

WEBER PUBLISHES MEMOIR AT 99 YEARS OLD

Book will benefit youth organization

BY CAITLYN FOLEY

You can't get any younger in life until you start doing things for other people.

This is what 99-year-old Westhampton Beach resident Dr. Jack Weber believes to be his motto and favorite piece of advice that he has received during his almost century-long lifetime.

Weber, a retired dentist, recently published a memoir including lessons he has learned, anecdotes from his life, and his experience in the Lions Clubs International—a service organization that aims to serve communities, give hope and impact lives.

"It's very hard sometimes to do [things for other people] individually, but as part of an organization you can get a lot more done, and that is what I try to do," Weber said.

Weber joined the Lions in 1953 as part of the Hicksville Lions Club with the hope of making some friends, since he was new in town. Weber said that soon after he joined, he realized that the organization can make miracles happen.

The inspiration that Weber received from being a Lion and helping those in need motivated him to become involved in the leadership of the organization on a local, state, and international level. Weber was an international director for the Lions from 1984 to 1986, and has been an active member in the organization

consistently for 70 years. As Weber has aged, he has found different ways to be an active member of the Lions Clubs International. He now spends his time sending emails and financially supporting the charities that he believes are worthwhile and valuable.

Part II of Weber's memoir solely focuses on his memories and experiences with the Lions, while Part I discusses Weber's life with his family and friends. Overall, his book spans over 350 pages, in an attempt to encompass his eventual life.

"I thought it would be a small little book, but it kept growing and growing," he said.

The inspiration behind creating his memoir came on his 95th birthday, when he was a guest speaker at a Lions event upstate, in Binghamton. At the event, instead of lecturing the audience or trying to present a curated and inspirational speech, Weber did what came naturally to him: he told stories.

"I don't give speeches, I tell stories. I tell stories that I have lived, stories I have witnessed, and in many cases stories that I had something to do with creating. And I was telling these stories to an audience of about 1,200 people, and I will always remember at the end of my talk, I got an overwhelming ovation from the audience," Weber recalled.

In addition to this level of recognition and positive re-



Jack Weber and his family members selling his memoir. All proceeds go to charity.

TRACY TAMUCCI

sponse, some Lions came up to Weber after the speech and expressed the importance of preserving his stories beyond his own lifetime.

"Some Lions came up to me and said, 'Jack, those stories are so important. Who is going to tell them after you are gone? You need to put them on paper. You got to make them in print so that they will be here forever.' And that is what encouraged me to write the book," Weber said.

All the net proceeds from the self-published memoir will go to one of Weber's favorite Lions charities, the Brandel Murphy Youth Foundation. The not-for-profit organization aims to support projects that will improve the lives of children in New York

State and Bermuda (MD-20 area).

In addition to donating all the net proceeds from his book to charity, Weber maintains a fund designed to keep another one of his passions — his family's annual reunion — going for the next 20 years.

Weber and his family have been celebrating their annual family reunion in Westhampton Beach since 2001. The extended Weber family will travel out East this August, with the grandchildren camping in the backyard. The home is owned by Weber's daughter Barbara, who happily hosts her family each year.

Weber recalled that when his daughter was looking for a home in Westhampton Beach, she wanted him and his wife,

Betty, to come look at the house.

"Before [Barbara] made the final decision, she wanted mom and I to look at it. And so, we both came out here and we both looked at it and said, 'This is the place for the family reunion,'" Weber said.

At 99 years old, Weber discussed the importance of spending time with family and friends, whether that be through reunions, involvement in charity organizations, or participating in shared hobbies. During his 40 years in the dental office, Weber was an active participant in the Lions while also spending quality time with loved ones.

Weber has spent much of his life participating in outdoor activities, and identifies

as someone who has always been an outdoors person. He was an avid skier and taught all of his children how to ski, and in the warmer months he plays golf. Weber said that his favorite parts about golf are that it is outdoors and that you meet wonderful people.

Weber noted that he feels very blessed to be in good health, and still able to drive his own car and play golf twice a week.

"I am playing golf on the back nine of the course," Weber said, "but I still have a few more holes to play."

His memoir "Jack Weber, Here!" can be purchased online at Amazon.com. Donations may be made directly to the charity at brandelmurphyfoundation.org.

Local Seafood To Shine at Benefit

Fundraiser will support Cornell Cooperative Extension and Slow Food East End

Advocates of East End-sourced seafood are hosting a fish and oyster tasting event that will highlight the many benefits of dining upon locally harvested seafood.

The event will take place on Thursday, August 10, from 6 to 8 p.m. at the Suffolk County Marine Environment Learning Center, 3690 Cedar Beach Road, Southold.

The tasting is a fundraiser to support two nonprofit organizations: Cornell Cooperative Extension of Suffolk County's "Choose Local E.L.S.H." program, which focuses on the economic, environmental, and health benefits of consuming locally harvested seafood; and Slow Food East End, a chapter of a global, grassroots organization promoting the preservation of local food cultures

and traditions. Tickets, which cost \$125, are limited and must be purchased in advance.

Attendees will have the opportunity to compare distinct flavor differences among four varieties of locally harvested oysters: Davy Jones Shellfish, offering wild-caught and farm-raised oysters; Hampton Oyster Company's deep-water, surface-grown oysters; Montauk Pearls Oysters, which are seeded in Lake Montauk, followed by deep water finishing in Block Island Sound; and Peconic Gold Oysters raised in the Great Peconic Bay.

Guests will also taste fresh local fish from Lombardi's Love Lane Market in Mattituck. Owner Lauren Lombardi, known for her locally sourced menus, is a longtime

supporter and former board member of Slow Food East End.

Attendees will also be offered a variety of Long Island "Wine Country" wines, this year marking the 50th anniversary of commercial winery production. Guests may also tour the Marine Environment Learning Center's oyster and scallop hatcheries, and take lessons in fish filleting and oyster shucking.

Fishery and aquaculture specialists from the Cornell Cooperative Extension Marine Program will be on hand to share their expertise on the area's commercial fishing industry. The event will also feature artists and artisans inspired by local waterways.

There's a huge array of fresh, indigenous, sustainable, healthy seafood options

that Long Islanders can incorporate into their diets," said Kristin Gerbino, fisheries specialist at Cornell Cooperative Extension of Suffolk County's "Choose Local E.L.S.H." program stands for "fresh, indigenous, sustainable and healthy."

"East Enders are fortunate to live in a bountiful area where the principles of Slow Food are lived by fishermen, vintners, farmers, and artisanal food producers," said Maria McBride, vice president of Slow Food East End. "This event will promote the benefits of establishing a local food web that's environmentally sustainable, healthy, and delicious — and also preserves cultural farming and fishing traditions."

For tickets, go to tiny.cc/loulfish.

Bow Wow Meow Ball Is Back

The Animal Rescue Fund of the Hamptons will host its Bow Wow Meow Ball on Saturday, August 19, for the first time in the new William P. Rayner Training Center. The evening will honor ARF's Forever Home Project Team, led by J. Petrocelli Contracting, with the Champion of Animals Award, for their partnership and support.

The evening's event will take place in the newly constructed 8,400 square foot center on ARF's 22-acre campus in East Hampton. Guests will enjoy cocktails, followed by dinner and dancing. All proceeds will benefit ARF Hamptons, a leader on Long Island for the rescue and adoption of cats and dogs.

The animals in ARF's care come from animal control centers, high kill shelters

across the country, and from people who can no longer care for their pets. ARF provides full medical care, including spaying and neutering, to all its animals in addition to humane care for their basic needs. Once medically evaluated and socialized the dogs and cats are made available for adoption at its Adoption Center in East Hampton. Since its inception, ARF has rescued more than 30,000 cats and dogs and placed them with loving families.

Joining in the festivities this year will be a group of ARF cats and dogs available for adoption.

The evening will also include a live auction and a silent online auction.

Ticket prices start at \$1,000 and may be purchased at arfhamptons.org.

Wei Earns Blackmore Family Scholarship

Logan Wei, a graduating Southampton High School senior, has been selected to receive the 2023 Blackmore Family Foundation Scholarship.

The annual Scholarship Award of \$5,000 is made to an outstanding high school senior graduating from one of the local high schools with plans to pursue studies in horticulture or landscape architecture. We will begin the landscape architecture program at Pennsylvania State University this fall after which he plans a career in landscape

architecture. Ann and Declan Blackmore presented the award to Wei at the South Fork National History Museum's recent annual summer gala.

"We are thrilled to make this award to Logan and congratulate him on his many achievements. It is an honor for us to support local youth in their education in the field," noted Ann Blackmore in a press release.

"This is such a gratifying moment in time for us," stated Declan Blackmore, founder and president of Summerhill

Landscape. "This year marks Summerhill's 30th Anniversary. We've come a long way since we started out in 1993. Many members of our team at Summerhill came to us as interns while they were completing their studies in various disciplines. And to our good fortune, several returned to begin their professional careers... and they stayed. We hope that this scholarship helps another student find a path in our profession."

Summerhill has planned events for its 30th anniversary year that give thanks to

the community including the continuation of Summerhill's internship program, the Blackmore Family Scholarship, special events that show appreciation for Summerhill's collaborators and the broad community, and support for nonprofit entities with missions aligned with Summerhill's. Most recently Summerhill worked alongside other community partners to make the dream of the John Steinbeck Waterfront Park a reality. The park was completed and dedicated earlier this summer.

Cardboard Boat Race To Set Sail on Peconic

Get crafty and create a vessel for the Riverhead Cardboard Boat Race set for Saturday, August 5. Using just cardboard and duct tape to build a vessel, participants will see how far it will make it down the Peconic River before it sinks.

Various categories will compete, including a Youth Regatta, Yacht Club Regatta, and an Outlaw and Pirate Race.

Scullers will be called on stage to accept their winning trophies and additional prizes like Best Spirit, Titanic Sink-

ing, Best Constructed, and Most Creative.

Hosted by the Riverhead Business Improvement District in conjunction with the Riverhead Chamber of Commerce, this popular community event has attracted locals for years. In 2019, participants came from as far as Massachusetts and Virginia.

The event starts at 9 a.m. at the Peconic Riverfront. For more information, go to businessriverheadchamber.com/events.

Fundraiser Will Support Paper Fig Foundation

New York-based Paper Fig Foundation, an organization committed to using fashion and the arts to unleash women's power in East Africa, will host a fundraiser featuring a yoga class, wine and cheese, and an East African bazaar at a private East Hampton home on Sunday, August 6.

aging Director Emily Weitz has woven the theme of "We Are All Connected" into her work in East Africa, teaching yoga classes at the Paper Fig Foundation Skills Training Center in Southwest Uganda. The classes focus on empowering at-risk individuals, especially women, to take care of themselves and know their worth. Weitz also

introduced the concept with a presentation for Sag Harbor Elementary School students. The students were inspired by Paper Fig's work in East Africa and organized a lemonade stand to raise funds to purchase bracelets from the tailors. When Weitz went to East Africa in May, she bought 500 "We Are All Connected" brace-

lets made by Paper Fig Foundation designers, and distributed them to every student at the Sag Harbor Elementary School. The bracelets and other handmade items will be for sale at the August 6 event. Go to paperfig.org for more information about the organization. Event tickets are available at eventbrite.com.

Dune Church Tour Planned

A tour of the landmark St. Andrew's Dune Church in Southampton will be led by Cindy Willis on Sunday, August 6, at 2 p.m.

Originally built as a lifesaving station, its rustic interior was treated by a local carpenter, then filled with treasures, not the least of which are its

Tiffany windows. After the tour, follow Gary Lawrence, architect and co-author of "Houses of the Hamptons, 1880-1930," on a stroll through the neighborhood of elegant mansions and two of the area's most popular clubs.

To reserve a space, go to southamptonhistory.org.