

November 13, 2020



THE VILLAGER





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Thank you to Dina Glantz for contributing the cover photo, which was taken on the north side of our community. The Villager welcomes photo contributions for cover consideration. Submissions must be emailed as high-resolution jpeg images to cking@oronoquevillage.com



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OVTD PRESIDENT'S MESSAGE

REPORT ON THE OCTOBER 27 OVTD BOARD MEETING

By OVTD President Linda Libertino



This was our third teleconference/video OVTD meeting. Due to the Corona virus, we are unable to have a safe in-person meeting.

The agenda included the presentation of Committee reports, distribution of Road Committee recommendations for aesthetics improvement and establishing a road signage standard to be

considered during our next meeting on Jan. 26, 2021.

We were most fortunate that Tropical Storm Isaias, which occurred on Aug. 4, did not cause more damage in the Village. Director of Maintenance Operations Mark Rhatigan reported that we, unfortunately, lost 60 trees, but only one building had minor roof damage due to a tree falling on it. I want to highly compliment Mark and his entire team, who worked tirelessly for weeks to clean up all the fallen trees and debris. Most importantly, none of our residents or staff were injured in any manner and we are very grateful for that.

Pete Penny, Road Committee chairperson, has formed a subcommittee to accomplish one of our goals this year, which is to determine how we might restructure some of the Oronoque street signs. Tom Aubin and Jonathan Towle were selected to co-chair and they have spent many hours investigating all the road signs throughout the community to develop a standard.

The paving schedule for this year has been completed and several residents have contacted me to report the excellent work accomplished by Burns Construction. I thank Mark Rhatigan, again, for meeting the goals set by my predecessor, Bill Tanski, and for bringing these community improvements to fruition.

Another goal for this year was to review long-range



Top, former Atria property before cleanup.

Above, former Atria property after cleanup.

planning of our infrastructure and Pete Penny will be reporting on the study completed in this area.

Recently, I met with Mayor Laura Hoydick and her chief administrative officer, Chris Tymniak, regarding the Oronoque Lane improvement areas that are part of our goals for 2020-2021.

Both the Mayor and Chris were very receptive to solv-

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ing the areas I outlined; the Aquarian Pump building and its grounds are being addressed by Chris, and he is contacting the Water Company directly. The former Atria property (now known as Spring Village at Stratford) with trees growing into the roadway has been totally cleared. It is such a huge enhancement to this area and provides much better visibility for those who drive and walk up the hill.

Recently, I organized a meeting with newly elected OVCA President Lee Shlafer and Fred Rodriguez. I wanted to personally congratulate Lee on her new role and to say that I am looking forward to working with her over the balance of my term. It was a good meeting and we hope to continue the dialogue.

Our OVTD meetings are held quarterly on the fourth Tuesday of the month. We will meet next at the start of 2021. Before I sign off, I would like to extend a happy, healthy and safe holiday season to all.

It has been a busy five months. Thank you, again, for the opportunity to serve you as president of the Tax District.

To quote Will Rogers, "Even though you are on the right track – you will get run over if you just sit there." I assure you that the Tax District directors are not sitting. We are hard at work as a team and continue to make progress in strengthening this community. 

NOTICE FROM THE OVCA TREASURER

The Oronoque Village Condominium Association financial statements for the fiscal year ending June 30, 2020, are on file for public inspection, during normal business hours, in the Oronoque Village Condominium Association Office, 600 North Trail, Stratford, CT.

Kenneth Colman, Treasurer

NOTICE FROM THE OVTD TREASURER

The Oronoque Village Tax District financial statements for the fiscal year ending June 30, 2020, are on file for public inspection, during normal business hours, in the Oronoque Village Tax District Office, 600 North Trail, Stratford, CT.

Thomas Becker, Treasurer



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The Arts Guild's virtual art exhibit, showing on OVTV (Channel 591), includes sculpture by Pat Buchina (left) and a painting by Fred Brideschge (right).

THE ARTS GUILD PRESENTS 'HOME ALONE TOGETHER,' A VIRTUAL EXHIBIT

By Barbara Stewart ~ Photos by Peter Feick

Are you missing the Galerie OV art shows? The Arts Guild has good news! After missing two quarterly art exhibits due to the pandemic, we are very excited to offer a new exhibit to be shown on OVTV (Channel 591.)

This show, titled "Home Alone Together," is composed of artwork done by residents during the pandemic shut down. All mediums were welcomed and we received 30 pieces of beautiful art including paintings, fabric art, metal work, sculptures, cut paper and photographs.

On Oct. 7, OV artists brought their works to the NCB front entrance where it was photographed by Peter Feick. It was then organized into a video presentation by Ray Vermette and given to Carol King, who uploaded the video to the Oronoque TV channel 591 for everyone to enjoy. To view the show, you can tune in daily either at 10:30 a.m. or 3:30 p.m. Through Nov. 22, the video will be shown twice in succession during each time frame. The exhibit will run for a minimum of three months.

Hopefully, we will all be able to gather together again in-person next year, but for now enjoy our virtual show.

Participants in the show are: Lynette Steinfeldt, Peter Feick, Carole Guglielmino, Ulla Adema, Barbara Rosner, Kathleen Wells, Mary W. von Ziegesar, Patty Buchina, Karen Zimmerman, Jeanette Caron, Annie Smith, Ed Stabile, Jerry

Reece, Ginny Brown, Fred Brideschge, Bonnie Usinger, Mirtha de la Reza, Bob Collins, Anita Cody, Pearl Spodick, Kathleen Toombs, Cheryl Comen, Jeffrey Sells, Kitty Olsen, Ray Vermette, Barbara Stewart, Ivy Tencer, Barbara Dierolf, Betty Mulholland and Wendy Swain.



NOTICE TO MINI FARMERS

All mini farms should be cleaned up and turned over by Monday, Nov. 16. You may pay your dues for 2021 now for \$18. After Jan. 1, dues will be \$20.

Make your checks payable to OV Mini Farm and include the plot number on your check. Deposit check at the Business Office by using the outside slot.

If you would like to receive emails regarding mini farms, please provide your email address.

Dear Residents:



Before the change of season becomes too hectic, please consider recognizing our dedicated staff members with a contribution to the Employee Appreciation Fund.

The contributions reflect how much we appreciate the hard work and the commitment of our staff. Each day, the employees tend to the multiple needs of a vast and diverse community. This is a once-a-year opportunity to say “Thank you for jobs well done.”

To contribute, please drop off checks made out to OVCA Employee Appreciation Fund and place in the dropbox at the North Clubhouse, 600 North Trail, before the deadline of December 18.

Thank you for your consideration!

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FEATURE: OV OFFERS ON-SITE FLU SHOT CLINIC



Above, Eileen Cain (left) and Diane Pivrotto (right) were among the residents who took advantage of the on-site flu shot clinic presented by the Oronoque Village Business and Maintenance Offices on Oct. 28. Top photo, Approximately 80 people signed up for the drive-through clinic, which was held under the North Clubhouse portico.

Nearly 80 Oronoque Village residents took advantage of the on-site drive-through flu vaccine clinic held at the North Clubhouse on Oct. 28.

The clinic, organized and overseen by the Oronoque Village Business and Maintenance Offices, was conducted in partnership with the CVS Pharmacy in Shelton.

Due to the pandemic and the building closures, the Men's Club was unable to offer residents this service as it has done in years past.

According to the Stratford Health Department, getting a flu shot is the safest way to prevent possible flu-related complications. Getting a flu vaccine can also save health-

care resources for the care of patients with COVID-19.

The Center for Disease Control reports that flu vaccine prevents millions of illnesses and flu-related doctor's visits each year. For example, during 2018-2019, flu vaccination prevented an estimated 4.4 million influenza illnesses, 2.3 million influenza-associated medical visits, 58,000 influenza-associated hospitalizations and 3,500 influenza-associated deaths.

During seasons when the flu vaccine viruses are similar to circulating flu viruses, flu vaccine has been shown to reduce the risk of having to go to the doctor with the flu by 40 percent to 60 percent.

OV

WORK BY THE WRITER'S GROUP

TO GIVE THANKS?

By Elisabeth Breslav

I never thanked the man who pointed me in the direction my life was to take. Both of my parents had left school and started working after sixth grade, and they wanted a better life for their children. They had decided that, unlike my father who drove a delivery truck, my brother was to learn a real profession and study tool and die-making at a trade school in the city. As for me, it was understood that I was never to become a maid or a cleaning woman like my mother, and my father agreed with her that a Home Economics diploma would open up opportunities for me that she never had.

What changed my direction was the insistence of the principal of our elementary school that nobody had a right to "waste a good brain," and he assured my parents that I possessed a good brain. To convince them, he began keeping me after school for extra math assignments and he gave me French lessons that I thought were fun, so that I naturally made rapid progress.

Mr. De K. had a complex Dr. Jekyll-/ Mr. Hyde-type personality. On the one hand he would give endless hours of his personal time free of charge to help bright students reach their fullest possible potential, while on the other hand he made slower learners cringe in embarrassment by ridiculing and belittling them in front of the whole class. His own son, a classmate of mine in sixth grade, regularly incurred the principal's wrath and not infrequently was reduced to tears under his father's violent, scathing outbursts.

Looking back, I can't help but wonder how much damage was done to the pupils who suffered this educator's verbal abuse over the years. At the same time, I have to acknowledge that I would never have attended one of the

two top schools in Amsterdam without his guidance. At the end of its six-year curriculum I would be able to read Latin and Greek texts, be familiar with Egyptian, Greek, and Roman mythology and Western civilization. I would speak French, German and English. When the time came to apply for admission to this exclusive and very expensive institution, Mr. De K. tutored me for the entrance exam and arranged for a partial scholarship from our town to supplement the grant I received from the school itself.

It was not until the end of the war that we discovered this principal was a member of the Dutch Nazi party, although there seems to be no record indicating pro-German activities other than appearing in his black uniform at political rallies. Even so, like all party members, he was rounded up and put in prison after the liberation, and his wife called on the parents of former students with a petition for his release.

She rang our doorbell and spoke to my mother, reminding her how much the principal had done for me. To this day, I am grateful I was not home at the time. I detest Nazis, but this man changed my life, and to me either refusing or granting the request for support seemed an impossibly difficult decision to make. Not so to my mother, whose value system, at least outwardly, always seemed to enable her to navigate resolutely between right or wrong, good or bad. Her answer to the wife was, "Your husband did indeed take great interest in my daughter's education and our family is grateful for his help. But he also chose to be on the side of the enemy, and for that he must take his punishment." She did not sign the petition, and I understand that no one else did.

Mr. De K. spent six months in prison. A broken, embittered man upon his release, he never taught school again.

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FEATURE: TURKEY TALK

In preparation for the Thanksgiving on Nov. 26, the Villager is providing a few tips for preparing a whole roast turkey for your holiday meal.

How To Thaw A Turkey

Safely thawing your frozen turkey is one of the most important steps in your meal prep. Refrigerator thawing is preferred and the least labor-intensive but requires more time. Cold water thawing takes less time but requires more attention.

Refrigerator Thawing Directions

Thaw breast side up, in an unopened wrapper on a tray in the fridge (40 degrees F or below).

Allow at least one day of thawing for every four pounds.

Keep turkey in original wrapper and place on tray.

Use within four days after thawing.

Cold Water Thawing Directions

Thaw breast side down, in an unopened wrapper, with enough cold water to cover your turkey completely.

Change water every 30 minutes and if turkey cannot be completely covered, rotate every 30 minutes to keep the turkey chilled.

Estimate a minimum thawing time of 30 minutes per pound.

Regardless of which method you choose, never thaw a turkey at room temperature. If you're running low on time, try a fresh whole turkey.

How To Marinate A Turkey

Marinades are a great way to add a burst of flavor to perfectly cooked turkey breasts, tenderloins and other turkey cuts. Whether you want a tangy twist or a spicy surprise, marinades are simple to prepare and don't require days of preparation.

When using a marinade be sure to follow these general rules:

If the marinade recipe requires you to heat the ingredients, be sure to let the heated marinade cool to room temperature before pouring it over your turkey.

For recipes that call for a short marinating time, make the marinade several hours in advance to develop a full flavor.

Keep your marinating meat covered and in the refrigerator.

Use a sealable container or plastic bag that is large enough to position the food in a single layer, and turn to coat all sides.

Use $\frac{1}{4}$ to $\frac{1}{2}$ cup of marinade for every 1 to 2 pounds of meat.

Marinate meat for 2 to 8 hours. The longer you marinate, the stronger the flavor.

Discard any leftover marinade that has touched raw meat.

Do not marinate poultry for longer than 8 hours (otherwise the meat's fibers will begin to break down, resulting in a mushy texture). Also, do not reuse marinades.

How To Brine A Turkey

Brining is similar to marinating, but is primarily focused on moistening the meat as opposed to adding flavor. Brining your turkey prior to cooking will help ensure you end up with a deliciously moist and flavor-packed turkey.

Tip: As a rule of thumb, you should brine your turkey 45 to 60 minutes per pound.

Brining Steps

The first step in the process is selecting a brine recipe for a juicy, flavorful turkey that works for any occasion. Once you've selected your brine you'll need to:

Purchase a fresh turkey to eliminate the need to thaw, or completely thaw a frozen turkey.

The night before roasting, remove the giblets and turkey neck.

Rinse the turkey inside and out.

Prepare your brine. Be sure to mix ingredients until all of the salt is dissolved. If your brine is heated, be sure to cool it to room temperature before brining.

Place your turkey, breast down, in a large container made of food-grade plastic, stainless steel, glass, or a brining bag. Be sure the container will fit in your fridge.

Add brine, covering the entire turkey.

Place in the refrigerator for the specified period of time.

Remove turkey from brine after recommended time.

Rinse and pat dry with paper towels. Cook turkey as desired.

Cooking a Turkey with Stuffing

If you decide to cook your stuffing in your turkey, follow these simple steps to prepare and cook it properly.

Prepare your stuffing using only cooked ingredients. Use sautéed vegetables, cooked meats or seafood, etc. Use pasteurized egg products, not raw eggs.

Place the prepared stuffing in the turkey just before roasting. (Stuffing the night before could cause food-borne illness.)

Stuff both the neck and body cavities of a completely thawed turkey, allowing $\frac{1}{2}$ to $\frac{3}{4}$ cup of stuffing per pound. Don't pack stuffing too tightly, as it may cause uneven cooking.



When preparing a whole turkey for the oven, return the legs to the original tucked position if they were untucked for stuffing. Turn the wings back to hold the neck skin in place. (Tucking the wings helps to stabilize the turkey in the pan and while carving.) If you are stuffing a whole turkey breast you can skip this step.

Stuffing should be 165°F in the center when done.

Roasting Fresh or Frozen Whole Turkeys

Roasting a whole turkey is easier than you think. Just follow these simple instructions for a fresh or thawed turkey:

Preheat oven to 325° F. Drain juices and pat dry with clean paper towels.

Place turkey breast side up on a flat rack in a shallow roasting pan 2 to 2½ inches deep.

Roasting Tip: If you don't have a rack, crumple aluminum foil into a coil or use vegetables like carrots to keep your turkey off the bottom of the pan.

Turn the wings back to hold the neck skin in place. (Tucking the wings will help stabilize the turkey in the pan and when carving) Brush or spray skin lightly with vegetable or cooking oil for best appearance.

Insert an oven-safe meat thermometer deep into the lower part of the thigh without touching the bone. When the thigh is up to temperature, and if the turkey is stuffed, move the thermometer to the center of the stuffing.

Place your turkey in the oven.

When the turkey is about ⅔ done, loosely cover the breast with a piece of foil to prevent overcooking.

Your turkey is done when the temperature with a meat thermometer is 180° F in thigh and 170° F in breast or stuffing.

Lift turkey onto platter, and let stand for 15 minutes before carving.

How To Carve A Turkey

Knowing the right techniques to carve up a turkey will take you from an eager eater to an experienced expert.

Carving tip: Carving always begins with the utensils. Use a sharpened, straight-edge knife and carving fork.

Carving the Breast

First, allow your cooked turkey to sit for about 20 minutes before starting to carve.

Beginning halfway up the breast, slice straight down with an even stroke.

When the knife reaches the cut above the wing joint, the slice should fall free on its own.

Continue to slice breast meat by starting the cut at a higher point each time.

Drumsticks

Cut the band of skin holding the drumsticks.

Grasp the end of the drumstick, place your knife between the drumstick/thigh and the body of the turkey, and

Whole Turkey Cooking Times, Regular Oven, 325°		
Weight	Cook Time (Unstuffed)	Cook Time (Stuffed)
6-7 lbs.	2-2½ hrs.	2¼-2¾ hrs.
7-10 lbs.	2½-3 hrs.	2¾-3½ hrs.
10-18 lbs.	3-3½ hrs.	3¾-4½ hrs.
18-22 lbs.	3½-4 hrs.	4½-5 hrs.
22-24 lbs.	4-4½ hrs.	5-5½ hrs.

cut through the skin to the joint.

Remove the entire leg by pulling out and back, using the point of the knife to disjoin it.

Separate the thigh and drumstick at the joint.

Wings

Insert a fork in the upper wing to the steady turkey.

Make a long horizontal cut above the wing joint through the body frame.

The wing can be disjoined from the body, if desired.

Food Safety Essentials

If it touches raw meat, you'll need to clean it—before and after you prep. Wash all of the following with hot water and soap:

Counters

Cutting boards

Platters and plates

Utensils (including the meat thermometer)

Don't forget to frequently wash your hands with soap or sanitizer for at least 20 seconds.

To prevent cross-contamination, keep your raw turkey products separated from other foods at all times.

This includes:

Your shopping cart and grocery bags

Your refrigerator

Anything you use to prepare (counters, cutting boards, utensils, etc.)



Source: Butterball.com

OV SNAPSHOTS



Thanks to our contributing photographers for submitting these seasonal shots:

Top left, Dick Steinfeld. Top right, Sue Schettini.

Above left, Duane Anderson. Above right, Sue Schettini.

Left, Deborah Aubin. Right, Benson Snaider.

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BEYOND THE VILLAGE

The Orange Historical Society maintain three historical buildings: Stone-Otis house, Bryan-Andrew and The Academy.

The Stone-Otis House, at 615 Orange Center Road, is open by appointment. The Academy and Antique shop, at 605 Orange Center Road, are open Saturdays from 10 a.m. to 3 p.m. The Bryan-Andrew House, at 131 Old Tavern Road, is open by appointment. The Bryan-Andrew house can accommodate groups and families for meetings and celebrations bringing food and beverages of choice.

The Academy also houses the Mary Rebecca Woodruff Research Center, which is the largest repository of Orange Historical materials. Appointments can be made for scholarly research visits. To make appointments, email orangehistorical@yahoo.com or call 203-795-6106.

The Academy Antique Shop offers collectibles in all price ranges. Political pins, vintage postcards and a newly acquired collection of a collection of Victorian perfume bottles are among the offerings.

Founded in 1964, the Orange Historical Society strives to collect and preserve those items of history that pertain to the settlement of Orange as well as the surrounding area.

For more information, visit www.orangehistory.org.

The Museum of Contemporary Art (MoCA) in Westport is showing "World Peace" through Jan. 17, 2021.

Curated to appear together for the first time, the works in "World Peace" reflect the culture of identity, and the divided and fractured political climate of America's past and present. This timely and compelling multimedia exhibition contains photography, sculpture, video, site-specific installations, works on paper and protest art that address the culture of American politics. The group show features both local and world-renowned artists.

Showcased artists include Enrico Baj, Robert Beck, Huma Bhabha, Nayland Blake, Jennifer Bolande, Alexander Calder, Class Action Collective, Renee Cox, Catharine Czudej, Jessica Diamond, Marcel Dzama, Naiad Einsel, Mark Flood, Richard Frank, Nicholas Galanin, Richard Hamilton, Spencer Heyfron, Jonathan Horowitz, Corita Kent, Glenn Ligon, Marilyn Minter, Cady Noland, Spencer Platt, Wendy Red Star, Tabor Robak, Lorraine Schneider, Taryn Simon, Devin Troy Strother, Tracy Sugarman, Frank Thiel, Hank Willis Thomas, Bill Traylor and Julia Wachtel.

The exhibition showcases how art has served as a form of social activism for generations. Particularly in the past four years, art has played an integral role in protests sur-

rounding social injustice, #MeToo, climate change, and gun violence. In an unprecedented time of polarization, World Peace examines the myriad political issues facing our society. The impetus for the exhibition came before the COVID-19 pandemic and racial justice protests, but these events have compounded our volatile atmosphere. As Americans struggle to find common ground, "World Peace" generates examination, dialogue and change.

For information, visit www.mocawestport.org or call 203-222-7070. The gallery is located at 19 Newtown Turnpike.



Nicholas Galanin's "Things Are Looking Native, Native's Looking Whiter," a giclée, is on view at MoCA in Westport.

The North Haven Holiday Welcome Craft Festival will take place at the Best Western Plus, 201 Washington Ave., on Sunday, Nov. 15, from 11 a.m. to 5 p.m. Admission is free.

The show is presented by Artisans Alliance, a craft show promotion business committed to presenting a comprehensive schedule of indoor and outdoor craft shows.

For more information, visit <http://www.ctcraftshows.com> or call 203-414-7299.

The Essex Steam Train & Riverboat proudly presents its newest holiday adventure and invites you and your family to experience its first-ever, Reindeer on the Rails!

Guests will enjoy a safe, socially distanced one-hour journey through the lower Connecticut River Valley. Navigate through a whimsical evergreen and candy cane forest as you walk to your boarding location. Once aboard the train, kids will don their festive reindeer antlers (a gift from Rudolph himself!), piece together a fun Christmas craft ornament and write a letter to Santa to be stamped and mailed at The Reindeer Express Post Office before departing Essex Station at the conclusion of each visit.

A table will be set with a continental family-style breakfast or lunch while coffee, bottled juice and cocoa will be served to order. And don't you worry.... even though Santa needs to keep himself at a safe social distance in order to ensure safe travels to so many homes on Christmas Eve, it is expected that he will be take a break from his workshop and make a grand appearance outside to say hello.

For information, visit www.essexsteamtrain.com or call 860-767-0103.

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Leave in Mail box of: Sharon Levinson 608B Erie Lane

or Barbara Brown 122A Cayuga Lane

Name: _____

Address: _____

Phone: _____ Email: _____

Number of Cards: _____ Amount Enclosed: \$ _____



The OV Book Club will meet on Wednesday, Dec. 2, at 2 p.m.
via [GoToMeeting.com](https://www.gotomeeting.com) to discuss *Little Women* by Louisa May Alcott

The book for Book Club December meeting is *Little Women*, a novel by American author Louisa May Alcott, published in 1868. Following the lives of the four March sisters, the novel details their passage from childhood to womanhood and is loosely based on life of the author and her three sisters. *Little Women* was an immediate commercial and critical success with readers.

Little Women has the grace and charm of the 18th century and is a sparkling look into the fascinating world of girls as they become women. Good read for people of all ages for it gives many lessons on life that society has today.



**House and Garden
is sponsoring a
village wide**

FOOD DRIVE

**For Sterling House
Food Pantry**

Saturday, November 14th, 2020

10 am to 2 pm

**NCB Front
Under The Portico!**

**Drive up and we will unload
your food donations.**

NON-Perishable Items ONLY!

***Bins will be left out until
Wednesday Nov 18th, 2020 for
additional donations!***

**Checks also appreciated,
made out to
Sterling House Food Pantry**

**PLEASE
wear a mask!**



Questions? Call Debbie Grosso 203-380-2468

Sterling House
COMMUNITY CENTER 2020 Holiday
TOY DRIVE
& Adopt-a-Family Program

In partnership with the
*Stratford Junior
Woman's Club*

Please help Sterling House help those in need!

Donate a new, unwrapped toy to our Toy Drive, or sign up to Adopt a Family!

Most Requested Items

Star War Toys

Board Games (all ages)

Arts and Crafts (all ages)

Books and puzzles (all ages)

Sports Equipment (all ages)

Hatchimals and LOL Surprise Dolls

Barbies and Accessories

Avengers

Slime

Make-up/Nail Polish

Costume Jewelry/watches

Hair accessories and hair products

Hats/gloves (all ages)

Superheroes Dress Up Clothes

Action Figures (all ages)

Anything Legos (all ages)

Interactive Educational Toys for
toddlers and pre-school age

Gift cards or monetary donations also accepted

A donation box is located at NCB through Dec. 10

If you are interested in adopting a family...

Please call (203) 378-2606 ext. 350 or email toydrive@sterlinghousecc.org for more information

 /SterlingHouseCommunityCenter

 @sterlinghousecc

 @sterlinghousecc

www.sterlinghousecc.org | (203) 378-2606 | 2283 Main Street, Stratford, CT 06615

Sam's Liquors

ORONOQUE SHOPPING PLAZA

7365 MAIN STREET • STRATFORD, CT 06614
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-  FOUR ROSES YELLOW (750ML) **\$19.99**
-  HIGH WEST DOUBLE RYE (750ML) **\$29.99**
-  JAMESON (1.75L) **\$51.99**
-  JOHNNIE WALKER BLACK (1.75L) **\$61.99**
-  DEWAR'S WHITE LABEL (1.75L) **\$34.99**

RUM

-  BACARDI SUPERIOR (1.75L) **\$19.99**
-  MOUNT GAY (1.75L) **\$34.99**

VODKA

-  CHOPIN VODKA (750ML) **\$26.99**
-  SMIRNOFF VODKA (1.75L) **\$19.99**
-  TITO'S VODKA (1.75L) **\$27.99**

TEQUILA

-  LUNAZUL AÑEJO (1.5L) **\$39.99**
-  LUNAZUL BLANCO (1.5L) **\$39.99**

BUBBLES

-  CLICQUOT YELLOW (750ML) **\$49.99**
-  MIONETTO PROSECCO (750ML) **\$13.99**

WHITE WINE

-  KRIS PINOT GRIGIO (750ML) **\$11.99**
-  LA PLAYA (1.5L) **\$10.99**
-  GIESEN SAUVIGNON BLANC (750ML) **\$10.99**
-  KENDALL JACKSON CHARDONNAY (750ML) **\$10.99**
-  RELAX RIESLING (750ML) **\$8.99**

RED WINE

-  MEIOMI PINOT NOIR (750ML) **\$17.99**
-  CONUNDRUM RED (750ML) **\$19.99**
-  HESS SELECT CABERNET (750ML) **\$15.99**
-  THE PRISONER RED BLEND (750ML) **\$51.99**
-  CHARLES SMITH VELVET DEVIL MERLOT (750ML) **\$11.99**
-  JOSH CABERNET (750ML) **\$11.70**
-  BONANZA CABERNET (750ML) **\$20.99**

**Home Is Safe . . .
And we can help keep you there!**

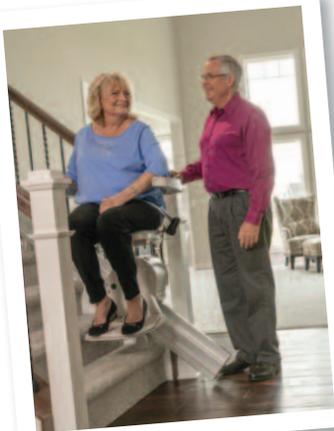
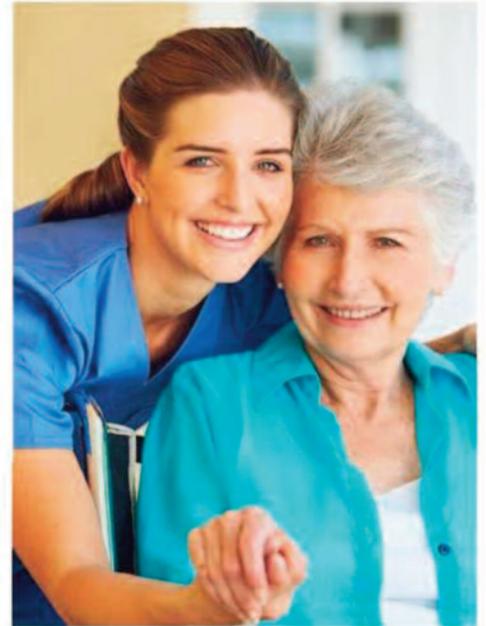
Caregiver's Home Solutions can help keep you safe, independent, and comfortable in your own home. That's what everyone wants in the current environment.

Our family owned and operated caregiving agency has been honored to help seniors maintain their independence by providing loving, compassionate, dignified care in their own homes for more than 13 years. Let us do the same for you or your loved one.

Call today for a no obligation in-home assessment. We are ready to discuss care options and provide you with a personalized care plan that meets your needs and wishes.

+ Special discount for Oronoque Village residents +

+ Owned by an OV Resident +



Exclusive Offer for Oronoque Village Residents

\$150 off any NEW Stairlift Purchase*

Call 833-202-4710 (toll free) to redeem this offer.



*Includes lifetime warranty on motor and drive train. Offer expires December 31, 2020.

CT LIC #425001