

Mishap Kills Young Man

Lars Simenson was in construction accident

BY RUSSELL DRUM

Lars G. Simenson, a popular and hard-working 18-year-old who was studying to be a marine mechanic, was killed when a section of a crane fell on him at a construction site in Montauk. The young man was buried at Montauk's Fort Hill Cemetery yesterday morning.

The accident occurred just before 9 a.m. on East Lake Drive, where the Kenneth Russell Excavating company was removing sand from the bank of Lake Montauk to make way for a new bulkhead at Rick's Crabby Cowboy Cafe. Both the younger Mr. Simenson and his father, Gary N. Simenson of Montauk, were employed by the excavating company.

The younger man was also studying maritime technology at the New England Institute of Technology in Rhode Island.

According to Alan Burke, a Montauk Ambulance Company emergency medical technician who responded to the scene and accompanied Mr. Simenson on the helicopter, the young man had been helping his father break down a crane so that it could be moved. The crane's boom was lowered to about four or five feet off the ground.

The younger Mr. Simenson was in the process of removing steel pins that held sections of the boom together when one of the sections fell on him.

East Hampton Town police and members of the Montauk Fire Department used a smaller machine to lift the 1,000-pound section off him, according to Police Chief Todd Sarris. The Montauk Ambulance Company responded

to the scene, and emergency personnel decided that the injured man should be airlifted to the hospital.

A Suffolk County Police helicopter landed at the Montauk airstrip just across East Lake Drive. Mr. Simenson was to have been flown to Stony Brook University Hospital, but on the way it was determined that his injuries were too severe to make the trip. Instead, he was taken to Eastern Long Island Hospital in Greenvale, where he was pronounced dead.

Chief Sarris said his department was obligated to investigate the accident "to ensure there was no criminality." However, he said, "there's nothing to indicate that this was anything other than a tragic accident."

There was standing room-only yesterday morning at a funeral Mass in the new St. Therese of Lisieux Catholic Church in Montauk, which can seat 500. The Montauk School, which Mr. Simenson attended as a child, and where his mother, Victoria R. Simenson of Springs, works as a teacher's aide, was closed for the funeral.

Young people cried and hugged one another. East Hampton Town police directed traffic in their dress uniforms, and Peter Labasi, who had been ordained a bishop the day of Mr. Simenson's death but is still known to the Montauk community simply as Father Peter, led the service.

(An obituary appears on A4.)

WITH REPORTING BY
TAYLOR K. VELMAY

This Little Ciabatta Went To Market

"Think global, eat local" is new North Main mantra

By JONAS FALKOWSKI

Dyrol Falkowski of Open Minded Organics stood behind a table loaded with fresh and dried mushrooms, including "the mushroom of immortality," a fungus whose reserved solely for the coupeur," he said.

Anyone strolling through the East Hampton Farmers Market in the parking lot next to Nick and Tom's restaurant on North Main Street can partake of the mushroom of immortality now.

The mushroom, called ling zhi or reishi, makes a "healthful tonic" when brewed into tea, said Mr. Falkowski, who was also selling shiitake, blue oyster, and king oyster mushrooms, and maitake (or "hen of the woods").

Mr. Falkowski, of Sag Harbor, is certified as an organic producer. For those who want to try to raise their own, he offered a kit with growing medium and shiitake spores. His dried mushrooms — which come from Oregon and Washington, those rainy states where they can be found in the wild, or are organically cultivated in other farms — looked otherworldly in heaps piled into plastic bags. The Falkowski table also held fresh eggs laid by chickens kept by the mushroom man's dad.

The East Hampton Farmers Market, started last year after three years of success with a sister market in Sag Harbor, is slowly taking root on North Main Street. The market sprouts each Wednesday from 10 a.m. to 1 p.m., come rain or come shine, attracting local farmers, fishermen, and producers of natural foods.

On a recent spring market day, mushrooms were the only fruit of the earth in sight; perhaps waiting for a summer harvest, other farmers weren't there. But standing at tables under umbrellas shielding them from the horizon were a number of "local producers and distributors selling what's seasonal," as Kate Plimly, who manages both farmers markets, said.

Fish and shellfish raised here or caught in the waters surrounding the East End were offered by the Seafood Shop of Wainscott and Multi-Agriculture Systems of Promised Land. The Patmanok Preserves Ladies were there, selling the jams and condiments they make, and East Hampton Gourmet offered baked goods.

Alex and Jan Bolson of Bolson Farms in Amagansett and Regina

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Plovers May Delay Fireworks

Nesting birds are too close to Main Beach, say environmental officials

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Sag Harbor At Crossroads

Electron may not be a contest, but the routes facing village are challenging

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Time To Move On

Owner of Georgian Getz, a fixture on Woods Lane, bids die used for good

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RECORD
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THE EAST HAMPTON STAR
SPINES
FOR ALL

THURSDAY, JUNE 7, 2007