



PAT FLORY EDITOR, BARBARA REISERT, CLARION FOUNDER AND EDITOR EMERITA \*  
 MIKE KUPERBERG, PRESIDENT, CLAIBORNE ASSOCIATION

**Note the Dates:**

Thursday, November 21 –  
 Claiborne Association Board  
 Meeting at the Village Hall at 7  
 p.m. All are welcome to attend.

Saturday, December 7 –  
 Claiborne Holiday Potluck and  
 Association Meeting at 6 p.m.

**November Birthdays**

- Anne North ..... 5
- Jake Flory ..... 7
- Janet Friedberg ..... 10
- Ella Murphy ..... 11
- Bernie Boos ..... 21
- Leigh Anne Schaefer ..... 21
- Jennifer Shea ..... 21
- Judy Harrald ..... 23
- Mimi Holt ..... 24
- Robert Todd ..... 29

Please contact Pat Flory at  
[patflory@gmail.com](mailto:patflory@gmail.com) to add  
 your name to the birthday list

**Claiborne Association Notes – Mike Kuperberg**

How do you feel about the leaves of fall? With our three enormous Willow Oaks, we have come to appreciate their shade in summer and anticipate them burying our yard in leaves in the fall. I get a real sense of accomplishment from raking up all of those leaves. It takes some work, but the resulting return to “order” is greatly satisfying. If anyone wants to experience that sense of satisfaction, drop by in November or December and we’ll share the experience with you!

This was an amazing Eastern Shore season. We celebrated the end of competitive sailing season with the Wednesday Night Racing Awards Ceremony at Higgins Yacht Yard on October 25, and then ate way too much invasive seafood at the Claiborne Fish Fry (more below).

Your Officers and Committee Chairs (i.e., the Executive Board) met on October 17.

*Remember - our standing meeting date is 7 PM on the third Thursday of each month, unless we reschedule. Please join us!*

During the that meeting, the Board discussed the annual budget and the need to develop more explicit policies around budget management. That will be a topic of future Board work. The Board then adopted the Strategic Plan that had been developed in 2023, by the strategic planning committee. The Plan was circulated to the community last year, and you can read it here

[[https://www.claibornemd.org/files/ugd/a6652a\\_b4da90a7c6c143e89ca435af9d65e94d.pdf](https://www.claibornemd.org/files/ugd/a6652a_b4da90a7c6c143e89ca435af9d65e94d.pdf)]

We discussed the status of progress on the three Strategic Plan pillars.

The Ensure Financial and Organizational Stability pillar is working on a fund-raising request to the community (look for a mailing coming to you soon) that will highlight the need for support for annual expenses and well as support to increase the endowment. The annual expenses keep the lights on and the other bills paid, while

**Program Committee**  
**Notes**

Friday November 15 -Save the Date – more to come.

Sunday, November 24 - Save the evening for a blast of a concert at the Hall. We are working on scheduling with musicians you may have seen recently at the Avalon. We'll let you know if we can snag them for ourselves!

There are many reasons to hope for rain right now, but one of them is so that Talbot County can lift its burn ban and we can have a bonfire at Shirley Cockey's house. We are hoping that sometime in the weekend of the 8th, 9th and 10th will prove to be good whether so we can gather around a fire and snack on potluck finger foods. You will get an email when conditions are right. Cross your fingers!

the endowment will ensure the long-term financial security of the Association. For more information on this project, please reach out to Libby Moose.

The Increase Engagement and Community Building pillar is working on multiple activities. The History Project team has scheduled a meeting to begin discussing a variety of initiatives investigating our history and heritage. The Welcoming team is working on plans to meet new neighbors and provide them with information about Claiborne, the Association, and our greater community. For more information on the History project, please reach out to Suzanne Todd. For the Welcome project, please reach out to Carrie Kahn.

*Please share your goals for the community and the Association in this board-year by contacting any of your Board members or drop in on the next meeting – Nov. 21.*

Wishing everyone a Happy Fall as we approach the holiday season – with the return of the geese, the scents of pumpkin and spice, chilly evenings and the smell of woodsmoke in the air. Stop by the landing and join Jeanne and I on the patio!

**Fall Farm Work** by Kirke Harper



This week the farmer worked his fields for Fall crops. He used a "one-way", a tool that plows the earth Three inches deep and casts the soil in one direction Part of "no till" modern farming.

Ten-acre Japanese Zen gardens now surround our village Raked in endless tidy brown rows. Where he crossed at 90 degrees There are faint squares the width of his discs.

In fields where corn grew you can't see the squares Those tough three-inch stalks are thick and hard. Softer soybeans were cut off at ground level. The "one way" covered up their tiny stalks

Leaving neat squares shadowy in the long morning light. At the edge of one field near the road Fallen maple leaves were cut into the pattern, adding yellows and golds.

## Claiborne Fish Fry Menu

### Hors d'oeuvres:

Chesapeake Channa  
(Snakehead Bites)  
w/ Remoulade Sauce

Mock Crab Dip - Rebecca  
used her Crab Dip recipe and  
replaced the Crab w/  
Chesapeake Channa

Roasted Hubbard Pumpkin  
Squash w/ Black Truffle Goat  
Cheese topped w/candied  
Pecans

Fruit & Cheese Platter w/  
cubed Cheddar Cheese &  
Boganzola Blue Brie

Croistini's & Crackers

### Dinner:

Blue Catfish breaded and  
seasoned with flour & bread  
crumbs. Imperial Sauce on  
the side

Baked Tarragon Butter Blue  
Catfish



## The Claiborne Community Fish Fry was a Big Success!

Many, many thanks to Rebecca Cockey and her friend Mary, who brought their knowledge and talents to show us how delicious invasive species can be! They prepared snakehead (channa) and blue catfish, each in two ways, so that we could get to know what to shop for and what to do with it. Needless to say, both were delicious (as were the potluck side dishes and the dessert table that was over-the-top)! No excuses now - we can all start doing our bit to support those folks who are catching the fish that are gobbling up our crabs and native fish! Nick Hargrove, of award winning Tilghman Island Seafood & Wittman Wharf Seafood, was the generous contributor of the blue catfish. Please thank him when you see him.

(Rebecca said something about doing another such dinner next year. Please encourage her in that direction!)

And from Rebecca - "Thank you so much to my hometown of Claiborne for such an amazing night. It was truly an honor to cook for everyone & the community made such wonderful side dishes & desserts to go with dinner".

"People who love to eat are always the best people!"

Julia Child

