November 2026 FREE TO RESIDENTS

Danby News

Calendars for a Cause

New ~~this~~ next year! Danby Community and Park has designed a *year at a glance* wall calendar to help keep track of special dates during 2027.



Every month for decades, the *Danby News* has shared *What's Happening* and when. Now we have a color-coded calendar that captures Federal Holidays, Traditional Observations, the Political Calendar (voter registration, elections), Celestial Events (moons, seasons, etc.), other major dates including DCAP events, and a few fun ones. Each category has its own discreet color.

For many years we've loved the little-known annual wall calendar from the *Ithaca Times*. It seems those are being phased out, so it'll be useful to have an alternate...and something locally focused on Danby.

This calendar is also a fundraiser for Danby Community and Park. It will help support our programming and events in Danby and Dotson Park.



We're asking for a donation of $10 (similar, but less comprehensive calendars are $20 or more at office supply stores).

The calendars debuted—and were well-received—during Danby's Harvest Festival in October. They will be offered at upcoming DCAP programs, like the Honey-Making Workshop in November and the Seasonal Song Sing in December. We also hope to have them available at *Goldenrod Depot*, *Danby Food and Drink*, and even *Danby's Town Hall*. Can't find one? Contact us directly at [ContactUs@danbycap.org]. (dcap)

Honey-Making Workshop

Ever wonder how honey is made? Want to (safely) take part in getting honey from a beehive into a jar that you can take home to enjoy? If so, come to the Danby Community and Park's sweetest event of the year. It will be just as exciting as it was last year!

This unique all-ages workshop will be held on Sunday, November 1, 1pm. This year, the workshop will be held *on the farm* in Central Danby. The exact address will be provided when you register. This one is limited to 10 people, first come first included. Please RSVP to [okalee.farm@gmail.com] to reserve your spot!

Tom Janda and Julie Clougherty will explain how honey is made, and the importance of the work of bees. Then we'll get busy extracting honey from the comb. Everyone will work almost as hard as the bees do, to uncap honey cells, then to spin the frames in a centrifuge to extract the delicious result of the bees' hard work.

Everyone who registers will take part in the different steps of the extraction process. It's fascinating and fun, and many hands make light work. Just to be clear, there will be no living or dead bees on the frames or equipment, but expect to get a little bit sticky!

Again, this will be limited to 10 attendees, so please RSVP to hold your spot. Donations to cover costs of honey and jars, will be most welcome. And, of course, we'll have the DCAP 2027 calendar on hand. (dcap)

This Month Inside the Danby News:

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Seasonal Song Sing

Once again, Danby Community and Park is pleased to host a Community Seasonal Song Sing in mid-December. And, again, it will be held in the *Great Room* at Slow Lane off Comfort Road, on Sunday, December 13, 2-5pm.

Save the date for an afternoon of songs and carols of winter and the

—con't on page 5 ➲

November 2026
Layout: Ted Crane
Count-n-Label Crew:
Ted and Pamela; others.
Post Office Crew:
Ted

To contribute items:
Danby Area News
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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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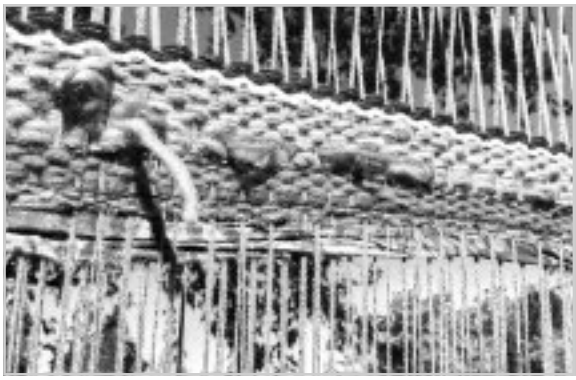
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...plus all those who have sent subscription-level donations



Danby's Resilience Fair in early October offered workshops and demos.

This group project, a Community Weave offered by Danby resident Brynn Schmitt, created a brightly colored, multi-material fabric.

Fun, attractive, and useful, all at the same time!

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

From the hills of Provence to the hills of Danby. This is a favorite recipe of one of our friends and neighbors. They grow pie pumpkins and this is great way to use them. It's relatively easy to prepare and delicious. Plus, it can incorporate lots of local produce and even wine.

This recipe is adapted from *The Vegetarian Bistro*, by Marlena Spieler. (pg)

Pumpkin Gratin In A Red Creamy Sauce

Gratin Ingredients

1½ lbs	fresh pumpkin seeded, peeled, diced
1	leek, cleaned, diced
1	red bell pepper, seeded and diced
1 Tbsp	olive oil
1 Tbsp	butter
4 small	tomatoes, diced
½ cup	white wine (from the Finger Lakes!)
½ cup	heavy cream
3 cloves	garlic, minced
2 Tbsp	tomato paste
some	pinches of *herbes de Provence*
some	salt and pepper

Topping Ingredients

3 Tbsp	grated cheese (e.g., Gruyere, Parmesan, Asiago)
2 Tbsp	fresh bread crumbs
1½ tsp	olive oil

Preparation

- Preheat oven to 350°F
- Sauté pumpkin and leek in butter and oil in a large skillet until lightly golden.
- Add red pepper and tomatoes, cook about 15 minutes until tomatoes are *saucy*
- Add wine and cook until reduced by half
- Add cream, tomato paste, herbs, salt and pepper, and half the garlic
- In a bowl, mix remaining garlic with bread crumbs, cheese, and oil
- Pour the pumpkin mixture into a 12-15" baking dish
- Sprinkle bread crumb/cheese mixture over the top
- Bake about 20-25 minutes until cheese melts to light brown on top
- Serve!

The truest characters of ignorance are vanity and pride and arrogance. —Samuel Butler



Pie Pumpkins Are Unique

Pie Pumpkins aren't just for carving into pretty Jack'o'Lanterns and, no matter how much fun it is, smashing them is silly.

During the recent Harvest Fest, there was a discussion about Trebuchet supplies. "Food! ... But they're just the right size for the sling!" The pie pumpkins were saved for winter food.

There's so much you can do with them beyond making pies. Their dense texture, sweet flavor, and low water content make them quite different from the larger Jack'o'Lantern—giant pumpkin—varieties. In cool, dry conditions they will keep well into the winter...much like other winter squashes.

A quick google search brings up a dazzling list uses for pie pumpkins. They are wonderful in a variety of baked goods: breads, spiced cookies, and much more. Cook them down to pumpkin butter for your breakfast toast. Blend the pulp into homemade pumpkin lattes or dessert cocktails.

We've used them in savory dishes for supper and added them into soups and stews. Pie pumpkin puree adds depth and nourishment to hearty autumn chili. Roast and stuff them, as you would acorn squash. With a richer flavor than acorn squashes, a stuffed pie pumpkin would make a beautiful and tasty centerpiece for your Thanksgiving meal.

We make a delicious pumpkin sauce for pastas like shells or cavatappi. Mix a pumpkin puree with ricotta for ravioli fillings, gnocchi, or folded into risottos,lasagna, and pasta sauces. To be fair...other winter squash, especially butternuts, are also quite good cooked all these ways.

The possibilities are endless...until you run out of this seasonal produce. Enjoy the abundance of the harvest. If you didn't grow your own, pie pumpkins are available at a grocery store. (pg)

Harvest Festival Hooray

What an amazing day it was! The weather was perfect. The crowds were wonderful. The music brought joy. Oh, yes, vegetables flew through the air.



Danby's youngsters had a great time. Thanks to Jorin Clougherty, who kept the Youth Program tent bustling with activities. Did you try the homemade *play-goo*? Wagon rides were full all afternoon. Many thanks to Jeff Colman for bringing his tractor and wagon to tour families throughout Dotson Park.

Lines of kids, small, medium, and adult, chose their perfect pumpkin to launch with the trebuchet...under the watchful eye and guidance of Tom Janda and his assistants. Ted Crane demonstrated the fun uses of compressed air to budding engineers. Exclamations of awe followed potato projectiles whizzing over the Park's wetland and into the distant trees.

There was exploration and learning. *The Museum of the Earth*, represented by Amanda Piha, offered hands-on dinosaur bones along and prehistoric creature-feature coloring sheets. More modern animal remains could be explored at the *Primitive Pursuits* booth. Everyone had a chance to be a primitive craftsman, drilling holes in rocks with hand tools and simple technology.

The Avian Ambassadors—birds of prey, descended from dinosaurs, cared for by the *Cornell Raptor* program—enthralled us. The student caretaker/teachers patiently explained why each bird was no longer able to live in the wild, due to injury and disability. Right beside them, the The County's *Whole Health Department* shared ways to we can keep our human bodies healthy and well.

We're grateful for all of the organizations who join us in making the Harvest Festival a truly special day.

Continuing its unbroken string of generous donations, the Huizinga Farmstead (NYS Rt.96B, north of Candor) provided more than 100 pumpkins and gourds for throwing and decoration.

Countless dogs (vegan and meat, but no canines) were roasted. Many, many marshmallows melted into S'more sandwiches. And we did our best to keep the yellow-jackets from sharing our cider. Thankfully, the bugs are docile this season and no one was stung.

Lloyd's Boys kept the music flowing. It was great listening, even with the occasional background roar—Whoa!—when a squash went smashing into the field. They set the perfect vibe for the day, and we know they'll be back for next year.

Speaking of which, the date for the 2027 Harvest Festival is already set! Once again we'll be on Columbus/Indigenous People's Day weekend. Saturday, October 9, with a rain date on Sunday, October 10. It's marked for you, along with lots of other useful dates, on your DCAP 2027 Calendar, available at Goldenrod Depot, Danby Food and Drink, and probably Danby's Town Hall. (dcap)

Overheard At Town Meetings

There's no room for an in-depth item about Town government, but here's a few interesting bits of trivia.

Fewer Town Justices

The Town Board briefly discussed saving money by reducing the Court from two Justices to one. It was suggested that resistance to this change might be minimized by waiting until one Justice was ready to retire.

More Town Staff

The Town Board is planning on expanding the Planning staff—one full-time Planner—by hiring a second Planner to concentrate on legislation. Similarly, hiring a second Code Officer, who would concentrate on enforcement (this change might be cost-neutral, as the first Officer would give up hours). In a related development, the Board discussed retaining a second Attorney, to concentrate on anticipated court action.

Great Ideas Bite The Dust

The much ballyhooed wastewater system(s) for the Central Hamlets are on life support. It became apparent that after spending millions of dollars, the few residents served would be on the hook to pay for significant maintenance costs. A parallel, but unrelated project to modernize the West Danby Water System also seems to be exorbitantly expensive for its users; the Town hired consultants to crunch the numbers, ultimately paying as much as $60,000 to get it in writing. (tc)

Politics is the art of looking for trouble, finding it everywhere, diagnosing it incorrectly, and applying the wrong remedies.
—Groucho Marx

I'm very good friends with 25 letters of the alphabet.
I don't know Y.

Year-End Giving Reasons to Support DCAP

Now that election fever is (almost) over, you'll finally be free of the text messages, eMails, telephone calls, and incessant television appeals for political campaign funds. Even Public Radio is done with this year's fund drives. Ironically, you'll probably be lonely.

So, it's time for Danby Community and Park to ask for your attention and donations. Unlike, say, the Town of Danby, DCAP can't tell you how much tax to pay. We have to ask, politely and persuasively...***you*** get to decide how much.

What happens to your donations? Mostly, they pay for the things we give away for free. Dotson Park, with its trails, sledding hill, natural playground, and picnic area is open to the public, year-round. Several times a year, DCAP offers guided nature walks thru the park.

A chunk supports the Danby News. We continuously ask for readers to subscribe and for angels to help out by paying for those who can't afford subscriptions.

Another chunk goes to fund our concerts and hands-on participatory workshops. Flower arranging in the summer, wreath-making in the winter, honey and maple syrup in season, and open musical gatherings year-round. Then there's the informative programs, like the Candidate Forums we present every election cycle, Disaster Preparedness presentations (did you take home a knapsack full of emergency items?), science and health talks, and more.

Some things need only our time, not money, like the Great Danby Road Cleanup every Spring.

DCAP receives grant support from the Community Arts Partnership and from the Community Foundation of Tompkins County. Through this year, we have a contractual arrangement with the Town of Danby; in return for services provided by the Park, the Town reimburses some park expenses, like the Porta-John and mowing equipment. With a tax-cap-busting budget, though, we don't know what to expect from the Town for 2027.

How To Give

- Send a check to DCAP, PO Box 6625, Ithaca, NY 14851
- Donate online via [givebutter.com/DanbyCommunityandPark]
- Take home a bunch of DCAP 2027 calendars for your friends and family (and leave donations behind)

We're grateful for everything and anything you can offer. Your interest keeps us going! (dcap)

Don't Let Trash Haunt You!

According to Tompkins County Recycling, we're passed the spooky season. Don't let trash haunt your future! Remember the 4Rs: Reduce, Reuse, Recycle, and Rethink. Every sustainable action helps keep Danby beautiful!

Household Hazardous Waste
Don't miss the last HHW events of 2026, on November 21. If you're not sure you can dispose of something, it's probably hazardous. Contact [tcgov.co/HHW] to be sure ...and to make a drop-off appointment.

Even Trash Takes a Day Off
The County Recycling Area will be closed on Thanksgiving (11/26). The office itself will also be closed on Veteran's Day (11/11) and the day after Thanksgiving (11/27).

Trash Talk From County Recycling
America Recycles Day is November 15! You can join a webinar at Noon, to hear about what you can do to help reduce waste at the source, from thoughtful consumer choices to using the County's recycling and management programs. You'll take the full journey: from curbside to end market to learn how valuable materials are recovered. Watch the TCRMM web site for info!



➲ ***Seasonal Song Sing, con't from front page***

winter holidays. The hot water urn will be on for tea and hot chocolate. Those who come are encouraged to create a pot-luck of seasonal treats: sweet, savory, and/or refreshing.

Songbooks and word sheets will be available. Instruments are welcome. Come and sing along, smile, or listen. This end-of-year party is open to everyone.

No fee—it's free. Donations to Danby Community and Park are welcome. You can pick up a 2027 Calendar! More details in the December *Danby News*. (pg)

Pride makes us artificial and humility makes us real.
—Thomas Merton
In general, pride is at the bottom of all great mistakes.
—John Ruskin

Reminiscing #48

From my November 23, 2006 Ithaca Journal column

I wrote that my favorite time of the day is twilight. The French call it *l'heure bleu*, when artificial lights appear brighter than they really are and the air itself seems to be a pale lavender-indigo color. It's a good time for reflection.

I wondered about the white sculptures that I was seeing in a field on the Danby Road. Bonita Ferguson called me from her office in the Art Department at Ithaca College to explain the origin of the sculptures. Art Professor Ray Ghirardo (along with wife Megan) lived next to (and owned) the field and students from his Introduction to Sculpture class display their work there. I asked Professor Ghirardo, "Why all white sculptures?" and his answer was, "There is no object so beautiful that it cannot be made ugly with a bad choice of color."

When I was writing the column, I always enjoyed getting eMails from former Danby residents telling me they read the column online, from afar. I heard from Loren Barnett in Colorado and found out that he and his wife Nichole actually attended South Hill Elementary School together but did not formally meet until introduced at a party on Cayuga Lake in 2002. Nichole fondly remembers her work experiences at the former Centini's Restaurant on Coddington Road. Loren remembers attending the Danby Day Camp under the direction of Camp Coordinator Sandy Strong.

Bill Genter wrote to tell me that he is looking forward to returning to his family in Florida once his contract was up with Cornell's Arecibo Observatory in Puerto Rico. Dustin Brown was living in California with his high school sweetheart Nicole Poole Brown, and playing professional hockey for the Los Angeles Kings. Dustin grew up in Danby.

The former Common Ground would be offering a traditional family-style Thanksgiving dinner on November 23, the Annual Ladies' Christmas Tea would be held at the Danby Church on December 2, the Danby Seniors would be having a catered holiday luncheon on December 7 at the Danby Church, and there would be a free wine tasting on November 24 (Black Friday) in the lobby at La Tourelle.

Final thoughts: As someone who loves to read, I have to give a shout out to the volunteers at the Community Library in Danby's Town Hall. The shelves are packed with great books for all ages, as well as DVDs, cute bookmarks, and usually a puzzle for all to work on! Thank you!

My best wishes go out to everyone for a Happy Thanksgiving. (gh)

Shurfine Burns Support Your Neighbors

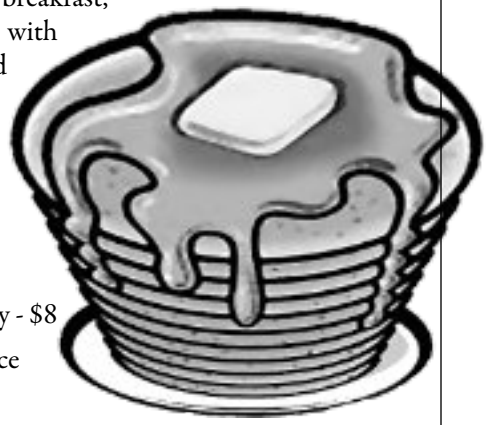
It's been a while since the fire disaster at the Shurfine Grocery in Spencer. Folks affected by the fire—the employees in particular—need our support.

There are food cabinets and such but the most important thing for those who wish to help is to support a GoFundMe that was set up for the employees. The funds go for the employees not the owner.

The link to contribute is a bit long but if you google "gofundme shurfine" you'll find the correct page. (pb)

WDFD Fall Pancake Breakfast

The West Danby Volunteer Fire Department will be hosting its Fall All-You-Can-Eat Pancake Breakfast on Saturday, November 7, 8-11am, in the West Danby Fire Station, 47 Sylvan Lane.



Come, enjoy a warm breakfast, and spend the morning with friends, neighbors, and members of the department.

Pricing will be:

- Adults - $12
- Seniors & Kids - $8
- Kids under 4 - $Free
- Active/Former Military - $8

We're happy to introduce our new military discount as a small way of recognizing those who have served or are currently serving.

We hope you'll stop by, grab a plate, and join us for a relaxed fall morning in West Danby. We look forward to seeing you there! (wdfd)

When the moon hits your knees and you mispronounce trees... Sycamore!

This Issue's Writers

- cp.....Cindy Parlett
- dcap .Danby Comm/Park
- gh .....Gay Huddle
- jb .....Jane Brewer
- pb .....Phil Berler
- pg .....Pamela Goddard
- pp .....Pat Phelps
- tc .....Ted Crane
- wdfd West Danby Fire

Why is the *Danby News* Like Public Radio?

The *Danby News* is our go-to news source. Like Public Radio, it isn't beholden to government interference.

① We primarily present items from community members and organizations. The DN provides information that supplements and, sometimes, clarifies official, sanitized verbiage in expensive, taxpayer-funded publications.

② By law, government publications *must* present the government in a positive light. To paraphrase Public Radio, "Our goal is not to please the government we cover, or to manufacture an appearance of balance. We aim to present the facts as we know them."

③ The choice to defund both the DN and Public Radio was not budget-related. Sometimes, public officials feel threatened by distribution of a different perspective. Danby now budgets about twice as much for its house organ than it formerly paid for the DN. Danby's powers have said, on the record, that they expected [and intended] their decision to defund would shut down the DN.

④ Both the DN and Public Radio depend on the your contributions to keep an independent voice alive.

Help us cover the cost of your issues! It'd be great if every Danby-ite could afford a subscription ($15 or more per household). Not everyone can...or does. If you can, larger, lifeline contributions provide coverage for everyone else.

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.

Dinners At The Post

Right there on Danby Road in northern Danby, you can enjoy a fine meal several times a month! Visit the American Legion Post 221, 1231 Danby Road a.k.a. NYS Rt.96B.

Try a Steak dinner on Saturday, November 7, 4:30pm 'til gone, and a Lasagna dinner on Friday, November 21, 4pm-'til gone.

There are also Wing specials every week on Tuesdays and Fish and Chips on Wednesdays. Meat Loaf dinners are offered every Sunday thru the end of February.

For more information, contact Jane at 607.339.7518 or 607.272.0952. (jb)

Defend the children of the poor and punish the wrongdoer.
—above the entrance to the Old Bailey in London

Seniors Update

The next meeting of Danby's Seniors will be on Thursday, November 5, Noon, in Danby's Community Church. Please bring a generous dish to pass and a utensil to serve it with. It will be our annual Friendsgiving dinner, so please bring a Thanksgiving-related dish.

Two members have volunteered to bring turkeys.

There will be signup sheets available for the Christmas party to be held on Thursday, December 3 in the Boatyard (cost: 25). There will also be a signup to attend a Christmas event at the Stables in Moravia (cost: $45). That will be a carpooling event.

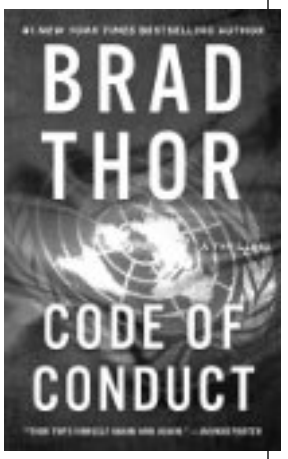
Announcement of a new president will also be given during the November meeting. (pp)

Community Library

Newer books picked up from the Friends of The Library Sale that are worth a look.

Adult Fiction

James Benn	*The Devouring*
	Blue Madonna, Solemn Graves
Ann Cleaves	*Blue Lightning*
Tana French	*The Keeper*
J.A. Jance	*Exit Wounds*
Iris Johansen	*Stalemate*
Paula McLain	*Circling the Sun*
Chris McDougall	*Running with Sherman*
Patrick McGrath	*Trauma*
Coco Mellors	*Blue Sisters*
Brad Meltzer	*President's Shadow*
	Zero Game
Liane Moriarty	*Here One Moment*
James Patterson	*Cross & Sampson*
	The Country Road Murders
	26 Beauties
Brad Thor	*Code of Conduct; Lions of Lucerne*
	Backlash; Full Black; Near Dark
	Foreign Agent



Young Adult Fiction

Angie Thomas	*Concrete Rose*
Sara Pennypacker	*Pax*

(cp)

I was attacked by a flock of sheep today.
Fortunately, I was only grazed.

Nov 2026

Danby Community and Park
Danby News
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Danby News: Event Calendar

Nov 1 • Sun • (address provided when you register)
Honey-Making Workshop

Nov 3 • Tue
6am-9pm DVFC Station and WDFD Station
General Election
6pm Town Hall+Zoom • Town Board Meeting

Nov 4 • Wed
5pm WD Fire Station • West Danby Water District

Nov 5 • Thu
Noon Community Church • Friendsgiving Luncheon

Nov 7 • Sat
9:15am Town Hall • Library Volunteers Meeting
9:30am Community Church • Paws To Remember

Nov 9 • Mon
7pm DVFC Station • Fire Dep't Meeting
7pm WDFD Station • WD Fire Dep't Meeting

Nov 10 • Tue
6:30pm DVFC Station • Fire District Mtg
7pm Town Hall+Zoom • Conservation Adv. Council

Nov 17 • Tue
6pm Town Hall+Zoom • Town Board Meeting

Nov 18 • Wed
7pm Town Hall+Zoom • Planning Board Meeting

Nov 19 • Thu
4pm Community Church • Danby Food Pantry

Nov 24 • Tue
6:30pm DVFC Station • Fire District Mtg

Dec 1 • Tue
6pm Town Hall+Zoom • Town Board Meeting

Dec 2 • Wed
5pm WD Fire Station • West Danby Water District

Dec 3 • Thu
Noon The Boatyard • Holiday Luncheon

Dec 5 • Sat
9:15am Town Hall • Library Volunteers Meeting
9:30am Community Church • Paws To Remember

Dec 8 • Tue
6:30pm DVFC Station • Fire District Mtg
7pm Town Hall+Zoom • Conservation Adv. Council

Dec 13 • Sun
2pm Slow Lane Great Room • **Seasonal Song Sing**

Dec 14 • Mon
7pm DVFC Station • Fire Dep't Meeting
7pm WDFD Station • WD Fire Dep't Meeting

Meeting	Date	Zoom MtgID	Passcode
Town Board	Nov 3	864 5365 2513	920558
CAC	Nov 10	835 4940 5296	879507
Youth Commission	Nov 12	See Town web site	
Planning Board	Nov 18	822 5277 6582	N/A
Town Board	Nov 17	833 9755 8154	114604
Zoning Appeals	Nov 25	Unknown?	None?
To join a meeting by telephone, call 646.876.9923			

Warning: Zoom meeting info and agendas change frequently!

Ongoing Events

Seniors Strength Class via Zoom
Mondays and Thursdays, 9–10am
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: [874 4775 7338 / 872277]
Wednesdays, 7:30pm

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