

kidsday

for kids,
by kids,
mostly

Art at the LongHouse Reserve

BY EMMA TOMICIC

Kidsday Reporter

In 1991, Jack Lenor Larsen, an internationally known textile designer and author, decided to build LongHouse and establish The LongHouse Reserve, which is a not-for-profit organization that will keep the LongHouse open to the public. The LongHouse is on 15.4 acres in East Hampton. The LongHouse's goal and mission is to show what living with art in all forms is like. Through its gallery, arboretum, sculpture gardens and educational programs, LongHouse brings together art and nature.

You will find about 60 different sculptures, each placed in harmony with nature. There are bronzes by Toshiko Takaezu, Willem deKooning, Bryan Hunt, Grace Knowlton, blown glass by Dale Chihuly and sculptures by Sol LeWitt, Yoko Ono and many others.

Larsen is an author, collector and one of the world's best-known advocates of traditional and contemporary crafts. He has gotten many awards, and his designs are in



Emma Tomicic of Southampton in LongHouse's garden

collections of many international museums. Larsen founded his textile company in 1952, and his award-winning fabrics use only natural yarns. His textile company was honored with an exhibition in the Louvre in Paris.

The LongHouse educational programs encourage a wide concept of learning. The gardens are open through

Columbus Day. It is open every Wednesday and Saturday from 2 to 5 p.m., and in July and August it's open Wednesday through Saturday, 2 to 5 p.m. The house is closed to the public.

If you would like to visit the LongHouse, the address is 133 Hands Creek Rd., East Hampton, and the number is 631-329-3568. The Web site is longhouse.org.



NEWSDAY PHOTO / PATRICK MULLOOLY

Baker Natalie Palumbo

Cracker candy

BY NATALIE PALUMBO

Kidsday Reporter

- 1 sleeve saltine crackers
- 2 sticks butter (no substitutes)
- 1 cup sugar
- 1 (12-ounce) package semisweet chocolate chips

Preheat oven to 350 degrees. Line cookie sheet with aluminum foil (go up sides). Cover area of cookie sheet with saltines (salted side down). Melt butter in a medium saucepan on stove. Add sugar to butter while still over heat. Stir continuously for 3 minutes. Pour mixture over crackers. Place cookie sheet in a preheated 350-degree oven. Wait 10 to 12 minutes, or until golden brown.

Remove from oven and sprinkle chips over crackers and butter mixture. When chocolate has melted, use a knife or a spatula to spread chocolate evenly over crackers. Refrigerate until hardened.

Break into pieces approximately the size of one cracker.