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PUBLISHER



4 tips for soft, fluffy towels

Reduce the amount of detergent

Towels, because of their absorbent nature, tend to soak up excess detergent. The residue left behind compromises the fabric's softness.

Make friends with white vinegar

Add a cup of white vinegar to the washer before starting a load of towels. It dissolves detergent crystals and eliminates odors. It's even more effective with warm or hot water.

Avoid liquid fabric softeners

Over time, fabric softener breaks down the fibers that help towels absorb water effectively and keep them soft. Natural wool dryer balls make a nice alternative to conventional fabric softeners.

Maintain your washing machine

Don't forget to clean your washing machine from time to time. Run a hot cycle without clothes. Add a quarter cup of bleach or use cleaning tablets designed to be placed directly in the drum.

That's it! By using these tips, you'll get soft towels in every wash.



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Adirondack Log Replacement

by Paul Winters

After 20 years of building log homes, I got a little older and build no longer.

Adirondack Log Replacement followed as a restoration company specifically for log homes and cabins that need some tender loving care.

Normally log replacement is needed for the first or second log up from the ground due to moisture, sometimes higher up or corners below roof valleys. Rarely involves scaffolding or ladders.

A dentist removes cavities and replaces them with a filling. In our case we remove the cavity of rotted wood, prepare cavity to accept new log pieces by grinding and sanding to a flat surface. We arrive with a 10-foot beam, 6 inches thick and 12" wide. We cut to length and depth. We custom finish to rounded log face and flat backside. Install with lolly log screws, caulk all edges and stain to match.

You receive a lifetime warranty, not so much from me but from my two sons, Paul III and Luke, the master carpenter, decades younger who "do the work" with me on the projects. Great unity and fun with two positive men.

We look forward to helping your log home show its character again.

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— James Marston Fitch

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Fall Car Care Month

OCTOBER

See and be seen:
Check your car's lights,
cameras and wipers

As autumn progresses and days get shorter, your vehicle's visibility becomes essential. October is Fall Car Care month, the perfect reminder to get your car ready for winter driving. Perform these checks to ensure you can see clearly and that others can see you.

- **Maximize windshield clarity.** Wiper blades are your first defence against rain, sleet and road salt. Sunshine and sudden temperature changes cause the rubber to crack, creating streaks that impede vision. Inspect and replace worn blades to keep your windshield clear and maintain a sharp view of the road.

- **Confirm all lights work.** Lights are vital communication tools. Headlights, taillights and indicator lights alert other drivers to your presence and intentions. Because burnt-out bulbs are hard to spot from the driver's seat, a quick walk-around will help confirm your lights and signalling system work properly.

- **Clean your lights and lenses.** Grime and road salt quickly dim your light output and cloud your car's camera lenses. Clean the housings on your headlights and taillights to ensure maximum light reaches the road. If plastic light casings appear cloudy or yellowed, a restoration treatment can significantly improve beam strength. If your car has

external cameras, make a habit of wiping them clean.

- **Optimize headlight alignment and range.** Properly aimed headlights prevent glare for oncoming drivers and ensure you can see the road ahead. Always travel at speeds that allow you to stop within the illuminated area of your headlights.

Don't wait for a dark, stormy evening to discover a visibility issue. When you schedule your fall tune-up at your local auto repair shop, ask them to inspect your lighting and wiper systems.

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Bovina Farm Day Turns Celebration into Investment in Local Farms

Farmers, families, neighbors and visitors came together Sunday, September 6 for the 16th Annual Bovina Farm Day, filling the Weber family farm on Crescent Valley Road for a day celebrating the agricultural heritage—and future—of Bovina and the surrounding area.

Visitors experienced farm culture firsthand through farm animals, hayrides, butter making, maple candy making, antique farm machinery, a “Farm to Fork” lamb butchering demonstration, tours of the historic Maynard Schoolhouse, local food and agricultural vendors, and the Apple Pie and Scarecrow contests.

More than a fall festival, Bovina Farm Day continues

the efficiency, productivity and profitability of farmers in and around Bovina.

“Bovina Farm Day has always been about celebrating and preserving the agricultural character of this community, but this year we were able to take that mission one step further,” said Evelyn Stewart-Barnhart, President of Farming Bovina. “To stand together at Farm Day and present these grants to farmers who are actively investing in the future of their farms was incredibly meaningful. Everyone who attends Bovina Farm Day, volunteers, sponsors the event or supports Farming Bovina is helping us put resources directly back into local farms.”



to provide a connection between the farmers working the land today and the residents and visitors who want to better understand and support local agriculture.

This year also marked a milestone for Farming Bovina. During Farm Day, the organization celebrated the first three recipients of its new Farm Enhancement Grant Program, presenting the winning farmers and their families with ceremonial checks recognizing a combined \$4,325 in grants for projects that will support their farm operations.

The Farm Enhancement Grant was launched in 2026 using funds raised through Bovina Farm Day and is designed to support farm-based projects that improve

2026 Farm Enhancement Grant Recipients

Sol Latus Livestock Company — \$2,150

Jack Stanton, an eighth-generation Bovina farmer, received a \$2,150 Farm Enhancement Grant for Sol Latus Livestock Company on East Bramley Mountain Road in Bovina.

Stanton raises sheep and beef cattle on approximately 500 acres his family has farmed for more than 200 years. The grant will help fund the purchase of a headlock feeder wagon that will allow him to more safely and efficiently breed his expanding Angus-Hereford herd using artificial insemination. As Stanton explained in his application, the equipment will allow him to “bring the ‘barn’ to the cows.”

Humdinger Holsteins — \$1,650

Trevor Holdridge received a \$1,650 Farm Enhancement Grant for Humdinger Holsteins, the 500-acre Bloomville dairy farm started by his parents nearly 40 years ago and which Holdridge is now taking over.

The grant will help replace 13 deteriorated cow mattresses in the barn, providing more comfortable resting areas for the herd and contributing to improved

continued...

animal health and dairy production.

When awarded his check, Trevor explained, “without this grant, this project would not be possible.”

Maplewood Farm & Orchard — \$525

Duane and Karen LaFever received a \$525 Farm Enhancement Grant for Maplewood Farm & Orchard, their 106-acre Bovina farm on Miller Avenue.

The LaFever family welcomes an increasing number of residents and visitors to the farm each fall for apple and pumpkin picking, wagon rides, farm animals, children’s activities, seasonal food and the farm’s signature maple products. The grant will fund five new picnic tables, expanding comfortable seating for visitors during busy fall events and helping support the farm’s growing agritourism business.

The three projects reflect the purpose behind the new program: providing targeted investments that can make a tangible difference to the operation and economic sustainability of local farms.

Funds for the Farm Enhancement Grant are raised through Bovina Farm Day, creating a direct connection between the thousands of interactions that take place during the annual celebration and Farming Bovina’s year-round mission to strengthen local agriculture.

Farming Bovina thanks the farmers, volunteers, vendors, sponsors, community members and visitors who helped make the 2026 Bovina Farm Day a success and, through their participation, made the organization’s inaugural Farm Enhancement Grants possible.

Planning will soon begin for the 17th Annual Bovina Farm Day, returning Labor Day Weekend 2027.

About Farming Bovina

Proceeds from Bovina Farm Day support the work of FARMING BOVINA, a non-profit organization founded in 2012 to champion the proud agricultural tradition which is central to the community’s economic and social vitality. Led by farmers and community members, Farming Bovina provides scholarships to students pursuing careers in agriculture, conducts marketing efforts that promote area farms, serves as a voice for local agriculture and produces Bovina Farm Day which, now in its 16th year, has become a cherished celebration of local farms and farmers.



“I’ve been in the department for 25 years— I love what we do. We help people on their worst days. And, I love fighting fires. To train for it, to know what to do, it’s powerful and empowering.”

— Sarah Hubbell

We need volunteers. Join us!



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Pet Me Please!

**Heart of the Catskills
Humane Society**

by Laura Wright

Autumn Enrichment for Your Pups

Autumn is here! It's time to enjoy cooler weather and beautiful fall colors before we must put on the heat, light the woodstove, and get out the shovels, hats and mittens.

Autumn can be a great time of year to spend with our pets. The cooler weather is much more comfortable for many types of dogs, and walks or hikes without being "bugged" by black flies or mosquitos is a treat! Scenic car rides with the window part-way down and a stop at a pet friendly restaurant or brewery for lunch is another way to enjoy the season.

If your dog loves to play in the yard, rake up a big pile of leaves (making sure there aren't any sharp sticks or other objects to cause injury) and throw a ball into it for them to fetch. Throw their favorite bone or treat into the pile so they must use their nose to find it and get their reward. My deaf Aussie loves to chase fall leaves when it is windy, and it is so much fun to watch his happy face as he twirls and jumps among the colored leaves.

Taking a trip to a local pumpkin patch for a sniffing expedition is something else your dog might enjoy this time of year. And speaking of pumpkins, it's that time of year! A little raw packed pumpkin in your dog's food is a healthy fall treat that is a good source of fiber and can help them feel fuller during this time of year when we all start feeling hungrier!

There are often pet friendly Autumn festivals, hayrides, and mazes to explore that the whole family will enjoy. If your dog likes to dress up and isn't afraid of costumes, celebrate the season by having a fun fall photo shoot or making them part of a themed family Halloween costume- like the characters from Scooby



Doo or the Addams Family. Or rock a food theme (tacos, hot dogs, hamburgers, ketchup, mustard) or have everyone in the family wear different types of wings (angel, dragon, batwings etc). Get creative and have fun! Take photos to share!

What about inside activities? When things start to slow down a bit and the darkness comes earlier, we humans tend to crave cuddling up on the couch to watch movies, eat snacks, and cuddle pets. This is a big benefit to our furry friends, too. Our cats and dogs love to just "be" with us as we relax. This quiet time to be cozy and decompress is healing and bonding for pets and humans alike.

Let's grab hold of this revitalizing and beautiful time of year and make the most of it!

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Time and the Valleys **MUSEUM**

Grahamsville, NY

Crank Up the Fall Fun

Cider Making

on a 1930s Catskill Farm

Sunday, October 11 - 1 to 3pm

Time and the Valleys Museum

Turn the crank of an old-time grinder used to grind up the local apples and help make apple cider with a hand-operated cider press — a great old-fashioned fall activity on any farm that had an apple orchard. Cider making has a long history. Since the safety of drinking water was a concern in early America, cider was a better choice. Early settlers also believed drinking cider aided in the prevention of many illnesses and helped them live a longer life.

Tour the Catskill Family Farm with a house, barn, sap house, sawmill and over 10 other historic outbuilding with hands on activities. See a working waterwheel, explore an exhibition of local water powered industry and a display of canning and food preservation.

Held rain or shine, admission to the program is \$10 for adults, children and members are admitted free. The afternoon includes the cider making demonstration, light refreshments of cider and cookies, tours of the 1930s Lost Catskill Farm, three



floors of interactive exhibitions including the new exhibition: *The Great Fear: Frontier Life in the Revolution* and a well-stocked museum shop with historical toys and games, gifts and books.

continued...

Time and the Valleys Museum

Connecting Water, People and the Catskills, the Museum is currently open by appointment and during programs. Located at 332 Main Street in Grahamsville (St. Rt. 55), Sullivan County, admission for adults is a \$10 children under 16 \$5, and children under six are free.

Museum exhibitions are interactive and both fun and educational for all ages:

Water and the Valleys, an exhibit on the history of the Rondout and Neversink watershed area from early geological times to the 20th century. This exhibition includes interactives such as a Native American artifact guessing game, grinding corn with a mortar and pestle, videos and more.

Tunnels, Toil and Trouble: New York City's Quest for Water and the Rondout-Neversink Story, an interactive exhibit on NYC water supply system and the towns that were removed to build the system, which includes computer interactives, games, puzzles, videos and building a dam and tunnel.

NEW!

The Great Fear: Frontier Life in the American Revolution, an immersive and interactive exhibition on the dangerous frontier life during the Revolution in Orange, Ulster and Sullivan Counties, including native, loyalist attacks and patriot attacks, the hardships of settler life, Native life before and after contact and the Battle of Chestnut Woods. It includes audio, video, games and hands on activities.

1930s Catskill Family Farm, farmhouse, outhouse, barn, electric plant, milk house, working waterwheel and other historical farm outbuildings help visitors experience life in the 1930s through displays, videos, games and hands on activities.

The Time and the Valleys Museum is proud to be a Blue Star Museum, a collaboration between the National Endowment of the Arts, Blue Star Families, the Department of Defense and over 1,500 museums across America to provide free admission to active duty military members (with ID) and up to five family members. This free admission for members of the military and their families runs from Memorial Day to Labor Day.



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HISTORICAL SOCIETY of MIDDLETOWN *Delaware County*

HSM schedules second screening of film on Anti-Rent War

"Calico Rebellion," a documentary exploring the Anti-Rent War, called by some the "Second American Revolution," will be screened at the Middletown History Center Sunday, Oct. 11 at 2 p.m. Admission is by donation.

Descendants of participants of the farmers' uprising of the 1840s will attend, along with director Victoria Kupchinetski and producer Misha Gutkin.

This screening offers an opportunity to see the film for those who were unable to attend the first showing August 30, which attracted a capacity crowd to the History Center at 778 Cemetery Road, Margaretville. Several local people appear in the film.

The Anti-Rent War changed the course of American history and ended a feudal system of

land ownership by wealthy patent holders who had been renting parcels to settlers bound by onerous long-term leases. To fight the economic injustice, farmers dressed in leather masks and calico gowns staged the Anti-Rent rebellion.

The system of perpetual leases was ended by the New York State legislature but not before several violent episodes occurred, including the killing of Delaware County Undersheriff Osman Steele in Andes.

Today, although largely forgotten outside the immediate area, the historic uprising lives on through direct descendants of those rebellious farmers, and through their stories, songs, and surviving calico costumes preserved since the 1840s.

Visit calicorebellion.com for more information and to view a trailer of the film.





Fiddlers! Chili Champ Cook-off and Pie Champ Bake-off

Sunday October 11 - 1:30-2:30pm

Roxbury Arts Center

5025 Vega Mountain Road, Roxbury

(607) 436-7908

www.roxburyartsgroup.org

Roxbury Arts Group is adding flavor to the 33rd Annual Fiddlers! Festival with its Chili Champ Cook-off and Pie Champ Bake-off on Sunday, October 11, 2026, at the Roxbury Arts Center, 5025 Vega Mountain Road.

Open to home cooks and bakers of all skill levels, both contests are free to enter and offer a delicious way to support Roxbury Arts Group while competing for trophies and bragging rights. Each chili entry or pie earns a ticket to the festival, featuring Laura Cortese, Catskill Old Time Stringband, and Cathy and Marcy's Old Time Coalition.

Chili Champ Cook-off

Bring your favorite chili, whether a classic meat-and-bean recipe or a creative vegetarian version. Each entry must provide at least eight to ten servings and arrive ready to serve in a self-heating crockpot, Instant Pot, or similar dish. Power will be available to keep entries warm.

Community judges will conduct a blind tasting and score entries on flavor, heat, texture, aroma, and appearance. Two winners will be crowned: Judges' Choice and Audience Favorite.

Each winner receives a trophy and a choice of a historic Roxbury Arts Group poster or a ticket to any 2027 RAG show.

Pie Champ Bake-off

Any pie flavor is welcome, but both the crust and filling must be made from scratch. Store-bought crusts, dough, and canned fillings are prohibited. Pies must measure at least eight inches and have no toppings such as whipped cream or ice cream for judging.

Community judges will conduct a blind tasting, scoring



pies on appearance, crust, filling, flavor, and creativity. Bakers may enter as many pies as they wish, completing a separate entry form for each. Every pie entered earns a festival ticket, and all proceeds from pie sales benefit Roxbury Arts Group.

The bake-off will also recognize Judges' Choice and Audience Favorite winners. Each receives a trophy and a choice of a historic RAG poster or a ticket to a 2027 RAG show.

Registration and Schedule

Register for either contest using the online entry forms at roxburyartsgroup.org/fiddlers, where full rules and festival weekend information are available.

Chili and pies must be delivered to the Roxbury Arts Center between 1:30 and 2:30 p.m. on October 11. Judging begins at 2:45 p.m. Winners of both competitions will be announced following the festival's final performance, around 6 p.m.

For additional information, contact Rachel Condry, Program Director, at 607-326-7908 or programs@roxburyartsgroup.org.

Bring your best recipe, enjoy live music, and help make this year's Fiddlers! Festival a celebration of local talent, community spirit, and homemade flavor. Join the fun!

Traveling exhibit brings slavery “Out of the Shadows”

A traveling exhibition that illuminates the untold story of chattel slavery in rural Delaware County will visit libraries in Bovina, Treadwell and Walton this fall.

Out of the Shadows: Slavery and Freedom in Delaware County, NY 1790-1870

Bovina Public Library
September 15 - October 15

Bright Hill Press Gallery in Treadwell
October 24 - November 15

William B. Ogden Free Library
November 16 - December 14

“Out of the Shadows” combines art, history and design to illuminate the lives of enslaved and free Black people in Delaware County.

Artist Robin Kappy’s imagined portraits draw on sparse descriptions in period accounts, making visible people overlooked in the historical record. Narrative text by Diane Galusha, Town of Middletown historian and Historical Society of Middletown president, draws on documents, official records, memoirs and newspapers. Designer Drew Harty combined portraits and text into an exhibit that invites viewers’ responses and reflections.

Galusha will give illustrated talks September 23 at 5:30 p.m. at Bovina Library, October 24 at 3 p.m. at Bright Hill Press Gallery, and November 19 at 6 p.m. at Walton Library. She will highlight sources including newspaper advertisements seeking fugitives or offering enslaved people for sale.

Enslavers’ wills and census records yielded information. The 1870 census identified Dion, 95, who spent her life on Roxbury’s Hardenburgh estate, as “formerly a slave.”



Enslavement here developed after the Revolutionary War. Settlers from the Hudson Valley and New England brought enslaved people west to clear land, care for children and work in mills and shops. Among them was Trace, a girl brought to Walton by Charles Stockton.

Despite losing freedom and family ties, enslaved people maintained dignity and agency, some pursuing self-emancipation before New York abolished slavery in 1827.

The exhibit explores free Black residents who built farms, families and businesses; some served in the Civil War. Timothy Bennett, wife Lill and their family were the county’s first free Black residents. Hamden’s Belcher family descended from a formerly enslaved man.

Project advisors were writer, filmmaker and attorney Diane Ciccone; artist and public programming organizer Christina Hunt Wood; and historian Jennifer J. Burns, PhD, a specialist in New York State and Atlantic world Black history.

Project manager Linda Norris founded Creative Futures LLC, a museum consulting firm, and formerly directed the Delaware County Historical Association.



Pop-Up Quilt Show and Community Potluck

Friday, October 16 - 5-7pm

Headwaters Arts Center

66 Main Street, Stamford

(607)214-6040

www.roxburyartsgroup.org

Come view the quilts made at the recent Welcome Blanket Quilting workshop with Megan Avery, share a dish that has cultural meaning for you and, if you would like, share your own family's immigration story. This is a free event, and all are welcome.

Over three evenings in September, twelve community members took part in a quilting workshop with teaching artist Megan Avery, each making a blanket for a recent immigrant. This pop-up event will be the only opportunity to view these quilts in person before they are sent to the Welcome Blanket Project, which delivers them to newcomers through partner organizations that support refugees and immigrants.

The Welcome Blanket Project is a nationwide non-profit that connects communities with recently arrived immigrants. Makers across the U.S. craft small blankets by hand, often including a note about their own family's story, and give them away freely as a gesture of warmth and hospitality.

The community potluck and quilt show is an informal gathering with a spirit of welcome. Guests are invited to bring a dish that reflects their family's heritage, or simply one they love, and to share the story behind it if they wish. Information about this and other Roxbury Arts Group events may be found at www.roxburyartsgroup.org.



All programs offered by the Roxbury Arts Group are supported by the New York State Council on the Arts with the support of the Office of the Governor and the NYS Legislature, the A. Lindsay and Olive B. O'Connor Foundation, the Robinson Broadhurst Foundation, The Community Foundation for South Central New York, the Tianaderrah Foundation, an anonymous foundation, The Delaware National Bank of Delhi, and by the generosity of our business sponsors and individual supporters.

HSM plans field history program at stone quarry

A former Halcottsville quarryman will explain the tools and techniques of traditional stone cutters at a field history program, "No Stone Left Unturned," Saturday, Oct. 17 at 1 p.m. at a Margaretville area quarry.



Registration is required as space is limited. Call 845-586-2400 to reserve your spot. The exact location and other information will be provided to registrants. A \$10 fee will be collected at the site the day of the program. Rain date is October 18. A representative from the Catskill Forest Association will also be present to discuss forest cover and trees typically found at quarry sites.

John Biruk, a 1961 graduate of Roxbury Central School, will lead a short walk to the quarry said to have provided the material for Margaretville's curbs and sidewalks more than a century ago. Biruk grew up on a Bragg Hollow farm. "When I was 19 or 20, I realized I could make money from stone," he recalled. "I made my living for 15 years at a New Kingston Mountain quarry."

Biruk will bring some tools of the trade, show how to spot a productive bluestone ledge, and explain how the layers are separated and extracted. He'll also tell how stone is transported from remote hillside quarries and how it is bought and sold.

For information on this and other HSM programs and activities, visit www.mtownhistory.org.

HERE'S A TIP

Here's a tip for you waist-watchers out there: Wait until Halloween Day to buy the candy. The in-house sweets won't be haunting you throughout October.

Update window treatments to compensate for dropping temperatures. Trade your sheers for sturdy, draft-blocking panels.

Now's the time to install weather-stripping or caulk for the fall and the winter. To find drafts, try this trick. Light a taper candle and run it very slowly along the cracks of your windows. When you see the flame flicker, that's where you have a draft leak.

Want to save money and be a good environmental servant? Get with the times -- the old times, that is. Buy secondhand items and have household items repaired instead of throwing them out. Good-quality clothes can be sold or donated to charity shops; furniture and household items can be sold or donated to charity as well, or repurposed into new rooms.

Now you can have your tea and clean something too. Teabags can be used to clean woodwork. Rub wood softly with a damp bag.

Spring bulbs need a few weeks in the ground to get established before the first of the frosts. If you're just getting around to planting your spring bulbs, here is a great garden design tip: Use kebab skewers to figure out the bulbs' placement in the garden.

"Place an ice cube (or chips) in carpet divots left behind by furniture legs. This will help the fibers "plump up," and the spot will disappear!" -- A.L. in Utah

"To help repel the dust on baseboards between cleanings, wipe with a used dryer sheet. To make this even easier, you can put the dryer sheet over a Swiffer-type floor cleaner. This way, you do not even have to bend down." -- M.E. in Alabama

Send your tips to

Now Here's a Tip

1800 Pembroke Dr., Ste 300, Orlando, FL 32810



Professional Development for Artists Free Workshop Series



Time Management for Artists Workshop

Saturday, October 24 3-5pm
The Headwaters Arts Center
66 Main Street, Stamford

It is common amongst artists, even those who have an established practice, to struggle to manage their time and meet deadlines. Come make time with this workshop where artists will learn how to prioritize tasks, identify what times of day are best for work, and make actionable plans to meet deadlines that will actually stick.

Artist Promo 101

Friday, November 13 5:30-7
Zoom

As entrepreneurs, artists need to effectively promote their work, whether it be in their local communities or online. In this workshop, artists will learn how to develop a media list, write a press release, and consider how and when to use traditional media and social media to share their practice with others. Participants will gain the tools to cultivate a promotional mindset that makes their messaging more effective and engaging.

Manage Your Art Portfolio Workshop

Thursday, November 19 5-6pm
Zoom

When managing an artist's website, submitting works for an exhibition proposal, or applying for grants, it can be hard to pick and choose which pieces to include and which to not. In this workshop, weCreative Opportunities Coordinator Ursula Hudak will discuss how to photograph your work, how to pick your strongest pieces and order them in a submission, and how best to represent a variety of mediums.

To apply, visit www.roxburyartsgroup.org/workshops, or contact Ursula Hudak, Creative Opportunities Coordinator at (607) 326.7908 or email community@roxburyartsgroup.org

This series is supported by NYSCA Statewide Community Regrant Program. The Delaware County Arts Grant is a regrant program of the New York State Council on the Arts with the support of the Office of the Governor and the New York State Legislature and administered in Delaware County by the Roxbury Arts Group.

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A NEW
DINING
OPTION
COMING
TO THE
AREA



THE FINCHNEST RESTAURANT & BUTCHER

by Iris Mead

The sounds of hammering, sawing and construction make it evident that something is going on at the old Summerfield's Restaurant on lower Main Street in Margaretville. A red sign above the front door lets us know, and look forward to, an exciting new dining opportunity coming soon. A major remodeling project is underway to create a new and refreshed dining experience in Margaretville.

The Finchnest, owned and will be operated, by Tommy and Kaitlyn Finch, local residents of the area. Both have been working at the well-known Beaverkill Valley Inn in Lew Beach for the past six years where Tommy has made a name for himself with his farm-to-table approach to food service. Kaitlyn, as General Manager of the Inn, used her many years of restaurant experience to make dining there a rewarding experience.

As Kaitlyn explained, they consider themselves "restaurant people" having met 15 years ago at one of the premier restaurants in New Orleans, the James Beard award-winning Commander's Palace. Learning all aspects of the restaurant business at that famous restaurant has shaped both Tommy and Kaitlyn's outlook on how they want to run their own restaurant. As Executive Sous Chef at Commander's Palace, Tommy honed his skills at running a successful restaurant. Prior to joining the Brennan family business after Hurricane Katrina, he worked with chef John Folse, a native of Louisiana like Tommy, and was known as a leading authority on Cajun and Creole culture and cuisine.

Kaitlyn, a Brooklyn native, started as a busser at Commander's Palace. After working her way up through the ranks, she continued to learn all aspects of running a restaurant until after a decade there they decided to move to Brooklyn. Tommy then brought his talent to Maison Premiere restaurant in Brooklyn. Kaitlyn spent three years at the well-known Jean Geogres' three-star Michelin restaurant in New York City.

With family ties to Bovina, Kaitlyn remembers summers spent here with her grandparents in the 1960's. So when deciding to marry in October of 2019,

they chose The Homestead outside Margaretville as the site for their wedding. Shortly thereafter, they purchased a house outside Andes, and in June of 2025, they welcomed their son Waylon "Cash" Finch.

While living in the area, they kept their eyes open for a location as a possible site for a restaurant of their own. Once they saw the Summerfield's location within the Village of Margaretville and an easy commute from their home, also named The Finchnest, it checked a lot of boxes and opportunities to execute the type of restaurant they envision.

Contemporary American food will be the focus of the menu, but diverse enough that everyone can be accommodated. With their joint New Orleans background, they hope to present fresh seafood items and Southern favorites. The Finchnest plans to use locally grown produce and locally raised meat. As a trained butcher, Tommy will be using that skill in the preparation of his meals. They plan to be open Wednesday-Sunday.

With help from some of his Brooklyn Polish relatives Tommy has been remodeling and updating the restaurant in hope of opening sometime in November. Tommy and Kaitlyn will continue to update their Facebook page as the restaurant takes shape. They also plan on doing frequent Pop-ups prior to opening so check their website for dates and locations as well as a newsletter from Kaitlyn.



Meet Waylon
Cash Finch

The Finchnest

654 Main Street
Margaretville

www.thefinchnestny.com

 @thefinchnest_ny

 The Finchnest

A few tips to save on heating this winter

As the temperature drops, are you feeling increasingly anxious about high energy bills? No need to panic. Here are a few simple steps to help you save on heating.



Lower the thermostat slightly

Did you know that by adjusting the ambient temperature in your home just a little — for example, set your thermostat to 19 C instead of 20 C — you could see a reduction in your energy bill by five to seven per cent? To compensate for the temperature difference, open the curtains during the day to let in the sunlight. You may not even feel the change.

Cut back on hot water use

After home heating, water heating is the biggest drain on your budget. Instead of long baths, try taking short showers. Also, consider installing low-flow faucets and running the dishwasher only when it's full. Your wallet will thank you.

Make small changes part of your daily routine

Dusty radiators are less effective at spreading heat, so be sure to dust them regularly. Do you have a load of unwashed clothes waiting in the laundry room? Select cold-water cycles on your machine and spare the hot water for washes where it's needed. Add it all up, and these small actions will lower your bills.

Everyone can save on heating. Interested in making long-term savings? Contact a local company to refresh the seals around your doors and windows and make your home airtight for winter.

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by CJ Karcher

Owner & Systems Administrator

Level Up Tech Support

OLD vs NEW

I'm from the era of VHS tapes and rotary phones. I was just a kid when the internet and dot-coms started becoming a thing. When I was in my teens, I saved up and bought a used laptop and thought it was the greatest thing to have. Smartphones were just getting popular when I started my first real tech job. I've been watching tech evolve for the past 40 years. I learn something new every day, and I still have kids showing me things I didn't know. There's so much more that I can't even comprehend.

As a techie, I've made it my career to roll with the times and do my best to keep myself up to date with current tech. What about my parents' generation or my grandparents' generation?

Most people born in the '60s and '70s get it. They were the generation at the helm while the internet was evolving and we started moving into the digital age. Unfortunately, the tech world has kind of forgotten about the generation before them.

As the owner of a tech company, I have a large clientele ranging from their late 70s to their early 90s. Let's just say these people have been managing up until now. Everything is going digital—no more sending in a check to pay your bills. Many people still don't own a cell phone. If you have an old Hotmail email account (now Microsoft) and you had your landline saved as the phone number, good luck getting into the account if you forget your password. Microsoft will only send a TEXT message to the number on file. Landlines and copper phone lines

are becoming extinct. People are forced to use landlines over VoIP (Voice over Internet Protocol) connections. These stop working when the power goes out unless a battery backup is in place. Not all phone providers supply a battery.

Modern technology can be overwhelming and confusing for the older generation. Some days, it's overwhelming and confusing for all of us. Unfortunately, this is where they become easy prey for scammers.

According to Yahoo Finance, at least 551 older Americans (60+) are successfully scammed every day. So, what do we do when they are being forced
continued...

The advertisement for Klinger Power Sports features a photograph of a person riding a snowmobile through deep snow. Below the photo is the company logo, which includes the name 'KLINGER' in large, bold, black letters with a green and blue swoosh underneath, followed by 'Power Sports' in a smaller, italicized font. To the right of the logo, a list of brands is provided: KAWASAKI, KYMCO, CAN AM, and SKI DOO. Below this, a line of text lists the types of vehicles sold: Motorcycles • Dirt Bikes • ATVs /RUVs • Utility Vehicles • Snowmobiles. At the bottom, the address '33 West Street | Walton, NY | (607) 865-6326' is listed, along with the website 'www.KLINGERPOWERSPORTS.com' and the operating hours: 'Mon-Thurs 9am-5:30pm | Fri 9am-5pm | Sat 9am-4pm'.

STRANGE BUT TRUE

by Lucie Winborne

The first documented carrots were purple, yellow and white. Orange carrots became popular in Europe in the 1500s, and many food historians believe Dutch growers promoted them to honor the Dutch royal family, the House of Orange, during a politically charged period in the Netherlands.

When resources were scarce during World War II, some German and Austrian banks printed emergency banknotes on wood, leather and playing cards.

Electric eels and electric rays possess enough electricity to kill a horse.

Swimmers, surfers and fishermen sometimes wear pantyhose under or instead of swimwear because their nylon mesh prevents many types of jellyfish stingers from touching the skin.

The \$2 bill was once considered unlucky due to its ties to gambling.

The Latin phrase "Pecunia non olet" ("Money does not stink") derives from a urine tax levied by Roman emperors Nero and Vespasian in the first century A.D.

Studies show women are 18% more likely to be attracted to the color blue.

Before founding Wendy's, Dave Thomas helped struggling KFC franchises in Columbus, Ohio, turn themselves around in 1962. He was paid with 45% ownership. When he sold his share back, he used the money to open his first Wendy's.

In early Rome, Aulus Cornelius Celsus documented his attempts at straightening teeth by applying pressure with his hands at regular intervals.

Sean Connery was once stopped for speeding by a policeman named James Bond.

According to NASA, autumn is "aurora season" because geomagnetic storms are about twice as frequent as the annual average during the fall.

to use technology, that they really don't care to use, to manage their everyday lives? Is AI going to be the saving grace here? Most older don't trust AI, and who can blame them? People who work at AI companies don't even trust AI. What about services where a human manages all this for you? Who can afford that?

And all humans are trustworthy, right?!

Where am I going with this?

I honestly don't know. I suppose this was more of a rant than advice. Maybe someone with some authority will read this and do something for these older folks.

Either way, y'all stay safe out there.

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CUTE & WICKED Candles and More

by Suzanne M Walsh © 2026



PHOTO CREDIT: SUZANNE M WALSH © 2026

Tricia (left) and Cheryl Burgin, of Veteran and Women owned "Cute & Wicked - Candles and More" their home-based business in historic Esperance NY seen here recently at an exhibition fair at Helderberg Meadworks in Esperance.

Would you like to slow down, give yourself a needed break this fall, and breathe in the aromatic autumnal experience tucked away in an unobtrusive corner of Schoharie County? "Cute & Wicked—Candles and More" is the little store on Main Street in the village of Esperance, NY, where you'll find the air curling around you filled with the richly scented, authentic experience of autumn.

There's no magic in the seduction found here. Cheryl and Tricia Burgin are both the hardworking owners of Cute & Wicked and the imagination behind the heightened experiences waiting for anyone who might need a blend of the calming, nostalgic, and thrilling

feelings calling out during this lovely time of year from someplace deep within our beings. The entire shop, including the two owner-operators, embodies the warm-scented, authentic glow of autumn in the Northeast.

The interior of the Cute & Wicked shop is as unpretentious as it is beautiful. At this veteran- and women-owned business, whatever you've come here for might be intuited as easily as walking in the door with nothing more than undefined, dreamy thoughts of autumn on your mind. The calming fragrances greeting you are subtle—there's no hint of being overpowered

continued...

here. Tricia is the one gifted with the remarkable sense of balancing needs with scents, while Cheryl handcrafts each of these ideas on-site, blending them into the candles and other products that greet you on the shelves.

Here, there's something for everyone. Cheryl, a U.S. Marine veteran, has elevated some of the candle products to honor each of our military branches. Using only pure soy ingredients, she conscientiously incorporates only eco-friendly components when creating the final products found in Cute & Wicked's displays, right down to the intentional selection of eco-friendly jars, lids, and wicks used for making the candles.

"Incidentally," says Cheryl with a smile, "the 'Wicked' part of our name, 'Cute & Wicked,' is a nod to the special wicks we use in our candles." (I hadn't caught that at first.)

Candles are not the only products made here in this home-based business. Lotions and scent pouches designed to carry with you or keep in your car are intentionally designed to continue the scent-memory of the calm, mindful place they originated from—this beautiful part of the Catskills. The scents in these pouches, ranging from warm and sweet to spicy and woody, are so arresting when breathed in that they take you by surprise, followed by a realization of the sheer delight overwhelming all your senses. Then there's the story of Cute & Wicked's "shower bombs."

"When we first began our business as a small operation in Texas, we were making 'bath bombs'..." Cheryl says of these little packets that explode soapy scents into the water. "In Texas, everybody seems to have bathtubs in their homes or apartments, and the

bath bombs were extremely popular—not easy to make, but very popular...especially with the kids!"

Cheryl goes on to explain, "When we moved up here to Esperance, we found most people around this region don't have bathtubs—unless it's in an older, more historical house—they have built-in showers instead! This we found to be so interesting, and of course it led us to redesigning our 'bath bombs' into 'shower bombs.'"

Today, Cute & Wicked doesn't offer shower bombs anymore. They were a popular, fun idea, "but very complicated to make, requiring a lot of careful layering and patience," says Cheryl. "We just don't have the time to spare anymore..." Tricia adds.

The new fall line at Cute & Wicked is a showstopper of fragrances uncannily mirroring the rich autumnal atmosphere already glowing around the Esperance region of the Catskills. Elusive woody, cedar, and piney fragrances, intermingling with a heady variety of fruity, earthy harvest undertones, are floating out from the shop into the autumn air on Main Street, conjuring up an exciting atmosphere.

This is especially true as the shop itself is set here in one of Schoharie County's earliest villages (first settled in 1729), cradled in a bend of the strikingly beautiful Schoharie Kill. The history of the town even comes with its own haunting "witch" story for Halloween, which—though it persists—turns out to be more of a parable about the old, seemingly default setting of the persecution of independent-minded women.

Cute & Wicked's versatility as a shop also includes
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candle-making classes matched with different themes—birthdays, astrological signs, and seasons. Check out their website. Their instructive, hands-on classes come complete with a glass of wine, a bite to eat, and some very good company. Tricia and Cheryl are also often busy creating themed candle products for local stores like the popular Apple Barrel in nearby Schoharie. All this is done while attending to their online mail-order business.

But no matter what they're involved in, these two very likable women always take care of each person who crosses their path. It's a noticeable and endearing trait. "Intentionality," softly blended with the special gift of sensitivity in caring for each person's needs, seems to drive the bedazzling attraction behind the business Tricia and Cheryl dedicate their lives to. Cute & Wicked is worth a beautiful autumn visit.

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OPEN CALL

2026 Community Photo Show

November 14, 2026 – January 9, 2027

Photo Drop-Off Date:

October 28 to 31, 2026, by Noon

Headwaters Arts Center

66 Main Street, Stamford

607-214-6040

www.roxburyartsgroup.org/open-calls

Imagine your favorite photograph hanging on a gallery wall, right between work by your neighbor and a photographer you haven't met yet. That's the idea behind the annual Community Photo Show at Headwaters Arts Center, an exhibition that is open to everyone from first-time shutterbugs to lifelong photographers. This year's show will be on view from November 14, 2026–January 9, 2027, and you're invited to participate.

Whether it's an experiment that went well, a favorite sunset over the Catskills, or a portrait that's been sitting on your camera roll for years, all styles and subjects are welcome. There are no size restrictions, no subject requirements, and no submission fee.

To participate in showing and selling your work, drop off up to three unframed photos to Headwaters Arts Center. The arts center will be accepting submissions from October 28 until noon on October 31, 2026. Entry forms can be completed in person when photos are dropped off. There are no requirements on size or subject matter, and there is no submission fee. Artists may choose whether to sell photographs and set their own prices if they do.

Celebrate the show and the creativity of your neighbors at the opening reception on November 14, from 3–5pm. All are welcome!

For complete details about this and all events at the Headwaters Arts Center, visit www.roxburyartsgroup.org or call 607-214-6040.



Some of the photos exhibited in the Community Photo Show 2025.

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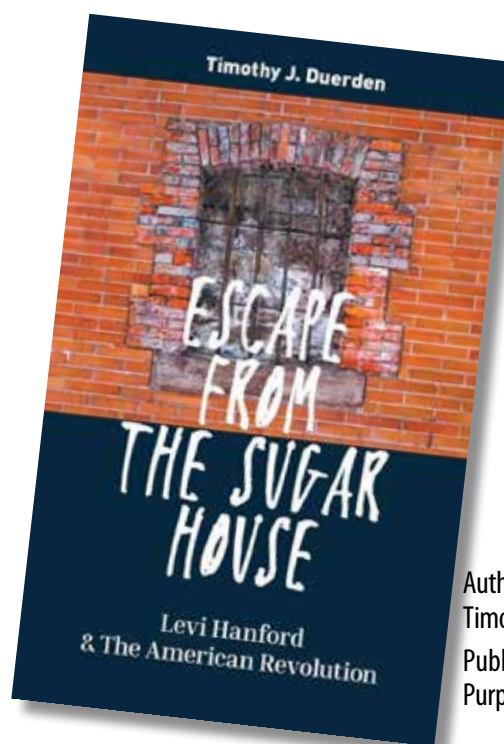


ESCAPE FROM THE SUGAR HOUSE

I still remember reading the required school book, the classic historical fiction novel *Johnny Tremain*, which followed the life of fourteen-year-old apprentice silversmith Johnny during the American Revolution. For the author Esther Forbes to have portrayed the plight of children being pulled into wartime life so vividly, that I remember it many years later is an astonishing feat. Now more than eighty years after Forbes was awarded the Newbery Medal, there is another notable historical fiction book about the American Revolution. Author Timothy Duerden pens an unforgettable book, *ESCAPE FROM THE SUGAR HOUSE- Levi Hanford & The American Revolution*.

There have been many books written about the Revolutionary War, filled with important names, dates and facts lest we forget about the important political and military struggle that won our independence from British rule resulting in the formation of the sovereign United States. These books, though vital, can be a bit dry and hard to identify with in our modern world. What sets *ESCAPE FROM THE SUGAR HOUSE* apart is that it is an historical novel, based upon the true story of the real Levi Hanford. Duerden, writing in this way is the best of both worlds. He gives us characters and plots we care about and become invested in, as well as villains to hate while we naturally learn history.

The prologue begins with our young protagonist Levi, confined in the infamous Sugar House, one of quite a few hastily fashioned prisons in New York by the British to hold Patriots, the



Author:
Timothy J. Duerden
Publisher:
Purple Mountain Press

colonists who fought against British rule. The prisons were inhumane, dark, human warehouses that were a breeding ground for diseases, starvation and misery. But how did the boy in his seventeenth year of life end up as a soldier of the Connecticut Ninth Militia and what led to his imprisonment?

The author then takes the reader back in time to 1769 when he introduces the reader to nine-year-old Levi and his parents and siblings. Levi and his family work hard as colonists and are close-knit. He

continued...

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even has a childhood crush on a girl named Mary. The chapters that follow are told in linear fashion where the reader always knows where they are in time and place. The effect is that the reader grows along with Levi. Soon, his otherwise idyllic childhood becomes increasingly interrupted by the growing unrest of the American Revolution. People's loyalties were tested and even families and neighbors rose up against each other.

Duerden is a gifted storyteller who creates characters and dialogue that a reader can visualize. There are many moments of bated breath, counterbalanced by endearing scenes of humanity during the worst of times. Duerden would write a scene where life seems somewhat stable and follow it up immediately with, "Things were not fine," or "But it was not meant to be," or "They never saw each other again," making it nearly impossible to put the book down. I needed to know what happened next.

The best part for me was learning how Levi Hanford's story eventually brought him to settle his family in my hometown of Walton. He is one of our own. *ESCAPE FROM THE SUGAR HOUSE* is suitable for teens and adults and should become required reading for students. I am grateful to Levi and the other soldiers who sacrificed to give us the gift of freedom we enjoy today. I know that like Johnny Tremaine, I will also be thinking of *ESCAPE FROM THE SUGAR HOUSE* for years.

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FAIRVIEW PUBLIC LIBRARY MONTHLY NEWS & UPDATES

New in OCTOBER

The Bone Woman by Paige Shelton

London Station by David McCloskey

Dive Bar at the End of the Road by Kelley Armstrong

Dead Before Tea Time by M C Beaton

Chain Reaction by Lee Child

Miss Wolcott's Ghost by Louise Penny

The Family Cross by James Patterson

Every Story is a Love Story by Imbolo Mbue

What Happens at Nightfall by Lauren Willig

The Girl in the Lake by James Patterson

Royal Witch by Philippa Gregory

The Memory of Borrowed Books by Meg Anderson

The Hollow by Michel Connelly

Adam and Eve by Jeffrey Archer

Look What the Cat Dragged In by Jason Rekulak

Partitia by Barbara Kingsolver

Return to the Shack by Wm Paul Young

Peck & Peck by Bonnie Garmus

The Witch by Frieda McFadden

Ghost Barn by John Verdon

NON-FICTION

The East Wing by Azadeh Moaveni

Simply Ina by Ina Garten

LARGE PRINT

Noble Beginnings by L T Ryan

The Hollow by Michael Connelly

Lakeside Murder by Katherine Fletcher

OCTOBER Events

TRICK OR TREAT TRAIL

Friday Oct 30 from 4:30 to 6:30 pm.

Fairview Public Library will have a table at the Catskill Rec Center's Halloween Event. Games, fun and candy! Please stop by and say hello.

BASKET RAFFLE IS BACK!

Starting Oct 16 - Drawing Nov 20

Buy Raffle tickets starting and place them in the jar that corresponds with your favorite basket! \$1 for 1 ticket, \$5 for 8 tickets, and \$20 for 40 tickets.

FIBER ARTS CLUB

Saturday Oct 24 from 10 to 12pm

Work on your own fiber arts (knit, crochet, embroider, sew, etc) and meet other makers. All are welcome - beginner to expert. No formal instruction but we will help if we can.

FPL BOOK CLUB Next meeting

October 15 *Anything is Possible* by Elizabeth Strout.

Contact the library director at 845-586- 3791 or email director@fairviewlibrary.org for the Zoom link.

MAH JONGG every Friday 1 to 4pm

FPL OCTOBER WORD SEARCH

Stop by the desk to pick up the new Word Search and return the completed search to the library

Crafts with Miss Cherie

Video instructions will be posted on Facebook on the dates indicated below. Craft components available in the library at least 48 hours before the demo.

TO GO CRAFT:

Available September 1 - Fall Glitter Globes

Simple crafts will always available in the children's room. These can be done any time during open hours using the directions and sample provided. Adult supervision is required.

SELF-GUIDED CHILDREN'S CRAFT

Oct 9 - Ghostly Storefront

Oct 23 - GnomeMagnets

Skillet Chicken Pot Pie

INGREDIENTS

SERVINGS: 6

- 1 frozen pie crust
- 2 Tablespoons unsalted butter
- 1/3 cup chopped onion
- 2 teaspoons minced garlic
- 1 cup sliced carrots (about 2 carrots)
- 3/4 cup sliced celery (about 1–2 stalks)
- 1/4 cup all-purpose flour
- 1 can green beans or peas, drained
- 1-1/2 teaspoons dried thyme leaves
- 1 teaspoon rubbed sage
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 cups regular or reduced sodium chicken broth
- 1/2 cup whole milk or cream (avoid low fat milk)
- 2–3 cups cooked shredded or cubed chicken

Egg Wash: 1 large egg beaten with 1 Tablespoon milk



DIRECTIONS

1. Allow frozen pie crust thaw for 10 to 20 minutes.
2. Heat the butter in a 10–12-inch oven-safe skillet over medium heat. Add the onion, garlic, carrots, and celery. Cook for 5 minutes or until vegetables have softened and released some liquid. Add flour, thyme, salt, and pepper. Stir and cook for 2 minutes as the flour soaks up the liquid.
3. Pour in the chicken broth and milk. Bring to a boil, reduce heat to low and allow to simmer for 5 minutes. Gravy will thicken. Stir in the vegetables and chicken. Cook for 1 more minute. Remove from heat and allow to slightly cool for 10 minutes (and up to 1 day—cover and store in the refrigerator).
4. Preheat oven to 375°F.
5. Carefully lay the thawed pie crust over the filling. Cut slits in the top to form steam vents. Crimp or flute the edges to seal. Lightly brush the top of the pie crust with the egg wash.
6. Bake for 35–40 minutes or until the top of the crust is golden brown. After the first 20 minutes of bake time, place a pie crust shield or strips of aluminum foil around the edges of the skillet to prevent the edges of crust from burning.
7. Remove from the oven and allow to cool for 5 minutes before serving.

*Have you tried one of the recipes published in A Time and A Place?
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History of Our Hamlets

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Photos and recollections courtesy of Diane Galusha,
Historical Society of the Town of Middletown

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Loren Shultis built
the plane (right) that
took folks for rides from
the Tyler Farm flats in
Roxbury in the 1920s.



This long freight train
(left) was pulled through
a bleak landscape by two
steam engines east of
Roxbury, date unknown.

And below, Frank
Roberts of New Kingston
seemed pretty pleased
with himself behind the
wheel of a fancy new car.

"The purpose of
life is to live it, to taste
experience to the utmost,
to reach out eagerly and
without fear for newer
and richer experience."

– Eleanor Roosevelt:





Green living

8 reasons to buy recyclable products

Recycling is a big part of your lifestyle, but what about buying products made from recycled materials? Here are eight great reasons to shop for recycled items.

1. You help maintain demand for recycled goods, which encourages businesses to buy from companies that offer them.
2. You encourage the development of new products by showing interest in materials that would otherwise be discarded.
3. You help conserve natural resources. Manufacturing products made from recycled materials uses minimal resources.
4. You limit the production of greenhouse gases by avoiding the disposal of materials.
5. You support energy conservation, as less water and electricity are used to manufacture recycled goods.
6. You encourage the creation of new jobs for each stage of the production chain,

including collection, sorting, processing and manufacturing.

7. You respect the principles of sustainable development, which benefits your entire community.
8. You help reduce the amount of material going to landfills and incineration plants.

Shop smarter by choosing recycled products made by companies that use sustainable practices.



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Let's celebrate our everyday **HEROES**

Dear Readers,

Our communities are filled with everyday heroes—people who go above and beyond to help, support, encourage, and uplift those around them. Some save lives. Others make a difference through compassion, service, leadership, or simply showing up when it matters most.

Do you know someone who inspires others with their courage or commitment? Nominate them and share a short testimonial so we can recognize the impact they make and celebrate their story!

**Email us at ataap16@gmail.com or mail us a note at
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