to Florida to serve as bridesmaid at a friend's wedding and met James “Jim” Giddens, who served as an usher. From that beginning, friendship led to marriage in 1969.

There were other “new beginnings” for Virginia. She embarked on earning a law degree at Fordham University Law School, from which she graduated in 1981. Degree in hand, she went on to a 25-year career as a court attorney in New York's Family Court system. She worked for several judges who handled juvenile delinquency, foster care, abuse and neglect, support, custody, and adoption cases.

It was a demanding job, she said, that “opened my eyes to tough family situations. In fact, it opened my eyes to the whole world from which my earlier years had protected me.”

A new beginning awaited, this one in Stockbridge, where she and Jim purchased a second home. They both loved the cultural scene. For many years, Virginia served on the board of The Mount in Lenox. Together they appreciated the music at Tanglewood and the many theater offerings in the Berkshires. Virginia's love of reading encouraged her to help others through her volunteer work with the Literacy Network, based in Lee.

There was time for travel, too, particularly to the Caribbean and Western Europe where they especially enjoyed their time in Germany and France.

Virginia and Scarlett are waiting for you to put them on your call list and make a date to visit.



Photo by Lily Wayne

Virginia Giddens

She went on to a 25-year career as a court attorney in New York's Family Court system.

Convergence of Careers

By **Jean Rousseau**
Observer Contributor

TWO DIFFERENT careers have made for a complicated but interesting life for Mary Lee and Steven Ledbetter. Mary Lee chose a career in life sciences, principally in cell biology. Steven began his college years in physics but soon felt called to classical music and has devoted himself to that field.

Daughter of a U.S. government scientist, Mary Lee was born in Mexico where her father was seeking sources of natural rubber for the World War II effort. His career then took the family to Hawaii, South Africa, Australia, and California. Along the way, he taught Mary Lee statistical analysis, to the benefit of her later career.

Steven was born and raised in Minneapolis. His father was a WWII veteran who worked there for the U.S. Office of Price Stabilization. When that agency was disbanded 1953, the family moved to Tucson, Ariz., where Steven lived until he was admitted to Pomona College in 1960. He became enamored with music and majored in it, graduating in 1964.

Mary Lee enrolled at Pomona two years later, majored in zoology and chemistry, and graduated in biochemistry in 1966. They met when he was taking a course in orchestral conducting and she was a violinist in the college orchestra. She preferred to play barefoot and surmises that was what first drew his attention.

Steven began graduate study at New York University and taught at NYU's University College of Arts and Sciences (now Bronx Community College). Mary Lee enrolled at Rockefeller University in New York in 1966 to work in cell biology. They married in 1967.

Steven's study of 16th-century madrigal music led to a fellowship in Rome and Modena, Italy, in

1968. Mary Lee secured a grant to study at nearby Parma University for the year, and infant son Bill enjoyed Italy's universal child care.

Back in New York, Steven completed his PhD in music in 1971 and Mary Lee graduated from Rockefeller in 1972. That year, Steven was offered a teaching post at Dartmouth College and Mary Lee received a series of post-doctoral grants there in microbiology research and teaching.

Steven moved to the Boston Symphony Orchestra in 1979 to write program notes for each season's performances.

"I wrote hundreds of them," he said. "Some I taught many times."

More challenging were premieres about which nothing was recorded, so he had to work from the music scores. Having retired in 1997, Steven continues to write freelance.

Mary Lee was hired in 1980 to teach at Holy Cross University in

Worcester, much closer to Steven in Boston. She retired in 2010 and works part time for the National Science Foundation reviewing grant proposals and consulting on new and improved methods of teaching. She also plays violin with the Stockbridge Sinfonia.

Their son, Bill, is a business consultant and teacher to executives in Singapore and has one son. Daughter Joanna is an American Sign Language interpreter in Virginia and has given them three more grandchildren.

The Ledbetters first set roots in the Berkshires with a 1980 summer rental in Richmond. They bought a three-season cottage there in 1981 and built a home on Lenox Road (very accessible from Tanglewood) in 1990.

Mary Lee said she is looking forward to exploring the Kimball Farms neighborhood's hiking trails, getting to know the other residents, and "being in a place that's comfortable and safe to spend the rest of life."



Photo by Lily Wayne

Steven and Mary Lee Ledbetter

Chasing Elusive Culprits

By Peggy Braun

Observer Contributor

MOST RESIDENTS are unaware there's a group similar to the fictitious Marlow Murder Club* at Kimball Farms. They are called The Knee Replacement / Missing Car Keys / Hearing Aid Club (KRMCKHAC). They must remain anonymous because of the importance of their work. You might try to guess who they are, but all of them have white hair and lots of wrinkles—just like you and me. They gossip about their neighbors and dislike liver and bacon enough to go to the Pub on those nights it's served—just like you and me. So give up trying.

Unlike us, the group spend much of their time looking for clues and evidence to apprehend whoever has committed dastardly crimes against fellow elders in Independent Living. This person steals people's library books and keeps them until they are overdue, then places them in apartments of residents who never checked them out.

The culprit has also stolen dinners from paper bags sitting outside the dining room at 4:30 for pick-up. The MO is to leave an empty bag with one potato chip in the bottom as a signal that he or she has struck again. The thief has come to be called the "Potato Chip Monster." Motive is unclear. Why would anyone steal a dinner that he or she could just order for themselves?

The KRM (for short) Club speculate that it has to do with the newer regulations from the dining room about what you can and cannot have or take out. Perhaps the thief wants *two* soups or a fruit cup *and* ice cream but can only have one of each. So far it is all speculation.



This desperate individual has also watched other people's TVs when they were on van trips to Amherst or Albany and charged \$20 to the resident's Amazon Prime in order to watch first-run movies. The interloper clearly does not appreciate our excellent Saturday movie showings or has become frustrated with the frequent equipment failures.

The KRMs thought they had finally caught her in the act when they saw a person — whose name will not be revealed — carrying a card table down the hall from the Corner Store on her head. When the KRMs told her to drop the table and put her hands in the air, she did so, but then explained that the table had a sign on it saying "Free Table." From then on, Lily at the Corner Store changed the sign to read "Free Items on the Table."

Clues have included faint scooter tracks on the carpet. The KRMs realize that a serious scooter chase might take place if this person were caught. To make matters more

puzzling, there have also been large cane imprints in the rug. It's possible the Potato Chip Monster has an accomplice.

As these heinous crimes increase, the KRMs ask for your help. If you see or hear anything strange, please leave a note for the KRMs in the mail room. Rewards are being offered if your information leads to the apprehension of the culprit(s). They include free dog walking on a snowy day for dog owners; free catnip for cat owners; and a full bag of potato chips for non-animal owners.

Thank you for your help. The KRMs always get their man (or woman).

*See book review in the March 2026 *Observer*.

Dining Staff Get Heimlich Training

By Pat Flinn

Observer Contributor

FOOD SERVICE EMPLOYEES from Independent Living and Sunset recently received certification in using the Heimlich maneuver to save a choking person.

David Katzenstein, a certified CPR and Choke Safe instructor and member of the Egremont Fire Department, came to Kimball on February 16, to certify 18 Independent Living and three Sunset employees in the proper way to complete the maneuver.

Mike Paglier, food service director, said certification every two years is a state requirement.

“This was not the first time for this training,” he said, “but it was the first large group. The benefit of many staff members attending is that more are familiar with the steps involved when administering the abdominal thrust maneuver.”

The session lasted over an hour in the auditorium. After videos of choke-safe instructions and protocol, staff demonstrated their competency with hands-on practice of the method.

“The instructor donned a vest with a pad on the back for between-the-shoulder-blade slaps and a fake belly button to simulate an actual person in distress,” Mike explained. “The student needed to squeeze the vest properly to release the ‘food’ that was lodged.”

A 2006 Massachusetts law requires all restaurants with seating capacity of 25 or more to have one Heimlich-certified person available per shift in the dining area.

“The Good Samaritan Law protects the person performing the maneuver,” Mike added. “A choking person can refuse help, but if they fall to the floor and lose consciousness, it is considered ‘implied consent’ and help can be administered.”

Dan Flynn, assistant food service director says: “Now I feel more confident in handling these situations.” He reported that server Rich Houghtaling has had to perform the maneuver twice, and both were successful.



Photo by Mike Paglier

Server Lori Belknap applies the Heimlich maneuver to Choke Safe instructor David Katzenstein.

Seamstress Service Returns to Kimball

By Linda Conway

Observer Contributor

SEAMSTRESS Doreen Gerson began seeing clients in the Kimball Farms conference room on March 16. She plans to offer simple alterations and will return every other Monday morning from 11:30 to 12:30. Clothing presented one week will be returned two weeks later. Consult her on specifics and costs.

Doreen worked as a server and hostess in the Independent Living dining room until 2018. She and her sister, Colleen McDonough (still a hostess on the Kimball dining staff), were known for their creative party decorations and costumes, especially



Photo by Charles Bonenti

Seamstress Doreen Gerson on her March 16 visit.

at Halloween.

Doreen was particularly pleased to have an exhibition of her costumes in the Commons area display cases.

She has five children and eight grandchildren (all in the Berkshires, within three miles of

each other) and continues to make costumes, for them and for various nonprofit groups. She recently founded a Berkshire chapter for the German-based international charitable organization “Be-Witches,” that raises money for local children and families.



Photo by Lily Wayne



Photo by Charles Bonenti

Jeannette Cooper has been waiting for the woodworking shop to reopen to work on her Nantucket baskets. Reed Hand will continue as the shop monitor.

Woodworking Shop Reopens

By Charles Bonenti
Observer Editor

WHEN Jeannette Cooper moved into Kimball Farms late last year, she looked forward to crafting the woven Nantucket baskets she's been making for years as gifts for family and friends. Part of the process, she explained, is drilling tiny holes through the reed used for the outer rim and tapping equally tiny nails through those holes into an inner rim reed, thus holding the woven staves of the basket in place.

She also sands the baskets, which leaves a sawdust residue she did not want in her apartment. Unfortunately, she discovered, the basement woodworking shop used by residents had been closed since last summer because of safety concerns. Complaints were raised at the January Residents Association meeting.

The shop had been open at all hours and the band, hack, and table saws were not safely secured, explained Kimball Executive Director Bill Kittler, who said he first heard about the closing at the January meeting.

"The full access at night was a concern," he went

on, as was the lack of safety locks on the power saws.

Since then, he said, an electrician rewired the outlets so key access is needed to power the starter switches on the saws. Initially, access will be limited to 10 a.m. to noon Monday through Friday.

Resident Reed Hand, who has been the shop monitor for years, will again be available to advise on tool use and safety. Make an initial appointment with Reid to sign a competency review and waiver and you are free to use the woodshop after that.

Other improvements include construction of a wall to hide kitchen equipment and clutter from the Friendly Friday lounge outside the Pub. Bill said matching chairs will also be purchased for the lounge area and staff will no longer use it as a break room.

More news on redecorating the public areas of Independent Living will be forthcoming, Bill added, once an interior designer is hired. In the meantime, residents are asked to give any suggestions in writing to Residents Association President Pat Steele or Stephanie Johnson of the advisory team, or leave them in a labeled box outside the administration offices.

Understanding Osteoarthritis

By **Stephanie Beling, MD**
Observer Columnist

THERE ARE MORE than 100 different types of arthritis and related joint diseases. Some are degenerative, others autoimmune, infectious, or related to metabolic disorders. Osteoarthritis is degenerative and, by far, the most common. In the United States, 32 to 33 million adults have symptomatic osteoarthritis. It is strongly age-related and, past 50, more common in women.

It most often affects the knees, hands, hips, and spine. It occurs when the cartilage that lines the joints is worn down or damaged and the bones rub together when used.

It is, however, a disorder of the whole joint, not just the cartilage. Understanding how cartilage is nourished, why it degenerates, and where pain comes from helps explain both the disease process and why movement can be beneficial.

We can understand how osteoarthritis strikes by visualizing how the joint works. Within it, two bones meet inside a capsule containing a thick “lubricant” called synovial fluid. The end of each bone is covered by a layer of cartilage that provides a smooth gliding surface. The synovial fluid nourishes the cartilage by being squeezed through it during movement such as walking. In osteoarthritis, as the cartilage becomes worn, the bones no longer move easily together. Instead, the surfaces grate on each other. The edges of the worn cartilage harden into bone spurs. Bits of cartilage may even break off and float in the fluid surrounding the joint.

Meanwhile, the bone beneath the cartilage thickens and hardens in response to increased stress. This reduces its ability to absorb shock and further in-

creases mechanical burden on the remaining cartilage. The synovial lining may also begin producing inflammatory substances that accelerate cartilage breakdown. Thus, osteoarthritis progresses through interacting mechanical, biochemical, and inflammatory processes in a vicious cycle.

Osteoarthritis has one predominating element: pain. Importantly, cartilage itself does not cause pain because it has no nerve supply. Pain arises

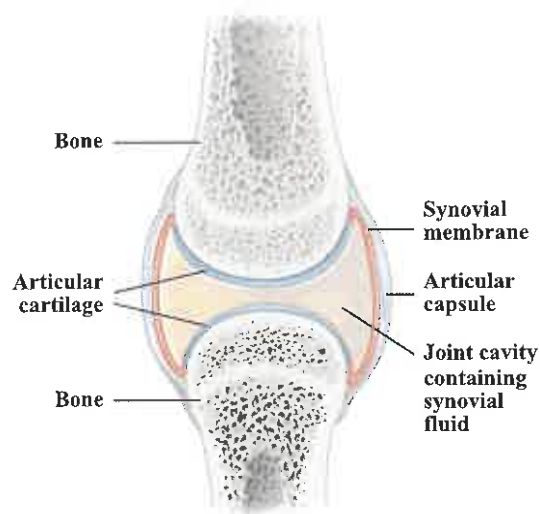
from other joint structures.

The underlying bone is richly innervated and becomes painful due to increased stress, small fractures, or bone marrow lesions. The joint capsule and ligaments may be stretched or irritated as joint stability declines. Surrounding muscles may become weak, tight, or fatigued, contributing to discomfort. In some individuals, the nervous system itself becomes sensitized, amplifying pain signals.

Together with a physician and a physical and/or occupa-

tional therapist, a person suffering from arthritis should devise a health plan, with appropriate medication, exercise, and attention to maintaining a healthy weight (excess weight is extremely damaging to the affected weight-bearing joints). Injections to reduce inflammation and even help restore cartilage may be tried, and eventually a total or partial joint replacement may be needed.

In summary, osteoarthritis develops when mechanical stress, age-related changes, and inflammation overwhelm cartilage’s limited repair ability. Although degeneration occurs in cartilage, the pain arises primarily from bone, the synovial lining, soft tissues, and altered pain perception. Regular gentle movement supports cartilage nutrition and joint function, even in the presence of osteoarthritis.



Exploring Near-Death Experiences

By Mary Misch
Observer Columnist

SEBASTIAN JUNGER, best known for books about highly dramatic events in our world, has joined the ranks of writers speculating on life after death. His recent book, *In My Time of Dying*, has the subtitle *How I Came Face-to-Face with the Idea of an Afterlife*. It is by a rambling and complicated route that this author states his case.

In a slim volume of 162 pages, Junger first covers what may be called death-defying events in his younger life and the lives of friends. In the prologue alone, his opening anecdote about a close call while surfing the wintry Atlantic has the flavor of his best-known work, *The Perfect Storm*. He immediately follows this with accounts of risky work trimming tall trees, then near-misses as a reporter on the U.S. conflict in Afghanistan.

The first of two sections that complete the book is called "WHAT" and takes up 63 pages. In June of 2020, Junger is 58, living with his wife and young daughters in a remote part of Cape Cod. He wakes from a vivid dream in which his family is mourning him. In a typical digression, Junger next describes the background of his father, Miguel Junger, who came here from Portugal at the age of 18 and reached his goal of becoming a physicist with an MIT degree. Junger states, "My father was a scientist who didn't believe in anything that he couldn't measure and test."

Later that June day, a recurring pain becomes acute, and Junger is taken to Cape Cod Hospital. Internal bleeding is severe, and an aneurism is suspected. While steps are taken to find and repair the damage, Junger grows weaker, and the medical staff

see him as close to death. He says, "I became aware of a dark pit below me and to my left. ...I became aware of something else: My father. He'd been dead eight years, but there he was...simply existing above me. ...My father exuded reassurance and seemed to be inviting me to go with him. ...Because I didn't know I was dying, his invitation to join him seemed grotesque."

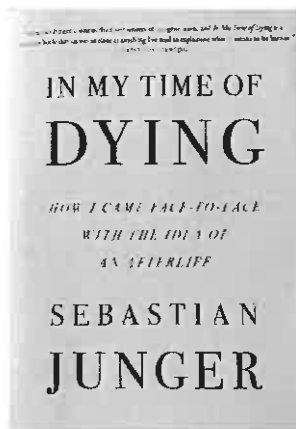
From that point, Junger digresses to a story of an adventure in Spain at the age of 20. He follows that with a summary of his mother's family history in Europe and their connections with theoretical physicists. Then the technical details of the Cape Cod doctors saving his life are merged with a story of his father's sister's death, then one of his own adventures with African warring tribes, then a stay with Moroccan camel traders. If the stories seem like hallucinations, they provide some relief from all the clinical information. This section ends with a de-

scription of a part of *Moby-Dick*, including Melville's quote: "So man's insanity is heaven's sense."

The final section of this book is called "IF." Here Junger compares his own near-death experience to anecdotes about many others. Heretics and physicists state their views. Junger admits, "The secrets that physicists have been prying open made me feel like we were asking for trouble." A final story is about a camping trip with his father. At the end of the section is an untitled photograph of a man and a young boy.

An appendix lists a page's worth of "prominent and useful books" plus 18 pages listing research reports. Near the end is the title of an article from *Philosophy Now* called "Can the Multiverse Give You an Afterlife?" It seems that people must go on looking for the answers to such questions.

This book is in our library.



April Events

Monday, April 6 • 7 pm

Speaker Series
Auditorium

Wednesday, April 8 • 11 am

Sewing Workshop
with Deborah Carter
PH Art Room

Wednesday, April 8 • 7 pm

Iron City Blues
with Madame Pat Tandy
& Charlie Apicella
Auditorium

Monday, April 13 • 7 pm

Emily Kalish, violin
Auditorium

Monday, April 20 • 7 pm

EdanSe Ballroom Dance
Auditorium

Tuesday, April 21 • 4 pm

Marc Lendler
Common Sense and
the American Revolution

Wednesday, April 22 • 3:30–5 pm

Fiber Arts Show Reception
PH Art Room

Wednesday, April 22 • 6 pm

Berkshire Camera Club
PH Art Room

Wednesday, April 29 • 7 pm

Trivia Night
with Lenox High Admin Team
Auditorium

Thursday, April 30 • 7 pm

Michael Leidig, pianist
Auditorium

April Trips

Wednesday, April 1 Bus at 9:30 am

Culinary Institute of America
Lunch/Tour

Saturday, April 4 Bus at 1:00 pm

Play “Representation and How to Get It”
Monterey Meeting House

Tuesday, April 14 Bus at 6:00 pm

“Let’s Eat Out”
Zucchini’s Restaurant

Friday, April 24 Bus at 6:15 pm

Berkshire Symphony
Williams College

Birthday Wishes

Twenty-seven residents celebrate birthdays in April. There is a 26-year spread between the youngest and oldest celebrants.

April birthdays belong to: Doug Cannon, Lewis Steinberg, Roberta Corso, Mary Ann Minella, Elizabeth Michel Cleeve, Nadine Gill, Michele Gilligan, Annie McHugh, Helen Mary Shaffer, Lillian Bender, Martha Keller, Dave Vacheron, Cynthia Coleman, Judy Matthews, Lisa Gamble, Sarah Harrington, Georgeanne Rousseau, Reid White, Paul Nesbit, Mollie Pomerance, Mary O’Brien, Elaine Sullivan, Craig Cusson, Judy Glockner, Michele Horton, Joan Barrett, and Kristin Gibbons.

Happy Birthday to each of you!!

In Memoriam

Nelli Van Batavia

February 4, 1933 to February 21, 2026

Agnes Peron

September 1, 1940 to March 3, 2026

Marshall Raser

August 18, 1928 to March 14, 2026

Observer Spotlight



Photo by Pat Steele

Residents gathered for a high tea at the Red Lion Inn on February 27.



Photo by Charles Bonenti

Kimball residents pose March 18 on recreated bow of the R.M.S. Titanic in an immersive exhibition at the Armory Studios in Schenectady, N.Y.



Photo by Charles Bonenti

Molly Pomerance at her art show opening March 18.



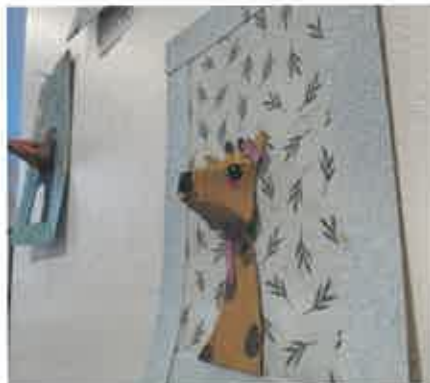
Photo by Pat Flinn

Lying down on the job doesn't mean you're lazy, just tackling a repair.



Photos by Lily Wayne

Art by 4th to 6th graders at Montessori School of the Berkshires was among student works in a March Connector Gallery exhibition.



Animated leprechaun purchased by dining services last year called to passers-by at St. Patrick's Day events.



Photo by Charles Bonenti