THE North Star MONTHLY Every Small Touris Newspaper

DANVILLE, VERMONT

GOOD FOR THE WHOLE MONTH

1 50

AUGUST 2007 Volume 19, Number 4

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Do You Know What It

Means to Miss

New Orleans

PAGE TWENTY SIX
Vanna's Best
Bread & Butter
Pickles Ever



Four Vintage Films
Are a Must for Your
DVD Collection

CHARLES FLETCHER — TEXAS RANGER FROM VERMONT

HARRIET F. FISHER

It was May 1848. Charles B. Fletcher was a long way from his native town of Lyndon. He was on his way to San Antonio where he would take an escort and head for the Indian frontier.

"You would laugh to see my equipage," he wrote on May 4, 1848 from Houston to his mother, Abigail Fletcher, in Lyndon. "I have an excellent mustang, or wild horse from the prairies, a Mexican saddle, at my saddle bow hang my holsters with pistols, across my saddle & and in front hang my rifle. I have a great broad-brimmed Tampico hat to shield me from the sun. Around me a leather belt holding a pair of revolving pistols & a large bowie knife. At my back hangs my gourd of water [underlined to reassure his mother, no doubt], add to this a shirt, a blanket coat, a blanket rolled up & fastened behind, a portmanteau holding a few clothes, and you have the (Please See Page 6)

ANDY'S ROUGH LUMBER

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These Apples Are Not All Alike



Photo By: North Star Monthly

Todd Parlo has taken the challenge of developing a nursery in Walden with as much diversity among apple varieties as possible. He currently has 200 cultivars, those are agriculturally produced varieties, which he has on display in alphabetical order at his nursery. A stay-at-home-dad Parlo and his young son, Leo, tend the nursery and often may be seen at the Farmers' Markets in Danville, Hardwick and Stowe.

TERRY HOFFER

odd Parlo grew up in the Finger Lakes Region of New York, an area with rich soil and where agriculture reigns as queen. Apple orchards in the Finger Lakes are famous, and institutions like Cornell at the foot of Lake Cayuga have staked a claim to world renown in the science of growing apples.

Parlo is easygoing and relaxed about his own interest in apples, but when you mention the geography of the Finger Lakes and its vast orchards he laughs, "Mozart was 8 when he wrote his first symphony, and I wish I could tell you I was grafting apple trees at that age, but I can't."

Parlo set off for college and with master of fine arts degree followed a path to teaching. He says, "It wasn't long before I found teaching was more about discipline than teaching," and he shifted his career to woodworking. Following a vacation trip to northern Vermont Parlo and his wife settled on land in Walden, and he says, "We thought of ourselves as homesteaders."

At first there were pigs and chickens and firewood, and then there emerged an interest explained perhaps by those earlier days in the Finger Lakes. Parlo's inclination for subsistence farming shifted to apples.

Parlo's wife was appointed administrator of the Cabot Coalition, a program to reduce substance abuse among teenagers in Cabot, and he opted for the position of stay-at-home-dad. Parlo describes himself as a voracious reader, and with a pile of books he studied all that he could about apples and diversity among varieties.

"At one time," he says, "there were 14,000 to 17,000 cultivars [agriculturally derived varieties]. Today there are probably no more than 100 that are commercially available, and if you look for apples in the produce department of the supermarket the number of choices is likely less than six. My goal," he says, "is preservation of the vari-

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eties that there are."

Parlo is fascinated by breeding new varieties but understands that that science may well take place under the guise of genetic engineering. He tells the story of Peter Gideon who planted hundreds of thousands of seeds in Minnesota and carefully tended them through a long process of selection. It was Gideon who isolated and named the variety known as "Wealthy." Parlo says it's a tedious and lengthy process such that plucking the seeds from the strainer in your sink and growing a nice tasty apple that's juicy with some degree of shelf-life is -well, "fruitless."

Today on this high setting in Walden, Parlo maintains his Walden Heights Nursery and Orchard. Currently he has close to 200 cultivars and the hope of expanding with an emphasis on varieties that are adapted to winters like those that settle over Walden. This year Parlo says he grafted 1,500 trees in a few weeks, a far cry from his first tentative attempts less than 10 years ago. "It seemed to me," he says, "that if you wanted an interesting apple you had to send away for it. My hope is to provide three-year old trees that are going to grow big roots and be able to withstand bare winters where temperatures fall to 40 below."

Parlo steers away from dwarf varieties for their limited life expectancy. He says, "I don't want to put a ton of time into a dwarf tree for this climate and then suggest to a customer that it will be fine. Customers will forget what I tell them, but they'll always remember

(Please See **The Beauty of Apples** on Page 8)

THE North Star MONTHLY
P.O. Box 319 • Danville, VT 05828-0319

Periodical Postal Rates Soar

I just about bit the eraser off the end of my pencil the other day when I got the news from the post office about the latest increase in our postage rates. In addition to the first class rate changes, which everyone has seen, this will be the seventh change in our periodical rates in the last nine years. This one alone is a 27 percent increase in the cost for our domestic mailing. The cost of mailing The North Star to Europe has increased a mind boggling 346 percent.

I have always been pretty supportive of the USPS especially when I think of the service provided for the cost of a first class stamp. Someone will drive up to the box at the end of our driveway, six days out of seven, and take out an envelope addressed to anywhere in the country, and that envelope will probably be at its destination in less than a week. That's a pretty good deal for forty-one cents. I admit that I grumbled like everyone else when the price jumped up from thirty-nine cents in May, but really we can't complain.

I have also been well aware that, second only to printing, postage is our largest expense, and we have no choice as to where that mailing takes place. The North Star is labeled, bundled, bagged and then taken to the Danville Post Office where the nice folks there are always accommodating and sometimes even sympathetic with respect to our rising costs.

The discouraging words that we heard recently though were that the huge mailers like TIME, The New York Times and The Wall Street Journal saw this increase coming and they have had their lobbyists on the case for years. In effect small businesses, like ours without a bevy of paid advocates in the postal rate adjustment process, have the pleasure of subsidizing big ones. That's not the first time this sort of thing happened, and I have no reason to believe it will be the last, but when the big ones backed over our toes this month we were sore.

Therefore, as of August 1, our mailed subscription price will increase to \$16 for subscribers in the United States. That includes APO and FPO addresses. The cost of a subscription to an address in Canada will be \$40, and it just doesn't seem likely that the cost of mailing The North Star monthly to other international addresses makes sense. We will honor the existing subscriptions for those who have them - anywhere, but after those run out our contribution to the business of globalization will have to find an other form.

I have to say that this is all terribly disappointing especially when I think of those who get *The* North Star in places we will no longer go. I find myself thinking of my all-time favorite sad song that's Bruce Springsteen's "Bobby Jean" and the refrain, "... Good luck, Goodbye, Bobby Jean."

Our Independent US Senator from Vermont Bernie Sanders subscribes to The North Star. Perhaps he can offer some words of wisdom about whether the seven-in-nine years is a pace that is picking up speed or reaching some sort of plateau.

Terry Hoffer

The Depth of Shoes

Pain was the first thing that came to my mind when photographs in a National Geographic article on shoes caught my eye. An artfully composed still life of a Manolo Blahnik high heel shoe -"silk brocade with silver chinchilla and velvet ribbon"—prompted me to grimace. It was the 5-inch stiletto and equally long and narrow pointed toe that made me wince. According to the article, this and other designer shoes speak for their wearers, saying "sensual, exotic, powerful-yet-fragile." To me they say "bunions and aching heel cords." But then, I am an overly practical, form-follows-function type of person. For instance, the thigh-high lace up boots have potential for working in the woods, instead of, say logging chaps, were it not for the 4 inch spike heels.

Until I read the Geographic article, I had no clue what a "Manolo" shoe was. I probably would have thought it an archeological find from a south Pacific island (proof of how off-planet I am when it comes to matters of fashion). I was intrigued by the language used by several contemporary shoe designers in describing the footwear they create for those so inclined and able to pay their prices. Some selected quotes: Manolo Blahnik: "Yes, only a shoe, but if I provide escape for the woman who wears it, if for only a few minutes, it brings a bit of happiness to someone, well, then, perhaps, it is something more than a shoe." Natacha Marro: "Shoes turn you into someone else. You can't be a dominatrix in a sneaker." Olga Berluti: "Man is a vagabond deluxe....[there are] shoes for the hidden warrior inside every man." What provocative portrayals! How bland in comparison are the descriptors for my preferred footwear-rugged and comfortable. No hidden warrior here, just someone who hopes that his feet won't be sore at the end of the day.

My ignorance of shoes extends beyond current fashion. I hadn't given much thought to the subject before, but I now recognize variety and value of careers relating to shoes. Beyond the contemporary economics of producing and selling shoes, there are many who devote their working lives to the study of shoes to better protect our feet and facilitate our locomotion. And there are people who study shoes for what they reveal about our past. A subject I had not considered before, it makes perfect sense that shoes, as an important part of human experience, are worthy of scholarly investigation. For example, we learn from 8,000 year-old sandals that even then, humans expressed their individuality through their footwear.

There are many, including myself, who are often too busy to look beyond their next step, and pay little attention to what others wear on their feet. However, it would be hard to ignore shoes such as those depicted in the National Geographic photographs. It seems shoe designers current and past utilize our need to watch where we step and provide a means for us to present personal statements to the world through our footwear. However put off I may be by the impracticality and cost of the shoes in the Geographic article, I appreciate the creativity they demonstrate. And how pleasantly thought provoking to consider the ways shoes affect behavior and attitudes and how they address our need for demonstrating our individuality.

Tim Tanner

Letters to the Editor:

Thanks

Dear North Star, Wonderful paper. We love it. Ruth & Ed Crane St. Johnsbury

Hal Frost

Dear North Star,

The July issue of *The North* Star is a delight, like all others, and as always I savor it "for the whole month" and beyond. I really enjoyed Terry's article on the Hatches at the Newbury Village Store, Tim's editorial on prescription drugs, Reta Morse's account

of the St. Johnsbury meeting house, Adrian Duckett's tribute to Green Mountain Books and the others, but I think you have done something really important for Hal Frost. It's a great story and a poignant one, told in a way that offers dignity and self-respect where it's needed.

Reeve Lindbergh St. Johnsbury, VT

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LETTERS: Write to *The North Star*, and let us know what's on your mind. Your point of view or observation is important to us. Letters must be signed.

ARTICLES: We don't have a big staff of writers. So we look forward to your sending your writing. If you have questions or ideas and want to ask us first, please call. We'll send our guidelines. No fiction, please.

PHOTOS: We'd like to see your photos and welcome them with a story or without. They can be black-and-white or color, but they must be clear.

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DEADLINE: 15th of the month prior to publication.

All materials will be considered on a space

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Custer and Other Fallen Soldiers Buried at Site of Their Last Stand First Passenger Rail Line Opens in China

The **Rorth** Star

WHERE LIBERTY DWELLS THERE IS MY COUNTRY"

1807-1891 Est. by Ebenezer Eaton Danville, Vermont



THE NORTH STAR

August 4, 1876 Custer's Last Fight - A Bismarck, D.T. correspondent of the New York Herald says the officers and men of Custer's command were buried on the 28th of June where they fell. Col. Reno with survivors of the Seventh Cavalry performed the last sad rites over the bodies of their dead comrades. The scene was sad in the extreme, and many of the men shed tears while laying to rest a beloved comrade. All the officers' graves were marked by hollow sticks sunk deep in the ground containing the names of the dead. It was known the Indians would remove any surface marks placed over the graves, but it is not believed they will disturb the bodies, and they can readily be identified any time friends may wish to remove them East.

The Crow Indian Curly is believed to be the only survivor of the 250 men who went into action with Custer. He is very

clear in his knowledge of the fight and has made a statement. He says he went down with two other Crows and went into action with Custer. Curly says the big chief (Custer) lived until nearly all his men had been killed or wounded and went about encouraging his soldiers to fight on. When Custer was hopelessly surrounded he watched his opportunity, got a Sioux blanket, put it on and worked his way up a ravine. He got among the Sioux until he was recognized and shot several times. Curly is quite sure the Indians had more killed than Custer had White men with him and says soldiers fought until the last man fell. The other Crow Indians in the battle were killed.

The State House at Montpelier is being repainted and recarpeted and put in readiness for the next session of the Legislature. The Representatives hall is to have a new system of ventilation of the same kind used in the State House in Boston.

August 11, 1876

The Centennial authorities have decided to admit school children at half price to the great exhibition, provided they come in

St. Louis now feels sure of having the greatest hotel in the world. The contracts are let for a two million dollar Missouri granite building called the Home hotel, to accommodate thirty five hundred

Farmers of Danville are invited to examine the Eureka churn

now on exhibition at the hotel in this village. There are some improvements about the Eureka which the ordinary run of churns do not have and which make it a very desirable butter maker. Several residents of this town have already ordered for their own use one of these new churns. Farmers are invited to examine it.

Wires will be stretched across East River, New York next week as the beginning of the East River bridge.

It is said that the Turks are carrying about cart loads of women's and girls' heads in the district of Bazardjik in order to terrify the inhabitants.

August 18, 1876 First Railway in China Opens

The London Telegraph announces that the first Chinese railway for passengers was opened on the 30th of June last at Shanghae. The line extends from Shanghae to Woosing, a distance of about 40 miles. A hundred and fifty invited guests belonging to the foreign community participated in the inauguration of the line, and on the following day the natives were allowed to travel for free. Why John Chinaman should have been deemed entitled to a gratuitous pass for himself and his family may, at first blush, seem difficult to comprehend, but the concession was made with a view of conciliating the native population in the presence of that which promised to be the most radical innovation in the Chinese Empire. The momentous experiment seems to have begun in good earnest, and its progress cannot fail to be watched with the utmost curiosity by civilized nations.

Snow fell on Mount Mansfield, July 26 to the depth of two inches. The guests of the house were treated to maple sugar served on snow that fell that day.

Kimball, Brainerd & Co. of West Jay are now running their tray manufactory on full time. They commenced business last winter in a wilderness and have by constant labor cut down and manufactured a large body of hard wood trees into trays, which they find a ready sale for in the market. They employ about 20 hands and are doing a thriving business. Such enterprises are much needed in our state.

August 25, 1876

The late Sultan of Turkey had 21 palaces in which 400 porters and watchmen were employed at an annual cost of \$71,600. The Sultan's cuisine was particularly expensive. The fuel alone cost \$133,000 a year, and \$80,000 worth of sugar was used annually, while 10,000 sheep and goats were consumed. In the kitchen 359 servants were employed, and in the whole establishment a total of 6,505 servants and parasites were fed. In the imperial treasure chamber were jewels from which necklaces and bracelets were made for the favorites of Abdul Aziz.

The long continued heated term is past. Within the last few days there has been a change to

colder temperature of some 50 or 60 degrees - so much so that fires have been necessary in shops and stores. The drought continues. We had a rather heavy shower last Saturday night the first rain for three weeks. Since then it has been dry and cold. The brooks are dried up, the mill ponds are very low, and wells and springs are fail-

Mr. John Sias is now painting the outside of the town hall. The Selectmen furnish the material for the town, and Sias works by the day with John Page to assist him.

David Hall Jr. was drowned one Sunday recently Passumpsic while bathing in the river. He jumped into deep water and as he could not swim, lost his life. Others were near but were unable to save him.

While a circus was passing at Halifax on Tuesday the clerks of the Bank of Nova Scotia locked the doors and went to view the cavalcade. During their absence a man who said he had dropped important papers down the grate was admitted by a servant at a side door, passed from the basement to the banking room and secured \$17,500 in notes, which were on the counter and escaped.

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Bracelets for rides available Friday night and Saturday afternoon.

Vermont's Summer Delights

Looking back over the last few months, one event stands out in my mind as Vermont's stellar summer event. Expo 2007 was a dramatic reminder of this state's unique history.

The Vermont Historical Society (VHS), and many town historical societies, should be proud of the incredible Expo they produced at Tunbridge on June 23 and 24. The Society organized the event and provided guidelines for local groups, supplying small cubicles in which 82 towns from all corners of the state displayed their exhibits. Transportation was the theme of this year's Expo, and participating towns planned exhibits accordingly.

Legend has it that in the early days of the popular and well-attended Tunbridge Fair, if one didn't arrive intoxicated, they wouldn't let you in. If by chance you were sober and snuck in undetected, they wouldn't let you out until they were certain you had imbibed too much.

The highlight of the early Tunbridge Fairs was the "girlie show." Thinly clad, not so young and somewhat buxom women fascinated the older men with their "bumps and grinds." There was gambling, horse racing and plenty of food and drink, and the Tunbridge Fair was the place to be in September. There are still folks alive who have fond memories of those old days. Unfortunately, I was unaware of the Fair until it was too late to enjoy it. I did see "girlie" shows at the Caledonia County Fair in the '40s and '50s until they were banned.

The planning and guidance of VHS would have amounted to little without the amazing talents and dedication of countless local society members, ready to tell the rest of Vermont and out-of-state visitors about the history of their communities. Each town was responsible for bringing its exhibit to Tunbridge for two days, and for manning its booth each day from 10 to 5 o'clock to protect the exhibit and be available to answer the questions of the visitors who would be stopping by.

Six members of the Lyndon Historical Society covered its booth for two days. Bob and Pat Swartz of St. Johnsbury, and my wife, Virginia, and I, brought the exhibit down early Friday morning so we could set it up by 10 o'clock when Expo opened. One or more of us were on hand throughout the day. Lyndon's Clare Sullivan and Dick Boera were in charge Sunday. Dick took the exhibit down and brought it home Sunday afternoon.

As were most of the exhibits, Lyndon's was focused on rail transportation. Lyndonville is the only village in the state that was built to serve a railroad. It had been farmland until 1866 when the railroad center was relocated there after a fire leveled the facility in St. Johnsbury. Several memorable photographs, currently displayed on the walls of the Freighthouse Restaurant, were loaned for the Expo by Eric and Cathy Paris, owners of the restaurant. The unusual pictures, taken around 1916, show engines, cars, accident sites and the railroad facilities.

Bob Swartz set up a small model railroad that ran around a table to the delight of visitors young and old. Several copies were sold of the town history, "Lyndon: Gem in the Green," as well as a book about Luther Harris, Lyndon's Civil War hero.

It took hours to walk the circuit to enjoy all the exhibits. Norwich featured a Gay's Express 1951 Mack truck that looked like new. St. Albans had a map of the Central Vermont Railway and a two-hour video showing a slow trip along many miles of its right-of-way. Rochester showed pictures of the devastation caused by the 1927 flood that resulted in the demise of the White River Railroad. The Woodstock to White River Railroad had to close, and its right-of-way (now U.S. Route 4) was sold to the federal government. Fairhaven displayed old airplanes – including a Sopwith Camel, a Hawk Fury and a Piper Cub.

There was a detailed map, showing the location of all the exhibits, 13 museums and booths selling snack foods, pork barbecue, juices, waffles, coffee, books and even old army equipment. There was a small building that housed an attractive floral display and the Mormon Genealogy Resource Center where one could check for ancestors. There were Revolutionary and Civil War encampments, military vehicles, a railway train simulator, antique vehicles, blacksmith shop, oneroom schoolhouse, log cabin with craft demonstrations, maple sugar house and even rare-breed animals and a parade of oxen. The Civil War Hemlocks paraded in uniform and fired their muskets.

Everything possible was done to amuse and intrigue the spectators. There were lectures, handson history demonstrations, a history museum, traditional skills demonstrations, antique agricultural equipment and a performance by Morgan horses. A large area about 100 feet square featured five model railroads (they didn't collide) operating between colorful displays of flowers. This was one of the real Expo hits. There was a stage and grandstand from which spectators could enjoy musical per-

The Expo was great, but there is more. On Sunday afternoons at 3 o'clock during the month of August, the Bread and Puppet Theater in Glover will present hour-long shows that lampoon politicians and politics in general, President Bush, the Iraq war and just about anything else that intrigues its directors, Robert and Elka Schumann. A high point is always his walk on stilts about 15-feet tall. There is music by a 16-piece band and singing and acting by the 20 women and men of the theater company. And while you are there you can visit the museum in an adjoining two-story ancient barn. On the second floor is an exotic collection of papier-mâché heads and costumes the performers have worn in shows at home, around the United States and in Europe. Don't Miss It!

John Downs





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Hymns, Hubris and the Constitution

As I was listening to the radio recently I heard Gustav Holst's "Planets Suite" and found myself singing the words of a patriotic hymn that I learned in school in England:

"I vow to thee my country, all earthly things above,

Entire and whole and perfect, the service of my love

The love that asks no questions, the love that stands the test,

That lays upon the altar the dearest and the best; ...'

The words were written in 1918 by Cecil Spring-Rice, and the music, composed by Holst, is part of the Jupiter movement of the "Planets Suite." In turn this made me think of the patriotic hymn "America."

"My country 'tis of thee; Sweet land of liberty, of thee I sing; Land where my fathers died; Land of the pilgrims' pride,

From every mountainside let freedom ring!

The words were written in 1831 by Rev. Samuel Francis Smith and the music, known to every Brit as "God save the Queen," was written in 1740 by Henry Carey. These two patriotic hymns are almost interchangeable in sentiment and have survived the test of time. What made me more sensitive to this line of thought was that I had also been reading Al Gore's new book *The Assault on Reason*.

Whatever your feelings about Gore in general and his latest book in particular, he makes some telling points about what is presently happening to the American Constitution. I confess that all I ever learned about the Constitution was when tutoring high school history students, or studying for the naturalization test, and by an interest in politics - all good ways to learn something new. Most Americans do not realize just how accessible the workings of their government can be compared with those of other countries. From what Gore and several well respected law professors write, and from my reading of newspapers, print and Internet journals, I think it is time for us all to wake up before it is too late. We need to pay attention to what is happening to our Constitution's basic provisions of checks and balances.

The fundamental principle of creating three separate branches of government - judicial, legislative and executive - with its concept of checks and balances, is what has made American Democracy work for 200 years. When one of those separate branches becomes weaker or stronger in relation to the others, the critical balance necessary for Democracy to work is seriously damaged. For example, when President Bush stated that we were engaged in a War on Terror, that would outlast the lifetimes of some of us, he did several things that upset that critical balance. Here are just three that we need to consider.

He declared war (taking to himself one of the powers of Congress) not on a state but on a concept, meaning that no one will ever know when or if that war has ended. It also encourages any future president to assume the wartime powers of the presidency that are much broader than peacetime powers.

He made it possible for any American citizen, when declared to be an enemy combatant, to be arrested on American soil, and jailed without being told the charges; without being shown proof of his or her crime; and without access to a lawyer and recourse to the legal system of this country. This is a flagrant violation of the right of Habeas Corpus, one of the basic principles of justice in this country, which permits anyone charged with a crime to access the court system for redress.

When Congress passes a bill the President can choose to do one of several actions, sign it into law, veto it or allow it either to become law or to die by the passage of a specified period of time, without signing it. President Bush has used another action, also used in the past but not for his purpose and not to the extent that he has. He has signed many bills into law, vetoed only three to date, BUT he has used signing statements to declare which portions of a bill he will abide by and which he will not. In the past, signing statements were usually used to advise Congress that a bill needed to be reworked or to congratulate lawmakers on a good job. They are one of the presidential powers, but if a president does not think a law is constitutional he should veto it, and not pick and choose the parts that he will enforce.

President Bush has issued over 800 signing statements, more than the total of 600 issued by all other presidents together. More than 10% of these 800 were attached to bills upon which Congress and the President had negotiated a compromise in order to pass the legislation. After the signing ceremony the President then privately attached a signing statement that in some cases negated the compromise. Bills concerning military use of torture, domestic intelligence gathering methods, oversight of federal agencies by Congress and protection from intimidation for federal whistle-blowers are just a few of the types of bills that have been treated in this manner. This action has also permitted parts of laws to be ignored by agencies that would be affected by them.

In July, 2006 a Blue Ribbon Task Force of the American Bar Association (ABA) stated that, "Presidential signing statements that assert President Bush's authority to disregard or decline to enforce laws adopted by Congress undermine the rule of law and our constitutional system of separation of powers." The task force chairman stated, "I think the American people should understand that the ABA has spoken strongly in defense of our system of separation of powers. No president is above the law, and the president cannot decide to enforce a law or not to enforce a law at his whim."

By interpreting his executive powers in a way that circumvents or usurps the powers of Congress and the Judiciary, this president has set a dangerous precedent that disregards the Constitution. If these changes are not reversed or overturned by Congress, the Democracy, that we all believe we stand for, will be significantly changed. That special part of the Pledge of Allegiance, "...with Liberty and Justice for all" could be gone forever. So it's time to remember our Junior High civics class and that High School course in American history and make sure that, "Government of the people, by the people and for the people, shall not perish from the earth."

Isobel P. Swartz



Peacham Historical Association Annual Meeting

Tuesday, August 7, 2007 Peacham Congregational Church, Peacham

6 p.m. - Dessert and conversation downstairs 7 p.m. - Meeting begins upstairs 7:30 p.m. - Speaker - Dr. Paul Searls

Dr. Paul Searls, author of Two Vermont's, Geography and Identity 1865-1910. This book establishes a little-known fact about Vermont: that the state's fascination with tourism as a savior for a suffering economy is more than a century old and that this interest in tourism has always been dogged by controversy. Through this lens, the book is poised to take its place as the standard work on Vermont in the Guilded Age and the Progressive Era. Dr. Searls examines the origins of Vermont's contemporary identity and some reasons why that identity ("Who is a Vermonter?") is to this day so hotly contested.

For additional information, call Mel Reis, PHA President 592-3079.



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Far from Lyndon He Joined the Texas Rangers

picture of the Captain Commissary of the Texas Rangers in marching condition.

"My men are about as uncouth as I," Charles' letter went on, "but brave men who had as lief kill & eat an Indian or a buffaloe. You must not suppose that such is the prevailing dress of the country when we are going out of the confines of civilization, out from the settlements, they seek comfort more than appearance & safety above all."

"He lived three years in one and died an old man at the age of 33."

With Charles' looks and temperament (dark complexion, sparkling black eyes, vivacious and ready wit) he probably wore his "uncouth" outfit with a flair. It would have been though, a far cry from the dashing figure he cut before the crowds on the Cahoon Flats in Lyndon. He had enjoyed his part in the Vermont militia and the dash and show of military displays when he was on the staff of General Epaphras B. Chase.

Charles wrote about his stop in New Orleans to visit with Dr. Stone and his wife, "a young and pretty lady. The doctor has a very high reputation in his profession and it is said he has accumulated great wealth. He lives in a very good style. His table is set with silver and all that sort of thing, which to us New England is rather new, but not very uncommon in New Orleans." Dr. Stone may have been a relative of Charles' mother, Abigail Stone Fletcher.

As Charles paused to dip his pen he thought of the times when their table at home in Lyndon was set with their modest tableware and how his father, Isaac Fletcher, always said a blessing before each meal. Charles chuckled to himself as he recalled his mischievous wager with a school friend, who was invited to dinner. Charles bet he could make his father swear. Mr. Fletcher, lawyer, State's attorney, dignified and sedate in his longtailed coat, swear? Impossible!

Charles' friend took the bet. Just as his father was ending the blessing Charles rattled his knife and fork which hurried the blessing making it come out, "For Christ's sake, Charles, put down that knife and fork." Charles giggled and his friend knew he had lost the bet.

Charles wrote of his trip across the Gulf of Mexico to Galveston. "Our passage was most delightful. The sea was as calm as a mirror, porpoises & dolphins were playing across our track and all went on merrily. We arrived in Galveston Tuesday morning after a passage of forty-nine hours. I remained at Galveston but a few hours, took the boat and came to this place when I arrived day before yesterday.

"We passed up the beautiful Galveston bay, thence into the Buffaloe Bayou, by the battlefield where was fought the celebrated battle of San Jacinto, then up the San Jacinto River to this place."

Of Houston, he wrote, "The weather here & in fact every where south of Washington is quite warm and delightful. We have had for the last ten days strawberries, cucumbers, lettuce, green peas, salad, radishes, new potatoes, in fact

green corn, and all those vegetables that you will not get before July or August.

"But every picture has two sides. The musquitoes are thicker than locusts in Egypt & as big as jack-asses. They all carry a brick bat under their wings and bite like the devil."

In spite of his quarrel with the "musquitoes" Charles was "highly pleased" with Texas. "The village I am now in started in 1837. At that time there was not a house here, now there are five thousand inhabitants, a beautiful village, elegant dwellings, four or five churches, and a most excellent society. Such is the fertility of the soil that the trees which have been but few years planted, already have sprung to a goodly size. But such is Texas. Young, bold, daring, enterprising, and only wanting age to sober and develop the wonderful resources furnished by Providence."

What would Charles think if he could see the oil wells and development today?

"I wish you and Lucy were here, but that cannot be." Lucy was Charles' wife, Lucy Farley Fletcher, daughter of a prominent



This portrait of Charles B. Fletcher in the Fletcher farmhouse in Lyndon.

New Hampshire lawyer. Lucy was staying with Charles' mother while he was away. He thought of them together, probably reading or writing letters or perhaps going up the street to the store and post office or on Sunday to church on Little York

He pictured his spunky mother walking on the street, dragging her left foot, her right hand resting on the back of Old Brandt, her immense Newfoundland dog, who never left her side. When Charles was born in 1818, the accomplished, lovely Abigail Stone Fletcher had soon afterward suffered a stroke which paralyzed her left side and affected her speech.

Though Charles would have liked to have had Lucy and his mother see the beautiful country, it could not be because he was to take an escort and go to the villages of the Waces Indians, 350 miles from San Antonio in the direction of Sante Fe. "From there I shall traverse the whole Indian Frontier towards Red River, and hope to be able to get back to San Antonio in the course of two or three months."

Charles' health had not always been the best. He was prone to a mild consumptive condition. He probably wanted to reassure his mother and Lucy when he wrote, "My health is very good indeed, and I think this tour will do me much good."

He thought of the time when he almost drowned when he and some (See Charle's Health on Next Page)





Charles B. Fletcher and Lucy Farley Fletcher, his wife.

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From left: Cindy White, Donna Percy, John Blackmore, Joan Field, George Coppenrath, Betsy McKay, Sam Kempton, Darlene Pilbin, Sue Coppenrath and Cindy Hastings.

Start Locally

VAN PARKER

For several years, we had a bumper sticker on the back of our car. It read *Think Globally Act Locally*. The car is long gone, but I still like the sentiment on the bumper sticker. It says that the way to help the world is by first of all helping your neighbor down the road. It also says that if you care about Iraq and Darfur or New Orleans, maybe you can join with others to contribute or volunteer your time.

Most people have heard the quote from the late Tip O'Neill-

"All politics is local."

That must be why those elected to national or state offices need to keep in touch with their constituents, write newsletters, march in 4th of July parades and organize forums. One congressman from Connecticut apparently forgot that. He hadn't done a bad job, but he didn't keep in touch with folks back home. Apparently he assumed that he had his job for life. Then one November his constituents voted him out of office.

In a world of huge corporations where money equals power

it's easy to feel powerless. "You can't fight city hall" seems like a dated expression. The new city hall is some faceless corporation that could be based anywhere in the world. A major network recently slashed a big portion of its news budget. Does that mean that the news will be less researched, more filtered, that reporters will be less inclined to get to the bottom of things? How much influence do companies which sponsor the news have on what we hear and what we don't hear?

Perhaps we have to look closer to home and remind ourselves that power comes from the ground up rather than just the top down. This paper is one example.

Most newspapers, especially large urban newspapers, are losing readers, some at a rapid rate. The North Star in the last nine years has gained 25% in its readership. While the rate has slowed in recent years it is still holding its own. Where else can you read articles about people who have changed their lifestyle, revived local stores or folks who are growing most of their own food and selling it to local markets?

On the surface the Internet is not local at all. It's everywhere or almost everywhere. But from the remotest places people can connect with one another through the Internet. Television is basically a passive medium. It's a sort of oneway street. Television doesn't give people a feeling that they can make a difference. The Internet may have its faults and it can be misused but it's an active medium. It's a marketplace of ideas, contrary opinions and information. It's local because it can involve people like you and me.

"We the people" are the first three words of the preamble to the United States Constitution. (By the way, I confirmed that on the Internet.) I think we're still trying to discover what those words, "we the people," really mean What it says to me is that everybody is important, and everybody has a contribution to make. And it is all grounded, not in some huge, faceless entity but in you and me.

Charles' health had not always been the best.

(Continued from Page 6)

other boys were swimming in the mill pond by Chamberlin's sawmill in Lyndon. Charles attempted to walk across the stream on top of the dam. He slipped and glided down the apron of the dam and disappeared in deep water below. One boy ran naked to the street calling for help.

Charles was pulled out after he had been in the water for some minutes. When he was revived he described the pleasing sensations of drowning. Never wanting to miss any opportunity for a new experience, he asked to be left in the water to enjoy the beautiful pictures passing before his eyes.

Though the Fletchers were staunch Congregationalists Charles

had received most of his education in Montreal where his studies included Greek and Latin. He became well-versed in French. He studied law in his father's office in Lyndon and entered practice in Nashua, NH where he attained a high reputation as a lawyer.

Charles was not exactly a stranger to the Southwest when he went on the tour of duty with the Texas Rangers in 1848. He had become an aide to New Hampshire Governor Jared Williams and clerk of the House of Representatives. He attracted the attention of Franklin Pierce who placed

Charles on his staff and took him to the Mexican War.

The letter to his mother ended, "Give my respects to all who ask for me. I hope to see you by winter at the outside. God bless you, mother. Your son." His signature bore his usual flourish as he wrote, "C. B. Fletcher."

When Charles returned from Texas he practiced law in Boston with his father-in-law, but returned to Lyndon in 1852 where he died of consumption. He is buried at Lyndon Center with his father, Isaac, his mother, Abigail, and his wife, Lucy, who died in 1855.

Relatives in those days were wont to say, "If Charles had lived when Franklin Pierce became president, he would have held a position in Washington." Washington was a place familiar to Charles. When his father, Isaac, was representative from the fifth district of Vermont during Martin Van Buren's presidency, 1837-1841, Charles served as his father's aide, pursued his studies in Washington and became well posted in matters of state.

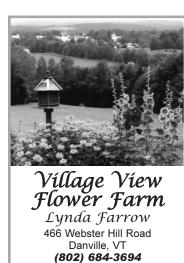
With Charles' adventurous spirit, and from his exuberant letter, it would appear that the tour with

the rangers in Texas may have been one of the highlights of his short life. A Nashua obituary notice said that Colonel Fletcher was "distinguished no less for his kindness to those under his orders than for his gallantry in many a sharp fight on the frontier."

The Lyndon newspaper, the *Vermont Union*, summed up the life of Charles Fletcher this way, "He lived three years in one and died an old man at the age of 33."

Charles Fletcher is the brother of the author's great grandfather. Harriet F. Fisher lives in Lyndon.

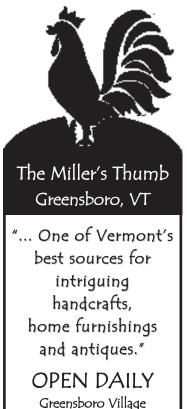
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Pull

The Beauty of Apples Is In Their Variety

(Continued from Page 1)

if the tree died or not." Dwarfs, he says, can produce a bushel or so of fruit and begin to decline in 20-25 years, whereas with care, a standard variety can live 200 years or more and produce 30 bushels a year.

Parlo is troubled by the popu-

lar cultural tendency to expect fresh garden produce year round in our stores. "We are all paying for the assumption that whenever you go to the supermarket they'll have red apples and plump strawberries year round. But much like the famously disappointing hothouse tomatoes,

there are the equivalent of hothouse apples grown to satisfy the year round demand for shiny and red, albeit waxed-up and tasteless, apples all year." Parlo mentions varieties like Honey Crisp, Pink Lady and Granny Smith that have been bred for their ability to keep in cold-storage. They'll keep for a year or more and longer still when stored in carbon dioxide.

He says, "So much for the farm stand where you get an apple picked the same day, and so much for the interesting old varieties like the late-keeping Golden Russet, the long-bearing Alexander or the complex flavor of the Sweet Sixteen. And so much for curiosities like the Wolf River with characteristics that seem more like a grapefruit."

Parlo favors varieties and trees with character. He says, "There's something appealing about thinking of an apple tree as a place where your children and grandchildren will climb someday. I like to convince people that an apple tree is an investment. They take time to grow, but unless you have no patience



Photo By: North Star Monthly

One of the trees growing prolifically at Walden Heights Nursery and Orchard is the Leo. Named for Todd Parlo's 5-year-old son, it's a wild apple, a volunteer with uncertain heritage, but it's an early fall apple with nice color.

at all it is worth the wait."

He says, "Site selection is important for its soil conditions and air drainage [the ability to let cold winter air drop away from the site as opposed to some of our Green Mountain hollows where hard frosts come early and stay late]. But," he says, "nature has been doing this for a long time. It need not be complicat-

Parlo adds compost or bone meal when he plants a tree and adds composted manure in a ring around the trunk in the years thereafter. No less important is to keep the sod away from the trunk, but he admits there are all kinds of schools of thought on care and maintenance.

All in all he looks for fruit that is dense and chewy

not thinnedskinned, crisp and relatively bland like we seem to find in enormous pyramids at the supermarket.

As to specific variety preferences, Parlo says, that's like asking someone to choose their favorite child. But he will admit that for pie baking he likes none better than the great Northern Spy. For straight up eating, he likes the complexity of the flavor of the Sweet Sixteen or the tartness of the Yellow Transparent or Lodi. A nice keeper for your root cellar is the Blue Pearmain, and an heirloom variety he likes is the French Fameuse from the 1600's, which would be found on the family tree of any McIntosh.

All in all he looks for fruit that is dense and chewy not thinned-skinned, crisp and rela-(See The Variety on Next Page)

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"Why do we need so many kinds of apples? Because there are so many different kinds of folks. A person has a right to gratify his legitimate tastes. If he wants 20 or 40 kinds of apples for his personal use, running from Early Harvest to Roxbury Russet, he should be accorded the privilege. Some place should be provided where he may obtain tress or scions. There is merit in variety itself. It provides more points of contact with life and leads away from uniformity and monotony."

Liberty Hyde Bailey The Apple Tree 1922

(L.H. Bailey was a botanist, explorer, horticulturist, educator, administrator, rural sociologist, lecturer, writer, poet and philosopher. He was dean of agriculture at Cornell University.)

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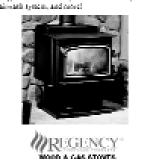








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Ask the Shrinks

Alice S. Kitchel and Burton Zahler

Dear Shrinks,

My husband and I have decided to turn to you two for advice. Our family consists of three children, two girls and our middle child, "Roy", who is now

11-years old.

Sometime after Christmas he started seeming more and more listless. His grades went steadily downhill. He does his chores around the house, but only after repeated reminders. Roy isn't surly or rebellious, but we miss the active, energetic kid we had last fall. We're getting really worried.

Worried Parents

Dear Parents,

We agree that you are right to be concerned. Any time a child shows a dramatic change in personality, questions should be asked. Intensity of energy is an important aspect of personality. However, you can't begin to know how to tackle the problem until you uncover the cause.

Our first suggestion is to take Roy to the doctor. There are many physical conditions that might account for Roy's listlessness. If the doctor gives Roy a (including pets) die? Did you have some very strong arguments, especially where the possibility of splitting was mentioned? (Parents are often surprised at how many discussions are overheard when they think the kids are all asleep.) How is Roy's relationship with his sisters? Are there any significant changes in those relationships?

If you cannot find a family based trauma you need to look further afield. Is Roy being bullied on his way to school? Does he have a teacher who humiliates him? Has he been pushed out of his circle of friends? Has something happened to a close friend? Does he still have friends?

We see your first task being clever and sensitive detectives. If you find the problem and still have questions about how to handle things please write us again.

Alice S. Kitchel and Burton

Zahler each have a psychotherapy practice in St. Johnsbury.



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The Variety of Apples

(Continued from Page 8)

tively bland like we seem to find in enormous pyramids at the supermarket. But he realizes that each is to their own. He chuckles and says, "I guess that's why they call it taste."

As Parlo walks through his apple tree display area at Walden Heights Nursery and Orchard, he turns down a carefully manicured path to a nicely shaped

He says it's a late summer and early fall-bearing wild apple with fruit that is green with a red blush. He admits that it's no more than a volunteer, a wild apple with uncertain heritage. But Parlo says its the tree he's most proud of. As his 5-year old son, Leo, looks on with no small amount of pride himself, the stay-at-home-dad says with a smile, "It's a pretty decent volunteer. We named it the Leo."

Todd Parlo sells strawberries,

blueberries, blackberries, raspberries, currents, gooseberries, pears and apples as well as trees from his nursery at the farmers' markets in Danville, Hardwick and Stowe.

Look for him and perhaps Leo, too, and ask about their

clean bill of health we would suggest that next you ask yourselves questions about family trauma during the Christmas and New Year holidays. Did anyone

pride>progress>people>

Looking back.

35 YEARS AGO

on February 14, 1972 Northeastern Vermont Regional Hospital opened its doors to patients.

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Looking forward.

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Where the **Water Andric Slips Away Into** The County

SUSAN BOWEN

Editor's Note: Susan Bowen and her late husband, Ralph, found in Danville refuge from their academic life at Columbia University in New York City and, later, Northern Illinois University in Dekalb, IL. In 1948 they purchased a summer place on the Water Andric. In 1985 with two grown children, the Bowens moved to the house full-time. Susan is deeply appreciative of the quiet setting, which she and her family enjoyed, a wonderful balance to the other side of their lives. Her description of the Water Andric area and four roads leading away from their home is longer than most writing in The North Star, but sometimes exceptions to standards and traditions are called for. We ask you to forgive us for the length of this article and to appreciate its meandering just as the author has appreciated hers over the period of almost 60 years.

The End of the Road

When friends arrive at our house on Water Andric Road, they

often comment, "You really live at the end of the road!" But we like to think we live at the end of four roads, four roads of differing character and history, disclosing an area rich in human life and energy, rich in natural as well as human history. Even in my time here, I have seen many changes. This is not all that unusual as life is change.

The road usually taken to our house, the easiest to follow, is the approach from the east, from the Village of Passumpsic. At the south end of the village, on Route 5, which connects us with the wider world, the steep curves of County Hill Road rise out of the Passumpsic River valley onto a relatively level stretch of land. On the right is the Conover house and a remarkable large barn surrounded by open fields, a relic of the days when dairy-farming flourished. To the right of the house is a grove of young hemlocks. These were planted before his death by Mr. Conover, in the form of a labyrinth. This is not a maze or puzzle, but it consists of a winding path into the center, a place for

meditation and a metaphor for life's journey.

There are several houses nearby, either new or remodeled, which have attracted folks "from away" to settle here, perhaps in their search for a retirement home or an escape from a busier, noisier life somewhere else. One of these houses sits on the right side of the road, near a sizable pond, perhaps created originally by beavers. It is visited by kingfishers and wild ducks, and pond lilies grow along the shore.

Around a few more curves, there is another large barn, proudly showing the year it was built, 1887 painted high on the wall. This was Angie Bona's dairy farm when we came to the area in the late 1940's, and it was there we bought our milk. Now the farmer's son Armando lives there, after some years away as a teacher. He has planted a young apple orchard. That is not the only change to be noted. The former milk shed has been transformed into a chapel; the shining gold onion dome indicates its dedication to the Russian Orthodox Church, a sign, if one is needed, that Vermont accommodates a variety of beliefs, though its record may not be perfect.

Just to the left of the house, near the road, is an old hop barn, for drying and storing hops, not common, I think, in the area. I suppose that Prohibition put an end to any demand for that crop. Hops were grown on tall poles, taller than bean poles, and Armando remembers that, after the harvest the poles were stacked upright, leaning against each other in the



Photos By: North Star Monthly

There is another large barn, proudly showing the year it was built, 1887. This was Angie Bona's dairy farm. Now the farmer's son Armando lives there. He has planted a young apple orchard, and the former milk house has been transformed into a chapel; the shining gold onion dome indicates its dedication to the Russian Orthodox Church.

field. Of course, they suggested Indian teepees to him and his friends, and they spent hours play-

Along the road beyond this barn, there is a small graveyard, with perhaps 20 graves in it, including two recent ones for members of the Tay family, whose house just down the road on the left, was, until the 30's, the County Hill schoolhouse. Armando went to this school, and he remembers it and his teacher, Mrs. Safford, fondly. He smiles as he describes the lack of heat and running water. Back in the late 20's and early 30's, when Edith Nelson was teacher, the Boutwell boys, who lived where we do now, walked the mile or so to the school. Vangie Guertin says that in the winter one of the older boys would carry her on his shoulders, so she wouldn't get tired and wet, trudging through unplowed snow.

Above the schoolhouse, by the cemetery, the road leaves the relatively level upland to drop into the valley of the Water Andric, a stream named by early settlers for one in their native Scotland. At the bottom of this drop the road turns into a four-corners, as County Hill Road leads right, Keyser Hill Road goes off to the left, and (more or less) straight ahead is Water Andric Road. The area around this crossroads is known as The County, one of the many small communities that developed in the early years of settlement. As late as the 1950's, news of local comings and goings were reported in the Caledonian Record under the heading of "The County." The news was reported by Mrs. Morrill, who lived near the fourcorners, on what is now Keyser Hill Road.

Water Andric Road starts with a short upward climb, and just as it



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There is a small graveyard, with perhaps 20 graves in it, including two recent ones for members of the Tay family, whose house just down the road was, until the 30's, the County Hill schoolhouse.

A short distance farther, trees

used to grow close to the road on

both sides, creating the impression

of an intimate ride, a breath of

coolness on a hot summer day, a

lively contrast of white snow on

evergreen branches in the winter.

Now this stretch, which tended to

be quite muddy in the spring, has

been transformed by the road

crew. Trees were removed, leaving

a more formal view of tall trees at

a distance from the road, and a

broad stretch of land almost too

wide to be seen as a ditch, but low

enough to hold any amount of

starts to dip downward, passes the line between Barnet and Danville. Soon the path of the brook, left of the road when first seen, flows under the first of two bridges to be crossed before reaching our house. The open fields disappear, and the brook runs closer to the road as the valley narrows. The woods close in from either side. I remember one fall when we watched beavers cutting trees, perhaps to make a lodge or to raise the level of their dam. They were working on a sizable tree across the brook for a while, and it was clearly going to fall across the brook and the road. We knew when that happened because the mailman failed to reach our mailbox that day. It was neither "rain nor snow nor dark of night," but beavers that stopped him in his "appointed rounds."

Another time the road was closed for a much longer time, when heavy rains caused flooding. Not only was a section of the road washed out, but a good bit of the steep hillside above the road slid into the stream. For five or six weeks, we had to drive in a roundabout way to collect our mail from the post office in Passumpsic. I remember one other washout, which occurred where the brook made a sharp turn, aiming its force directly at the bank, just at the road's edge. It was soon repaired but only after we discovered some misshapen bricks that had, sometime in the past, been used as fill. We were told that there was a brickyard along the Andric, which has a good deal of excellent clay in its valley, prized by potters. And, on a road not far to the south, there is a handsome old house built with local bricks, the only such house that I know of nearby.

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Then comes a second bridge, and Water Andric is on the left side of the road, and much closer to it, and its valley is still narrower. Out of sight, though someone walking by could hear it, is a waterfall. Farther upstream, the water flows over a great ledge, a sight worth admiring in any weather. Just beyond, a slender poplar was blown down across the brook some years ago. Over the passage of time, each branch developed into a small upright tree, an extended marvel but easily overlooked.

The house is nearer now, and the stream rushes noisily over another, steeper ledge, all bubbles, splashes and small waterfalls, a symbol of power. Waterpower was not overlooked by early settlers in this area, and a careful look discloses the remains of a dam, surely for either the grist- or saw-mill supposed to have been located in this part of the Water Andric. At the foot of this fall of water lies a small pool, known locally as the Sheep Dip. Our children and grandchildren knew it as a wonderful place for all kinds of water play, and, with goggles a chance to watch trout feed at the bottom of

Now the path of the brook

makes a sharp turn to the left, as the road rises steadily, curving first right then left, giving at last a view of our house across a small meadow. Water Andric cannot be seen from the driveway, as the house sits above the level of the stream, but its voice can always be heard except when silenced by winter's cold.

As the road has brought us upstream from a busy world to a closed-in narrow valley, here we find surrounding an old farmhouse the surprise of an open meadow beckoning us to enter and consider who we are, what we might do here and wonder who was here before us.

Looking at the Past

If you stand a short distance upstream from the house, on top of the bank, you may see the abutments of Clayt Robinson's old logging bridge, built on the site of an older bridge that served an old road marked still on some maps as dotted lines, which indicate discontinued roads. This road is another one of the four roads which meet at our place. Neighbors have said that this road was formerly a Boston-Montreal highway, but we suspect that that's but a story, readily attached to any old road that runs in anything

close to an appropriate direction. It is worth mentioning, however, that I remember seeing an old cellar hole just across the bridge, somewhat larger than the usual size. Could it have once been an inn, as local opinion maintained.

In earlier days we often walked up that old road, which we could trace as it had been kept open for logging. Not far from the house can be found an almost forgotten treasure, just below an old pine. Not many folks today know about paint springs, but they were valuable in the early days. Like an ordinary spring it consisted of an outpouring of water from an undergound source. In this case the water carried a brown powder, iron oxide, from rocks below, which was deposited on the ground surrounding the spring as it issued forth. Many a house or barn was painted with this powder, probably in some sort of a milk base. When the powder was treated with heat, the resulting color was the familiar "barn red" we all

Following the road farther, we came upon a small brook which we followed upstream, through a boggy area where, in the right season, we might spot native orchids. Our goal was a small cemetery,

(Please See Page 12)



(Continued from Page 11)

hard to find as the terrain is very deceptive. The woods are thick, and the cemetery is on the top of a small knobby hill. It's all too easy to walk right past it. Just beyond the cemetery, on another old road, one can find several cellar holes, explaining why the cemetery is not a small one. There must have been a real, though small, community at one time.

The cemetery has suffered considerable vandalism over the years, visible when we first visited it, but recently it has gained from care and attention. Most of the gravestones are slate rather than the more durable granite or marble. Family names include Pettengill, Woods, Clifford, Wilson, Peck, Whitman, Heath, Houghton, and Danforth, as well as unusual first names such as Cyprian and Archelaus. As you look at the individual stones, you begin to realize how many children died in a single year, a year in which there had been a widespread whooping cough epidemic.

The cemetery is a fine spot for meditating on what life might have been like between the years represented by these gravestones, on the passage of time, and on the many changes that have taken place since these folks were laid to rest here, in this quiet place.

Just imagine the great quantities of energy people invested in

getting to this part of New England, establishing a homestead, clearing a garden piece and preparing for the first winter. More than likely they raised families, and as the area developed, they found jobs, and the next generation moved to better locations, as evidenced by the survival of these family names today.

So one could say that this road, which in one sense comes to an end where it reaches our driveway, also came to an historical end some time ago, though it still survives as dotted lines in the Vermont Atlas, and in our lives as we hunt berries and listen to bird songs from the woods that have grown up since the last time the area was logged.

Nature But Not Untouched

If you follow our driveway up to the end, into the spread-out intersection and then turn left, you discover a delightful vista. A narrow road, overhung by trees, leads the eye up a small rise to a slight turn, after which the road is no longer visible. Only trees are to be seen. The wish to walk on, to find the road and follow it wherever it leads, seems like the beginning of a fairy tale adventure.

Many a time, especially when our children were small we did walk up that road, following the Andric valley upstream. For a while, the road is high above the

brook, and only occasionally can you catch a glimpse of the water far below. Farther along, the road descends to the level of the brook, where it remains until the road comes to an end at its intersection with Trestle Road.

All along Water Andric Road, one can find wild flowers in season, dwarf cornel, clintonia, Jackin-the-pulpit, dogbane, wild lily of the valley, trillium. Sometimes these flowers are displayed on a roadside bank, as if on a tray, for the pleasure of passersby. Birdsong follows us all the way, and the birds often answer our attempts to repeat their calls. Side trips off the road can disclose surprises, perhaps a downed tree created an opening with enough more daylight to allow new flowers to appear, painted trillium, perhaps, or even ladyslippers. On the hillside to the right of the road, we found a stand of beech trees, often with dark holes under their roots. What might be hiding down there? Elves, perhaps? Nowadays we would call them Hobbit holes. Among the beech we would also find those ghostly plants called Beech Drops, related to Indian Pipes, both of which are unusual, in that they have no green color-

At another place on the hill side of the road, closer to the house, is a cluster of cellar holes, four or five of them. Some lilac

survived, and I seem to remember some rhubarb, too. Perhaps the men living there found seasonal work in the mills on Water Andric or worked as hands on farms nearby. Farther to the west, along one of the small tributary brooks, was a series of beaver ponds, each built upstream of the previous site, when the supply of softwoods diminished. The children were always delighted and impressed by the cleverness and work of these busy creatures.

Farther along on the brook side of the road a vague path led down to the Andric, where we found signs that someone had camped, but we never saw any further indications of visitors. Still farther along, where the road drops down to the level of the stream, which makes a double bend, first right, then left, creating an attractive level spot, there was for many years, until it burned, a camp belonging to the Sevigny family. Some time afterwards a beaver family tried to settle there, but their work was visible from the road, and therefore to someone with a gun, and that was the end of that. I remember walking up there one snowy day, and finding the empty lodge and the empty shells that told the story.

Not far from there, a very large rock could be seen in a spot between the stream and the road. At the time we first noticed it, we spent the winters in Illinois, where such large rocks are rare indeed. When found, however, they are of great interest to folks nearby. In fact, one town was named Big Rock for just such a stone. The town grew up around it, so that it occupied a place of honor. But our Big Rock of the Water Andric, though larger, fits modestly into the landscape. It remained a favorite goal for a walk for a long

Except for a few berry patches, we never knew this part the road as well as the rest. At the point where it ends, joining Trestle Road, years ago one could see the last remnants of an old house, but there is no longer any trace of it, not even a cellar hole.

As far as I know, there have never been any other houses along this road, perhaps because the terrain is apt to be wet. One possible exception is a house which fronts on Trestle Road, formerly invisible from the Brook Road. Recently the backyard has been cleared of trees and other growth but then left to the ugly effects of erosion. Other exceptions to the welcome relief and delight of undisturbed nature are due to the regrettable side effects of logging and the illegal dumping of trash. In this time of uncertainty, confused goals and stress, any glimpse of Mother Nature is refreshing to the mind and the soul. Her patience is great but, I fear, not infinite.

Homecoming

The fourth of our roads, where our nearest neighbors live, had no name when we first came to camp in our house, then abandoned and



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Finally, I see ahead of me, a dog running to welcome me, and, comfortably nested in its meadow above Water Andric, its home.

in need of attention. Its virtues were a fairly new roof, more room inside than a tent and its location on a bank above the Water Andric. The road going up the hill across from the house was known officially as Town Highway #79, but the first part of the road, very steep and twisty, is known locally, and with good reason, as "Frank Winn's Jump-Off."

Frank still lived in the first house up this stretch when we bought our place, and I remember watching him negotiate the terrain in his horse-and-buggy) taking his eggs to the store in Passumpsic. That section of the road had another nickname, Frank's "High Dive," so you can imagine the amusement of people in the area, on hearing that the new 911 name of that whole road up to Trestle Road (that's another 911 name) as "Winn's High Drive." It's something of a come-down, it seems to me, somehow more respectable,

even suburban. Instead of braving this steep twisty stretch right now, let's take a detour and visit Winn's Jump-Off later, from a different direction.

I find that when I drive anywhere to shop, see friends or go to the library, I tend to turn to the right out of the driveway, then left at the four-corners, to pass through a beautiful bit of woodland, and later follow the long downhill stretch of Lawrence Hill Road, including views of St. Johnsbury, and the hills and Burke Mountain beyond. These are scenes that raise my spirits every time I see them or remember their lively combination of human and natural elements.

But when I come back, I take Route 2B, turning off onto Pumpkin Hill Road. As I approach the crossroads where I will turn left, the Ward farm, more than a century old, is visible high above on Pumpkin Hill itself. This was one of the family dairy farms active when we moved to the area, along with those of the Mitchell, Church, Lawrence, Bona and Swett families. Only the old Church farm is still in business, though now raising beef cattle rather than dairy cows.

Back at the crossroads is the former school-house, now the home of the unofficial "Mayor of Pumpkin Hill," Ken Ward and his wife, Florence. There, I turn left onto Winn's High Drive, which rises sharply above the valley of Lime Brook, and suddenly the whole perspective changes. I see over the hills on the other side of the valley, and over both the valleys of the Passumpsic and the Connecticut, all the way to the White Mountains. It's a magnificent vista. Lime Brook is on its way to Water Andric, and so am I, nearly home.

The Lime Brook valley is, on its own small scale, a delight in any season. There is a balance between woods and open land, with hardwoods, including a large sugar bush, though of course pines and poplars are moving in. Three families once farmed along this road, the Perkins, the Badgers and the Winns, who had two farms. Of the four, three houses remain, one occupied all year and two during the summer. The fourth burned, and was replaced by a trailer. There were also two other dwellings when we arrived, one of which has been replaced by a trailer, where the Guertins now live, and six new houses have been built, some for year-round use by people who work in the area, or in the case of Fred Badger, to return

after his retirement to the area in which he grew up. His death sadly marks a great change in the story of the neighborhood, as few of that generation are still with us.

On the left side of the road, a sign of change has appeared. Two acres or so of former pastureland for dairy cattle has been redeveloped, not into pasture for llamas or yaks, not housing for people, but an organic vegetable garden for produce to sell at the Farmers' Market, or even Marty's First Stop, satisfying an increasing demand for healthy, nourishing local vegetables. The great garden adds a new, colorful and invigorating note to the valley.

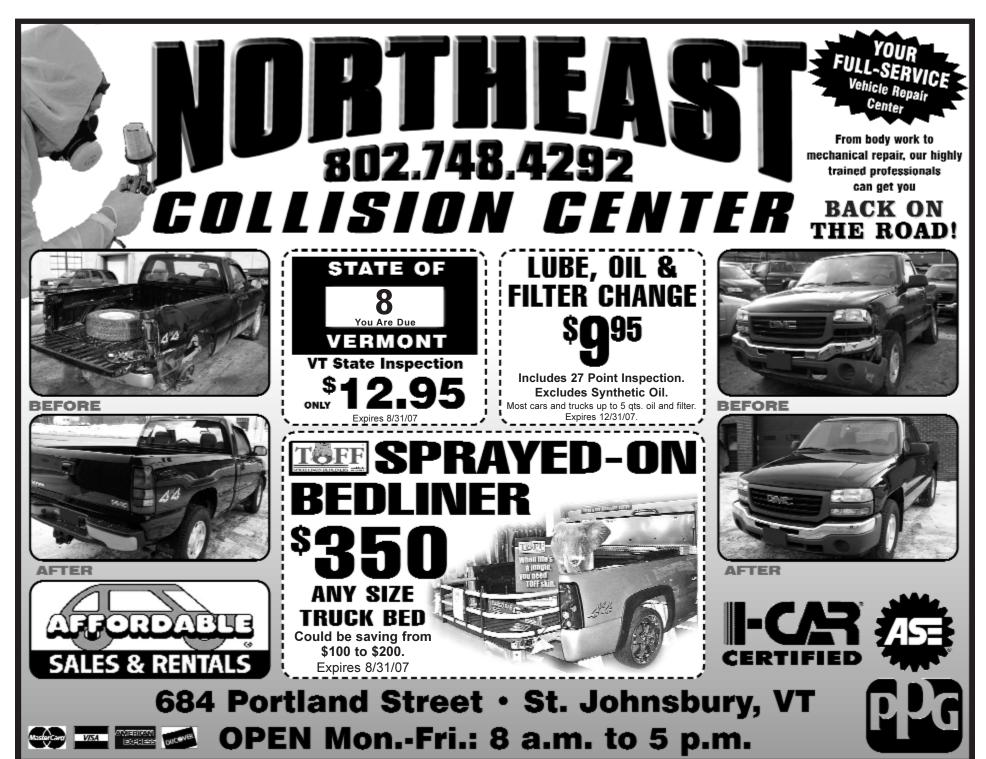
As I pass the second old Winn farmhouse on the left, and Frank's old 'dug-way' on the right, once leading to his oat field and old cellarholes, I leave Winn's High Drive proper and, shifting down into low gear, make an adventurous way down Winn's High Dive. It's rough. There's loose gravel and stone, but recent work by the town's road crew is a very welcome improvement. I hope no car will appear around the blind corner at the bottom, but suddenly and finally, I see ahead of me, a dog running to welcome me, and, comfortably nested in its meadow above Water Andric, its home.

More and more often, as I have been writing this essay about a part of the world very important to me and our family, and as I cared for my husband in his last illness, an odd thing happened. The title I used, "The End of the Road," intruded itself into my attention more and more insistently. There

seem to be question marks around it. Then, slowly, I sensed a meaning here, not a literal meaning, not a misspelling to be corrected - no, it was a figure of speech, the larger meaning of the words "End of the Road," that is, the End of Life itself.

Perhaps, behind my interest in the pattern of nearby roads, I have been aware of a larger network of roads we have taken during our life together. It has been a modern life in the variety of roads taken, by land, by sea, by air and in the variety of locations, in this country and abroad, in large cities and small towns. But our lives end, as does this narrative about our Four Roads, in this quiet meadow on Water Andric, with its many connections with neighbors as well as events of the world at large.

And of course one cannot, should not, write about the history of any place without thinking of the people who lived and died there, and, in many cases, were buried in local cemeteries. The circumstances of their lives were as important a part of the history of their times as were the doings of the great. And let us not forget the Abenaki, who arrived long before us, growing their squash and corn and fishing these same streams. Their ancestors arrived earlier, on the west coast, eventually crossing the continent. Our ancestors arrived much later, on the east coast, and spread in their turn across the continent, looking also for better conditions under which to live out their lives, but no less, demonstrating a truly human curiosity about this great world.



Bluegrass Legend Ralph Stanley Will Play in St. Johnsbury

On Saturday, August 4 at 8 p.m., St. Johnsbury Academy and Catamount Arts will host the legendary father of Bluegrass Music, Ralph Stanley, who along with His Clinch Mountain Boys will bring an evening of good old time country music to Fuller Hall.

"The ranks of those who can be considered pioneers of bluegrass music have slowly dwindled over the past few years," says *The New York Times*, "but one voice has remained steadfast throughout a career that spans more than half a century: Ralph Stanley and Dr. Stanley continues to demonstrate the stamina that many half his age can only dream of."

Born February 25, 1927, in Stratton, VA, Ralph Stanley and his older brother, Carter, formed the seminal bluegrass ensemble the Stanley Brothers in 1946. They went on to make a series of watershed recordings Columbia Records between 1949 and 1952. Now 80, Stanley has been performing professionally ever since. Until 1966 when Carter died, the Stanley Brothers and their Clinch Mountain Boys were one of the most celebrated bluegrass groups in the world,

ultimately rivaling such titans as Bill Monroe, Flatt & Scruggs, Jim & Jesse and the Osborne Brothers.

After Carter's death, Ralph shifted the band's emphasis to an older, less adorned mountain style. He created a unique style of banjo playing, sometimes called the "Stanley Style." Evolved from the Scruggs style, which is a three finger technique and distinguished by incredibly fast "forward rolls," the Stanley style is led by the index finger sometimes in the higher registers utilizing the capo. As a bandleader, he has nourished such talents as Ricky Skaggs, Keith Whitley, Larry Sparks and Charlie Sizemore, all of whom eventually graduated to distinguished careers of their own.

While he has long been revered by enthusiasts of folk, bluegrass and country music, Stanley has lately been commanding the kind of honors due a musical original. In 2002, he won Grammys for Best Country Male Vocalist Performance and Album of the Year.

Stanley holds the Living Legend award from the Library



Catamount Arts Courtesy Photo

Ralph Stanley will play at St. Johnsbury's Fuller Hall on August 4.

of Congress and was the first recipient of the Traditional American Music award from the National Endowment for the Humanities. One of his proudest achievements is the honorary doctorate in music that Lincoln Memorial University conferred on him in 1976.

Stanley still lives near the spot where he was born in a mountainous, tucked-away corner close to the rugged Virginia-Tennessee border. It is his secluded retreat from rigors of the road and the 150 to 200 shows he continues to do each year.

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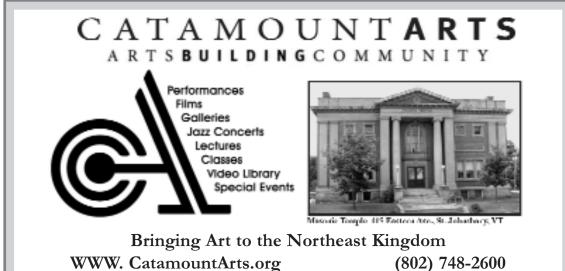
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August

- 1 Pete & Karen Sutherland, Unitarian Church, Strafford.
- 2 Nightingale, Colburn Park, Lebanon, NH.
- 3 Vance Gilbert, Middle Earth Music, Bradford.
- 3-9 Ten Canoes (2006,
 Australia) [NR] Director:
 Rolf de Heer & Peter Djigirr.
 Filmed in the forests of
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 around the Arafura Swamp
 of Arnhem Land, this film is
 remarkable: a funny and
 altogether delightful journey
 into the world of Aboriginal
 story telling. Catamount
 Arts, St. Johnsbury. (802)
 748-2600.
- 4 Ralph Stanley and the Clinch, Fuller Hall, St. Johnsbury. (802) 748-2600.
- 6 Emmylou Harris, Shelburne Museum, Shelburne.
- 7 Summer Music from Greensboro: *Counterpoint A Capella Choir*, United Church of Christ, Greensboro.
- 8 Bet Talford, Unitarian Church, Strafford.

- Green Mountain Grass, Middle Earth Music, Bradford.
- **9** The Powder Kegs, Newport Municipal Building.
- 10 Redheaded Stepchild, Middle Earth Music, Bradford.
- 11 Northern Lights, Middle Earth Music, Bradford.
- **10-16** Once (2006, Ireland) [R] Director: John Carney. Glen Hansard plays a gifted but insecure folk-rock musician who supplements his meager living as a Dublin street performer by working in his father's vacuum repair shop. One day, while singing a poignant ballad on a busy street, he's approached by a lovely young Czech flower seller who wants to know who broke his heart and inspired the song. Catamount Arts, St. Johnsbury.
- **11-25** Opera North presents Turandot, Opera House, Lebanon, NH.
- 14 Summer Music from Greensboro: Chamber Orchestra, United Church of Christ, Greensboro.

- **15** Sarah Blair, Unitarian Church, Strafford.
- **16** O.A.R. Meadowbrook Music Arts Center, Gilford, NH.
- **16-24** Opera North presents *Falstaff*, Opera House, Lebanon, NH.
- 17 Ottomatic Slim, Middle Earth Music, Bradford.
- 17-30 Sicko (2007, U.S.) [PG-13] Director: Michael Moore Michael Moore returns with an affecting and entertaining dissection of the American health care industry, showing how it benefits the few at the expense of the many. Catamount Arts, St. Johnsbury.
- 19 Jazz on a Sunday Afternoon, Catamount Arts, St. Johnsbury.
- 21 Stand Up, Sit Down and Laugh, Flynn Center, Burlington.
- 21 Summer Music from Greensboro: All Mozart program, United Church of Christ, Greensboro.
- **24** Lonesome Brothers, Middle Earth Music, Bradford.
- **31** Coyote Run, Middle Earth Music, Bradford.



Peacham Historical Association Invites You To Take a Closer Look

The Peacham Historical Association welcomes everyone interested in learning about how the past has shaped our present and informs our future.

This month, the PHA is presenting two events that will make history come alive. These public programs are open to everyone.

On Tuesday, August 7, the Peacham Historical Association at its Annual Meeting will host guest speaker Dr. Paul Searls, author of Two Vermonts: Geography and Identity, 1865-1910. Searls is an assistant professor of history at Lyndon State College, and his recent book, which has been widely praised, is about the history of tension between the competing forces of rural and urban, modernity and preservation and tourism and development.

Searls focuses on how these issues developed during the post-Civil War years, and he traces them through history to the present, where they remain front page topics. As Vermont as a state, and our region in particular, struggles with questions of development, economic growth, historic preservation, tourism and conservation, it's helpful to understand the roots of these current conflicts and to learn how they originated.

From the vantage of the historic Peacham Congregational Church, now celebrating 200 years in Peacham, this speaker will address concerns that have been discussed for over 100

The Peacham Historical

Association Annual Meeting begins at 7:00 p.m. The keynote address by Dr. Searls begins at

Sustainable Gardening -Reinventing Your Backyard

New and experienced gardeners, and anyone who appreciates the beauty of Northeast Kingdom plants, will find rewards in this day-long program of workshops and tours on Sunday, August 12. Registration begins at 8 o'clock at the Peacham Historical House on Church Street in Peacham.

This creative and inspiring day is designed to share ideas about sustainable gardening practices, offer fresh ideas and exchange experiences with seasoned experts. Deirdre Detjens, a Master Gardener in Peacham, says, "The programs offer a great way to get to know more about soils and sun and ways to encourage the best growing conditions for your garden. It's also a chance to take a peek at some of the most beautiful gardens around, cared for by amazing gardeners."

Wendy MacKenzie, owner of Everlasting Herb Farm in Peacham, sees these workshops as an opportunity to "carry on the great traditions of caring for our gardens that have been passed through generations." She uses the wisdom of years past to create a line of remedies that meet present needs. Through sustainfarming practices, Everlasting Herb Farm is setting a high standard for the future.

Workshops will be led by

local experts and include topics for those interested in greening green-space: their "Sustainable, Ecological Gardening: The Big Picture" and "Composting Demystified."

special A workshop, "Historical Gardens: Plant Choices and Their Culinary/Medicinal Uses," will explore the garden at the Peacham Historical House, which was created as a tribute to long-time Historical Association officer Lorna Quimby.

Other offerings include a walking tour of Peacham Village with Master Gardeners, a session on innovative garden ideas, and a thought-provoking discussion focusing on how to support Vermont agriculture.

Workshops will be held from 9 a.m. - 4 p.m., and the day includes open farm tours. The cost for all the workshops is \$20, which benefits the Peacham Historical Association. Bring a bag lunch and lots of questions for this invigorating day of gardening in beautiful Peacham.

Call Wendy MacKenzie at (802) 592-3111 for more information.

Peacham Library

Monday, Wednesday, Friday and Saturday 10 a.m. - Noon

Tuesday and Thursday 1 - 7 p.m.



State Biologists on Lookout For Blue-Green Algae Blooms

Each summer high temperatures draw people to Vermont lakes, bays and beaches, and each summer blue-green algae blooms keep people out.

Since 1998, the Vermont Department of Health has been working with partner agencies and the University of Vermont to monitor bluegreen algae blooms statewide throughout the summer season.

St. Albans Town Beach is routinely closed four or five times a year due to the blooms, and this has led the Town of St. Albans to install two giant solar-powered fountains this year to aerate the water and kill algae. Prouty Beach in Newport did not have to close at any time last summer, but a thick blue-green algae bloom was spotted in the south end of Lake Memphremagog in 2006 near the boat dock. Shelburne Pond is posted off-limits for swimming nearly the entire summer.

"The state has a comprehensive monitoring system in place, but we welcome reports from anyone who lives near water where the blooms occur," says State Toxicologist Bill Bress. "The water may appear cloudy and look like thick pea soup, and a thick mat or foam may form when a bloom washes onto shore." Anyone who spots algae bloom should call the Health Department at (800) 439-8550.

Some blue-green algae produces dangerous toxins. Skin exposure can result in irritation or allergic reactions, and drinking water containing algae that is producing toxins can result in nausea, vomiting and diarrhea. Children are at higher risk because they are more likely to drink the water.

Swimming is not the only danger of exposure. People can inhale or swallow blue-green algae when water skiing or using a Jetski. No human cases of illness related to blue-green algae have been documented in Vermont. Dogs are at high risk if they swim in a bloom and then lick it off their fur. Two dogs died after drinking large amounts of water from a toxic blue-green algae bloom in Lake Champlain in 1999. Shifts in wind direction can move a bloom from one location to another. Periods of cool rainy weather can cause a bloom to disappear.



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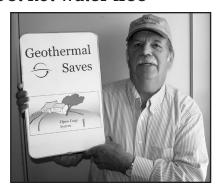
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From Bright Lights Of the Stage to Soft Glow of the Northeast Kingdom

TERRY HOFFER

Bob Amos has seen his fair share of stage lights, smoky bars and sprawling outdoor music festivals. As a talented and prolific song writer and founding member of the celebrated contemporary-bluegrass band, Front Range, Amos and his group toured the United States and much of western Europe from 1990 to 2003.

Front Range became variations of the Bob Amos Band, and its address was an RFD mailbox on a dirt road in St. Johnsbury.

Amos is upbeat about his music experience stretching from high school in Delaware, college in Ohio and then ten years in Arizona and Colorado, but he admits that in its heyday Front Range was away from home more than 200 nights a year. "In the mid 90's," he says, "we were really flying."

With a style reminiscent of Gordon Lightfoot; Crosby, Stills and Nash; Poco and Pure Prairie League; Front Range was performing 80-100 shows a year and recording a new album every 16 months. With enthusiastic audiences, rave reviews full of superlatives and an award from the International Bluegrass Music Association for Gospel Recording of the Year, that's an exciting life for any performer, but it's also a lot of reheated coffee and fast food on the run.

In 2005, after 15 years of creative production and personnel stability, one of the pillars of Front Range was diagnosed with cancer. Mandolin player Mike Lantz died in 2006, and the familiar harmonies of the group had shifted. Amos says, "We had been reminded that someone you know is going to get cancer."

Three years ago Amos, his wife and two children had decided to return to family roots in Vermont where Amos spent summers in his youth. At the time the band called Colorado home, but with access to an airport, Amos says, the lineup could live just about anywhere. Vermont was calling, and then with the loss of Lantz, Front Range became variations of the Bob Amos Band, and its address was an RFD mailbox on a dirt road in St. Johnsbury.

Amos speaks almost wistfully about some of his career highlights including the International Bluegrass Music Association honor presented in 1995 and playing at the Ryman Auditorium in Nashville. Once a church, by 1900 the Ryman was a performance hall showcasing a wide variety of entertainment. From 1943 to 1974 it was the home of the Grand Ole Opry and recognized as the "Mother Church of Country Music" where legends like Hank Williams, Patsy Cline and Bill Monroe shaped the future of country and bluegrass

Amos tells about trips to Europe where fans had apparently "done their homework." One night in the Netherlands, for instance, Front Range started playing its first number to a full house, and Amos realized that the predominantly Dutch speaking audience was singing along with the band.

There were huge venues like the Winnepeg Folk Festival in front of 50,000 people. Some were intimate ones with small crowds like the converted Amish



Photo By: North Star Monthly

Singer and songwriter Bob Amos has brought his successful experience as a performing and recording musician from the road to his home recording studio on a dirt road in St. Johnsbury. Working now as a manager and producer for other musicians and fitting in his own song writing, Amos has found the change of pace to be highly satisfying.

barn known as LVD's in Middlebury, IN where people bring potluck baked goods and sit no more than 30-feet from the stage

Amos says, "You never really know what's going to happen. You always expect adequate-to-great sound, and our shows were all pretty tight. That is, the songs were well rehearsed, and we knew how to stop on the same beat, but sometimes the banter evolved in response to the audience, or the rapport with the crowd and the energy of the band were no less than magical..."

But now in his own recording studio in Vermont's Northeast Kingdom with the sunrising over the White Mountains and the sounds of water in Stark Brook coming through an open window, Amos is far from wistful. "We always knew we wanted to live here," he says. "We built the house as a vacation place in the late 1990's, and being at home is not bad at all."

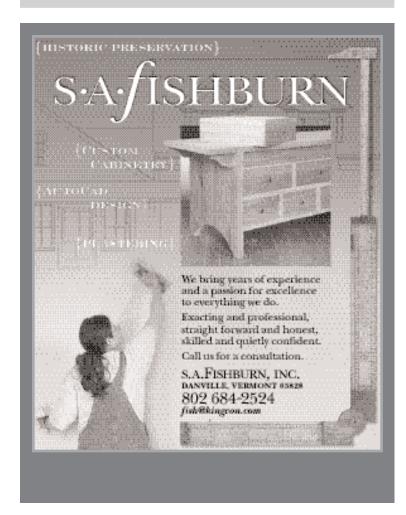
Amos is busy with production work in his sophisticated electronic sound studio with state of the art digital recording equipment and his own creativity spilling over into the work of others. "I'm managing a young guy, a guitar player named Josh Hunstberry, from Virginia. He's a singer songwriter, and we work well together. He's focused, and he sounds good. His is a name that I can imagine someday in very bright lights." Amos describes himself as Huntsberry's "artistic producer" or "the man behind the curtain."



Tune in for Red Sox Baseball



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These Health Centers are units of Northern Counties Health Care, Inc. - established in 1976 to bring health services to those in need in the Northeast Kingdom.





Photo By: Bill Amos

Bob Amos recently introduced the newest lineup of the Bob Amos Band including (L-R) Gary Darling, Nate, Bob and Sarah Amos and Skip Gray. Mark August 12 on your calendar, and look for them performing in Danville as part of the Pope Library summer series known as the Concerts on the Green.

Amos works with a Vermont bluegrass band called Big Spike and another solo artist in Virginia, but when he really lights up he is talking about the current configuration of the Bob Amos Band with his 14-year old daughter, Sarah, who plays percussion and sings lead and harmony, and his 16-year old son, Nate, who plays drums. Rounding out the group are Gary Darling on mandolin, and Skip Gray on bass and vocals.

The Bob Amos Band prac-

tices with dedication, and Amos says, the music is not at all foreign to followers of Front Range, those who have heard his solo recording or that of the Bob Amos Band performing with previous other personnel. It pushes the envelope of bluegrass and old time music. The banjo is gone, but the acoustic instrumentation and satisfying harmonies are reassuring to pickers and folk rockers as well.

Amos says he likes to write from personal experience and from imagery that stays with him for whatever reason. His songs cover family, love, home and at times the spiritual side of life that traditional bluegrass often takes to its audiences. Drawing on a successful career of singing and songwriting Amos still writes melodies that stay with you and lyrics that will be familiar to anyone who has looked and listened to the world around them. Sometimes folk, sometimes rockabilly and sometimes just plain rock, these are songs that please audiences in small clubs as well

as crowds at festivals. But stirred up now with the delightful addition of Amos, Amos, Darling and Gray hearing the Band is like finding a wonderful secret in an old family trunk. It works, and it's fun to listen to.

Amos says, "I wasn't sure when this particular group would be ready for the stage, but we've been practicing a lot. We played last year at First Night and in the spring at the North Church in St. Johnsbury, and we are on the bill for the summer concerts for the Pope Library in Danville. I have to say that playing music this close to home with my kids is a great joy for me, and they are enjoying it, too."

Look for the new Bob Amos Band at 7 o'clock on the Danville Green on Sunday, August 12. The advanced scoop is that you'll hear shades of bluegrass, folk rock and some selections from the Byrds and the Beatles. That's a pretty good way to watch the sun set with a picnic on the Danville Green.

7007

Household Hazardous Waste Collection Schedule

DATE

Sat., September 29

TIME

LOCATION

7:30 a.m. - Noon Waterford TRansfer Station

Sat., August 11 8 a.m. - Noon Troy Transfer Station
Sat., August 18 8 a.m. - 11 a.m. Canaan Transfer Station
Sat., August 18 Noon - 2 p.m. Norton Transfer Station
Sat., September 29 8 a.m. - 3 p.m. Lyndon Recycling Center

Not going to be able to make any of these dates? NOT A PROBLEM! The NEKWMD will be accepting these materials by appointment at our Lyndonville facility from June 1 to September 29, 2007. Due to regulatory handling requirements, hazardous wastes will not be accepted without an appointment. Scheduling ahead ensures that a qualified individual will be on-site ready to accept your hazardous waste.

HHW Collections are free and open to residents of all DISTRICT TOWNS

What are Household Hazardous Products?

They are consumer products that contain ingredients that may be: **Toxic** - poisonous if eaten, breathed or absorbed through the skin; **Corrosive** - can burn or destroy living tissue if spilled on skin; **Reactive** - creates fumes, heat or explosion hazards if mixed with certain materials such as water; **Explosive** - can explode with exposure to heat or pressure; **Flammable/Ignitable** - can easily be set on fire.

To determine if a product in your home is hazardous, check the label for the following words: **Danger** indicates that the substance is extremely flammable, corrosive, or toxic. **Poison** means that the substance is highly toxic. **Caution/Warning** are put on all other hazardous substances that are a somewhat lesser hazard, but are still dangerous if the directions are not followed closely.

ACCEPTABLE HOUSEHOLD HAZARDOUS MATERIALS:

HOUSEHOLD ITEMS: Aerosols; Air Fresheners; Ammonia; Arts & Crafts Supplies; Bleach; Cleaners (Includes: Drain, Oven, Floor, Window, Toilet, Rug, etc.); Disenfectants; Metal and Furniture Polish; Mothballs; Mercury Thermometers; Nail Polish and Remover; NI-CD, Lithium, Mi-MH and Button Cell Batteries; Spot and Stain Removers.

GARDEN SUPPLIES: Creosote; Dioxins; Fertilizers; Flea Killers; Fungicides; Herbicides; Insect Sprays; Muriatic Acid; No-Pest Strips; Pesticides; Rodent Killers.

GARAGE: Antifreeze; Brake Fluid; Corrosives; Car Waxes and Cleaners; Engine Degreasers; Fluorescent Light Bulbs; Gasoline/Dry Gas; Kerosene; Lead Acid Car Batteries *; Lighter Fluid; Oil-Based Paint; Paint Thinner; Propane Cylinders; Sealants; Stains/Strippers; Swimming Pool Chemicals; Transmission Fluid *; Wood Preservatives *; Used Motor Oil and Filters *.

* Also accepted at oil and battery stations year round.

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For more information, contact the Northeast Kingdom Waste Management District at (802) 626-3532 or (800) 734-4602, or at www.nekwmd.org

Do You Know What It Means To Miss New Orleans?



One of many many New Orleans homes damaged two years ago, in the August 2005 Hurricane Katrina, as it appeared in May 2007. This one and many like it are in the Lower 9th Ward.

HELEN MORRISON

When we first began our descent into New Orleans' Louis Armstrong Airport, I looked for the Mississippi River meandering towards the Gulf of Mexico. As I got lower and closer, I looked for other famous, more recent landmarks. The Superdome leapt out of the landscape, and images of Katrina and those trapped in that Hell-on-Earth flooded over me. And there it was below me on May 19, 2007, beautifully put back together, functional, as if one of the dark failures of our country's promise to take care of its citizens had never happened.

Their deepest fear is that they have been forgotten, that the rest of the country has moved on, thinking that all is fine again. It is not.

So, here we were, a group of rural northern Vermont students and parents, come from Cabot School to try to help. Maybe that was a bit presumptuous. And yet as we saw more and more areas still unfixed, abandoned, people in FEMA (Federal Emergency Management Administration) trailers, situations that might seem overwhelming to adults who have had more world experience, the exuberance of our Cabot youth, the innocence, burst out in this unbridled optimism. "Let's get to it, let's make a difference."

We spent our first morning in the Lower 9th Ward with Ivor van Heerden, author of *The Storm*. He is a hurricane disaster specialist from Louisiana State University, and for years he and his colleagues have been warning that New Orleans was not safe, that the levees were inadequate, that a major catastrophe was just a matter of time. We drove through streets of the Lower 9th Ward, past empty lots, stairs leading to nowhere, collapsed houses, some still standing but totally wrecked.

Some houses had the famous "X" on them, stating when someone had entered to check, who had

checked, any people found, living, dead. And sometimes, other information was scrawled: "dog under porch," for instance or "body in bathroom." What was so shocking was that, two years later, it still looks like a war zone. All those people from the 9th Ward are scattered all over the state and the country, waiting word on whether or not they can come back, whether or not they will get help from our government to rebuild. Little has come so far.

There are lots of FEMA trailers but no long-range plans. As we drove up to the levees that failed, we found a family cleaning its property, weeding, mowing. We jumped out and helped, gathering, bagging. It was a community of Black, working poor people ... nice little houses, yards, neighborhood stores. People had lived there for generations, passing on property to sons and daughters. But few had bothered to transfer deeds; few bothered to get insurance. After all, the Army Corps of Engineers promised the levees would hold. Now, all was lost. Almost no one is back.

There are rumors that the city wants to level it and build industrial parks, condominiums, perhaps even casinos from Las Vegas. If lots or houses look abandoned, the city claims them. So folk like those we met, Thelier Green and family, come now and then to clean up, mow it and to show that someone cares so the city won't take it over.

Green's lot is right next to the levee. When the levee breached, the water poured in, and an 18-foot surge swept all houses within a four block distance totally away. Nothing was left. No one came to help for days, for weeks. Two little old ladies in wheel chairs were trapped on the first floor. Three hundred were dead, in that one area. And one casualty, Green's dad, who came back after the storm, looked at his lost home, his lost history and died. Green says it was a broken heart.

As we walked and talked to volunteers, looked at the remnants of lives lost, fingered through soil that held marbles, tiny dolls or cards from a child's game, we thought of how those toys once sat on someone's dresser or delighted small children. Now they just hold ghosts of the past.

We walked up on the newly fixed levee, still only 10-feet below ground and 12-feet above, and looked down on a seemingly benign canal and out over the Lower 9th Ward. Painted on the levee are the words "New Orleans gave me patience and passion." How else could the people maintain a sense of hope?

In New Orleans, our home was the Unitarian Universalist Church in Uptown. Uptown is recovering. There are long tree-lined streets, Spanish moss hanging, magnolias in bloom, oleander. The houses are all different, small, decorative; porches with wrought-iron filigree. Mardi Gras beads adorn everything, the fences, the trees. Life is bustling again.

And of course, I think of the Lower 9th Ward, sitting in limbo, not far off. The church had arranged for us to work in Plaquemine Parish, at a small, poor, Black village on the Mississippi Delta called Phoenix.

Each day we rode the ferry across the Mississippi River. We gutted one house, trying to maneuver around a huge honeycomb complete with honeybees inside the wall. The owner, an elderly woman, was living in Houston but so eager to get back to her roots. No one has the money to fix their houses themselves. So they depend on the "kindness of strangers," vol-

Most of our time, though, was spent insulating and sheet-rocking Miss Ellen's house. She is probably in her 80's. A FEMA trailer was set up beside her house. As she said, "I know lots of peoples don't like these trailers, but it been a gift for me. It got me through."

When the levees along the River overtopped, Phoenix filled with water. Many people left on Sunday, August 28, 2005, and were ferried across the River by the Coast Guard. For those left behind, the only route to survival was the roof. And no one came to help. So, the minister and the sheriff gathered everyone by boat and put them on top of the school building, it being the tallest. Still no one came. Finally, they dynamited the levee to let the water out.

It was two weeks before any-

one came to check on the people of Phoenix. When the waters receded, the Louisiana state government made rumblings of moving every one out of Phoenix and leveling the village. After all, it is excellent flat, fertile land for growing citrus. But the local minister, a charismatic mover and shaker, made connections all over the country and got support to rebuild.

As Miss Ellen said, "I don't know what we would have done without the volunteers. No one else came to help. The storm was just like Judgment Day." Miss Ellen and I walked down to the little church. Inside she showed me the mark from the flood, 12' up, on a ceiling light.

Across the front of the church was a banner: "We've Come This Far By Faith." I happen to know a lot of Black Gospel songs, so I started singing. Miss Ellen joined me, harmonizing, all the way through, just the two of us, alone in this little tiny church in a little tiny village on the Mississippi Delta. It is one of those precious moments one never forgets.

We went back outside, and she took me through the graveyard. Trees were everywhere, strewn over the above-ground, white cinderblock enclosures for coffins. There was a sign with a phone number to call if anyone knew the identity of the coffins. The flood had thrown them all over, like pickup-sticks. Bodies were separated from coffins, and coffins were separated from their enclosures. Some will never be found.

Miss Ellen told me who each of those still in place was, including her family, generations back. Many of the names on the graves were hand-painted. We walked slowly back to her house, to the sound of the kids and parents hammering away, stapling insulation up, nailing sheetrock. Miss Ellen was excited to see so much progress on her house. And I told her I would imagine her there in her home again when I got back to Vermont. I told her about the myth of the Phoenix rising out of the ashes. She liked that a lot.

I haven't stopped thinking about Katrina and New Orleans and Phoenix and all the people Katrina affected so deeply. We have no idea what it must have felt like at the time and the frustration and despair in the two years that have passed.

Over and over, people would say "Thank you for coming, thank you for thinking of us." Their deepest fear is that they have been forgotten, that the rest of the country has moved on, thinking that all is fine again. It is not.

There is so much to be done yet, cleaning, building, gutting, sheet rocking and taking a stand with our government to do right by those people who trusted that, in this country of opportunity and promise, they would be cherished.

Helen Morrison is a semiretired teacher from Cabot School, who in May 2007 with a group of students and parents traveled to New Orleans to see the post-Katrina conditions of the area and do what they could to help.



Painted on the reconstructed levee in the Lower 9th Ward are the words, "New Orleans gave me patience and passion." How else could the people maintain a sense of hope?



Members of the Cabot School group that traveled as volunteers to New Orleans included (L-R) Emily Dale, Malcolm Dale-Brown, Helen Morrison, Ian Weinstein, Seth O'Brien, Mark Bromley, Shiel Worcester, Anna Bromley, Sofia Belenky, Jill Ackerman, Michelle Kobjack and Rebecca Syzmanick. Missing, but taking the photograph, is Nancy Syzmanick.

Mission to New Orleans Journal

SOFIA BELENKY

May 19, 2007 -Travel to New Orleans

We left the school in Cabot at 7:45 this morning. When we arrived in New Orleans we took vans to our volunteer home base. There is a lot of damage. The water came up quite high. There are signatures of love and numbers covering the wall. There are X's on other abandoned buildings. I saw a metal roof stuck in a tree. I never really thought about coming here until the Hurricane.

May 20, Sunday -Lower 9th Ward, New Orleans

We woke up pretty early after a wonderful sleep. Then we went down the street where we were last night, past the interesting trees and the fancy southern homes, to a coffee shop. A woman there told us how thankful she was to have us there. Then we drove along the overpasses, past the Superdome, where thousands of people waited for help. My heart sank as destruction in the Lower 9th Ward filled my view. Collapsed roofs, structural damage, windows smashed through, populated areas and shops deserted. Houses turned inside out. Signs read, "Roots run deep here."

We spent time talking to some other volunteers. They all felt strongly connected to the area and were open to talk to us about their experience. They said some people, like us, stop to talk and learn and help, but so many just pass by taking pictures from their tour buses. The Green sisters in the 9th Ward told us how that whole block had been destroyed by the storm except for the Common Ground building. Our crew helped clean out their plot. Then we met with Ivor van Heerden, a hurricane disaster specialist. Ivor encouraged grassroots movements and individuals writing to state and federal representatives. I think if enough people from each state show outrage, perhaps the people from New Orleans will finally receive the support they deserve. Ivor talked about how, before Katrina hit, many were told they didn't need flood or wind insurance. After the storm, even those that did have insurance found they were covered only for wind or water damage, but not both. This seems so ridiculous because how can you decipher which came from what? Many did give up hope. Suicide rates definitely increased, Ivor says. The support definitely became a race issue; poor Black communities were left without support. Everyone knew the levees were bound to break. He had been warning about it for years. We walked up and sat on the levees. To think that, two years ago, a wall of water over 18-feet high pushed over my head, and the damage is still so apparent.

Thelier Green and her sister told us of the community that used to be there. They talked of a place where people were "comfortably poor." They helped each

other out, they were all family. Homes were passed down from generation to generation. Since they didn't trust the government they didn't have deeds to the property. Insurance rates are now so high that people would have to work yet another job to afford to stay. It's so hard to come home. Some are helping others but still can't face the destruction in their own homes. Thelier talked about how she and her family left together and waited in traffic for two hours. She is frustrated with the lack of government support. Then we went to the French Quarter. There were colorful balloons, horse-drawn carriages, po' boy sandwiches. It has been totally rebuilt. Just 5 miles from the Lower 9th Ward. It is like the 9th Ward was forgotten.

May 21, Monday - Bay St. Louis, Mississippi Gulf Coast

After breakfast we headed to paint Mrs. Farve's house. Her husband died recently, and volunteers have worked on her house since then infrequently. She was very nice and so grateful. We painted so much and avoided the spiders. I got totally covered in paint. It was all in my hair. She was so happy not to see the lime green paint that the house used to be. After dinner we all went to the beach. It was amazing to walk along the beach and find treasures among the rubble. It is so hard to think about how these amazing communities have been lost. Ivor was saying how he found photo albums. Who do you give them to? You can't just throw something like that out.

May 22, Tuesday -Bay St. Louis

It was hard to wake up this morning I was so tired. We ate breakfast and then split into three groups. We went to Mrs. Farve's house. Anna, Jill, Mark and I painted. We only stopped the whole time for a half hour. There was a lot of white trim to be painted and a lot of touch up. It feels like we are helping some that are well-off and rich. We planted two trees for her. I feel like I should be working for the people around them. After Mrs. Farve's house we went past all the homes that didn't exist anymore, communities of trailers. It was like being back in the 9th Ward.

May 23, Wednesday - Back in New Orleans

We headed up to Plaquemines Parish to help a community there. We met in a church in a trailer and went off to a woman's house. Over 20-feet of water went over both the levees. We were "demoing" the inside. As everyone demolished the inside they chucked the wood out the window, and I helped move it to a pile that was big because it hadn't been picked up for 3 months. The truck finally came today. We talked to this guy who said he stayed during the hurricane to save his mother. He saw an old couple die in the trees, while a cat survived the storm. We saw her kittens. He told us we could talk to his wife in their trailer. She

started to cry and said she still couldn't talk about what happened. It is pretty depressing to hear the stories and see the damage.

May 24, Thursday -Plaquemines Parish

We were all so pumped to leave early and get to work. We went to Miss Ellen's house. She was so sweet. She loved her flowers, which she hopes to plant where her trailer is when she can move back into her house. We did sheet rocking, and we nailed and cut big pieces off. At first I was so bad at nailing, but at the end I had the hang of it. I even used the nail gun, which was a frightening experience. We worked as hard and as long as possible. Miss Ellen said maybe her land is on oil, and she thought maybe the government wanted her gone because they wanted the oil. She said she wasn't leaving, though, no matter what.

May 25, Friday -Plaquemines Parish

I don't want this amazing trip to be over. We headed back to Phoenix, LA to our wonderful little community. We went to Miss Ellen's house. She is really the sweetest, sassiest, spunkiest lady I've ever met. We had to take down some of the sheetrock we put up yesterday to add insulation. At the end of the day I had blisters from hammering. Miss Ellen took Jill, Helen and me to the cemetery, which she cares for. There were many graves that were ruined by the storm and many trees were down. A lot of her family is buried there. On the graves, instead of saying the date that someone was born and the date they died, it said "sunrise" and "sunset." After work, we headed to the French Quarter. It was a busy bustle of people. It is such a contrast to the New Orleans we have known. Bourbon Street made me uneasy, but being in Preservation Hall changed that feeling. The music rocked us all in the small room, and the energy was tremendous. They talked about how they had lost everything, even their instruments, and how they were now playing to bring people home and keep the music and spirit alive in New

May 26, Saturday -Home to Vermont

I am tired and bummed about leaving New Orleans. It was incredible being down here. There is still so much to do. One of these days I would love to

We must not forget the people of New Orleans, their friendly spirit, their music, the gumbo and po' boys and the hope for the rebirth of an incredible place. I have high hopes for New Orleans and the world. I am optimistic that our generation will truly help to make the world a better place. We must.

Sofia is a June 2007 graduate of Cabot School, a member of the group on the May trip to New Orleans.

Anatomy of a Disaster August, 2005

HELEN MORRISON

1927: The Mississippi River floods New Orleans. Several hundred people drown. Levees along the river are rebuilt.

1953: A massive and devastating hurricane hits the Netherlands. The Dutch build levees to protect against the theoretical worst-possible-storm in 10,000 years.

1965: After Hurricane Betsy, levees in New Orleans are rebuilt by Army Corps of Engineers and deemed able to withstand a CAT 3 Hurricane (winds to 115 mph). The levees are designed to protect against the worst storm possible in 100-300 years.

1965-2004: There is a loss of buffering wetlands in the New Orleans area at a rate equal to one football field every 38 minutes. Loss of every 2.7 miles of coastal wetland increases the height of a potential storm surge by one foot. Loss of wetlands causes "subsidence" or further sinking of New Orleans.

2004: A team from Louisiana State University performs a mock Hurricane Pam exercise in which a war-game computer model shows levees will not hold and hundreds of thousands of people will be at risk.

Tuesday, August 23, 2005: Tropical Depression 12 forms over the Bahamas.

Wednesday, August 24, 2005: The tropical depression is upgraded to Tropical Storm Katrina, with winds of 50 mph; it is located east of Florida's southern tip.

Thursday, August 25, 2005: Katrina becomes a hurricane and hits Florida as a CAT 1. New Orleans is not projected to be in its path.

Friday, August 26, 2005: Katrina enters Gulf of Mexico where it intensifies. Ocean water temperatures are unusually high at 82° F. Katrina gains strength and begins to swing towards New Orleans.

Saturday, August 27, 2005: Katrina promises to be a massive hurricane, 450 miles wide, with CAT 5 winds over 155 mph. Heavy weather heads toward New Orleans. Voluntary evacuation is suggested. Many people begin to leave.

Sunday, August 28, 2005: Katrina has 165 mph winds and creates a storm surge of 35-feet or more. Mandatory evacuation is ordered for New Orleans. Nine hundred thousand residents take to the highways. Four hundred thousand stay behind. One hundred and twenty-seven thousand of those have no means of transportation. Twenty thousand head to the Superdome. Twenty thousand go to the Convention Center. Three days of MRE's (Meals Ready to Eat) and drinking water are provided.

Monday, August 29, 2005: Katrina makes landfall at 6 a.m. on the Louisiana boot of the Mississippi Delta at the town of Buras. Katrina is a CAT 4 hurricane, winds of 131-155 mph. The storm surge is still that of a CAT 5 hurricane. Levees breach or are overtopped in Plaquemines Parish. Katrina moves on to make landfall again east of New Orleans at Bay St. Louis, MS as a CAT 3 hurricane but with a 37-foot surge. Levees breach in New Orleans and flood Lower 9th Ward with a surge from Lake Borgne; levees breach on the London Avenue Canal and the 17th Street Canal from Lake Pontchartrain. Winds are at CAT 2-3 magnitude. A hole rips open in the roof of the Superdome. Water begins filling the "bowls" or lower areas in New Orleans. Eighty percent of New Orleans is flooded. In the Lower 9th Ward, water levels reach 10 to 12 feet above ground. Waters rise through the night. Communication is gone, even by cell phones.

Tuesday, August 30-Friday, September 2: Twenty-five thousand people are in the Superdome, and 20,000 are in the Convention Center. Air conditioning is gone. Food and water runs out. Plumbing ceases to work. Temperatures are in the high 90's. Electricity all over the city is gone. One person is murdered in the Convention Center; one commits suicide at the Superdome. It is not until September 1 that water levels within the city and Lake Pontchartrain equalize.

September 2 & 3, 2005: Busses arrive to take people from the Superdome and Convention Center to other areas, many going to the Astrodome in Houston, TX. It is a month before water can be pumped out of New Orleans. More than 300 people die in the Lower 9th Ward. As of June 2006 the official death count in Louisiana is 1,577. Hundreds are still listed as missing. The national death toll from Katrina is 1,836. Ninety thousand square miles are ravaged. One hundred square miles of the buffering Louisiana coastal marsh are lost. One million people are displaced. As of 2007, only half have returned to New Orleans. Very few have come back to the Lower 9th Ward. For the most part, it has not been rebuilt.



Mrs. Elmere Favre (left) lives in a house in Bay St. Louis on the Gulf Coast of Mississippi where the Cabot group provided valuable help. Helen Morrison is still seeking the means to extend help for those whose lives were turned inside out by Hurricane Katrina, two years ago in August 2005. "There is so much to be done," she says, "that it can be almost overwhelming. But being overwhelmed is just no way to be helpful."

Come to the Table

Denise Brown



New Rule: When life hands you lemons, make dessert.

Some years ago, midway through a brief and bewildering relationship with a member of the opposite sex, during a time in my life when I was altogether clueless about how to deal with members of the opposite sex (at least those above the age of 12), a present arrived on my doorstep. IMPORTED. FROM ITALY. Double-boxed and bubblewrapped. Accompanied by a palm-sized glossy catalogue and a simple card both addressed and signed with initials only.

Nestled within the careful packaging lay a large, graceful serving bowl, hand painted in swirling sunny yellows and deep cerulean blues, satisfyingly significant with both symbolism and ceramic heft. A well chosen gift for a cook of Italian descent.

Perfect for pasta, ample enough for produce straight from the grocery. Stunning when overflowing with large, fragrant lemons.

A bowl full of lemons brightens a kitchen as surely as a bunch of flowers. They are a cheerful reminder in harsh weather of sunnier climes, and provide a subtle perfume to stuffy pantries. If you get in the habit of keeping them handy, you'll move beyond serving a mere wedge on the side of a plate of fish or a slice in a glass of iced tea. I found a recipe for lemon marmalade I'm eager to try and another for lemon pasta that makes the mouth water. And what about Moroccan preserved lemons? The name alone tempts me toward untried horizons.

There's a chance I might have seen Louis Malle's classic "Atlantic City" at too formative an age. The fading glamour of the city and mobsters who once ruled it; the erotic tension and unrequited desire; the lure of easy money and the violence that often goes hand in hand come quickly to mind.

So does the opening scene of Susan Sarandon at the sink, slicing lemons and lavishing their juice over her arms and neck while a dapper, if aging, Burt Lancaster watched from behind a curtained window across the alleyway.

I wanted a Burt Lancaster of

my own. I wanted to be adored, from at very least afar.

Is it any wonder my favorite fragrance is a citrus-ginger blend from Sicily?

Which brings us back to the story of the golden bowl I received, long ago. To be delicate, we could take a calming, deep breath and say, I was romantically challenged. We could forgive my missteps and crossed signals. We could say simply, he and I were not meant to be.

In truth, if there's an afterlife, the inner circle of my own personal hell might involve one of Lucifer's minions reading back to me the minutes of our last date.

So the memories are a little tart; the hopes, a little dashed. I wanted something different, something more. But I still have the bowl.

Lemon Chiffon Cake

6 eggs, separated

2 cups sugar, divided

1/3 cup vegetable oil

½ cup lemon juice

1 tablespoon lemon extract

2 tablespoons water

2 cups all purpose flour

2½ teaspoons baking powder½ teaspoon salt

Preheat the oven to 350°.

In a large bowl, whip the egg whites with one tablespoon of the lemon juice until foamy. While continuing to beat, gradually add ½ cup sugar. Beat until quite stiff and glossy. Set aside.

In another large bowl, beat the egg yolks, oil, water and lemon extract. Drizzle in the lemon juice and beat well. Add the flour, remaining sugar and baking powder and beat until smooth.

Add one-half the egg whites to the yolk and flour mixture. Beat gently but until well incorporated at medium speed. Fold in the remaining egg whites by hand until the mixture is well blended.

Spoon the batter into an ungreased 10-inch angle food pan. Bake for 50 minutes on a

rack placed in the middle of the oven until cake is golden and firm to the touch. A wooden skewer inserted midway between the center ring and edge of pan will come out clean. Avoid opening the oven door early in the baking.

Remove the cake from the oven. Carefully invert and place it atop a bottle with a neck thin enough to fit inside the inner tube. (Don't leave finding this bottle, for after the cake comes out of the oven!) The cake will cling to the pan and cool beautifully without losing its height.

After 30 minutes, run a knife with a thin blade around both the outside edge of the cake and the inner ring. Take your time and be sure to run the blade to the bottom of the pan. Then remove the outer pan. Clean the knife and gently run the blade along the bottom to release completely.

Cake can be frosted if desired; opt for a light, airy frosting rather than a rich butter cream. A dusting of confectioner's sugar or a dollop of sweetened whipped cream flavored perhaps with lemon extract are simple, perfect toppings.

For a decadent treat, try sprinkling slices with chilled limoncello, a lemon-flavored liquor, before topping with whipped cream. Limoncello, a specialty of southern Italy, is served over ice and makes a refreshing, if fairly inebriating, thirst quencher. It's grown in popularity in this country, and can be purchased practically anywhere, though is hardly inexpensive.

Therefore, why not make your own?

Limoncello

Prepare this recipe with an inexpensive vodka when lemons are on sale. Decant into lovely bottles for perfect summertime gifts.

10 to 16 lemons6 cups water6 cups sugarOptional: lemon extract, yellow food coloring

1.75 liter bottle vodka

Scrub the lemons under hot, running water. Remove the zest with a vegetable peeler, carefully peeling away the yellow only, not a bit of white. Squeeze the juice from the flesh and reserve for another use.

Steeping the vodka with the zest is best done in a large, glass jug. However, I generally opt to use the vodka bottle itself. To do so, pour 1 cup vodka into a clean measuring cup. Place the strips of zest into the vodka bottle. Recap and shake gently to distribute the zest. If any room remains, pour some vodka back into the bottle.

Cap tightly, and set the bottle in a cool, dark place for ten days to a month. Recipes vary on this. Two weeks seem adequate. Shake the bottle very gently from time to time. When ready, strain the vodka into a large pitcher.

After the vodka and zest have steeped, prepare a simple sugar syrup. In a saucepan over medium-high heat, dissolve the sugar in the water, stirring well. Bring to a boil, then remove from heat and cool. Recipes vary on this step as well. A sweeter version may be made using 6½ or 7 cups each of water and sugar.

Add the sugar syrup to the pitcher and stir well. Taste. If you like, add 1 to 2 teaspoons of lemon extract to heighten flavor. A single drop of yellow food coloring may be added as well, though authentic limoncello is never neon. Please note: both of these ingredients will be unnecessary, if the vodka was allowed to steep sufficiently with enough zest.

Pour the limoncello into thoroughly cleaned glass bottles. Cap tightly. Some recipes insist that the liquor be set aside for a few weeks in dark place before imbibing. A week of aging did seem to insure proper blending. Limoncello is best served very cold, neat or over ice. Store in the refrigerator or freezer.

Denise Brown lives in the Northeast Kingdom. Her memoir, The Unspeakable, was published by The University of Delaware Press.







\$

Follow the Money by Rachel Siegel

"The Economics of Élan"

To travel in America is to see more of the same. Thanks to franchises, box stores and chains, our retail and service sectors are markets of ever larger competitors but ever less competition. Local flavor is hard to find.

There are no box stores in Paris. There are not even many franchises or chains. Almost all of the retail and service outlets – the brasseries, boulangeries, boucheries, creperies, chocolatiers, epiceries, fromageries and patisseries – found on every city block are owner-operated ventures.

They sell almost identical product at almost identical prices. Each patisserie, for example, offers roughly the same, though wide, variety of pastries (and, ever the responsible journalist, this reporter did copious research). Each may have its signature creations, known for its macaroons or meringues, say, but there is generally the same variety of breads and sweets at virtually the same prices, in poor or in affluent neighborhoods.

The Parisian retail economy is an example of the theoretically perfectly efficient market. This is a market with no limit to competition, because vendors can easily enter (or leave) the market. There are so many competitors that no one can influence the market. All competitors create virtually identical product, continuously refined in response to consumer demand, as compelled by competition.

Sellers have to take the price that buyers will pay for products that the market demands. Buyers can easily make informed choices and substitute one vendor for the next - since there are so many sellers competing with comparable product - so no one seller can really charge more for a

baguette. It's a buyers' market, with what economists call perfect elasticity of demand. Buyers can be absolutely sensitive to even the smallest variations in price or quality, because there are so many substitutes or choices.

This is rare, because as most markets mature, competitors figure out ways to create competitive advantages – and more of a sellers' market. They do this by limiting competition – buying up competitors or creating barriers to entering the market. One way to do that is to achieve economies of scale: lowering costs, lowering price and so creating a competitive advantage.

Here, for example, supermarkets - all products under one store roof - have replaced all those specialty retailers. This creates scale economies for retailers by spreading out overhead costs over many products, and by reducing the expertise needed. Or there are restaurant chains - franchises - that achieve economies of scale by ordering ingredients in volume, or by consolidating management, or by standardizing product to reduce costs - but not necessarily to increase quality.

Once competitors become large and powerful by virtue of having achieved economies of scale, that makes it even harder for new competitors to enter the market. As a result, we have markets with larger competitors but less competition. There is less urgency to respond to consumer demands and to hone products to perfection, or to provide expertise as a part of the product or service offered.

In Paris, all retail is local. With art, however, it's another matter. The many museums that dot the city are franchises of the French government, which has a virtual monopoly on the city's

classic art offerings.

This is the classic monopoly market: no competition and inelastic demand. There are, of course, private collections and galleries, but the classics – the "must sees" – are housed in museums, where they are amply accessible. Demand is inelastic – buyers are impervious to price – because these are one-of-a-kind masterpieces, and no one quibbles over the entrance fee.

There are few real monopolies in the U.S. Even where a government offers a public good such as art or education, it is not without competitors, be they forprofit or non-profit or from another branch of government. Most monopoly markets – or at least their customers – are thought to suffer from a lack of competition, but the Parisian art monopoly benefits customers by guaranteeing accessibility to its product.

Of course, the attraction of the great works of art is not just the benevolence of their perfect monopoly, nor is the allure of the small shops merely the efficiency of their perfect competition. But the economics of these markets do have a charm - and perhaps a lesson - for those of us who live in more imperfect markets with fewer competitors, and with products that seem to be increasingly standardized and predictable and, well, dull. Is there a causal relationship between market efficiency and élan? Clearly, more research is

Rachel S. Siegel, CFA, consults on investment portfolio performance and strategy, and on accounting and tax dilemmas. She has an MBA from Yale; she is a professor in the business administration department at Lyndon State College. She recently returned from a stint as Paris bureau chief for The North Star Monthly.



Pope Notes

Dee Palmer, Library Director

There are just a few days left to buy raffle tickets for the beautiful handmade quilt and pillow expertly crafted by Claire Blessing Fellows and Betty Weston. It is a full-size, Redwork quilt on display now in the library. The tickets are \$1 each or 6 for \$5 and are on sale at the library or at the Danville Fair. The drawing will be at 9 p.m. on Saturday, August 4. You do not need to be present to win. You can also support the Library by stopping by our ice cream booth for a delicious banana split, a hot fudge sundae or a cone. The ice cream booth will be open Friday evening and throughout the Fair on Saturday. Put our community scoopers to the test.

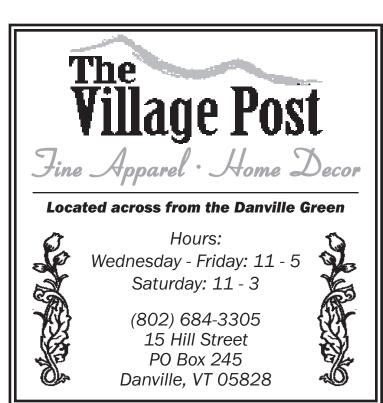
Our annual Danville Fair book sale takes place on the Library lawn. Great titles for great prices.

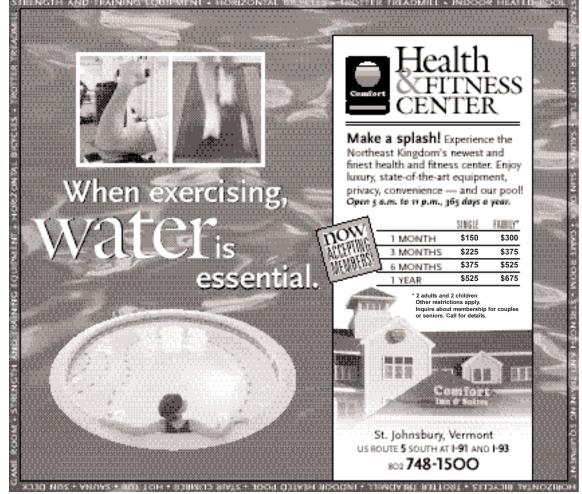
Come in and check out our new books and books on CD. Some of our latest book acquisitions are: *Dream When You're Feeling Blue* by Berg, *Stumbling on Happiness* by Gilbert, *The Maytrees* by Dillard, *Falling Man* by Delillo, *The Mayflower* by Philbrick, *Lighting the Way: Nine Women Who Changed the World* by Gore Schiff and *Warm Springs: Traces of a Childhood at FDR's Polio Camp* by Shreve. Our new books on CD include: *Intensity* by Koontz, *Shopaholic and Baby* by Kinsella, *The Nanny Diaries* by McLaughlin and Krauss, *Ashes to Ashes* by Hoag, *The Virgin's Love*r by Gregory, *Body Double* by Gerritsen and *Obsession* by Kellerman

From the Children's Room

The "Get a Clue @ Your Library" mystery summer reading program continues at the Pope Library on Wednesday afternoons through August 15. Ages 4-9 meet from 1 to 2:15 p.m. and ages 10 and up 2:30 -4 p.m.

The Pope now has its own Valley Quest. With the help of Steve Glazer and his "Valley Quest" presentation we mapped out a quest starting at the Library. See if you are up to the challenge. The Pope Library Quest is available at the front desk. Check out Steve Glazer's book *Valley Quest II 75 More Treasure Hunts in the Upper Valley*. These are great family activities – look for several quests right in our area.







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What's Happening at the Town Hall?

Barnet

Town Clerk: William Hoar Selectboard: Ted Faris, Stanley Robinson and Jeremy Roberts

July 9, 2007

Barnet Center Road - On recommendation of road foreman, Board approved repair work and paving on Barnet Center Road at a total estimated cost of \$75,000. Major portion of cost will come from highway construction reserve account.

Highway Equipment - Maurice Gingue reported work will be needed on 2000 International dump truck and that 1996 International will be needing major repairs in near future.

Bridge Repair - Board signed grant agreement for painting bridge in East Barnet Village on Comerford Dam Road. Cost of project to be \$18,000 per bid from VT Nondestructive Testing with state paying 90%.

Tower Road Maintenance - Alan Giese appeared with his contractor, William Graves, to discuss maintenance of class 4 Tower Road by Giese's property. Giese would like to see lower quarter mile improved and maintained, and proposed making improvements if the town will grade, plow and sand the road later on. Board discussed inherent problems all towns have with Class 4 roads and the situation if they start working on one road. Giese asked about bringing road up to class 3 standards. Board agreed that Giese is welcome to work on the road within its right of way. Board will research estimated cost of meeting class 3 standards and rights of way on Tower Road.

Mutual Aid with Danville - Board met with Fire Chief Ron Morse and discussed proposed mutual aid agreement with Danville. On Morse's recommendation Board agreed to seek clarification about wildland forest

Town Health Officer - Board noted that due to budget cuts State Department of Health will continue to answer calls about lead, asbestos, drinking water, radon, West Nile virus and rabies but will no longer provide training for town health offi-

Grand List Correction - On recommendation of board of listers Board approved a correction in grand list in that property owner Trent Ellison has right to access to Harvey's Lake but does not own the actual right-of-way. Board approved removal of this parcel by reducing appraisal from \$31,000 to \$0.

Town Garage - On recommendation of town attorney Board decided to call a special town meeting to consider expenditure of funds, approved for building maintenance, for the purpose of preliminary work on new town garage.

July 23, 2007

Harvey's Lake Beach - Mona Marceau, Jan Sherman, Wayne Berge and Mary Beth Vereline appeared to voice concerns about operation of public beach area at Harvey's Lake. Discussion included membership of beach committee, certification of lifeguards, lawn mowing, beach liability matters, signs indicating times that lifeguard is on duty, gate repair, hourly wages for members of beach committee and details of the July free beach day. Board will meet with members of beach committee to see if existing policies need to be revised.

Town Equipment – After opening bids for York rake: Gary Bunnell, Jack Guldenschuh, \$806; Board awarded bid to Gary Bunnell. Tax Rate - Board signed certification of tax rates for 2007 with total homestead rate of \$2,3235 and total nonresidential rate of \$2.3585.

E-911 Road Name - Board discussed request from Paula Kitchel that the name of Bunker Hill Lane be changed to Gilkerson Road. Board will relay request to E-911 committee for consideration and required public Mutual Aid - Board discussed proposed mutual aid agreement with Danville fire department. Fire chiefs in the two towns will work out agree-

Board of Listers - Board signed yearly agreement with Vermont Department of Taxes for Listers use of Marshall and Swift appraisal soft-

Personnel – After executive session to discuss a personnel matter no action was taken.

Cabot

Selectboard: Larry Gochey, Caleb

Pitkin and Ted Domey

Danville

Town Clerk: Virginia Morse Town Administrator - Merton

Selectboard: Marion Sevigny, Denise Briggs, Doug Pastula, Marvin Withers and Michael Walsh

July 5, 2007

Danville Green - On request of Lois White, Board approved use of Danville Green for meeting of Red Hat Society on July 12.

Open Burning Policy - Members of fire department met with Board to discuss draft of open burning ordinance. After discussion, Board asked fire wardens to review draft and suggest changes at next Board meeting.

Road Crew - Kevin Gadapee reported seasonal grading work is continuing on class 3 roads as is roadside mowing. New employee, Donald Lamont, started highway crew on July 2.

US 2 Paving - Merton Leonard reported state will apply shim layer of asphalt on Route 2 through center of town as part of current paving. This will not affect Route 2 redesign scheduled to start in 2009.

Fast Trash - Fast trash rubbish collection at recycling center has been purchased by Marshal Laundry of East Peacham. It will continue unchanged.

Zoning Applications – Zoning Administrator Linda Leone requested adding the cost of the certified mailings to abutters to the cost of the zoning applications.

West Danville Sheriff - George Baxter is requesting to sponsor summer sheriff patrols in West Danville. Board approved hiring the sheriff patrol through mid September at a cost of \$3,500 to be paid with last year's West Danville fines totaling of \$2,834 and \$666 from George

Liquor License – Board approved temporary liquor license for caterers, Kneale Family Enterprises, for a wedding on July 7 at 662 Peacham Road. A temporary liquor license was approved for caterer, Surf and Sirloin, for July 21 at Joe's Pond

July 19, 2007

Fire Department - Troy Cochran met with Board to discuss fire department's plan of buying the old rescue ambulance as an equipment vehicle to carry specialized gear. Fire department hopes to raise the \$5,000 to pay for the vehicle. Board agreed with recommendation. Denise Briggs, fire department treasurer, suggested a less cumbersome process of managing expenses and payments from fire department. Board agreed to consider it further and discuss best approach with town auditor.

Road Repairs - Kevin Gadapee reported July 11 storm caused substantial damage to roads including Morrill Road, Young Farm Road and Calkins Camp Road. All roads will be regraded as soon as possible. Merton Leonard is preparing information for FEMA reimbursement if it is avail-

Burning Ordinance - Fire Wardens are researching burning ordinances in other towns and hope to have a report at next meeting. Leonard reported fines charged in other towns for illegal burning.

Tax Rate - Leonard presented tax rate based on actual figures showing that it is very close to estimates made at town meeting. Board discussed reducing tax figure by amount of highway grant for paving and will discuss it further at next meeting.

North Danville School - Board approved roofing contract for North Danville School with Murphy Roofing and a requested \$4,000 down payment.

Board of Listers - Board approved use of Marshall & Swift cost tables by board of listers.

Better Back Roads - Board approved an appropriation from Better Back Roads Association for

Lyndon

Administrative Assistant - Art

Selectmen: Martha Feltus, Kevin

Highway Report - Board reviewed

highway report for week ending June

15. At 46% through year entire budg-

Access Permits - Board approved

access permit for Mary Rainey onto

Old Coach Road. Further Board

agreed access permit of Debra Harris-

Reynolds onto York Street will not

Stars & Stripes Festival - Board

approved annual request of \$50 to

ATV Use of Buchler Road - As dis-

cussed previously Board approved

proposed ordinance allowing ATV

use of a .3 mile section of Buchler

help fund Stars & Stripes Festival.

need to cut into existing sidewalk.

June 26, 2007

Town Clerk - Lisa Barrett

Calkins and Kermit Fisher

et is 27% expended.

Sand Bids - Board approved authorization for state's sand sample analysis to be billed to town.

Paving Bids - After discussion and executive session to discuss paving bids from Gorman Bros., Pike Industries and BlackTop; Board voted to accept bid of Gorman Bros. to reclaim and pave York Street with a cold mix base and accept bid of BlackTop to pave McGoff Hill, Chamberlin Bridge Road and Cross

Grand List Extension - On recommendation of board of listers, Board approved request for a two week extension of time from June 24 due date to file the abstract of the grand list. As a result tax bills will be printed in mid-September instead of mid-

Perpetual Care - Board approved perpetual care agreement of Clark and Elsie Cady.

Excess Weight Permit - Board approved excess weight permit for Larry Brown

Emergency Shelter - Board signed agreement between American Red Cross and fire department stating that all expenses of an emergency shelter, should the need for one arise, will be paid by Red Cross.

July 2, 2007

Sand Bid Results - Art Sanborn reviewed results of sieve analysis for sand samples, and Board voted to split sand bid and purchase 5,500 yards of sand from Riendeau at \$3.50 per yard and 5,500 yards of sand from Gingue at \$3.25 per yard. Sand to be purchased from Gingue is to be the top quality sand.

York Street Paving - As discussed earlier Gorman Brothers declined the offer to reclaim and pave York Street. As a result Board awarded entire project to BlackTop.

Peacham

Town Clerk: Bruce Lafferty Selectmen: Richard Browne, Tim McKay and Gary Swenson.

June 20, 2007

Transfer Station - Board discussed projects at transfer station. Work is progressing on installation of concrete pads and new roof over dumpsters. No action reported on contract with Casella Waste Management.

Village Intersection - Board will meet with Tim Ruggles at village intersection to review survey information on aesthetics, drainage and engineering.

Road Crew - Phil Jejer reported Mark Chase has begun work as new member of road crew and winter plowing agreement has been signed with Danville Road Department. Seasonal road work is in progress. Road crew will be off during week of July 4. Gary Swenson reiterated need for a written strategic plan for town roads, particularly a town paving/funding plan, use of outside





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HAVE FUN AT THE FAIR!

Excerpts from Selectboard Minutes from Area Towns See your Town Clerk for complete minutes of the meetings

contractors, proposed winter and summer work projects and an analysis of employee skill sets. Phil Jejer was directed to continue work on this

Town Investment Review - Board discussed town investments with town treasurer and examined town and cemetery fund investments. Town treasurer will seek sample municipal investment guidelines from VT League of Cities and Towns. Cemetery Maintenance - Board discussed cemetery employee time

Tree Board - Peacham Tree Board chair Julie Lang and tree warden Neil Monteith presented Peacham tree policy, and on their recommendation Board voted its approval. Board discussed tentative \$4,000 matching grant for acquisition and planting of trees in village. Board discussed locations for trees. Vermont tree warden statues specify that tree warden has final authority for tree work in town. Zoning Violation - Board discussed Curtiss zoning violation.

Legal Matter - Following executive session to discuss a legal matter, no action was taken.

Smoking and Tobacco Policy - Board voted to adopt smoking and tobacco policy as presented and attach it to town's personnel policy.

St. Johnsbury

Town Manager: Michael Welch Town Clerk: Sandy Grenier Selectboard: Jerry Rowe, Daniel Kimbell, Bryon Quatrini, Gary Reis and Dale Urie.

June 25, 2007 **Labor Relations -** Following execu-

tive session to discuss labor relations agreements with employees, no action was taken.

Deposit Account - Town Treasurer Sandy Grenier informed Board that she is planning on seeking competitive proposals for town's deposit accounts particularly to accommodate the growing number of automatic deposits from state and federal sources as well as from individual taxpayers.

Retirement Plan - Board authorized town to transfer securities in town's retirement plan for benefit of retired employee, Richard Reed.

Water Department Equipment - On recommendation of Dan Scott and town manager Board agree to replacement of water department 1997 van and authorized town manager to purchase a utility vehicle for the department in the best interest of the town in the price range of \$27,000.

Held Meter Reading Equipment – On recommendation of town manager and Dan Scott Board authorized purchase of new hand held meter reading equipment to replace the obsolete system in use. Board authorized town manager to upgrade the system as proposed with equipment and software in the price range of \$10,500.

Vermont Salvage Approval - After considerable discussion Board approved a memorandum of understanding for Vermont Salvage's location of junkyard application specifying that conservation grass seed be applied once materials are removed and approved the certificate of approval for three years.

Liquor License - Board approved liquor license for Kinney Drugs.

Town Highway Financial Plan

Board approved financial plan for town highways as prepared by town manager and Shauna Clifford from VTrans.

Town Manager Vacation - Board approved request from town manager for annual vacation from June 29 - July 8.

Construction Projects - Board discussed summer construction projects including sidewalks on Railroad Street, Portland Street bridge and on Main Street and additional work on Portland Street bridge, drainage work in Farmer Drive area and reconstruction of Harvey Street.

Park & Ride – Board discussed progress with improvements to the Park and Ride area. Preliminary engineering is underway, construction will probably not take place for a couple of years.

July 16, 2007

Three Rivers Transportation Path-Board met with Three Rivers Transportation Path project manager and discussed new alignment of the route. After considerable discussion Board approved the change such that the path will follow the Lamoille Valley Railroad ROW, transition onto Mt. Vernon Street and cross-over the Sleeper's River to U.S. Route 2.

Tax Sale - Board discussed thirteen properties remaining on the 2007 tax sale list with sale scheduled for July 26. Board authorized Gary Reis to represent town and to bid on behalf of town

Liquor License - After discussion with applicant Tim Cole representing Front Row Sports Tavern, Board approved liquor license for Front Row Sport Tavern, with certain conditions. Further, Board voted to establish the policy that holders of a

first class liquor license in St. Johnsbury shall not sell or furnish alcoholic beverages after 1 a.m. seven days a week. Board voted to table the application from TOJO, Inc. d.b.a. The Dawg House Tavern, pending receipt of further information.

Board Priorities - Mike Welch reviewed Board priorities for 2007 including consolidation of departments, ambulance service, direct contact with individual businesses and St. Johnsbury Center Housing project.

Budget Review - Board reviewed budget summaries general fund, parking fund, recreation fund, water/sewer fund, highway fund, special service fund and grant fund.

Real Estate - After executive session to discuss a real estate option and civil action, no action was taken.

Walden

Town Clerk: Lina Smith Selectboard: David Brown, Perley Greaves and Douglas Luther

June 26, 2007

Water Tests - After Diane Cochran's inquiry Dave Brown noted he will do water tests for church and town clerk's office this week.

Noyestar Road - Board discussed possibility of applying for Better Backroads grant to do ditch work along Noyestar Road.

Town Garage - Dave Brown will meet with state representative to discuss states' purchase of right of way near town garage on July 10.

Salt Shed - Board noted grant application for town's salt shed. If grant is approved construction will be in 2010

Culvert Replacement - Town will advertise for bids for culvert replacement at Coles Pond.

E-911 Road Name - Board voted to name new road, which goes off of

Allen Drive, as Gavin Road.

Road Signs - Board discussed requests for Children at Play and Turning Vehicle signs on sites on town roads.

Election Laws - Town Clerk explained changes in election laws. New voter registration is due Wednesday before an election by 5 p.m. The number of signatures required to petition for reconsideration or rescission of articles can be changed if the town passes an article to do so at town meeting. Also, any vote to reconsider or rescind shall not be effective unless the number of votes exceeds 2/3 of the number of votes cast for prevailing side at original meeting. These changes are to make it more difficult for a small number of voters to overturn action of a larger number of voters at town

July 10, 2007

Insurance - Jeff Williams from Marketplace Insurance met with Board and answered questions about town insurance. Williams suggested a photo inventory of town equipment. Road foreman and town clerk will work on this.

Gravel - Perley Greaves reported Calvin Maskell will sell gravel from his pit but town must hire someone to crush it. After discussion, Board asked Greaves to work with road foreman to determine cost of crushing and negotiate a price.

Culvert Replacement - Road crew would like to replace 15 culverts as part of work for Better Backroads grant. Crew will rent an excavator for a month.

Town Garage Right-of-Way - Dave Brown reported no action yet after discussion with state about purchasing right-of-way in front of town garage.

Tax Rate - Board set municipal tax rate at 0.5248. School tax rates as set by state are 1.5830 for residential and 1.7926 for non-residential property.



Photo By: Bruce Burk

Samantha Allen, 5 recently visited her grandparents, Bruce and Eileen Burk of West Barnet. Sam found much delight in playing with the great leaves of these plants, making up stories and playing in the world of make believe. As Bruce Burke says, "Adults loose this interest along the way - too bad."

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Walden Hill Journal

ELLEN GOLD

August 1, 2006 - The State has issued a heat advisory warning, encouraging people to modify their activity out-of-doors and seek cool places to spend the day. Readings on Walden Hill topped out at 88°, but in St. J the thermometer showed 97°. A humid but cooler breeze has come with the sunset. A waxing, hazy half moon is setting in the pink, western horizon. I'm seated on the porch, enjoying the brisk breeze and phlox-perfumed air

August 2, 2006 - What started as heat lightning last night, developed into a series of mega-storms. A lulling rain began at 11:30 and an hour later climaxed into a thunderous crack that startled us from a sound sleep. Constant flashes and crashes made for a restless night. Once storm #1 blew itself out we dozed off until about 5 o'clock when round #2 began. Howling winds, rushing torrents of rain and more highly charged flashes and thunderous crashes shook the

house and echoed through the hills. All that moisture brought on another heavy, humid, hot day with more rain in the afternoon. We can finally feel the air starting to cool down and hope the rain will hold off enough to let us give the house a good airing.

August 4, 2006 - You know it's August when the Danville Green is congested with carnival people setting up rides and local organizations constructing tents for booths at the Danville Fair. This year marks the 76th annual fair, and it's Danville Fair that marks the beginning of the end of summer. A garden loaded with zucchini also confirms the time as does my first indoor earwig. There will no doubt be plenty more of both.

August 7, 2006 - What a glorious weekend with three days of full sun, low humidity, daytime temps in the 70's and nights in the 50's. Roadsides are lush with abundant wildflowers, fields are green and freshly hayed, and the corn is beginning to tassel out. The White Mountains are defined against a



Photo By: Jeff Gold

The Monarch caterpillar shows bands of black, white and yellow. Eastern Monarchs migrate south in the fall to winter in fir trees in the mountains of central Mexico. In the spring one or two generations pass as they fly back to New England, and one or two more generations pass in New England before fall and the next migration.

bright blue sky. There is nothing like playing tourist when Vermont's weather and scenery are at her finest.

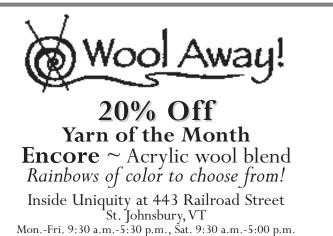
August 9, 2006 - A pumpkin full moon hangs huge and orange at the horizon, tinting the surrounding faint mist a soft pink. It's a beautiful end to an enjoyable day at Shelburne Museum. The temperature stayed in the 70's with very

ew at the St. Johnsbur

low humidity, adding comfort to the wanderings around the museum. A special exhibit of Georgia O'Keefe paintings was the draw, but the permanent collection of artworks and historical exhibits in authentic old buildings made for a thoroughly worthwhile visit. Then of course there's the beautifully restored SS Ticonderoga paddle boat, which is an amazing living exhibit on its own. A superb collection of quilts, rugs and textiles was another exhibit of interest. There are also several barns full of antique sleighs and wagons and the magnificent round barn, which welcomes visitors to the land-scaped grounds.

August 11, 2006 - 54° this morning after a low of 49° last night. Moosilauke is still wrapped in a blanket of fog to keep off the morning chill while waiting for the sun to warm the day. The weather forecast calls for a light frost on the highest mountain peaks as temperatures dip into the 30's tonight. We're seeing weather extremes this summer. Meanwhile we've done our 4th and final kohlrabi harvest and need to tend to picking more basil for pesto this weekend. Another quart of wild blueberries is in the freezer, and blackberries are







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Albert Bierstadt - Domex of the Resemble

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starting to need attending. Raspberries didn't do much this year. They seem to be much more fragile and need perfect conditions to set fruit and mature. I spent some time weeding an overgrown asparagus garden and was serenaded by the shrill drone of crickets. It was the first time I heard them this summer. They're not the loud, ever-constant buzz yet, but that'll change soon I'm sure. It wouldn't be August without their "song." I continued weeding in the garden and was rewarded by a close-up look at a delicately striped monarch caterpillar chowing down on milkweed leaves. Jeff moved it to a leaf in the field so I could pull the one plant crowding out asparagus.

August 17, 2006 - We're finally having nights conducive to viewing Perseid meteor showers, but the showers seem to be waning. Last night was the first clear night since Saturday, which was supposed to be the peak of the showers. Last night was perfect: dark, cool, zillions of stars and a cloudy arced Milky Way. We did see several faint meteors and the occasional brighter shooting star but nothing very spectacular. The delicious grassy-sweet fragrance of the night air made our neck-craning wait worthwhile.

August 22, 2006 - It's been a day of gourmet garden fare. Breakfast was cereal with wild blueberries, lunch a tangy wild blackberry smoothie, and dinner consisted of stuffed zucchini, salad of fresh picked garden greens and Jeff's famous blackberry pie slightly warmed and topped with Ben and Jerry's ice cream. We went a bit beyond the garden to stuff the zucchini with curried chicken sausage, apples and onions in a sauce piqued with mango chutney and currents. Tomorrow's menu will include chard pasta with snow peas adorning our meal the following day. I hope to find some fresh corn at farmer's market tomorrow and have two more zucchini for another batch of zucchini pan-

Amount Enclosed: _

August 25, 2006 - Slanting rays of the morning sun light up the misty sea snaking through the bluegray valley. It's a chilly 50°, but the sun will soon warm up the day. School begins next week, and true to form, a few maples have begun showing tints of orange and gold. We seem to have a lot more monarch butterflies than in recent summers. Large, majestic, orange and brown monarchs float so gently in the air that they seem like autumn leaves silently drifting to the ground. I dug our first row of potatoes yesterday. The yield is small both in size and number, but the potatoes look healthy. The other row has not died back yet so maybe it will yield a bigger crop.

August 31, 2006 - We're ending August with the feel of autumn. Clear air with puffy clouds, cool temps and a few splotches of color prevail. Unlike most years, this August has an abundance of water not the usual near drought conditions. Our frog pond, which often dries up, is fairly full and is sprouting a healthy clump of cattails. They offer good hiding places for frogs. We're still picking plenty of blackberries, and I even managed enough blueberries for tomorrow's cereal. Our thermometer is showing an evening temperature of 55° after a low of 44° and a high of 69°. Add to that a bit of sunshine and you have a perfect Vermont fall day. That's much more pleasant than the usual hot, hazy and humid dog days of summer that opened the month.



The Cork & Bottle

Gerd Hirschmann

Matching food and wine is a highly subjective and inexact process. It can be as intimidating or as satisfying as any choice you face. Here are some helpful suggestions to guide you in choosing wine for food:

Balance flavor intensity. Pair light-bodied wines with lighter food and fuller-bodied wines with heartier, more flavorful, richer and fattier dishes.

Consider how the food is prepared. Delicately flavored food such as that poached or steamed pairs best with delicate wines. It is easier to pair wines with more flavorful food that is braised, grilled, roasted or sautéed. Pair the wine with the sauce, seasoning or dominant flavor of the dish.

Match flavors. An earthy Pinot Noir goes well with mushroom soup, and the grapefruit or citrus taste of Sauvignon Blanc goes with fish for the same reasons that lemon does.

Balance sweetness. But. beware of pairing a wine with food that is sweeter than the wine; it will make the wine taste sour.

Consider pairing opposites for their contrast. Very hot or spicy foods (some Thai dishes, for example, or hot curries) often work best with sweet dessert wines. Opposing flavors often play off each other, creating new flavor sensations and cleansing the palate.

Match by geographic location. Regional foods and wines, having developed together over time, often have a natural affinity for each other.

Adjust food flavors to better pair with the wine. Sweetness in a dish will increase the awareness of bitterness and astringency in wine, making it appear drier, stronger and less fruity. High amounts of acidity in food will decrease your awareness of the sourness in wine and make it taste richer and mellower. Sweet wine will taste sweeter.

Bitter flavors in food increase the perception of bitter, tannic elements in wine. Sourness and salt in food suppress the bitter taste of wine. Salt in food can tone down the bitterness and astringency of wine and may make sweet wines taste sweeter.

The basic flavors that occur in food are also found in wine, which is, after all, another type of food. Flavors, you may remember, are sweet, tart (sour, acidic), bitter

(puckery, astringent sensation) and salty (which isn't found in wine, but affects its flavor). In addition wine has alcohol, which adds aromas and body, giving the wine its

Sugar that is present in grapes is converted during fermentation to differing degrees. A wine with very little sweetness is called "dry." Sweet white wines are Chenin Blanc and many Rieslings; sweet red wines include Lambrusco or often Australian Shiraz.

If a dish is acidic, citrus or vinegary, then an acidic wine should be considered, although a lightly acidic dish could be balanced with a lightly sweet wine. Acidic white wines are Sauvignon Blanc and most of the sparkling wines. The acidity in wine cuts saltiness, so sparkling wines generally pair with salty foods better than wines that are less tart such as most red wines. However, foods with a prominent salty, sour or bitter taste will make a wine seem sweeter and less tannic.

Don't worry if this seems to make little sense. After all, it is no exact science. If you like it, then it's good, and in the end, that is what counts.

Gerd Hirschmann is a wine distributor of the VT Wine Merchants Co.



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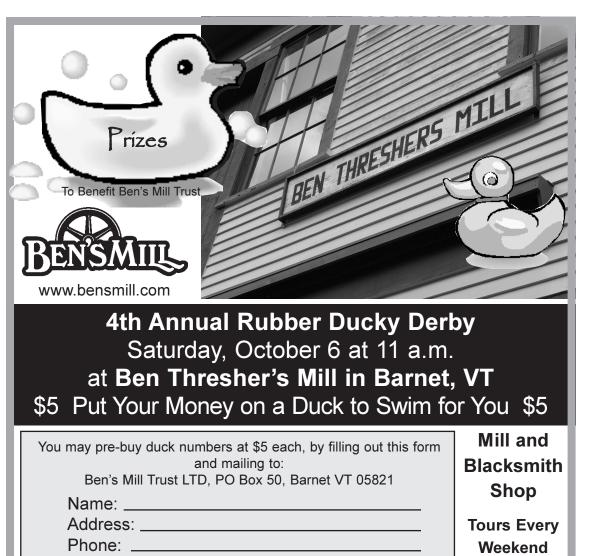
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No Small Potatoes

Vanna Guldenschuh

Pickling has long been a way to preserve food. And, while most of us remember grandma's pickles, the actual making of pickles is becoming more of a lost art throughout the country. Thank goodness there are places, like the Northeast Kingdom, where we still enjoy the simple pleasures of making pickles and the satisfaction of seeing jars of food we have processed for winter on a shelf in the pantry.

Pickle recipes are typically passed from generation to generation or friend to friend, and I have many wonderful memories of getting together with a group to cooperatively make pickles, share recipes and chit-chat about a myriad of topics. It is really fun and as I write this article I am promising myself to try and do that very thing this year. Not only does it offer a time to enjoy the company of friends but also provides an outlet for those out of control zucchini. How many things in life can you say that

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generously gives me many jars of these pickles to enjoy all year long. I use them not only as a condiment on my table but also as an ingredient in recipes that I make including Russian dressing, tartar sauce and my mother in law's potato salad. I can honestly say I have never tasted a better version of this classic American pickle. This recipe make 4 pints feel free to double it.

- 8 cups sliced cucumbers thinly sliced
- 4 cups sliced onions thinly sliced
- 1/4 cup salt
- 2 cups white vinegar
- 31/2 cups white sugar
- 1 teaspoon celery seed
- 1 tablespoon mustard seed 11/2 teaspoon ground ginger
- 8 cups ice

Put the cucumbers in a large non-reactive bowl and stir in the salt. Cover the cukes with the ice. Toss the ice and the cucumbers and let them sit for about 2 hours. Don't skip this ice bath - it is very important for a good crispy pickle. Drain the cucumbers and add the onions. Mix the vinegar, sugar, celery seed, mustard seed and ginger in a large non-reactive cooking pot and boil for about 10

ST. JOHNSBURY

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minutes. Add the cucumber and onions, and bring back to boiling. Pack into jars when very hot, and process according to the directions below.

> As Spicy as You Want to Make It Zucchini Relish

My sister-in-law, Caroline, often serves this relish as an accompaniment to many different meals. It is great with a variety of meats – lamb, pork, beef or chicken and enhances whatever you are serving. I think of it as an American chutney. And, even if it seems a little complicated just keep in mind all that zucchini being put to good use.

- 10 cups of peeled, chopped and seeded zucchini
- 4 large onions
- **4** green bell peppers seeded
- 4 red bell peppers seeded ½ cup salt
- 21/2 cups white vinegar
- 4 cups white sugar
- 2 tablespoons cornstarch
- 1 teaspoon ground nutmeg

1 teaspoon turmeric 2 teaspoons celery seed

½ ground pepper

1-4 teaspoons hot red pepper flakes (You choose how spicy you want it)

Chop the vegetables into same size chunks. Using a food processor with the blade, pulse the chopped vegetables on and off a few times until everything looks coarse ground. If you don't have a processor, chop everything very finely on a big board. Put in a large non reactive bowl and stir in the salt. Put a weight (a heavy plate will do) on the top and leave these vegetables overnight or for a few hours. There is a lot of water in the zucchini that needs to be coaxed out, and this is how you do it. Pour off the resulting brine and rinse the vegetables. Pour off the rinse water and put the mix in a double layer of cheesecloth and wring it out very well – getting out all the water you can. The integrity of the relish depends on how well you accomplish this water letting.

Put the vinegar in a large nonreactive cooking pot. Mix the cornstarch, sugar, nutmeg,

turmeric, celery seed and pepper flakes together and add to the cold vinegar. Bring this mix to the boiling point slowly as not to cause lumping, and cook until it resembles a syrup. Add the vegetables and simmer for about 30 minutes. Pack into jars when it is still very hot and process the relish according to the instructions

Aunt Vanna's Famous Pickled **Beets and Onions**

I came up with this recipe when I was experimenting with rice vinegar and mirin in other dishes. A little Asian fusion was just what was needed for a subtle variation on the tried and true pickled beets we find on many tables. They keep very well in the refrigerator for several weeks, so I don't process them (although you can.) I only make enough to use for that amount of time. Feel free to double or triple the recipe if you want to pack them in jars and stock some on your shelves. Follow the instructions for processing pickles.

4 cups of cooked beets

4 cups of thinly sliced onions

½ cup white sugar

½ cup cider vinegar

½ cup rice vinegar

1/4 cup balsamic vinegar

½ cup mirin (Japanese sweet cooking wine)

1 tablespoon kosher salt

Cook the beets whole with the skins on until you can slice them without resistance. Rinse with cold water, and peel them. Slice them in circles and then slice them across the circles into a julienne. Set aside.

Slice the onions into thin circles and then slice the circles in half. Put the onions in a large non-reactive sauce pan with the sugar, vinegars, mirin and salt. Cook this mixture for about 20 to 30 minutes or until the onions are very soft. Add the beets and cook for another 5 minutes. Let cool and put in the refrigerator in glass jars. They will keep for a long time. If you want to process them, pack when very hot into jars and follow the instructions below.

PROCESSING PICKLES

Because the pickles in these three (See Vanna's on Next Page)











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She Wished Us a Nice Safe Trip

BETS PARKER ALBRIGHT

This is another example of one of those happenings buried so deep in layers of memory that you may go for years without thinking about them. I must have been 9 at the time, my brother, Dick, 11. We lived in New York City, but my mother's family lived in Boston. My uncle decided that Dick and I should visit the cousins and get to know them.

It was a five-hour train ride to

Boston, and Mother thought that a generous tip to the Pullman car porter would ensure a safe and comfortable trip for us. We were excited at the prospect of the expedition on our own.

Mother organized our things into one small suitcase each, a canvas hold-all for a book, a pack of cards and a chocolate bar apiece. We wore our Sundaybest, Dick with his baseball cap and blazer, and I with my straw hat trimmed with flowers and a ribbon down my back.

Vanna's Pickles

(Continued from Page 26)

recipes are truly impregnated with a vinegar and sugar mix, they are relatively easy to process and basically safe (bacteria-wise) to store. The carrots (not a true pickle) should not be processed. These instructions also assume that you have a knowledge of food processing. If you have never done this I would advise reading up on it before attempting to put food away.

Pack your pickle or relish mix into sterile jars when the mix is very hot. Wipe the lip of the jar and adjust the lids. Process in a boiling hot water bath for 20 minutes.

Take the jars out of the water, using a lifter, and let cool on the counter until you are sure the vacuum seal has formed. I usually leave them out to admire for a few days before putting them away for the months to come.

Northern Lights Pickled Carrots

These carrots were served on all our salads at Northern Lights Café and were a favorite among our patrons. They were always asking how to make them, and it took all of 2 minutes to tell them how – they are that easy. Do not process these pickled carrots. They become too soft to be edible and don't have enough sugar and vinegar for long shelf storage. But they are so easy to make that you can always have some ready in the refrigerator, where they keep safely for about a week.

3 cups carrots – peeled and chopped into medium chunks 34 cup white vinegar 14 cup white sugar salt to taste

Cut up the peeled carrots. You

can cut them into coin shapes, diagonal shapes or multifaceted pieces. Carrots are fun to cut – you can make them look very different depending on how you use your knife. Make sure you peel them – the skin will turn very brown if you don't.

Bring a saucepan of water to a boil on the stove and cook the carrots for about 1-2 minutes. You only want to blanch them – not really cook them. They should maintain a crunch.

Take them off the stove and rinse immediately with cold water to stop the cooking process.

Mix the vinegar and sugar and pour over the carrots – sprinkle a little salt on top and toss the mix a few times. That's all there is to it. Cool the carrots and serve cold from the refrigerator.

into comfortable seats facing each other, with a snap-on table between us for cards or drawing. The seats swiveled delightfully so that we could look out the window or face each other. Prior to departure, Mother fussed over us, getting reassurance that we would be well cared for, be escorted to the dining car for lunch and be helped off with our accouterments in Boston. Saying, "You'll have a nice safe trip," she finally got off the train, much to our relief. We could settle down and enjoy ourselves.

The trip was a delight. Just as we were tiring of Rummy and coloring books, it was time for lunch. The walk to the dining car was an interesting trip in itself, as it was several cars from ours. We sat at a white-clothed table with enormous white napkins, and the waiter explained the food. Soup was recommended and served in huge deep plates with large spoons. We slurped happily and then were served the next course of hot baked potatoes, chicken and vegetables. We ate only what we wanted. For dessert there was ice cream and cookies, which we took with us to eat later.

The afternoon passed quickly, with reading and napping. In due course, the porter came to say that we would soon be in Boston, and he would help us when the time came.

As the train slowed entering

the old South Station, we clutched our satchels and were led to the end of the car. A large woman was just ahead of us, and when the train slowed to a stop she moved into the vestibule and down the steps. The porter told us to wait until she was down, and then he would help us. There was a sudden loud crack that I couldn't identify, followed by a pause and then a wailing sound. The porter held us back. All was confusion. The conductor appeared in the aisle and said, "Don't let the children out yet there's been an accident."

We were told to sit in the empty seats, and we waited. Soon the porter returned, and he helped us down the steps. The woman who had gone ahead of us was seated on a luggage trolley. She was crying and being consoled by the conductor. We heard her call out, "I've been shot."

We were escorted down the platform away from the puzzling scene. It was wonderful to see the familiar figure of Uncle Irving hurrying toward us to guide us toward the station. "My car is just outside," he said. "It's okay to come ahead. The woman will be all right – just come quickly."

The events swirled in our minds, so that we hardly noticed the drive to our destination. Once we were happily settled with Aunt Jane, Uncle Irving and

our cousins (who were wideeyed and all ears), we talked about the trip. The strange ending and the injured woman seemed almost like a bad dream.

We were all curious about what could possibly have caused the incident. We found later that there had been a man with a gun in a large empty building beyond the tracks. We never heard why he pulled the trigger – probably what people call a random act of violence. Only the woman was hurt and fortunately not seriously

The idea that we could have been shot was quite unreal, and we didn't dwell on it, but the memory never completely left me. We were very fortunate that our "nice safe trip" ended well.





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Up on the Farm Early

Lorna Quimby



Song of the Open Road

While changing our bed the other day, I thought of our first camping trip. We have a light-weight blanket, a blue plaid that no Highlander would claim. That blanket was new in 1964. I have the account to prove it.

That year our younger daughter Laura was toilet-trained, so we thought we'd try camping during Dick's two-week vacation. We bought a tent from Sears and Roebuck. Descriptions of the capacity of tents are master examples of skirting the truth without actually hitting it. A six-man tent should sleep six people, right?

First, describe the people. Are they dwarfs or giants? Standing up, sitting or lying down? Six basketball players would strain the seams of a much larger tent. We discovered that a tall man and woman and two little girls, their air mattresses and bedding left little room. Perhaps we could have squeezed in two mattresses at the foot of ours and the girls', but when a midnight trip to the facilities came, someone would have someone else's foot in their face. Hence Rule No. 1: Divide the advertised capacity of your tent in half to arrive at the correct figure.

Some of our relatives called us cheap. We liked to think we were frugal. With all the expense of the tent, cooler and so on, we decided to forego sleeping bags. I packed four sheet blankets, a comforter and blanket for Laura, two of Dick's Navy blankets for Kathy, our older girl, the woolen

gray blanket we used for picnics and an inexpensive yellow blanket we'd got as a wedding present. The girls were thus adequately provided for. I thought we were, too, but events proved me wrong.

Our two blankets were skimpy. When tucked under our air mattresses, they wouldn't cover our shoulders. When we pulled them up, our feet were exposed to air. Rule No. 2: Sleeping on ground level with only a canvas wall between you and the cold air outside requires warm bedding—lots of warm bedding.

Our first night we camped at Burnham Point in New York State. The St. Lawrence Seaway passes the campground. "How romantic," I thought. "We can camp right beside the water and enjoy the lovely view in the morning." As the campground was comparatively empty, we chose a lot near the water.

Setting up the tent was another challenge. Finally we had all arranged to our liking, cooked supper. I read a bedtime story, Alice's Adventures in Wonderland — an apt choice —and tucked the girls in. Dick and I sat and watched the sun go down, then crawled between the blankets.

I was prepared to take the girls to the bathrooms, which were a distance away, several times in the night: strange place, strange bed and so on. I was not prepared for what happened to my bladder when I grew cold. Dick would turn over and my back was cold. Another turn and my front shivered. Cold damp air on bare feet completed my misery. Back and forth on a wet path, my way lighted by a wavering flashlight's beam, I trudged to the toilets. Only once or twice did the girls accompany me. By morning I had formulated Rule No. 3: Always pitch your tent near the bathrooms.

Some of our relatives called us cheap. We liked to think we were frugal.

Another aspect of that night that did not call forth a rule was the passage of boats down the Seaway. We'd enjoyed watching one pass as we ate supper. In the dark they weren't as enjoyable. In the distance we'd hear a "putty-putty putty-putty" which grew louder and louder, then became "murmur-murmur" while the boat went on the other side of an island. When they cleared the island, "putty-putty" resumed. The sound slowly decreased into "murmur-murmur" and then, oh blessed silence. All was still until "putty-putty" resumed. It was a long night.

The next day we bought the blue plaid blanket. That night, tucked under the air mattresses and over the other blankets, it kept us warm. The cheap fuzzy nylon blanket was worth far more than the few dollars we'd spent.

The second night we were at Lake Erie, New York. There

were dead fish floating beside the shore, the sites were sandy, no trees, everything was flat. There were more campers, and the sites reminded me of a canvas Levittown. But I felt sure things would improve. This time we were near the facilities. I soon learned that you can be too near. Everyone goes by your tent on their way. You can shush a little person all you want, but your shushing can be louder than their childish voices. Rule No. 4: The location of bathrooms determines your enjoyment of a campsite. Choose carefully.

We drove to Indiana to visit one of Dick's Navy buddies. Dick is a demon packer. Our Volkswagon Beetle was loaded, rack on top for tent, poles and bedding, suitcases stuffed here and there, ice cooler in the back, dishpans filled with food and dishes under my seat, the camp stove under Dick's. The girls still had room for playthings, Kathy's doll she called Priscilla, coloring books, dot-to-dots and scissors. The pillow between them delineated each one's space. (Years later Kathy brought me a Far Side cartoon. The octopus family was traveling and the voice from the back seat said "Ma, his tentacles are on my side!") "She's on my side!" and "Are we there yet?" punctuated hot afternoons' rides as a heat mirage shimmered before us. We drove 2,534 miles and paid \$23.57 for gas.

We used the lessons we'd learned on our next camping trips. We bought sleeping bags and, inevitably, a larger tent, also a larger car. Children grow, and long legs no longer tolerate the cramped back seat of a Volkswagon Beetle.

Dick and I no longer go camping. Sleeping on the floor of a tent lost its appeal years ago. But in summer we still use the blue plaid blanket.

David Toll, M.D.

Pediatrics

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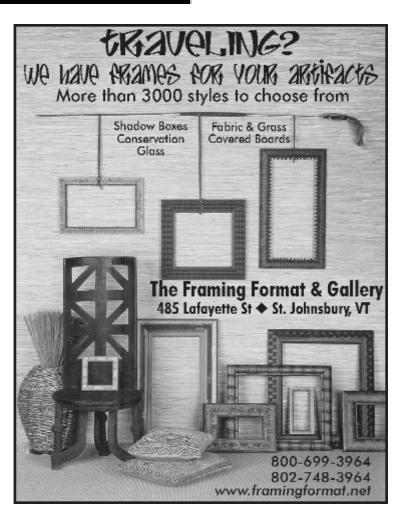
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String Worth Saving

Bill Christiansen

ast month I wrote about radi-⊿ation, and I think there are a few more things that need to be said on the subject. Radiation, as it is used in physics is defined as energy in the form of waves or moving subatomic particles. Radiation is divided into two categories depending on the effect it has on atomic matter, ionizing and non-ionizing. The most common meaning of the word "radiation" is in reference to the ionizing form.

First a little refresher: an ion is an atom or molecule with an electrical charge. The charge comes from the removal or addition of an electron or proton to the atom or molecule. Since the sub-atomic particles are bonded to the atom or molecule, it takes a fair amount of energy to remove one. Thus, ionizing radiation has a great deal of energy. Non-ionizing radiation is much less energetic.

Some examples of non-ionizing radiation are television and radio waves, microwave radiation, infrared radiation (that's heat), visible light and low frequency ultraviolet radiation. All of these are a common part of our daily lives. Unless our exposure is to very high doses, we have little reaction to this kind of radiation.

Ionizing radiation sources are x-rays used in medical procedures and gamma radiation usually emitted by radioactive atoms as they decay. Additionally, ionizing radiation may be in the form of sub-atomic particles. These include alpha radiation, composed of the nuclei of helium-4 atoms, beta radiation consisting of energetic electrons of positrons and neutron radiation consisting of neutrons kicked out of the nucleus of an atom. As a general rule, radiation with energy levels below visible light are non-ionizing, and energy levels above visible light are ionizing.

One of the areas where this gets a little fuzzy is with ultraviolet radiation. The weakest variety of this radiation is called UVC and is found in germicidal lights. These are the purple lights you sometimes see in food handling facilities. This radiation can also be used in water purification.

UVB is more energetic and is the radiation we find in tanning booths and is the same radiation that we get from the sun that tans us. This is the energy that our skin uses to make vitamin D. This is also the radiation associated with skin cancer.

Finally, there is UVA, the most energetic ultra-violet radiation. This is the radiation that causes the most damage to skin when it is exposed. The aging process of the skin is accelerated by exposure to UVA. Your protection against this is built-in, the pigment in your skin reduces the amount of penetration of the radiation. Your first exposure in the spring often results in a radiation burn, not unlike any kind of radiation burn. The skin darkens with continued exposure, and that darkening is your protection. Covering up so there is no exposure results in a lack of vitamin D which your skin manufactures.

A major source of background radiation is cosmic radiation. We have all heard the general term "cosmic radiation" but it has little meaning to most people. This radiation primarily

consists of positively charged ions, from single protons to iron nuclei derived from the sun, and from other sources outside the solar system. This incoming radiation reacts with atoms in the Earth's atmosphere to create secondary radiation. The intensity of this radiation mainly depends on the altitude and geomagnetic field intensity at the location.

The cosmic radiation causes elemental transformations within the atmosphere. Secondary radiation generated by cosmic radiation combines with atomic nuclei to generate radioactive isotopes. One well-known isotope is carbon-14. This is constantly produced in the upper atmosphere by the interaction of cosmic radiation with nitrogen atoms. These atoms of carbon-14 eventually reach the Earth's surface and are incorporated into the tissues of all living things.

The decay of carbon-14 atoms produces a beta particle, and the carbon becomes an atom of nitrogen. The decay of carbon-14 happens about 1,200 times per second in the average person. This decay is the second largest source of internal radiation. The first being the decay of potassium-40. Its decay rate is about 4,000 nuclei per second. The major difference for us is that the potassium is outside the cells, while much of the carbon is in the DNA inside the cells. In either case, this is all a normal part of being alive. Carbon-14 decay is one of the tools used in radiocarbon dating of ancient biological materials. The organism, when it was alive accumulated carbon-14 at a normal rate. When the organism died, it stopped accumulating carbon-14,

and the accumulated atoms continued to decay at a known rate. By measuring the amount of carbon-14 left, an estimate can be made as to how long ago the organism died.

We are exposed to benign and sometimes harmful radiation all of our lives. There is little we can do to prevent it.

One of the largest contributors to background radiation is the older coal burning electrical power plants. The fly-ash from their smoke stacks contains uranium and thorium and all of their decay daughters. In a 1978 article in Science magazine, "coalfired power plants throughout the world are the major sources of radioactive materials released to the environment." Compared to coal fired plants, nuclear reactors release minuscule amounts of contamination. Keep in mind, the total amount of human produced radiation is negligible in comparison to the natural background radiation.

So, what is the significance of all of this additional footnote? It's the idea that radiation is a natural part of the environment. Radiation is as natural as air and water. We are exposed to benign and sometimes harmful radiation all of our lives. There is little we can do to prevent it. While we can limit radiation burns from the sun by limiting exposure, short of wearing lead clothes, we can do little to limit exposure to other forms of radiation.

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Four Vintage Films From Days Gone By:

CARROLL COLBY

We recently discovered and had a chance to view four wonderful films, which form a magnificent set of moving images from the past. They are available in DVD format, and any or all would make an interesting addition to your home video collection or that of your community library.

In Days Gone By: Vermont Country Ways

The first is composed of purely Vermont scenes and was produced in 2000 by Caro Thompson for Vermont Public Television. *In Days Gone By: Vermont Country Ways* is an hour-long program with glimpses and recollections of rural life in Vermont in the 1930's and 1940's.

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In the early 1900's industrialization and a surging wave of technology was moving the world into an era vastly different from the past. Airplanes, radios, telephones, automobiles, central heating and other conveniences changed human life. Yet even as late as 1935 only 10% of rural America had electricity. In some areas, including some in Vermont's Northeast Kingdom, electrical power would not be available until the mid 1960's. What did that mean for people living in isolated communities?

In most rural areas life was much as it had been in the 19th century. Communities were active, and life was full - even rich. People shared a common experience associated with daily chores and the seasonal rhythms of planting and harvesting. Lessons were learned in one room schools, and neighbors

helped neighbors in haying and barn raisings. There were challenges but deep satisfaction derived from country life. People managed by means of determination and resourcefulness. As one Vermonter said, "If we were poor we didn't know it. We were used to doing without."

Another said, "There was wonderful attendance at school events. It's all we had to do."

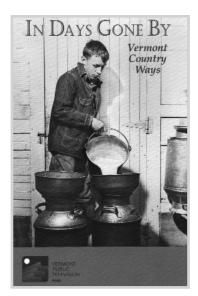
And another, "There were a lot of discomforts without electricity. You didn't stay up very late, and we put on more clothes to go to bed than we wore during the day."

But from the fascinating narrative spoken by those who were there, one understands and can appreciate that on some profound level less was truly more. "We knew who lived where and who needed help. If we ever needed help ourselves we knew right where to find it."

Through the stories and images of horse drawn farm equipment and those of pitching hay and spreading manure by hand you appreciate a way of life that was slower and more thoughtful. *In Days Gone By* takes you up close to Vermont's one room schools (there were 1,400 in 1912), the wood cook stove as the center of all activity in the home, washing in wringer washers, waking up in a freezing bedroom and rolling (and later, the first attempts at mechanical

plowing) new fallen snow. The film includes a series of interviews with a community doctor who made the most of the training he had and went door to door to provide medical care to a population whose lifestyle was self sufficiency.

These and other fascinating narratives are woven together with historic film footage as a fascinating mosaic of a life style that only a few still remember.



Timber is a Crop: Pulpwood Harvesting in the 1940's and 1950's

Produced by the Brown Company of Berlin, NH this series of three short films was an early infommercial, an introduction to the layperson as to the ways of "modern" wood harvesting and long term timber management.

Pulpwood for Today and Tomorrow (1948) follows the footsteps of the narrator and his grandson as they walk through a North Country woodlot. The old man sets out to tell his grandson the wisdom of the woods with the help and tutoring of a county forester.

There is vivid footage of seed trees being planted, selective cutting in which trees that have stopped growing are harvested, life in the company lumber camp and the importance of asset management and human safety when it comes to the long term health of the industry.

Timber as a Crop (1945) offers a view of early hand tools and the experience gained over 300 years of logging. There is an interesting sequence illustrating the evolution of transportation and log handling processes with river drives for pulp logs, lumbermen riding the river on logs on foot or in bateaux and challenges of log jams solved with loads of dynamite. The railroad and trucking had an enormous impact on the marketing of logs and led to the heyday of mills in which logs were converted to various grades of paper.

The Forest and Woodsman (1951 and revised in 1964) explains how changes in machinery revolutionized the industry. Brook drives faded to a lost art, and saws with engines and truck cranes eliminated much of the hazardous manual labor. The industry reached a sophisticated level of integration with high grade veneer, sawlogs and pulp markets all offering a return on the dollars invested that was better than any market developed in the past. The raw material could be used completely and snow plows, bulldozers and wheeled skidders made small work of the historically massive process. One interesting segment explains the 1858 invention of the peavy, which in its day was a revolution itself.



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People shared a common experience associated with daily chores and the seasonal rhythms of planting and harvesting.

Earliest Massachusetts Films

When motion pictures were produced before 1912 copyright laws were as silent as the films themselves. Moving pictures were open to pirating and duplication without consent of the producer. The technology was new, and the laws were not up to date.

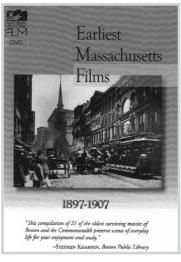
However it was possible to copyright photographs, and Thomas Edison and others turned to making reels of positive prints, which were protected by existing law. Stored in the basement of the Library of Congress they remained for decades as laws and technology changed, and 90% of the original films on nitrate bases deteriorated into a state of uselessness. In 1942 those rolls of prints were rediscovered, and they represent a fascinating chapter in the history of the cinema and of the places they represent. The prints were refilmed and given a running commentary by Boston historian Anthony Sammarco, and this collection of 21 short films (mostly) from Boston is a true living picture of the time about 100 years ago.

There are street scenes from Boston, Lynn, Brookline, Revere, Lowell and Leominster. You'll see scenes of everyday life, busy pedestrian activity, clothing styles, predominately horse-drawn vehicles and commercial activity including department stores where people didn't go shopping - they "went to town."

You'll see the first subway in North America, moments of

international patriotism including the Artillery Company of London visiting Boston in 1906, a parade with the Grand Army of the Republic with veterans of the Civil War and their sons and grandsons and a self propelled fire engine owned by the Boston Horseless Fire Department in 1899 lumbering along with 17,000 pounds at 12 miles per hour.

One sequence in Revere in 1904 shows the Point of Pines amusement park where the headon crash of two locomotives was staged and spectators could watch the smash and collect pieces of debris for only 50



A cruiser, the USS Salem, is launched at the Quincy shipyard in 1906, and anyone familiar with the photographs of the Passumpsic River Canoe Club will bask in the visual glory of scenes of canoeing on the

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Charles River in 1901.

The series of 21 films, which totals 60 minutes, is better than any coffee table collection of old photographs.

From Stump to Ship: A 1930 Logging Film

Finally there is a film that we have seen many times but only recently in the convenient format of DVD. From Stump to Ship packs a ton of information about the history of logging into 28

Alfred Ames, president of the Machias Lumber Company in Washington County Maine, shot much of the 16 mm footage at lumber camps and in his huge sawmill in Machiasport. Ames documented tree cutting, horses hauling loads of logs, river drivers and log jams and sawyers in the mill handling logs and cutting with a 48-foot bandsaw. Finally you'll see the schooner Lucy Evelyn loaded with more than 2 million laths setting out to sea as in the background a steam locomotive heads for the mill.

This short film is beautiful. It shows the history of logging and the impact of the industry on the State of Maine. Interestingly, Ames often presented the silent version with his own live narration in an unsuccessful 1932 attempt to become governor of Maine. He was not elected, but ultimately the film was saved and reconstructed and a narrative added by Tim Sample.

Sunday Worship

and Fellowship 9:30 a.m.

THE STREET, ST From Stump to Ship

With funding from the Maine Humanities Council, University of Maine and Champion International the new film was screened for the first time in 1985 and has captured the hearts of historians, foresters and film buffs ever since. Pamela Wintle, founding board member of Northeast Historic Films in Bucksport, ME, says, "As long as the State of Maine exists, as long as there are woods, this will be a primary document for a way of life that does not exist any more. It helps us to come close to the flavor of the time - to know what the men looked like; to know how they moved; to even understand their faces. From Stump to Ship captures that

Yankee toughness and that certain wry quality. It's evocative of a time and place."

These vintage films are available from N-News, PO Box 275, East Corinth, VT 05040. N-News is the publisher of the 9N-2N-8N-NAA Newsletter, the magazine for the Ford tractor enthusiast. You may contact N-News at www.n-news.com

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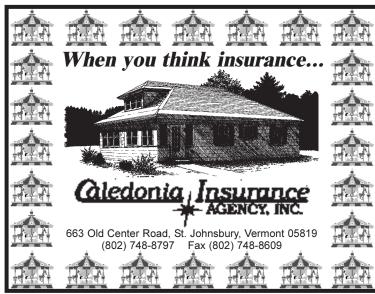
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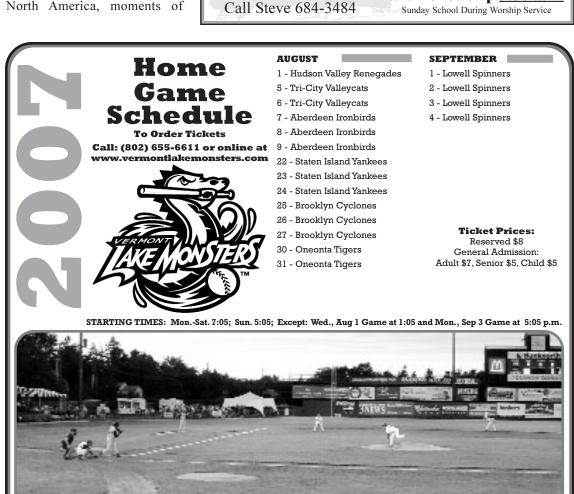
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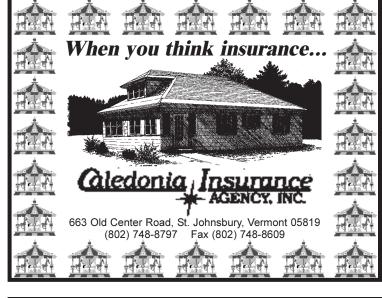


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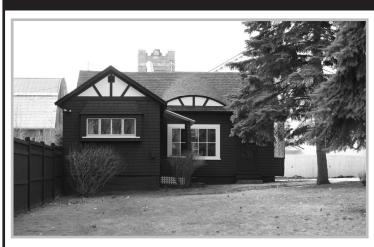
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One-of-a-kind St. Johnsbury home built in 1904. "Arts and Crafts" style reminiscent of European traditions and Midwestern influences at the turn of the 20th century. Old-world craftsmanship with new roof, central air-conditioning and modern systems. Leaded glass, vaulted ceiling, 1,450 square feet all on one floor. Ideal location on the hill near St. Johnsbury Academy, churches and Fairbanks Museum. Two bedroom, two bath, den, eat-in kitchen, large living room and dining area. Outdoor patio and enclosed storage area. Featured in *The North Star Monthly* in May 2005. By appointment. (802) 748-9545.

Asking \$225,000



Concord: Enjoy lake views from the master bedroom balcony or listen to the loons. This fabulous 1 1/2-story home includes 3 bedrooms, 2 full bathrooms, 2.2+/- acres, beach rights, boat mooring, dock and shared ownership of 2 ROW's to Shadow Lake. Wood floors, walkout basement, large front deck and gorgeous perennials are a few more features offered with this great home in the country. \$275,000

REYNOLDS Real Estate



791 Broad Street ■ Lyndonville, VT 05851 (802) 626-9357 ■ Fax (802) 626-6913 www.reynoldsre.com Email: reynolds@charterinternet.com



ML#2655742 This very well cared for three bedroom home is ready for your inspection. Inside you'll find hardwood floors, cathedral ceilings and much, much more. Outside, a two car garage, attached breezeway and 10.4 acres.

\$264,000



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St. Johnsbury Athenaeum

Mon. & Wed. 10 a.m. - 8 p.m.

Tues., Thurs., & Fri. 10 a.m. - 5:30 p.m.

Sat. 9:30 a.m. - 4 p.m.

Free Wireless Internet Available

Danville Senior Action Center

August Meal Schedule

August 2 - Salmon Pea
Wiggle with Saltines, Egg
Noodles, Cucumbers, Spinach
Salad with Mandarin Oranges,
V-8 Juice. Library Day.
August 7 - Roast Pork with
Gravy, Fried Apples and
Onions, Whole Wheat Rolls,
Rice, Tomato Juice, Peas and

Carrots. **August 9 -** Meatball Grinder,
Pasta Salad with Red Peppers
and Broccoli, Sweet Potato
Fries, Fresh Melon, Chocolate
Cream Pie.

August 14 - Macaroni & Cheese, Hot Dogs, Peas and Carrots, 3-Bean Salad, Nollie's Lemon and Lime Delight.

August 16 - Tuna Melt, Corn Chowder with Saltines, Spinach Salad with Mandarin Oranges and Red Peppers, Orange Juice, Pudding. Library Day.

August 21 - Meat Loaf with Tomatoes, Peppers and Onions, Mashed Potatoes, Peas and Carrots, Wheat Rolls, Carrot Cake.

August 23 - Spinach and Cheese Lasagna, Tomato Juice, Garlic Bread, Tossed Salad

August 28 - Chicken Picatta (Lemon Chicken), Brown Rice, Orange Juice, Whole Wheat Rolls, Cantaloupe, Brownie Sundae.

August 30 - Liver and Onions with Bacon and Red Peppers, Hamburgers, Rice Salad with Snow Peas, Peppers and Celery, Mixed Vegetables. Library Day.

Meals at Danville Methodist Church. All meals served with a beverage, homemade breads and desserts. Reservations are appreciated by calling (802) 684-3903 before 9:30 a.m. on day of the meal. A donation of \$3.50 for guests 60+ (Others \$4.50) is appreciated.

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Open Tuesday - Saturday 9 a.m. - 5 p.m.

Sunday 1 - 5 p.m.

Open Mondays 9 a.m. - 5 p.m. mid-May through mid-October

Planetarium shows: Saturday & Sunday at 1:30

West Barnet Senior Action Center

RELATIONS AT LATE.

DEALTH ASSOCIATION

EXCIN REALTY ASSOCIATION

August Menu

August 1 - Meat Loaf, Mashed Potatoes, Fresh Carrots, Whole Wheat Bread, Tropical Fruit Cup.

August 3 - Buffet.

August 8 - Liver and Onions, Mashed Potatoes, Carrot and Raisin Salad, Dark Breads, Pears.

August 10 - Baked Beans, Hot Dogs, Cole Slaw, Brown Bread, Bread Pudding.

August 15 - Chipped Beef and Egg Gravy, Boiled Potatoes, Beets, Copper Penny Salad, Cake with Frosting.

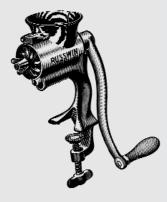
August 17 - Beef Pot Pie with Biscuits, Mashed Potatoes, Cottage Cheese with Fruit, Peaches and

August 22 - Cheeseburger Pie, Mashed Potatoes, Mixed Vegetables, Assorted Breads, Orange Pineapple Jell-O.

August 24 - Barbecued Chicken Legs, Mashed Potatoes, Sauerkraut Salad, Dark Breads, Chocolate Pudding.

August 29 - Chop Suey, Spinach, Muffins, Mixed Fruit and Cookies.

August 31 - Potato Salad, Sliced Ham, Fruited Jell-O Salad, Sweet Breads, Ice Cream.



Meals served at West Barnet Church. All meals served with a beverage. Reservations not required. Suggested donation of \$3 per meal is appreciated. Phone (802) 633-4068.

Building Lot For Sale by Owner

3.901 Acres Surveyed
State and Town Permits in Place
3-miles from St. Johnsbury and I-91

Power on Roadside. Privacy & Fantastic Views.
Rt 2B, Danville Priced at \$55,900

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Hi, I'm Debbie Allard, and I'm changing careers. If you're thinking of starting a new phase in your life and are interested in selling your home or looking for a new one, give me a call at 684-1127. I'm located in the Danville office of Begin Realty. I will always return your phone call, and I will keep you informed every step of the way. Your best interests are my top priority!

Start your search here.



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#6707 **SUTTON**

Great home, conveniently located on Route 5 in Sutton, VT. Located on a landscaped 1.5 acre lot. This home even comes with a barn for horses. Located directly across from Bean Pond and the Willoughby State Forest. This



home has 4 bdrms., 2 baths, vaulted ceilings, updated kitchen & an enclosed porch off the back of the house. Great home for a great price.

Being offered at \$115,000

#6684 **NEWARK**

Year round home on 5.5+/-acres, 3 bdrm., 1 bath and privacy. Located on a private road in Newark. Easy access to snowmobile trails or short drive to Burke Mtn. Some short range views off the large deck. More with some



cutting. Ready to move into. Don't let this affordable home get away.

Listed for \$150,000

#6695 SHEFFIELD

*1000884

Views, beautiful sunsets, peace and quiet can be yours. This is it. 4-5 bdrm., 2 bath all on 48+/- acres. Huge kitchen w/Vermont Castings woodstove, cathedral ceiling living room.



Oversized 2-car garage w/woodshed and poultry pen attached. Pond, wildflower gardens, 40+/- tree apple orchard.

Offered at \$319,000

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(802) 626-4343

ALL SEASONS REALTY Fax: (802) 626-3700 email:aliseaslyn@together.net

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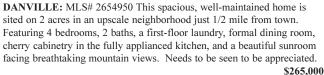
DANVILLE: MLS# 2660668 Have you heard the term: Location, Location!! This property has it all. Located less than 5 miles from St. Johnsbury, Danville, and I-91, you're in a quiet country setting just minutes to town. The open, 5-acre lot is perfect for a couple of horses, the barn is already there, and there are miles of country roads and trails right out your door. The home features 3 bedrooms, a huge living room, beautiful new kitchen w/dining area that looks out over breathtaking mountain views. Oh, and don't forget the 18x36 in-ground pool and the 2-car garage w/drive-in overhead storage.

A great property priced at \$264,900

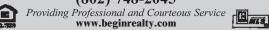
P.O. Box 68, Main St. Danville, VT 05828 **(802) 684-1127**

Start your search here.





309 Portland St., St. Johnsbury, VT 05819 (802) 748-2045



LAND



DANVILLE: MLS# 2649436 You won't want to change a thing once you've seen this immaculate, 3-bedroom, 2-bath home. Many updates include new roof, windows, floor coverings, new kitchen and baths, new deck over-looking the generous back yard, and fresh paint inside and out. Whether you're retired, just starting out, or in between, this property is a smart investment and reasonably priced at \$149,500.

CABOT: MLS# 2656158 73-acres of wooded land w/a year-round brook meandering through. There is road frontage for a possible building site & a yurt hidden somewhere on the property. You'll love exploring the many trails & logging roads. There is some marketable timber for a partial return on your investment. \$110,000

CABOT: MLS# 2620413 41-acres, 2100 ft. of frontage on Rte 2 west of Joe's Pond. Open field of 3-4 acres with frontage on Molly's Pond. Electric roadside, nice pastoral views, snowmobile trails nearby. \$49,900

DANVILLE: MLS# 2654084 11-acres, stunning long-range views to the southeast. Mostly open land with power on the property. Good agricultural land or development potential. \$127,000

PEACHAM: MLS# 229263 Great Road. 16.20-acres. Offered for \$57,500. Half wooded and half open, pretty hillside view, beaver pond on back of lot, power on lot, nice location on quiet town maintained road.

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AROUND THE TOWNS



August

COMMUNITY CALENDAR

- Daily Northeast Kingdom Artisans' Guild Backroom
- Mondays Just Parents meet with concerns for drugs and kids, Parent Child Center, St. Johnsbury, 7 p.m. (802) 748-6040.
- 1st & 3rd Mondays "Six O'Clock Prompt," Writers' Support Group, 6 p.m. St. Johnsbury Athenaeum. (802) 633-2617.
- 2nd Monday Cancer Support Group, NVRH Conference Room A, 4 p.m. (802) 748-8116.
- Tuesdays Cribbage Tournaments, 6 p.m. Lake View Grange Hall, West Barnet. (802) 684-3386.
- Wednesdays Read 'n' Stuff, Cobleigh Library, Lyndonville. 3:30 p.m. (802) 626-5475.
- Wednesdays Ordinary Magic. Meditation for Life, St. Johnsbury Shambhala Center, 17 Eastern Avenue, 6-7 p.m.
- 3rd Wednesday Cardiac Support Group, NVRH, 6:30 p.m. (802) 748-7401.
- Thursdays Introduction to Computers, Cobleigh Library, Lyndonville. 10 a.m. (802) 626-
- Thursdays Danville Town Band Rehearsal, 7 p.m. Danville School auditorium. (802) 684-
- 3rd Thursday Caregivers Support Group, Riverside Life Enrichment Center, 10 a.m. (802) 626-3900.
- Thursdays Read and Weed Book Club, Cobleigh Library, Lyndonville. 3:30 p.m. (802) 626-5475.
- 2nd & 4th Saturday Pancake Breakfast, 8 -10 a.m. Lake View Grange Hall, West Barnet. (802) 748-8180.
- Saturday & Sunday Planetarium Show, 1:30 p.m. Fairbanks Museum, St. Johnsbury. (802) 748-2372.
- Saturday & Sunday Ben's Mill, Barnet, Open 11 a.m. - 3 p.m. (802) 748-8180.
- Saturdays Bridge Club for all experience levels, Cobleigh Library, Lyndonville, 12:30 p.m. (802) 626-5475
- 3rd Saturday Breast Cancer Support Group, Caledonia Home Health, Sherman Drive, St. Johnsbury, 10 a.m. (802) 748-8116.

August

1 Readings in the Gallery with

- Michael Collier and Ellen Bryant Voight, St. Johnsbury Athenaeum, 7 p.m. (802) 748-8292.
- **Exploring Underwater** Ecosystems with mask, snorkel and fins, Northwoods Stewardship Center, East Charleston, 10 a.m. (802) 723-6551.
- 3 & 4 Danville Fair
- 3-5 Sugar on Snow, Canaan Ball Fields, All day. (603) 237-8939.
- Concert in the Park with McLure's Alumni Band, 7 p.m. Main Street, Bradford. (802) 222-4423.
- Scrabble Club, St. Johnsbury Athenaeum, Noon - 4 p.m. (802) 748-8291.
- Northwoods Naturalist Series: Stream Walk at Willoughby Falls Wildlife Management Area, Northwoods Stewardship Center, East Charleston, 10 a.m. (802) 723-6551.
- Barton Arts and Crafts Fair, Barton Fairgrounds, 10 a.m. - 4 p.m. (802) 334-7325.
- Chili Cookoff, Stillwater State Park, Groton, 2 p.m. (802) 584-3822.
- 4-12 Phlox Fest, Perennial Pleasures, East Hardwick, 10 a.m. - 5 p.m. (802) 472-5104.
- Pope Library Concert on the Green with The Manix, 7 p.m. Danville. (802) 684-2256.
- Peacham Historical Association Annual Meeting with Dr. Paul Searls, author of Two Vermonts. Peacham Congregational Church, 7 p.m. (802) 592-3111.
- Summer Music from Greensboro with Counterpoint A Capella Choir, United Church of Christ, Greensboro, 8 p.m. (802) 525-3291.
- Paddling on Connecticut River with Joan Klappert, Meet at Comerford Dam picnic area, 6:15 p.m. (802) 748-0077.
- Chicken Pie Supper, St. Michael's Parish Hall, Greensboro Bend, 5, 6 and 7 p.m. (802) 533-2615.
- Music by The Powder Kegs, Newport Municipal Building, 7 p.m. (802) 334-7902.
- Film discussion following 7 p.m. film at Catamount Arts, St. Johnsbury. (802) 748-8813.
- 10 Ecological Forestry: Addressing the Problem of Plantations, Northwoods Stewardship Center, East Charleston, 9 a.m. (802) 723-6551.
- 10-18 Pirates of Penzance, Haskell Opera House, Derby Line, F. & S. 7:30 p.m., Sun. 2 p.m. (802) 334-8145.
- West Newbury Summer Fest, 11:30 a.m. - 1 p.m. (802) 429-2316.
- Magic of Master Fiddlers V, North Country High School, Newport, 7 p.m.



Lambert Schmiech Photograph

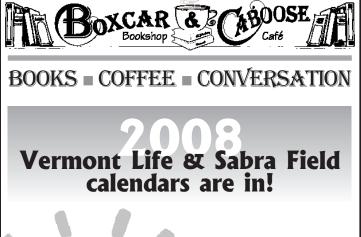
On a trip to Europe Donna Lambert and Dan Schmiech paused between family visits in Toulouse, France with a copy of The North Star Monthly.

- (802) 334-5213.
- 12 Workshops and Garden Tours to benefit Peacham Historical Association, 9 a.m. - 4 p.m. Peacham. (802) 592-3111.
- Pope Library Concert on the Green with Bob Amos Band, 7 p.m. Danville. (802) 684-2256.
- Music for a Sunday Afternoon with cellist Erich Kory, 4 p.m. St. Mark's Episcopal Church, Newport. (802) 334-7365.
- Sugar on Snow Party, 6-7 p.m.; Concert, 7:30 p.m. United Church of Cabot. (802) 426-3281.
- **14** Summer Music from Greensboro with Chamber Orchestra, United Church of Christ, Greensboro, 8 p.m. (802) 525-3291.
- 15 Readings in the Gallery with Jane Hirshfield, St. Johnsbury Athenaeum, 7 p.m. (802) 748-8292.
- 15-19 Orleans County Fair, Barton Fairgrounds. (802) 525-3555.
- 16 Bennington Battle Day
- 17 Concert in the Park with Spare Parts, 7 p.m. Main Street, Bradford. (802) 222-4423.
- 18-19 Straw Bale Construction: Alternative designs in the Northeast Kingdom with Lee Cooper, Northwoods

- Stewardship Center, East Charleston, 10 a.m. (802) 723-6551
- 18 & 19 Circus Smirkus International Youth Circus, Greensboro, Sat. 7 p.m., Sun 2 & 7 p.m. (802) 533-7443
- 19 Pope Library Concert on the Green with Danville Town Band, 7 p.m. Danville. (802) 684-2256.
- 21 Summer Music from Greensboro with All Mozart Program, United Church of Christ, Greensboro, 8 p.m. (802) 525-3291.
- 22 Paddling on Connecticut River with Joan Klappert, Meet at Comerford Dam picnic area, 6:15 p.m. (802) 748-0077.
- 22-26 Caledonia County Fair, Lyndonville Fairgrounds. (802) 626-5917.
- 24-26 North Country Moose Festival, Recreation Park, Canaan. 9 a.m. - 9 p.m. (800) 698-8939
- 25 Northeast Kingdom Lakes Tour: Little Averill Lake, Northwoods Stewardship Center, East Charleston, 9 a.m. (802) 723-6551
- 25 Old Fashioned Square Dance with Union Suit String Band, Dave Machell, caller, Danville

- Town Hall. 8 p.m. (802) 748-2655.
- 25 Echo Lake Road Race, Walk, Run or Bike, Echo Lake Fishing Access, East Charleston, 9 a.m. (802) 525-6212.
- 26 NEK Audubon trip to Plum Island National Refuge. Meet at Exit 44 I-93 at the NH welcome center at 6 a.m. Register at (802 626-9071.)
- **26** Pope Library Concert on the Green with Cold Country Bluegrass, 7 p.m. Danville. (802) 684-2256.
- 26 Lamplight Service and Hymn Sing with Rev. Bonnie Haas of St. Johnsbury at Old North Church, North Danville, 7:30 p.m. (802) 748-4096.
- 28 New England Fiddle Music: History and Characteristics with Burt Porter, 7 p.m. Cobleigh Library, Lyndonville. (802) 626-5475.
- 28 Full Moon Paddle, Northwoods Stewardship Center, East Charleston, 8 p.m. (802) 723-6551.

See also the Arts Around the Towns Calendar on Page 14.



The weather is HOT! Our iced and blended coffee and espresso drinks can help beat the heat!

collectibles, household furnishings, contents of attics, cellars & outbuildings

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