

Volume 2, Number 11 - November 2021

A Reminder from the Assessors

Applications for real estate or personal property *abatement* or *exemption* are due based on the mailing date of this fall's tax bills. Any possible reduction in the value of a property is an abatement and *cannot be made* without an application for abatement. These applications are due at the Assessors' Office on or before the due date of the tax bill. Remember to pay your tax on time and in full as billed or fees and interest may accrue. The assessors cannot guarantee that an application for abatement will be processed before the tax is due.

A personal exemption is a reduction in taxes because of a personal circumstance in your life, perhaps being a low-income senior, a qualifying disabled veteran, or legally blind. The annual application for this is due 90 days after the tax bills are mailed, and the exemption granted will be applied to reduce your April 2022 tax bill. We mail out applications to those who have qualified for personal exemption in the past.

Applications for both abatements and personal exemptions are available at the Town Hall, at the Town Office, or online at the town website, townofconway.com. We are glad to help you with any questions about these processes and applications. Be assured that the information provided on the exemption forms IS NOT public record and is treated with confidentiality.

Conway Council on Aging

The COA receives a grant from the state Executive Office of Elder Affairs and an appropriation from the town. Meetings are held on the first Wednesday of the month at 9:00 a.m. in Town Hall. Next meeting will be November 3. For more information, contact Patricia Ann Lynch, COA chair, at 369-4284 or email patricialynch@earthlink.net.

Senior Calendar for November

"First Friday" Walk-in Wellness Clinics Clinics are held on the first Friday of the month in the Conway Town Hall from 9:00 a.m. to 12:00 noon. Regional public health nurses Lisa White, RN, and Meg Ryan, RN, staff the clinic. There are no out-of-pocket costs to residents for this service, which is provided through the town's membership in FRCOG Cooperative Public Health Service. For more information, call 413-665-1400 x 114.

Grab-and-Go Meals The COA offers fully prepared meals from LifePath Thursdays at noon for curbside pickup at Town Hall. Menus vary. For more information or to sign up for a meal, call Carolyn Thayer at 369-6948. LifePath suggests a voluntary donation of \$3.00 per meal ordered. *Note:* There will be no Grab-and-Go meal on Thanksgiving, Nov. 25.

Healthy Bones & Balance Classes These free classes, sponsored by RSVP, offer a combination of upper body, lower body, core, and balance exercises. Classes meet on Tuesday from 9:00 to 10:00 a.m. and Friday from 9:00 to 9:30 a.m. on Zoom. Contact leader Gary Fentin at 369-0001 for information and the Zoom link.

Monthly Foot Care Foot clinics are usually held on the first Monday of the month in Town Hall by appointment only. The next clinic will be on November 1. There is a \$20.00 fee. For information or to schedule an appointment, call Peg Tiley at 369-4010.

Walking Group The walking group is enjoying walks around Conway for companionship, conversation, and exercise. *Note the time change:* The group gathers at 10:00 a.m. in front of the library every Monday, weather permitting. For more information, contact Phylis Dacey at 369-4326.

Yoga for Seniors Led by Jody Fontaine on Wednesdays at the library. These are hybrid classes with an option for Zoom streaming. Class times: mat yoga 10:00-11:00 a.m., chair yoga 11:30 a.m. – 12:15 p.m. Call Jody at 413-824-9435 for the Zoom links.

Senior Services

Durable Medical Equipment Loans The COA has items of durable medical equipment available for loan, including wheelchairs, walkers, crutches, canes, tub and shower chairs, commodes, and raised toilet seats. Call Hank Horstmann at 369-4405 to borrow equipment. Owing to lack of storage space, we are currently unable to accept donations of equipment.

Home-Delivered Meals Meals on Wheels are provided by LifePath for Conway seniors seven days a week. Call LifePath at 773-5555 for further information and registration.

Transportation for Medical Appointments and Shopping The Shelburne Falls Senior Center provides curb-to-curb van transportation within Franklin County for seniors 60 and over, for in-county medical appointments and grocery shopping. Call the center at 625-2502 to make an appointment at least 48 hours in advance or for information about reservations and fees. A short application with a copy of a photo ID is needed to be pre-approved for ridership. Fares range from \$.75 to \$2.25 each way. For rides to out-of-county medical appointments, call the FRTA at 774-2262 x 163 for information and reservations.

Update: Massachusetts COVID-19 Vaccine Program

New Booster Shot Flyer The updated flyer "Booster Shots: What You Need to Know" shares information about the importance of getting a booster shot when you're eligible. Translated versions of this flyer will be available later this month. This flyer informs residents of the commonwealth about the importance of getting the vaccine booster shot when they are eligible. Use this link to download the flyer: [Mass.gov/COVIDbooster](https://www.mass.gov/COVIDbooster).

Vaccine Ads Aimed at Young Adults Our research with young adults in Massachusetts identified specific barriers to vaccination they wanted addressed. Our videos address them. Please share:

You can't get COVID from the vaccine:
<https://www.youtube.com/watch?v=ROCPUGrUOWw>

The COVID-19 Vaccine will not Change Your DNA:
<https://www.youtube.com/watch?v=VORpTWFHqbQ>

Requesting a Copy of Your COVID-19 Vaccination Record Individuals who have misplaced their COVID-19 vaccination card can learn how to obtain a copy by visiting www.mass.gov/myvaxrecord.

If you have any comments/questions or concerns, please email them to localregionalpublichealth@massmail.state.ma.us

Conway Town Nurse First Friday Hours

Town Nurse Lisa White's November 5, 9:00 a.m.-12:00 noon hours at the Town Hall, 5 Academy Hill will include flu vaccines, both standard and high-dose formulas. Those who are home-bound may arrange visits. Please contact FRCOG Regional Public Health Nurse Lisa White at 413-665-1400 x 114 or lwhite@frcog.org.

Conway Seniors: Holiday Meal at the Whately Inn

Celebrate the holiday season with a festive meal at the Whately Inn with your friends and neighbors. The Council on Aging is inviting Conway seniors to come together at **noon on Thursday, December 9**, at the historic Whately Inn. There will be a choice of three entrees – steak tips, ham, and a fish dish (or opt for all three!) – with salad, vegetable side dishes, and dessert, at a cost per person of \$20. The COA pays the tax and gratuity. We are asking that payment be made when making a reservation. Contact Carolyn Thayer at 369-6948.

Senior Hours at RMV

The Massachusetts Registry of Motor Vehicles (RMV) is offering "senior hours" every Wednesday from 9:00 a.m. to 10:00 a.m. for customers age 65 and older at 27 Service Center locations and by reservation only. In our area, these centers are in Greenfield and Springfield.

The RMV offers three ways to make a reservation:

- Call 857-368-8005, our dedicated phone line for customers over age 65
- Visit our [myRMV Online Service Center](#) to make an online reservation
- Email us at MassDOTRMVSeniors@dot.state.ma.us

Note:

- Massachusetts law requires customers age 75 and older to renew their driver's license in person.
- The RMV is committed to improving delivery channels while keeping Massachusetts safe and saving customers time.

Visit [Mass.Gov/myRMV](https://www.mass.gov/myRMV) for over 40 online transactions and services including updating an address, renewing a Mass ID card, and requesting a replacement license or ID card.

Notes from the Town Administrator

On September 27 the Selectboard and Board of Health met to discuss management of the transfer station. The Board of Health voted to turn over management to the Selectboard, and the Selectboard voted to approve taking over management. In essence this means I will be managing the day-to-day transfer station activities going forward, and I am very interested in your input on how to make improvements. You may have noticed that the swap table next to the attendant's shed has been removed. This is for two reasons: one, having it there was backing up traffic as people browsed, and two, some folks were leaving items not allowed, such as printers and hazardous waste. We are open to the idea of putting the table back, this time in front of the Conway Mall. However, I cannot stress enough how important it is to obey the rules and not leave items that are not accepted for a swap, especially those that actually have a fee associated with them. Another area we will be reviewing is creating prices for materials put into the bulky and construction waste rolloff, which is currently free except for mattresses.

Once the American Recovery Plan Act (ARPA) working group begins meeting, we will be looking for community input into how to best make use of those funds. The town has been awarded a total of \$559,852, although to date the town has received only some of those funds. These funds, as you may know, are intended to help communities with the impacts of COVID-19.

As always, please don't hesitate to contact me at townadmin@townofconway.com or 369-4235 x 3 with your questions and comments.

A very happy Thanksgiving to all!

Véronique

Update from the Field Memorial Library

The library's "Perspectives on the Pandemic" community-engagement project finished with our long-anticipated concert on Saturday, October 2. Because the music was in good hands and voices, our biggest worry was the weather because COVID concerns forced us to hold the concert outside. Luck was with us, though, for we had a lovely, warm fall day to promote healing from the pandemic through music. The music set a pleasing tone while acknowledging with some more reflective tunes how the COVID pandemic has disrupted our lives. Attendees were good sports at participating in a survey of how the pandemic has affected them, through a classic hand-raising activity. A summary of the grant activities is planned for the *Conway Currents* December issue.

Workshops at the library on "The Art of Listening: Exploring Ourselves through Poetry and Prose" and "Exploring Creative Writing" have been postponed until spring 2022. New dates will be posted in *Currents* and on our website when they are finalized.

A draft of the Conway Open Space and Recreation Plan for 2021-2028 and accompanying maps are available for review at the library. The plan's purpose, "to provide a framework for land use decisions and community planning that impact valuable natural resources and the lands that contain unique natural, agricultural, recreational, cultural, and scenic values," could not be more important to the character and future of Conway. Please stop by to view the plan and maps.

New Fiction

Klara and the Sun by Kazuo Ishiguro

The Glass Hotel by Emily St. John Mandel

My Sister the Serial Killer by Oyinkan Braithwaite

New Nonfiction

How to Go on Living When Someone You Love Dies by Theresa Rando, Ph.D.

Moving the Chains: Tom Brady and the Pursuit of Everything by Charles P. Pierce

Good Will and Ice Cream by local author Will Davis

Children's

An Elephant and Piggie Biggie, Vol. 4 (a bind-up collection of five Elephant and Piggie books by author/illustrator Mo Willems

We Are Grateful: Otsaliheliga by Traci Sorell

Fry Bread: A Native American Family Story by Kevin Noble Maillard

Staff have also prepared a display of Halloween and fall seasonal books in the children's room.

Open hours are Monday 3:00-6:00 p.m., Wednesday 2:00-7:00 p.m., Saturday 10:00 a.m. – 2:00 p.m.

David Whittier, Director, Field Memorial Library

director@fieldmemoriallibrary.org; Phone: 413-369-4646

<https://fieldmemoriallibrary.org>

Conway Grammar School News

In late February 2020, Conway Grammar School Principal Kristen Gordon had the idea for a new playground. She put together a committee for this project to get a plan in place quickly. The project was put on hold during the pandemic, but it was not forgotten. Berkshire Design Group designed and led us through this project. On June 14, 2021, Mass West broke ground and worked all summer on making sure the playground would be ready by mid-September.

The community playground space is now home to multiple new play structures and resurfaced activity spaces. The current playground features the previously donated play structure as well

as multiple new pieces, including an updated swing set with various swing designs, a net-climbing structure, and a Sway-Fun glider specifically designed for inclusive, accessible play. In addition, an engaging age-appropriate structure has been added to the preschool playground space. Redesign and upgrades to the playground focused on updated safety features as well as the incorporation of new equipment and rubberized surfaces to enhance universal access and opportunity for children of all abilities.

Gracious funding for this project was supported through the Town of Conway's Community Preservation Fund, the George Howland Trust, the Mark and Mildred Boice Germain Trust, and the Marie Honorine Germain Trust. Conway Grammar School celebrated the completion of the new playground with a ribbon-cutting ceremony on Monday, September 20, 2021. This playground space is now available for children in preschool through Grade 6 during the school day and is also enjoyed by families and community members during out-of-school hours. We would like to thank the School Committee, the selectboard, Town Administrator Véronique Blanchard, and the whole town for all their support during this project.

Conway Creators: Gayle Sullivan, Potter

by Carol Baldwin

One breezy fall afternoon I drove over the hills and dales of Conway to meet Gayle Sullivan. Turning into her driveway, I pulled up to a small building painted a deep barn red. Gayle stood framed in the doorway as she greeted me enthusiastically and invited me in. Scores of mugs, bowls, dishes, and pitchers in soothing shades of gray, pale green, cream, and palest blue with geometric touches stood on shelves along the walls, each color and shape unique, of exceptional quality, and one of a kind, because, as Gayle remarked, "You don't know exactly what color you'll get once it's fired! But I appreciate that I can explore and test the entire process, from start to finish, here in my studio."

The rustic, light-filled studio didn't spring up overnight like a mushroom. Gayle's face shone as she described the studio's construction, which took two years from start to finish as she and her husband, Dean Scranton, adapted it to suit her needs. Near the door stood a shiny electric kiln, about the size of a jumbo compost bin. I asked if her studio warmed up when the kiln was on, and she said that the temperature in the room often reached one hundred degrees during the sixteen-hour firings!

Gayle always had an interest in the arts. After obtaining a degree in graphic design from Greenfield Community College in the late seventies, Gayle managed Leverett Crafts and Arts Center. While handling the work of local artisans, she became intrigued with pottery. She took pottery workshops at Eastworks of Easthampton, studied with renowned potter Lucy Fagella of Greenfield, and most recently studied at the Archie Bray Foundation of Helena, Montana, a mecca for potters from all over the globe. There she was encouraged to try a mix of techniques, and she said that she's sure she'll return there in the future.

Making pottery is a process that starts with a lump of clay spinning on a wheel—known as throwing—which the potter shapes. It is then altered, trimmed, attached with handles, and its surface decorated before the first two firings. "Throwing and trimming are what I love best," says Gayle, picking up a nearby pitcher. "There is an element of surprise in the entire process," she adds, and Gayle believes that is what makes it so enjoyable. A piece of pottery is created over many days. Gayle's development as a potter took decades. When viewing her work, it is evident that those were years well spent. As Gayle and I said our goodbyes, I left with an exquisite sage green jar with an unusual lid, carefully wrapped by the artist. Every time I use it, I will recall the time I spent learning about pottery . . . and one very talented potter.

Gayle Sullivan's pottery can be found at Shelburne Artisans Coop in Shelburne Falls (shelburneartiscoop.com) and Snow Farm

Seconds Sale, Williamsburg, Nov. 12-14, 19-21, and 26-28 (snowfarm.org), or call first and visit her studio (369-4763).

Fournier Town Forest Hike

Please join us Saturday, November 6, 2021, 10:00 a.m. to noon (Rain date Nov. 7) on a tour through the forest ecosystems of the Conway Fournier Town Forest. We will gather at the Conway Grammar School, 15 Ashfield Road. The hike covers gentle terrain on developed trails with grassy surfaces. Learn about the Conway Fournier Property Forest Stewardship Management Plan, which presents our community-based vision and values for this 47-acre forest ecosystem, some of the sustainable forestry practices that can help you get there, and a peek at the condition of the forest after past sustainable forestry projects. Please join us to learn about this community treasure. Bring your questions and ideas.

Tour led by Mary Wigmore, coauthor of the Conway Fournier Property Forest Stewardship Management Plan and Conway resident Alison Wright-Hunter, Service Forester for the Department of Conservation and Recreation.

Contact Mary Wigmore at 413-628-4594 or wfrmanagement@gmail.com to register (preferred although not necessary: please show up if interested). See the full plan at <https://townofconway.com/forest-stewardship-plan/>. Sponsored by the Town of Conway Open Space Committee.

Ashfield First Congregational Church Rededicates Organ

The rededication of the newly restored George W. Reed tracker organ at First Congregational Church of Ashfield (part of the Organ Celebration Series), will take place during the 10:00 a.m. morning worship service on Sunday, November 21. The organist will be Jerry Noble. The choir, under the direction of Margery Heins, will present music by Mendelssohn and others. All are welcome.

Unheard Melodies

by Nicole Braden-Johnson

"Heard melodies are sweet, but those unheard /Are sweeter"
– John Keats *"Ode on a Grecian Urn"*

Labor of Love

With a high-pitched roar the sweet acidic smell
Of friction-heated metal melting through cedar wood
Blooms in the air and stings his nose.
His supple limbs carry the angled lumber;
Through his hands it glides like water
Into place on the rising structure.

Now and then into the skin of a palm or finger a splinter sneaks
Which he seeks and pulls out with tongue and teeth –
The intermittent instant of pain less jarring
Than gloves that slip and dull the feeling.
His creation wrought from earth and wood,
Thus imbued with his very blood.

Under his scrutinizing eye he finds the exact position
Of each piece of steel and cellulose growing
Into the image he holds in his mind:
Here a perch for his love to sit;
There some beams for his little loves to play;
A spot to drink, a seat to think, a place to spend some time each
day:
He crafts and sets the stage for all life's moments
With just his hands and some bits of trees and ore.

Gardening Beyond the Catalog

Sumac - An Attractive Landscape Addition

by Patricia Ann Lynch

At this time of year, in clearings and along roadsides and the banks of the South River you can't help but notice the flame-red fall foliage and bright scarlet berry clusters of sumac. Sumac is attractive throughout the year, with large clusters of blossoms in spring followed by its colorful fall display and berries that retain their brilliance into winter.



Increasing numbers of gardeners grow sumac for its striking fall color. The leaves of most species turn bright red in fall, but there are also yellow and orange sumac varieties for gardens. Smooth sumac (*Rhus glabra*) and staghorn sumac (*Rhus typhina*) are the most common and readily available landscape species. Both can reach a height of 16 feet (5 m), but they also grow well in containers, where they remain much smaller.

Varieties of sumac grow throughout the world and have long been a staple of Middle Eastern cuisine. The dried berries (called drupes) are ground into a tangy, crimson spice with many uses. Throughout the Middle East ground sumac is used to add a tart, lemon taste to salads or meat, used as a garnish on hummus, and added to falafel. Before lemons were introduced into Europe, the Romans used sumac to add a tanginess to foods. You can buy ground sumac in most supermarkets and online. The whole berries can be boiled, drained, and pressed, and the oils produced by this mixed with olive oil or vinegar and use the mixture used on its own or as part of a salad dressing. (I also suggest Googling sumac-ade for a refreshing drink recipe.)



Conway Covered Bridge with St. Mark's Church in the background; Virginia Iris Holmes, Ph.D, Historian; July 21, 2021

The antiseptic qualities and other health benefits of this ancient spice were first documented thousands of years ago in Greek medical texts. The ancient Romans used it as a diuretic and antifatulent. A 2016 double-blind, placebo-controlled clinical study showed that dietary sumac lowered blood pressure in patients with hypertension. In North America, indigenous peoples and early settlers used sumac to treat a variety of ailments, from coughs and sore throats to stomachaches and wounds.

People frequently regard sumac as an invasive weed. It propagates both by seed and from shoots produced by rhizomes (underground plant stems) that can create dense colonies. Gardeners need to be aware of and prevent this. Another common concern is toxicity. The red-fruited sumac you see in our landscape should not be confused with poison sumac (*Toxicodendron vernix*), which has white berries that are totally different from the red drupes of the *Rhus* family and is a member of the family that contains poison ivy and poison oak.

Consider sumac as part of your landscape not for its beauty alone. The shrub forms provide protection and a food source for both birds and small mammals. You might also look up recipes for sumac, both dried and fresh, online.

Keeping the Festival Sweet: An Interview with Rena Moore

by Mikayla Reine and Geoffrey Baker

Since we weren't able to come together for the Festival of the Hills this year, we are sharing its sense of joy and community through a series of interviews with volunteers and scholarship recipients. This month, we sat down with Rena Moore to hear about her experience with the festival and what it means to her.

Rena has been a part of the Festival of the Hills for many years. She and her husband bought their house in Conway and were

married on the front lawn before they even had furniture to fill the house! Since then they've settled in, raised two children, and now are proud grandparents looking forward to sharing all the joys of Conway with their grandchildren. Rena has been a long-time contributor to the festival candy table in addition to volunteering anywhere and everywhere she was needed – and getting her family involved too!

When Rena started helping with the festival, making the candy was its own event. Everyone gathered together in one kitchen and spent the whole day making all sorts of candy: fudges, caramels, toffees, and more. Sometimes things wouldn't go quite as planned, but it was all good fun when surrounded by friends. Those recipes have continued with Rena (even though some are more challenging than others!), and she so appreciates contributions from others who help to keep the offerings plentiful.

Rena often runs the candy booth as well as working at other booths and covering for fellow volunteers so they can enjoy festival activities. When more hands are needed, she calls on family. Her husband and children have helped with setup and teardown and everything in between. Rena even dressed her daughter up when she was little and sent her out with a basket of apples to sell for 25 cents apiece. Without fail, all the apples were sold!

Rena would like to see Conway's younger residents get involved with the festival, which doesn't have to be a huge commitment. An hour or two on festival day can make a big difference. And contributing to it can become a family event to support our community.

We look forward to welcoming everyone back to the festival next year and hope many of you will become involved. We are still working hard to gain support for our scholarship fund for Conway's graduating high school seniors. Please consider donating what you would have spent at the festival to the fund. We are a 501(c)(3) organization and contributions are tax-deductible to the

extent allowed by law. To learn more about the festival and volunteering or to donate to the scholarship fund, please visit our website, www.festivalofthehills.com. Thank you!

9K for K9, November 14, 2021

Do you love to run? Or maybe you prefer walking! Come on out on November 14 and support your local dog shelter! We will be hosting the Ray Brown Memorial "9K for K9" at the Wendell State Forest in Millers Falls.

You have a choice of either a 9-km (5.6 mi) trail run or 3-mile walk on the dirt roads of Wendell State Forest, Ruggles Pond, 392 Wendell Road, Millers Falls, MA 01349. Registration begins at 8:00 a.m. Run starts at 9:00 a.m. Walk starts at 9:05 a.m.

Runners: Preregistered \$30, on race day \$35

Walkers: Preregistered \$20, on race day \$25

Register online at www.runreg.com/ray-brown-memorial-2021-9k-for-k9-trail-run.

To benefit the Friends of the Franklin County Regional Dog Shelter.

Thank You from Deb Hoyle

Thanks from Deb Hoyle at RockPaperScissors Studio to everyone who attended the open studio October 9 and to those who are enjoying the exhibit at Field Memorial Library! So far we have had lots of positive feedback and a good number of sales and donations for the Festival of the Hills scholarship fund. The library exhibit will be ending on November 20, so stop by and take a peek during library hours! For an artist bio and more info go to www.fieldmemoriallibrary.org.

Meet Me at the Station

by Kathy Llamas

The Conway Mall at the transfer station has been thriving due in large part to your generous donations! On average, the mall receives items from 10 to 30 donors a week. From shoes to sweaters, from household goods to handbags – the mall has something for everyone! If you want to create a fun costume, stop in. If you want to make some changes to your wardrobe or your home, check with us first! You never know what you will find!

The mall also accepts donations of books: mysteries to cookbooks, biographies to poetry. Worried about traveling during the pandemic? Books can carry readers near and far! Let your mind wander the globe in the safety and comfort of your armchair with one of our biographies or travel fiction.

Do you have toys and books that your child is ready to pass on? We will gladly accept your gently loved, clean toys for other children of Conway to enjoy. I think we can all agree that nothing fills up our own heart meters faster than seeing a child's face light up with joy at finding a new treasure to call their own!

The mall is no longer accepting summer clothes and swimsuits.

Although all donations are greatly appreciated, our facility is too small to hold onto nonseasonal clothing.

Artist of the Month

Starting in November, the mall will be soliciting contributions from artists between the ages of 5 and 12 who would love to see their work displayed on our wall. Each month we will choose someone as our Artist of the Month. Their work will be displayed along with their photograph and a mini-biography. On the last Sunday of the month, we will hold an artist's reception to allow visitors to meet the artist, who will receive a certificate of thanks.

Until next time, my friends!

From Conway's Kitchens

An easy recipe to warm even the coldest day that serves at least ten

White Turkey Chili

1 cup chopped onion
2 Tbs minced garlic
1/4 cup vegetable oil
1 Tbs ground cumin, or to taste
1 lb ground turkey (or chicken)
2 lbs skinless, boneless turkey (or chicken) breasts, cut into 3/4-in. cubes
2/3 cup pearl barley
2 1-lb cans chickpeas, drained and rinsed
1 Tbs minced *jalapeño* pepper, or to taste
6 cups chicken broth
1 tsp dried marjoram
1/2 tsp dried savory, crumbled
1-1/2 Tbs arrowroot, dissolved in 1/4 cup water
4 cups coarsely grated Monterey Jack cheese (about 1 lb)
1/2 cup thinly sliced scallions

In a large kettle cook the onion and the garlic in the oil over medium low heat, stirring, until the onion softens. Add the cumin and cook the mixture, stirring, for 5 min. Add the ground turkey and the cubed turkey and cook the mixture over medium heat until the turkey is no longer pink. Add the barley, chickpeas, *jalapeño*, broth, marjoram, and savory and simmer the mixture, covered, stirring occasionally, for 45 min. Stir the arrowroot mixture, add it to the chili, and simmer, uncovered, for 15 min. Season the chili with salt and pepper to taste, ladle it into bowls, and sprinkle with the Monterey Jack and scallions.

Thank You from Helen Baker

I would like to thank everyone who took time out of their beautiful Saturday afternoon to attend my brothers, Jim and Allen's, celebration of life on August 7. I also want to give a great thank you to the Conway Sportsman's club for the use of their facility. Jim always enjoyed the club and cooking chickens for the shoots.

Thank you again,
Helen Baker and Family

A few words from your Board of Health regarding the continued indoor mask mandate in Conway

Many residents have asked how long the mask mandate will continue in Conway. We are basing our mandate on the CDC “indicators and thresholds for community transmission of COVID 19.” Right now, Franklin County is in the substantial risk category, that is one category below high risk. Substantial risk means that there are 50-99 cases of COVID 19 / 100,000 people. We will again reevaluate the mandate when the risk becomes moderate 10-49 cases / 100,000 people. Low risk is 0-9 cases / 100,000 people, high risk is > 100 cases / 100,000 people.

Please have patience. With winter coming, we may very well be wearing our masks indoors until spring or beyond. If you have any questions, please feel free to call the Board of Health at 369-4235-x8 or email boardofhealth@townofconway.com

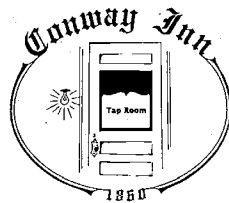
Currents Advertisements & Notices

Rates for ads up to 150 words are: one month \$7.75, three months \$15.75; six months \$25.75, twelve months \$44.75. For cost of longer ads or to include images (limited), call or email Louise at 413-559-1180 or lmbeckett@crocker.com.

Pay by checking account or credit card through the town's website: <https://townofconway.com/> > [View or Pay a Bill](#) > [Pay Newsletter Advertising](#) or send a check to **Conway Currents, PO Box 240, Conway, MA 01341**. Please send the text of your advertisement to Louise by email at lmbeckett@crocker.com. **Deadline is the 20th of the preceding month.** If you want to discuss your ad or have any questions, please call or email.

Conway Zip Code Hats - Add some Conway to your Christmas gifts! Styles are a trucker's hat in navy, burnt orange, and brown for \$18 or a washed cotton cap in dark gray and khaki for \$15. Proceeds from sales go to the Festival of the Hills scholarship fund, which will still be given out next spring despite the festival not happening. Contact festivalofthehills@yahoo.com or 413-522-7374 to place an order.

The Conway Inn - Open for pizza, chicken wings, and breadsticks, Friday and Saturday, 4 - 10 p.m.; Sunday 5 - 8 p.m. Call 413-369-4428 to order for takeout. **Bluegrass returns Friday, November 12.** Bring a mask as the mask mandate in Conway is still in effect. Thanks for supporting your local businesses!



Baker's Country Store - Open seven days a week for all-day take-out breakfast and lunch. Hours: Monday-Friday 6 a.m. - 6 p.m.; Saturday and Sunday 7 a.m. - 5 p.m. **Open Thanksgiving day, 7 a.m. - noon: Order your Thanksgiving pies by November 20!** Call 369-4936. Find a variety of homemade desserts and baked goods and a large selection of last-minute items. We always have freshly baked cakes, muffins, pies, and

cookies - put in your order today for one of Helen's famous pies! See us on Facebook: facebook.com/Bakers-Country-Store for today's specials.

Transportation Services for Elders - Driving services for doctor appointments, shopping, supermarket visits are available at very reasonable rates. Over 6 years experience assisting community elders. Please call John at 413-369-6099 or email at johnpitz17@gmail.com.

Join Natural Roots CSA - for delicious, fresh vegetables grown right here in Conway. We have several CSA share options, including part-time and low-income shares, main season (June through October) and winter shares. Our farm store is also open to the public year-round during daylight hours. We offer eggs from our own pastured hens as well as other local items like beef, chicken, pork, dairy, bread & baked goods, honey & maple products, coffee & tea, ice cream, snacks, beverages and more! Support a horse-powered farm in Conway and enjoy this beautiful, bountiful farm and the vibrant community that we feed. www.naturalroots.com. Natural Roots, 888 Shelburne Falls Rd., Conway, MA 01341, (413) 369 - 4269, naturalroots@verizon.net

Viola and violin lessons with Geoffrey Baker - Hearing string players of all ages and ability at my Main Street, Conway studio. Experience the fulfillment of playing Bach, Mozart, the Beatles, Bruno Mars, Fire on the Mountain, or anything you like with a bow and four strings. My teaching philosophy: you are an athlete as well as an artist when you play an instrument and playing live music is for your entire life, so why not improve now or pick up where you left off? I have worked with teens in large classes, children in small groups, and coached adults in chamber music. It's never too late to begin! My learning foundation combines technique, expression, and theory to give you the tools to grow. I know from experience that teaching is about reaching people. Learn more at <http://www.geoffreybakermusic.com>. Geoffrey Baker 215-760-0729; geoffreybakermusic@gmail.com

Get your holiday shopping done early - and support your local church by shopping for Rada Cutlery! All cutlery is made in the USA and includes a lifetime guarantee. This fine cutlery is in high demand; The stylish design makes it attractive but still retains quality that will last a lifetime. Choose from many options, sure to help you in performing any kitchen task and creating all your favorite recipes. And your purchases will support the United Congregational Church! Paper catalogs available by request. To order, call Muriel Antes at 369.4350 or Tina Burnett at 369.8035, or use this simple link: bit.ly/3mTpO18.

Jan & John Maggs Antiques Fall Opening - Jan & John Maggs Antiques in Pumpkin Hollow will be open on Sunday, November 7 for a special showing of their most recent finds in England and locally. Whether you're a seasoned collector or a curious onlooker, you are welcome to drop in between 10 a.m. and 4 p.m. The shop will be full of 17th and 18th century English furniture, Georgian and Stuart jewelry, European and American paintings, and a variety of small antiques. If you can't wait until Sunday, our newest additions will be on our website jmaggs.com on Saturday the 7th at 10 a.m. For more information, please call 369-4256 or email jmaggs@jmaggs.com.

Your Home Town Realtor - As a Conway resident for over 20 years, I provide local, attentive and trustworthy service for both buyers and sellers in our community. Previous experience as a licensed residential architect is valuable for my clients. Please contact me for a free, no obligation consultation! Sarah Newman, Realtor with Coldwell Banker Community Realtors. Call or text: 413-548-6525 or email sarah.newman@cbcommunityrealtors.com - Thank you!

The Town Clerk has Moved!

The Town Clerk has moved her office to the Town Hall building at 5 Academy Hill Road. She is assisting the Board of Assessors and the Board of Health as well as performing her normal Clerk duties. Public office hours have been extended as follows:

Monday and Wednesday: 2:00 to 5:00 p.m.

Tuesday and Thursday: 8:30 a.m. to 4:30 p.m.

Friday: 8:30 a.m. to 1:00 p.m.

Presort-STD
US POSTAGE PAID
PERMIT No. 701
Greenfield, MA 01301

ECRLOT
BOXHOLDER
Conway, MA 01341

Town of Conway
P. O. Box 240
Conway, MA 01341