High Line Park tour shows high life

NYC—“Togetherness is happiness in New York City.” (TIHinNYC) Tour guide Hardy Phippen, Jr. quoted this theme throughout his 90-minute walking tour of the new High Line Park (HLP) on November 15, 2013. His informative and entertaining presentation stressed the history of the neighborhood and the city itself as well as details about HLP.

Beginning at cobblestoned West 14th Street at one of nine access points up to 30th Street along the Hudson River, 19 WCRT retirees, spouses, and families entered the Gansevoort Market, a wholesale meat-packing business where Herman Melville once worked. West 14th St. is the widest part of Manhattan Island, 13.5 miles long and 2.5 miles wide.

Billy the Kid also worked for the railroad here before going out West.

According to historical records, some parts of HLP were taken down and others were saved by several committees. “Two guys sat next to each other at a committee meeting to save the line.” Joshua David and Robert Hammond were on the first Board of Directors and knew Ed Norton, who had relatives with money who helped raise enough. “It’s a public park privately funded” as a separate trust fund through the Central Park Conservatory. (TIHinNYC)

In the late 1950s, container shipping docks jutted into the water like the teeth of a comb. Now all those containers enter through Bayonne and Newark, New Jersey because the docks caught fire and newly written insurance policies tried to stop vandalism of the island.

The World Trade Center area originally sold old radio tubes. The 16 acres of old docks had WTC dirt put under them which added 90 acres to Manhattan near Battery Park and Wall St. Now the entire island has public access all the way around, which allows New York Harbor to move trade to the interior of the island.
From The President

Dear WCRT Members,

I am writing this article at Thanksgiving time for our December Post Script. It’s a time when we reflect about all the wonderful blessings we have in our lives.

As WCRT members, we have several blessings in common. They have not come without sacrifice and hard work both by us and the teachers who came before us. I’m writing specifically about our benefits of our pension from the Teachers’ Retirement System and our contractual health insurance.

At a time when we see workers’ pensions lessened or eliminated, our system stays strong and fully funded. This is what enables us to live the life we want after retirement when many others are forced to move or struggle due to financial decreases.

Mail costs may soon force us to cancel postal mailings, so please consider going green to mitigate the problem. Make checks payable to WCT and mail to WCRT.

Several retirees have almost had their of lifetime cancelled because they neglected to pay their WCT dues. Calls to the office and checks sent in a panic have been viewed at the WCT office wct@frontiernet.net if the problem continues.

Renewal notices have been sent out. Dues for 2012-2013 will be:

- $20.00 Yearly;
- $200.00 Individual Lifetime;
- $325.00 Couples Lifetime.

Pay Lifetime and alleviate the yearly task of renewing.

The WCT & WCRT publication dates for academic year 2013-2014:

**Commentator and PostScript** ailing dates:
- Oct. 15* Mar. 15
- Nov. 15 Apr. 15*
- Dec. 14* May 15
- Jan. 15 June 14*
- Feb. 15*

and one sometime in August*.

WCT & WCRT publication dates
for academic year 2013-2014:
**Commentator and PostScript** ailing dates:
- Oct. 15* Mar. 15
- Nov. 15 Apr. 15*
- Dec. 14* May 15
- Jan. 15 June 14*
- Feb. 15*

and one sometime in August*.

Send your comments to
johnrogerjr@yahoo.com or call (845) 227-5065

The WCT postscript is published in Oct., Dec., Feb., Apr., June, and Aug. during the school year.

Editors: Bill Dourdis wdourdis@verizon.net (845) 473-1796

The WCT Postscript is a 2013 NYSUT United Journalism Competition Winner with 3 awards.

得好"The WCT Postscript is a 2013 NYSUT United Journalism Competition Winner with 3 awards. 

(Editor of the year, by Pasquale DelliCarpini; 

(AoD)Best Profile, by Pasquale DelliCarpini & (AoD)Best Publication, Bill Dourdis, Editor. 

(AoD)=Award of Distinction; & 1st= 1st Place
ATTACKING THE CORE OF THE PROBLEM

CLIFF FOLEY
Political Action Chairperson

Nothing in recent educational history has raised more concern and reaction than Common Core. On the website, Corestandards.org, we find a mission statement for this latest school movement. It starts off, “The Common Core State Standards provide a consistent, clear understanding of what students are expected to learn, so teachers and parents know what they need to do to help them.”

This sounds good in concept, but there have been problems including too much standardized testing, testing on concepts that have not been taught, threats to standardized testing, testing on concepts that have actually never been taught and will be evaluated on assessments that research indicates, in many ways, may not be valid.” He continues, “Students, however, face the brunt of this change. Many, who have looked forward to going to school every day, are now hesitant or nervous, afraid of failure, overloaded with questions they don’t understand or homework assignments that take much longer to complete."

In the November 18, 2013 issue of the Washington Post an item titled, “Who are the Enemies of Common Core?” appeared. It quoted US Education Secretary Arne Duncan as saying he found it “fascinating” that some of the opposition to the Common Core State Standards has come from “white suburban moms” who have discovered, as a result of new standardized test results, that their child isn’t as brilliant as they thought they were.” As pressure builds against these forced standards, we can expect to see more of its backers placing blame for its failure on everyone but themselves.

There is no doubt a rebellion against the poorly conceived and implemented Common Core standards is under way. Like many new “innovations” that we have seen during our years in education, this one will either die or have to adapt to well-known child growth and development standards and allow teachers to be creative in approaching the individual differences of their students.

send your comments to cgfoley@optonline.net

Notify these groups of an address change or death of a member:

• WCRT, 2537 Route 52, Suite 15
  Hopewell Jct, N.Y. 12533
  (845) 227-5065
  wcraf@frontiernet.net

• WCT, same as above

• NYSUT, 800-342-9810
  800 Troy-Schenectady Rd.
  Latham, NY 12110-2455
  www.nysut.org

• NYSTRS, www.nystrs.org
  800-348-7298 x 6250
  10 Corporate Woods Drive
  Albany, NY 12211-2395

• WCSD, Human Resources
  167 Myers Corners Rd. Suite 200
  Wapp. Falls, NY 12590
  845-298-5000 x 115

Directions to WCT office

The WCT office is in the Heritage Square complex at 2537 Route 52 in Hopewell Junction.

Heritage Square is a short distance east of the intersection of Routes 376 and 52 and west of the Taconic State Parkway.

Enter the parking lot and make the second right turn into parking.

Enter main entrance of building.

The sign over the main entrance is “Prudential”.

Take stairs or elevator to 2nd floor.

Go right, all the way to the end.

“Wappingers Congress of Teachers” sign posted on Suite 15 door.

NOTE:
If you are aware of a member’s illness, or the need to send a condolence card, please contact Ruth Ehlers at 831-6390.
Plum Benefits Update
Saranne Rap
A transparent view of issues
by Saranne Ratner

I have been sending out the Plum Benefits flyer via e-mail since I retired in 2003. I became aware a few months ago that the e-mail list I had was no longer working due to some technical computer problems. I have been trying to address the problem to no avail.

Plum Benefits is a valuable perk for us all with great deals on shows, hotels, sporting events, concerts, etc. If you want to receive the monthly information, please contact Ellen Kroz who is still able to forward this information.

I apologize for the delay in straightening this out. Contact Ellen at 845-297-9713 or jtkorz@optonline.net.
In Memoriam

Bernard J. (Barney) McGovern, Jr.

POUGHKEEPSIE—Bernard J. (Barney) McGovern, Jr. of the Town of Poughkeepsie, was born on July 27, 1926 in Warwick. He married the former Muriel Patterson on June 23, 1951 in Warwick; Mrs. McGovern survives at home in Poughkeepsie.

Barney served his country as a Seaman First Class in the US Navy during World War II. He received several commendations such as the American Theater Medal, the Victory Medal and the Asiatic-Pacific Medal. After he was honorably discharged, he returned home to graduate from Warwick High School in 1947. He then attended and graduated from Ithaca College in May 1951 with a BS in Health and Phys. Ed. He went on to further his education at SUNY New Paltz and Columbia University.

Mr. McGovern worked as a school administrator for Wappingers Central School District for 36 years, until his retirement in 1987. He began his career teaching health and physical education in the Central Building, now known as Wappingers Junior High. There, he coached various sports teams. He went on to teach 5th grade at Vassar Road Elementary School, later returning to Wappingers Jr. High where he would hold his first position as principal. He moved on as principal at Evans Elementary School, opening Sheafe Road Elementary School and ending his career at Gayhead Elementary School.

In his spare time, he was a collegiate football official for many years. He enjoyed golfing, fishing and hunting. Most of all, he cherished the time he spent with his grandchildren.

In addition to his wife, Muriel, Barney is survived by his daughters, Nora Bocchino and her husband, John of Wappingers Falls, and Christine Furey and her husband, Craig of Walkill; sister, Rita Hayes of Warwick; brother, Tom McGovern, Sr. of Warwick; grandchildren, Amanda Fikar, Craig Furey, Jr., Hannah Furey and Kiersten Furey; and several nieces, nephews and friends.

He was predeceased by his brother, Leo McGovern.

Family will receive friends on Wed., Nov. 6, 2013 from 4 to 7 p.m. at Straub, Catalano & Halvey Funeral Home, 55 E. Main St., Wappingers Falls, NY 12590. A Mass of Christian Burial will be offered on Thurs., Nov. 7 at 10 a.m. at St. Mary’s Church, Clinton St. in Wappingers Falls. Interment with military honors will follow in the family plot at St. Stephen’s Cemetery, Warwick.

In lieu of flowers, memorial donations may be made to a charity of one’s choice.

For directions or to send the family a personal condolence, please visit our website at www.StraubCatalano-Halvey.com.

DeMara Hewitt

DeMara Hewitt, JHHS and RCKHS guidance counselor, passed away Monday, November 18. He had lung cancer for the second time, but was doing well until his organs began shutting down. He had been in the hospital for about a month.

He had a DNR and asked that the breathing tube be removed after he had talked with his family. He died an hour later.

No services. He is being cremated.

Clare asked that we notify the “village” people and others from school that he might have known.

Submitted by Al Stewart, Nokomis, FL
MADAVA FARMS tour: SWEEEEEET!

Forty-five WCRT retirees immensely enjoyed their September 18 tour of Madava Farms in Dover Plains, NY.

Our tour guide was Sherri Darocha, Director of Tourism and Programming. She lived in Chicago for 20 years and received a Bachelor of Science degree from Northwestern University.

Background

Madava started as 300 acres of land with a little cabin. Robb Turner, 51, a West Point graduate, purchased the property in 2006 because he fell in love with the topography of the Hudson Valley. He came from a farm community, did his undergraduate work in Engineering, and graduated from Harvard Business School. He still works in NYC’s financial district.

Robb, a visionary for this family retreat, bought additional contiguous parcels in Dutchess County. Visitors saw lots of maple trees—a higher concentration than most land in the area. Research disclosed these parcels were homesteaded and farmed since the Civil War. Some farms were abandoned. Original property boundaries are the stone walls still standing. Here is a 150-year-old ready-made maple forest.

An agricultural tax break allowed Robb to take up maple farming as a hobby. He reached out to the largest farms in the area. He strove for the highest quality and purity for taste. His first harvest was in 2011.

The name Madava is derived from his daughters Madelyn and Ava.

They spend zero dollars on advertising, investing in public relations and “word of mouth.” Their registered tag line is “quite possibly the purest maple syrup on earth.”

Inside. First room, arrival point

Sherri’s joy is developing a project from inception instead of inheriting a system or messes. Prior projects involved usually having to fix things.

9,600-gallon tanks hold the sap, starting at 96%-97% water. Once the syrup is extracted, that water irrigates plants and veggies through its sprinklers. The process is gravity fed because to would be too much draw on electrical power.

Tree temperature is about 50°F. The system runs itself until it goes to the evaporator. Labor intensity is outside on the plastic lines where squirrels try to eat through the tubes. Crews try to avoid contaminants and keep a pristine forest. The freeze-thaw cycle ends when temperatures reach about 65°-70°F.

On the patio entrance to the building, guests overlook the 3-acre chef’s garden representing timing, conditioning, and listing to the land. They envision using this area as a special events place and for weddings. Surrounding the building are eight miles of walking trails with high points overlooking the Harlem Valley and Connecticut. An aquatic pond, almost hidden, is used in conjunction with Carey Institute in nearby Millbrook, NY.

Sap starts to flow the first weekend in February, and they process the finished syrup into barrels the same night. CROWN MAPLE is only since 2011 from a 100-year-old orchard. They are closed from mid December to late January because the roads are muddy from the snow melting.

Madava employs 30-35 full timers year round and hopes to expand operations. They handle every aspect of production from tree to bottle. Other organic maple farms process and send the product to a bottler. Most large companies in Vermont and New Hampshire want volume while Madava prefers a hands-on artisanal approach. Most New York maple goes to Vermont. Point of origin bottling avoids yeast approach. Most New York maple goes to Vermont. Point of origin bottling avoids yeast and bacteria which compromises freshness.

Tree to building

Taps are placed in trees in January through April because the sap flows only about 20 days per season through extensive tubing. The polymer plastic tubing 5/16” diameter, about the size of a #2 pencil, handles temperature differential, hydrostatic pressure, and does not absorb water, since the extracted sap is primarily water. Trees have ample time to recover and can be tapped up to 300 years. Metal taps are too big and wound the tree while plastic taps are the same price as metal. Sap travels from drop lines, lateral lines, and then main lines to collection stations.

Sap is pumped from station to building. Water pumps were not designed for sap. A plumber designed these all-electric pumps. The building is 1,053 feet above sea level. In the forest, sap is 10%-15% gravity fed, while a light vacuum pressure allows it to move but not sucked.

Madava boasts only 23,000 taps. A tree must be at least 10” in diameter for one tap, 18”-24” for two taps, and above 25” for three taps, but never any more. One property in New Brunswick, Canada uses 180,000-200,000 taps.

Madava’s goal elevates maple as a culinary ingredient. Prior to this, maple was not a reliable source. It seeks to create more demand for pure maple as a natural, organic sweetener. The Culinary Institute of America in Hyde Park, NY uses it to teach classes with finished products sold in the Apple Pie Bakery store on campus. Madava periodically conducts boot camp classes.

On the patio entrance to the building, guests overlook the 3-acre chef’s garden representing timing, conditioning, and listing to the land.

Bob Stockslager is happy he doesn’t need dialysis

continued on page 7
Second room
Traditional methods heat the sap. The more you heat it only a few degrees difference, it gets bitter and loses its element.
Processing here is 75% Reverse-Osmosis on a machine similar to kidney dialysis machines to take out most of the water. Machines are the same size as on a cruise ship. A ship takes in salt water and the salt is removed. The removed sap is forced at high pressure through a 10-micron filter to catch the sugar molecules. Three thousand gallons per hour can be processed then the evaporator pasteurizes it within another two hours.

A tour of the bottling area has a one-to-two-month supply ahead of what goes out the door. Barrels are stacked like wine on its side to seal the cork. Labels and neck seals are put on glass bottles by hand. Glass is non-reactive.
At the tasting tables, guests were offered three samples: light, medium, and dark, and noted the intensity of flavor as two to three times better. No pungency or bitterness all the way through with no aftertaste.

Third room
Sap exits Reverse-Osmosis as a concentrate of 2,300 gallons of the original 9,600. Now this 25% volume has 95% of the water extracted.
The three-stage evaporator, the largest of its kind, operates on the same principle as a dehydrator for fruits and vegetables. Sealed and heated in the first chamber, steam is extracted in the second chamber and oxidizes it into its caramel color.
The final reduction enters a finishing pan and travels through a maze. It has to hit the proper 66%-68% Brix scale of sugar content. If it’s not 66%, it’s not stable. If it’s over 68%, it’s naturally crystallized then pasteurized as quickly as possible.
Filtering process in a trough has a filter press. Water, sugar, and terroir affects maple as it becomes light, medium, dark, and grade B.
Each stainless steel barrel is specifically graded following characteristics for a standardized palette like chocolate, wine, and coffee. It stays stable in the barrel for two years.

A family-style luncheon was served to the 45 guests by Jacob Griffin, a 2007-2008 Culinary Institute of America graduate, and Kyle Barnett, a 2011 CIA grad.
Madava Farms has been featured in a full-page spread in the April, 2013 New York Times, Food and Wine magazine, Town and Country magazine, and a New York Post article entitled “Sap Happy!...”

“Plenty of food for thought here.” noted Leslie Leventhal, 2nd VP, who arranged the tour.

Carol Nugent, Audrey Ryan, Ginny Marcus, Flo Mondanaro, and Judy Ghezzi in line at the gift shop.

Jacob Griffin

“Plenty of food for thought here.” noted Leslie Leventhal, 2nd VP, who arranged the tour.

Madava Farms
47 McCourt Road
Dover Plains, NY 12522
www.CrownMaple.com
Sherri Darocha
(845) 877-0640
media@crownmaple.com
Marion Clemens celebrated her 90th birthday at LeChambord in Hopewell Junction on Sunday, Sept 29, 2013. The food was delicious, the weather was beautiful, and a good time was had by all! Marion started her teaching career at Fishkill Elem and retired from Gayhead. Guests were a number of (mostly) retired Fishkill Elementary teachers and staff.

Pictured are: (seated) Marion Clemens. From left: Alice Scheff, Jeanne Lancto, Ro Henebery, Marianne Pedersen-Grover, Marianne Dunay, Elaine Crosby, and Peggy Schwind-Buono.

**Evaul wins production award**

Students and community members honored the GLSEN Hudson Valley 2013 Ally Award recipients at a dinner on October 22 at Stonehedge Restaurant, Route 9W, West Park, NY. Honoree Rosemary Evaul, Producer/Director, Masque & Mime Society, Roy C. Ketcham High School facilitated the production of *The Laramie Project* nearly ten years ago. Then just last year her students presented *Return to Laramie*. Both plays chronicle the hate crime/murder of gay college student Matthew Shepard.

Superior Sounds DJ & Entertainment Services owner John Martin and partner Marquis Evans have supported LGBTQ youth and their allies by providing DJ services to many different LGBTQ youth events, often free of charge.

Cathleen Greenan, Assistant Professor, Dutchess Community College & John Greenan, Executive Officer, Dutchess County Association of Realtors. Both concerned about the pervasiveness of bullying and harassment in schools, particularly as experienced by LGBTQ youth,

Vassar College Community Works, Philanthropic Organization is a philanthropic campaign whose mission is to provide financial assistance to local not-for-profit organizations.

**Fishkill Elem teachers celebrate**

Marion Clemens celebrated her 90th birthday at LeChambord in Hopewell Junction on Sunday, Sept 29, 2013. The food was delicious, the weather was beautiful, and a good time was had by all! Marion started her teaching career at Fishkill Elem and retired from Gayhead.

Guess were a number of (mostly) retired Fishkill Elementary teachers and staff.

Pictured are: (seated) Marion Clemens. From left: Alice Scheff, Jeanne Lancto, Ro Henebery, Marianne Pedersen-Grover, Marianne Dunay, Elaine Crosby, and Peggy Schwind-Buono.

**Teacher’s memory honored**

Hi Bill

Our son, Paul Zipes lives in Lynn Haven, FL, married, and father of two children. Paul attended Vassar Elementary, Van Wyck Junior High and graduated from Roy C. Ketcham High in 1986. He phased through the Navy, got his degree for teaching elementary school from Florida State University, taught for one year, became a stay-at-home dad and then became owner of a Yoga Studio. Recently, he sold the studio, went back to substitute teach, passed the teacher's exam after a 13-year lapse and passed a certification exam to teach children with special needs.

My husband and I received this news via Email and a phone call yesterday. We were particularly struck with the last sentence. Joann Nichols lives on!

Eileen Zipes, Past 2nd VP, WCRT

Mom,

I was offered a full-time teaching position as an inclusion ESE teacher at Lynn Haven. I am responsible for kids with learning disabilities mainstreamed into "regular" classrooms. I will dedicate this year to Mrs. Nichols, my 1st grade teacher.

Paul

**Protect your WCRT, NYSUT membership**

**WCRT by the numbers:**

- WCRT membership as of Sept. 10:
  - 608 retirees
  - 575 WCRT members
  - 165 yearly members
  - 28 yearly members not renewed
  - 356 lifetime members
  - 46 complimentary lifetime members
  - 13 complimentary members
  - 81 retirees don’t belong to WCRT & not entitled to NYSUT benefits
  - 24 not paid this year & soon deleted
  - 334 members email subscribers
  - 241 members postal subscribers

Please consider email subscription. It saves us considerable spending on postage.

Checks MUST be made out to WCT not WCRT. We cannot accept checks made out to WCRT. Our chapter charter is with the WCT.

You MUST belong to the WCT to be eligible for NYSUT benefits. One retiree, just last month, had her NYSUT insurance cancelled due to lack of dues payment. She subsequently paid and was re-instated. Lifetime is the best deal. Pay once and forget about it!

Enjoy some of what NYC has to offer.
Sign up to receive the monthly Plum Benefits Guide.
Send an e-mail to jtkorz@optonline.net to be added to our list.

Ellen Korz
News since last issue

Source: Poughkeepsie Journal

Literacy Connections of the Hudson Valley

Serving Dutchess, Columbia, and Greene Counties

September 19, 2013

Weepingers Congress of Retired Teachers
1337 Route 52, Suite 15
Hopewell Junction, NY 12533

Dear Ms. Colteux,

Once again, we are the grateful recipients of your generous donation.

As a small nonprofit organization, we face many challenges. But we remain steadfast in our commitment, and we are encouraged by the progress of our students, the dedication of our volunteers, and the support of so many in the community.

This year more people can read in our community than last year. And next year, we will say the same. Because of people like you, more people reached their personal literacy goals.

When adults learn to read, the entire family benefits. The parents become independent, contributing members of their community. They gain self-esteem and confidence. Their children do better in school, and become more successful adults. Instead of fear, failure, and frustration, the family reaches their potential. We see this first-hand, over and over again.

On behalf of our staff, volunteers and students, we thank you for your kindness, and generosity, and for choosing to be a part of Literacy Connections. Most especially, for your continued annual support. I cannot thank you enough.

Sincerely,

Michael Rodriguez
Executive Director

"Helping people to read, write, and reach their potential"
New York Harbor tries to move trade to the interior of the island.

Hardy pointed out a $60,000-a-month apartment house and a Frank Geary building. Geary also designed the Bard College Theatre Center in Red Hook, NY.

“The community activism that built this (HLP) shows how people can change the world.”

Walkers strolled by Nabisco Baking Company where 5,000 bags of flour were

Horse-tail fern wasn’t taken out to protect the soil.

Particular plants in specific areas dramatize use of light, shade, height, color, texture, etc.

A new Whitney Museum building is almost completed. Previously on 75th St., it was bought by the Metropolitan Museum.

The Standard Hotel provides a partial canopy for HLP. Some covered hallways feature art exhibits. One had a projection booth and screen for lectures.

Hardy gave particular attention to wooden water tanks atop high buildings. “Treated pine wood expands and contracts and keeps water pure, unlike metal tanks. Water pressure was adequate for the first five floors, but gravity was needed after six floors.”

Chelsea Grasslands
Thanks to The Tiffany & Co. Foundation
continued from page 10

delivered by train at least once a week.
A meat warehouse across the street, where railroad cars and trucks pulled right into the building, was closed in 1980. It was basically “one big refrigerator/ freezer. Its last shipment was frozen turkeys.”

Tenth Avenue Square uses natural building structures as a frame for the Statue of Liberty view. Nearby is the Chelsea Pier Golf Club with netting on three sides of the roof.

Between 10th and 9th Ave, between 21st and 20th St. is General Theological Seminary once owned by the First Episcopal Church in the 1850s. Hardy used the moment to quip “Stop praying! God is too busy to find you a parking space in New York City!”

Hardy pointed to Martha Stewart’s office where she drives her Hummer into the elevator and parks in the foyer on the second floor.

He also mentioned that Tommy Hilfiger’s penthouse apartment at the top of the Plaza Hotel is for sale for $51 million. At the Jeffrey NY store where we began the tour, a LaCoste shirt price tag reads $360 and a T-shirt sells for $90.

The north end of the High Line is near Javits Center and Madison Square Garden to the east.

The tour ended inside Chelsea Market for lunch and window shopping.
A financial safety net for NYSUT members & their families

Long-term care insurance pays for services that aren’t covered by Medicare or traditional health insurance but are important when you can’t fully take care of yourself.

You may think it’s unnecessary since you have no plans of ending up in a nursing home or requiring assistance for basic daily activities. The fact remains, though, that none of us can predict what’s going to happen in the future.

This is where long-term care insurance comes into play – helping to pay the high cost of custodial care and other long-term care expenses that a long-term illness or injury can bring.

That’s why the NYSUT Member Benefits Trust is excited to be back in the long-term care business with the endorsement of New York Long-Term Care Brokers.

With this endorsed program, NYSUT members and their eligible family members have the opportunity to receive a 5% to 10% discount on various plans.

With regional representatives throughout New York state and beyond, eligible individuals have access to long-term care insurance plans from multiple highly-rated insurance companies – including the New York State Partnership for Long-Term Care.

And with Americans living longer than ever today, the need for a financial safety net has never been greater. Through this endorsed program, eligible individuals can get a long-term care insurance plan designed with their specific needs in mind.

And don’t automatically discount the cost of this type of insurance as it may be far more affordable than you may think.

If you or a loved one has been previously declined for long-term care insurance, you may still be insurably with a different company.

NYLTCB represents numerous long-term care insurance companies – all with different medical underwriting guidelines. Make sure to ask your long-term care insurance specialist for more details.

We encourage you to look into the cost of a long-term care plan tailored to your specific needs.

For more information about this endorsed offering, please contact NYLTCB toll-free at 888-884-0077. You can also contact Member Benefits with any questions at 800-626-8101 or visit memberbenefits.nysut.org.