



DANBY NEWS

DCAP AWARDED GRANT

DANBY'S COMMUNITY AND PARK is pleased and excited to announce that it has been awarded two grants from the Community Foundation of Tompkins County. This is the first Foundation grant awarded to DCAP as a merged organization and will help us to serve the Danby community through stewardship of Dotson Park and a wide range of Community Programming.

The Environmental Education Fund awarded several hundred dollars and the Tompkins Today and Tomorrow Fund awarded a somewhat larger amount. The Community Foundation has a mission to bring people and resources together to build a more equitable Tompkins County by inspiring diverse philanthropy, catalyzing collaborations, and championing inclusion and justice.

The Danby Community and Park's mission is to strengthen community connections and enrich the lives of Danby residents by preserving Dotson Park as a natural resource, organizing inclusive recreational and educational programs, and sharing local information and resources with all members of the Danby Community. We have a vision of a connected and inclusive Danby where all residents feel a sense of belonging, have access to enriching experiences in nature and community, and take pride in shaping a vibrant, resilient neighborhood together.

The Tompkins Today and Tomorrow Endowment provides grants to advance the community and improve the quality of life for residents by addressing crucial needs such as food security and mental health, advancing arts and cultural opportunities, and safeguarding the natural environment. The Environmental Education Fund was created to protect the local environment through education and engagement.

These two grants will help DCAP begin to meet two of its strategic priorities:

- Increasing Awareness and Visibility of the Merged Organization, including the design and installation of a clear, welcoming sign at the Dotson Park Entrance and other informative and educational signage.
- Enhance Dotson Park's Infrastructure, including expanding and maintaining boardwalks in wet trail areas to improve year-

—continued on page 3 ➡

SUNDAES ON WEDNESDAYS

DANBY'S FAVORITE summer entertainment continues in August. Danby's Community Church, 1859 Danby Road, offers Sundaes on Wednesdays on its front lawn.

Music lovers gather for music...and are treated to ice cream sundaes (free, donation buckets are offered). Ice cream is served at 6:30 and the music kicks off at 7pm.

August 6: The Ageless Jazz Band

August 13: Bob and Dee

Be there...or you'll have to wait until next summer! 🍷 (tc)



PICNIC TIME FOR DANBY BEARS

ROUND OUT THE SUMMER at the annual old-fashioned West Danby Picnic on Saturday, August 16, 4:30pm, in the pavilion at the intersection of Brown and Short Roads in West Danby. Rain or shine (hopefully, shine!).

All welcome. Bring your friends, family and/or guests as well.

This is a dish-to-share event; Tod S. has told us he'll be bringing his (now-famous) smoked pork. If you can, bring a main course, side dish, salad, or dessert. Drinks will be provided. Also, if possible, bring a chair and your own place setting.

If the weather is good, there will be badminton set up in the field. We're hoping to have an Appalachian music session happening on-site too.

Especial thanks to Mike McLaughlin for use of the site! This event is organized by the West Danby Community Association with assistance from the Danby Community and Park. 🍷 (pf)

Bald Hill Picnic and Pie Contest

Who's the best? Bring your pie to the picnic at Jennings Pond on 13-Sept! 🍷

This Month Inside the Danby News:

- Cooking for Abundance ③
- Recipe: Cheese Green Sauce . . . ③
- Wonders of Nature ③
- Music in the Park ④
- Eye of the Beholder ④
- Why is *Danby News* Like NPR? . ④
- Resilience Fair / Learn To Swim . ⑤
- Farmer's Market Coupons ⑤
- Unfinished Business Bites Back . ⑥
- Reminiscing / Seniors ⑦
- Community Library / BBQ! . . . ⑦
- Calendar ⑧

August 2025

Layout: Ted Crane
Count-n-Label Crew:
 Ted and Pamela; others.
Post Office Crew:
 Ted

To contribute items:
 Danby Area News
 PO Box 6886
 Ithaca, NY 14851-6886
 Phone: 607.273.8678
 Email: [danbynews@danbycc.org]

Text submissions:
 Send text in the body of an unencoded, plain-text Email message (**not** as an attachment); or mail typewritten copy, double-spaced on white paper. Short handwritten submissions accepted; please write legibly.

Graphics: JPEG preferred for photos, GIF for line graphics. PNG also works. Check with editor before sending hardcopy graphics.

Deadline is the 15th of the month prior to publication date. Materials may be accepted later if time allows. Submissions should generally not exceed 250-350 words (one column). We cannot print political material or letters of opinion.

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Danby's fireflies may
 be less abundant
 than they used to
 be...
 but you can't miss
 them when they're
 out for a night on
 the town.

—Photo by Jim Long

DANBY NEWS NOTES

Submission Guidelines: Before submitting an item for the Danby News, please have a look at the *Submission Guidelines*. You can request them by Email from the editor at [danbynews@danbycc.org] or find them at [danbyny.org/DanbyNews]. If you're thinking of sending something for publication in the Danby News, there's two documents to read: the

Guidelines and the *Submission Guidelines* at the same web location.

You'll learn what is, and isn't acceptable material for publication. If it's acceptable, we'll make an effort to include it; generally, we print everything we receive! You'll find hints about how to prepare a submission. Following these guidelines makes the editing and layout easier. A terse version of these guidelines is in the left-hand column of this page. (tc)



COOKING FOR ABUNDANCE

THIS IS THE TIME OF THE SEASON when gardens and farmers' markets are bursting with greens, sun ripened tomatoes, and so much more. Fresh, crisp salads can be wonderful, but sometimes we crave something different—maybe even something slightly *exotic*. Here is one of our favorite dishes, adapted from the local cookbook, *Moosewood Cooks at Home*.

The recipe is “officially” named *Pasta with Greens and Ricotta* but we affectionately call it *Cheesy Green Sauce*. How can you go wrong with something cheesy, and the green part makes it healthy, right?

The best parts are that it only takes a few minutes to prepare and the plated dish is...beautiful. The sauce is a lovely shade of green, the toppings are bright red, brown, and purple (tomatoes, walnuts, and olives). This easy summer supper becomes even more elegant when you add sautéed chicken or shrimp.

Those who have followed previous cooking suggestions will recognize an appreciation for recipes which are flexible, simple, and work with the ingredients on hand. This is one of those. *Moosewood* suggests watercress and swiss chard, “...but almost any green will do.” It comes together quickly, uses a mess of greens that quickly cook down to a manageable quantity, and leftover sauce will keep for up to a week in the 'fridge making a second meal as quick as cooking some pasta. What kind of pasta? Pretty much anything: penne, macaroni, butterflies, shells, or any shape you want. We like twisty pasta that catches the sauce, like cavatappi, rotini, or campanelle. 🍴 (pg)

WONDERS IN NATURE

We invite you to pause to enjoy the rural character that is so important to many of Danby's residents. Take in some of the wonder of nature.

Wild bergamot (a.k.a. bee balm) is a native wildflower, widespread and abundant in the fields along our roadsides. Bee balm is in the mint family and is abundant in much of North America.

This plant, with showy summer-blooming pink to lavender flowers, is often used as a honey plant, medicinal plant, and garden ornamental. It can be used fresh or dried in cooking, like oregano. You can also make a tea from the dried leaves.

Wild bergamot attracts pollinators like butterflies ...and the hummingbird moth. As its name suggests, this plump little, reddish-brown moth flies and moves like a hummingbird, suspended in the air in front of a flower while it unfurls its long tongue into the nectar. 🍴 (pg)

CHEESY GREEN SAUCE

- 4-5 c chopped greens (swiss chard, tough parts removed; arugula, tat soy, field greens)
- 2 clove garlic (or 3 Tbsp g. scape)
- 1 tsp olive oil
- ¼ tsp ground nutmeg
- to taste salt and pepper
- 15oz container of ricotta cheese
- To taste toppings (fresh tomatoes, parmesan, walnuts, pine nuts, lives, scallions)

Sauce

- Rinse greens well, shake off excess water, chop coarsely.
- Sauté garlic or garlic scapes in oil until soft, do not scorch.
- Add damp greens and sauté until wilted but still bright green.
- Sprinkle salt, pepper, and nutmeg and remove from the heat.
- Purée the cooked greens and ricotta cheese.

Serving

- Mix sauce with *al denté* pasta.
- Top with chopped tomatoes (and other items).

Optional

- Grilled meat or seafood. 🍴 (pg)

➡ DCAP Grant Award, can't from front page

round usability, and enhance the natural play-

ground with additional elements.

The funds, in collaboration with other grants and public donations, will help assure that DCAP is able to continue presenting diverse, free and low-cost programs throughout the year, including concerts, hands-on-learning workshops, and other cultural events. DCAP is deeply grateful to the Community Foundation of Tompkins County for this support. 🍴 (dcap)

Expect nothing and you'll never be disappointed.

MUSIC IN THE PARK SUMMER SERIES

DANBY COMMUNITY AND PARK will continue its Music in the Park, one Sunday afternoon a month, on August 17 and September 21. The music jam/song swaps start at 2pm. No rain dates; if being under cover doesn't hold water, there's always next month.

Play a tune, sing a song, or just listen. We don't aim for perfect performances. Music in the Park hits its mark by sharing songs and tunes together in the natural setting of Dotson Park.

There is no fee, but contributions to support the Park are welcome. Light snacks are provided and you're welcome to bring more. Sing, play, or listen. No registration, just show up with your friends and family! 🐼 (pg)



A bumblebee explores an Echinacea blossom.
—photo by Ted Crane

IN THE EYE OF THE BEHOLDER

In response to a complaint—and a possible law suit—about garbage-filled front yards, Danby's Town Board has begun to take action to demolish the derelict structure next to Town Hall. It was an easy target: it's been in progress for, it seems, ten years.

After an extended discussion of the technical aspects of a demolition (all of which is likely the responsibility of the Code Officer, anyway), the Board voted to hold a Public Hearing about demolition on August 4.

Now...about those houses with garbage-filled yards. Updates to come as the issue develops. 🐼 (tc)

Little known fact. Before the crowbar was
Invented...crows simply drank at home.

FREE TRANSPORTATION FROM FISH

FRIENDS IN SERVICE HELPING (FISH) is a nonprofit organization that offers Tompkins County Residents free transportation to medical appointments. Are you a potential passenger, or even a possible driver?

The July Danby News highlighted this service but a reader pointed out that the service is only available to Tompkins County residents.

Contact FISH at 2-1-1, 877.211.8664, or [\[fishoftc.com\]](http://fishoftc.com) to provide your information. The online form is easy to use. 🐼

WHY IS THE *DANBY NEWS* LIKE PUBLIC RADIO?

THE *DANBY NEWS* is the place to go in Danby. But, why is it like Public Radio?

① Both the DN and Public Radio present information that supplements and, sometimes, clarifies official, sanitized announcements in expensive, tax-dollar-funded publications. Even local commercial media often relies on press releases instead of reporting.

② Both the DN and Public Radio have been defunded by the powers-that-be. Public Radio was hit with more dollar cuts but the DN lost all of its total budget.

③ Both the DN and Public Radio are asking the public to replace that funding with voluntary donations. Public radio does it for minutes at a time over a period of hours; the DN does it once a month.

Postal delivery just went up almost 30 percent. We need your support to continue providing community information.

Help us by covering the cost of your issues! If every resident in Danby paid for subscriptions (\$15 or more per household), we'd be in good shape. But the fact is, not everyone can...or does. We really appreciate those residents who offer larger contributions to help support our community-building efforts and to provide issues to those who cannot afford to subscribe.

Please make checks payable to *Danby Community and Park*, note *Danby News* in the memo, and mail to P.O.Box 6886, Ithaca, NY 14851-6886. 🐼

Many are cold
But few are frozen.

DANBY RESILIENCE FAIR

SAVE THE DATE! Saturday, September 6, 10am-5pm at the Danby Fire Station. Entertainment and activities for all ages.

Resilience is the ability to withstand adversity and bounce back from difficult life events. Being resilient does not mean you never experience stress, emotional upheaval, and suffering. Resilience involves the ability to work through emotional pain and suffering. —[everydayhealth.com]

No matter what your views on whether things are going “right” or “wrong”, the past several years—and especially the past six months—have brought many disruptions to the way life was in the “before times.” A small group of people have been meeting at Danby Food and Drink on Saturdays, 1-3pm, to talk about these disruptions and the ways friends and neighbors might share to make our community more resilient.

These conversations have spawned event: the Danby Resilience Fair. The intent is to have neighbors join together to share skills, have fun, and help our community thrive.

Details are being arranged to highlight topics like general mending and repair, emergency preparedness, plant cultivation, and food preservation, spinning and leather working, social and emotional wellness, nurturing healthy relationships, and community building. There may be meditative music, and a community “sing along.” Food will be available.

Do you have a topic related to resilience to share? Contact Andrea Hazard, [hazard42@gmail.com], or Eric Banford, [brew_bird@yahoo.com] to get involved. More details in the September *Danby News*. 🐾 (eb,ah)

\$20 BILLION OF FREE MONEY

Investing in the lottery has a very big upside and an important downside. Sure, they say, “You Never Know,” but the fact is it costs you money to invest and, “Yes, you do know,” and you know you aren’t likely to win.

On the other hand, checking the NYS Comptroller’s *Unclaimed Funds* web site costs nothing. Maybe you lost track of some money? A dormant bank account? A settlement?

Check out [osc.ny.gov/unclaimed-funds]. You can enter your last name and initial and maybe you’ll get lucky? I found my name in the database, my wife’s name, and her deceased father’s name. Unfortunately, it seems that there’s more than one of each of us in New York. 🐾

LEARN TO SWIM!

THEY SAY THAT, once you’ve learned, you never forgot how to ride a bicycle. It’s also true that fish don’t have much use for bicycles, they’re born swimming!

Us landlubbers need to learn how to walk but summer is swimmin’ time. The New York State Office of Parks, Recreation and Historic Preservation (NYSOPRHP or Parks, for short) is hosting a *Learn to Swim* program at Taughannock Falls State Park during the month of August.

This two-week program is open to New York State residents between the ages of 5 and 12. Skill levels will be determined at the first lesson. Instruction will be based on the American Red Cross Water Safety Program. Participants receive a certificate upon completion.

The program meets Monday, Wednesday, and Friday, August 4 thru 15, 10-11am. Participants must register with Kaitlin Crane; [kaitlin.crane@parks.ny.gov] or 607.766.1425.

Truly, once you learn to swim, you’ll never forget. 🐾 (kc)

FARMERS MARKET COUPONS

COUPONS FOR THE Senior Farmers Market Nutrition Program are available to eligible older adults, now through September 30. Coupon booklets are given out on a first come, first serve basis. They can be picked up in the TC Office For The Aging, 214 West State Street, Ithaca, 8:30am-4:30pm.

Each booklet contains five \$5 coupons (\$25). These coupons can be used to purchase fresh, local, and unprocessed fruits and vegetables from any participating market or farm stand, or from any participating vendor (a sign will be displayed) in New York State. Coupons can be redeemed until November 30.

Eligibility

- Recipients must be 60 or older
- Household maximum monthly income:
1-person, \$2,413; 2-person, \$3,261; 3-person, \$4,109.

For more information, call 607.274.5482. 🐾

A person is smart.

People are dumb, panicky, dangerous animals and you know it.

—K - Men in Black

UNFINISHED BUSINESS BITES BACK

IN THE PAST FEW YEARS, Danby's Town Board invested considerable time and effort toward establishing local laws regarding Noise and Special Events. Both projects quietly faded from notice without concrete action.

Residents of the northwest corner of Danby brought attention to both issues during the Town Board meetings in July. In a nutshell, they described quality-of-life issues arising from regularly occurring, loud musical performances at the South Hill Cidery on Sandbank Road. The nearest neighbors spoke, but neighbors more than half a mile distant also report problems.

The residents came prepared, having informed themselves about NY State's Farm Winery Act. The Act was intended to aid agricultural operations by permitting them to engage in ancillary non-growing and processing activities. Farms can—and do—serve food, host musical events, run corn mazes, and more. These activities are permitted in spite of restrictions that might be imposed by local laws. As the residents noted, however, the Farm Winery Act has its limits and, when activities goes beyond what the NY Ag and Markets Department will protect, local regulations can be applied.

Assuming, of course, that local regulations exist. The residents calmly asked the Town Board to take action.

In a sense, this is history repeating itself. The previous effort toward establishing noise and special event regulations was also driven by resident complaints. That effort ended after a hand-picked resident and then a hand-picked committee failed to propose recommendations that the Board was willing to act on.

The handling of that process contributed to dissatisfaction with Danby's elected officials and led to one of Danby's rare contested elections.

The South Hill Cidery is a valuable part of Danby. It's one of very few local businesses visible to the general public. Yet, it's not a long stretch to see how the Town's own actions led to the current resident noise concerns. The Cidery itself rests on land that benefitted from the Town's first Conservation Easement.

The Easement was written to allow apple orchards...and a tasting room. Anyone familiar with Finger Lakes wineries knows they offer entertainment to support tasting and sales—how frequently, how big, and how loud depends on the establishment. Most establishments, however, are not near residential neighborhoods.


The Cidery's owner is a well-respected musician. It was entirely predictable that his musical connections would be

leveraged to help business operations. Yet, the easement and the Planning Board action related to the property subdivision failed to consider the long-term growth of what they may have envisioned as a simple apple orchard.

In fact, as the residents noted in their presentation, almost one-third of the property is currently used for event parking, not orchards. It was also necessary to post "No Parking" signs on Sandbank Road.

The Community and Regional Development Institute (CARDI), in its training for Planning and Town Boards, recommends that the public should be involved from the outset of any land use planning efforts. Noise and Special Event Laws fall within this guideline. Public input on significant issues is best incorporated into initial drafts before those drafts gain momentum among public officials and become difficult to change.

Residents need to feel that their interests are being served. In these cases, Danby's Town Board tried—and failed—to develop regulations out of the public eye or. It succeeded in controlling public input. There is a strong flavor, in current discussions about the creation of a Water District, of convincing the public to want something...that many residents feel is unneeded and unwanted.


Following the wishes of local residents and voters is not a passive state but an active and essential component of effective leadership.  (tc)

PACIFIC OLD-TIME MUSIC

THE *ONLIES* ARE A YOUNG GROUP of old friends. They grew up playing fiddles, guitars, and banjos in their hometowns of Seattle, WA and Lexington, VA. The Ithaca area—and Danby—has been an Old-Time hotbed for generations.

It all comes together on Saturday, August 16, 5:30-8:30pm, at the South Hill Cidery, 550 Sandbank Road. The Cidery combines two interests of Danby resident Steve Selin (see Danby News, April 2022): agriculture and old-time music. Steve's ciders and food dishes will be available during the show.

Old-time music is known for its pulsating drive. The rhythms are so strong, some have quipped, "It's great music but don't they know more than one tune?v (The same joke has also been heard at Irish music sessions, Zydeco seafood boils, and, sometimes, at Concert Band shows).

Old-time music is a treat to the ears and, thanks to the acoustic instruments and sweetly harmonic voices, is not inherently loud.  (tc)

REMINISCING #35

IN MY AUGUST 18, 2005, Ithaca Journal column, I wrote about a very hot summer, saying that I, “guzzled cold water, turned on every fan I could get my hands on, wore flip flops to work, went swimming, and ate sandwiches or cereal for dinner.” My Dad was unable to come home from Texas for a visit that summer, and I sure was missing him. 2005 marked one year that I had been writing my column.

The Common Ground, on Danby Road across from the American Legion but since torn down, was planning pool tournaments, dance lessons, a Friday night jazz series, a barbecue on the patio every Sunday during the summer, and more.

We visited with Dorothy and Ed Roberts, formerly from Bald Hill Road but then retired and living in Cortland. Dorothy told me they keep in touch with Florence and Darwin Geuther, also long-time former Danby residents, then living in New Hampshire. These were great folks!

The Danby Road American Legion Block Party was held on August 20. Proceeds from food, fun, and music would benefit Hospicare.

I reported that, starting on August 21, 2005, TCAT would no longer be offering service to Danby on Sundays.

On a current, personal note, our family is very excited about the news that our granddaughter, Maddi Huddle, and her honey, Connor Browne, recently got engaged in North Carolina! They are both serving in the Army; far apart right now but counting down the days until they are together again. We are so happy for them! 🐾 (gh)

REFLECTIVE HOUSE NUMBERS

EVEN IF YOU KNOW where your house is, and even if you don't have visitors who need to find you, you'll want the Fire Department to locate your home in a hurry when you need them.

You've seen those great green signs with reflective white digits? The Danby Volunteer Fire Company can make one for you. Visit [danbyfiredept.org] and click on “Safety Information > House Sign Info”. 🐾 (rr)

This Issue's Writers

- | | |
|-------------------------|---------------------------|
| ○ cp.....Cindy Parlett | ○ pf.....Peter Fraissinet |
| ○ dcap .Danby Comm/Park | ○ pg.....Pamela Goddard |
| ○ gh.....Gay Huddle | ○ rr.....Ronda Roaring |
| ○ kc.....Kaitlin Crane | ○ sb.....Sharon Boda |
| | ○ tc.....Ted Crane |

COMMUNITY LIBRARY

THE SUMMER IS HALF OVER! There is still time to challenge yourself by starting a new series of books or to read something from one of our talented local authors.

A new selection of Adult Fiction books has arrived from the Tompkins County Public Library:

Leaving Coy's Hill..... K. Sherbrooke

Man's 4th Best Hospital S.Shem

The Library Thief..... K.Shenje

A Stranger on the Beach.... M. Campbell

Basil's War..... S.Hunter

🐾 (cp)

SENIORS UPDATE

THE DANBY SENIORS MEET AT NOON on the first Thursday of the month in Danby's Community Church, 1859 Danby Road; this month, it's Thursday, August 7.

Please bring a generous dish to pass with a serving spoon and your own utensils and place settings. Drinks are provided and volunteers for setup and cleanup are very much appreciated. The meeting will feature music by *Patrick and Gary*.

The next meeting is on Thursday, September 4. 🐾 (pp)

RURAL CEMETERY BBQ

As summer winds down you may be thinking about one last chicken barbecue. This is your chance!

The Eagles Club on Cecil B. Malone Drive in Ithaca is holding a barbecue to benefit the Danby Rural Cemetery on Saturday, September 6, starting at Noon. Join us and enjoy a delicious meal for \$12. Our thanks to Tammy Lopez, who reserved the spot for us. 🐾 (sb)

Did you hear the names of
the drummer's twin daughters?
Anna One and Anna Two.

[JFK's book, *Profiles in Courage*,] is definitely worth reading, as the book isn't just narrative, it also includes useful political analysis. In particular, the main theme of the introduction is how the American political system is set up to strongly incentivize “going along” (and, thus, cowardice).
—electoral-vote.com

DANBY NEWS: EVENT CALENDAR

Aug 2 • Sat

9:15am 🏠 Town Hall • Library Volunteers Meeting

Aug 4 • Mon

6pm 🏠 Town Hall+Zoom • Town Board Meeting

Aug 6 • Wed

5pm 🏠 WD Fire Station • West Danby Water District

6:30pm 🏠 Community Church

Sundaes on Wednesdays: Ageless Jazz Band

Aug 7 • Thu

Noon 🏠 Community Church • Seniors Meeting

Aug 11 • Mon

7pm 🏠 DVFC Station • Fire Dep't Meeting

7pm 🏠 WDFD Station • WD Fire Dep't Meeting

Aug 12 • Tue

7pm 🏠 DVFC Station/YouTube • Fire District Meeting

7pm 🏠 Zoom • Conservation Advisory Council

Aug 13 • Wed

6:30pm 🏠 Community Church

Sundaes on Wednesdays: Bob and Dee

Aug 14 • Thu

2pm 🏠 Zoom • Regulatory Review

Aug 17 • Sun

2pm 🏠 Dotson Park Hypar Pavilion

Park Songs Community Sing (and music)

Aug 18 • Mon

6pm 🏠 Town Hall+Zoom • Town Board Meeting

Aug 19 • Tue

7pm 🏠 Town Hall+Zoom • Planning Board Meeting

Aug 21 • Thu

4pm 🏠 Community Church • Danby Food Pantry

Aug 26 • Tue

6:30pm 🏠 DVFC Station/YouTube • Fire District Mtg

7pm 🏠 Town Hall+Zoom • Board of Zoning Appeals

Sep 3 • Wed

5pm 🏠 WD Fire Station • West Danby Water District

Sep 4 • Thu

Noon 🏠 Community Church • Seniors Meeting

Sep 6 • Sat

9:15am 🏠 Town Hall • Library Volunteers Meeting

Sep 8 • Mon

6pm 🏠 Town Hall+Zoom • Town Board Meeting

Sep 8 • Mon

7pm 🏠 DVFC Station • Fire Dep't Meeting

7pm 🏠 WDFD Station • WD Fire Dep't Meeting

Ongoing Events

Seniors Strength Class 🏠 via Zoom

Mondays and Thursdays, 9:30–10:30am

Contact [jmchurch@twcny.rr.com] for Zoom link

Danby Community Library 🏠 Town Hall

Tuesday, 1–3pm; Thursday & Saturday, 10am–Noon

Books can be returned via the outdoor drop box.

Food Scrap Recycling 🏠 Town Hall 🔄🔄🔄🔄🔄

Saturdays, 9am–Noon

AA Meeting 🏠 via Zoom: [zoom.us/j/8209358263]

Wednesdays, 7pm

Where Things Happen

🏠 Danby Town Hall • 1830 Danby Road

🏠 DVFC Station • 1780 Danby Road

🏠 WDFD Station • 47 Sylvan Drive, off Rt.34/96

🏠 Danby Community Church • 1859 Danby Road

🏠 Dotson Park • 1825 Danby Road

🏠 American Legion Post 221 • 1231 Danby Road

| Meeting | Date | Zoom MtgID | Passcode |
|---|--------|-------------------|----------|
| Town Board | Aug 4 | 882 2697 6101 | 905098 |
| CAC | Aug 12 | 835 4940 5296 | 879507 |
| Youth Commission | Aug 14 | See Town web site | |
| Planning Board | Aug 19 | 893 3897 1114 | 956288 |
| Town Board | Aug 18 | 847 9505 5187 | 308958 |
| Zoning Appeals | Aug 26 | Unknown? | None? |
| To join a meeting by telephone, call 646.876.9923 | | | |

Warning: Zoom meeting info and agendas change frequently!