



Jewett Farms Studio Newsletter

Volume 2, Number 2, Page 1

November 2009

Partner & Editor, Elena Ruocco Bachrach

REFLECTIONS

Musings on Our First Year

Just over one year ago, on September 2, 2008, Jewett Farms Studio opened its doors in its new downtown Newburyport location. When Mike, Matt, and Elena first started talking about the concept and shape of the Studio many ideas were percolating and much to our delight many of them have been realized over the last year. It has been, of course, an exceptionally challenging year— we have experienced all the aches and pains of opening a new location coupled with managing the stresses of an extremely weak economy. Watching the market tumble thousands of points not even a month after opening was not exactly the send-off we had hoped for. But a lot can change in 12 months.

We have stayed the course resolutely focused on what we do best and on activities that would help us showcase our craft and services. We imagined a Studio that would draw “live” attention to our work and create a space where we could consult and collaborate with clients, architects, builders, and designers. In addition we hoped to build a Studio that would have strong local ties. We have proudly and happily joined forces with the Greater Newburyport Chamber of Commerce and Industry, Port City Women, The Flourish Group, Seacoast Green Building Group, and the Green Alliance. Through our collaboration with the Newburyport Chamber we have been gratified to host our Ribbon Cutting Ceremony, serve as panelist for the Green Expo 2008, sponsor Earth Day 2009 and the Seacoast Business & Green Expo 2009 (as an Earth Day sponsor we welcomed over 200 visitors to the Studio for *Earthfest*—a weekend of wine tastings and cooking demonstrations), host a Chamber Eye Opener and Member Mixer, participate in the Market Square Downtown Business Directory signage effort, and recently sponsor a holiday season lamppost! Elena welcomes The Flourish Group for monthly meetings providing a forum for women business leaders to review business case studies together. Mike has hosted the Green Building Group every other month providing us and our colleagues a venue for dedicated and educational networking for professionals across various industries committed to working “green.” We have recently partnered with the Green Alliance and are enjoying new professional connections ([the Green Card](#) is for sale in the Studio). Beyond our professional networking associations, we have opened the Studio to various *lunch & learn* programs—some have been attended by varied audiences and some have been dedicated to the clients of a particular architect. We have held social and informational gatherings specifically for architects, real estate agents, and designers. Special outreach has been made to local artists; the Studio hosts new art shows every three or four months. This has been a great addition to our own space but also provides the artists with a vibrant setting for their work.

Marking our first year anniversary, we kicked off two series. First, we invited professional colleagues certified to offer Continuing Education Units (CEUs) to offer their programs in the Studio; Carlisle, Bylin, and the Green Cocoon have been first up. Second, and much to our delight, we joined forces with Mary Reilly of The Savory Kitchen to offer a cooking class series dedicated to Julia Child.

Of course, while all this is going on we have been busy designing and building cabinetry for interiors of all shapes, sizes, and styles as well as assisting clients with special flooring needs as the New England showroom for Carlisle Wide Plank Floors. No matter what we are up to, we always welcome visitors—please drop in!

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UPCOMING EVENTS & PROGRAMS

- *The Art of Mastering Julia*—Jewett Farms Studio in collaboration with Chef Mary Reilly of The Savory Kitchen will offer cooking classes dedicated the art of Julia Child. Next up, Friday, November 20 and Friday, December 19. Contact the Studio for further details.
- The Jewett Farms Studio Continuing Education Unit series will resume Wednesday, December 9 with Carlisle Wide Plank Flooring discussing green themes in the industry; followed Wednesday, January 20 with The Green Cocoon (soy insulation); and Wednesday, February 3 Carlisle will return to discuss reclaimed and antique woods. Contact the Studio for further details.
- The Studio continues to host the Seacoast Green Building Group meetings every other month, the second Tuesday of the month— check out the Group profile and schedule at www.group.net.com.
- The Studio also serves as the home for The Flourish Group meetings each month (third Tuesday) —an outgrowth of the Port City Women network and an opportunity for women business leaders in the community to discuss and share business development concepts. Contact partner Elena Bachrach for further details.
- Jewett Farms Studio is proud to serve as one of the sponsors of the Greater Newburyport Chamber of Commerce & Industry's *Seacoast Business & Green Expo* Nov 19. Contact the Chamber for schedule & program details.
- This quarter Jewett Farms Studio joined The Green Alliance (Portsmouth, NH) and is serving as one of the sites where [the Green Card](#) is available for purchase. To learn more, go to www.greenalliance.biz. Or drop by the Studio to purchase your Green Card!
- We look forward to a very active and lively 2010! Stay tuned for future calendar updates.

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... ALL ELSE JEWETT FARMS DOES

We of course pride ourselves on designing and building exceptional, truly custom, furniture-grade cabinetry for all interior spaces. However, for a small company, our reach is quite extensive. There are many other aspects to our work that have grown in depth and breadth over the years as we have established long-standing relationships with professional colleagues and clients.

The variety and types of work we are engaged in every day can best be organized in the following categories:

- Project Management
- Installation Services
- Finish Carpentry Services
Including all types of interior trim carpentry and stair work
- Countertops – materials consultation & installation
- Carlisle Wide Plank Flooring
- Flooring Installation & Finishing
- Plumbing Fixtures
- Electrical Fixtures
- Tile Resources and Installation
- Masonry Services
- Painting Services
Including interior and exterior as well as murals, decorative finishes, Italian burnished colored plaster, faux painting and glazing
- Color & materials consultation
- Educational & Networking Programs

Just as we describe our role in the design process, Jewett Farms will service all aspects at any point in the timeline of a project at the request of the client, architect, or builder. This could well mean that we are on site from day one or move in and out of site work as needed—we enjoy working as a member of a team or as leaders of a team. The partners manage these project elements themselves and/or supervise the craftspeople assigned. As a firm we are flexible and can adapt to the needs of individual projects and their owners. If there is anything that is true about our company and the work we do, it is that we are truly custom—and that does not apply exclusively to our cabinetry. We provide custom craft, service, and budgeting. This flexibility and willingness to work as little or as much as the project requires us to, means we adapt to a wide variety of projects in residential and commercial environments, whether working on a new construction project or being part of a restoration or renovation project. We hope you will keep Jewett Farms in mind for your next project.

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ARTIST PROFILE

ROSALIE SIDOTI IACONO



Rosalie, a visual artist of Contemporary Impressionism, paints landscapes and figures she observes in familiar surroundings and settings. The simple motion or repose of figures and the transitory moments of shifting light in an uncomplicated situation provide the inspiration for creative innovation.

“For me, painting is a fusion of recollections and sketches. I want to represent the divergence of nature’s tranquility and force by synthesizing memories and photographs with my observations. Studio painting becomes more than an enlarged version of a photograph or field study. It acts as a starting place which provides me the motivation to explore color, to create atmosphere and to remind the viewer of life’s undemanding and ephemeral pleasures. Thus, my paintings lead to creative invention as they start to sever the connection from their place of origin and begin to exist as their own entity.”

Rosalie Sidoti earned BFA and MA degrees. After graduate school, she continued her education at Oxford University’s Ruskin School of Fine Arts, summer exchange program. She views education as a way of sharing with the art community what has been so generously given to her by her mentors over the years. Currently, she is a Supervisor of graduate students for Tufts University; in affiliation with The School of The Museum of Fine Arts, Boston, MA.

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IN HER OWN WORDS CHEF MARY REILLY of THE SAVORY KITCHEN

One of the things I've done a lot of this fall is teaching cooking classes. One series of classes is based on Julia Child's classic cookbook *Mastering the Art of French Cooking*.

The classes are held in conjunction with the lovely folks at [Jewett Farms Studio](#) in downtown Newburyport, MA. Their cabinetry showroom has a gorgeous demonstration kitchen, complete with a massive Viking range. So on October 23, twelve of us gathered for the first class, titled "Family Dinner". The menu - with all recipes taken from the cookbook:

- *Potage Parmentier* / Potato-Leek Soup
- *Poulet Roti* / Roast Chicken
- *Gratin Savoyard* / Potato Gratin
- *Asperges Hollandaise* / Asparagus with Hollandaise
- *Gateau de Crepes a la Normande* / Flambeed Crepe "Cake" with Apples



I had decided earlier that these classes would be "hands-on" optional. The idea is that we'd all gather to prepare the meal and eat together and people could help if they wished. This was a nice compromise: folks could sit and chat sip wine, ask about recipes, or dive in or get their hand a little dirty with prep work.

As a group, we trussed chickens (check out Christian showing off his mad trussing skills), flipped crepes (go Annjea!), and assembled the cake. Egged on by my enthusiastic cheering section, I demoed whisking up a batch of hollandaise and flambeed the *gateau*. A full photo set from the night is [here](#). We dined as a group and everyone was sent home with recipes, wine notes and a full belly.

We had a great night and a great meal. I am really looking forward to our next class on November 20 (Carbonnade, an oniony beef stew, is on the menu). It's already sold out, but there are still spaces available for the December 11 class (Roast duck, pear tart, remoulade).

Bon appetit!

www.thesavorykitchen.net



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FROM STEPHANIE'S KITCHEN

No-Knead Bread

The recipe below has been shared with us by one of our dear colleagues, Juli Macdonald of Greenbridge Architects (www.greenbridgearchitects.com, www.greenbridge.wordpress.com, and <http://twitter.com/greenbridgearch>) and co-coordinator of the Seacoast Green Building Group (www.GroupNet.com). It is the perfect companion for all those soups and stews we will be making in the coming months! Enjoy!

Time: About 1½ hours plus 14 to 20 hours' rising

Ingredients

3 cups all-purpose or bread flour, more for dusting

¼ teaspoon instant yeast

1¼ teaspoons salt

Cornmeal or wheat bran as needed

Directions

1. In a large bowl combine flour, yeast and salt. Add 1 5/8 cups water, and stir until blended; dough will be shaggy and sticky. Cover bowl with plastic wrap. Let dough rest at least 12 hours, preferably about 18, at warm room temperature, about 70 degrees.
2. Dough is ready when its surface is dotted with bubbles. Lightly flour a work surface and place dough on it; sprinkle it with a little more flour and fold it over on itself once or twice. Cover loosely with plastic wrap and let rest about 15 minutes.
3. Using just enough flour to keep dough from sticking to work surface or to your fingers, gently and quickly shape dough into a ball. Generously coat a cotton towel (not terry cloth) with flour, wheat bran or cornmeal; put dough seam side down on towel and dust with more flour, bran or cornmeal.

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FROM STEPHANIE'S KITCHEN

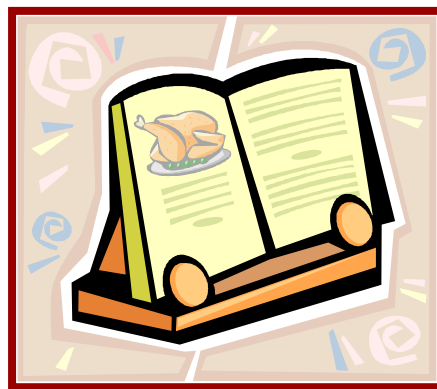
Recipe from Stephanie's Kitchen cont'd ...

Cover with another cotton towel and let rise for about 2 hours. When it is ready, dough will be more than double in size and will not readily spring back when poked with a finger.

4. At least a half-hour before dough is ready, heat oven to 450 degrees. Put a 6- to 8-quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in oven as it heats. When dough is ready, carefully remove pot from oven. Slide your hand under towel and turn dough over into pot, seam side up; it may look like a mess, but that is O.K. Shake pan once or twice if dough is unevenly distributed; it will straighten out as it bakes. Cover with lid and bake 30 minutes, then remove lid and bake another 15 to 30 minutes, until loaf is beautifully browned. Cool on a rack.

Yield: One 1½-pound loaf.

(First discovered in The New York Times and adapted from Jim Lahey, Sullivan Street Bakery)



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