

The Smithfield Times


smithfieldtimesri.net

*Carolyn Dutra Dance
Studio Celebrates
50 Years!*



Story on page 4
Pictured: Mia Hutnak
Photo by: Mark Carrier

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Letter from the Editor



Brittini Henderson
Editor

Dear gracious Smithfield Times readers,

I would like to begin my letter by thanking you all for your support throughout this year. In the month of gratitude and thanks, I can't help but relish in the feeling of community that exists in Smithfield. Just when I think I've read every story, there's something new to be learned or a new event to be covered. I appreciate those of you who reach out to share your personal news, photos of your adorable pets, and words of kindness.

A bit of my own personal news! On October 7, 2023, my fiancé Anthony and I got engaged. Despite not being from Smithfield, he currently works as Defensive Coordinator for the Bryant University football team, so I am keeping my connection to Smithfield strong no matter what. We are both so excited – stay tuned for updates!

Speaking of weddings – what's a wedding without a little dancing! This month, Brie Finch (who recently got hitched herself – congrats!), spoke with the Carolyn Dutra Dance Studio in Smithfield. This studio has been open for 50 years and is excited to celebrate this milestone. Our cover star Mia Hutnak is one of many young dancers who has tapped, twirled, and tangoed her way through dance lessons with the talented Carolyn Dutra dance instructors.

On the topic of marriage, in this issue you'll read about one Smithfield woman who has turned her passion for plants into a business. This Master Gardener creates beautiful floral arrangements for special occasions or teaches you how to make your own. Paul Lonardo has the full story.

Finally, a fan favorite and absolute must at every celebration – food! In this issue you'll have two opportunities to treat your tastebuds. Joe Siegel spoke with the Pa'l Monte food truck owners about their ambitious enterprise. Paul Lonardo caught up with Blackbird Farm and dishes the news about their new delivery service.

The November issue is jam packed with great columns, stories, and memories. As we head into the month of gratitude, on behalf of all of us here at *The Smithfield Times* – THANK YOU!

Warmest regards,

Brittini Henderson





Review Your Trust Annually To Protect Your Assets



Medicaid is a state administered program that is funded to a great extent by the Social Security trust fund. It provides for payment of medical services and long term nursing home care for those who qualify.

Because of the ever increasing cost of long term nursing home

care, both the federal and state governments periodically amend the Medicaid statutes and regulations in order to further limit eligibility for the program.

Therefore, if you have had a living Trust prepared to shelter your assets from nursing home expenses and enhance your chances of qualifying for Medicaid long term care benefits after a five year look back period, you should have that Trust reviewed annually and revised if necessary to be sure it conforms to the current Medicaid statutes and regulations.

It is part of my regular practice to prepare living Trusts to both avoid probate of a client's estate and protect their assets from nursing home costs during their lifetime. I also review and update those Trusts, and similar Trusts prepared by other attorneys upon request.

If you are concerned about possible long term care expenses and would like to discuss your concerns with me, please call my office for an appointment. There is no fee for the initial consultation.

— George M. Prescott

Courtesy of:

George M. Prescott

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Celebrating 50 Years of Dancing and Community

By Gabrielle Finch

From the moment Carolyn Dutra took her first dance class at age three, she was hooked. It wasn't until a trip to New York City with her dance studio to see the Rockettes that she knew she wanted to professionally pursue a career in dance. She was 12 at the time, and from that moment on, tirelessly worked to reach her goal. She graduated from East Providence High School in 1966 and shortly thereafter in February of 1967, she packed her bags and moved to New York City to audition for her dream job. Two weeks later, she officially became a Radio City Rockette. She was part of the longest running show, running 16 weeks and also was part of the first group to go on strike to fight for higher pay and benefits.

Once her run with the Rockettes ended, 25-year-old Carolyn returned to Rhode Island. She wanted to continue to follow her passion for dance and opened the first Carolyn Dutra Dance Studio in Warwick in 1974. She did everything by herself in her little one room studio – from teaching to desk work, to managing, all while going to college at the same time. In 1983, she opened the second studio in Cranston, and finally in 1998, she opened her third location in Smithfield. This location was relocated in 2018 to behind A&W Root Beer, where it thrives today. Blair, Carolyn's daughter, proudly told me that her mom made sure she was brought up valuing independence and self-sufficiency, which is a lesson she and her mother teach students today.

In 1994, Carolyn established the nonprofit Dance for Art Inc. The mission of Dance for Art Inc. is to provide performance and educational



opportunities for young dancers and cultivate the importance of community through The Arts. To this day, Dance for Art offers scholarships to students from military families so they have the opportunity to participate in the arts. Carolyn has family members who served in the military, so she makes it her goal to give back as much as she can.

I could hear the smile on Blair's face as she told me about the amazing group of people her mother helped shape throughout the years. The support extended through Dance for Art as well and they found many eager to help. We can all learn a lesson from Carolyn on following your dreams and passions and working hard to make it happen. Now with three locations, CDDS has a full staff of 22 people, and with 50 years under their belt, a strong community of dancers who share a mutual love and appreciation for art through movement.

It's no surprise that Blair took some of her first steps in the studio. She practically grew up there and formed some of her best friendships through dance classes. Initially, she never intended on joining the family business, and Carolyn urged Blair

to branch off and follow her own dreams. This led Blair to a career in Social Work in Boston, but something called her back home. She decided to take a position at the studio to see where this new opportunity led her. That was 10 years ago. She and Carolyn run CDDS – and she even brings her own daughter to the studio.

Blair fondly reminisced about her time traveling with the dancers over the years. Through the Friendship Ambassadors program, they would travel to different places in Europe to perform. They have also danced at Carnegie Hall and performed the Nutcracker at the Manheim Theater. Among those performances, Blair shared many other memories of performing all over the states. Disney, Hershey Park, and cruises, just to name a few. CDDS has always been performance focused and through these trips, Carolyn's main goal was to offer her students great opportunities and experiences to perform and create bonds that will last a lifetime – and she has certainly achieved this.

Oftentimes, Blair and Carolyn find studio alumni sharing pictures of old trips and reconnecting. Much more than just a studio, CDDS is a

See Celebrating 50 Years, page 5

“community center” that encourages people to appreciate all forms of movement while connecting with others. More recently, the dancers have taken to local events to perform such as PVD Fest, The Smithfield Tree Lighting, and The All Lit Up Parade, just to name a few.

Today, you can find a variety of classes ranging from your traditional ballet, tap, and jazz, all the way to contemporary and hip hop. You can even take acrobatics, musical theater, yoga, and adult classes. So, there’s certainly something for everyone!

As they celebrate 50 years in business, they want to reconnect with their alumni. They are offering alumni classes with “retired” teachers followed by a social hour to reminisce with old friends. They also plan on bringing back “oldie but goodie” routines for performances, as well as an alumni routine at their recital in June.

Moving forward, Carolyn and Blair hope that the studio, “continues to be a part of the art community in Rhode Island. They will also continue spreading the importance of dance/movement to humanity. Dance is such a creative and happy way for children to learn, be healthy, and feel good about themselves. They all gain life lessons that will follow them through their journey of life.” Blair and Carolyn are proud of what CDDS has given to the students that have passed through their doors.

Blair says, “I’ve tried to bring tradition, good manners, kindness, a happiness of movement and harmony throughout our community. The respect of different people’s dance philosophies is very important for Miss Carolyn to pass on to her clientele.”

She went on to discuss the importance of respect, integrity, and kindness, and that CDDS dancers are friendly competitors who do their best to focus on spreading positivity among their students on a daily basis. The world is constantly changing, and it certainly has changed since the foundation of CDDS.

That being said, Carolyn and Blair are always looking to adapt and make sure the music and classes are family friendly to uphold their modern with an edge philosophy.

Blair ended by saying, “there are a lot of dance studios in Rhode Island and a lot of dance studios. What we focus on is everyone being included and community performances.”

You can keep up with their performance schedule as well as check out classes through their website, Facebook page, and



Instagram page.

Congratulations on 50 years Carolyn Dutra Dance Studio! We can’t wait to see what you do for the next 50 and beyond.



Photos by Mark Carrier



Blackbird Farm Expands Market Reach With Nationwide Shipping

Paul Lonardo



As early as 1836, ranchers in Texas began to drive cattle along a “Beef Trail” to New Orleans. That was just the beginning of countless cattle drives that continued across America to keep up with the growing nation’s increased demand for meat. From 1853-1854, the first herd of Texas Longhorn cattle were driven from Texas all the way to New York City, the longest cattle drive in American history. The construction of the railroads aided greatly in the effort to move the cattle to urban markets to the north and eastern United States.

The process of delivering fresh, delicious beef to consumers has come a long way since then, and innovations in transportation continue to improve the way people get their food. At Blackbird Farm in Smithfield, they have made it easier and more convenient for their customers to receive quality meat no matter where they live by offering nationwide shipping.

“For local folks, they can certainly order online, and come by to pick up at the farmstand, or shop at the farmstand, as always,” says Blackbird Farm employee, David Dadekian. “And if you want to send a gift to someone

to another part of the country, you can now do that.”

For Rhode Islanders who are away on a lengthy vacation, or who may have temporarily or even permanently moved out of the state, these people will still be able to enjoy the beef and pork that they have come to enjoy from Blackbird Farm with just a click of the mouse.

Dadekian is in his 15th year at Blackbird Farm and his duties have varied, but as of late he is focusing his efforts on the sales and marketing side of the business. He also revamped the Blackbird Farm website, making it easier for people to navigate the site and place their orders.

When it comes to the website and customer experience while browsing,



feedback is always welcome. It helps them accommodate more customers through online purchases which can now be shipped quickly and conveniently. It may not be as romantic as the days of cattle drives and cowboys, but it’s how business is done today.

While Blackbird Farm is competing with a lot of conglomerates who buy and sell meat from dozens of places and sell it under one brand, they stand apart from their competitors as a single point source for beef and pork provided by a genuine working family farm run by Brandon Bouthillette and his wife Sarah.

“At Blackbird Farm, we have a premium product, and the quality is unparalleled,” Dadekian says. “We really want people to understand that we’re not just some wholesale mail-order beef distributor. We’re something special because we specialize in quality cuts of meat. You can get your burgers, ribeye, and all the big cuts, but we also have skirt, flank, and all the other things that people search out when they want

See Blackbird Farm, page 7

From Our Family to Yours, Happy Thanksgiving!



David with "Hooper" and his 1952 Ford Truck

**Thankful for the opportunity to
represent our community in the
Rhode Island State Senate.**

**Senator David P. Tikoian
Smithfield High School
~ Class of 1986 ~**

Paid for by Friends of Tikoian

Blackbird Farm, from page 6



something more, including sausages and bacon."

To keep the meat cold and fresh, Blackbird Farm ships everything in insulated boxes packed with Nordic Ice® Bricks, semi-rigid foam refrigerants that are designed specifically for long transit and

international cross-country travel.

"This is the best method we've found for keeping the meat fresh and cold during distance shipping," Dadekian says. "We've tested them, and they easily last four days, which is more than enough time for delivery to anywhere in the country."

They don't use Styrofoam, and everything used in the shipping process is reusable or biodegradable, which is important to this family farm in Smithfield that is known for humanely raising antibiotic-free, no-added-hormones, pedigreed 100% Black Angus cattle and 100% American Heritage Berkshire pigs. Their reputation through the years for high-quality meat animals has put their beef and pork in high demand, enjoyed both on family dinner tables and on the menus of some of the

finest restaurants in Rhode Island and beyond. UPS is their shipping agent, but everything else is done in-house.

The farm stand is open year-round, Thursday through Saturday, 9:00 a.m. to 6:00 p.m., and Sunday 9:00 a.m. to 4:00 p.m. The ice cream trailer is also there to serve the public Thursday through Sunday, noon until 8:30 p.m.

For those who want to shop for their favorite cuts of meat and pork, you can visit the farm in person at 660 Douglas Pike, Smithfield, RI 02917 or contact at them at Info@blackbirdfarmmeat.com or by phone at 401-232-2495. For information about ordering online and making shipping arrangements, look them up at www.blackbirdfarmmeat.com.

**Photo credit: David Dadekian,
BlackbirdFarmMeat.com**

Pa'l Monte

By Joe Siegel

Pa'l Monte, a food truck at 46 George Washington Highway, serves up a delicious menu of Dominican and Puerto Rican specialties.

The owners are husband and wife Rafael and Celi Perez, lifelong New Yorkers who moved to Rhode Island in 2020 and struggled to get their business going during Covid.

Rafael has always dreamed of owning a food truck. Celi notes the wide variety of food options in the city and wanted to bring some of that diversity here.

"We saw an opportunity in Smithfield to bring something different," Celi noted.

The couple had never owned a business before. Celi worked in the finance industry for over 15 years while Rafael worked a number of different jobs.

"We were in the planning stages during the pandemic which made it really difficult to open because the rules were changing all the time," Celi said.

"Somehow we have survived the pandemic and we're still here. The response we get is that they love the food and they're appreciative that there is this type of food in the community now," Celi said.

Pa'l Monte has a vibrant social media presence on Facebook and Instagram. You can order online at their website: <https://palmonteri.square.site>. They also have a catering service.



Rafael and Celi Perez

Pa'l Monte is located next to Seven Cedars Farm, which hosts Haunted Hayrides in October. There is a small parking lot and a few tables for customers.

It took a lot of searching to find the right location for the business.

"This was the first place I came when we were (thinking about) a food truck," Rafael recalled.

Pa'l Monte's most popular items include pastelitos, otherwise known as empanadas.

Celi explains the name is based on the community she and Rafael grew up in in New York.

"We fry them to order which is not common," Celi said. "Usually when you're buying them, they're sitting and they're being held under heat. There's nothing like eating a pastelito fresh. I think that's why people really enjoy ours. We don't have just the traditional flavors of our culture, which include beef, chicken, maybe ham and cheese. We've gone really outside the box and we put all kinds of things in our pastelitos."

Side orders include tostones, which are green plantains "fried to perfection and lightly salted."

Maduros are "ripe, sweet yellow plantains fried to perfection." The Mezcla Bowl is "a heap of our most popular roasted pork shoulder, drizzled generously with our homemade sauce, and topped with crunchy tostones (fried green plantains)."

Beverages include bottled water, canned Coca Cola and Sprite, Country Club Soda, and Coco Rico, which is a 20-ounce bottle of coconut soda. Celi and Rafael have fond memories of the eateries they used to go to in New York for their favorite foods. They want residents to develop an affection for the type of food they are selling.

"We travel to breweries and things like that and that's to make up for the financial part of it," Celi added. "We want people to grow up and say: 'remember 20 years ago that red truck in Smithfield where we used to get our empanadas?' That's kind of like the vision behind being in Smithfield."

Our First Year

Rachel S. Toppi
Michael P. Iannotti

Smithfield
Town Council



- Sponsored Zoning Amendments to:
 - Prohibit Solar Farms in Residential Areas
 - Reduce Clear-Cutting for Solar Farms
 - Increase Solar Farm Buffers
- Worked to Create New Open Space Zone and Placed 800 Acres in Public Trust
- Formed Working Group to Review and Update All Town Ordinances
- Worked to Revise Ordinance to Provide Increased Protection for Historic Stone Walls
- Organized Affordable Housing Summit with RI Housing Secretary
- Reviewed New RI Zoning Amendments with the Planning Board
- Passed a Fiscally Responsible Budget
- Increased Capital Funding for School Buildings
- Sponsored New Ordinance Prohibiting Marijuana Use on Town Property
- Advocated for Local Businesses through a Town Small Business Forum
- Supported Qualified and Experienced Candidates to Serve on Town Boards and Commissions
- Amended Ordinance to Tighten Requirements for Tax Stabilization Agreements
- Reduced Licensing Restrictions While Tightening Enforcement

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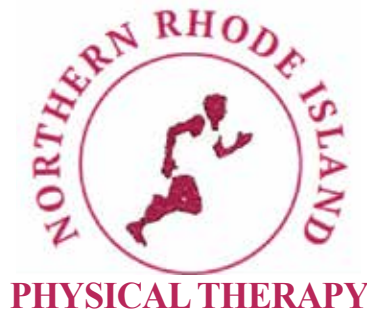
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- Neck and Back Care
- Dry Needling
- Sports Conditioning

www.nrphysicaltherapy.com



Smithfield's Residents of the Month

Submitted by Smithfield Resident Karen Lowe

It's a heartwarming tale of my parents' early days in Smithfield. They lived next door to each other, and in a time when technology was limited, they strung a phone line from one house to the next. This makeshift connection allowed them to communicate easily, strengthening their bond over the years. Their love story flourished, leading to a beautiful marriage. As a testament to their enduring love, they have now spent approximately 70 plus wonderful years together in Smithfield, creating a lifetime of cherished memories in the place they've called home for nearly nine decades.

“**Their love story flourished, leading to a beautiful marriage.**”



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Let J&M Light Up Your Holidays

Paul Lonardo

In previous issues of *The Smithfield Times* and elsewhere, you've read about J&M Power Washing and the quality work they do cleaning commercial buildings, residences, fencing, decks, concrete, and other surfaces, but this holiday season they are offering a unique additional service to the public.

For do-it-yourselfers like Clark W. Griswold, who pride themselves on their Christmas lighting displays, what J&M Power Washing is offering this season may not be for you, but for people who want to avoid the hassle and potential hazards of rigging your own lights, this service is a godsend.

In an already stressful season, what could be more frustrating than trying to rig lights on your home and having to deal with strings that are so badly knotted you can't untangle them.

Then there is that one section that blinks for no reason, or just won't light. If you didn't manage to store them properly the year before, when you drag them out this year you might find that they don't work at all. And even if you shell out the money for LED lights, you still have to go outside in wintery weather and climb up a slippery ladder where, let's face it, you're risking your neck. You stopped putting up lights because of these hassles, figuring it was not worth the effort because the lights are only up a couple of weeks a year, and only on those days that you remember to plug them in.

If any of this sounds familiar, J&M

Power Washing has a perfect solution.

Let them do it.

Owners (and brothers) Jim and Mike Lape will send out a team (that is used to being up on ladders) to your house to string your holiday lights in a fraction of the time it would take you. They'll provide the Christmas lights and set them up for you. They can be programmed to go on and off by a timer, so the only thing you have to do is look



outside and enjoy the display. Cost is dependent upon house size and the lighting package chosen.

This service is something that they have been providing to some of their regular customers over the past five years or so, but there have been increasing indications that this is a practical service they

could provide to everyone, and this year they've decided to promote the lighting business to the public.



"We've invested in commercial grade lighting," Jim says, "which we will custom cut and fit to the house."

If someone is interested, J&M will first come out to the house for an evaluation, take some photos, and come up with a design. They will provide different lighting options for the customer to select. "Through a computer software program, we'll be able to show the customer a visual image of exactly what their house will look like when we're done," Mike says.

"We design, install, and maintain the lights," Jim adds. "If there are any lights that go out in the course of the season,



See J&M Light Up Your Holidays, page 13

we will come out and replace them within 24 hours,”

J&M will come back after the holidays and take the lights down to store at their facility for their customers the following season, though there is no minimal or maximum amount of time someone can have the lights up – whatever the customer wants. And this service is not restricted to Christmas.

“We can customize the lights for any color,” Mike says, “and they come in a variety of sizes.”

If there is another holiday you want to celebrate with home lighting, such as Halloween or the Fourth of July, even a special family event, consider J&M to set up and break down the lighting for you.

Visit: RChristmaslights.com to find out about having J&M light up your house for the holidays. You can also go through the J&M Power Washing website to connect with their Christmas lighting webpage. For direct contact call 401.595.0726 or email them at jmpowerwashing@yahoo.com.

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Creating Holiday Floral Designs With Lynda of Bumblebee's Flowers & Gifts

Paul Lonardo

Bumblebees perform a valuable service for the ecosystem through pollination, helping plants produce more fruit, and one Rhode Island floral designer takes inspiration from these fuzzy black, and yellow pollinators. Lynda Lisker, owner of *Bumblebee's Flowers & Gifts* in Greenville, draws from her love of flowers and deep appreciation for nature to design magnificent and personal floral arrangements for her customers.



"I love what I do," Lynda says.

And it shows.

Lynda's own roots in Smithfield run deep. The town has been her home since 1980, and it is where she raised her two daughters, Samantha and Hannah.

Possessing lengthy experience and

a vast knowledge of flowers, Lynda is more than just a florist. In fact, she is a Master Gardener, having gone through URI's Master Gardener Program. She has 28 acres around her home in Greenville, including five planted acres on which she grows her own flowers and maintains several different gardens, such as a zinnia garden, a shade garden, a medicinal herb garden, and a perennial garden, which attracts bumblebees, butterflies, and other pollinators. She also has a cutting garden, which she keeps so that she will have flowers to cut all year round, as well as a greenhouse that is large enough for small production. Her gardens have been featured in the prestigious "Gardening with the Masters Tour," which is a showcase of the most beautiful gardens in the state, hosted by URI Cooperative Extension's Master Gardener Program.

These days, Lynda uses her long-time experience and skills as a designer and event manager specializing in weddings and other large events. Even if a couple is not sure exactly what they want, she will be able to bring their vision into clear focus, helping them identify a unique style, color palette, and suggest the perfect floral arrangement for them. Couples will be able to see exactly what they will be getting, choosing flowers grown in the gardens at *Bumblebees* which will complement their wedding linen and achieve the overall aesthetic vision they were hoping to capture.

Lynda is also an educator, and very much enjoys sharing her passion with others to help them with



their gardening projects. To that end, every fall and into the winter she offers a variety of classes and floral workshops to groups of six or more at public venues or in private home settings. She supervises and instructs fellow *floraphiles* how to create various home decorations and holiday gifts with plants and flowers. Some typical holiday designs include traditional winter wreaths, boxwood trees, cornucopia centerpieces, and Christmas gnomes, among many others.

"I really enjoy doing these classes," Lynda says. "It's one month out of the year, but they're always a lot of fun for everybody who participates."

It's all about personal expression and using some imagination and natural creativity that will all possess. You don't need a green thumb to make a beautiful holiday arrangement.

See Creating Holiday Designs, page 15

So, for newly engaged brides looking for a complete and professional floral designer, Lynda will be able to serve all your wedding flower needs anywhere in Rhode Island and nearby Massachusetts and Connecticut. *Bumblebees Flowers & Gifts* operates out of a studio and Lynda is available for consultation by appointment-only at her Greenville showroom. Couples typically book a year in advance. Wedding floral delivery and professional set-up is limited to one per day.

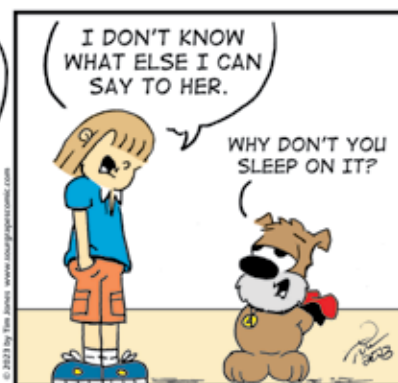
Lynda is as personable as she is knowledgeable, and it's not uncommon for friendships to develop with her clients. She will see each wedding through to the exchanges of "I do" and beyond.

And this holiday season, if you're looking for something new and fun to do with family or a group of friends, and a hands-on experience, contact Lynda by email: bumblebeesflowersandgifts@gmail.com or phone: 401.339.7467.



SOUR GRAPES

by Tim Jones



Tim Jones is the creator, artist, and writer of the widely popular, self-syndicated comic strip *Sour Grapes* about Aesop, a miserable flying dog and his pet cloud, Ominous, along with their adopted family and friends.

Originally from Attleboro, Massachusetts, Tim lives with his wife and two daughters in Smithfield, RI. He is a cartoonist, freelance illustrator, author, and comedian. He is also a member of the National Cartoonist Society and the Mid-South Cartoonist Association. He teaches cartooning; speaks at local schools and libraries; and appears at various events, Comic-Cons, and book signings.

Tim created *Sour Grapes* in 2014 and the strip found its way into print, starting in two newspapers in Rhode Island. Soon after, the strip continued its success and started to appear in many more newspapers. Today, *Sour Grapes* continues to grow in popularity and can now be seen in many newspapers across the country!



Tim Jones
Cartoonist

Tim will be at the National Cartoonist Society booth at Rhode Island Comic Con on November 3-5! For more information, visit: www.ricomicon.com



The Chief's Corner

By Robert W. Seltzer, BSEE, EFO, MPA
Smithfield Fire Department Chief

Cooking Safety

Cooking brings family and friends together, provides an outlet for creativity and can be relaxing. But did you know that cooking fires are the number one cause of home fires and home injuries? By following a few safety tips you can prevent these fires.

Cook with Caution

- Be on alert! If you are sleepy or have consumed alcohol don't use the stove or stovetop.
- Stay in the kitchen while you are frying, boiling, grilling, or broiling food. If you leave the kitchen for even a short period of time, turn off the stove.
- If you are simmering, baking, or roasting food, check it regularly, remain in the home while food is cooking, and use a timer to remind you that you are cooking.
- Keep anything that can catch fire – oven mitts, wooden utensils, food packaging, towels or curtains – away from your stovetop. If you have a small (grease) cooking fire and decide to fight the fire ...
- On the stovetop, smother the flames by sliding a lid over the pan and turning off the burner. Leave the pan covered until it is completely cooled.

- For an oven fire, turn off the heat and keep the door closed. If you have any doubt about fighting a small fire ...
- Just get out! When you leave, close the door behind you to help contain the fire.
- Call 9-1-1 or the local emergency number from outside the home.

FACTS:

- The leading cause of fires in the kitchen is unattended cooking.
- Most cooking fires in the home involve the kitchen stove.

Did you know that cooking fires are the leading cause of home fires and home fire injuries?
Cooking safety starts with YOU.

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Memorial at Georgiaville Pond

By Joe Siegel

A sign listing the names of the 23 people who drowned in Georgiaville Pond was unveiled at a memorial service held on October 8.

The project is the brainchild of Irene Esposito and Patrick Taylor, who hopes to bring awareness of the lives lost. Growing up, Taylor had friends who drowned in the pond.

A 15,200-pound granite stone with a plaque is currently on the site. Taylor hopes to place bricks around the stone, along with a flagpole and flowers.

The first recorded drowning at Georgiaville Pond occurred in 1858 when a man fell through the ice. According to Taylor, the majority of drownings have happened to people swimming to the island.

When someone needed rescuing from the water back in the 1960s and 1970s, there were no cell phones available.

"We had to run to the fire station, it was all volunteer, so we had to wait for someone to show up," Taylor recalled.

State Senator David Tikoian, D-Smithfield, remembered the people he grew up with whose lives were lost.

"It's all about connections in the community, Tikoian said. "It's a somber event but their memory continues on."



Reverend David Butera of New Day Life Church also has a connection to one of the drowning victims. "One of the young men on that plaque sat in front of me in 10th grade math class," Butera recalled. "We were informed that he did not make it while swimming out to the island. It was a sad day."

Nearly all of the drowning victims were under 25 years of age. The youngest was a 5-year-old child, Roland Briand, in 1923. The oldest was Paul Lewis, 32, in 1983. The most recent was Christian Araujo, age 19, in 2017.

"Almost everybody in town knows at least one or two people (who drowned in the pond)," Taylor noted. "Everybody's lost friends. That's why they want to help."

Caution signs were posted at various locations near the pond a few years ago. However, some have refused to heed those warnings.

"Last year, two hours after we left here (for the memorial ceremony), two kids had to be rescued from the island," Taylor recalled. "They floated out there on a log, the log

floated away, so the fire department had to come and (save) them."

"The Smithfield community has been very supportive of the effort," said Taylor.

The Town Council gave their approval for the project. Recreation Director Robert Caine helped with the delivery

of the 6-foot rock. Former State Senator Steve Archambault provided legal advice. Material Sand and Stone donated the rock. Smith's Nursery donated the tree and rose bushes.

Historian Sandra Achille spent several hours collecting the names for the memorial.

"Nobody had any records of anybody (who drowned)," Taylor said. "It was all by memory. We owe her a big thank you. We wouldn't have all these names."

Taylor said accuracy was important in compiling the list of names, which is the first time they have been shared with the public. There may be one or two more names added at a later date.

Bringing attention to the hazards of swimming too far out in the pond was one of the reasons why the project was so important to Taylor.

"If we can save one life, all this will be worth it," he added.

For more information, visit the Georgiaville Beach Memorial page on Facebook.

Ask an Expert

My name is Tom Lopatosky. I'm the President of LOPCO Contracting (www.LopcoContracting.com) and I'm honored to have the opportunity to talk to you about home improvement on a monthly basis. I love answering your questions!

Please send them to tom@LopcoContracting.com or call 401-270-2664. Thanks in advance for taking the time to read this column!



How To NOT Damage Your Gutters When Working In & Around Them

Over the years, my attention to detail has led me to notice the smallest of things. This has carried itself over to the field, where I realized that one thing that drives me insane is seeing a ding on someone's gutter. I am not referring to a 200-year-old trough gutter system that has seen its share of battles over time, but the random ding that may be seen on a more modern aluminum gutter system whose surfaces would be perfect if it were not for this one blemish, often caused by someone knocking the gutter with a ladder.

Many homeowners, and even contractors, approach working in and around gutters the same way. They lean their ladder directly on the gutter in order to access the inside of the gutter or a point above it. While one may argue that if the ladder is leaned up on the gutter softly enough, the gutter should be ok, my counterargument to that would be that even if the eye-catching tiny dent is avoided by the gentleness of the "lean," there would most likely be some type of mark where the ladder leaned up against the gutter and rubbed a tiny bit of its finish off.

If leaning a ladder on a gutter will create some type of a mark, whether it is a small dent or a paint blemish, how does one do what they need to around the gutter without placing the ladder

on the gutter itself in cases where that is seemingly their only option?

Enter the "Ladder-Max Standoff."

This product is phenomenal in aiding to avoid these types of dings, dents, and marks which can so easily happen when a ladder is placed directly on the gutter itself.

The way the Ladder-Max Standoffs function is they attach to the ladder by being placed over two of its rungs with two safety clips, then snap into place.

Once the Ladder-Max Standoff is properly attached to the ladder, the ladder can be erected and placed in an area around the gutter, as you

normally would, but the Ladder-Max Standoff prevents you from touching the gutter with your ladder as you proceed to do your work.

The Ladder-Max Standoff will have the bumpers on each of its arms touch the area above the gutter - typically the roof - and you will be able to comfortably navigate in and around the gutter without the worry of impacting the gutter in any way.

The Ladder-Max Standoff is available from a number of places online and we quite simply find it to be an invaluable resource which we utilize in the process of working on the exterior of people's homes.

See Ask an Expert, page 19

About Tom Lopatosky

Tom Lopatosky has run his own RI-based painting and repair business since 1995; LOPCO Contracting - the "Personable, Particular Professionals" - specializes in exterior & interior painting and carpentry. Recently LOPCO Contracting was named 'RI's Finest Painting Contracting Company' by *ShopInRI Magazine*. In 2013, Tom was named "Humanitarian of the Year" by the Painting and Decorating Contractors of America (PDCA) and a "40 Under 40" award winner by *Providence Business News*. He is a member of both PCA (Painting Contractors Association) and RIBA (Rhode Island Builders Association). Tom has often had weekly 'Home Improvement Tips' that have aired on the radio on 630 WPRO AM and on television on WPRI 12. You can catch Tom LIVE on the radio EVERY Saturday, 2pm-3pm, on 630 WPRO AM (99.7 FM) during his weekly ProTalk Home Improvement Radio Show!

A Letter to the Smithfield Times.

October 2023

Dear Tom, Brittni, Elaine, and Brie,

Cheryl and I and the **David Louis Cunha Foundation** wish to heartfully thank you for your wonderful support of David's Foundation's **31 DAYS OF PRIZES JULY 2023 FUNDRAISER**. We truly appreciate your kindness and caring. The fundraiser was a huge success ... raising over \$ 22,000.00 !

The mission of the **David Louis Cunha Foundation** is to positively impact the lives of children living with terminal and life-threatening medical conditions. Whether making the dream of a special life experience a reality, or providing financial assistance to the family to help ease the burden of medical expenses, David's Foundation is committed to these children. David's Foundation also supports children who are in need of compassion and a helping hand in their daily lives, and the local agencies and groups dedicated to serving those children.

Additionally, David's Foundation awards two annual scholarships to Smithfield High School graduating seniors who excel in community service and embody the generous heart that defined David.

Since its inception in 2015, the **David Louis Cunha Foundation** has been privileged to provide over **\$113,800.00** in donations to Rhode Island and nearby Massachusetts children in need. With gracious support like yours, the **David Louis Cunha Foundation** will persevere in its mission of helping children for years to come ... always in the loving memory, honor, and celebration of our David and his life.

Dear Tom, Brittni, Elaine and Brie, Cheryl and I sincerely thank you once again for your continued support ...

With Our Gratitude Always,
Peter & Cheryl Cunha
David Louis Cunha Foundation.

David Louis Cunha Foundation / 563 Log Road, Smithfield, Rhode Island 02917
(401) 419-2100 / dlcf2015@gmail.com / davidlouiscunhafoundation.org

Ask an Expert, from page 18

Whether you have tendencies such as I have to have your eye drawn to the tiniest details and have small markings drive you batty to no end, or you just want to make sure that you are able to work around your gutters and minimize the chances of you causing any type of damage to them in the process, the Ladder-Max Standoff is a tremendous product that when used properly hyper-minimizes all of these kinds of concerns.



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September Positivity Showcase Award

Mrs. Alicia Marques-Jordan (Mrs. MJ) was awarded Smithfield Special Education Local Advisory Committee's (SSELAC) September Positivity Showcase award. Nominations came anonymously from community members who wanted to recognize a Smithfield School District staff member who they feel has positively impacted Smithfield children. Mrs. MJ was one of the first staff nominated when they announced the Showcase at the end of last school year.

"We, as the SSELAC board, felt that honoring Mrs. MJ on our district-wide Unified Day was our way of being able to show her how much she is appreciated and celebrated by the entire special education community in Smithfield," says Kristen Ricciardelli of the committee.

Upcoming meetings/events:

Wednesday, November 29 starting at 6:30 p.m. in the SHS Media Center. This meeting is accessible via Zoom and the recording will be posted the following day on their social media and website.

Sensory Friendly Santa and Mrs. Claus is on Saturday, December 2 from 9:30 a.m. to 12:30 p.m. in the SHS Cafeteria. This is available for all families in the district who would like to attend. Get professional pictures taken free of charge.



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Press Release:

Senator Tikoian Recognizes Local Business

On Tuesday, October 3rd, Senator David P. Tikoian presented Smithfield real estate company, Nathan Clark & Associates, with a Senate Citation for being recognized by Inc. Magazine's as one of the fastest-growing companies in America. Overall, just seven Rhode Island companies made Inc. Magazine's list of the 5,000 fastest growing companies in America.

Nathan Clark & Associates also known as, "Your Home Sold Guaranteed Realty" was 1 of the 7 Rhode Island companies to earn this prestigious designation. The company, located on Cedar Swamp Road in Smithfield, was founded in 2012 and has grown 110% over the last three years.

"Nathan Clark & Associates has distinguished themselves to be among only 1 of 7, Rhode Island companies to receive this auspicious designation. Congratulations and keep up the GREAT work!" Senator Tikoian says.



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A Lifetime of Giving Back

By Diane L. Marolla, LICSW, CFRC

John J. Tassoni's cell phone is always ringing. In addition to him being on the Smithfield Town Council, he also serves as President and CEO of the Substance Use Mental Health Leadership Council (SUMHLC) and is in his third year as the host of a weekly television show *Recovery TV, The Voice of Hope*. John's weekly show is dedicated to the topic of helping those with behavioral health disorders. He also serves on the boards of Tri-County Community Action Agency, and on the Governor's boards for Behavioral Health and Overdoses.

With an escalated and ongoing demand for behavioral health professionals and services, 2023 was a busy year at the SUMHLC. Their offices were moved in 2023 as space was no longer needed for face-to-face training that they provide. Training for professionals and those interested in having more knowledge about the treatment for behavioral health services has shifted to all online training. The agency, through their move, saved a substantial amount of money on rent. Reimbursements for behavioral health providers in the state, which John has consistently advocated for year after year, was finally improved because of the



John J. Tassoni pictured here with Joseph Shekarchi, Speaker of the house at the recent Open House at the SUMHLC new headquarters in Warwick, RI.

council's tireless advocacy at the state house.

"We accomplished a review of the Medicaid reimbursement rates so that behavioral health professionals and agencies would receive more money for the critical services they provide," John states. The rate increase is in the Governor's 2023 budget.

Who is the Substance Use Mental Health Leadership Council (SUMHLC)?

The SUMHLC is a non-profit agency made up of 42 members from behavioral health agencies and labor. The mission of the agency

is to "promote a collaborative, coordinated system of high quality of comprehensive community-based mental health and substance use prevention and treatment services." They train healthcare providers who need to maintain their licenses to practice in Rhode Island. Also, they train those interested in becoming a behavioral health professional. The SUMHLC also creates and maintains relationships and partnerships with local, state, and federal elected officials so that

their mission can be supported and expanded in the state of Rhode Island.

How does the SUMHLC receive their funding?

The agency has multiple streams of funding. Members of the council pay membership dues. Professionals and paraprofessionals who attend their training pay a fee. They also receive monies through state contracts, and through grants.



The Substance Use and Mental Health Leadership Council of RI

See A Lifetime Giving Back, page 23

Can anyone attend a training at SUMHLC?

Training is done online and can be attended by healthcare professionals for continuing education units or by anyone who is interested in learning more about the treatment and prevention of behavioral health disorders. Due to SUMHLC's non-profit status, they can offer affordable, and sometimes free training.

For the year 2024, John, his team, and his members remain focused on building and educating the behavioral health workforce.

"The workforce in mental health has been hit hard," John says. "We want to offer more classes at a reduced rate to professionals. Our membership struggles with hiring and retaining staff." He hopes to get more funding so that behavioral health professionals can receive free training through the council.

Substance Use Mental Health Leadership Council
information: <https://www.sumhlc.org>



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Alexa, Play "Homecoming" by Kanye West

Throughout the week of October 1st, school spirit flooded the halls of SHS as students and faculty participated in this year's annual homecoming spirit week.

On Monday, SHS kicked it old school with Decades Day. Some students took it as far back as the 1700s, clad in knee high socks and colorful coats, while others opted for flapper outfits, complete with feather headbands and classic makeup.

Other eras weren't forgotten, though. Several students and teachers channeled their inner Elton John, and sported the classic bell bottoms and fun glasses of the 1970's. Others brought out their inner Britney Spears and modeled a Juicy Couture tracksuit or a pair of low rise jeans.

On Tuesday, the second day of spirit week, grades battled for the title of most school spirit with Class Color Day. Freshmen wore purple, Sophomores wore orange, Juniors wore blue and Seniors wore red. All grades came to play, dressed head to toe in their designated colors.

Tuesday was also parade day. Clubs and departments from across the building marched the halls, accompanied by floats, costumes, banners, and more. Some clubs

wheeled their members around the school, some in wagons, others on top of carts. Tri-M's Lilliana Dacier even played the theme of Tchaikovsky's *Swan Lake* on her clarinet!

Wednesday introduced a completely new spirit day to SHS: Soccer Moms vs. Barbeque Dads. Many dressed up in their best dad attire, topped off with cheesy aprons, fake mustaches, knee-length cargo shorts, and, of course, a pair of velcro sandals. Numerous students put on their best athleisure, filled their fanny packs with granola bars, and threw on their biggest pair of sunglasses.

Hypnotist Frank Santos returned to SHS on Wednesday night, causing students to fall under his spell. One student was even hypnotized into believing there was a spaceship with aliens in the courtyard, which caused them to freak at the mention of anything space related. Other students danced on stage, and gave their peers a good laugh!

Thursday was the iconic Green and Gold Day, where SHS faculty and students showed their Sentinel pride by decking out in school colors. The first pep rally of the year took place during last period, where fall sports teams paraded around the gym, grades competed in numerous games,

and Rosemary Fochler sang the national anthem.

At the homecoming football game on Thursday night, the Sentinels took an impressive 21-6 victory over Mount Hope. Three touchdowns were scored: the first from senior Lex Tremblay, the second from senior Konny Ezeama, and the final from junior Aaron Archambault.

This year's homecoming royalty was also announced at the game, this year's winners being seniors Adam Turner and Henry Siravo.

Friday held the return of the internet sensation Anything but a Backpack Day. Students brought in numerous items, ranging from toaster ovens to toy cars, to carry their daily supplies around.

The homecoming dance was held on Saturday, September 30th, and was the first semi-formal homecoming Smithfield's seen. Hosted in the gym, students were able to hang out with their friends, dance, and take pictures at the photo booth.

Needless to say, Homecoming 2023 was a success!



SHS Homecoming Court 2023

Jordyn Lynch, Jaidyn Lynch, Kyleigh Tiggs, Ben Cicchitelli, Nathan Chaput, Adam Turner, Henry Siravo, Sadie Demaggio, Don vu, Julia Cavanaugh, Isabella Colucci

RI Secretary of State Gregg Amore Visits SHS



By Sydney Briggs

The morning of Monday, October 16, Rhode Island Secretary of State Gregg Amore visited Smithfield High School to speak to students involved in AP U.S. Government and Politics. Amore covered a wide range of topics, ranging from the responsibilities of

the Secretary of State to future plans for Rhode Island.

Most importantly, though, Amore discussed the history and importance of voting. Students were able to converse about the development of voting, oppression against women and people of color, the different ways to vote, and much more.

"I think it was pretty interesting," says junior Anabelle Souza, "to get to learn about the history of voting from [the Secretary of State]."

Amore has visited a number of Rhode Island high schools, and SHS is beyond grateful to be able to learn and talk with someone so important to our government.

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Diaries of a College Student

by Ellorie Corcoran

Seasonal Scaries

What season is it? Yes, it is fall, but more importantly, it is college application season. A stressful time for all seniors, as it was for me. Cramming to get your college essay done before the Early Action applications close; critical editing; bouts of wondering whether you're good enough for the colleges you've applied to; and if your essay is a good enough description of who you are as a person, not just a student.

I've been there. It was a lot. It was stressful and it was horrible. While I can't alleviate all those stressors, I can try to help with one. Picking colleges to apply to can be a very daunting and overwhelming process. I feel proud to say that I was able to find and choose the college that fit everything I was looking for and loved it. Now I don't consider myself an expert in the slightest, however, I would love to share some tips for finding the perfect school for you!

The best starting point is choosing your location. Once you have an ideal

location, it will help narrow down your options. For me, I wanted to live and go to school in a city, so I looked exclusively at city schools or schools near a city.

After that, consider your field of study. Now, this step is not for everyone, however if you are really interested in a specific area, finding schools that have programs in those areas is another good starting place.

Here are a few more tips:

- **Tour!** Touring is great to not only see the campus, the buildings, the residence halls, dining halls, and libraries, but also to see how you feel there. How you feel on a campus is so important. There were times I toured colleges and felt so out of place. Try imagining yourself being a college student on the campus as you tour and see how you feel about that.
- **Research!** Look online and on social media to see what current

students have to say about the school. You may find out things that you wouldn't know about on the tour or from the school's website. It's important to get the student's perspective.

- **Focus on how you're feeling!** Try your best to focus on how you feel about the schools you're applying to, and not as much on what other people have to say. It is your education and your journey – it should be your decision.

However, if you still have a dread about the college you decide to attend, remember it's not permanent. If you don't like it after you start attending, transferring is 100% doable and a great option. We aren't supposed to know what the rest of our lives look like, so if you pick a college and end up hating it, you're allowed to redirect and change your path. It is your path, and with this new stage of your life you get to choose how you want it to look.



The Bones of New England

By Jim Ignasher

As October surrenders its colorful foliage to the starkness of November, the centuries-old stone walls that crisscross our wooded landscape come into view. We New Englanders tend to take them for granted. We know the walls denote former boundaries of long-ago farms and homesteads, but seldom give thought to how they were made, or the distance those stones may have traveled.

As a point of fact, the stones in those walls may have come from as far away as northern New England; carried to Rhode Island by the glacier of ice that covered the region about eleven thousand years ago. In some places that ice was a mile thick, creating tremendous pressure on the landscape as the glacier slowly pushed and ground its way southward. When the glaciers melted, the torrents of rushing water further carried stones, rocks, and boulders, towards the sea. In many cases, the massive grinding and tumbling action exerted on the rocks rounded the edges thus creating the “cobbles” which make up a large number of the walls in Smithfield.

To illustrate the power involved with this process, the glacier also left behind large “Glacial Erratics,” which are huge granite stones weighing many tons that seem to be randomly placed across the New England landscape. One that locals are no doubt familiar with sits on Route 44 just east of the Apple Valley Mall. This particular erratic, as large as it is, is a mere pebble compared to the Madison Boulder in New Hampshire, which is 83 feet

long, 23 feet high, and weighs in at 5,000 tons!

Some of New England’s stone walls date to the 1600s, but historians estimate that the majority were constructed between the 1770s and 1830’s, with some walls still being built in the early 1900s. Constructing these walls was very labor intensive. Upon obtaining a virgin tract of land, the early New England farmer had to set about building a shelter and then clearing the land of trees for crop planting. Many trees were “old growth” having stood for centuries before falling to the axe. In the 17th and 18th centuries wood was used for everything, from furniture making to fuel, so the lumber was put to good use. Even the large tree stumps, once pulled from the soil, were used to create an ugly and temporary fence. These stumps were sometimes incorporated into stone walls but have long since rotted away.

After the stump removal process, the farmer would have found the ground littered with fieldstones, which he also had to remove. He then hauled or carried them to where he decided the edge of the field would be, and thus began building what would become a stone wall. Larger stones were transported using a “stone boat”, or “stone sled”, which was a homemade platform made of thick oak planks. If he was lucky, the farmer had oxen to assist him. If not, he might enlist the help of neighbors in what was called a “clearing bee”, where farmers would alternate between each other’s



fields to get large jobs done.

The type of wall constructed depended upon the types of rock cleared, (such as flat or rounded), the urgency in which the task needed to be done, and the skill of the farmer. The walls weren’t meant to be decorative, but functional. When one sees a wall that has been carefully and artfully constructed at an old home site, it indicates a luxury of time and certain level or prosperity.

In reading the forested landscape, one can figure which field was created first by the presence of a stone-lined cellar hole denoting where the farmhouse once stood. Other fields leading outward came later. One can also tell which fields were likely used for farming verses livestock. A field used for livestock might contain the remnants of an ancient tree in the center to shade the animals or contain more rocks than one used for crops.

If one notices a break in a stone

See Bones of New England, page 29

Bones of New England, from page 28

wall, it's likely that there was once a wooden gate there, and if one's lucky, they might discover a hand forged strap-hinge or two just under the groundcover.

In rare cases, stones were incorporated into a wall to form three or four steps up one side and down the other, thus eliminating the need for a gate.

By the late 1800s, many farms, for various reasons, came to be abandoned, and by the 1940s the New England landscape was once again reforested.

I doubt those early settlers considered that the walls they were creating would eventually become an intricate and visually pleasing part of the local landscape, but did they realize the walls they were building would last for hundreds of years after they'd passed into eternity? One can only wonder.




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A View From the Cheap Seats

Dan Pieroni

Sorry Traditionalists, the Taylor & Travis Relationship is Beneficial to the NFL

It seems everywhere you turn these days you can't avoid them when you watch television. One minute, there she is telling a person wearing noise canceling headphones they're being too loud in a credit card commercial. The next minute, there he is advocating for you to get an updated covid vaccine.

A few days later, there's his mother being asked about their relationship on the Today Show. Such is life when an NFL Superstar and a global pop music icon are allegedly in a relationship with each other at press time. At the heart of this pairing, there lies an interesting divide that poses a highly thought-provoking question.

Is Taylor Swift's presence at Travis Kelce's games helping or hindering the NFL?

The answer depends on who you ask.

The traditional NFL fan will say no. When they tune into a game, they want to know who's winning, what the down and distance is, and who was responsible for throwing the block that sprung the running back for the touchdown.

Anything more is unnecessary. They're not interested in the fact that the quarterback adopted a puppy last week or the tight end got engaged to his long-time girlfriend, that has no bearing on the outcome of the game.

The casual or previously uninterested fan seeks a way to connect with a

game that is all but ubiquitous on television during the fall months. They are more likely to gravitate towards a more humanistic product where such items as engagements and puppy adoptions are regularly divulged by the announcers because it helps them better relate to the players as regular people.

To further illustrate this divide, I offer the following two illustrations of each viewpoint in the aftermath of when the alleged relationship was first made public during the Chiefs win over the Bears on September 24, 2023.

The traditionalist viewpoint is best exemplified by ESPN commentator and satellite radio personality Christopher "Mad Dog" Russo, who said he was tired of hearing about Taylor Swift during the broadcast of the game and accused her of not being a Chiefs fan because "She's never heard of Lenny Dawson."

For the record, Lenny Dawson retired as the quarterback of the Kansas City Chiefs 48 years ago.

I think it's a safe assumption to state that the majority of Taylor Swift's fans do not know or care who Lenny Dawson is, and that a much more contemporary player should have been used to make Russo's argument more valid.

Russo further fueled his ire by accusing Kelce's mother Donna of not wanting to share a skybox with Swift,

and scolded Kelce himself by stating that no one takes their girlfriend two minutes into the relationship to meet mom and dad.

To counter this traditionalist argument, the casual NFL fan, as represented by Taylor Swift fans, have made their presence known by following Travis Kelce on social media, increasing his jersey sales by 400%, and tuning into his game to catch a glimpse of her cheering him on.

I say there's nothing wrong with that.

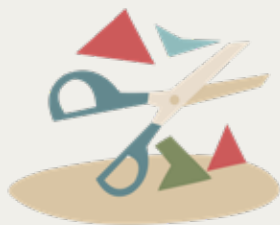
Let me be frank, I am not a fan of Taylor Swift's music, and I am beyond tired of seeing her silly credit card commercial. However, I am well aware of the fact that the NFL is a business, and anything that causes that business to grow and prosper can only be beneficial to the league's bottom line.

The platonic Swift/Kelce has also proven to be a boom for the NFL's broadcast partners as NBC got their highest ratings since the 2022 Super Bowl on October 1 for a Chiefs game against the New York Jets.

I'll conclude by offering some advice to each side of the argument.

For the Swifties, if this relationship ends up having the shelf life of cottage cheese, do not immediately sell your Travis Kelce jersey to a secondhand

See A View From Cheap Seats, page 31



Let's Create Something!

By Lisa Gentile

Decorative Corn

Supplies:

Four pipe cleaners (brown or beige)

Beads (autumn colors)

Glue (optional)

Instructions:

Take the four pipe cleaners, twist the middle together, and then spread them out to look like spider legs. Now you have eight sides to work with.

Thread 16 beads on all eight sides of the pipe cleaners. Mix up the colors. There should be about an inch of pipe cleaner on top with no beads.

Now bring each end upward and shape together.

Twist the top of the pipe cleaners, where there are no beads, and spread them out to look like the husk. Here you can put a dab of glue for an extra hold.

Happy Thanksgiving!



A View From Cheap Seats, from page 30

store. Instead, you should use the jersey as a reminder of the danger of living vicariously through a celebrity. It may even make an interesting conversation piece someday.

For the traditionalists, as Taylor Swift herself would say, "Shake it Off." The NFL and its broadcast partners don't care if you're offended by Taylor

Swift's presence at a football game and the constant speculation over her relationship with Travis Kelce. There are plenty of people who do care and are contributing to the NFL's need to make money. Why not use Chiefs games as a bonding experience by explaining the intricacies of the game to the person on the other side of the argument. You never know, they may

continue watching the game after the noise over this relationship dies down.

Whatever happens, one thing is abundantly clear.

It's Taylor Swift's world, we just live in it.



Ask Our Attorney

Terrance N. Turner, Esq.



This legal column is only for purposes of general discussion of the law. It is not designed for purposes of legal advice for your own personal case, nor is any given. Discussion in this column should not be relied on without a consultation with your own personal attorney. No attorney-client relationship is established between the reader and Turner Law Offices.

When the Founding Fathers created the new United States of America, it was really the first time in history that a new nation adopted the idea that the power of the new republic lies with the people first, then the government second. Of course, this is a wonderful sounding theory and ideology, but whether the Founding Fathers put this in place is a matter of impassioned debate.

Nevertheless, Thomas Jefferson and company created our famous system of checks and balances. Based on their bitter experiences with England, the Founding Fathers were careful not to vest any one branch of government with too much authority and power over the American people. Should one branch get out of hand and get too big for its britches, the other two branches, or at least one of them, are supposed to "check" that uppity little branch of government.

The genesis of our vast government bureaucracy can be found right in our Constitution. That wonderful foundational document of our nation gives the power and authority to appoint officers of the government, in a kind of split fashion, to the legislature and the executive. In other words, to the Congress and the

President. We could say today, with much historical accuracy, that when the new U.S. Congress and the new U.S. President named or appointed the very first few officers of the new government, then our government bureaucracy and administrative agencies breathed their very first breaths.

Why, you may ask, would our government appoint these officers (government officials) in the first place if we have three branches of government to do the business of governing the people? Great question.

Answering the above question from a rather cynical, skeptical point of view, we could say that our legislators and President (or state or local executive official) appoint the people who comprise our vast bureaucracy to "do the dirty work" of governing because our legislators and executive are too busy campaigning for re-election from the very first day we put them into office in the first place. They are just too busy trying to assure their re-election to be bothered with the nitty, gritty details of governing.

A more holistic, not to mention more forgiving, point of view, would suggest that government agencies are created,

and officers appointed (or hired) to breathe life into legislative statutes and to fill in the gaps of ambiguous, conflicting language in the written laws.

Just exactly who are these men and women who comprise the officers and employees of the government bureaucracy, on the local, state, and federal level? They are the men and women who apply for any number of government employment positions. Thankfully, most of them are well-educated, experienced, and qualified for the positions they're seeking. Then, of course, there are those who may not be so qualified but obtain their government positions anyway, primarily through political influence.

Historians privy to the notes and communications of the Founding Fathers might suggest that Thomas Jefferson and company barely thought through the importance and significance of the government bureaucracy they were creating. This might be a bit of an exaggeration; however, the point is that they would hardly recognize the "fourth invisible branch" of government that has come to dominate the daily life, business as well as personal, of American citizens.



Inside The Brown Bag

By Peg Brown

The "Traditional" Turkey Day

"We must find time to stop and thank the people who make a difference in our lives."

- John F. Kennedy

When we pause to give thanks on November 23 this year, it may cost a little more to feed that group of 10 or 12 who gather around the table. According to a recent report from the American Farm Bureau, the cost of preparing turkey, stuffing, cranberry sauce, and pumpkin pie will be approximately \$64, a 20 percent increase.

But the day, beloved by so many because it does not include the same stressful pressures as the approaching Christmas season, is marked in most families centered around the traditional feast – and oh, yes, football.

Turkey Days of my youth centered on traditions that marked the day of family and harmony – well, maybe not always harmony! Certain rituals were repeated annually. There was only one acceptable way to begin Thanksgiving Day and that was to gather around the television in our flannel pajamas to watch the Macy's Day Parade.

For most of us, Thanksgiving mirrored the famous painting of Norman Rockwell – one of the Four Freedoms series featured on the cover of the Saturday Evening Post. Originally meant to reflect "Freedom from Want," the image set the bar for what most Americans thought Thanksgiving should be – an extended family gathered around grandma and grandpa as the perfectly browned turkey was presented as

the centerpiece. As we grew older, attempting to achieve this idyllic scene colored our expectations as we sometimes struggled for a few hours to overcome dysfunctional family situations. If only we had known that Norman Rockwell himself said about this painting, "I paint life as I would like it to be."

The memories of Thanksgivings of my youth are ripe with nostalgia. There was always a kids' table where you sat until a space opened at the adults' table, usually as you were approaching 20 years old. Grandma always roasted the turkey. She placed the bird in a brown paper bag and roasted it at low heat overnight, then transported it in her white and blue enameled roasting pan. She also made all the pies. Along with traditional pumpkin, the featured treat was a mincemeat pie, made only for Thanksgiving and Christmas. Also, an English tradition, it was originally made with mutton and assorted fruits and spices. I stopped eating it when I saw that grandmother added suet to the mincemeat mix – you know, the stuff you feed to the birds in the winter!

There were four grandchildren and there was always a fight for the drumsticks. The second big discussion among the cousins was who would get the wishbone. In that case, the winner was usually the most vocal. The wishbone dried hanging over the kitchen sink for weeks, often to appear on someone's Christmas package, sprayed gold or silver, covered with glitter. Pretty!

Now – about Thanksgiving football.

"Thanksgiving dinners take eighteen hours to prepare. They are consumed in twelve minutes. Half-times take twelve minutes. This is no coincidence." - Erma Bombeck

In Rhode Island as in many states, Thanksgiving at local high schools involves the big game with traditional rivalries and all the pageantry of a homecoming. I think it is fair to say that 75 percent of the timing of dinner was dictated by the 10:30 a.m. start of those games. The tradition of football and Thanksgiving started in the late 1800s with college and high school teams playing their great rivals on that day. The thought was that the adults were not working, kids were home from school, and, especially in the South, and the weather was perfect for play. Although professionals played on Thanksgiving as early as the 1920s, the rivalry that put pro football on the Thanksgiving Day map was the Detroit Lions and the Chicago Bears in 1934 as it was broadcast across the country by radio.

The first full-color television broadcast of a professional Thanksgiving Day game came in 1965 when CBS broadcast the game between the Green Bay Packers and the Detroit Lions. Some cynics have commented that Thanksgiving football is a great way to escape all that wonderful family time required around the table. There's probably more truth in that observation than we'd all care to admit.



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Tales from the Beyond

Alexander Lake

By Thomas D'Agostino

www.tomdagostino.com

This legend is just in time for the Thanksgiving holiday. As many know, the Indigenous Peoples were of great assistance to the Pilgrims in their first few years of settling in the new world, and the Pilgrims likewise in many ways. There were different tribes who fought each other for various reasons. This next legend tells of how the Great Spirit dealt with one group of natives after an event that was most displeasing to him. It is a story that has been handed down through the centuries about a certain lake in the eastern part of Connecticut.

The word Nipmuck (Nipmuc, Nipmuk) basically translates into “freshwater people.” The tribe, being located near freshwater ponds and streams gained a talent and, fortunately for them, the taste for acquiring and preparing freshwater fish. This fondness for fish outweighed their appetite for meat, and they found themselves trading corn and game with the Narragansetts for their versions of aquatic cuisine. The Narragansetts, aware of the Nipmuck’s flair for shellfish and bluefish, sent forth an invitation for the two to join in a feast. Both parties met and joined in merriment, taking in food and fun with fresh and saltwater seafood abundantly overflowing from the tables.

Not long after the great feast, the Nipmucks returned the invitation to the Narragansetts, and another

gathering was scheduled. The Nipmuck tribe prepared freshwater fish, corn, squash, beans and eels, while the guests brought their spread along with one of their own delectable creations – a special bread made from crushed corn and wild strawberries. The bread was presented as a gift, and the feast commenced.

During the feast, the Narragansett sachem noticed that the bread was never put on the table. Over a period of time, he grew irate and felt insulted by their lack of interest in his tribe’s gift. This led to harsh words, and within moments, a battle between the two tribes broke out. The Narragansetts were easily slaughtered as they had come in peace, without weapons. Some escaped back to their village and declared revenge, but most died in the fight and were buried near the waters of the Nipmucks.

The Nipmucks decided to hold a powwow to celebrate their victory over the Narragansetts on the spot where Lake Alexander now sits in Danielson, Connecticut. There they set up camp and began a three-day-long gala where men, women, and children played games, ate, and drank without care or reservation. After a few days, the merry makers began to look unfavorable in the Great Spirit’s eye, feeling the occasion lingered on longer than it should have. The Great Spirit, already angered by the

bloody squabble and treachery that had prevailed shortly before, decided to end their unruly merriment and mirth.

While the revelers were deep in their celebrating, the earth beneath them began to give way, causing the deep underground streams and rivers to rise and flow until they flooded the whole area where the tribe had been whooping it up. Every man, woman and child were caught in the rushing waters and succumbed to the vengeful hand of the Great Spirit. All but one, that is. The very apex of the hill where an innocent and devout old woman had been resting was spared the wrath of their god. This island is now called Loon’s Island and sits in the center of Lake Alexander. Whether or not the story is told exactly the same way is a matter of little consequence, for there exists below the surface of the lake evidence that lends credence to the legend. When the sun’s rays beam onto the surface, illuminating below the ripples of water, there can be seen the remnants of the tall trees that once stood sovereign on the now sunken hillsides.

One more note of interest. The Indigenous Peoples never ate turkey. To hunt such a docile creature was considered a sign of laziness.

Crispy Brussels Sprouts

Submitted by: Nichole Bonollo
@justlikemomsmeals

Brussels Sprouts

1 lb. brussels sprouts, halved and trimmed
1 tbsp olive or avocado oil
salt to taste

Sauce

1/2 tbsp olive or avocado oil
1 tsp grated ginger
2 tbsp BBQ sauce
1 tbsp coconut aminos, soy sauce will also work
1/2 tbsp rice vinegar
salt to taste



Start by chopping 1 pound of brussels sprouts into halves. Toss with 1 tsp olive oil, and salt and pepper. Spread sprouts out onto a sheet pan and roast in a 400-degree oven for about 20 minutes.

Meanwhile in a small mixing bowl, combine 2 tbsp BBQ sauce, 1 tbsp soy sauce, 1/2 tbsp rice vinegar, pinch of salt, and mix.

Heat a small saucepan with 1/2 tbsp olive oil on the stove, add 1 tsp grated ginger and let cook for about 1 minute, stirring frequently, then add sauce mixture to the saucepan. Let sauce reduce for about 5 mins.

When brussels are done, toss in the sauce and enjoy! You can also garnish with sesame seeds.

Do you love to cook or have a favorite recipe?

Send us your favorite recipe for a chance to be featured in the next Smithfield Times issue!
Email submissions to brittni@smithfieldtimesri.net



Community Cat Center



The *Smithfield Times Magazine* and the Community Cat Center are working together to find loving homes for kitties that are currently living in their shelter. Here are their stories:



SIX PAWS: One paw, two paw ... say hello to Six Paws! One look at this handsome boy and you will fall under his spell. Six Paws is approximately four years old and he is FIV positive. Six Paws had a rough start living on the tough streets, surviving as best he could. When he first arrived at our center, he needed some medical attention, time to rest and realize he was now in a safe place surrounded by people who care. This gentle giant is a black and white tuxedo kitty whose right ear is crumpled from an old injury which adds to his distinctive looks and gives him character. Six Paws is quiet, calm, and charming. He also enjoys naptime, and he loves scratches on the top of his head. Six Paws is a special guy who is now ready to find a loving home to call his own. Won't you consider giving this worthy boy all the happiness, trust, and comforts he so deserves?



KITTYBABY: Meet Kittybaby, also known as "Count Chocula" as he is lovingly referred to by his foster mom. "The Count" is a total sweetheart who has striking green eyes to go along with his golden brown and black tiger markings with tan undertones. Kittybaby is approximately three and a half years old and has a condition called diabetes insipidus which is easily managed by one injection daily. Kittybaby is a mellow, well-adjusted happy boy which is why his daily injection is no big deal. Kittybaby enjoys sitting on the couch or staring out the window to watch the birds in the yard. Kittybaby thoroughly loves to be pet and you will often hear him purring up a storm! His foster mom can't say enough about how wonderful and amazing this well-behaved boy truly is. Kittybaby aka "Count Chocula" would make a welcome addition to any family or individual that seeks companionship from

a loyal and affectionate overall sweet cat.



PRETTY GIRL: Introducing Pretty Girl. This golden girl is an older kitty estimated to be a little over ten years old. She was found outside as a stray cat, and it was determined she had already been spayed prior to her arrival. Pretty girl has light and dark brown tiger stripes with white around her face and chin. This sweet, quiet beautiful girl is very low maintenance. She enjoys being pet, as well as the comforts of a cozy, warm bed to snuggle in. Pretty Girl is currently in a loving foster home where she is learning to be around other cats. She loves spending quality time with her foster mom. This relaxed and easygoing gal is a joy to have around. Besides being affectionate, she is social and truly likes people and human interaction. Pretty Girl has been patiently waiting for a forever home to call her own and she would love nothing more than to be the center of your world.

ALL CATS ADOPTED FROM THE COMMUNITY CAT CENTER HAVE BEEN SPAYED/NEUTERED, VACCINATED, TESTED FOR FELV/FIV AND MICROCHIPPED.

If you are interested in adopting any of the cats featured in this article, please submit an application today which can be found in the link below. The CCC will only be accepting pre-approved applicants for meet and greet appointments once the completed application has been received.

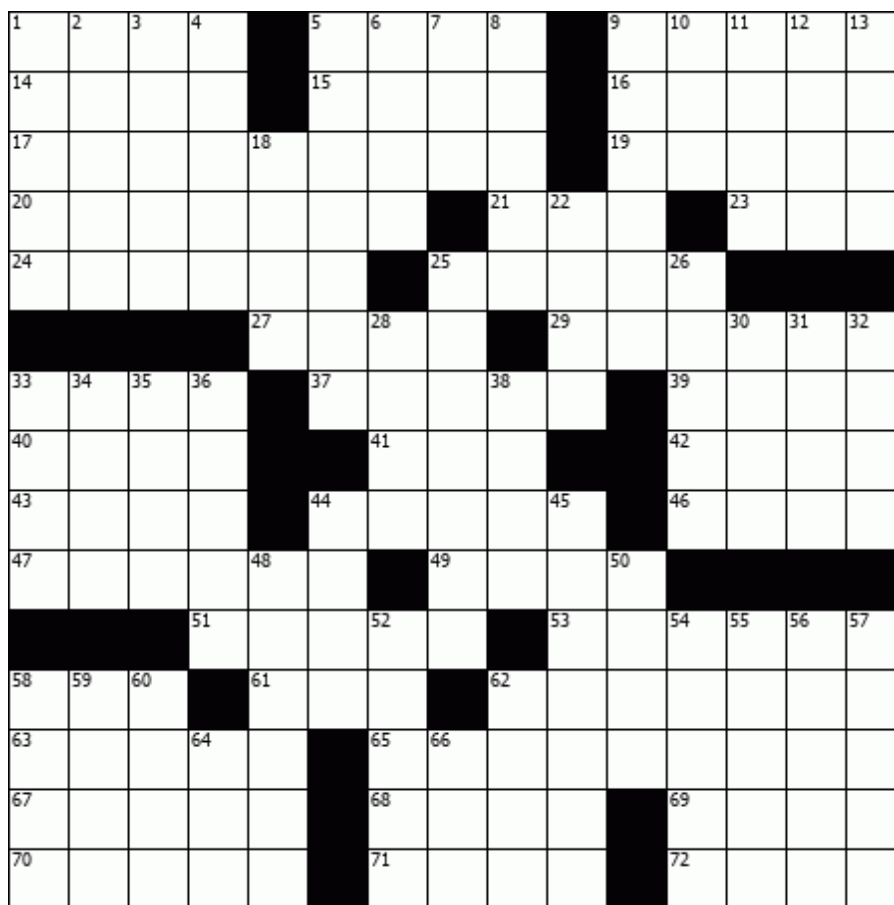
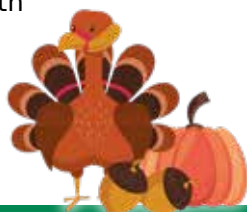
<https://pawswatch.org/adoptions/>

A no-kill shelter is an animal shelter that does not kill healthy or treatable animals even when the shelter is full, reserving euthanasia for terminally ill animals or those considered dangerous to public safety.

Crossword Puzzle

Across

1. Fixed charge
5. ____ Carvey of SNL
9. Throw
14. Still snoozing
15. Equal
16. Back street
17. Common weed
19. Ice ____
20. Dressed
21. Superlative suffix
23. Turf
24. Prepare leftovers
25. Daisy's kin
27. Auction off
29. Incapable
33. Trudge
37. ____ Says
39. Waterfowl
40. Talk wildly
41. Cut wood
42. Poke
43. Bakery hot spot
44. More rational
46. Garment edges
47. Boat basin
49. Thirst quenchers
51. Sorcery
53. Inferior
58. Go wrong
61. Writing instrument
62. Seahawks' hometown
63. Faithful
65. Boat with two hulls
67. Actor ____ Martin
68. Matures
69. Religious ceremony
70. Curved letters
71. Indefinite number
72. Gush forth



Down

- | | | |
|----------------------------|------------------------|--------------------------------|
| 1. Speed trap device | 22. Stupefy | 48. Italian seaport |
| 2. Ease up | 25. Yearly publication | 50. Stitched line |
| 3. First extra inning | 26. ____ Waldo Emerson | 52. Native Peruvians |
| 4. Comedian ____
Murphy | 28. ____ Marie Presley | 54. Leading actors |
| 5. Removes | 30. Tedious one | 55. Undress |
| 6. Enthusiastic | 31. Hover | 56. Make joyous |
| 7. New (prefix) | 32. Terminates | 57. Subscribe again |
| 8. Frank and Rice | 33. Seniors' dance | 58. If not |
| 9. Hurry | 34. Volcanic emission | 59. Spoils |
| 10. Antlered animal | 35. Concluded | 60. Hearty breads |
| 11. Lamenting cry | 36. Jeans fabric | 62. Flower stalk |
| 12. Presidential power | 38. Had creditors | 64. Park or Madison
(abbr.) |
| 13. Watched | 44. Wise person | 66. Gone by |
| 18. Significant times | 45. Set free | |

Answers to puzzle on page 42



PETS OF THE MONTH

This is momma cat Juno, as well as two of her babies, Mocha and Storm. Her owner spent over a month working on trapping her and her three kittens. The third kitten is in a foster home getting socialized to get adopted out in the future.



Simba was adopted from Scruffy Paws a few months after his own lost her 18-year-old cat Belle. His owner says, "Simba rescued me."



Sarge is a 3-year-old Cavalier King Charles Spaniel, owned by *Smithfield Times'* very own Sydney Briggs! He loves belly rubs, cuddling, and is super playful. His favorite treats are whipped cream and ice cubes, and he loves going on walks!



Tailor is a staple at her local bank! She was given her name because she "mended her owner's hearts."



We LOVE pets at *The Smithfield Times*. Let's celebrate our furry, squirmy, or scaley friends every month. Submit a brief description to and photo brittni@smithfieldtimesri.net to be featured in the next issue of the magazine. Submissions might also be used on our Instagram.



Greenville Public Library

573 Putnam Pike, Greenville, RI 02828
Contact: Cassie Patterson • 401-949-3630 ext 117
greenvilleasstdirector@gmail.com • greenvillelibraryri.org



Friends of the Library Holiday Raffle
Tickets on sale November 20 – December 9

Children's Events

Storytimes Week of November 12 –December 18
Crafternoon: November 8 at 4:15 pm Ages 5-10
Create a fun craft with library friends.
Children's Book Week Character Scavenger Hunt:
November 6-12
Free Play Fridays: November 3, 10, 27, 24
from 10:00 am – 12:00 pm
American Girl Book Club: November 14 at 4:15
Grades 3-5
Magic Tree House Book Club: November 15 at 4:15
Grades 2nd and 3rd
Sensory Storytime: November 18 at 2:00 pm
Ages 5-10
Paws to Read: November 20 at 6:00 pm
Harvest Make it Take It Craft: November 22
Children's Matinee Movie: November 29 at 4:15
Ages 5-10

Teen Events

Magic: The Gathering (Grades 6-12)
Monday, November 6, 6:00-8:00 pm
Teen Take & Make: Mini Journals
Kits available on Tuesday, November 7
Write RI Workshop (Grades 7-12)
Wednesday, November 8, 6:00-7:00 pm
Drop-in Volunteering: Caring Cards (Grades 6-12)
Thursdays, November 9 & 30, 3:30-4:30 pm
Teen Advisory Board (Grades 6-12)
Monday, November 13, 6:00-7:00 pm
Cozy Craft: Scrapbook Leaf Art (Grades 6-12)
Thursday, November 16, 3:30-4:30 pm
Let's Read S'more Book Group (Grades 6-12)
Monday, November 20, 6:00-7:00 pm
The Middles: Game Night (Grades 4-6)
Monday, November 27, 6:00-7:00 pm
Virtual Community Service Hours (Grades 6-12)

Adult Events

Featured Event – Fall Tea & Treat Fundraiser
With a special presentation by Tom D'Agostino and
Arlene Nicholson
Sunday, November 5 at 2:00 pm
Mystery Book Club
Tuesday, November 7 at 1:30 pm
Coffee & Books
Wednesday, November 8 at 10:30 am
Picnic Table Reads Book Club
Thursday, November 16 at 1:00 pm
Home Sweet Home Book Club
Monday, November 27 at 6:30 pm
Virtual Book Chat
Thursday, November 2 at 6:00 pm
Dungeons & Dragons for Adults
Thursday, November 2 at 6:00 pm
An Artful Conversation with ... Thea Ernest
Thursday, November 9 at 6:30 pm
Monday Matinee
Monday, November 13 at 2:00 pm
DIY Book Page Wreath
Wednesday, November 8 at 6:00 pm

National Novel Writing Month

**Reducing Stress This Holiday Season Through
Meditation** with Dr. Alan Post
Wednesday, November 29 at 6:30 pm

Bone Builders

Every Monday at 11:00 am
Every Friday at 1:30 pm
Drop-in, no registration required!

Knitting Mavens

Every Tuesday at 6:00 pm

Exhibits:

John Chamberlain | Quilts | Main Gallery
Camille Gregorian | Mixed Media | Friends Wall



East Smithfield Public Library

50 Esmond Street, Smithfield, RI 02917
Contact: Frank Floor – 401-231-5150 x5;
Bethany Mott – 401-231-5150 x2



Juvenile Programming:

Arts and Crafts Club – Monday, November 27th from 4:00 p.m. to 5:00 p.m.

“Books Are Fun!” Book Group – Thursday, November 9th from 4:30 p.m. to 5:30 p.m.

Bookworms Book Group – Thursday, November 2nd from 4:30 p.m. to 5:30 p.m.

Family Story Time – Saturday, November 18th @ 10:30 a.m.

“Grab and Go” Pumpkin Craft – Saturday, November 4th at 10:00 a.m.

Kindergarten Countdown – Thursday, November 16th from 6:30 p.m. to 7:15 p.m.

Middle School Book Group – Wednesday, November 8th from 3:30 p.m. to 4:30 p.m.

Pajama Story Time – Thursday, November 30th at 6:30 p.m.

Preschool Story Time (children ages 3 to 5 years old) – Wednesday mornings from 10:30 a.m. to 11:00 a.m.

Tiny-Tots Story Time (children 18 months to 3 years) – Tuesday mornings from 10:30 a.m. to 11:00 a.m.

Young Adult Programming:

Book Buffet – Thursday, November 9th at 3:00 p.m.

Discover Maker Cart – Wednesday, November 8th, 15th, 22nd, and 29th from 3:30 p.m. to 5:00 p.m.

Doodle Day – Monday, November 20th @ 5:00 p.m.

High School Book Club – Tuesday, November 14th at 4:30 p.m.

Study and Snack – Tuesday, November 7th @ 4:30 p.m.

Write Night – Every Wednesday of this month at 5:00 p.m.

Adult Programming:

Adult Craft – Monday, November 13th @ 5:30 p.m.

Card Club – Thursday, November 2nd @ 5:30 p.m.

Coded Robots Roll – Tuesday, November 14th @ 3:30 p.m.

Cricut Club – Saturday, November 4th and Saturday, November 18th @ 11:00 a.m.

Craft – Mugs – Tuesday, November 28th @ 6:00 p.m. or Wednesday, November 29th @ 11:00 a.m.

Drop In Tech Help – Every Monday at 11:00 a.m.

Fantasy Book Club – The Chalice of the Gods by Rick Riordan – Monday, November 27th at 6:00 p.m.

Introduction to the Cricut Maker 3: Heat Transfer Vinyl – Friday, November 3rd at 4:00 p.m.

Introduction to the Cricut Maker 3: Basic Vinyl –

Thursday, November 9th from 5:00 p.m. - 6:00 p.m.

Introduction to the Cricut Maker 3: Infusible Ink –

Thursday, November 16th from 5:00 p.m. - 6:00 p.m.

Learn in the Makerspace – Monday, November 13th from 2:30 to 3:30 p.m.

Learn to Play – Lorcan – Tuesday, November 21st from 5:00 – 6:00 p.m.

Matinee Movie – Wednesday, November 1st at 1:00 p.m.

LEGO Brick Films Tuesday, November 28th @ 6:00 p.m. – Lights ... Camera ... Action!

Meet Our Laser Machine – Friday, November 10th and Friday, November 24th @ 4:00 p.m.

Tabletop Game Night – Thursday, November 16th @ 6:00 p.m.

3Doodler: Learning How to Draw in 3D! – Tuesday, November 7th and 21st from 3:30-5:00 p.m.

3-D Print Studio – Monday, November 6th and 13th @ 6:30 p.m.

3DPrinting Design: 3D Printing: Creating 3D Models with Tinkercad – Monday, November 20th and 27th at 6:30 p.m.

Virtual Game Night – Every Thursday at 6:00 p.m.

Walk & Talk Chat – Thursday mornings @ 11:00 a.m.

FRIENDS OF THE LIBRARY NEWS:

Holiday Bazaar Fundraiser – Lots of Holiday decorations for sale along with sparkling costume jewelry, White Elephant table, and knitted handmade items. Also, a Penny Social Raffle including a microwave oven, a bike, and a Weber table top grill. Hours are Friday,, December 1st from 11:00 a.m. to 5:00 p.m. and Saturday, December 2nd from 10:00 a.m. to 2:00 p.m. On Monday, December 4th from 10:00 a.m. to 12:00 noon, all remaining merchandise will be sold at ½ price. All proceeds go to support the library.

Little Free Food Pantry – As we enter the cold weather season, many families will struggle to meet their basic needs. Please consider making a food or monetary donation to the library food pantry.

The FOL can be reached via email at friends.east.smithfield.library@gmail.com or you can leave a message for Catherine Lynn at the Circulation desk.

Obituaries



Norma Irene Corley
9/25/23
www.andersonwinfield.net



Albert F. Marz, D.O.
9/25/23
www.andersonwinfield.net



Charles W. Harris
9/28/23
www.thequinnfuneralhome.com



Ryan S. Monroe
9/28/23
www.thequinnfuneralhome.com





Mabel E. Ogden
9/29/23
www.andersonwinfield.net

Answers to Crossword Puzzle from page 38.

R	A	T	E		D	A	N	A		H	E	A	V	E
A	B	E	D		E	V	E	N		A	L	L	E	Y
D	A	N	D	E	L	I	O	N		S	K	A	T	E
A	T	T	I	R	E	D		E	S	T		S	O	D
R	E	H	E	A	T		A	S	T	E	R			
			S	E	L	L		U	N	A	B	L	E	
P	L	O	D		S	I	M	O	N		L	O	O	N
R	A	V	E		S	A	W				P	R	O	D
O	V	E	N		S	A	N	E	R		H	E	M	S
M	A	R	I	N	A		A	D	E	S				
			M	A	G	I	C		L	E	S	S	E	R
E	R	R		P	E	N		S	E	A	T	T	L	E
L	O	Y	A	L		C	A	T	A	M	A	R	A	N
S	T	E	V	E		A	G	E	S		R	I	T	E
E	S	S	E	S		S	O	M	E		S	P	E	W

The Smithfield Times

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Fall at Jaswell's Farm



Photos by Joe Siegel

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