

A RENOVATION TO BEAM ABOUT

1912 Huntington Lighthouse set to reopen to public

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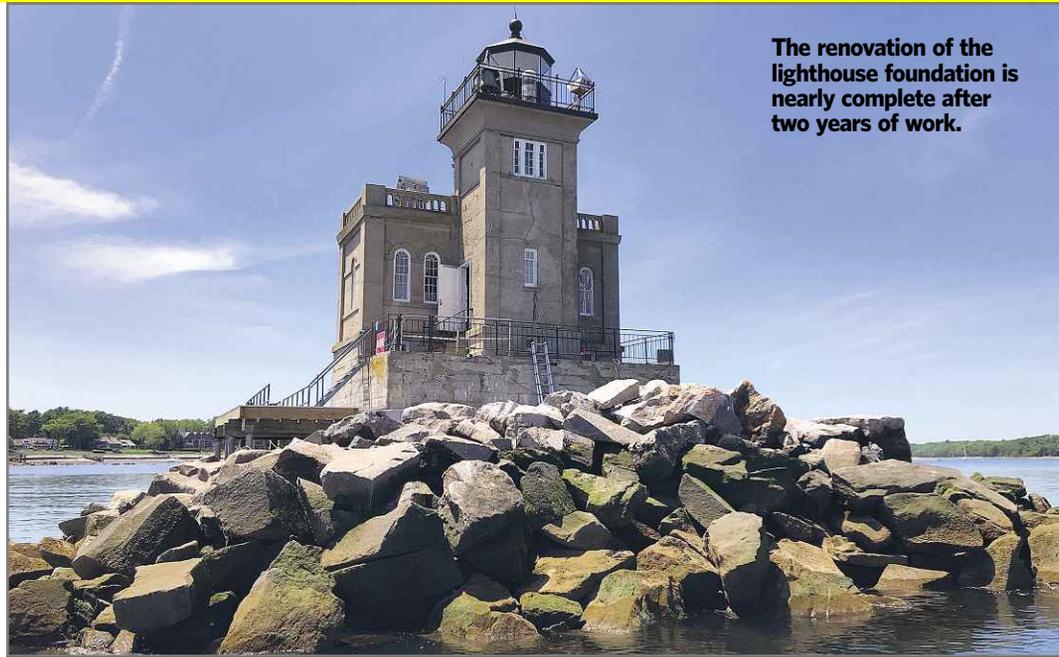
The two-year renovation of the foundation of the Huntington Lighthouse is just about a wrap.

With just some finishing touches remaining, the historic lighthouse is set to reopen to the public this month following the restoration, which came in just shy of \$1.1 million.

"There is some fine-tuning, like railings and little things that need to be fixed, some loose ends," said Pam Setchell, Huntington Lighthouse Preservation Society president. "But, yeah, we're ready and psyched."

Renovations started in July 2016 on the 32-by-32-foot foundation at the junction of Huntington Harbor and Lloyd Harbor. The society owns the 1912 lighthouse that was slated to be torn down in 1984 and replaced with a steel tower. Residents organized efforts to preserve the structure, which in 1988 was named to the National Register of Historic Places.

Setchell said lighthouse renovations over the years included a new roof, new flooring and replacing interior stucco walls.



The renovation of the lighthouse foundation is nearly complete after two years of work.

HUNTINGTON LIGHTHOUSE PRESERVATION SOC. / PAM SETCHELL

But the biggest effort was the restoration of the foundation, she said.

"After 30 some years — we came so far — to not do the foundation, which holds up everything else we've done, would have been crazy," Setchell said. "This was the last piece of the giant puzzle, it was the biggest piece of the puzzle and the most important because if you don't have a foundation you've got nothing."

Although the foundation project had setbacks, including

the theft of construction equipment, the mission moved on. The project was paid for through a combination of fundraising and grants.

About 350 tons of stone still needs to be put into place around the foundation to reinforce and protect it. The lighthouse also needs new windows and masonry repairs, but that takes money, Setchell said.

"It's like a house," she said. "When you think you're done, you're not."

The completed foundation

renovation comes just in time for the summer with public tours of the lighthouse resuming July 15. All tour proceeds go toward the restoration and preservation of the lighthouse.

The annual fundraiser, Musicfest, returns Sept. 1. The event, in which musicians perform at the lighthouse for an audience of boaters, was canceled in 2017 because of repairs. The event attracts more than 12,000 people, organizers said.

For more information, go to huntingtonlighthouse.org.

LIRR alters schedule for holiday

BY ALFONSO A. CASTILLO
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The Long Island Rail Road will operate extra trains Tuesday afternoon for customers getting an early start on the Independence Day holiday.

The LIRR will run eight extra trains out of Penn Station between 2 and 4 p.m. on Tuesday.

They include four Babylon Branch trains, three Port Jefferson Branch trains and one Far Rockaway train.

Throughout Tuesday, the LIRR will also operate several Montauk Branch trains that typically run on summer Fridays, including morning trains timed to connect to Fire Island ferry departures and the popular "Cannonball" train out of Penn at 4:06 p.m. that runs express to the Hamptons.

On Wednesday, the Fourth of July, the railroad will operate on a Sunday schedule, which includes additional westbound Montauk trains for customers returning from the Hamptons.

The LIRR will operate on a normal weekday schedule Thursday and Friday.

For full schedule information, customers can visit mta.info/lirr or consult the railroad's mobile app, LIRR Train Time.

Also on Monday, the LIRR outlined the measures it's taking to protect its system from the extreme heat enveloping the area.

LIRR spokeswoman Sarah Armaghan said in temperatures of around 95 degrees, the rails can reach temperatures of more than 125 degrees.

In those conditions, Armaghan said, the railroad deploys "heat patrol units" that travel the system by train on the lookout for potential track issues.

The LIRR also positions crews at Hicksville and at the busy Harold Interlocking in Queens that are on standby to respond to situations. The crews have been deployed every day since Saturday during the hottest hours of the day.

Eateries to show proof it's easy being green

BY KHRISTOPHER J. BROOKS
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Diners in the Great Neck area will soon see frogs in restaurants.

It's not a public health violation. The frogs — cartoons of the amphibian wearing a chef's toque — will signify that restaurants in the Great Neck Water Pollution Control District are disposing of cooking grease in an eco-friendly way. It's part of the fats, roots, oils and grease — FROG — program.

"It's a cool idea to walk into a restaurant and look at it and you know that the restaurant is working to keep the environment clean," district commissioner Steve Reiter said.

District officials will visit



Some Great Neck-area eateries will soon display this decal.

about 90 restaurants in the Great Neck area in the coming weeks to ensure staff are collecting used cooking grease in large containers and paying a grease-collection firm to properly haul the oil away, Reiter said. Restaurants that comply and submit receipts

for the grease collection will get one of the decals to display.

Restaurants must show receipts every year to retain their decal, Reiter said.

Identifying restaurants that generate gallons of grease is part of a larger plan for the pollution control district.

The district is building an \$11.5 million grease-receiving station that will use microturbines and anaerobic digesters to turn the used cooking fats into electricity and heat. The district plans to use the machinery to power its Great Neck facility and will generate revenue by charging businesses to dispose of used grease.

The district recently awarded the construction contract, Reiter said. Construction is to be complete in February 2020. "In about

four months, we should be breaking ground," he said.

District officials issued the first decal June 21 to the Great Neck Diner on Grace Avenue.

Diner cooks use grease primarily to make French fries, chicken fingers, fried fish fillets, onion rings and mozzarella sticks, co-owner Rorie Miller said. The restaurant generates enough grease to fill a 100-gallon container each month, Miller said.

A grease collector comes to the diner once a month since the diner opened eight years ago, Miller said.

"It's just another way to show the customers that we do care about Great Neck and that we'll do whatever we can do to foster safe water," Miller said.