Living at North Farm with its amazing wildlife we often come across a bird or animal in some distress, and need to know if there’s anything we can do to help. It’s often difficult to know if you should help a wild animal. To be honest, it all depends on the species of the animal and its age and behavior. Best thing to do is to call the Wildlife Clinic.

The clinic is dedicated to the care of injured and orphaned wildlife in Rhode Island. Licensed by both the state and federal government, it helps over 5,000 wild patients each year from all corners of our state, with the goal of releasing them back into the wild.

Be cautious if you see animals that might be rabid. Striped skunks, red and grey foxes, woodchucks, raccoons, and all species of bats are considered to be Rabies Vector Species (RVS). If you see one of these animals that might need assistance, do not touch it with your bare hands.

If the creature is not of the RVS species, and you decide you want to help, keep the following in mind:

• Protect yourself with gloves when you pick it up.

“Thankfulness is the beginning of gratitude. Gratitude is the completion of thankfulness. Thankfulness may consist merely of words. Gratitude is shown in acts.”
—Henri Frederic Amiel

“Let us be grateful to the people who make us happy; they are the charming gardeners who make our souls blossom.”
—Marcel Proust

“We must find time to stop and thank the people who make a difference in our lives.”
—John F. Kennedy

“Piglet noticed that even though he had a Very Small Heart, it could hold a rather large amount of Gratitude.”
—A. A. Milne, Winnie-the-Pooh

“Gratitude turns what we have into enough.”
—Anonymous

“In everything give thanks.”
—I Thessalonians 5:18

“Gratitude makes sense of our past, brings peace for today, and creates a vision for tomorrow.”
—Melody Beattie

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A Tax Snapshot
By Richard Leroux, Tax Consultant

As the year end is approaching, it is a good time to review your portfolios. This article will focus on the non-IRA and non-pension funds.

Identify any stocks that are currently at a loss with little chance of recovery. Sell these securities by year end to recognize the capital loss. The loss will offset any capital gains earned during the year, and any excess capital loss over gains can reduce taxable income up to a maximum of $3,000. Any loss that exceeds any capital gains and the $3,000 of taxable income reduction is carried over to 2022.

For example, a taxpayer sells securities at a loss of $19,500 by December 31, 2021. This will offset the short-term and long-term capital gains of $5,000 generated during the year, taxable income will be reduced by $3,000, and $11,500 loss is carried over to use in calendar year 2022.

Be careful of the “wash sale” rules. This is a term IRS uses to identify the purchase of the same or identical stocks in the taxpayer’s non-IRA, IRA, and pension funds either 30 days prior or subsequent to the stock loss selling dates. The stock loss is eliminated as if the sale did not occur.

Contact your tax preparer regarding this tax strategy.

Whew! It’s a seller’s market. Real estate sales continue to beat expectations. Out of state buyers are having a strong and positive impact. These super-charged prices will likely level off down the road. Meanwhile, there are few condos on the market and lots of buyers available. That is a perfect recipe for a very prosperous New Year for sellers at North Farm. Best Wishes for a Fantastic Season!!
November/December 2021

The Masthead

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The Masthead is an independent newsletter. We welcome contributions from members of the community. Material submitted is subject to editorial approval and revision. Please submit material by email to the Editor.

Mary Jo Lovell
1942 – 2021

Two years ago, when an ailing Jo Lovell moved from her home on Sea Breeze Lane to be closer to her family in northern Massachusetts, then-editor Bruce Amand wrote on these pages about her “enormous” contributions to The Masthead. As this newspaper’s Production Manager for 12 years, she took extremely jumbled raw material and turned it into an attractive package ready for the presses.

Jo Lovell, 79, passed away at her daughter’s house in Andover, Mass., last July. She was born in Ohio and raised in Nebraska, where she attended college, then followed her military husband and raised a son and a daughter.

At the start of her long and varied working career—which included sewing instructor at Macy’s, Girl Scout publicity agent, and human resources director for two different software companies—a twenty-something Jo became an editor at a daily newspaper in Clovis, N.M. Decades later, after retiring to North Farm in 2006, she dusted off her publishing skills, volunteering to learn desktop publishing for our bimonthly paper.

Here in Rhode Island, Jo made many friends and was very active in social groups, helping organize North Farm events ranging from waterfront picnics to social-committee functions to small-group luncheons. She also enthusiastically participated in a women’s philanthropic organization called P.E.O. Her extensive collection of seashells and dolphin figurines marked her love of the beach and the ocean. And her love of driving her red Mazda sports convertible (her email was: miatamama@verizon.net) reminded all of her outgoing, fun-loving personality.

By Joe Jablonowski

Editorial

Remembrance and Celebrations

Probably no other time of year has so many holidays. This month begins with Veterans Day, followed by Thanksgiving and Hanukkah. December has Pearl Harbor Day, Christmas, Kwanzaa, and New Year’s.

They are not all joyful, but a day set aside from every other day tells us to take notice. On November 11 and December 7, not only do we as a nation remember those who served in the military or gave their lives, we express our gratitude.

The Thanksgiving holiday reminds us that we need to give thanks, in case we neglect to take the time throughout the year.

Most holiday celebrations center around food, enjoyed in the presence of family and friends, as Gail Tonnessen writes in this issue about her Scandinavian Christmases. Celebrants recount memories of past holidays, keeping alive the traditions that bind the families together. As the years pass—the children grow up and the seniors age—how the holidays are celebrated changes and new traditions are started.

Gift giving is often a part of these celebrations. This year we encourage people to support our local artists and to support the galleries and shops in the East Bay. Mary McKee has written of six venues where you can find and buy affordable art for those on your shopping list. Faye Zuckerman’s article on the Imago Gallery in Warren presents another option.

By Gail Tonnessen
A Hidden Treasure in Plain Sight
By Ellen Bensusan

Three doors down from the corner of High and Church streets in Bristol is a modest cedar-shingled building that is easily passed by. However, when you look up to the second story and see the stained-glass Star of David, you get a hint as to the important role this building played in the history of Jewish immigrants in the East Bay.

The Jewish community in Bristol was founded by Eastern European immigrants fleeing from anti-Semitism. Some lived in Bristol as early as the 1890s. The Bristol town directory of 1905 listed 36 Jews. Warren’s town register listed three Jewish residents—a doctor, a grocer, and a tailor. The National India Rubber Company (originally on Wood St.) provided employment for many.

When the small Jewish community grew, they needed a place of worship. As Orthodox Jews, they could not travel on the Sabbath so they needed a synagogue in walking distance. The community of Jews formed United Brothers Synagogue or Chevra Agudas Achim on June 11, 1900. The building at 205 High Street was built in 1916.

The Jews of Bristol have historically had a cooperative relationship with the churches in the area. The founders of the synagogue were aided in their search for a building by St. Michael’s Episcopal Church and St. Mary’s Catholic Church. Even today, congregants sit on pews donated by both churches.

This recurring theme of friendship more recently peaked after the massacre of congregants at the Pittsburgh Tree of Life Synagogue on October 27, 2018. Immediately, local Bristol churches reached out to United Brothers to offer their support. On November 2nd, at the monthly Shabbat service, over 100 people showed up. Neighbors stood outside the door to greet

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Let me introduce you to my little friend. I never leave home without it.

For a small plastic card, it has an impressive name: America the Beautiful, The National Parks and Federal Recreational Lands Pass. It provides free lifetime admission for all U.S. residents 62 years or older, to all National Parks in the United States, and to many smaller federally operated locations.

Since I bought this pass ten years ago for $10, it has treated me (and my wife, and two traveling companions) to free access to some magnificent natural wonders such as Yellowstone National Park, Yosemite National Park, the Grand Canyon, Grand Tetons National Park, Bryce Canyon, Rocky Mountain National Park, Mount Rushmore, Devil’s Tower, and the site of Custer’s Last Stand.

Better yet, this pass can be used at federal locations locally, such as six stunningly beautiful beaches on the outer banks of Cape Cod, the Whaling Museum in New Bedford, MA, the Slater Mill Complex in Pawtucket, RI, the John Adams Homestead in Quincy, MA, the John F. Kennedy birthplace and childhood home in Brookline, MA, the Longfellow House in Cambridge, MA, and many other interesting day-trip destinations.

Unfortunately, on August 28, 2017 the cost of this lifetime pass was increased from $10 to $80. Don’t ask me why. But even at $80, this pass is an excellent deal if you plan to travel in this beautiful country during the next ten years. Annual passes are also available for $20 per year.

With this pass, you can take all of your grandchildren, and as many of their friends as you can squeeze into an SUV, on a memorable day-trip to a spectacular Cape Cod beach...all for free!

You can buy this senior pass online or in person at any National Park site. ■

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(Entry fee per vehicle without National Parks Senior Pass: $25)

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- Marconi Beach, Wellfleet, MA
- Head of the Meadow Beach, Truro, MA
- Race Point Beach, Provincetown, MA
- Herring Cove Beach, Provincetown, MA
Affordable Art: Shop Early, Shop Local

By Mary McKee

Local artists contribute to small-town charm with big-time talent that we at North Farm enjoy. RI was the first state to stop collecting sales tax on original, local art sold here. Each of these six venues offers affordable, local art as an attractive holiday gift-giving option. Their websites are noted but you can also follow them on Facebook and Instagram for up-to-date information.

Tucked away at 10 Wardwell Street, and abutting Linden Place, is the Bristol Art Museum (BAM). If the artwork on exhibit is beyond your budget, a gift certificate will offer your loved one (or yourself!) enrollment in one of the many art classes, from drawing and painting to tapestry weaving and photography or attendance at a lecture. bristolartmuseum.org

The current BAM (printmaking) exhibit is titled “All Types.” Take a short walk to the Rogers Free Library, 525 Hope St, to view BAM’s Community Art exhibit, “It Takes All Types.” Here you’ll find affordably priced work by local and student artists. While at the library, notice the display of RFL mugs and book bags, with sales supporting the various programs offered to residents of all ages by this not-for-profit. rogersfreelibrary.org

Around the corner, at 39 State St, Bristol, is Hotpoint Emporium, a not-for-profit cooperative offering artful gifts crafted by member artists, who receive 100% of sales proceeds. Spend your money buying cards and totes designed by local artists and your “gift wrapping” will be attractive and useful long beyond the holidays. The shop may seem small, but visit the lower level to find more unique treasures. hotpointemporium.com

Begin your Sunday Stroll AKA Warren Walkabout at 498 Main St, The Collaborative, a gallery with 14 members and monthly featured artists, offering online sales, curbside pickup, and shipping. They offer art classes for a fee to adults, but their Warren Art Academy provides free art classes for children, grades K–12, and their gallery features youth artists monthly. Their new weekend Pop Up Market on 4 Market St highlights a solo show by a local artist. From 4–8 on November 27, Warren’s Illumination Night, The Collaborative and its frequent partner, Hope and Main, will sponsor a special art and food event. thecollaborative02885.org

This is the 6th year of operation for MIW (Made In Warren), which started as a “pop-up” but now has its own space at 476 Main St. Its 35 to 40 dues-paying, member artists run this collaborative where, as I was told, “everybody does everything.” MIW is open daily, from 10 to 6, with expanded hours during the holiday season. For every $10 you spend you’ll receive a raffle ticket for a gift basket of local products. madeinewarren.com

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Billy Andrade, Pro Golfer

Living in Bristol, with our wonderful Portuguese community, we come across the name, Andrade, on a regular basis. Andrade is a surname of Galician origin, which emerged in the 12th century as the family name of the knights and lords of the small parish of San Martiño de Andrade (St. Martin of Andrade), in the municipality of Pontedeume. A number of Andrade families reside in the United States, specifically, in California, Hawaii, Massachusetts, and Rhode Island. One of our more notable Andrades is the professional golfer, Billy Andrade. Born in Bristol in 1964, Billy went to Providence Country Day high school, and from there went on to Wake Forest University, where he helped lead their Demon Deacons to an NCAA football championship in 1986. The next year he played on the U.S. golf team that beat Great Britain in the 1987 Walker Cup. He turned professional later that year.

He has been featured in the top 50 of the Official World Golf Ranking, and continues to play on a limited basis. While he has enjoyed a great career as a golfer, Andrade is perhaps better known locally for his charitable work. He and fellow PGA Tour professional Brad Faxon (from Barrington, RI) received the Golf Writers of America’s 1999 Charlie Bartlett Award for their “unselfish contributions to society,” and the American Heart Association’s 2002 Gold Heart Award in recognition of their charity efforts. Also in 2002, Andrade and Faxon were named winners of the Ambassadors of Golf Award. Together, they run Billy Andrade/Brad Faxon Charities for Children, Inc., a nonprofit organization that, as of 2005, has donated over $3 million to needy children in Rhode Island and southern Massachusetts. Since 1999, Andrade and Faxon have served as hosts of the CVS Charity Classic, a golf tournament held at the Rhode Island Country Club each June, whose proceeds benefit the two players’ charity.
• Wrap it in a towel or blanket and place it in a box or large bag.
• Do not try to give it food or water. If it’s hurt, it may choke or experience other digestive problems.
• Place the animal in a quiet, warm place, away from children or other animals.
• Do not attempt any medical treatment yourself. Take the animal to a specialist animal medical center or get an animal professional to come to your home.

It is illegal to take a wild animal into your home and keep it as a pet or care for and release it unless you are a licensed rehabilitator. It is also illegal to move a wild bird or mammal across state lines.

The Wildlife Clinic of Rhode Island, located in Saunderstown, is there to help. You can call them at 401-294-6363 or go to their website at riwildliferehab.org.

Wildlife Clinic
continued from page 1

Marilyn Weiner #91
Wishing you a joyous holiday season and a New Year filled with peace and happiness.

Connie and Brian McCarthy
Best wishes to all North Farm neighbors for a wonderful holiday season!

Mary Lou Riker
May the spirit of Christmas remain with you throughout the year.

Kurt and Kristina Ramsland
Happy Holidays to all our North Farm friends and neighbors.

Mary McKee
To my Mah Jongg Sistas: 2022 will be the Year of the Tiger—Stay Fierce! Stay Healthy! Mary Lou

Joscelyn Varieur
The best is yet to come! Happy Holidays and an adventure-filled New Year!

Adelina Azevedo Axelrod
Wishing everyone a happy, healthy, holiday season.

Mary McKee
Wishing happy Holidays and a Healthy New Year to all my Pickleball Pals, and especially, to my Friday afternoon social distancers! Mary, “the wine lady”

Ellen and Rick Bensusan
Wishing you a happy holiday season.

John and Mary Unit 147
To all our North Farm neighbors—Best Wishes for Happy Holidays and a Healthy Happy, 2022.

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Messages of Hope

We ♥ Love Our Advertisers
A Scandinavian Christmas
By Gail Tonnessen

It's about 4:55 p.m. Christmas Eve, and my mother calls out to me and says, “Gail, come up now, it's almost time.” I look at the clock, look outside, and don't even worry about getting my coat. My mother, sister, and I all gather by the door and wait until we know it's exactly 5 p.m., look at one another and all agree it's time to open the door. In unison we say, “Jul come in,” and quickly step aside from the threshold of the door to invite Christmas into the house. For once, I'm quiet, anticipating what's to come.

The aroma from the kitchen says dinner is almost ready, and a small gathering of friends and family have come for a fish dinner, which is a typical Scandinavian meal served with vegetables and lingonberries. This is followed by risgrøt, a delicious rice porridge served with raspberry sauce. In the porridge is hidden the infamous almond. When someone finds it, they get to pick the first gift under the tree, and a marzipan pig. (Funny how that almond always found its way to the youngest at the dinner table.)

Another important tradition that starts in early December are the cookies! Half the fun of eating them is baking them! There are many varieties that take up a whole dessert plate. They take a long time to make, and a short time to eat!

After the meal we gathered in the living room and my father read the stories of Peer Gynt, trolls, and the Vikings. We opened all our gifts on Christmas Eve. Hard to

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The first part of Judge Abilheira’s interview on probate court procedures can be found in the September/October issue of the Masthead.

Q. In your court, how long does the average probate case take, from start to finish?

The minimum time that an estate must be opened is six months. I really don’t have any statistics on the average but here there are some cases that are closed in the minimum period and some that can go on for years. Unless it is a complicated or contested matter though, I think it is reasonable to conclude an average case within a year from the date of filing. Most beneficiaries want to receive their share of the estate, so that is a good motivating factor to expedite the process.

Q. Is it true that all probate court proceedings are on the public record, for anyone to see?

Yes, probate records are open records.

Q. At what point are our estates subject to the RI estate tax (aka: death tax)?

Fortunately, the court is not responsible for the collection or enforcement of the Rhode Island estate tax, so I would defer a more detailed explanation to the tax professionals. The tax has changed and is based on the date of death. The current tax is set forth in an announcement by the RI Division of Taxation:

“The Rhode Island estate tax credit amount will be $69,515 (which applies for decedents dying in calendar year 2020). As a result, the Rhode Island estate tax threshold will be $1,595,156 for decedents dying on or after January 1, 2021, up from the current threshold of $1,579,922.”

Q. Since many North Farm residents may have sizable estates consisting of the value of their condos, their life insurance, the value of their bank accounts, stocks, bonds, 401(k) or other retirement savings, cars, boats etc., what advice do you offer us to protect these assets?

In line with my comment regarding the estate tax, I am not an estate attorney nor can I offer advice as a judge on those matters. However, as an attorney, I would advise anyone that has estate questions to consult with a qualified estate attorney. Everyone’s situation is different. There are those who want to protect assets from medical care costs. There are those who have children with special needs, or different financial situations. These can be complicated matters and only a full discussion with a professional will provide the advice needed to make the appropriate choices for your situation.

As a final note, I would like to add that although the discussion here focused on decedent’s estates, there are other matters that come before the Probate Court. Many of our cases involve guardianships, either for adults or minors. Bristol has a number of nursing homes as well as the RI Veterans Home, and many of those residents require alternate decision makers if they are not able to make those decisions themselves. If a person does not have an adequate health care power of attorney, then a guardianship may be the only way someone would have the authority to make health and financial decisions for a family member.

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All North Farmers, especially newcomers, are encouraged to join the Social Committee, which meets the first Tuesday of the month at 4:30 at the Yacht Club.

No meetings in January or February.

NOTE: For those without computer access, contact Lena Pless at 401-396-8298 to RSVP for these events.

Here are the activities for the rest of this year.

• **November 22, Monday**, Readers Theater, 5:30–7:30
• **December 4, Saturday**, Holiday Party, 5:30. BYOB and an appetizer to share.
• **January 2, Sunday**, 11–1. New Year’s Potluck Brunch with mimosas.
Get Inspired at Warren’s Imago Exhibition Space

By Faye Zuckerman

Just off the main drag in Warren is a nonprofit art gallery devoted to creativity and promoting art-making that enriches our community. Imago Foundation for the Arts (IFA) at 36 Market Street opened in 2003 as a cooperative gallery founded and managed by artists for artists. By 2007, IFA received its federal nonprofit certification, and has never veered from its original mission to explore creativity by providing a supportive community and exhibition space. IFA also focuses on art programming for the public. It has hosted collaborative projects with other local and regional organizations to continue its work of promoting and advancing the arts. If you are interested in participating in one of IMAGO’s programs, check in on the website www.imagofoundation4art.org.

You may want to mark your calendar to visit the gallery in early December to catch IFA’s artist and community members winter holiday exhibit (Dec. 2 to 19). There is a lot to see, and you may pick up a few gifts.

If you visit the IMAGO Gallery, located at 36 Market Street, Warren, the hours are, Thursday 3 to 6, Friday and Saturday noon to 6, and Sunday noon to 4. Check their website before you go as the hours may change. For more information, you can email the gallery at imagogallery@gmail.com or call 401 245 3348.

Editor’s Note: North Farmer Faye Zuckerman is the Communication Director for the RI State Council on the Arts (RISCA). ■
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38 Mary Sheehan New Owner
47 Joyce Marabello New Renter
76 Margaret & Gregory Ciardi New Owners
92 Sandra & Steven Chaffee New Owners
93 Jonathan & Kathleen Atwood New Owners
95 Edward & Stacy Docha New Owners
129 Alan Bugos & Laurie Pabreza New Owners
133 Brad & Deb Covert New Owners
272 Paula Martel New Owner
348 Peter & Suzanne Hughes New Owners
407 Cheryl Lataille New Owner

Scandinavian Christmas
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imagine it could get better, but the next day, Christmas Day, the large family, up to 50 people, gathered at 4 p.m. Such a variety of foods to be enjoyed! We would spend the next several hours dancing around the Christmas tree, two rings of carolers, going in opposite directions, laughing, and singing songs in Norwegian. Many stories were told of how life had been in Norway and how blessed we all were to be together.

The parties would all pass and yet memories of these times have lasted for many years. I’m glad I have those and the recipes to share.

Gail’s memories are from her home in New Jersey.

We Love Our Advertisers
Gregg’s Pickles
By Cheryl Daysh

While searching through recipes clipped from newspapers and magazines, I found a treasure clipped from the Providence Journal-Bulletin probably in the early 1980s. It was saved because my husband is one of countless Rhode Islanders who grew up craving the homemade pickles for which Gregg’s Restaurants are known. For those not from RI, Gregg’s is a local institution. The closest of their four restaurants is in East Providence.

Gregg’s is known for their over the top desserts (picture mile-high lemon meringue pie), and most natives have had a special occasion cake from Gregg’s. Their menu is simple but extensive, from soup to a full turkey dinner. When you are seated, you get a small dish of the pickles along with that disappearing tradition … a basket of hot rolls.

While the food is good, many say they go particularly for the pickles! Gregg’s even sells them separately in pints and quarts.

They aren’t dill pickles nor are they sweet. They have a taste all their own. My rescued pickle recipe is not as detailed as modern ones. I

Hidden Treasure
continued from page 4

congregants as they entered in a show of solidarity. If the building could have levitated on the love and community that night, it would have.

The synagogue went dark for several years from the late 50s to the 70s as larger temples were built in Providence pulling people away. Since the revitalization, the synagogue’s membership varies between 30 and 45 families. Membership is open to everyone. A hallmark of the congregation is the percentage of interfaith couples who are active members, as the emphasis is on community and friendship regardless of religious background.

The current religious leader is Cantor Joel Gluck. Services are held on the first Friday of each month and special events are celebrated throughout the year. Some of the most popular events are the annual Hanukkah Latkepalooza, the congregational Passover Seder, and the annual Yom Kippur breaking of the fast. A Mah Jongg group meets weekly who are happy to welcome new players. Although the pandemic has restricted attendance and celebrations, the congregation remains warm, friendly, and welcoming to everyone. After over a century United Brothers Synagogue continues to be an integral part of the Bristol community and a source of strength and pride to the Jewish Community. ■

continued on page 16
This book is a series of essays on various racial, ethnic, economic, educational, and other issues. The author, a Black economist and academic, presents opinions that often vary from popular views, and supports those opinions with historical documentation.

The essay on slavery addresses worldwide practices, as well as issues in the U.S. The author also discusses our nation’s founders, some of whom owned slaves, and the legal obstacles faced both in freeing slaves that they inherited and in changing the laws that often restricted the right to give freedom. For example, I had no idea that several southern colonies tried to outlaw slavery early on, but were prevented by the British government. While recognizing the immorality of slavery, and in no way excusing it, the author acknowledges the political issues that made changing an entrenched system a challenge.

The essays in this book are eye opening, and written in an accessible style. Highly recommended. ■

Reviewed by Therese Darmody
sliced the cucumbers first, but it may work to leave them whole.

While it says all the ingredients are easily found, the pickling salt was finally tracked down in Ace Hardware in Bristol. Following the recipe as I understood it, we eagerly awaited the first tasting. After seven days, it didn't have as much “bite” as we wanted. A few days more pickling and they were delicious! If anyone wants to try making them, I have the recipe and lots of pickling salt left that I'd be happy to share.

Or just go to Gregg’s and enjoy some of Little Rhody’s best pickles.