Calendar of Events

November 3 Friday
Autumn Lantern Walk Celebration. The public is invited: 5:00 p.m. gather at the Village School for stories and songs. Then, join a procession on Royalston Common to the Town Hall, singing and carrying glowing lanterns. Bring a lantern! 6 pm A community pot luck Italian supper at the Town Hall 6:30 pm family contra dance with the No Name Band. Called dances. Children of all ages will find it easy to join. Donations of $5 per adult, $2 per child, or $10 per family suggested.

November 4 Saturday
Full Frost Moon 10 - noon Village School Open House Meet the teachers, parents and alumni, see the classrooms, find out about curriculum, and get questions answered. Bring your children.

November 5 Sunday
2 am Daylight Savings Time ends. Turn back clocks one hour.

November 6 Monday
7 - 8:30 pm Health Care Forum, non-political round table discussion about health care in Massachusetts and the country followed by a question and answer session at Royalston Town Hall. The purpose is “to inform citizens on health care policy and how it affects all of us.” Sponsored by the town Democratic Committee. Refreshments.

November 10 Friday
Veterans’ Day observed 7 pm sharp Royalston Fire & EMS Association Annual Turkey Raffle, 4 spins/ $1 - 2 turkeys per round! Door prize, Thanksgiving baskets and special rounds will be offered, including a truckload of wood.

November 11 Saturday
Veterans’ Day

November 18 Saturday
9 am to sell out Drive by Pie outside the post office on the way to the transfer station. Pie sales benefit the scholarship fund of the Ladies’ Benevolent Society. For pre-orders call Maureen 978-249-5138. Specify type of pie and if you’d like it frozen for later baking or already baked.

7:00 p.m. Screening of the new PBS documentary: Edgar Allan Poe: Buried Alive followed by a discussion with the Producer, Director of Photography and Director of Still Photography in the ballroom of ‘The Maples’, 17 On the Common. Refreshments. Sponsored by the Friends of the Library

November 23 Thursday
Thanksgiving

December 1 Friday
7:00 pm First Open Mic at the town hall - music and great food. Open Mic continues the next four first Fridays of the month: Jan. 5, Feb. 2, Mar 2, April 6

December 3 Sunday
2:00 p.m. Holiday cookie baking workshop. Learn how to create delicious, wafer-thin, Finnish ginger cookies with Maba Cauthen at Town Hall. Sponsored by the Friends of the Library

December 6 Wednesday
6 pm Holiday Tree Lighting - tree lighting, carols, Santa, cocoa and cookies inside, choristers from RCS singing.


**Select Board Notes**  
*Christine Long, Chair, and Linda Alger, Clerk*

Profoundly satisfying news – after quite a few years of being unable to reconcile our financial accounts, we have finally done so, and the state Department of Revenue in late October certified our free cash in the amount of $541,742.

Kudos go to our new accountant, Lori Bolasevich, for accomplishing that reconciliation, and to her, Financial Director/Tax Collector Rebecca Kraus-Hardie and Treasurer Brenda Putney for the extraordinary work they’ve done in the last couple years preparing for the audit and acting on the recommendations of that audit and of the Community Compact report.

Will we annually be able to recoup such amounts? No – both we and the DOR anticipate that our free cash going forward will be in the range of the same $60-90,000 we have estimated for the last few years.

We will need town meeting approval to move the free cash to our Stabilization Account – our “savings” – but the Select Board can report today that we are far more confident in and knowledgeable about our financial position than we were yesterday.

The Select Board has been working on updating some of our policy and procedures. The application for a one-day beer and wine permit from the Board has had significant changes. Due to the new permit approval process, we are requiring a 30-day notice for the one-day permits. When you request a permit, we will require a copy of the TIP certificate of the server to accompany the application. Additionally, depending upon the expected size of the crowd, a police detail may be required as well as an insurance binder for events not sponsored by a Town committee.

The elevator project will go out to bid in the next few weeks; Kevin Flynn will be the project manager. It is the Board’s hope that construction will begin in the spring.

A couple years ago the Board announced that it would begin working on a review of our bylaws. The audit and other financial issues dominated our attention for quite some time, so it is only now that we start again. The Board will meet with various boards and officials but also welcomes comment or suggestions from the public. You can review the bylaws online at the Town website, and you can send your concerns to the Board.

The Board will also begin to plan for our Annual Town Meeting and FY19 budget shortly after the holiday season. We are excited to see what the newly formed Capital Plan Development Committee recommends for future expenditures. While we can’t foresee unexpected needs, it will be advantageous for the Town to better predict those costs that will be required annually due to depreciation and age of our equipment and building maintenance.

Happy Fall!

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**Health Care Forum**  
*Nov. 6 in Royalston*

A healthcare forum with a round-table discussion followed by a question-and-answer session will take place in the Royalston Town Hall on Monday, Nov. 6, from 7 – 8:30 p.m. Refreshments will be served.

The event, open to everyone regardless of residence or political affiliation, is sponsored by the Royalston Town Democratic Committee. The Town Hall is located on Route 68 on the common. The purpose of the forum, according to Ruth Suyenaga, committee vice chair, “is to inform citizens on health care policy and how it affects all of us.”

She added, “We hope that people will gain an increased understanding of the various proposals on health care reform as well as the Affordable Care Act.”

Committee members Lynne Kellner, Nancy Monette and Marlene Jarvenpaa have been organizing the Forum. They provided the following list of questions that panelists might consider:

1. What has been the impact of the ACA? What has worked? What has not. Do we need to replace it?
2. What is the difference between “Medicare for all,” “single payer,” and “public option”?
3. Could you comment on the advantages and disadvantages of block grants and association health plans.
4. Can you speak specifically about the state of healthcare in Massachusetts.

Panelists include Elaine Fluet of GVNA Health Care of Gardner, and Tina Santos, vice president of patient care at Heywood Hospital. Officials from the Massachusetts Hospital Association and Organization of Nurse Leaders are expected to attend as well as Sen. Anne Gobi. A letter from U.S. Rep. Jim McGovern will be read.

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**Post Office Hours Reminder**

The post office is open from 7:45 a.m. until 11:45 a.m. Please be considerate and don’t appear at the last minute to pick up your mail and/or mail items. Remember to buy your stamps locally.

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**Royalston Fire & EMS Association**  
**Annual Turkey Raffle**

Friday, November 10th @ 7 pm Sharp.
4 spins/ $1
2 turkeys per round!
Door prize, Thanksgiving Baskets and Special Rounds will be offered, including a truckload of wood! Come out and support your local Fire Department.
**RoyalstonNet Update**

*Jon Hardie*

We have been busy in the past month. After receiving notification of our $1.125 million EOCED Final Mile Broadband Grant, we are in the thick of final state contract negotiations. We will be meeting with a State Team the first week in November.

This is a $1.4 million dollar project. There are hundreds of details included in the Project Scope of Work. This results in a negotiated, very detailed, Schedule of Work as well as a chart of specific, mutually agreed upon, time-based and measurable performance objectives, and funding and reimbursement thresholds.

Last week the Broadband Committee sent out an RFI for recommendations from a couple of dozen experts on the final engineering design, including how best to incorporate the latest in hybrid fiber and wireless network technology in our RoyalstonNet buildout. We are also asking for input from prospective project managers, network builders, network operators and ISP (Internet Service Providers).

Soon, the Broadband Committee will complete the state contract; then, the Selectboard will sign it to approve the project scope of work.

Once the committee receives the signed contract and financial authorization, we will receive an initial check. Then we can send out our final competitive RFP’s and promptly hire a final design and engineering firm, project manager, a network builder, a network operator and an ISP.

Stay Tuned…Once we receive final approval and our initial check, things will move quickly. We did this together…It takes a village!

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**Luncheon Club News: Thanksgiving Meal**

The Royalston Council on Aging is inviting all those who are interested to join the Wednesday Luncheon Club for a Thanksgiving meal on Wednesday, November 15th at the Town Hall at noon.

The meal includes turley with herb gravy, stuffing, mashed potato, and butternut squash, a whole-wheat dinner roll and cranberry sauce. Desert will be a surprise.

To reserve a meal, please call Betty Woodbury at 978-249-9656 before 11 AM on Monday, November 12. A suggested voluntary confidential donation is $2.50 for seniors and $3.00 for others.

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**Cultural Council Upcoming Events**

Friday December 1, 7:00 pm  **First Open Mic** at the town hall - music and great food

Open Mic continue the next four first Fridays of the month: Jan. 5, Feb. 2, Mar 2, April 6

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**Come laugh, locally at the**

**Athol Royalston Education Foundation Comedy Night.**

Tickets available from Laurie Deveneau, Nancy Melbourne, Maureen Blasco, Theresa Quinn or Beth Gospodarek. All proceeds support our local public schools. 249-0358 for more info.

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**Wildlife Sightings**

October 2 midday: MaryJo Frisoli spotted bears by her barn on Greenhall Rd.

Dennis & Dede Keach from Butterworth Road report, “My husband was leaving for his morning walk about 8:00 am on Sunday October 8th- needless to say he didn’t get very far. When he opened the side door to leave there on the lawn about 50 feet from the house stood a **bull moose**. He was huge! What a beautiful sight to see. ‘”

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*PS Teachers: Don’t forget AREF mini-grant applications for enrichment projects outside the regular budget that promote community involvement are due Nov. 3 this year.*
Donations to the Friends- Thank you!
Kate Collins and George Northrop
Maureen Blasco
Deb and Joe Nunes
Allen Young

Thank you
Sharon Harmon for a great program reading her poems and talking about her writing techniques and for coordinating the program for Kevin O’Hara.
Patti Stanko, Maureen Blasco, Kathy Chencharik, Beth Gospodarek, Sharon Harmon, and all those in Sharon’s writing group for the diverse and plentiful array of goodies at Sharon’s program and to Patti, Maureen, Kathy, and Sharon, again, and to Theresa Quinn for baking for the Kevin O’Hara program

New Preschool Story Time Coordinator Named
It is with great pleasure that we welcome Brooke Coleman as the new preschool story time coordinator. The transition will be easy as Brooke has been attending the Monday morning story time for many years. Brooke is a nurse, midwife, and health educator originally hailing from Utah. She is currently leading Roots and Sprouts, a parent-child group for infants and toddlers at the Village School.

Film Screening
On Saturday, November 18 (only 20 days after its broadcast premier) at 7:00 p.m. in the ballroom of ‘The Maples’, 17 On the Common, there will be a screening of the new PBS documentary: Edgar Allan Poe: Buried Alive followed by a discussion and question and answer period with the Producer, Jennifer Pearce, Director of Photography, Boyd Estus, and Still Photographer, Liane Brandon. Over seven years in the making, the film explores the misrepresentation of Poe and shows his influence as a brutally-honest literary critic and magazine editor. He invented the detective protagonist, refined the science fiction genre, and popularized short stories.

Filmed in Boston Harbor’s historic Fort Independence at Castle Island, Liane’s behind the scene still photographs (several of which will be on display at the screening), will illustrate how Boyd’s innovative photographic techniques and producer Jennifer’s production skills could create the diverse scenes and mood of the film. All will discuss the details of what it took and how it was done to create this documentary.

This program is sponsored by the Friends and the generosity of Patience Bundschuh opening up her lovely home. For more information on the film visit: http://www.pbs.org/wnet/americannmasters/edgar-allan-poe-buried-alive-about-the-film/8923/

Yoga: Same Time, Same Place, Different Instructor
We are sorry to announce that our beloved yoga instructor, Janet Bettey, is relocating to the Cape and will not be leading our weekly yoga classes. Janet volunteered to teach as part of her training to become a certified yoga instructor and continued teaching after becoming certified. Taking her place on Tuesday nights at 7:00 p.m. at the Town Hall will be one of Janet’s teachers, Charlotte Wetzin, from North Orange. Charlotte has been teaching yoga for many years and regular attendees will know her as she has subbed for Janet.

Zumba Begins
Get ready to move! Beginning Wednesday, November 1 from 6:00-7:00 at the Town Hall and continuing on Wednesdays (except the Wednesday before Thanksgiving) with instructor Erin Boucher. Wear comfortable clothes and bring soft-soled shoes.

Cinnamon Ornament Program
Join Sharon Harmon to create fragrant roping made with laurel, decorations, and cinnamon ornaments on Sunday, December 10 at 2:00 p.m. at the Town Hall. Enjoy holiday music and refreshments. The program is limited to 12 people, so sign up early by calling or emailing the library.

Photography exhibit of the making of “Edgar Allan Poe: Buried Alive”
The dramatic photographs of the making of “Edgar Allan Poe: Buried Alive” by award-winning photographer/filmmaker Liane Brandon will be on exhibit at the library from November 13th through December 31st. The photos were taken on location at Fort Independence, Castle Island, Boston which was transformed through ingenious set design to evoke the harbor in Baltimore, Poe’s office in Richmond, the bedroom of his dying wife, and the parlor of his admirers. Liane’s photos are featured in PBS’s posters, press, social media and publicity for the film. To see more photos, visit the website: http://www.lianebrandon.com/Edgar-Allen-Poe-Buried-Alive

Photo: Liane Brandon
### Adult Fiction

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<tr>
<th>Author</th>
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<td>Anderson, Catherine</td>
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<td>Boyd, Natasha</td>
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<td>Macomber, Debbie</td>
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<td>Wingate, Lisa</td>
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### Adult Non-Fiction

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<td>Blakeslee, Nate</td>
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<td>Ellison, Aaron</td>
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<td>Kaur, Rupi</td>
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<tr>
<td>Kelly, Scott</td>
<td>Endurance: A Year in Space, a Lifetime of Discovery</td>
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<tr>
<td>Mukhopadhyay, S.</td>
<td>Nasty Women: Feminism, Resistance, and Revolution in Trump's America</td>
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<td>Tan, Amy</td>
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<td>Wilson, Edward O.</td>
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<td>Wright, Robert</td>
<td>Why Buddhism is True</td>
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### Young Adult Fiction/Non-Fiction

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<tr>
<td>Green, John</td>
<td>Turtles All the Way Down</td>
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<td>Horowitz, Anthony</td>
<td>Never Say Die</td>
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<td>Pullman, Philip</td>
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<td>Riordan, Rick</td>
<td>The Ship of the Dead</td>
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<td>Shepard, Ray</td>
<td>Now or Never!</td>
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<td>Honeyman, Gail</td>
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<td>Shattuck, Jessica</td>
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<td>Stabenow, Dana</td>
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### Children's Fiction

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<td>Cuevas, Michelle</td>
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<td>Denos, Julia</td>
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<td>DiCamillo, Kate</td>
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<td>DiCamillo, Kate</td>
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<td>Gall, Chris</td>
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<td>Grabinstein, Chris</td>
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<td>Horvath, Polly</td>
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<td>Klausner, Judith</td>
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<td>McLaren, Meg</td>
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<td>O’Connor, Jane</td>
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<td>Snicket, Lemony</td>
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<td>Tarsis, Lauren</td>
<td>I Survived the American Revolution</td>
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<td>Tolan, Stephanie</td>
<td>Applewhites Coast to Coast</td>
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<td>Tsurumi, Andrea</td>
<td>Accident!</td>
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<td>Yuly, Toni</td>
<td>Cat Nap</td>
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### Children’s Nonfiction

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<tbody>
<tr>
<td>Albee, Sarah</td>
<td>Poison</td>
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<td>Arnosky, Jim</td>
<td>Hidden Wildlife</td>
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<td>Eggers, Dave</td>
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<td>Harris, Chris</td>
<td>I'm Just No Good at Rhyming and Other Noodlings...</td>
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<td>Harris, J.</td>
<td>Salam Alaikum</td>
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<td>Harshman, Marc</td>
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<td>Hughes, Langston</td>
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<td>Jenkins, Steve</td>
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<td>Jenkins, Steve</td>
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<td>Lloyd, Christopher</td>
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<td>Martin, Ann</td>
<td>The Shakespeare Timeline Wallbook</td>
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<td>Novelli, Luca</td>
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<td>Silverstein, Shel</td>
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<td>Tee, Susanna</td>
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<td>Wallace, Sandra</td>
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<td>Winter, Jonah</td>
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<td>Yousafzai, Malala</td>
<td>Ruth Bader Ginsburg</td>
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<tr>
<td>Pencil</td>
<td>Malala's Magic</td>
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### DVDs

- **Baby Driver, The Comedian**, Get Out (DVD & Blu-ray)  
- Going in Style, Maudie, Paris Can Wait, Spider-Man: Homecoming, Transformers: The Last Knight, Vikings Season 4 Volume 2  
- Wonder Woman (DVD & Blu-ray)
Royalston Historical Society

This photo is from one of the many of the scrapbooks in the Historical Society Museum. The caption, written in spidery white ink, states, “Benjamin Blanchard established the first saw mill and grist mill at South Royalston. Lived at the place (the Putney Place) shown in the picture. He owned a large part of the land on which So. royalston was built. The saw and grist mill eventually became the Farrar Mill.” If readers have anything to add to this information, please let us know. Contact www.royalston-historical.org or call President Peter Krania.

Recipe of the Month:
Kathy Morris’ Chestnut Stuffing

Until a century ago the American chestnut (Castanea dentate) was the tallest and fastest growing tree in the eastern United States providing tons of fresh nuts each year. In only 40 years the chestnut blight (Cryphonectria parasitica) removed the tree from the landscape. For a time, Royalston was home to the largest known American chestnut in Massachusetts (discovered one day while our son Jacob was hiking through the woods around Prospect Hill and verified via DNA by the group that used to track the biggest trees in the state). Today, there is research to find a resistant variety but until that time, the Chinese chestnut (Castanea mollis-sima) produces most of the nuts consumed in the U.S. We were given a Chinese chestnut seedling by Anne Erich, our neighbor at the time, and today it is well over 30 years old and has given birth to another tree in our yard. Those trees provide the chestnuts in our Thanksgiving stuffing.

There are no exact measurements for this recipe. I use what I have on hand, so quantities may be adjusted to your needs.

Take fresh chestnuts, poke a couple of small holes in the shell, and drop them into boiling water for a minute or two. Remove and peel off the hull and inner skin. Chop into the same size as the onion.

Cut into small cubes, 10 cups of stale bread.

Sauté in 1 cup butter, 1 cup chopped onion, 1 cup chopped celery and/or celeriac, 1-2 cups chopped chestnuts, ¼ cup chopped parsley (optional), 2 T. fresh finely chopped sage (2 t. dried), 1½ t. fresh finely chopped thyme (½ – ¾ t. dried), 1 ½ t. salt, and ½ t. pepper. Stir in the bread crumbs and adjust the seasonings to taste (I find I usually add more sage). You can use it to stuff your bird or add a small amount of broth (I boil the giblets and neck with some celery leaves, a carrot, and an onion), put it into a pan and bake in a 350° oven until browned and hot.

Stephen Chase Contracting
Restoration and Preservation Services
Royalston
978-249-0338
MA Construction Supervisor #044817
EPA Lead Safe Certified #NAT-58592-2

Expect Hunters in the Woods
No hunting on Sundays, but the rest of the time....
Wear Orange. Watch your pets. Be safe.

Bear season
Nov. 6 – Nov. 25
Shotgun Season
Nov. 27 – Dec. 9

Deer Hunting Seasons:
Archery: Oct. 16 – Nov. 25
Shotgun: Nov. 27 – Dec. 9
Primitive Firearms: Dec. 11 – Dec. 30

Bird Hunting:
wild turkey through Nov. 4
partridge and pheasant through Nov. 25

Drive by Pie!
Saturday, November 18
9:00 am to sell-out
Across from P.O.,
Royalston common

Pre-Orders are Best!!
You can also drive buy and purchase what is available that day, but to ensure you get your favorite, Pre-order by calling:

Maureen at 249-5138
(Please leave name, order and call back number.)
Deadline to order: November 13

All proceeds benefit the Scholarship Fund
Ladies’ Benevolent Society
of Royalston

Pies available freshly baked or frozen and ready to bake in your own oven!

Apples $10
Pumpkin $10
Mince $14
Blueberry $14
Pecan $14

Recipe of the Month:
Kathy Morris’ Chestnut Stuffing

Until a century ago the American chestnut (Castanea dentate) was the tallest and fastest growing tree in the eastern United States providing tons of fresh nuts each year. In only 40 years the chestnut blight (Cryphonectria parasitica) removed the tree from the landscape. For a time, Royalston was home to the largest known American chestnut in Massachusetts (discovered one day while our son Jacob was hiking through the woods around Prospect Hill and verified via DNA by the group that used to track the biggest trees in the state). Today, there is research to find a resistant variety but until that time, the Chinese chestnut (Castanea mollis-sima) produces most of the nuts consumed in the U.S. We were given a Chinese chestnut seedling by Anne Erich, our neighbor at the time, and today it is well over 30 years old and has given birth to another tree in our yard. Those trees provide the chestnuts in our Thanksgiving stuffing.

There are no exact measurements for this recipe. I use what I have on hand, so quantities may be adjusted to your needs.

Take fresh chestnuts, poke a couple of small holes in the shell, and drop them into boiling water for a minute or two. Remove and peel off the hull and inner skin. Chop into the same size as the onion.

Cut into small cubes, 10 cups of stale bread.

Sauté in 1 cup butter, 1 cup chopped onion, 1 cup chopped celery and/or celeriac, 1-2 cups chopped chestnuts, ¼ cup chopped parsley (optional), 2 T. fresh finely chopped sage (2 t. dried), 1½ t. fresh finely chopped thyme (½ – ¾ t. dried), 1 ½ t. salt, and ½ t. pepper. Stir in the bread crumbs and adjust the seasonings to taste (I find I usually add more sage). You can use it to stuff your bird or add a small amount of broth (I boil the giblets and neck with some celery leaves, a carrot, and an onion), put it into a pan and bake in a 350° oven until browned and hot.
Congratulations and Good News

Got something to crow about? Send all the news along to the RCN. Zap to chasesgos2@gmail.com or drop at the library.

ed note: Congrats to our dear newsletter. This issue marks the beginning of its 19th year of publication and free delivery to each household in town by the Friends of the Library. Thank you readers and especially thanks to all who contribute, advertise, proofread, stuff inserts, mail, and stand and deliver month after month. You put the community in this Community Newsletter.

Welcome! Recently, there has been an influx of new families in town. We are so glad you are here.

Congratulations to Ken and Andrea Lively, formerly of the Common, on their new grandchild:
Chasen Wright Goodhind
Born September 23 2017@ 4:07am. Wt 8# 9oz
21.5” long
Proud parents are Heather and Jason Goodhind of Hadley Mass

Autumn Movement
Carl Sandburg
I cried over beautiful things knowing no beautiful thing lasts.
The field of cornflower yellow is a scarf at the neck of the copper sunburned woman, the mother of the year, the taker of seeds.
The northwest wind comes and the yellow is torn full of holes, new beautiful things come in the first spit of snow on the northwest wind,
and the old things go, not one lasts.
What’s up at RCS?

Community School Calendar
November 07 - Caring for Kids Dental Program
November 10 - NO SCHOOL in honor of Veteran’s Day
November 11 - VETERAN’S DAY
November 16 - Lock Down Procedure at RCS with Athol & Royalston Police Officers
November 21 - Picture re-take day
November 22 - 1/2 day, NO lunch served, noon release
November 23 - Happy Thanksgiving
November 24 - No School

What’s happening at the Village School?

Sam’s Canine Companions L.L.C.

Sherry A. Miner
71 Athol Road
PO Box 123
Royalston MA 01368
508-873-0629 call or text
Professional all breed grooming and obedience training
Classifieds

Services Available:

Saxophone/Clarinet/Piano/Contemporary Songwriting and Theory Lessons:
Laura Ramsey. Experience with students on ASD and learning disability. $20/half hour session. Call Laura 774-272-0760 or email lramsey@alumni.berklee.edu.

Piano and Guitar Lessons: Evan Foisy. $20 for a half hour session. Call Evan 978-249-4250, or email evan55@comcast.net.


2 barn stalls still available; access to large outdoor arena & proximity to Birch Hill Dam trails.$375 per month. Ideal jumping off spot to join fall weekend rides. Lessons, consultation, horses for sale at Black Horse Farm in Royalston. Message Sue: (988)386.4540.

Laurie Truehart: private wood carving lessons. 978-249-3291.

Graphic digital artist. Websites, print materials - posters, flyers, brochures, business cards, etc... Also photo and slide scanning offered. Barbara 508.364.3339 or benguiney@wildblue.net.

House cleaning. 4 hr - $60.00. Royalston resident. Call Fran: home 249-4596 or cell 978-895-0817.


Affordable horseback riding lessons. C + R Ranch on the Royalston border in Winchendon. All ages; beginner and up. Call Cindy 978-894-5611.

DTM Landscaping, spring cleanup, snowplowing. Call Theresa Gates 413-336-1850 or David Plourde 413-336-1593.

Wanted: Have squash, pumpkins, or apples that you are ready to get rid of? call Chet at 978 895 6327 and I will come and pick it up to feed my hogs. They will greatly appreciate it.

for sale:

Local poet Sharon Harmon’s newest autographed poetry chapbook, *Wishbone in a Lightning Jar* is for sale. $10.00. Call 978-249-3040.

Antique beam boring machine timber framing drill. Adjustable angle; 1 ¾ inch bit. Very good condition. Photos available by email. $150 or best offer. Tom Musco, thmusco@gmail.com

Several items for sale: Contact: Aaron @ 978-249-6771 or aellison@fas.harvard.edu

Generator: Onan Pro-4000E 4-kW Genset plus 50-foot, 20-Amp cable with twist-lok connectors and 12-V battery charger connector: $500.

Weed Whacker: Stihl FSE-60 electric edge trimmer $50 Rain barrels: Spruce Creek 55-gallon capacity. Two available. $30 each or $50 for the pair.

Spreader: Agway adjustable seed/fertilizer spreader. Hand operated. $25

Home brewing supplies:

Primary fermenter: 6.5-gallon plastic True Brew pail with venting lid: $10

Glass carboys: 5-gallon capacity: $25 each or $40 for the pair

Miscellaneous supplies: mesh straining bag, air-locks (2), carboy brush, beer-bottle capper, beer-bottle caps, wine-bottle corks, wine-bottle corks: $25 for the lot.

Firewood for sale. 6 cords cut and dry, 20"-24".$175/cord or $900 for all 6 cords. You pick up. Tony Cooper 978-249-9776.

Mosquito Magnet advanced mosquito defense system. ½ acre range. Used one season only. Ideal for small yards and patios. $100.00 firm. Call Sharon 987-249-3040.

Royalston Maple Syrup from Divoll’s sugar house. Prices pints $10, quarts $17, half gallons $30 and gallons $52. Call John 978-894-5109.

Sweetwater Sugar House at the LeRays has syrup available. Call 978-249-3464.


Local, raw honey from Squier Davis Farm. One pound jars $7.00 Cash preferred. Call Deb/Joe Nunes at 978-249-4000.

Hand-knitted baby sweater sets, etc. Call 978-249-4013.

15ft x 15ft EPDM 45 mil pond liner. Brand new still in box. $125.00 or best offer. Call Tom at 978-249-9633.

Mulch your garden - Fertilize by the load or by the bag from Black Horse Farm (978) 249-9880, (413) 336-1263 or email suzannagaits@gmail.com.

Birch Knoll Farm - Hay for sale, Contact Helen at 978-249-3163 or 774-239-5062.

First frost one week ago. Not a killing frost, most cold intolerant plants having survived (even the blanket-covered basil), but it is unlikely I will harvest any more crop from them. More like a maiming frost. While much of the garden remains productive, first frost represents a symbolic end to the growing season. Another year. Which gets me thinking about...another year. I’ve recently returned from my annual migration to the Blue Ridge section of western North Carolina in search of the elusive mushroom and to renew acquaintances with a host of people I see but once a year. They all appeared...a year older. Which gets me thinking about...the relationship of mind and body. You see, I continue to maintain the illusion I’m thirty-five years old, primarily by performing the same tasks I performed forty years ago. But, when I look in the mirror, it is not a thirty-five year old looking back at me. It is time for my mind to behave age-appropriately.

Yes, there are garden notes, but they are not unlike the previous twelve October Garden Notes (that being the nature of gardening). For the twelfth time, I report that garlic has been planted, the first ‘official’ act of the 2018 growing season. Some flowers persist, providing a flash of color, especially appreciated in light of the very late and very disappointing foliage season. The unknowables remain unknowable: sweet potatoes, having (barely) survived the frost, are yet to be dug. Most parsnips are harvested in the spring, but some are dug to provide a fall treat. Not yet, since they require a dash of frigid temperatures to sweeten them up. The crown jewel in the fall garden has been the spinach, yields surpassing anything I have previously experienced. Lettuce seeded by the spring plants have reached harvestable size, and, with a re-invigorated scallion crop and ample supplies of cherry tomatoes, cucumbers, and peppers in the house, we can treat ourselves to a ‘summer’ salad bowl in late October.

Fruit persists. We are neither buried in apples nor deprived of them. Harvest continues, primarily from drops. Nine bushels were pressed at George and Sonja Vaccari’s cidering gathering. It is a year’s worth of cider. Raspberries, later than late, are finally in full production, shrugging off the touch of frost. Few cranberries this year, but enough to brighten up the Thanksgiving meal. So, too, the modest harvest of chestnuts, stuffing for the holiday bird. We were gifted a box of paw-paws, indescribably delicious. The paw-paw is native to the southeast, but is successfully grown in Amherst. Royalston, I suspect, is beyond its range, but we will set out some seeds next spring and put it to a test.

This morning’s seven-day forecast made no mention of frost. And this is but one day short of November. Go figure.

Larry Siegel

Unexpected Harvest

Something ate our garden this year. Despite the deer netting we put up, early in the growing season, our beans, cucumbers, and broccoli were nipped to stubs. Over the course of several days our carrot, beet, and parsnip tops disappeared. We could find no breach in the fencing, but soon discovered holes in the soil of our garden beds. They seemed too small for woodchucks or even rabbits, and the thousands of chipmunks that scurry around our yard just didn’t seem likely suspects. As disheartening as this was, I didn’t have it in me to start over. Since we could not figure out what had eaten the first crop, we were certain that a second crop would also disappear. So, I did what I am ashamed to admit: I gave up.

There were some consolations. Our strawberry patch, protected by Tom’s elaborate hoop system, had produced an abundance of fruit. Our tomatoes and potatoes, grown in individual burlap sacks, had also remained safe. And our squashes and peppers were unscathed. It seemed that there would be a bit of a harvest after all.

In a mid-October dusk, I made what would surely be the last trip to our beleaguered garden. The red peppers had stayed stubbornly green and the zucchini vine offered up its final two enormous fruits. I picked them all and left the over-ripe cherry tomatoes for the birds. I tipped the potato sack over and added the tubers to my basket. As I did so, something small and furry at the bottom of the basket caught my eye. Hunched between the potatoes and peppers a terrified mouse peeked up at me with tiny black eyes. I looked closer. She was a mother. Tucked inside the potato sack, she had been peacefully nursing at least six tiny newborns when I had toppled her world. Most of her babies were still clinging to her, but two had been left behind on the garden’s soil.

This was a harvest of a different kind – unexpected and far more important than peppers or squash. I tipped the basket gently and the mouse slid out, taking refuge in some nearby weeds. Then, babies still clinging, she scuttled across the garden path and up into the protective cover of the strawberry patch. I looked back at the two babies she’d left behind. Surely they wouldn’t survive much longer. I was filled with a terrible sense of responsibility and no idea what to do.

I needn’t have worried. As I gazed at the tiny, helpless creatures, the mouse, now free of her clinging brood, emerged from the safety of the strawberry patch. With astounding accuracy, she re-crossed the garden path and found her babies. She picked one up and carried it to the strawberry patch. A moment later she returned for the second, picked it up, and was gone. I was amazed. Did she know she had exactly two missing? Was that possible? I was in awe of her courage and the strong maternal instinct that had overridden her fear.

So, I left the garden and have not returned. I know I need to cut back and thin out and mulch for the winter, and I will. I just need to give that unexpected harvest a chance to survive.

Deb D’Amico
Book review: *Salt, Fat, Acid, Heat* by Samin Nosrat

*Deb Nunes*

Those of you who know me know I am a foodie; I spend a lot of time thinking about food, reading recipes, watching cooking shows, cooking, and, of course, eating! So when I heard on NPR a review of this cookbook, it caught my attention. For a long time I have gone by Michael Pollan’s philosophy of eating, in seven words, “Eat real food, eat less, mostly plants”. Samin Nosrat has managed to summarize the huge and complex subject of how we should be cooking in just four words: “salt, fat, acid, heat.” This book has literally changed my life. Samin worked for many years with Alice Waters, the legendary chef and owner of Chez Panisse in California, named by Gourmet magazine as the best restaurant in the country. She explains the scientific explanation of how these four ingredients affect the preparation and cooking of food as she takes us through her several decade journey working as a protégée of Alice. She recommends that you peruse through the entire book first before reading it thoroughly. I cannot say enough about how amazing this book is. It gets my five stars!

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