

INTRODUCING CHOMSKY! Gnome on the Grange attempts Official Guinness World's Record

It's been an exciting summer at the Kelder's Farm. In addition to 100 acres of u-pick fields, petting zoo, corn maze and hay rides, Kelder's has become host to Gnome on the Grange, a farm-themed miniature golf course. Designer and Project Director Maria Reidelbach has created a unique educational entertainment that is the newest popular local attraction. Landscaped entirely with edible plants, putters are enticed with informative plaques, sharing tidbits about the various fruits, vegetables, grains and herbs.

Now that the mini-golf is off to a great start, it's time to introduce the mascot: Chomsky, The World's Largest Garden Gnome, the 13'6" roadside colossus who now stands on Route 209. Of course, making the claim is one thing, but earning the Guinness World Record is quite another. The first step in such an attempt is to have an official measurement of the gnome, with reputable witnesses. The Guinness company suggests inviting "local members of Parliament," in lieu of that, we're asking an interesting mix of high profile local officials, gardening mavens, and professional proponents of local produce.

Garden gnomes originated in Germany some 150 years ago, and inspire much folklore, mystery and magic. Typically less than two feet high, you rarely see one act as a roadside attraction. From *his knoll next to the field of flowers*, Chomsky adds a touch of whimsy to the stretch of Rt. 209 in Kerhonkson. He was originally created in 2003 by Maria and artist Ken Brown, and began his career presiding over Goofy Garden Golf in lower Manhattan, where he sported colorful topiary. Now that he has a permanent home, he's been re-outfitted in cement by fabricator John Hutchison, painted by Maria, and plans to contribute to local folklore as he welcomes visitors to the farm.

Gnome on the Grange Designer and Project Director Maria Reidelbach, a native of western Pennsylvania, is an author, artist, curator and teacher. In addition to her well-known books on popular culture, she is founder of The Needlepoint Museum, a quirky Web site collection of 20th and 21st century needlepoints, and has curated shows for the Solomon R. Guggenheim Museum, as well as countless gallery exhibitions. *In her career, Maria has worked with a wide variety of collections, including paintings, editorial cartoons, Victorian underwear, art about science and furniture designed by architects.*

Her community-building ventures include Goofy Garden Golf, where she designed and directed the renovation of a miniature golf course in Hudson River Park in creative collaboration with artist and filmmaker Ken Brown (spring 2004). She was the project director for the Totally Kid Carousel (2000), an award-winning public artwork by Milo Mottola designed in collaboration with neighborhood children.

Maria is a staff member of Manhattan Youth Recreation and Resources, planning and grant-writing for the neighborhood's new



community center, as well as teacher of Creative IT Skills to middle-school children. Visit her Web site at www.hoopla.org for more fun and surprises!

Kelder's Farm is located at 5575 Route 209, Kerhonkson, NY. It is open from 10 am until dusk daily. Gnome on the Grange Mini-Golf will be open until the end of October. Call 845 626 7137 for details, and visit www.GnomeOnTheGrange.com for more interesting facts.

Wayne Kelder's Grilled Corn

Because all the corn at Kelder's is picked by hand, they're able to grow a special variety that's extra tender and creamy. It's too fragile to be harvested by machine, so you won't be finding it at other local farm stands. If you're a fan of corn, you must try it!

Ingredients/Hardware:

Enough corn for all your friends

A hot grill or campfire

Light the coals, and let them burn until they're covered with a thin coat of grey ash.

Put the unshucked corn on the grill *directly over the coals*.

Turn every few minutes.

When the outside is lightly browned and the corn is too hot to hold, it's done. Leave in the husks until you eat them and they'll stay hot longer.

Serve with butter or olive oil and salt.