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AMERICAN LIFESTYLE

THE MAGAZINE CELEBRATING LIFE IN AMERICA

ISSUE 141

A SOOTHING OFFICE SPACE REDESIGN

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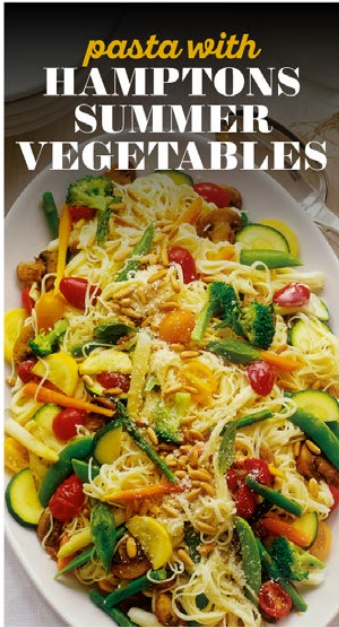
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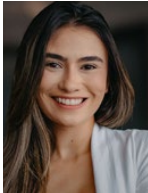
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pasta with
**HAMPTONS
SUMMER
VEGETABLES**



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Back of Tear Out Card 1

SERVES
4 TO 6

pasta with **HAMPTONS
SUMMER VEGETABLES**

INGREDIENTS

- 2 tbsp. olive oil
- ½ c. pine nuts
- 2 cloves garlic, minced
- 1 c. sliced white mushrooms
- 1 c. sliced zucchini (yellow and green), lightly steamed
- 1 c. broccoli florets, lightly steamed
- 1½ c. baby carrots, lightly steamed
- 6 green-and-white asparagus spears, sliced and lightly steamed
- 1 c. snap peas
- 1 c. grape tomatoes, halved
- ¾ c. chopped fresh basil
- Salt and pepper
- ⅔ c. heavy cream
- 2 c. grated Parmesan cheese
- 1 lb. capellini, cooked

INSTRUCTIONS

- 1/** In a large saucepan, over medium heat, add the oil and sauté the pine nuts and garlic until golden brown, 2 to 3 minutes.
- 2/** Add the mushrooms and sauté for 2 to 3 minutes. Add the steamed vegetables, peas, tomatoes, a half cup of the basil, and salt and pepper to taste. Cook until the vegetables are heated.
- 3/** Stir in the cream, 1 c. of the Parmesan, and the remaining one-quarter cup basil. Serve over the pasta, accompanied with the remaining 1 c. of Parmesan for sprinkling.

Recipes excerpted from *The Hamptons: Food, Family, and History* by Ricky Lauren. Rizzoli New York, 2025. Photography by Anne Stratton.



AMERICAN LIFESTYLE

Dear Bill and Judy,

As the days grow longer and brighter, warm-weather activities and festivities beckon. This issue of American Lifestyle welcomes you to celebrate milestones, traditions, and exciting adventures with a look at a few significant anniversaries, a trip to a beloved New York sports mecca, and more.

One notable celebration will take place in Pennsylvania, where Knoebels Amusement Resort is turning one hundred. Discover the remarkable history of this cherished family-run amusement park, the nostalgic fun it offers, and why it continues to draw families back year after year.

2026 also marks a monumental moment in our country's history: the United States is approaching its 250th birthday. Inside, learn how this milestone is being commemorated throughout the land, from the nation's capital to New Orleans, and how you can join in the festivities.

A sport that's synonymous with this time of year is America's pastime, baseball. This issue takes you to Cooperstown, New York, home to the iconic National Baseball Hall of Fame and Museum as well as small-town charm, rich culture, and lakeside ambience. And speaking of sports in America, don't miss the enclosed FIFA World Cup feature!

How will you make the most of the months ahead? As always, it's a pleasure to send you this magazine.

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RDNE STOCK/PROJECT/PEXELS

Nothing captures the spirit of warm weather like the aroma of food sizzling on the grill. But before you fire yours up, take a few minutes to give it a tune-up.

Gas and charcoal grills

Begin by giving your grill a once-over. For gas varieties, check your propane tank connection by turning on the appliance and adding soap and water to the valve and hose. If you see

bubbles, it means there's a leak to fix. Also, make sure that the burner tubes are clear since bugs love to nest in them. For charcoal, ensure that the airflow openings are working well and remove any ash from the interior.

Next, tackle the grates. Heat the grill for a few minutes, then let it cool slightly before removing the grates and scrubbing them with a grill brush and soapy water; let them soak for a bit if they're especially grimy. If you notice any signs of rust, use a cleaning block to help remove it.

With the grates removed, clean the bowl, lid, and drip tray with dish soap and warm water. Let everything dry completely before reinstalling, and add a layer of oil to the grates to help prevent any rust from forming.

Flat-top grills

Follow the same basic steps for gas grills: check the propane connection and remove rust from the cooking surface with a cleaning block or steel wool. From there, scrape away excess residue with a grill scraper, and wash the cooking area with water and dish soap. When the surface is clean, it's a good idea to re-season it, especially if you had to remove any rust. Turn the burners on again, and apply a thin layer of cooking oil, letting it heat until it smokes and burns off. Repeat the process several times to form a protective nonstick layer that's ready for your next cookout.



a century of

AMUSEMENTS

Interview with **Brian Knoebel**
Written by **Matthew Brady**
Photos courtesy of **Knoebels Amusement Resort**

Brian Knoebel, co-owner and co-manager of world-famous Knoebels Amusement Resort in Elysburg, Pennsylvania, discusses what distinguishes his family's park from others as it celebrates its centennial.

FOR THOSE WHO MAY NOT KNOW, WHAT DOES KNOEBELS OFFER PARK GOERS?

We have seventy-plus attractions, including over sixty rides, our kiddie play area, and a 900,000-gallon pool with four water slides. There are also over two dozen games to enjoy.

Another big reason people come here is our food. We have thirty-eight food stands, and we've won the Golden Ticket award, which names the world's best park food, twenty-two times. So we really focus on food quality. But we actually have no choice—my dad [the park's longtime president] is known for saying "It better be good. I eat all my meals here." [*Laughs*]

WHAT ELSE MAKES KNOEBELS STAND OUT FROM OTHER AMUSEMENT PARKS?

For starters, parking and entry are free; instead of gates, a gravel pathway and a canopy of trees welcome you. I also challenge you to find another park that has as many benches as we do. We're perfectly content if you come in, find a shady spot, sit, and people-watch. Sure, we appreciate you buying an ice-cream cone or tickets for rides, but we



don't force it; when grandma and grandpa get satisfaction out of seeing their grandkids enjoy the rides, maybe they'll ride something like our Pioneer Train themselves.

We found our niche long ago—allowing folks to get away from life and remember simpler times—and we're not going to change that focus. We are a multigenerational family park: third and fourth generations are running it, and third- and fourth-generation families visit it regularly.

WHAT NOTABLE CHANGES HAS KNOEBELS MADE OVER THE LAST HUNDRED YEARS?

One of the first important ones was investing in filtration, which kept us open while other parks without it closed. Bringing the Grand Carousel here in 1941 was another; it's become a focal point in the park. Also, my family was farmers prior to Knoebels opening, but they traded their best potato field for the Crystal Pool in 1926 and part of their tree farm for the park campground in 1963.

“**Bringing the Grand Carousel here in 1941 [was important]; it's become a focal point of the park.**”

The latter was an especially wise choice, because it now has six hundred sites on about 150 acres.

Still, when I grew up in the 1970s, Knoebels wasn't overly busy. My cousins and I even played kickball in front of our park without much interruption. But the Phoenix, our first wooden roller coaster, opened in 1985—and our dad eliminated our kickball field when the park became busier because of it! So I'd say that one really put us on the map. In addition, our tallest wooden roller coaster, the Twister, opened in 1999, adding a totally different guest experience.



“

You're within walking distance to the park when you stay at our park campground or cottages.



IS THE VARIETY OF GUEST EXPERIENCES HERE KEY TO YOUR SUCCESS AS WELL?

Yes. There's something for everyone, from the rides to mini golf to a mining sluice and museum to a blacksmith exhibit. Plus, you're within walking distance to the park when you stay at our park campground or cottages. In fact, we have cottages located near the Phoenix and campgrounds right behind the Twister. People request to stay there, using the roar of the roller coaster zooming by as the greatest alarm clock in the world. Where else can you do that?

CAN YOU REVEAL WHAT THE PARK'S GOING TO BE DOING TO CELEBRATE ONE HUNDRED YEARS?

We're keeping the details a secret, but we're focusing on our history and tradition. We'll have special events and promotions and a great day of ceremony. So I can't tell you *too* much, but hopefully our fans will love it. Stay tuned!

For more info, visit knoebels.com



250 YEARS OF THE USA

Written by **Andre Rios**

The Fourth of July is synonymous with fireworks, family gatherings, and celebrations honoring our nation's history. But the Fourth in 2026 is unlike any that have preceded: this year will also be America's 250th anniversary. The occasion is sure to amp up our typical holiday activities with grand, nationwide commencements in major cities and small communities alike. Take a look at what you can expect from this countrywide birthday party and how you can claim your invitation.

What is being celebrated?

2026 marks 250 years since the adoption of the Declaration of Independence in 1776. We typically consider this our country's origin, even if this was more of our proclamation that we wished to be a nation rather than our official recognition as one. Nonetheless, we are celebrating the spirit of a republic ruled by the people and continue to refer to this decisive historical moment as the birth of the United States.

Looking back fondly

This isn't the first historic milestone our country has celebrated, of course. For example, many people may remember the nation's bicentennial celebration in 1976, an occasion that featured nationwide parades, fireworks, community



festivals, historical reenactments marked by colonial ships in New York Harbor, and a commencement ceremony in Philadelphia's Independence Hall, considered the birthplace of America. Believe it or not, it was reported that approximately 90 percent of US citizens at the time took part in some sort of celebration of the nation's anniversary.

Where to celebrate this year

This year, a plethora of events are designed to ring in the semiquincentennial (a fancy way to say 250th anniversary). The only question that remains is how you can take part.

The Fourth in 2026 is unlike any that have preceded: this year will also be America's 250th anniversary. The occasion is sure to amp up our typical holiday activities with grand, nationwide commencements in major cities and small communities alike.

PHOTO COURTESY OF NCPC



PHOTO COURTESY OF NCPC



You can find festivities in your area's local events calendar, or simply host a celebration at home by viewing televised commencements and hosting a classic cookout with loved ones.

Unsurprisingly, some of the grandest occasions will be taking place right in Washington, DC (even if this wasn't America's original capital). In fact, the city is partying like it's 1776 all year long! Among the special experiences scheduled for the anniversary are outdoor block parties at the National Gallery and Archives in early summer and a monthlong Smithsonian Festival. In addition, Fourth of July celebrations on the National Mall will feature

fireworks and parades, special exhibits such as "Life, Liberty, and the Pursuit of Happiness" at the National Museum of American History are debuting, and even hotels and restaurants throughout the district are dedicating events to the semiquincentennial.

Where else to celebrate this year

But the fun won't be limited to the capital city, as sites around the nation will be marking this milestone with

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PHOTOS COURTESY OF NCPIC, NATIONAL ARCHIVES FOUNDATION

major occasions. Philadelphia will observe the occasion with retellings of the Gettysburg Address from July 3-5 and the monthlong citywide festival Wawa Welcome America, which runs from June 14-July 4. Meanwhile, an outstanding spectacle by sea, Sail250, will kick off on May 28 in New Orleans. It will feature a flotilla of grand ships from around the world sailing from the Gulf Coast up the Atlantic seaboard to Boston—while making stops at several notable ports on the East Coast along the way. Not to be outdone, event planners in Branson, Missouri, will distribute American flags to nearly every household in the city in hope that each one displays the stars and stripes (breaking a Guinness World Record in the process).

Even if you live far from these cities, you may be within a short distance of community festivals held in America's honor. You can find festivities in your area's local events calendar, or simply host a celebration at home by viewing televised commencements and hosting a classic cookout with loved ones. Adorn your bash with themed decor, including various merchandise branded for the semiquincentennial like special anniversary flags. Gathering with loved ones will be your chance to reflect on our nation's origins, what our home means to us, and how we can all unite to achieve even more together.

For more info, visit America250.org



REFRESH YOUR RECREATIONAL SPACE

Written by **Allison Gomes**

SOURANSHIPXELS

AS THE WARM WEATHER settles in, it's a great time to focus on reviving your outdoor space, especially your patio or deck if you plan on doing any entertaining. While other parts of your home's exterior also need attention, this spot is where you and your guests will gather. And between ice, snow, rain, and whatever else Mother Nature might have hit it with, it's likely a little worse

for wear. That's why now is the perfect time to give it some extra care, ensuring that it's prepped and ready for you to enjoy in the months ahead.

Start with a thorough cleaning

Whether your outdoor structure is made of wood, concrete, or composite, it's important to give it a cleaning at least once a year.

Mildew, algae, and grime build up more quickly than you might think, especially in shaded or damp areas. Left unchecked, they can make the surface slippery and dull and even lead to decay. This season, dedicate a day to clearing off any furniture, sweeping away debris, and rinsing the surface with a hose. If it needs a deeper clean, use a pressure washer on a low setting or a scrub brush and



a solution made for your specific material. Just be careful not to damage wood grain or paver grout, for example, by using the wrong setting or cleaner.

Check for repairs

While you're cleaning, keep an eye out for damage that may have developed over the last year. In a wooden deck, look for loose nails or screws, warped boards, and signs of rot. To ensure safety, fix any wobbly railings or unstable steps immediately. For a patio, check for cracks or chips that could worsen if left

alone; small ones can often be repaired with a ready-mix concrete patch, while larger issues may require professional attention.

Seal or stain if needed

Most patios and decks need refinishing every one to three years, though the exact timing depends on factors like sun exposure, weather, and foot traffic. To see if yours is due, try this quick test: sprinkle a little water on the surface. If the liquid soaks in instead of beading up, it's time for a fresh treatment. Before you start, choose a



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stretch of weather with several dry days before and after application, and check your product's instructions for recommended cure times. In some cases, you may also need to sand or brighten any wood before moving forward.

After prepping the surface and repairing any damage, apply a high-quality sealant or stain designed for your specific material. This will not only revive the color but also protect against moisture, UV damage, cracking, warping, and splintering, helping it look great and last longer.

Create a more inviting setup

Once the area is clean and secure, take a few extra steps to turn it into a structure you'll actually want to spend time on. The best setup depends on how you plan to use it. If outdoor entertaining is on the agenda, think about adding a dedicated prep station for grilling or serving. Prefer quiet mornings with a cup of coffee? A bistro table and a pair of comfortable chairs might be all you need. Adding planters, string lights, or an outdoor rug can also go a long way in making the ambience feel welcoming.

No matter how you choose to style it, giving your outdoor space the attention it deserves now will pay off all season long. Proper maintenance and thoughtful planning can transform your deck or patio into a favorite gathering place and help you enjoy every minute of the warmer months ahead.

A SOOTHING OFFICE SPACE REDESIGN

Interview with **Barrett Cooke**
Written by **Andre Rios**
Photography by **João Canziani**



When a Los Angeles-based psychotherapist acquired a tarnished historic structure, architect **Barrett Cooke**, cofounder of the firm Arterberry Cooke, transformed it from an austere edifice into a soothing environment for hosting clients, parties, and other uplifting gatherings.

Tell us about your professional background:

My route to pursuing the design world actually began because I was interested in furniture design. I ended up getting a master's in interior architecture because I enjoyed working at that scale. I then moved out to Los Angeles and worked in small boutique architecture firms. A few years ago, I met my business partner, Alice Arterberry, who was moving from LA to Austin, Texas, when we started working together. Now we run independent offices in each city while continuing to collaborate.

Did this project's client have any specific requests for your team?

Michelle came to me with very clear, pragmatic goals, which were to make this space work for a therapy practice. It was already somewhat set up for that; there was a large central gathering area and many small, more private rooms. We didn't have to change much in terms of the layout or flow of the rooms, but we did add a few others.



So now there's room for all her therapists to practice, and they're also able to host events like lectures from different psychoanalysts or therapists; the internal team will also meet sometimes in the upper lounge. Michelle is able to use it as a community space too. It's perfect because the building had a huge central hall that kind of craved for it being utilized in that way. It was so spacious that you would never just fill it with people waiting for their appointments.

How did you approach this project?

This office occupies a very old building in Garvanza, a neighborhood in northeastern

Los Angeles. It had a complicated history because several owners made various changes and add-ons. It was founded as a library, but most recently it was the home of the Danish Soldier Society. The structure is also in a Historic Preservation Overlay Zone, meaning we were restricted on what we could change.

We were charmed by the structure's potential, so when we first walked in the door, we expected to make straightforward habitability and accessibility updates. But this ended up being fairly complicated, primarily because there was no HVAC system; we had to add one without disturbing certain historical elements. We ended up putting



in a VRF system, which allows for individually controlled rooms instead of needing to install bulky ductwork. In the end, it's actually a great feature because not every room is in use at the same time, so they can remain comfortable only where needed and turn off cooling elsewhere.

As for the exterior, the biggest changes were painting, repairing old windows, and

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I just love that each room has its own little personality, yet it feels like they are all in conversation with one another. The decor is also distinct throughout; it was really fun for my team and me to play with the furniture setups and imagine how each space would be used differently.

other general upkeep. Also, the original doors didn't meet accessibility requirements, so we replaced them with large new ones; ramps and stairs were added for this purpose too.

The interiors bridge a commercial and residential feel. Was that intentional?

Yes, and much of that is attributed to the color. Therapy is obviously an emotional process, so making the interiors feel very comfortable and not clinical and dull was important. In an earlier iteration of the design, we suggested some more blatantly professional elements, like dark wood and old-school clinical decor, but Michelle was not interested in that. So we decided that a light and warm environment would help put people at ease.

We have an interior design team on staff, and one of them, Emily Carlin, took the lead on that. She had attended an art show for Agnes Pelton, who made colorful, desertlike paintings with soothing colors, which inspired her. She brought

the concept to Michelle and asked if we could use it as a guidepost for decorating decisions; she loved the idea (and the artist, actually). We pulled the soft pastel colors and tones throughout the space from the art, which perfectly created the calming atmosphere Michelle was after. She even scattered Agnes Pelton books throughout the office after the project was done, so it was really sweet seeing her connect the inspiration with the results.

What is your favorite part of the results?

I just love that each room has its own little personality, yet it feels like they are all in conversation with one another. The decor is also distinct throughout; it was really fun for my team and me to play with the furniture setups and imagine how each space would be used differently.

A lot of this uniqueness by room comes down to color. I think people currently feel much more willing to experiment with it rather than having primarily neutral ambiences. One of the first things you talk about when



you're in architectural design school is paint—it's a more affordable way to transform a structure. Likewise, people are embracing bolder textures, patterns, and colors with kitchen cabinetry and countertops, going beyond simple all-white stone and Shaker cabinets, for example.



We also tried to integrate more decorative lighting than basic can lights. We still used those, especially in the kitchen and bathroom zones, but for the overarching atmosphere we integrated decorative fixtures like sconces and chandeliers. It is a workspace, after all, so the therapists who work there do need brightness to be productive, but when they are hosting an event in the building or conversing with patients, they can adjust how

much lighting they wish to use, highlighting certain areas or reducing the intensity.

Overall, I think this project was a nice reuse of a historic place that had not been updated in a long time. I loved seeing it transform from a Danish Soldier Society hall to a community-focused place for adults to connect, get treatment, and socialize. The most fulfilling part was shaping the space for this strong community purpose and bringing it into the modern era.

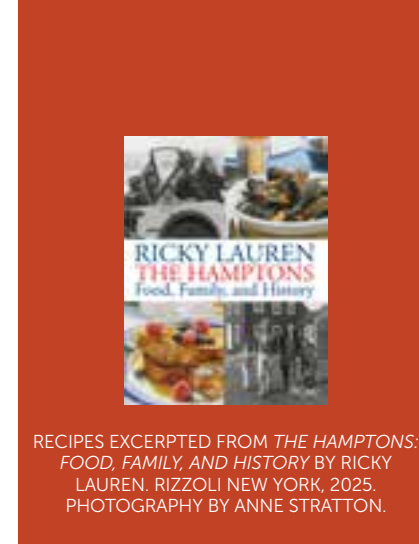
For more info, visit arterberrycooke.com





COASTAL CUISINE

Recipes by **RICKY LAUREN**
Photography by **ANNE STRATTON**



RECIPES EXCERPTED FROM *THE HAMPTONS: FOOD, FAMILY, AND HISTORY* BY RICKY LAUREN. RIZZOLI NEW YORK, 2025. PHOTOGRAPHY BY ANNE STRATTON.



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barely breaded FILLET OF SOLE

Here is a simple way to make fried fish lighter and more healthful—and perhaps even to sell it to the children at the table. Bread the fish on one side only! It's crispy and delightful, and has fewer calories and a more delicate taste. Begin the meal with a soufflé and serve the fish with steamed chopped spinach.



Serves 4

INGREDIENTS

½ cup all-purpose flour	1 cup panko bread crumbs
Lawry's garlic salt	1 cup oil
6 (6-ounce) fillets of sole	Lemon wedges
2 large eggs, beaten	

INSTRUCTIONS

- Season the flour to taste with the garlic salt. Dredge one side of each fillet in the flour. Dip the floured side of each fillet in the eggs, then coat the same side with bread crumbs.
- Heat the oil in a skillet and fry the uncoated side of the sole first, until the fish turns white. Flip the fish over and fry until golden brown. Transfer to a platter and serve with lemon wedges.



pasta with **HAMPTONS SUMMER VEGETABLES**

For this recipe I always use the freshest, youngest, and most tender vegetables that are available in season. Growing them yourself or picking them up at a local farmstand is the most fun. I enjoy gathering baby peas bursting from their pods, sweet baby carrots, ripe tomatoes, and young, proud green-and-white asparagus spears, to which I add tender zucchini. I always marvel at the colorful selection in my basket. Generally, I combine the fresh vegetables with a delicate pasta like angel hair (capellini). Everybody likes this light spring/summer meal. Add a simple salad and a crusty breadstick and enjoy!



Serves
4 to 6

INGREDIENTS

2 tablespoons olive oil	1 cup snap peas
½ cup pine nuts	1 cup grape tomatoes, halved
2 cloves garlic, minced	¾ cup chopped fresh basil
1 cup sliced white mushrooms	Salt and pepper
1 cup sliced zucchini (yellow and green), lightly steamed	⅔ cup heavy cream
1 cup broccoli florets, lightly steamed	2 cups grated Parmesan cheese
1½ cups baby carrots, lightly steamed	1 pound capellini, cooked
6 green-and-white asparagus spears, sliced and lightly steamed	

INSTRUCTIONS

- 1/** In a large saucepan, over medium heat, add the oil and sauté the pine nuts and garlic until golden brown, 2 to 3 minutes.
- 2/** Add the mushrooms and sauté for 2 to 3 minutes. Add the steamed vegetables, peas, tomatoes, a half cup of the basil, and salt and pepper to taste. Cook until the vegetables are heated.
- 3/** Stir in the cream, 1 cup of the Parmesan, and the remaining one-quarter cup basil. Serve over the pasta, accompanied with the remaining 1 cup of Parmesan for sprinkling.



BLUEBERRY *crisp*

Aunt Susan and I went blueberry-picking together with our young children in Amagansett. We decided to have a contest to see which team could pick the most berries. The smushed ones did not count. We had so much fun that we all forgot who won! I still remember how much we laughed. This crisp always reminds me of that magical day.



Serves 6

INGREDIENTS

FOR THE BASE

- 3 cups fresh blueberries
- 2 tablespoons sugar
- Juice and zest of 1 lemon

FOR THE CRISP TOPPING

- $\frac{3}{4}$ cup all-purpose flour
- 1 cup packed light brown sugar
- $1\frac{1}{2}$ cups rolled oats
- 6 tablespoons ($\frac{3}{4}$ stick) salted butter, softened

INSTRUCTIONS

- 1/ Preheat the oven to 375°F.
- 2/ TO MAKE THE BASE: Toss the blueberries, sugar, lemon zest, and juice together in a bowl. Pour into a 9-inch square baking dish.
- 3/ TO MAKE THE CRISP TOPPING: In a food-processor bowl, mix the flour, brown sugar, rolled oats, and butter and pulse until the mixture resembles crumbs. Spread this over the berries
- 4/ Bake until golden on top, 40 to 45 minutes.



RICKY'S CINNAMON AND VANILLA CHALLAH FRENCH TOAST

served with fresh berries

I love to start my family's day at the beach with this lovely, warm, delicious breakfast. If I can sell seconds to them, then I am the Queen of the Kitchen! I use an egg challah. I cut it 1 inch thick and as much on the diagonal as possible to get the largest slices. French toast is best when it's crispy and golden on the outside and rich and custardy on the inside. The trick is for the bread to soak up the maximum egg mixture without falling apart in the pan. I love the smell of the vanilla and the sound of bread frying. Top it with cinnamon or powdered sugar, then berries on top for the visual effect after plating. You may also present this with grape jelly, strawberry preserves, a "honey bear," and a bowl of cinnamon sugar on the side.



Serves 6

INGREDIENTS

6 large eggs
3 cups low-fat milk
2 teaspoons vanilla extract
Pinch of salt
12 (1-inch-thick) slices day-old
challah bread, cut diagonally

Unsalted butter
Safflower or canola oil
Cinnamon sugar or
confectioners' sugar
Syrup or jam or honey

INSTRUCTIONS

1/ Preheat the oven to 250°F.

2/ Beat the eggs, milk, vanilla, and salt together in a large bowl until cream-colored. Pour into a shallow dish. Dip the bread in the mixture, one slice at a time, until soaked.

3/ Sweep a stick of butter around the inside of a hot oiled skillet. Fry the bread in batches over medium heat until golden brown, turning once, about 3 to 4 minutes on each side. Remove to a baking sheet in the oven to keep warm until all the slices are cooked.

4/ Serve sprinkled with cinnamon sugar and syrup.



CHARMING COOPERSTOWN

Written by **Matthew Brady**
Photography courtesy of **This Is Cooperstown** unless noted

The crack of a bat. The thump of a ball hitting a mitt. The chimes of an organ playing “Take Me Out to the Ball Game.” All are unmistakable sounds of America’s pastime and surefire signs that the boys of summer have returned.

One place that celebrates baseball’s long history like no other is Cooperstown, New York—home to the National Baseball Hall of Fame and Museum. Step outside the diamond, though, and you’ll get a fuller picture of how much there is to see and do in and around this sports mecca, especially during warm-weather months.

UNIQUE ORIGINS
You may rightfully wonder: How did this small village (population of around 1,800) in the foothills of the Catskill Mountains in central New York become baseball’s epicenter rather than, say, opening it two hundred miles south in the Bronx (home of the New York Yankees)?

PHOTO BY WILLIAM JAY MILLER

Officially, it *is* where baseball began, though perhaps the achievement should come with an asterisk. As many people know, Abner Doubleday has largely been credited with creating the athletic endeavor and its rules, reportedly in 1839 while he was teaching in the village. What many people don't know is that Doubleday was a decorated Civil War general—a fact that complicated matters since research later discovered that he was training at West Point during that time. The truth is that baseball has unknown origins but was likely a variation of an old English game.

Nonetheless, the legend stuck and became its own lore, including when the National Baseball Hall of Fame and Museum was founded one century later; it has since become Cooperstown's top attraction. Instead of being a field of dreams, though, this is a gallery of dreams for any sports fan, having welcomed over eighteen million visitors to its 60,000-square-foot facility. While here, you can gaze at more than a dozen exhibits curated from the museum's collections of more than 250,000 images and 40,000-plus artifacts. The Hall of Fame houses everything from the curious (such as some members' weapons and uniforms worn by the tallest and shortest players in MLB history) to the cherished (e.g., Babe Ruth's bat and Hank Aaron's uniform

from when they set legendary home run records; the glove Willie Mays used to make "The Catch"). In addition, you can lose yourself for hours in its library and research center, which is home to three million baseball documents—it's so frequented, in fact, that reservations are highly recommended.

As memorable as going through this museum is, it certainly isn't the only baseball-related fun you can have here. For instance, add a couple of ballparks to your itinerary: Doubleday Field and Damaschke Field. The former is a legendary 9,800-seat stadium dubbed "the birthplace of baseball" and hosts community events throughout the year, while the latter is a century-old structure that's the home of the Oneonta Outlaws collegiate summer league team. You can even take a personalized piece of your trip home with you by getting your own custom-made wooden bat created at Cooperstown Bat Company.

CULTURAL COOPERSTOWN

The Hall of Fame may be the most popular institution here, but it's not the only cultural attraction to take in—there's a reason Cooperstown is known as "the Village of Museums," after all. For example, art lovers should visit the Fenimore Art Museum, which is set in a 1933 neo-Georgian mansion. From folk art to photography, there's plenty to take in, including paintings from



PHOTO COURTESY OF THE NATIONAL BASEBALL HALL OF FAME & MUSEUM



PHOTO COURTESY OF THE NATIONAL BASEBALL HALL OF FAME & MUSEUM

Georgia O'Keeffe and John Singer Sargent. Unsurprisingly, there's also a collection dedicated to the village's namesakes, the Coopers, most notably portraits of its founder, businessman William Cooper, and one of his sons, author James Fenimore Cooper, whose literary works include *The Last of the Mohicans*.

After your visit, be sure to stop at Fenimore Farm and Country Village, a living history museum located just across the street on Route 80. As the name indicates, it's a

throwback—to nineteenth-century living, specifically—where you can greet animals, peruse century-old barns and houses, see exhibitions, patronize its general store, and more. Is music more your muse? The Glimmerglass Festival will enrapture you, with the seasonal opera company staging new productions in its intimate 918-seat theater from mid-July through mid-August.

OUTDOORS IN OTSEGO COUNTY

Speaking of Glimmerglass, the music venue is not the only hot

spot with the name in this region. Glimmerglass State Park, an amazing outdoor oasis located about eight miles northeast of the village, is one of many places of interest around Otsego Lake, a nine-mile body of water that Cooperstown sits at the bottom of. At this green space, you can enjoy not only hiking, walking, and biking picturesque trails (replete with wildlife like muskrats) but also relax on the bucolic lake's beach.

In addition, you can literally walk through history at this park. For example, it's only a short stroll from its main road to Hyde Hall Covered Bridge, the oldest existing bridge of its kind in America. And be sure to take a tour of nearby Hyde Hall, a nineteenth-century mansion-turned-national historic landmark and museum. It not only stands as a dazzling example of neoclassical architecture but also offers amazing views of both Otsego Lake and the area's rolling hills.

Not to be undone, Cooperstown itself has its own enthralling park, Lakefront Park, a charming area featuring picnic areas, relaxing views of the southern tip of the lake, and its own marina. Perhaps best of all, it's located right near the Baseball Hall of Fame.

FOOD, DRINK, AND FUN

Here's another little-known fact about Cooperstown: it was once the hops-growing capital of the country. In honor of its past, the village created the Cooperstown Beverage Trail, a thirty-seven-mile, eight-stop itinerary featuring the area's top beverages—

from Belgian beer to wine to hard cider—that includes Fly Creek Cider Mill & Orchard, voted the best cidery in America by *USA Today* readers.

There's plenty of family-friendly food, drink, and frivolity to be had as well. A good example is Barnyard Swing mini golf, which not only offers putting adventures but also a dairy bar, gem mining, stuffed animal building, and a digital gaming wall with dozens of options. The village's self-titled farmers market near Doubleday Field provides the best of fresh food on Saturdays year-round and on Tuesdays during summer. Finally, consider a pair of unique ways to get around while seeing the many sights: trolley and Rail Explorer. Cooperstown Village Trolley drops you off right at many of the major attractions in the village; in contrast, the Explorer is a fascinating self-propelled buggy on tracks that you ride on a miles-long loop (such as along the Susquehanna River) while soaking in various views.

If you really want to knock a spring or summer vacation destination out of the park, you can't beat a visit to Cooperstown, New York. You may travel here for baseball, but you'll stay for the village's unbeatable rustic charm.

For more info, visit thiscooperstown.com



LAKEFRONT PARK



MAIN STREET SHOPS



OTSEGO LAKE



WORLD CUP, *AMERICAN* SOIL

Written by **Andre Rios**



FEW EVENTS ON EARTH capture global intrigue quite like the FIFA World Cup. Every four years, billions of eyes turn to this single tournament where national pride, athletic prowess, and captivating victories converge on the field. More than just a sporting spectacle, the World Cup is a cultural phenomenon that spotlights diverse nations and even acts as a powerful economic catalyst. As the United States prepares to cohost the games in 2026, there has never been a more suitable time to learn about the competition's rich history and immense significance—after all, it's never too late to become a "football" fan.

The origins

Though the sport of soccer has ancient origins, the tradition of the World Cup began in 1930.

Jules Rimet, the first president of FIFA (Fédération Internationale de Football Association), is chiefly responsible for organizing the inaugural competition in Uruguay, where thirteen nations participated. Though these were relatively humble beginnings, it was a testament to the burgeoning international appeal of the sport, and tournaments have continued thereafter (only being interrupted by World War II). The World Cup eventually grew into one of the premier international sporting events still ongoing today.

Coming to America

This year, the FIFA Men's World Cup is set for a monumental expansion, growing from thirty-two to forty-eight participating teams. It will be cohosted by three North American nations: Canada, Mexico, and the United States. For ours,



it's a highly anticipated return, having previously hosted the men's game in 1994. (We also hosted the Women's World Cup in 1999.) The eleven American cities selected to welcome the world are Atlanta, Boston, Dallas, East Rutherford, New Jersey (representing New York and New Jersey), Houston, Kansas City, Los Angeles, Miami,

Philadelphia, San Francisco (including the surrounding Bay Area), and Seattle. The first match on American soil will take place in the LA area on June 12, and, appropriately, Philadelphia will host a showdown game on July 4.

The decision to bring the World Cup back to the United States

reflects the significant growth of soccer's popularity here, largely fueled by Major League Soccer (MLS), which was founded the year after America last hosted the FIFA Men's World Cup. The 2026 games stand to ignite more homegrown passion for the sport and could inspire a new generation of domestic players and fans.

Beyond the field

What makes the World Cup an event that is so meaningful, even off the field? First, it has a significant economic impact on host nations and cities. The influx of teams, staff, media, and millions of fans generates substantial tourism, hospitality, transportation, and retail revenue everywhere matches are hosted. Host cities often undertake massive infrastructure upgrades, from new stadiums to improved public transportation, which creates jobs and boosts local businesses, creating a ripple effect throughout the economy. Their visibility on this global stage can also lead to increased foreign investment and a surge in future tourism. And even fans who cannot leave their home country to attend a match purchase merchandise locally and participate in other economically boosting activities to savor the sport.

Perhaps most of all, though, the World Cup showcases not only immensely talented athletes but also a shared passion for the world's most popular sport. For a month, crowds from diverse backgrounds will roar after tour-de-force goals and seas of different national colors will transcend language barriers. After all, the World Cup is more than just a game; it's a celebration of human spirit, competition, and connections that defy borders.

For schedule and ticket info, visit [fifa.com](https://www.fifa.com).



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SHOULD YOU RENT A CAR FOR VACATION?

Written by **Allison Gomes**

When you're flying to a new destination, one of the most important decisions you'll make is how you'll get around once you arrive. For many trips, renting a car is a natural choice, but it's not always necessary—and in some cases, it may even be more of a hassle than a help. Your location, itinerary, and personal preferences all play a role in whether a rental makes sense. This guide will help you determine the right option for you.

In the city

If you're heading to a major urban destination, such as New York, San Francisco, or Chicago, it's likely best to just skip the car. Such cities are designed with public transportation like subways and buses as well as plenty of rideshare options. Many of their major neighborhoods are also very walkable, with numerous attractions concentrated within small areas. On top of that, renting a car there may cause more stress than convenience, thanks to the often expensive hotel parking rates, limited street parking, and traffic congestion.

In small towns

Whether renting a car in a small town is worthwhile depends largely on how spread out the area is and how you plan on spending your time. Some destinations like Jackson, Wyoming, and Bar Harbor, Maine, are compact



For many beach retreats, mountain getaways, and countryside escapes outside of major cities, having a car is often a requirement, especially since many of these areas don't have nearby airports or public transportation and attractions can be miles apart.

and designed with tourists in mind, so if you're staying near the center of town, you may not need a car at all since you could simply walk to each spot. But if your accommodations are far from the local offerings, a vehicle gives you the flexibility to see major sites without

worrying about how you'll get there. Before deciding, look up the destination's walkability, availability of rideshares or taxis, and whether your lodging offers shuttle services to and from the airport. This information will help you determine if you need a rented ride during your trip.

In remote destinations

For many beach retreats, mountain getaways, and countryside escapes outside of major cities, having a car is often a requirement, especially since many of these areas don't have nearby airports or public transportation and attractions can be miles apart. It allows you to take scenic drives, visit local restaurants and shops, or stock up on groceries without relying on infrequent (possibly even nonexistent) local delivery services. For more flexibility, privacy, and control over your schedule, renting is the way to go.

Rental options

If you do decide to go this route, you have more choices than ever. Traditional rental agencies like Enterprise, Hertz, and Avis are reliable and easy to locate at airports and in most major cities. They also often offer roadside assistance and a variety of vehicle types to choose from. For a more customized experience, consider a peer-to-peer platform like Turo, which lets you rent directly from car owners, possibly featuring unique models or lower rates.

There's no one-size-fits-all solution when it comes to deciding whether to rent a car for your vacation. However, by thinking through your itinerary and options in advance, you can make the choice that best suits your trip—maximizing the relaxing vibes of a good trip while minimizing stress.

The inclusion of useful tips is one of the top reasons 58 percent of recipients have referred the professional who sent them the magazine in the past 12 months.



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Front of Tear Out Card 2




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Back of Tear Out Card 2

BLUEBERRY CRISP

INGREDIENTS

FOR THE BASE

- 3 c. fresh blueberries
- 2 tbsp. sugar
- Juice and zest of 1 lemon

FOR THE CRISP TOPPING

- ¾ c. all-purpose flour
- 1 c. packed light brown sugar
- 1½ c. rolled oats
- 6 tbsp. (¾ stick) salted butter, softened

INSTRUCTIONS

- 1/ Preheat the oven to 375°F.
- 2/ **TO MAKE THE BASE:** Toss the blueberries, sugar, lemon zest, and juice together in a bowl. Pour into a 9-in. square baking dish.
- 3/ **TO MAKE THE CRISP TOPPING:** In a food-processor bowl, mix the flour, brown sugar, rolled oats, and butter and pulse until the mixture resembles crumbs. Spread this over the berries.
- 4/ Bake until golden on top, 40 to 45 minutes.

SERVES 6

Recipes excerpted from *The Hamptons: Food, Family, and History* by Ricky Lauren. Rizzoli New York, 2025. Photography by Anne Stratton.

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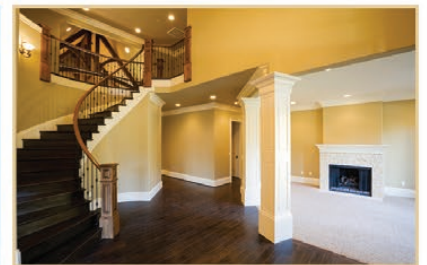
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