

THE North Star MONTHLY

Every Small Town's Newspaper

DANVILLE, VERMONT

GOOD FOR THE WHOLE MONTH

\$1.50

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Volume 17, Number 11

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Pure Vermont Maple
Available Here

THERE'S GOLD IN THOSE TREES LIQUID GOLD

The Story of Maple Sugar

Sugaring Season

Maple syrupmaking (we call it simply sugaring in Vermont) takes place throughout northeastern United States and Canada as winter loosens its icy grip. Maple producers (or sugarmakers) wait for the weather that alternates between freezing and thawing, that combination of cold nights and warm days, which make the sap flow.

In northern Vermont, sugaring season typically starts around the middle of March, and lasts about six weeks. Weather conditions, the exact location and orientation to the sun can delay this well into April. Snow may be deep in the woods at the start of sugaring, but warm sun on high branches of the maple trees causes the dormancy of winter to let go and sugaring season gets underway.

If you are lucky enough to visit a Vermont sugaring operation this spring you may see traditional techniques or more modern methods of syrup making. Some sugarmakers rely on a

(Please See *The Story* on Page 16)

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The Octagon House Was Based Upon Science and Simplicity



Photo By: North Star Monthly

George and Marie Kellogg have lived in the octagon house on Mt. Pleasant Street in St. Johnsbury since 1966. The house is one of the many homes, schools, barns and churches built in the United States following the encouragement and the way of life advocated by Orson Fowler. The octagon represents an efficient use of space and a convenient layout for occupants. As Frank Lloyd Wright would often say later, let "form follow function."

LOIS (FIELD) WHITE

A building fad swept the United States in the mid-1800's, and builders started constructing octagonal houses. The octagonal (eight sided) style was promoted by Orson S. Fowler, an interesting fellow who attended Amherst College and became known as a phrenologist, marriage counselor, sex scientist, amateur architect and community planner.

Fowler studied various configurations of buildings, calculated square footage of each and proved that a circular form enclosed the most space for the area of roof and foundation. He declared that an eight-sided house would most nearly approximate the circle, nature's most perfect form. He maintained that an octagon would admit the most light and would be the most efficient and convenient floor plan for its occupants. The building was naturally ventilated through a cupola, there were few square corners and communication between rooms was easy. Fowler's influence stood in opposition to the elaborate Greek Revival ornamentation of the time and introduced the notion that "form follows function" well before Frank Lloyd Wright and his followers made it famous.

Fowler concocted the "gravel-wall," a mixture of lime, sand and stones, which was mixed in wheelbarrows and dumped into wooden forms for foundations and cellar walls. He urged that the top of the foundation rise several feet above ground so the cellar would be well-ventilated for laundry rooms and storage of wood, lumber, root vegetables, apples and other foods. This multi-use cellar would eliminate extra buildings and provide much needed storage space. The gravel-wall foundation was cheaper to build than brick and stone foundations commonly used. There was no cost for bricks, mortar or a mason's

labor.

Fowler built a three-story octagonal home with 60 rooms on the banks of the Hudson River in Fishkill, NY. He wrote and published *A Home For All or the Gravel Wall and Octagon Mode of Building* in 1853. The book contains philosophy and advice for the home builder, all sorts of opinions on housekeeping, hospitality and raising of children and describes the building of an octagon.

A few of these structures appeared in Vermont. Two octagonal buildings remain in St. Johnsbury. The Windhorse Commons is a brick commercial building on Eastern Avenue, and a wood-framed home at 281 Mt. Pleasant Street is owned by George and Marie Kellogg.

The Kellogg house was built on land that Judge Ephraim Paddock purchased from the heirs of Lyndon Arnold. Paddock bequeathed the property to his son, Horace.

(Please See *It Was an Efficient* on Page 6)

THE North Star MONTHLY

P.O. Box 319 • Danville, VT 05828-0319

Stop All The Whining

Lindsey Kildow can't claim a perfect childhood. She was born in a suburb of Minneapolis and pushed onto the bunny slope at a community ski area when she was 2. When she began to show promise on skis her father, a former junior Olympic skier, moved the whole family to Vail, CO and reorganized its schedule around his daughter's lessons and racing.

By the time she was 9, Kildow was flying through slalom gates in Europe, and her family was far from normal. Her family, as we like to think of it, was replaced by ski teams and coaches, and her mother had had enough. She moved her four younger children back to Minnesota and filed for divorce. She admits, "By the time Lindsey was 15, she was gone."

As I read about Kildow's childhood I am saddened to think of all she missed: a hometown and its affection for the natural pace of childhood, friends from families with multiple interests, jokes and conversations around the family dinner table and the stability that comes only from growing up with an understanding of place. Kildow's childhood was an international ski race fueled by the pressure to beat everyone down the hill.

At the 2002 winter Olympics in Utah Kildow had the best finish in the combined alpine event of any of the women on the U.S. ski team. She was sixth overall. Her racing and training pushed on, and this year in Turin, Italy she was viewed as a favorite. She carried much of the hope of the team on her 21-year-old frame.

Then in an afternoon training run on the ice glazed downhill course, Kildow crashed. She caught an edge and cartwheeled high into the air and landed hard on her back beyond the fringe of the course. In the television replays, we saw again and again what ski instructors call a "yard sale" - an equipment spraying fall that left Kildow motionless. Snow was still settling when the helicopter was on its way for a medical airlift to the hospital. It could have been the end - the end of Kildow's 2006 Olympics, the end of her ever skiing again or worse, but two days later she was back in the starting gate, bruised but unbroken and trying not to think about her fall.

Kildow was back and showing a determination and a work ethic that I want to celebrate. She did race again, and she finished in an incredibly honorable eighth place. Lindsey Kildow went so far beyond the minimum standard of what's acceptable that if it were up to me I'd proclaim her a national symbol of outstanding performance. For crying out loud, we would have been thrilled if she'd watched the next race from the back window of an ambulance, but no she chose to shuffle out of her hospital room, lock into her ski bindings and redefine our understanding of true grit. At a time when so many of our cultural icons (and their agents) seem to whine and want more for the same (if not less), Lindsey Kildow might have caved in. Instead she stood tall. She adjusted her goggles one more time, and she wouldn't settle for less than heroic determination. That's my idea of Olympic spirit, and I'm proud she was wearing our flag.

Terry Hoffer

A Challenging Recipe

Ingredients: A vulnerable group of people with chronic mental health problems who are perpetually in the underdog position when advocating for their needs. Under funding of mental health services (a chronic problem of societal proportions). The human tendency to place a disproportionate emphasis on negative consequences. The superior power of fear, particularly close-minded fear, over reason to motivate behavior.

Directions: Season with a pinch of bias, a soupcon of misperception, and a dab of resistance to change. Leaven with civility and a willingness to speak out in public.

Let the first two ingredients ferment in a sluggish and conflicted bureaucracy, then add remaining ingredients and blend in a rapidly moving real estate market.

Present this fare to the news hungry through media whose survival depends on sales and finds that controversy makes for better sales.

The recipe metaphor is a succinct way for me to point out some difficulties Northeast Kingdom Human Services (NKHS) faces as this organization strives to improve mental health services in the Northeast Kingdom. NKHS is responsible for providing services to the chronically mentally ill and developmentally disabled in Caledonia, Essex and Orleans counties. Following the model that the ill, whether physically or mentally ill, are better served when they are closer to their support systems - families and community - NKHS has been working for nearly a year to develop a residential treatment facility in the habitually underserved Northeast Kingdom. Such a treatment facility is to serve people with chronic mental illness who are not yet able to live on their own but no longer require the intensity of hospital-based psychiatric care. The facility is intended to be a nurturing environment where people can recover their sense of worth and purpose, become proficient with essential life skills and, if appropriate, receive vocational training. Looking at potential properties around the Northeast Kingdom, NKHS thought it might have a viable option in Greensboro. Opposition to this proposal by some of Greensboro's residents has been swift and vocal.

The need for mental health services in the Northeast Kingdom is acute. I am saddened by the response to the NKHS proposal in Greensboro. Although any community can be an active participant in the therapeutic program of a residential treatment facility, it certainly is not a requirement. Simply being neighborly, something that most of us in Vermont pride ourselves upon, is all that is really needed.

People with chronic mental illness should not be cloistered at the end of a dirt road. They thrive on the same human contacts, albeit of a different pace and intensity at times, that we all require. Whether in Greensboro or elsewhere, I support the efforts of NKHS to develop a residential program in a supportive community in the Northeast Kingdom. As so eloquently written by Jay Neugeboren in a recent issue of Newsweek, "Let's find resources to give people afflicted with mental illness what all of us need: fellow human beings upon whom we can depend to help us through our dark times and, once through, to emerge into gloriously imperfect lives."

Tim Tanner

Letters to the Editor:

Beaure Owned Northern Vermont

Dear North Star,

I wish to respectfully take exception to the article "Rollie

Beaure Quartet Owned Northern Vermont" by Lois White. I am certainly not taking anything away from the music or the musicians involved as they were terrific musicians who played great music.

However, there were other groups who also played good music at the same time and played

in the same or even larger areas. I must start with my group, known as the TD trio and included Wilfred "Willy" McClure, piano and organ, Bernie Whitehill, guitar and bass, and myself, Lee "Stony" on drums. Later we added Bruce Warner, sax, and became TD Trio + 1. We played Northern Vermont and New

Hampshire and Quebec for 25 years. We played at Gracie's Inn in Lyndonville for many years and on radio station, WTWN, now WSTJ, from Gracies for a time with Don Mullaly at the controls. We played at the many clubs, restaurants, weddings and the Lyndon Institute annual alumni ball for many years

Also to be remembered in the area at that time were the bands led by Leo Giguere, Rin Wright, Chet Howard and others who all owned part of the North Country.

One other band, up north, The Melody Men, played at the old Red Wing, which became the Elks Club, for many years, as well

(Please See *Letters on Page 4*)

THE North Star MONTHLY

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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 you 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.

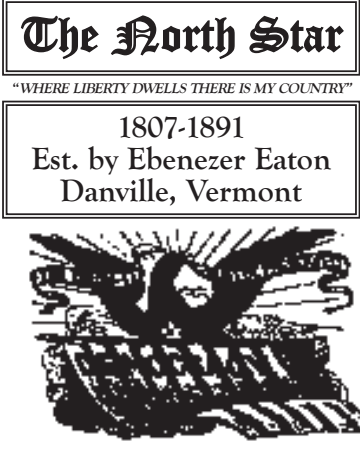
PHOTOS: We'd like to see your photos and welcome them with a story or without. They can be black-and-white or color, but they must be clear.

PRESS RELEASES: We prefer press releases that are unique to *The North Star*.

DEADLINE: 15th of the month prior to publication.

All materials will be considered on a space available basis.

Great Fire Sweeps Montpelier with Loss of \$75,000 New Postage Rates Lead to Intense Dissatisfaction



THE NORTH STAR

March 5, 1875

At the races of the ice-boat club at Hamburg, NY on Saturday the quickest time made was twelve miles in 28 minutes.

A woman has been elected director of a bank in Peoria, Ill.

There are two hundred and forty students at the St. Johnsbury Academy this term.

A case of shooting occurred on Wednesday afternoon in Walden, near the steam mill. The two men are Henry O'Gannon and Albert Carr both well known residents of Walden. It appears that O'Gannon and Carr had some difficulty a few weeks ago in which it is said O'Gannon beat Carr's mother. Proceedings were commenced against O'Gannon for the act and a court was to be holden today to investigate the case. The day previous to the one appointed for a hearing on the charge of beating Mrs. Carr, O'Gannon with some three or

four men, went to Carr's house to try and settle the matter and prevent legal proceedings. Carr met O'Gannon in the doorway and told O'Gannon not to enter the house, threatening to shoot if he advanced another step. O'Gannon took another step and received a pistol ball in his chin. The ball passed around and lodged in O'Gannon's neck. He bled profusely and was unable to speak. Dr. Bullard was called but we have not heard the results of the examination. It was supposed, however, that the shot would not prove fatal. No doubt Carr was arrested for the offense though at this writing we do not know that any arrest has been made.

Charles Woodard who recently bought the store in North Danville has renovated and fitted it up in good style. He has added a large variety of new goods and will sell them at fair prices. It would seem as if one well conducted store in North Danville ought to do a good business.

March 12, 1875

There is more ice in Long Island Sound than has been known before for a lifetime.

An estate in Woolwich, England leased to the Crown for nine hundred and ninety nine years has just been surrendered to the representatives of the lessors, the lease having expired.

Capt. William Dole is now shipping potatoes from the depot for the Boston market. He is paying 45 and 50 cents per bushel.

L.W. Fisher and Marshall Morse of this town have swapped places. By this arrangement Fisher takes the mill and house adjacent thereto, while Morse moves on to the farm recently occupied by Fisher.

Walden Shooting Affray - Albert Carr who shot Henry O'Gannon last week at Walden was arrested and taken willingly to jail. On Friday an examination was made before justices A.J. Willard and John W. Lewis. No material facts were elicited different from those published last week. The respondent was placed under \$1,000 bonds for trial at County Court. The prisoner at once procured bonds - some twenty responsible persons signing them - and he was discharged. Meantime O'Gannon is doing well, and is likely to recover with the exception perhaps of retaining the pistol ball in his body, it having not yet been outward.

March 19, 1875

At about one o'clock last week Friday morning a fire was discovered in the hardware store of J.D. Clogston, which consumed three buildings occupied by stores on Main Street in Montpelier. Between 3 and 4 o'clock another fire broke out on State Street, and by 7 o'clock the entire south side of State Street from the branch bridge to Main Street composing the finest business portion of the village, excepting one block on the corner of State and Main was

a heap of ruins. Ten blocks were burned. Loss estimated at \$75,000; insured for \$36,000. Governor Peck who happened to be in town worked on the engines at both fires. Fire companies from Barre and Northfield rendered valuable assistance in checking the progress of the fire. It is said the burnt district will be rebuilt immediately.

Left Town - One Titus who formerly lived in Lowell married a wife. There was some difficulty and they parted. Titus came to this place and courted and married another wife, by whom he had two children. A short time ago letters arrived from Lowell making inquiries and some of Titus' friends advised him he had better leave. Titus thought not, as he had never come around her again. But by advice of friends he left work for the P. & O. road last week and took his last family and dusted. He is said to be a steady, well disposed man, but not well posted in the laws governing marriage and divorce.

March 26, 1875

New Postage Rates - The dissatisfaction among people as they discover that Congress in the closing hours of the late session doubled the postage on almost everything that persons who are not publishers have occasion to send through the mails, letters and postcards excepted is intense.

The Cost of a Menagerie - This being the month when the great menageries perfect their

arrangements for the summer campaign a New York correspondent vouchsafes some curious information relative to the business of importing wild animals. Mr. Charles Robe of New York is an extensive dealer in show animals and has in fact no rival on the continent. His busy season is now at hand, and at his establishment one may find the leading showmen of the present day, who are replenishing their assortment of animals. Elephants are quoted from \$2,000 to \$6,000 according to size and origin. Camels bring \$500, giraffes, \$3,000, zebras \$1,200 while lions range all the way from \$1,500 to \$2,000. Leopards are quoted at \$500 and rhinoceroses between \$5,000 and \$10,000. White bears are quoted at \$2,200 while the hippopotamus costs the enormous sum of \$12,000.

Longevity - Died in Morrisville, March 4, Simon Dell, aged 101 years, 4 months and seven days. He was a soldier seven years under Napoleon Bonaparte and was among the number who crossed the Alps; he also served under Wellington seven years. He could converse with remarkable intelligence to the very last. He was a devoted Christian, a loving father and a respectable citizen. The demoralizing influence of camp life failed to dim the brightness of his moral and religious life. He sleeps where the din of battle will wake him no more.

Cabot is going to have a \$1,500 soldiers' monument.

THE North Star MONTHLY

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Letters to the Editor:

(Continued from Page 2)

as many other jobs on both sides of the border. The Melody Men band included two musicians from Lyndonville, Bill Lang, excellent trumpet player, and Russell "Red" Wilson, one of the best drummers in northern Vermont.

We all were playing steady and I'm sure we all felt we owned "part" of Northern Vermont. Thank you.

Lee "Stony"
Lyndonville, VT

State Recreation Trail

Dear North Star,

After a letter I wrote appeared in the last issue of *The North Star*, I had a long conversation with Ted Chase, a West Danville member of the LVRT (Lamoille Valley Rail Trail) committee. He reaffirmed several facts that were among the reasons I wholeheartedly support the project, but he also corrected a misconception I had about winter use of the recreation project that, I must confess, came from a *North Star* editorial and appeared in my letter as a quotation.

Ted explained that winter use will not in any way be restricted to snowmobiles - that there is no "right of first use" for VAST, and that x-c skiers like myself will have full rights to this trail. This fact, along with Mr. Chase's affirmation that the plan will create a

superb, new state park stretching across our beautiful state, has won my unqualified support. If there is any way our legislators can move this project along and find the means to fund or resolve any remaining issues, I encourage them to do so.

For any readers that have concerns about the co-existence of snow-machines and non-motorized traffic on this proposed trail, I can only ask that they consider the project's year round value and that those of use who intend to use it for non-motorized uses will see those issues resolved. The proposal is for a quality, surfaced, accessible, 4-season trail stretching nearly 100 miles.

If the project moves ahead, we can get our new park. If we prevent it from being completed, we are so much the poorer for not having it.

Dan Zucker
Danville

Thanks

Dear North Star,

This is the best fifteen bucks I ever spent.

Jan Houston
Danville, VT

Dear North Star,

Thank you for keeping me in touch with my favorite part of Vermont. I look forward to the news and getting up there again in time for the fall foliage festival. Keep up the good work.

Vera D. Rooker
Greensboro, NC.

Take to the Streets

On the night that President Bush gave his State of the Union address, my wife and I joined about 30 other peace demonstrators in Lyndonville's Bandstand Park. The purpose of the gathering at 8 p.m. (the president spoke at 9 p.m.) was to generate publicity by displaying signs critical of the president and generally serving as a much-needed protest of policies of the Bush administration.

Television station WCAX hoped this unusual event would be important so they sent over a crew. Later, along with the others, I found myself on TV for the first time in years. The crowd was small, but from the number of people who spoke to me the next day, it was obvious that a large audience viewed the news. We particularly lamented that the country has to endure the disastrous Bush presidency for another two-and-a-half years.

The fact that there was only one demonstration in Vermont and one in New Hampshire was as disappointing as the fact that only 30 people gathered in Lyndonville. The Democrats had publicized that demonstrations would take place throughout the country.

How much more will we citizens tolerate without publicly protesting as our beloved nation succumbs to the siren song of fascism? In the matter of Judge Ed Cashman's involvement in State of Vermont v. Hulett case, we witnessed the power of the media and the public when passionately aroused. Strident protests resulted in a revision of the sentence so that Hulett will serve at least three years in prison instead of the 60 days of his original sentence.

My question at this point: Is the fate of our nation less important to Vermonters than the sexual abuse of a young girl? Imagine the results if an aroused citizenry protested loud, clear and repeatedly about the wrong roads our president and his crew have taken to get us in the mess we are in now.

Looking back over the Bush years, there are many issues that justify protest. For example, it was clearly a mistake for the president to declare war against Afghanistan as part of his fight against the terrorist Osama bin Laden and the Al Qaeda terrorist network.

We should have followed the example of the British and French in their fights against Irish and Algerian militants. They concentrated on apprehending the individuals involved; there was no declaration of war against a country. Had we pursued bin Laden with the same single-minded approach, he might well have been in custody years ago. Al Qaeda might have been nipped in the bud, so to speak, and its growth would undoubtedly have been curtailed.

The most disastrous mistake (to date) of the president was declaring war against Iraq, a country in no way involved in the 9/11 terrorist attack. Consequences of that decision, particularly the dramatic increase in terrorism, will be with us for years to come, along with the death and destruction.

The most egregious element of that decision was the deceitful way that the president tried to persuade us that the war was necessary. According to Scott Shane reporting in the February 11 edition of the *New York Times*, recently retired Paul Pillar, the CIA national intelligence officer for the Near East and South Asia, accused the Bush administration of ignoring or distorting the prewar intelligence on a broad range of issues relating to Iraq in its efforts to justify the invasion.

He echoed similar criticisms by Richard Clarke, former White House counter-terrorism adviser, and Paul H. O'Neill, former Treasury Secretary. Pillar confirmed other sources when he also said, "The intelligence was misused to justify decisions that had already been made, chiefly to topple Hussein in order to "shake up the sclerotic power structure of the Middle East."

The president ignored the laws and continues to do so. Congress passed a law forbidding torture of prisoners, consistent with the agreement made by the president and Senator John McCain. No sooner was it enacted and publicly acclaimed, than the president said he could and would ignore it. Secret surveillance of domestic telephone calls is the latest abuse of his constitutional authority.

It is unconscionable to push for further tax cuts when our national debt and trade deficit continue to increase dramatically. The new drug plan, prepared with the connivance of the self-serving drug industry, is a dismal failure to date. Medicare is not allowed to negotiate drug prices with the pharmaceutical industry.

We like to think of ourselves as a peace-loving nation, although by many of our allies we are considered to be a violent society, as demonstrated by our love of guns and refusal to regulate some of them effectively. Nevertheless, except for several serious instances in the past, we do not indulge in violent protests. Martin Luther King urged non-violent civil disobedience, and look what he accomplished. So there is no reason to say, as so many do, "There's nothing I can do about it" Ridiculous! Remember the Judge Cashman bashing here at home, Martin Luther King and the history of Mahatma Gandhi's passive resistance and civil disobedience movement that ousted the British from India.

Take to the streets and let the world know that we will not tolerate conditions as they are. Until we try, we will never know what miracles could come about as a result of persistent, on-going protesting.

John Downs

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Dear North Star,

Thanks for another great year of *The North Star*.

Eleanor & Clint Ritchie
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Is the USA Becoming a Culture of Fear?

When I was a child in England during World War II I should have been afraid, but I wasn't. I was too young to realize the implications of what was going on, though my parents tried to explain some of it to me. Today, I see clearly our government using fear to manipulate the emotions of misinformed and naive citizens to discourage dissent.

There are so many things in our world to be afraid of. Many are natural, related to just being alive. To mention a few there is fear of giving birth; aging; pain; dying; death itself; disease; separation and loneliness. I have noticed how American life is slowly becoming a culture of fear despite the promise in the Declaration of Independence of "Life, Liberty and the Pursuit of Happiness..." Fear is an enervating, negative force that occupies the mind in such a way that it makes intelligent, logical thought difficult.

Here are a few of the things that I believe are being used to increase fear and anxiety. First of all is terrorism. I do not mean to belittle the horrific effects and experiences of 9/11, but the devastation of the event loses its impact and dishonors those who were harmed when our president and vice-president, coast through their "mandate" using 9/11 at every critical moment, deceitfully attributing its origin to Saddam Hussein's influence. Nevertheless, the fear originating from this particular event has led many to calmly accept restrictions on their civil liberties, to accept government wire-tapping and illegal spying on American citizens and even accept the event as an excuse to go to war.

One reason why I was not afraid as a child was that my parents and other British citizens were discouraged from giving in to fear. This has also been true in recent times with the IRA bombings and now with the threat and reality of other sources of terrorism. The British refuse to allow fear to rule and ruin their lives. So should we. That is how we combat terror and how we make our country and our government stronger. We don't do it by allowing the government to take away our civil liberties while exaggerating our fears.

There are real threats to the safety of the world. Openly antagonistic states, armed with nuclear weapons, such as North Korea, are a very legitimate source of fear. We are also concerned about the competition of other countries in the global marketplace; that our jobs will be lost or outsourced; that countries such as China and India will compete with us for energy and raw materials. Fearful of changing our lifestyles, ironically, we continue to use high-priced oil and gasoline, instead of developing new energy sources that would reduce some of our need to compete.

We are often distrustful of each other when our beliefs are in conflict, Democrats and Republicans; Christians and Muslims; Muslims and Jews; Red States and Blue States; Pro-Life and Pro-Choice; Conservative and Liberal. This distrust, close companion to fear, makes it difficult for some citizens to work together toward common goals and for our government to work effectively. I am tired of the use of fear by our government to influence politics. It is an arrogant use of power that demeans ordinary citizens. It renders democracy impotent.

We need some tools to combat this behavior. A good education is probably the most important one; awareness, but not fear, of other cultures; confidence in our personal strengths. These give us flexibility to make choices in our lives, and that is the most powerful tool of all.

We have seen how little our government did to help the communities of the Gulf coast before, and during, hurricane Katrina. We have seen how little has been done since September 2005 to get that region back on its feet and functioning. We need to believe in our power to help ourselves. We are fortunate in Vermont that most of us live in small towns where we know our neighbors. It is a small state with easy access to local and state government. We need to be aware of our local resources and preparedness. We must learn more about how to help ourselves, and our local communities, in case of emergencies such as an Avian flu epidemic. What we need most is valid information and a determination to live our lives without allowing fear to control us.

Isobel P. Swartz

Danville Chamber of Commerce Seeks Citizen of the Year Nominations

The Danville Chamber of Commerce is seeking nominations for the 2006 Outstanding Citizen of the Year.

Please write a letter describing why your nominee should be the honoree. Submit your nomination by March 1, 2006 to Citizen of the Year, PO Box 201, Danville VT 05828.

Past recipients include Harold and Catherine Beattie, Paul and Marion Sevigny, Hollis and Mary Prior, Arnold and Winona Gadapee, Janet Wakefield, Alice Hafner, Fran Lamothe, Betty Calkins, Judge Lewis and Margaret Springer, Gordon Bess, Paul Sweeney and Dorothy Larabee.

The Outstanding Citizen of the Year will ride in the Danville Fair parade on August 5 and be honored at that time.

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with each step
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as we took in the view
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I saw a Robin today
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It Was an Efficient and Convenient Floor Plan

(Continued from Page 1)

Horace Paddock sold a lot on Mt. Pleasant Street for \$500 to Curtis Kinney, an employee of E. & T. Fairbanks Company, in 1875. Construction commenced soon afterward with \$3,500 Kinney borrowed from the Fairbanks Company on December 1, 1876. The loan was secured by house and land.

Orson Fowler's influence introduced the notion that "form follows function" well before Frank Lloyd Wright and his followers made it famous.

Kinney became ill, and he and his wife, Almira, conveyed the property to the Fairbanks Company for \$3,500 in 1878. Kinney died six days later of consumption at 35.

The Fairbanks Company kept the octagon a few years as a guest house for visiting dignitaries, then conveyed it to Mary

Abigail Savage of Montreal in 1882. Mrs. Savage, her daughter-in-law and "five Savage females" lived in the house until 1892, when the Savages then sold the property to Henry and Hannah Hudson.

The Hudsons sold the property to Attorney David Porter in 1902, and he, his wife Amelia and their children lived there for many years. Porter died in 1939. Amelia lived on until 1966, and on July 1, 1966 the executors of her estate sold the octagon to the Kelloggs for \$14,000.

The Kellogg house contains 3,400 square feet. Each of its eight sides is sixteen feet long. The cellar floor is mostly concrete. The foundation is fieldstone, with brick from ground-level to the sills. The two-story house is wood frame, with lath and plaster, sided with clapboards painted yellow and with shutters and trim of dark green.

The original Italianate front porch was replaced with a plain entrance porch and an overhanging roof. An octagonal cupola, eight feet in diameter, has an arched window in each side and a bracketed roof. The main house also has a bracketed roof. A rectangular two-story addition, 16 feet wide and 32 feet long, was added by Mrs. Savage and con-

tains a six-room apartment.

The floors on the lower level are of hardwood; the second-story floors are painted softwood boards. The first floor has nine-foot ceilings, the second floor ceilings are at eight-and-a-half feet. The square hallway and staircase with one landing, balustrades and a railing of natural-finish wood are in the center of the house at a 45-degree angle to the front door.

A stairway to the cellar is beneath the main part of the staircase, and an enclosed stairway to the attic is above. A horizontal window in the hall ceiling above the stairway may be opened for ventilation in summer by means of a pulley and chain. When the window is opened hot air rises and pulls cooler air up the stairway as a form of natural air conditioning. The attic has no windows but the cupola, reached by a built-in stepladder, has windows that open.

The front doors are arched and enclose two panes of etched glass. The house has panel doors and woodwork with classic moldings painted white. Windows are double-hung with two panes in each section. The dining room was enlarged when the Fairbanks Company owned the house, and a dark-stained and varnished sideboard/china cup-



Photo By: Lois (Field) White

The Kellogg house on Mt. Pleasant Street in St. Johnsbury was built in 1876. It has been used as a private home and briefly as a guest house for the Fairbanks Company.

board unit was added. The unit includes a small sink at the left and a base cupboard on the right. One may crawl through this cupboard, through another small door and into the secret "hideaway" room. A wall was moved to enlarge the dining room, making the hideaway room quite small. It has no windows.

The living room once contained a fireplace which backed up to the hideaway room; this and portions of its chimney have been removed, but part of the chimney is still visible in an upstairs closet. The parlor contains an operating fireplace. A partition between two small chambers on the second floor was removed to create an infirmary at the time that the Porter daughters were ill with influenza during the 1918 epidemic.

The kitchen originally had a

wood cookstove, and still has a dumbwaiter lift to the basement. That room was modernized by the Kelloggs and they installed laundry equipment in an original pantry. Bathrooms were added after the days of outdoor privies.

The Mt. Pleasant octagon has housed many interesting families.

Curtis Kinney and his wife lived in their new home less than three years before he died. He was a mechanic at the Fairbanks plant; the family had come from Albany, VT and had at least two children. Almira Kinney died in 1883 at age 40, also of consumption.

Mary Abigail Savage bought the house from the Fairbanks Company and lived there nearly 10 years. She and two daughters were still there in the late 1800's.

(Concluded on Next Page)

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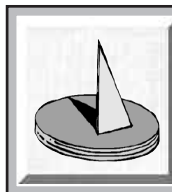
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Naturalist's Almanac

Gale Lawrence

Around March 20-21 every year, we experience something called the vernal equinox — “spring’s equal night.” Night feels equal to day at this time of year because we are halfway between the longest night, which occurs at the winter solstice and the longest day, which occurs at the summer solstice.

On a perfect Earth, night and day would be equal at the equinox. But as human calendar makers and timekeepers have learned over the centuries, the Earth refuses to be perfect by our definitions. And that’s the problem: our definitions. They cause day to last longer than night on the equinox.

We define the equinox by what the center of the sun is doing and day and night by what the top of the sun is doing. On

the equinox, the center of the sun is above the horizon for 12 hours everywhere on Earth. But because day starts when the top of the sun appears above the horizon, we start counting day a few minutes early.

And day doesn’t end until the top of the sun disappears, so it gets a few extra minutes at the other end too. Therefore the night of the equinox is doubly shortchanged. It comes closest to being equal a few days before the vernal equinox — March 16 or 17 where I live at a latitude of about 45 degrees north.

As if being shortchanged by our human definitions of sunrise and sunset weren’t enough, the night of the equinox loses yet a few more minutes to something called refraction. The Earth’s atmosphere bends the sun’s rays

in such a way that it appears to be above the horizon before and after it actually is. At my latitude the total loss is nine or ten minutes.

But the exact lengths of day and night as defined by human beings are less important than what the Earth and sun themselves are doing. At the moment of the vernal equinox, the Earth is at a place in its orbit where it tilts neither toward nor away from the sun. But after the equinox the Northern Hemisphere begins to point ever so slightly back toward the sun.

The sun rises earlier and earlier, travels higher across the sky, and sets later each day. The result is yet longer days and shorter nights, resulting in more sunlight and warming temperatures, all of which combine to accelerate the season we define as spring.

www.NaturalistsAlmanac.com

Each of Its Eight Sides Is Sixteen Feet Long

Henry and Hannah Hudson bought the octagon house from Mrs. Savage in 1892. They lived there ten years before selling to David Porter in 1902.

Porter was a criminal defense lawyer with the firm of Porter, Witters and Longmoore. The Porters had four daughters, born in the early 1900’s. Porter liked to sit in the octagonal cupola, smoke and watch the neighbors’ activities from the high vantage point.

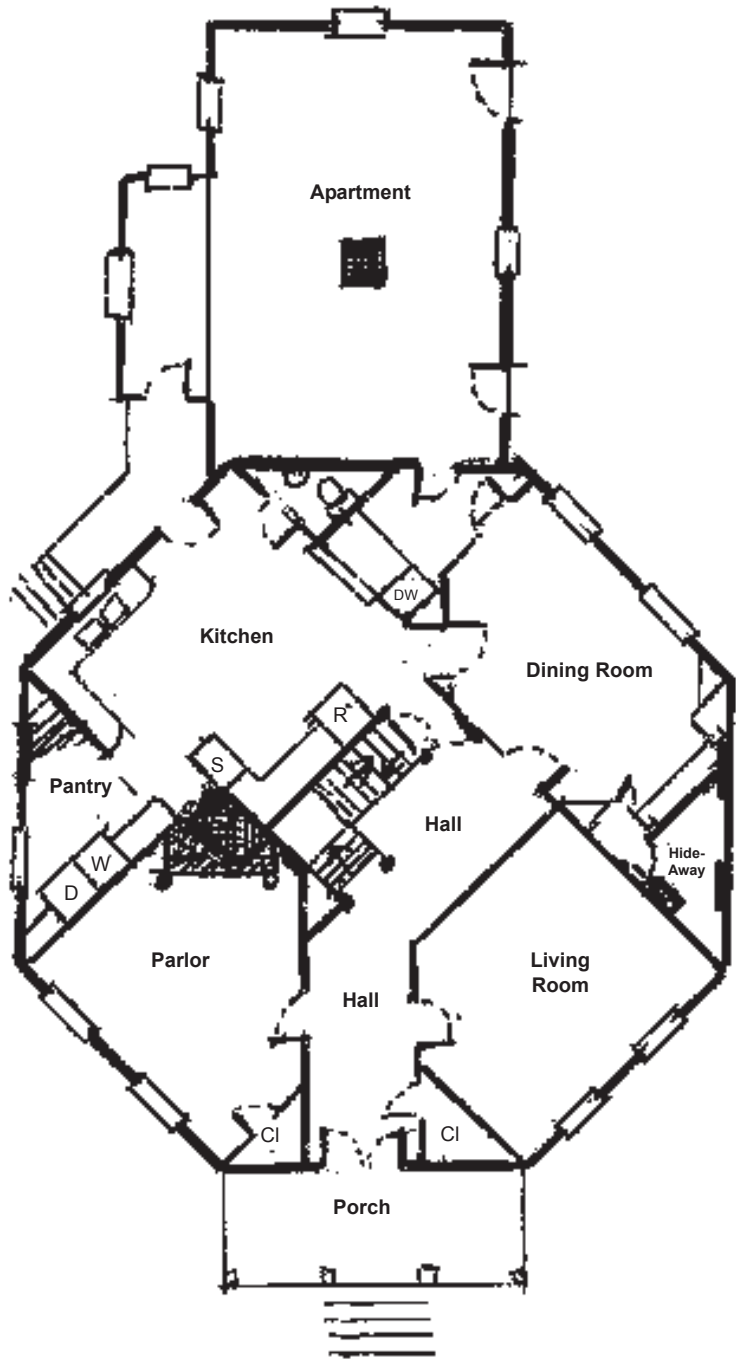
Porter died in 1939. His wife lived in the house until the time

of her death in 1966. The executors of her estate sold the property to the Kelloggs.

George Kellogg served in the U.S. Air Force during World War II and was stationed in Great Britain where he met and married his wife, Marie. They raised three children in St. Johnsbury and still live in this remarkable

building based upon Orson Fowler’s architectural way of life.

Every building has its unique history, and if only houses could talk. Since they can’t, research is necessary; and one must be a detective but oh, how rewarding it can be. ★



This plan of the first floor of the Kellogg house, drawn by Lois (Field) White, illustrates how Orson Fowler’s ideal maximized the use of the octagonal space. Far from pie-shaped, the rooms gathered around a central hall and stairs and offered convenient access and communication between rooms and between floors. Daylight from the cupola could shine down through the attic and through a window in the second floor ceiling all the way to the first floor level. The living space was bright and well ventilated.




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Glassblowing Dates Back 2000 Years to the Silk Road

TERRY HOFFER

Harry Besset is an artist and an historian. He's a glassblower, and working with his wife, Wendy, in their studio above the village of Hardwick they make striking examples of an ancient art.

Glassblowing is an old tradition with rough studios, as they are, still marking the 2,000-year old path of the Silk Road through the Middle East into China. The Egyptians worked with glass in the 4th Century BC, but somewhere between the fringes of the Roman Empire and the wayfaring

merchants seeking spices and silk, someone discovered that sand and lime could be heated as molten glass and blown, or literally inflated, with a thin metal tube. At that moment, estimated at about 50 BC, the shapes for jars and other vessels became far greater than they were with the conventional means of molding glass over a removable core of mud or dung, and blown glass found applications in holding exotic perfumes and ointments or even such ordinary substances as tea.

For nearly two thousand years glassblowing evolved slowly

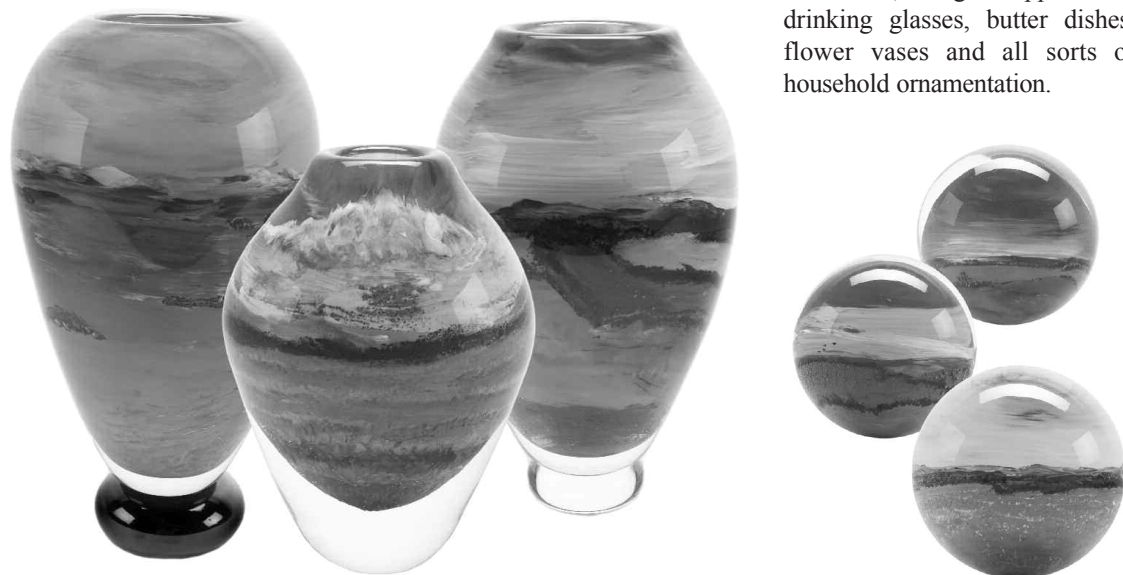
under the roofs of factories surrounded by forests for fueling their fires and with designers most often giving directions to skilled factory laborers who made most of the products. Glass blowing became high art, and "glass houses" guarded their secrets of materials and technique.

In 1851 the Great Exhibition of the Industry of all Nations or the first World's Fair in London featured a gigantic building known as the Crystal Palace, 300,000 panes of glass covering 20 acres of exhibits. Automation and the industrial process were in full bloom, and glass appeared as drinking glasses, butter dishes, flower vases and all sorts of household ornamentation.



Photo By: North Star Monthly

Harry Besset turns and carefully shapes a layered glass vase still glowing from the high temperature furnace.



These layered glass vases and orbs have a inner dreamlike landscapes with pastures and fields leading to the distant rugged horizon and spectacular sky and cloud formations beyond.

The market for glass was huge, and industrial glass making soared to meet the demand, but there was no way the art could be a cottage craft. The scale and the cost of the equipment and facilities were enormous until a revolution occurred in the 1960's. Harry Besset describes it as an offshoot of the space age. The same technology that gave us ceramic tiles used as heat shields on reentering space shuttles allowed for the production of small scale and portable furnaces. Glass artists where suddenly freed from the confines of a factory and able to create studios of their own - "anywhere," Harry says, "that could be reached by the propane truck and the UPS."

For the first time in its long history glassblowers could join the ranks of weavers, potters, woodworkers, jewelry makers,

blacksmiths and basket makers. A glassblower could take the craft almost anywhere. The designer was the glassblower and the glassblower could have a significant say in the design of the finished product. The studio glass movement was born, and almost overnight small scale glassblowing studios were appearing far from their traditional settings.

And it's that studio movement that allowed Harry and Wendy Besset to develop their expertise and today, as he says, "ride its wave." While the industry was once highly secretive, Harry says, there is a powerful sense of community as individuals and their techniques travel the world. Today the studio movement, and with it innovation and creativity, is emerging at a level that could never have been imagined when standardization and mass production were what the market required.



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Harry and Wendy Besset have introduced a new line of layered glass vases that are inspired by their own landscape in Vermont. This vase for example, has a 360° view of the horizon, a magical view of the outdoors. At right rear is studio assistant Jamie Labbe from Craftsbury.

Harry and Wendy Besset moved to Hardwick in 1987, and after more than 20 years of refining their skills they make and sell glass products to galleries, museum shops and customers worldwide. Their outlets include the Northeast Kingdom Artisan's Guild in St. Johnsbury, Artisan's Hand in Montpelier and Frog Hollow in Middlebury and Burlington.

Known by the name Vermont Glass Workshop they buy their glass as pre-consumer waste - that's broken glass or seconds from a factory that makes candlesticks, drinking glasses and rugged tableware for the hotel industry. "We buy four - five thousand pounds at a time," Harry says. "It's pretty clear, and most importantly it's consistent. There are some who make their own glass from scratch. They love the chemistry, and they tinker with it. But my preference is to tinker with the form."

The broken glass is set in a high-temperature propane fired furnace in a crucible, which holds three to four gallons of the molten fluid. There at 2300°, overnight, air bubbles are cooked out, and the liquid is a fine blend of molten glass.

Then through the door of the very hot furnace Harry reaches with an iron punty rod, and like turning honey in a jar on a spoon he gathers a small quantity of the liquid glass and backs away from the opening.

Then begins the delicate "dance with heat and gravity" as the rod is turned slowly and the molten glass form is nudged and trimmed or inflated with a blow pipe to expand its size.

Then, as Wendy describes it, begins the delicate "dance with heat and gravity" as the rod is turned slowly and the molten glass form is nudged and trimmed and shaped with various paddle-like

blades or inflated with a blow pipe to expand its size. If the glass begins to cool below its workable condition above 1000°, it is reheated in a empty furnace, and the process continues. Working with care and continuous movement the glass may be joined to a subsequent color, covered with an outer layer or, as in some of the Vermont Glass candlesticks and stemmed glasses, given a spiraling wrap as a wonderful decorative addition.

Finally as the delicate process reaches its remarkable conclusion, the punty is broken away from the finished form, and the tiny scar is melted and sealed with a hand torch. The glass object is carefully placed into a final oven where it joins other completed work and cools slowly, to avoid the fatal effects of thermal shock or rapid temperature change, at the rate of 100° per hour.

As the objects cool the final colors appear, and Harry and Wendy Bessett and their studio assistant, Jamie Labbe from Craftsbury, enjoy the delight and wonder of the process just as it must have been enjoyed through the last 2,000 years. "It's fragile," Harry says. "And that's part of the mystique. Glass can break - in production or in its end use in your home. On the other hand it just might last forever - certainly longer than the all of the wax candles that are burned in glass candlesticks or all of the cut flowers that dry out in glass vases."

Wendy says, "But no one is going to pay \$60 for a wineglass or \$160 for a candlestick when they compare them against those for \$5 unless there is a legitimate connection - a human story perhaps." And that's an important and meaningful story that is getting harder to hear in our modern society.

Wendy has been very much a

part of a new line of unusual products made in their studio. These are decorative layered vases and solid orbs, which are made from a small inner form. She decorates the form with colors applied by hand suggesting northern Vermont landscapes. There are clouds and varying sky patterns and mountainous horizons leading forward through colorful foliage and fields. After the applied colors have dried the inner form is covered and built up with an outer glass layer and finally shaped as a vase or sphere with a 360° view of the dreamlike landscape. They are magical - almost hypnotic - to hold and admire.

Wendy says, "They are unusual, and, for a time anyway, they are unlike anything we have seen. The layering itself is not innovative, but these are pure Vermont, and they suggest the independence and ingenuity that attracted many of us here in the first place.

"There really is satisfaction for us knowing that our glass is being used in someone's kitchen or dining room and imagining that the wine really does taste better. We can't be concerned by someone passing up a hand made glass candlestick for \$160 in a craft



Studio photography by Aaron Warkov. These hand blown and hand finished candlesticks and glasses (below) were made at the Vermont Glass Workshop in Hardwick.

guild and settling instead for one for \$13.75 from T.J. Maxx at the mall."

Harry says, "Our culture is driven by the pursuit of the lowest possible price and the search for a new production process that is lower in cost than the last one. We are comfortable at this level - designing and producing products one at a time by hand with a story. We hope it survives." ★



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\$ Follow the Money

by Rachel Siegel

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Farmers who wish to use genetically engineered (GE) seeds feel that ownership of their land gives them the right to use it as they see fit and to plant on it what they will. Those who feel that GE seeds are harmful, or may yet be proved harmful, feel that that harm cannot be limited to users and their lands, and thus use should be curtailed. In other words, some think that protecting passive bystanders from spillover effects should trump the absolute rights of ownership, and some do not.

In economics, the spillover effect is called an externality, a consequence of trade that affects neither buyer nor seller, but some unrelated, third party. The trade is between the buyers (farmers) and sellers (seed manufacturers) of seed. The buyer and seller both believe that the benefits from trade are greater than its costs (or there would be no trade). If the use of the seeds negatively affects neighboring crops or farms, those

bystanders receive no benefit but bear a cost. The externality is borne by the bystander.

Externalities are a tough problem in a market-based economy, because the creation of externalities takes place beyond the context of the usual market incentives. Externalities are costs that are imposed upon those who do not decide on the trade and who do not benefit from it, and who, of course, want it stopped. There is no market incentive to stop, however, because neither of the traders is bearing that cost. In fact, both traders are benefiting from the trade and therefore want it to continue. Externalities happen beyond the reach of Adam Smith’s famous “invisible hand,” the metaphor for market incentives.

Historically, we have wrestled with externalities – air pollution, water pollution, second-hand smoke, to name a few – in one of two ways: legally or economically. Typically, the slighted bearers of the externality seek legal recourse to stop it (as well as to collect damages), as there is seemingly no market incentive to provide assistance. This has been

done many times before, but it has never been entirely successful because legal remedies are usually much less compelling than market incentives (which is why we still have crimes like theft).

If we want manufacturers to sell less and farmers to plant less genetically engineered seed, we need to create market incentives not just punishments that are bound to be costly and difficult to enforce.

The threat of damages usually does not discourage producers, and the costly process of pursuing a case discourages many claimants. Legal remedies are often impractical and always costly, requiring enforcement and adjudication, which are, necessar-

ily perhaps, costly and flawed processes.

More recently, we have tried to approach externalities by creating economic incentives where they had not existed. This has worked well with air pollution, for example, in the curtailing of sulfur dioxide emissions (the smoke that is created by coal fired electric generators that causes acid rain). Government enforcement of anti-pollution laws proved ineffective – and costly for both the government and the generators. So we created market incentives, in the form of tradable emissions contracts, that provided an incentive – profit from the trade of the contracts – to individual generators to produce less pollution.

Legal approaches to controlling the creation of externalities rarely work as well as economic approaches, because markets have a force of their own. If there is supply and demand and profit, a market will exist within or without the law. It may be costly to evade the law, but if those costs are less than the gains from trade, there will be a market. If farmers still want the seeds, chances are manufacturers will somehow sell seeds to them.

Using a legal remedy to add to the cost – and so decrease the profit – of supplying GE seed may not shrink the market so much as drive it underground (pun intended), creating the worst outcome for the opponents of GE seed use: a black market in GE seeds. The cost of proving legal liability for harm caused by the sale and use of a product that buyers and sellers deny would be prohibitive for plaintiffs or for the state and therefore essentially unenforceable.

If we want manufacturers to sell less GE seed, and farmers to plant less GE seed, (which is another debate for another day) we need to create market incentives for them to do so, not just punishments that are bound to be costly and difficult to enforce. Otherwise, we may simply push them beyond the reach of both the invisible hand of the markets and the long arm of the law.

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. ★

Peter Miles Exhibits Work at Artisan’s Guild

Peter Miles’ exhibition of paintings and sculpture, entitled “Crossing Jack Brook,” is on display at the Northeast Kingdom Artisans’ Guild Backroom Gallery in St. Johnsbury.

Miles’ home and studio are in Burke Hollow. When asked about his art education, Miles credits his late uncle, Tom Bostelle, a West Chester, PA artist, describing him as a mentor, friend and confidante. Both artists’ use of shadow and abstraction point to a shared aesthetic. Jokingly, Miles explains how his paintings “morph” as he continues to work on them, referring to the process of each piece

going through many stages as he removes unnecessary elements. He knows it’s finished, he says, “when it meets all of the priorities of a painting- a pure symphony of thought, feeling and idea.”

While Bostelle’s works were influenced by war experiences, Miles’ paintings are inspired by friends. *Crossing Jack Brook*, a large canvas, was inspired by watching his long-time friend and fellow artist, Elin Paulson, as she crossed a brook on her property in East Haven. For Miles it evokes the feeling of “transience.”

A Night at the Dixie Hotel, a

tall abstract work of diaphanous pink figures was inspired by memories of a Wyoming brothel when he was 18. Another, *Deborah’s Rock*, is so-named for an Indian maiden diving from a rock, the notion of a lover’s leap. A small girl jumping in the leaves, *Leaf Hopper*, is “Bostellian” in style, paint on plywood board, the figures: simple, one-dimensional and powerful.

The show will run through March 31. Gallery hours are 10:30 a.m. - 5:30 p.m., Tuesday through Saturday and 11:00 a.m. to 4:00 p.m. on Monday.

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Up on the Farm Early

Lorna Quimby



On stormy days in winter or during rainy spells in summer, when Deedee and I tired of working in our scrapbooks or playing paper dolls, we'd look at photograph albums. There before our eyes passed the history of our family.

In their wedding picture, Dad and Maw looked soberly at the camera. How young they looked and how strangely dressed. They stood each side of Great-Grandma Helen, who was wearing a long black dress. The picture was black and white, but somehow we knew the dress was black. There, in a train station, was Dad and another woman, turning to look at the photographer. There was our house without any porch swing. There was a picture of Grampa Field, half of him showing on one side of a porch pillar and his bearded profile on the other. "You never knew him," Maw said. "He died the year you came to town."

There were the Big Girls, amazingly little girls, in matching dresses, matching bloomers, playing with huge pumpkins, and — fie on them — crouched bare naked on the shore of Martin's Pond. These pictures interested us more than the older albums we looked at when we were at Gar's.

Gar's albums had brass hooks that locked the covers together. People dressed in old fashioned clothes stared solemnly at us. One woman had a long curl thrown over one shoulder. There was a picture of Great-Grandma Helen with her arm around Gar, then a little girl. There were portraits of the Sherburnes, who lived "way out west."

How pretty Aunt Jenny was as a young woman. No wonder Charlie Williams wanted marry her, though she was only 16. But

these people were too far back in time for us to feel much connection. The photographs in Maw's albums were about the family we knew: Aunt Bertha and Uncle Charlie, Aunt Flora and Uncle Fred, Aunt Gladys and Uncle Arthur, Great-aunt Jenny and her second husband, Alvin Demmon, at their Florida "cottage," and Great-aunt Etta, whose letters came from California.

Maw and Dad's wedding pic-

The Photograph Albums -

There before our eyes passed the history of our family.

ture, the photos of Dad and Katherine Hooker, and Great-aunts Jenny and Etta were taken by someone else, but many of the photographs Maw took with her Brownie camera. How, I wondered, could it be a "Brownie" when the case was black? We girls mustn't touch Maw's camera. She stored it in her room, underneath a pile of mending or behind the bottles of lotion, perfume or what-have-you on her bureau. She knew just where to put her hands on her camera. She tried to keep her room free from our meddling fingers.

For her Brownie cameras, Maw bought a roll of film. She would buy only one, Kodak, of course. She would then load the film. Maw was "all thumbs" when she dealt with things mechanical. Most of the time she left any such work to one of us girls. But she knew how to manage her camera. She

unlatched two clips on the body of the camera, then took out the inner section. She placed the film in its holder, threaded it over the inner section and through a slot in a reel on the side opposite the film. She slid the inner section back into the outer case, latched the clips, advanced the film, and was ready to shoot.

There were no *f* stops, no shutter speed and no flash attachment. When Maw took a picture of one of her babies, the infant in question had to be outside in the sunlight. So there are many photos, taken in winter, of Dad holding a blanket-wrapped infant, hardly discernable under all the wrappings. After Maw had taken the proper number of shots, she turned a little crank and finished rolling the film.

In a dark place (under a blanket or in a closet—"And don't you dare interrupt!") she opened the case and removed the film. She sent away the film in a thick buff envelope, check enclosed for a print of each exposure. In a short time when you consider we were on the RFD and the film had to be developed and printed, back came the photographs, with the negatives, ready to be mounted in an album.

Maw's albums, approximately seven by ten and three-quarter inches, had imitation leather covers and black pages. Maw put mounting corners on the photographs and licked the adhesive backing. Then she stuck the photos on the page. Maw filled shoe or stationery boxes with the buff envelopes, in which she saved the negatives. Unmounted photographs, waiting for Maw to "get around to" them, filled other boxes.

Whether Maw had her Brownie when she married Dad or bought it shortly thereafter, no one knows. With her camera, she recorded house and barn, the growth of their herd, the advent and growth of their daughters, houses in the neighborhood that are gone. The photographs were not always centered, sometimes the peak of roof lines were cut

Ice Fishing

Get your auger, grab your gear. The time for ice fishing now is here.

Out on the ice not far from shore With many holes yet to bore,

You start in shallow and out to the deep Hoping to find some fish to keep.

Out on the ice are lots of tracks Leading to many fishing shacks.

There's jig sticks, tip ups and many more Dotting the ice from shore to shore.

When there's a flag and you pull it out On the end of the line there may be a trout.

Others have jig sticks in their hand, Hoping to put fresh fish in the pan.

When 'tis over, it's always a treat To have a meal of fresh fish to eat.

R. M. Quimby

off or everything tilted at an angle. But what a story they tell!

After Dad's death, Maw moved photographs from one album to another. Instead of corner stickers, she glued the picture on the page. Some pictures she labeled, but others she did not. And the picture of Dad and Katherine Hooker is missing. ★

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Tuesday and Thursday 1:00 - 7:00 p.m.

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Pope Notes

Dee Palmer,
Library Director

On Town Meeting day we will display, for the first time, our raffle item for 2006 – a beautiful log cabin quilt. Made in the Barn Raising pattern, the quilt measures 91 x 117 inches, is reversible and will fit either a queen- or king-size bed. Each of the 24 squares has been sewn together by some of Danville's (and one from Massachusetts') most talented quilters.

Library trustees Cheryl Linsley, Debbie Bixby and Diane Webster have assembled the quilt. Names of the quilters, a picture of the Pope Library and the date are embroidered in the corner squares on the back of the quilt. This is truly a work of art,

and we will proudly show it off and sell tickets at Town Meeting.

The Library will also serve lunch during the noon break. Our traditional menu of ham, baked beans, coleslaw, rolls and assorted cookies and bars will be served in the cafeteria. Tickets will be sold during the meeting and at the entrance to the cafeteria - \$8 for adults and \$4 for children.

Mark your calendars for our Annual Novel Dinner to be held at the Creamery Restaurant on Sunday, April 2. This is one of our best and most fun fundraising events. If you would like to host a table or are looking for a table to be part of contact the

Library at (802) 684-2256.

We would like to acknowledge and thank the St. Johnsbury Lions Club for their generous donation of \$500. This annual contribution allows us to supply patrons with a first-rate collection of large print books and audio books. We are very grateful for the Lions Club support.

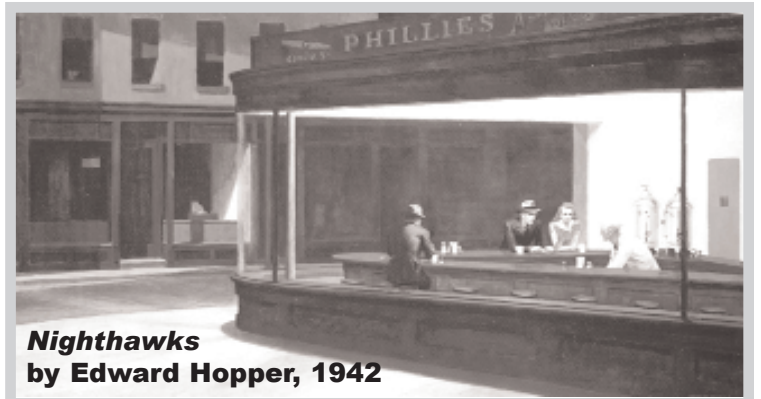
Our book discussion for this month is *Canoe Lake* by Roy MacGregor. The discussion will take place on Wednesday, March 29 at 7:00 p.m. This discussion will be led by members of the group. Come prepared with a few questions to discuss. Books and schedules are available at the Library. The series is sponsored by the Vermont Humanities Council and the Pope Library.

Some of our new book acquisitions are: *Brooklyn Follies* by Auster, *The History of Love* by Krauss, *The Hostage* by Griffin, *Prep* by Sittenfeld, *Runaway* by Munro, *Our Endangered Values: America's Moral Crisis* by Carter and *Speedbumps: Flooring it Through Hollywood* by Garr.

Come in and check them out!



Breezing Up
by Winslow Homer, 1875



Nighthawks
by Edward Hopper, 1942

Bob Manning Compares American Painters Winslow Homer and Edward Hopper

Two of America's greatest artists, Winslow Homer and Edward Hopper, are the subjects of a free slide lecture by Bob Manning on Saturday, March 18, 2006 from 3-4:30 p.m. at Catamount Arts. Homer and Hopper were realists, and both depicted the American scene but each from a different perspective.

Homer, 1836-1910, began his career as an artist correspondent covering our Civil War for *Harper's Weekly*. His ability to quickly and accurately draw soldiers and scenes of battle would benefit him greatly when he

turned his attention to nature and animals. We know him best for his many paintings and watercolors of the sea, fishing, hunting, boating, as well as images from rural America.

Hopper, 1882-1967, was a part time painter and a full time commercial illustrator until the age of 42. From that point on, he was able to devote all his efforts to painting. He is best known for images of stark urban architecture, isolated Cape Cod cottages, city life and the loneliness of human beings.

Manning is an artist, art historian and retired professor of fine arts. Since 2001, he has been a member of the speaker's bureau of the Vermont Humanities Council. Catamount Arts is located on Eastern Avenue in St. Johnsbury. This lecture is one of a series of history of art programs offered by Catamount. For further information, call (802) 748-2600.



Photo By: Dee Palmer

Pope Library trustees Debbie Bixby, Cheryl Linsley and Diane Webster have assembled this Barn Raising pattern quilt to be raffled to benefit the Library.

Pope Library Hours

Monday & Friday

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Wednesday 9 a.m. - 7 p.m.

Saturday 9:00 a.m. - noon.

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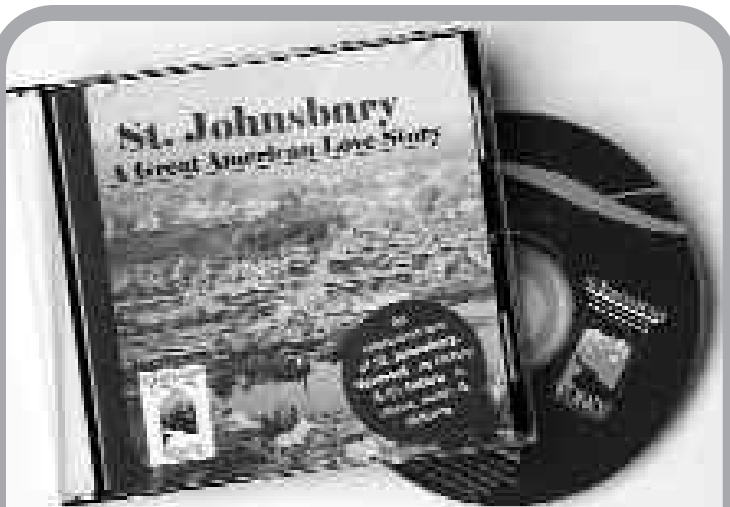
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Ask the Shrinks

Alice S. Kitchel and Burton Zahler

Dear Shrinks,

Soon after we were married I thought my husband was having an affair with a woman in his office. After a lot of arguments, fighting and crying he finally convinced me I was wrong. Since then 11 years have passed and we've been mostly very happy. Now I've started thinking he's having an affair again. I really don't want to go through all that pain again, but I will if you think it's necessary.

The evidence is that "Don" is spending more and more evening hours at the office. I know this is a busy time for his business, but he is away more evenings than ever before and I am pretty well consumed with terrible fantasies of Don with different women. Should I confront Don with my suspicions?

Sick with worry

Dear Sick with Worry,

First, it must be clear to you that we can't know from the facts that you have told us whether or not Don is having an affair. It seems to both of us that your evidence of an affair is very thin, which is not the same as saying Don is innocent.

However, we have some guesses we'd like to share. We think you probably need more time and more

attention from Don. If this is true, we'd like to suggest you sit down with a pencil and paper and write down how much more time would work best for you. Be as specific as you can. Try to be realistic. By this we mean let yourself realize that there is a limit (for everyone) to how much time and attention can be tolerated. There can be too much of a good thing!

We suggest you speak with Don about your writings. See what comes from that discussion before sharing your fantasies with him.

There is something else we'd like you to think about. It seems to us that you have a tendency to triangulate. By this we mean that you tend to see problems in terms of three figures: Eleven years ago the three figures were you, Don and the unknown woman. Now once again the same three figures appear. We call this tendency a "set" and think of it as a perceptual predisposition. Here is an example

of a set that we are all familiar with: After someone points out the seven stars and calls them the Big Dipper we always formulate those stars into the Dipper. We have formed a set. If you grow up in a family where the grownups tend to see problems in the form of triangles we learn to do, to see, the same.

Soon after we were married I thought my husband was having an affair with a woman in his office.

Another way to understand your probable tendency to triangulate is to think of it as an unconscious pattern of perception and behavior that you learned (through example) from your past. For example, if your mother always celebrated a family member's birthday with a dinner party and cake on the exact date of the birth, without fail, you might "automatically" want to do the same, or it

wouldn't feel as if you had really celebrated.

We think that you may have unconsciously learned triangulation as a set or pattern, and that when you experience your circumstances as a problem, you tend to express that problem as a difficult triangle of some sort.

It seems to us that you have an issue with Don - the issue of wanting more time and attention with him. It isn't necessary to have any

other figure in the problem, neither another woman nor Don's job. Being mindful of your possible predilection to triangulate, see whether going through the pencil and paper exercise and the discussion with Don resolves this issue for you. Good luck, we have a hunch that it will.

Alice S. Kitchel and Burton Zahler each have a private practice in St. Johnsbury.

Another Peacham Road Poem

Once in early spring when I was walking the Peacham Road.
Faint mutters of barking sounds kept growing louder —
Sure enough, far above on my right, the first geese
of the season were flying north.
A glance around verified no other humans in sight
So I jumped up and down on the Peacham Road,
Waving my arms and hollering
"Welcome back! I'm awful glad to see you!"

Would you believe, the entire V
Suddenly veered to the left and continued their flight
Right over my head?

They did.
Never in all my life have I felt so honored.

Ann Staffeld

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Osher Lifelong Learning Institute in St. Johnsbury Offers *Spring 2006 Series Featuring: Community*

- ▶ Thursday, March 9 at 1:30 p.m. LSC, Alexander Twilight Theater
Paleolithic Expression and Social Order: The Meaning Behind the Cave Paintings of Europe, Part 1
with Bill Eddy
- ▶ Thursday, March 16 at 1:30 p.m. LSC, Alexander Twilight Theater
Paleolithic Expression and Social Order: The Meaning Behind the Cave Paintings of Europe, Part 2
with Bill Eddy
- ▶ Thursday, March 23 at 1:30 p.m. Catamount Arts, Eastern Avenue
Victorian Vermont: Lectures and slides with Kevin Graffagnino
- ▶ Thursday, March 30 at 1:30 p.m. St. Johnsbury House, Main Street
The Earliest Vermonters with State Archaeologist Giovanna Peebles
- ▶ Thursday, April 6 at 1:30 p.m. Fairbanks Museum, Main Street
How Artifacts Reflect Life in Early Vermont with Peggy Pearl
- ▶ Thursday, April 13 at 1:30 p.m. St. Johnsbury Center Grange Hall, US RT 5
Vermont Theater Curtain Project: Art By the Yard with Michael Sherman
- ▶ Thursday, April 20 at 1:30 p.m. St. Johnsbury House, Main Street
Temples and Tigers: Village life in rural India with Charles Woods
- ▶ Thursday, April 27 at 3:00 p.m. (NOTE TIME CHANGE) St. Johnsbury House, Main Street
Humanitarian Work Among Watha Villages Along the Kenyan Coast in Africa with Janet Bennion
- ▶ Thursday, May 4 at 1:30 p.m. St. Johnsbury House, Main Street
Shape Note Singing: Elke Schumann, co-founder of the Bread and Puppet Theater, will join with the Northeast Kingdom Shape Note singers to talk about and sing tunes from this lively and deeply rooted music.
- ▶ Thursday, May 11 at 1:30 p.m. St. Johnsbury House, Main Street
Reflections on Community:
with panelists Charlie Browne, Bill Eddy, Jenny Green and Joan Tyler Mead.

Individuals pay \$40 membership fee, which covers cost of all 10 sessions. Non-members may attend individual lectures for a donation of \$5. For membership information or additional information about the Osher Lifelong Learning Institute in St. Johnsbury call (802) 626-5135.

Discussion will follow each program.

Funding is provided by the University of Vermont, the Osher Foundation and the Vermont Council on the Humanities.

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Master Pianists To Perform at Lyndon State College

Donn-Alexandre Feder and Elisha Gilgore, husband and wife duo pianists, will perform at Lyndon State College's Alexander Twilight Theater on Saturday, March 11, 2006 at 7:30 p.m.

Their performance will feature *An American In Paris* by George Gershwin and the *Carnival of the Animals* by Camille Saint Saens. The Ogden

Nash verses will be read by Donna Dalton, dean of the college. The program will include David Noon's *Art Deco* inspired by scenes of the 1925 World's Fair in Paris.

Feder and Gilgore have enjoyed notable solo careers. Each has performed to critical acclaim throughout North America, Mexico, Europe,

England and the Far East. Each has appeared as soloist with major symphony orchestras, including the Philadelphia Orchestra, New York Philharmonic, Boston Symphony, Berlin Symphony and the Netherlands National Radio Philharmonic.

As a duo-piano team they made their New York debut at Lincoln Center in May 1982. New York Times critic Edward Rothstein wrote, "The Feder-Gilgore Duo was at its best ... at Alice Tully Hall...all emerged with ease and aplomb. The artists enjoyed their work and shared their pleasure."

Feder and Gilgore made their European debut that summer in Rome, where their performances of Bartok's Sonata for Two Pianos and Percussion were hailed as "breathtaking and memorable" by the Rome Daily American. "A magnificent Duo...Stravinsky at his most electric...full of fire and panache" reported the *Hamilton (Ontario) Spectator* of their performance of the composer's Concerto for Two Solo Pianos at McMaster University. The artists were immediately re-engaged for the school's Celebrity Series the following year.

The Duo's recording for

Chandos Records of George Gershwin's "An American in Paris" (together with music by Samuel Barber and Aaron Copland) was a best seller in England and Europe when first released in 1986.

Here in Vermont, Feder and Gilgore were featured at the opening gala concert celebrating the 40th anniversary of the founding of the Vermont Arts Council.

Currently, Feder and Gilgore devote their primary time to teaching and presenting master classes in Korea, Japan and Taiwan.



Photo Courtesy of the Artists

Donn-Alexandre Feder and Elisha Gilgore, husband and wife duo pianists, will perform at the Alexander Twilight Theater at Lyndon State College on Saturday, March 11.

the ARTS around

March

All month - Paintings and sculpture by Peter Miles on display at Backroom Gallery of Northeast Kingdom Artisans Guild, St. Johnsbury.

3 Tom Rush, Middle Earth Music, Bradford.

3 Roseann Cash, The Egg, Albany, NY.

3-9 *Brokeback Mountain* (2005, U.S.) [R] Director: Ang Lee. Two young, poor-as-dirt cowboys are hired to tend cattle on top of Brokeback Mountain, Wyoming's most picturesque grazing slope. The film is ultimately about love of the most evocative kind - impossible, lustful, all-consuming, passionate love, born in a place of overwhelming beauty at a time of great innocence and hope. Catamount Arts, St. Johnsbury. (802) 748-2600.

4 Glengarry Boys, Middle Earth Music, Bradford.

4 World Music Percussion Ensemble, Hopkins Center for the Arts, Hanover, NH.

7 Mavis Staples with Taj Mahal, Opera House, Lebanon, NH.

8 Taj Mahal with Mavis Staples, Flynn Theater, Burlington.

10 Ringbone, Middle Earth Music, Bradford.

10 Woods Tea Company, Morse Center, St. Johnsbury.

10-16 *Syriana* (2005, U.S.) [R] Director: Stephen Gaghan. A political thriller that unfolds against the intrigues and corruption of the global oil industry and

the human consequences of the fierce pursuit of wealth and power. Catamount Arts, St. Johnsbury.

11 Donn-Alexandre Feder and Elisha Gilgore, pianists, Alexander Twilight Theater, Lyndon.

11 Gandalf Murphy & the Slambovian Circus of Dreams, Middle Earth Music, Bradford.

12 Jazz on a Sunday Afternoon, Catamount Arts, St. Johnsbury.

12 Emmylou Harris, The Egg, Albany, NY.

17 Bellatrix, Middle Earth Music, Bradford.

17 Barbary Coast Jazz Ensemble, Hopkins Center for the Arts, Hanover, NH.

17 St. Patrick's Day concert with Ralph Aldrich, Pat Sager, Stephen Herreid and Windrose. Celtic vocal and instrumental music. Alexander Twilight Theater at Lyndon State College. Noon. (802) 626-6445

17-23 *Capote* (2005, U.S.) [R] Director: Bennett Miller. Fascinating story of Truman Capote's authoring *In Cold Blood* with restrained, quiet elegance, concentrating on the writer's tortured relationship with the doomed killer. Catamount Arts, St. Johnsbury.

18 Homer and Hopper, Slides and Lecture by Bob Manning, Catamount Arts, St. Johnsbury.

18 Driftwood Citizens, Middle Earth Music, Bradford.

24 Harvey Reid and Joyce Anderson, Middle Earth Music, Bradford.

24-30 *Memoirs of a Geisha*

(2005, U.S.) [PG-13] Director: Rob Marshall. A Japanese child blossoms into a beautiful and legendary geisha and captivates the most powerful men of her day but is haunted by her secret love for the one man who is out of her reach. Catamount Arts, St. Johnsbury.

25 New Nile Orchestra, Lyndon State College.

25 Willie Edwards Blues Band, Middle Earth Music, Bradford.

25 Northeast Kingdom Classical Series presents Violinist Christina Castelli and Pianist Grant Moffett, South Congregational Church, St. Johnsbury. (802) 748-5451.

26 Jazz on a Sunday Afternoon, Catamount Arts, St. Johnsbury.

30 Los Cojolites & Son De Madera, Hopkins Center for the Arts, Hanover, NH.

30 Gypsy Swing Quintet, Middle Earth Music, Bradford.

31-April 6 *The New World* (2005, U.S.) [PG] Director: Terrence Malick. When British adventurer John Smith meets a native woman named Pocahontas, a balance based upon centuries of intertribal harmony with the environment is rattled forever. Catamount Arts, St. Johnsbury.

31 Limon Dance Company presents Chiaroscuro Project, Hopkins Center for the Arts, Hanover, NH.

31 Session Americana, Middle Earth Music, Bradford.

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I Learned to Wait

VAN PARKER

Recently a woman loaned me a copy of her family history, which tells about both her mother's and father's sides of the family. Written by her sister, the book goes back several generations, describing the lives of various family members. They were admirable people but, like any extended family, they went through difficult patches. She told of children that died young, broken relationships and painful memories, as well as happy childhoods, committed marriages and an abundance of love.

At the beginning of the book she quotes "A Psalm of Life" by Henry Wadsworth Longfellow. The "Psalm," which could as easily be called "A Song of Life," ends with these words: "Let us then be up and doing, With a heart for any fate; Still achieving, still pursuing, Learn to labor and to wait."

What's this about waiting? Americans in general and perhaps New Englanders in particular, are used to extolling the value of hard work. Recent surveys indicate that people in the United States work substantially longer hours than their counterparts in Europe. Even our vacations tend to be strenuous.

The virtues of hard work, of using time constructively and of being "useful" were certainly part of my Puritan heritage. And there is much to be said for all of that. But it's striking that Longfellow, who I suspect was something of a Puritan himself, closed his "Psalm" with the words "Learn to labor and to wait."

Waiting isn't easy, and it doesn't come naturally to many of us. I think we really do have to learn it. Students wait for the results of a test to see if they passed. Hospitals have "waiting rooms" where relatives read magazines or chat while loved ones go through an operation. Waiting means not having instant answers to a problem, not being able to "fix" things. It means learning when to speak and when to say nothing, not getting ahead of yourself, letting solutions slowly emerge.

Farmers, or anyone who lives close to the land, learn to wait. They have to. Over time I've learned that it doesn't do any good to put tomato plants in too early. They might get nipped by a frost. If you do put them out in chilly weather, frost or not, they won't grow. Planting is a seasonal thing. You have to wait for the right time.

As I thought about the frantic ads for beer or cars or whatever that punctuated the recent Super Bowl, it all sounded in Shakespeare's words like "sound and fury, signifying nothing." Then to hear old Henry Wadsworth Longfellow's poem seemed strangely grounding: "Learn to labor and to wait."

It's as though he were saying, "Do that and you'll be okay."



DANVILLE SCHOOL BAND PROGRAM ROCKS



Photos Courtesy of Matt Clancy

Under the direction of music director Matt Clancy, these Danville School music students have auditioned and been accepted to perform in competitive music festivals, which highlight accomplished musicians from across the state.

TOP Front (L-R) Alicia Mundinger (tenor sax), Holly Greenleaf (alto sax), Patrick Rainville (alto sax), Hannah Lazerick (alto sax) and Michael Newman (clarinet). Second Row: Molly Moran (voice), Wes Armstrong-Laird (trumpet), Jordan Goss-Snow (percussion), Jenell Green (flute) and Morgan Gray (flute). These seventh and eighth grade music students were accepted to participate in the Northeast District Middle School Music Festival at North Country Union High School in Newport on March 10. This festival includes the top middle school band and chorus students from northeastern Vermont.

LOWER LEFT Hannah Kitchel (euphonium) is a Danville School freshman. Kitchel was accepted to participate in the Vermont All State Music Festival Concert Band. The All State Festival includes top high school music students from throughout the state and will take place at Mt. Anthony Union High School in Brattleboro from May 10 through May 13. Kitchel was also accepted to participate in the Northeast District High School Music Festival Wind Ensemble at North Country Union High School from March 30 through April 1.

LOWER RIGHT (L-R): Christina Machell (flute), Gabrielle Potts (tenor sax) and Adrian Duckett (trumpet). These band students from Danville were accepted to perform in the Northeast District High School Music Festival Concert Band. This festival includes the top high school music students from northeastern Vermont and will take place at North Country Union High School from March 30 through April 1.

Cobleigh Public Library

Lyndonville

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Wednesday: 10 a.m. - 5 p.m.

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

The Story of Maple: There's Gold in Those Trees

(Continued from Page 1)

combination of the two. Yet, regardless of the method, the basic principle is the same. Sap is collected from trees, and water is removed, primarily by boiling, to concentrate the sap into syrup. Nothing is added, and nothing is removed but water.

Maple Sap

It all starts with sap from the tree. In the spring, sap from the sugar maple contains a small quantity of the sugar, sucrose. The concentration of sucrose in sap is usually about two percent by weight, although this varies from tree to tree and ranges from one to more than four percent. Enzymes and other materials from the tree are present in small quantities, and it is these that will give our maple syrup its distinctive flavor.

Sap is collected by drilling tapholes through the outer bark into the trunk of the tree. Tapholes are usually 5/16" in diameter and about 2" deep. The sugarmaker takes care to drill the holes sparingly so the trees are not damaged and will continue to thrive for generations. Trees that are about 10 inches in diameter (a healthy sugar maple takes 40 years to reach this size) to 18 inches in diameter will have a single taphole. Larger trees may have two or three.

Each hole is fitted with a metal or plastic spout so the sap doesn't run down the side of the tree. The spout is placed (literally tapped) into the hole, and it conveys the sap into a bucket or plastic tubing. Sap will drip from the hole when the weather conditions are right. A nighttime freeze draws water into the roots from the surrounding soil and causes a slight suction within the tree. As the wood thaws, the sap is under pressure for a while and emerges from the hole and runs from the spout.

Collecting Sap with Buckets

In Vermont, sugarmakers may collect sap from a few taps providing just family with syrup and or from as many as 40,000 taps. The tapped trees together, however few or many, are described as the sugarbush.

The traditional method of sap collecting is to hang a bucket from the hook on the spout. Sap fills the bucket, and each day, or even more frequently, someone must empty the bucket into a gathering tank on a trac-

tor-drawn wagon or perhaps a horse-drawn sleigh. This traditional method is still used in many sugarbushes, especially those with sufficient labor available to handle the buckets, or where land is very flat, or where trees are too spread out to make plastic tubing practical. It is a rare treat to find horses in the woods at sugaring time.

Collecting Sap with Tubing

The more common means of collection today is to collect sap with a network of plastic tubing, which brings the sap to a storage tank at a central and accessible location. Tubing eliminates the need to go from tree to tree. Small diameter tubing runs from each tree, joining larger tubes called the pipeline or mainline, which conducts the sap by the force of gravity down to the tank.

Many sugarmakers increase the natural flow of sap by attaching a vacuum pump to the tubing. The vacuum pump draws the sap and keeps it moving, so that it arrives promptly - cold and clear at the sugarhouse. Compared to buckets, vacuum tubing increases the sap yield from each taphole and tree.

Installing and maintaining a tubing system can be a considerable undertaking even for experienced individuals. Most tubing is left in the woods year round, and the sugarmaker will spend hours maintaining the system during the summer and fall, clearing fallen limbs and looking for animal damage. The task of maintenance continues through the winter and deep snow and well into the actual sugaring season, when it is necessary to regularly check the system for leaks.

The Sugarhouse

Whether by tubing, horse drawn sleigh or by other means, the sap ends up at the sugarhouse. It is there that sap meets the heat and the boiling down and the condensation of the sap takes place. The evaporator is in the sugarhouse, as may be other equipment used for converting sap to syrup. Some sugarhouses are small and quite primitive while others are large and modern and may contain, in addition to the syrup making equipment a large facility for canning syrup or for making candy and other maple products.

Every sugarhouse will have a vent or stainless steel chimney to exhaust the vast quantities of steam produced in boiling the sap. It is the sight of this steam that alerts you to an evaporator operating and the sugarmaker boiling maple sap into syrup.

Boiling the Sap

Once the sap arrives at the sugarhouse, it must be boiled promptly. Warm sap will break down, which will make darker, stronger tasting syrup. If not boiled soon enough, the sap will spoil.

Boiling takes place in the evaporator, which is a series of rectangular metal pans mounted on a large base called an arch. The heat is located in the arch. The evaporator may be as small as 2 feet by 4 feet, or as large as 6 feet by 20 feet, depending on the size of the sugarbush and the volume of sap to be boiled. Traditionally, sugarmakers burned wood in their arch to generate heat for boiling, but today, many use oil for its convenience and control. In any case, a hot fire is necessary to drive the water from the sap.

In the evaporator, the sap follows a circuitous path through the pans as it boils and becomes thicker as it nears the stage of finished syrup. First the sap enters the back or "flue" pan, which has deep channels or flues to maximize contact between sap and heat. The boiling is vigorous and clouds of steam are produced. Float valves allow additional sap to enter the flue pan as water is continually boiled out of the sap, and this maintains the sap level for efficient boiling.

Then the sap enters the front, or "syrup" pan, which is divided by partitions into three or more compartments, open at each end. As the sap moves through the syrup pan, it increases in density as more and more water is boiled off. When it reaches the end of the pathway, approximately 40 gallons of water have been boiled away for each remaining gallon of syrup, and the liquid is at the right temperature (7.1° above the boiling point of water) and density (66.9% sugar), and the liquid has reached the point that we recognize as maple syrup. At that moment the sugarmaker opens a valve and draws off a batch of the liquid before

it gets even more dense and burns.

Finishing the Syrup

Once a batch of syrup has been drawn off, there are several more steps before it is stored. First, it is checked for density (sugar content) with an hydrometer. The hydrometer is a pre-calibrated float which balances in syrup at its ideal density.

Then the syrup is filtered to remove the gritty substance called niter. Niter is a natural, harmless material, which is from minerals in the tree that separate from the sap as it is boiled. To remove the niter, the hot syrup is passed through a wool cone filter or pushed by a pump through a filter press.

The filtered syrup is clear and golden and ready to be packed or consumed.

Finally the syrup is taste- and color-graded, to determine which of the Vermont grades (Fancy, Medium Amber, Dark Amber or B) will be placed on the label. At this point the sugarmaker will draw the syrup into small containers for retail sale or into large steel drums to be stored and opened later for repacking into small containers.

New Technology

In a modern sugarhouse you may see some of the new technology that helps make syrup production more efficient. One of the most interesting pieces of equipment is the reverse osmosis machine. This works like a water purifier in reverse, pushing the sap through a fine membrane to separate pure water from the sugar, and thereby concentrates the sap before boiling. Reverse osmosis can remove as much as three quarters of the water from sap, saving a great deal of time and fuel in boiling.

Another innovation is the steam recovery device, which is a large metal box that sits over the flue pan and uses steam energy rising from the pan to preheat incoming sap and start the process of evaporation. In addition, this becomes a source of clean hot water.

Some sugarmakers use an electronic device that automatically opens the draw off valve to release the syrup at the moment it reaches the proper density.

"Liquid Gold"

Whether you visit a sugarhouse with traditional methods or modern state of the art systems, you will see hard work while the sap is running. Like farmers in general, sugarmakers are proud of their operations and pleased to describe the unique fea-

tures, even those of their own invention, that are involved in the process of making syrup. While visiting, you will have a chance to taste and buy syrup or other maple treats, made all the more meaningful by your conversation and understanding of what it takes to create Vermont's "liquid gold."

The North Star appreciates considerable help in the description of this annual process from the Vermont Maple Sugar Makers' Association. (See www.vermontmaple.org)

Vermont sugar makers are the reason that Vermont offers the largest production of maple syrup in the United States providing about 37 percent of the total U.S. crop. There are approximately 2,000 maple producers in Vermont, who in 2000 made an estimated 460,000 gallons of maple syrup with a value of approximately \$13.3 million. Data since 1975 provided by the New England Agricultural Statistics Service shows an annual variation between a low of 275,000 gallons in 1987 and 2001 and a high of 570,000 gallons in 1992.

There are four grades of Real Vermont Maple Syrup, and the debate as to which is better is argued year round. It's a personal preference, but there is little debate about the use of Vermont pure maple syrup on pancakes or waffles. We also offer these proven recipes for those of you wondering what to do with syrup after breakfast. Try these and you'll wonder no more.

Maple Roasted Pecans

New England Culinary Institute
4 cup pecan halves
1 cup powdered sugar
2 oz. maple syrup

Heat pecans and powdered sugar in a saute pan over low-medium heat until caramelized, folding constantly. When the sugar has almost completely caramelized, stir in the maple syrup. Cook for 3 more minutes, stirring constantly. Spread evenly on a sheet pan lined with parchment paper and separate the pecans. Let cool and refrigerate.

Maple Teriyaki Salmon

Catherine Stevens, Jericho, VT
1/3 cup apple juice
1/3 cup maple syrup
3 tbsp. soy sauce
2 tbsp. finely chopped onion
1-2 minced garlic cloves
4 salmon fillets

In a bowl, combine the first five ingredients; remove 1/2 cup for bast-

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Fancy



Medium Amber



Dark Amber



Grade B



Photo By: Jeff Gold

Maple sugaring is no casual task. The work stretches across the calendar as lines are checked, taps are set and fuel is gathered in anticipation of those early days in the spring when night temperatures are below freezing and the daytime sun warms the landscape. Finally the maple sap pours out of the trees into buckets or pipelines, and the business of boiling gets serious. Sugarmakers welcome visitors and look forward to their questions about the experience of making Pure Vermont Maple Syrup.

Vermont Maple Story leads to fine cooking far beyond pancakes and waffles for breakfast

ing (cover and refrigerate). Pour remaining marinade into a large resealable plastic bag. Add salmon, seal bag and turn to coat both sides. Refrigerate for 1-3 hours.

Drain and discard marinade. Grill salmon over medium indirect heat with skin side up for 6 minutes and skin side down for 6 minutes. Otherwise, broil 4" from heat for 5 minutes. Baste with reserved marinade and broil 10 minutes longer or until fish flakes easily with a fork, basting frequently.

Maple Syrup Pudding

Ginger Isham, Williston, VT

- 1 cup flour
- ½ tsp. salt
- 1½ tsp. baking powder
- ¼ cup dark brown sugar
- ½ cup milk
- 1 tsp. vanilla
- ¼ cup melted butter

Mix all ingredients and place batter in 1-quart casserole. Sprinkle with raisins or chopped nuts. In a saucepan, bring ¾ cup maple syrup and 1/3 cup water to a boil. Pour this over the batter and bake in 350° oven for 35-40 minutes. Serve warm with light cream.

Maple Cream Sauce

Vanna Guldenschuh, Danville VT

- ¼ lb butter
- 1 cup dark brown sugar
- 1 cup maple syrup
- 1 quart heavy cream

Melt the butter slowly in a large saucepan. Add the brown sugar and cook until the butter and sugar are totally incorporated. Stir the entire time. Add the maple syrup and cook for another few minutes. Keep stirring so the sauce does not burn. Add the heavy cream and bring to a rolling boil. Do not leave the stove at this point because the rolling boil will roll up and over the sides of even the deepest saucepan and make a great mess on your stove. I speak from experience.

As soon as it begins to boil up, stir it down and turn the heat down. Let it kind of "simmer boil" for about 5 minutes. Let the sauce cool, and it is ready to use. You may keep this in the refrigerator for about 2 weeks. You will have to stir it and heat slightly to use it.

Maple Pumpkin Bread

Karen Fortin, Swanton, VT

- 1½ cup grade B maple syrup
- 1½ cup sugar
- 4 eggs
- 1 cup oil
- 3 cup mashed pumpkin (or squash)
- ¾ tsp. salt
- ¾ tsp. baking powder
- 1½ tsp. cinnamon
- 4½ cup flour
- 1½ tsp. baking soda
- 1½ tsp. cloves
- 1½ tsp. nutmeg

Beat maple syrup, sugar, eggs and oil together; add pumpkin. Add dry ingredients. Bake at 300° for 1 hour and 20 minutes. Test with cake tester. Yields 3 standard loaves or 5 - 6 small loaves. This freezes very well.

What's Happening at the Town Hall?

Barnet

Town Clerk: William Hoar
Selectboard: Ted Faris, Stanley Robinson and Gary Bunnell

February 13, 2006

Town Ball Field – Steven Mills, Matt Kiley and Tim Casa advised Board of their plans to upgrade the ball field at school recreation field for use this summer by a team in a Cal Ripken League with teams from Peacham and Monroe. Group asked town for help primarily in hauling some of the material from the Pike plant in Waterford. Board approved request to place a table at town meeting to hand out information and to raise funds.

Tax Sale – Tax Collector Donald Nelson requested permission to expend funds for a tax sale, if needed, this spring. Nelson gave Board four names that he will be contacting about a sale if they do not clean up taxes that go back at least 3 years. Board approved the request.

School Board – School Board member Robert Zita met with Board to discuss funds the town set aside a few years ago to establish a site at the school for use in the event of an emergency. Town has approximately \$4,400 in reserve intended for setting up apparatus to run a generator. Zita will contact at least 3 area contrac-

tors for prices on installing the hookups for a generator.

East Barnet Bridge – Board received draft plans from engineers for new deck on bridge over Passumpsic River in East Barnet. Proposed repairs are limited to replacing bridge deck and repairing and painting the floor system. Bridge would be closed for a period of 60 days with traffic detoured over bridge in Passumpsic Village. Estimated total cost would be \$190,000.

Overweight Permits – Board approved several overweight permits.

Beach Committee – Board accepted resignation of Cathy McLam from beach committee with much regret.

Town Hall – Ted Faris reported work has been done on the system at town hall and will need to spend another \$500-600 for wiring.

Legal Matter – After executive session to discuss a legal matter no action was taken.

Cabot

Town Clerk: Chris Kaldor
Selectboard: Larry Gochey, Caleb Pitkin and William Walters

January 25, 2006

Paving Bond – After discussion of the town meeting warning Board voted to add an article seeking authorization for bond financing

of up to \$300,000 for repair and repaving of town roads.

Liquor License – Board approved liquor license for Cabot Village Store.

Annual Audit – Board voted to accept proposal from Fothergill Segale & Valley for 2006 town audit for \$6,000.

Budget Review – Board noted appropriation requests from Cabot Public Library for \$38,348, Cabot Senior Citizens for \$500, Cabot Emergency Ambulance Service for \$7,000, Cabot Fire Department for \$35,000 and other agencies. Board agreed to include \$50,000 for proposed land purchase on appropriations line of the general fund budget.

State Education Funding – Board agreed to include non binding article proposed by VT League of Cities & Towns, regarding use of state education funds for purposes other than education, on the warning for town meeting.

Town Report – Board reviewed draft Board report for publication in annual town report.

February 1, 2006

UDAG Fund – Board discussed meetings with representatives of Union Bank and Community National Bank as to administration of the UDAG fund. Board discussed delinquent loans. Andy Leinoff will seek out the interest of other commercial institutions as to the feasibility of their management of the fund.

Bridge Report – Board voted to sign 2005 bridge inspection report submitted by VTrans.

Town Meeting – Board agreed to sign warning for 2006 town meeting.

Public Use of Willey Building – Chris Kaldor asked about event scheduling and fees for private and public functions in the Willey Building. Board will discuss this with Connie Koeller; Cabot librarian.

February 15, 2006

Paving Schedule – Board discussed proposed work schedule for road repairs and proposed \$300,000 paving bond to be considered at town meeting.

Wastewater Treatment – Board appointed Mike Hogan, Chad Bradshaw and Larry Thibault (alternate) to wastewater committee and voted to set annual user fee at \$660 per equivalent residential user.

Sheriff Contract – Board signed 2006 contract for services from Washington County Sheriff.

Bulk Mailing – Board voted to authorize expense of printing and mailing a pamphlet called "All Those in Favor" as requested by town's democracy committee.

Library – Town clerk expressed concern for noise from second and third floors of Willey Building during library hours when town clerk's office is open. Board will ask Connie Koeller, librarian, to attend next meeting.

Danville

Town Clerk: Virginia Morse
Selectboard: Marion Sevigny, Larry Gadapee, Rick Sevigny, Marvin Withers and Michael Walsh

January 26, 2006

Grant Hearing – Board discussed the completion of the grant funded project to make the town hall compliant with building codes and regulations associated with handicap accessibility. All agreed that the work was time and money well spent.

Budget Committee – Budget committee met with Board and reviewed proposed 2006 budget.

Personnel – After executive session to review a personnel matter Board voted to approve a job description and creation of the position of lead highway worker with an hourly pay increase of 50 cents and an additional 50 cents per hour during the absence of the road foreman for more than 48 hours, and further appointed Scott Palmer to the position.

Town Meeting – Board approved warning for town meeting as written.

Town Auditor – Board accepted resignation of Dawn Pastula as town auditor because of her employment in the town clerk's office.

February 2, 2006

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

Sewer Plant – Board voted to authorize purchase of alarm notification for sewer treatment facility.

North Danville School – Merton Leonard reported that after a site visit to the North Danville School with a representative of the Vermont Preservation Trust it was his understanding that a grant application for renovations would not be considered because the windows had been changed. Board agreed there was no sense in submitting an application.

Budget Review – After review of the budgets for 2006, Board voted to accept general fund, highway and water treatment budgets as presented to budget committee on January 26.

February 16, 2006

Road Report – Road foreman

reported road crew is trying to keep up with changing road conditions. Wood boiler has been installed at town garage and oil has been shut off. As weather conditions allow they will work on reducing leaks in old garage roof and cutting brush.

Hill Street Fuel Tank – Merton Leonard reported soil tests have shown no fuel dissipation from the location of the buried fuel tank on Hill Street and the state has called the monitoring complete.

Joe's Pond Beach – Joe's Pond Beach Area has received \$16,500 for improvements as part of a settlement with Green Mountain Power for unauthorized dam alterations.

Reappraisal – Listers Tim Ide and Bill Ottinger are making good progress on property reappraisal.

Equipment Trailer – On recommendation of Kevin Gadapee Board approved purchase of a 22½ ton equipment trailer for up to \$20,000.

Town Hall – On recommendation of Merton Leonard Board authorized hiring Joe Hollowell to make alterations to upstairs railings and shields for stage windows in the town hall as required by fire marshal at an estimated cost of \$600. Board authorized purchase of 36 chairs from donations to the town hall fund.

Curb Cut – Board approved curb cut for Kevin Williams on Oneida Road.

Letter of Credit – Board approved \$700,000 line of credit from Passumpsic Bank at 3.09%.

Board Candidates – Marion Sevigny announced she will run for a one year seat on the Board at town meeting. Rick Sevigny will run for one year position and Marvin Withers will run for three year position.

Lyndon

Town Clerk - Lisa Barrett
Selectmen: Martha Feltus, Bruce James and Rob Elmes

January 23, 2006

Military Personnel – Board adopted resolution recognizing and honoring men and women of Vermont Air and Army National Guard and members of the armed forces and thanked them for selfless dedication to the state and country.

Lyndon Institute Bonding – On request of LI for its need to borrow funds for its expanding boarding program, Board authorized allocation of up to \$5.4 million of town's \$10 million bonding authority to Lyndon Institute.

Fireworks – Board approved permission for Caledonia County Fair Association to hold fireworks dis-

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

play on July 2, 2006.

Banner Pole Installation – Board agreed to equally share cost of replacing banner poles with Village of Lyndonville.

2006 Budgets – Board approved 2006 budgets for general fund, \$2,038,792; highway fund, \$1,273,061; wastewater fund, \$1,021,616; and sanitation fund, \$323,065.

Town Meeting – Board approved warning for annual town and highway district meetings.

February 6, 2006

Highway Report – At 8% through year, the entire budget is 9% expended.

Memorial Day Parade – Board approved request of American Legion to use town streets for Memorial Day Parade on May 29.

Public Safety Building – Board will review policy for public use of the public safety facility.

Route 114 Bridge – Board voted to acknowledge review of VTRANS plans for work on bridge 2 on VT 114.

Coin Drop – Board approved request from Make-a-Wish Foundation for coin drop on February 18.

Perpetual Care Agreement – Board approved perpetual care agreement with Carroll and Marcia Bishop.

Mobil Home Park License – Board approved mobil home park license for Maple Ridge Mobile Home Park.

Peacham

Town Clerk: Patrick Downes
 Selectmen: Gary Swenson, Richard Browne and Tim McKay

January 18, 2006

Fire Warden – Fred Stevenson discussed fire warden matters. He would like \$1,000 in budget for pumps and radios.

Old Town Office – Board discussed old town office. Jerry Senturia, on behalf of Peacham Community Housing, a 501-3(c) non-profit organization, offered a proposal for acquiring the building from the town.

Transfer Station – Board discussed transfer station matters. Beth McCabe asked how to deal with an accumulation of brush in village since transfer station can no longer accept brush. Board will pursue options.

Road Conditions – Phil Jejer reported that terrible and inconsistent weather has made roads interesting. Swenson reported concern from Pat Blackmore regarding work on Foster Pond Road. Board received letter from Maurine and

John Rosenberg commenting on proposed replacement of guard rails on HaPenny Road.

Town Fees – Town clerk discussed raising the fees for zoning, ZBA and access permits. Board agreed to pursue this at next regular meeting.

Budget Review – Board discussed 2006 budget.

Town Garage Water Quality – Board voted to sign grant award for work to be performed on water quality at town garage.

Subdivisions – Board discussed correspondence from zoning board of adjustment regarding subdivision permits, one for Kempton Farms and one for Deborah Davis. Board concluded it had no authority to grant the request of ZBA to approve the subdivisions.

Town Clerk – Town clerk and treasurer announced his decision to not run for reelection after one year. Patrick Downes thanked the Board for a year of good work and endless hilarity.

February 1, 2006

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

Town Administration – Board discussed town's administrative structure and concluded it had no appetite for adding a bookkeeper. Board discussed compensation for town clerk and treasurer and other town employees and appointees.

Town Meeting – Board signed warning for town meeting.

Road Crew – Phil Jejer reported road maintenance is a challenge with inconsistent weather. Jejer also reported number of hours of service for plow truck #2.

Town Speed Limits – Board discussed town speed ordinance and will discuss further at next meeting.

Fees for Permits – Board discussed fees for zoning and other permits. Board voted to set cost of access fee including recording fee at \$27. Board voted to set fee for zoning permit at \$30 plus a \$7 recording fee. Changes are effective immediately.

Brush Disposal – Board discussed letter from Beth McCabe regarding brush disposal in the village and agreed to consider options for this further.

Town Garage – Board noted revised grant award for work on water quality surrounding town garage. Board voted to sign the agreement.

Transfer Station – Board discussed non-weekend access to transfer station and town gym and agreed people interested in doing so should contact Dick Blair first.

Town Gym – Town clerk will consider improvements to gym access policy.

St. Johnsbury

Town Manager: Michael Welch
 Town Clerk: Sandy Grenier
 Selectboard: Bryon Quatrini, Dale Urie, Reg Wakeham, Jerry Rowe and Gary Reis

January 29, 2006

Budget Review – Town Manager reviewed final draft of proposed budget with Board. After considerable discussion Board voted to use a total of \$58,835 from general fund surplus to reduce taxes for 2006 and approve proposed general fund, special services fund and highway fund budgets as presented by town manager. Budgets were approved as follows: general fund: \$2,046,503; highway fund: \$1,836,381; and special services fund: \$976,355.

January 30, 2006

Amendments to Municipal Charter – Board convened a public hearing on proposed amendments to St. Johnsbury municipal charter including a section on setting compensation and fees, a section on abolishing certain municipal offices, a section on a department of assessment and a reserve fund. After discussion Board voted to approve the revised copy of the charter amendments and warn a second hearing on February 13.

Town Meeting – Board voted to approve warning for annual March town meeting.

Reserve Funds – After review of reserve fund balances as provided by town manager Board voted to approve an appropriation of reserve fund balances for 2005 as presented.

Estimated Property Tax Impact – Board reviewed estimated budget and tax summary as prepared by town manager.

Parking Meters – Board agreed to discuss parking meter rates with representatives from St Johnsbury Works.

Cat Services – Town Manager noted that proposed budget does not include services currently provided for cats. Board asked that this be reviewed with animal control officer Jo Guertin and Christina Young to determine if costs can be reduced without eliminating program.

Loan Agreement – After executive session to discuss an existing business loan agreement no action was taken.

February 13, 2006

Proposed Amendments to Town Charter – Board convened the second public hearing on the proposed charter amendments.

Northern Counties Health Care – After considerable discussion with representatives from Northern Counties Health Care and their request that a cul-de-sac off Sherman Drive be discontinued to allow NCHC to construct a new building and use the current cul-de-sac for parking and internal traffic flow Board voted to provide conceptual approval for moving forward with the discontinuance of the cul-de-sac subject to development review board approving a site plan.

Employer Support for National Guard and Reserve – Following presentation by John MacLeod of a program to recognize employers who support Guard and Reserve employees Board voted to participate in the employer support for the guard and reserve program.

Cat Shelter – Board met with Josephine Guertin, animal control officer, and Christina Young, operator of the cat shelter, and reviewed costs of operating program for cats.

Town Plan – Avenue to the Future 2006 – Mike Welch provided Board with copies of summaries of recommendations from 1996, 2001 and 2006 proposed town plan. Board voted to hold public hearing on the proposed plan on March 13 and April 10.

Pension Plan Trust Agreement – Board discussed request from Union Bank for a written trust agreement for administration of town pension plan assets in trust.

Board tabled action until agreement is reviewed by town attorney.
Current Expense Note – Board voted to ratify approval of current expense loan of \$500,000 from Lyndonville Savings Bank and Trust.

Carol Brill Humanitarian Award – Board signed letter of congratulations for Carol Brill recently selected to receive a humanitarian award from Vermont Campaign to End Childhood Hunger.

Surplus Balances – Manager provided Board final numbers for property tax requirements based on the audited fund balances for municipal funds.

Agency of Natural Resources Violations – Manager provided Board with notice from the ANR enforcement officer relative to enforcement against town for 2005 incidents related to the sewer on River Road and alum sludge discharge at water treatment plant. Town Attorney Ed Zuccaro will make contact with the officer before February 17.

Catamount Arts – Board signed correspondence supporting renovation of historic Masonic Temple by Catamount Arts.

Walden

Town Clerk: Lina Smith
 Selectboard: Perley Greaves, Daniel Lamont and Douglas Luther



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No Small Potatoes

Vanna Guldenschuh

The Irish reign supreme in March. We celebrate their heritage by watching parades, wearing green and eating corned beef and cabbage. It is not a day that usually reaches great culinary heights. And, while I love a good boiled dinner, there is more to Irish cuisine than this predictable fare. There are some new chefs in Ireland preparing dishes that are worthy of any table.

Capon flamed in Irish whiskey, Irish rack of lamb and herbed goat cheese dumplings are just a few examples of the new Irish food.

But I would go for tradition this St. Patrick's Day with some Irish standards that are simple to make and worthy of a toast on this festive day.

Irish Brown Bread

A very simple and quick non-yeasted bread. You can serve this bread with a good jam in the morning, as an accompaniment to soup at noon or with a hearty Irish stew in the evening. There are different recipes for this bread, but don't confuse it with Boston brown bread, which is usually cooked in a can.

- ¾ cup all purpose flour
- Pinch of salt
- 2½ cups whole wheat flour (high quality)

- 1 cup oat bran
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 4 tablespoons dark brown sugar
- 1 large egg (2 small ones)
- ¼ cup vegetable oil
- 1¾ cup buttermilk

Preheat the oven to 400°.

Combine the flours, oat bran, baking soda, baking powder, brown sugar and salt in a large mixing bowl. In another bowl mix together the egg, oil and buttermilk. Make a well in the middle of the dry ingredients, and gradually mix in liquid ingredients with a fork. Mix until the dough can be shaped into a ball, and turn onto a well floured surface. Shape the dough on the floured surface into a smooth ball and divide into 6 pieces. Reshape the pieces into round mini loaves. This is a very soft dough and you have to handle it with care. Do not really knead this dough – just softly shape it.

Put the rounds on a lightly greased baking sheet and slash an X on the top of each mini-loaf with a sharp knife.

Bake in the preheated oven, and check after 20 minutes. The loaves should be golden brown on top and sound hollow when tapped. If you are not sure you can pierce the loaf with a knife and see if it comes out clean.

Cool on a rack.

Irish Lamb and Guinness Stew

A very classic Irish stew is made with mutton and needs to be cooked for what seems like ever. This version, made with a boneless leg of lamb, does not take as long but maintains the depth of flavor of a longer cooked stew. You can also use beef if you wish. Whatever cut you use remember to cook it the proper amount to make it tender.

- 3 lb. boneless leg of lamb – substitute beef or lesser cut of lamb
- 1 cup flour
- Olive or vegetable oil
- 2 cloves garlic - chopped
- 2 celery stalks – finely diced
- 1 large onion – thinly sliced
- 1 leek – chopped (optional)
- 1 bunch scallions – chopped
- 4 carrots – peeled and cut into bite size pieces
- 1 bag frozen pearl onions
- 1 tablespoon sugar
- Salt and pepper
- 3 sprigs fresh thyme or 1 teaspoon dried thyme
- 1 teaspoon parsley
- 2 bay leaves
- Pinch of nutmeg and cinnamon (optional but tasty)
- 2-3 cups of beef broth (boxed broth is fine)
- 1 bottle of Guinness stout or other very dark beer

Cut the meat into cubes. When using a boneless leg of lamb cut all the fat and sinew out of the leg and then cut into pieces. Put the meat into a large bowl and add the flour. Toss the meat in the flour to coat each piece.

Heat about 4 tablespoons of oil in a large sauté pan and brown the meat on fairly high heat. Don't cook the meat through – just brown the outside. Do not put too many pieces in at once. This step is very important – the flour serves to thicken the stew later on and the

browning locks in the flavor of the meat. So don't skip it.

When you have finished browning the meat set it aside and pour the stout into the pan to deglaze it. Reduce the stout in the pan a little, and then pour it over the browned meat you have set aside. Note: If the pan has a lot of really burnt residue in it don't deglaze the pan but just reduce the stout in a clean pan and pour it over the meat.

Put the carrots, pearl onions and scallions in a bowl. Drizzle 2-3 tablespoons of oil on them and add the sugar, scallions, salt and pepper. Turn them out on a baking tray and roast them in a 400° oven for about 30 minutes. When you are roasting vegetables make sure that they are not heaped up on the tray – they should be one layer deep. Take them out when they are done and set aside.

Meanwhile, heat a few tablespoons of oil in a large frying or sauté pan and sauté the garlic till just colored. Add the celery, onion and leek and cook on medium heat until they are soft. Add 2 cups of beef broth, thyme, bay leaves and small pinches of nutmeg and cinnamon. Cook about 5 more minutes. Let sit while the vegetables are roasting.

Put the meat into the celery and beef broth mix and heat to bubbling. If you are using a leg of lamb you will not need to cook it more than 5 or 10 minutes – if you are using a lesser cut or a beef cut you will need to simmer it around 1 to 1½ hours or until tender.

When the meat is done add the roasted carrots mix and parsley. Make sure the vegetables are hot and serve this delicious stew with Irish brown bread and baked potatoes and a salad.

Irish Apple Cake

This is really more of a pie than a cake. I think that the Irish consider pie a savory rather than sweet item and are forced to call this a cake. Whatever the name it is a really simple and interesting recipe that also tastes great.

- 2 cups all purpose flour

- 1 cup butter - softened to room temperature
- ½ cup sugar
- Pinch of salt
- 1 teaspoon grated lemon peel
- 2 eggs – lightly beaten
- Small amount of milk if needed for the dough
- 3 cups of applesauce
- ½ teaspoon cinnamon

Blend together the flour, butter, sugar, lemon peel and eggs. This will make a sticky dough – if it seems too stiff to roll out add milk by the tablespoon until it reaches what you think is the right consistency to roll out. Divide the dough in half and form into two balls. Gently roll out a ½ inch thick round on a heavily floured surface. Carefully transfer this to the bottom of an 8 inch pie plate. I say carefully because this is a soft dough and needs loving care.

Combine the applesauce with the cinnamon and spread it over this layer of dough. A pear sauce also works well. It just has to be the consistency of applesauce - not too watery.

Roll the other round out (½ inch thick) and lay it over the fruit layer. Gently pinch the edges shut.

Bake 1 hour in a 385° oven. When the top is golden brown and the middle of the cake is not soft to the touch it is done. This takes a long time to cook – so make sure it is done. I find that this cake is better the next day – just heat it a little in the oven (not the microwave) and serve with whipped cream or ice cream.

Black and Tan

My one piece of advice on St. Patrick's Day – DON'T DRINK GREEN BEER! Instead make a Black and Tan. I personally have not had much luck getting the stout to stay on the top – but it is always fun trying and you get to drink your mistakes.

Fill a pint glass half way with a lager beer. Then, using a spoon and a slow and very controlled pour, layer the Stout on top of the lager beer. Enjoy!



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Walden Hill Journal

ELLEN GOLD

March 1, 2005 - Town Meeting Day. March is roaring in like a lion, bringing a major snow dump on day 1. We'll need to get out early to snowblow to be on time for the 10 a.m. Town Meeting call. Got back from the meeting about 4:30. We were just in time to continue shoveling stairs and snowblowing the drives in the remaining daylight. It looks like 9 to 12 inches have fallen with more snow expected overnight. All proposed budgets passed, but the school board faced an attempt to amend to a lower budget. The vote was close after considerable discussion. The rescue squad was granted a new \$12,000 appropriation after promising last year not to ask for additional funds. Free ambulance and rescue service is a fine ideal, but with insurance companies able to pay some of the cost not billing doesn't make sense. Evidently central billing agencies are available, and once again the very competent volunteer rescue squad promised to look into it. The only item that didn't pass was the Masons asking for a 10-year moratorium on paying property taxes. That generated some very thoughtful discussion. All-in-all it was an enlightening and well-spent day. The Pope Library lunch was a deliciously welcome midday break and a great chance to socialize.

March 4, 2005 - The morning sun is sporting two faint sun-dog columns. We're emerging from a two-day snow storm, just a temporary lull it seems before more of the same comes our way. My false February hopes of an early end to frigid temperatures and mounds of snow have been buried by a locked-in wintry landscape. We've caught up with our initial sparseness of snow with at least three feet on the ground now. Huge snow banks declare that winter has a firm foot on the ground. Longer days and a higher arc of the sun are our only indications of movement towards spring. A larger than usual March woodpile reminds us that a few mild weeks in February gave us a midwinter breather and naive hopes for a waning winter.

March 8, 2005 - Today is what meteorologist Mark Breen has officially labeled a "wild weather day." Precipitation is falling in the form of rain, sleet

and snow, changing as an Arctic front comes roaring down from the north. Predictions are anywhere from an accumulation of one to 14 inches depending on where in the state you happen to be. And guess where we are! Our little northeastern part of the state is in the 14" zone. At least our temperature is at 20° bringing real snow to cover whatever icy stuff may have fallen before the thermometer dropped. I've got reservations to leave for Florida in a couple of days. It's not an attempt to escape winter but a necessity to help my 82-year-old mother as she copes with my 90-year-old father who underwent emergency surgery yesterday. Of course the warm weather and sunshine are always a welcome change in March. Hal Borland philosophizing about March winds says, "March is no picnic, or even a time for one, but it isn't blowing December our way. It is blowing us right into April, and May and summer."

March 9, 2005 - We're finally seeing some sunshine between clouds of swirling snow. Chickadees are puffed up to counteract the cold and force of the wind. One lone redpoll has been working to keep his balance on the feeder. The rest of his flock must have literally blown away. Jeff has a major job in store for him, clearing the drives and I need to see if I can find some stairs to shovel. Tomorrow promises to be calmer. Considering the small commuter planes that Independence Air flies, I'll be happy to have the March winds at rest for the day. Whew, we just finished clearing the snow. Jeff was out for over an hour with the snowblower, slowly plowing through three foot drifts. It's great igloo building snow. I shoveled snow blocks, layer by layer until I uncovered the stairs. We certainly got our aerobic exercise for the day. Along with our RFD mail we had a box full of snow thanks to the over active wind.

March 10, 2005 - 6:30 a.m. and the sun has crested the trees, rising almost midway between its furthest winter point over Franconia Notch and summer's northern most point by the large poplars. The town plow is just returning from its first pass, clearing and sanding the road. Our thermometer stands at a chilly minus 5°. It's time to put

my daily Hal Borland nature essays away for a while. On his farm in Connecticut, Borland began observing definite signs of spring by early March. That's just too contrary for what Mother nature dishes out for me to observe in our northeastern corner of Vermont. It's better to accept that it's still winter and not go looking for signs of spring until next month. Meanwhile it's a clear, calm morning, the wind having finally blown itself out. Should be good flying weather to Florida. I'm anxious to get a firsthand view of how Dad is recovering from his emergency surgery and be there to lend some moral support and a helping hand to Mom.

April 4, 2005 - I'm finally home from Florida after an unexpected extended stay. A heart attack in recovery and the complications of pneumonia were more than Dad's 90-year-old body could handle. After a brief few days in hospice, Dad peacefully passed away. Mom is having a very difficult time coping with the sudden loss of her devoted spouse of 63 years, but the family is helping as best we can. For me, the soothing beauty of Vermont slowly awakening from its long winter's nap is just the ticket for healing my weary soul. ★



Photo By: Jeff Gold

March came in like a lion last year on Walden Hill.

Pausing By The Laundry Basket On A Monday Morning (A Tribute to Robert Frost's Mother)

Whose socks these are, I think I know
His feet are in Montana, though.
He will not see me pick them up
Or pluck the lint from heel and toe.

My laundry pile is small, I fear
Our children grown and gone from here
But some clothes they forgot to take
Just linger on from year to year.

This tutu once was in "Swan Lake,"
That T-Shirt says, "Shake, Baby, Shake!"
The underpants with purple sheep
Were surely left here by mistake.

The heap of clothes was once so deep
I folded blue jeans in my sleep.
And now I have two socks to keep.
Should I be glad, or should I weep?

Reeve Lindbergh

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Dag Hammarskjold, *Markings*

March 1 Ash Wednesday Service at the West Danville United Methodist Church, 7:30 p.m.
April 13 Maundy Thursday at the Danville United Church of Christ, 7:30 p.m.
April 14 Good Friday at the Danville United Methodist Church, 7:30 p.m. with 12 noon-3 p.m. Meditative Music in Sanctuary at Danville United Church of Christ.
April 16 Easter Sunrise Service on the Green, 7:00 a.m.

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“Complimentary” Health Clinic Opens in Barnet

TERRY HOFFER

Harleigh Somers used to live here on top of this granite knob overlooking the veteran’s memorial in Barnet Village. Somers weathered the Great Depression using a corner of his kitchen as the Barnet Post Office, but he died with no instructions for his few material goods, and the Barnet Church bought the place for \$350. The Ladies Society used it as a thrift shop.

Forty-five years later, the Ladies concluded that their Trade Post had reached the end of its useful life. They agreed to find another source for their long-standing annual pledge of \$500 to the church and for donations to countless other organizations in the community, and on a sad day in the fall of 2000 managers

Sylvia Evans and Jeanne McLaren closed its door.

The Trade Post was history, and more than a few wondered what would become of the property perched literally on top of the rock.

Recently Laurajeau Stewart gave us a tour of the answer. Stewart (she goes by “LJ”) and her husband, Jack, live next door, and they razed the former building and constructed in its place, a new building, a health clinic across from the present Post Office and the Barnet Village Store.

Stewart is a massage therapist who lived in North Danville for a time and works with Dan Wyand in St. Johnsbury as part of his physical therapy practice near Northeastern Vermont Regional Hospital. Now, she says, she will be a part of a “complimentary

practice” in which referrals to services like acupuncture, chiropractic and naturopathy need not be sent to some other clinic.

Stewart and her husband had hopes of restoring the old Somers building on the rock in Barnet but finally determined it was beyond reconstruction. They have just opened the completely new building with room for her massage therapy practice and for acupuncturists Amy Wheeler and Barry Fudim.

Wheeler says, “This is a first for Barnet,” and she’s right. Citing a Chinese proverb, Wheeler smiles softly and says, “This day will never happen again - in creation.”

Between Stewart, Wheeler and Fudim, there is much discussion about terms like holistic, alternative, complimentary and



Photo By: North Star Monthly:

(L-R) Acupuncturists Barry Fudim and Amy Wheeler and Massage Therapist Laurajeau Stewart are available for appointments at the complimentary health clinic in Barnet.

even Western and mainstream medical practices, but they describe their clinic as “complimentary.” That is, its services are intended as part of bridging the gap between Western and Eastern medicine - part of the array of choices for people in need.

Wheeler says, “We don’t think of it as alternative to mainstream medicine.”

Fudim says, “There is a lot of talk about integrative care in medicine, and for those of us who have witnessed the benefits of natural health care this is mainstream medical practice.”

“Natural healing arts are very old,” Stewart says, “and in many places they are normal. There are many who have familiarity with and understanding of complimen-

tary medicine, and they are searching for it to use with allopathy - the traditional treatment of effects.”

Stewart says, “I think health care has come full circle from the most basic approaches to high tech solutions to where people are stepping back and choosing to not surrender their care to physicians. As a massage therapist, I try to show people how to feel well and empower them to care for themselves. A lot of people are returning to the natural, and it’s not in our interest or theirs to make that difficult.”

Stewart is a graduate of the Swedish Institute for Massage and Allied Sciences and a licensed New York massage therapist. (Vermont has no such standard or

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SWAP SHOP:

In Lyndonville - Pick-up or drop-off any small, clean household item in good working condition.

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Town recycling hours vary - check with your town clerk, the NEKWMD, or the schedule online at www.nekwmd.org

IF YOU HAVE ANY QUESTIONS - PLEASE CONTACT THE NORTHEAST KINGDOM WASTE MANAGEMENT DISTRICT AT (802) 626-3532 or (800) 734-4602 On the web at www.nekwmd.org, e-mail progmgr@nekwmd.org

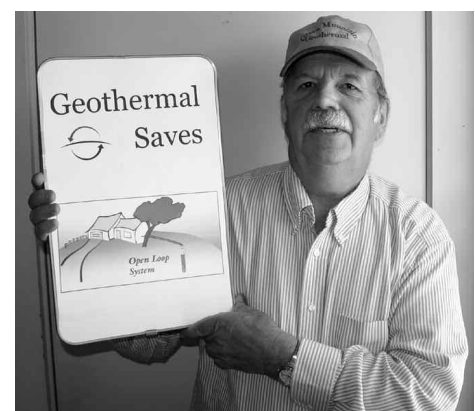
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certification.) She has been practicing massage therapy for 26 years. "I try to address the whole structure - the physical being," she says. "I work with the physiological - I'm trying to normalize the soft tissues and allow them to get back into balance."

Its services are intended as part of bridging the gap between Western and Eastern medicine - part of the array of choices for people in need.

Wheeler and Fudim have joined the clinic as acupuncturists. Both are graduates and former faculty members of the Tai Sophia Institute for the Healing Arts in Laurel, MD. Now affiliated with the University of Pennsylvania School of Medicine, the school was the first in the United States to be accredited by the Commission for Acupuncture and Oriental Medicine. They are licensed acupuncturists in Vermont, New Hampshire and Maryland and have practices in Hanover and Baltimore as well as this, their latest, in Barnet.

Fudim says, "The basis of acupuncture is getting at what's behind the symptoms. The effect of acupuncture is reviewable, measurable and reproducible, but like many of the Chinese philosophies some of it is still described as a mystery. Acupuncture is based upon 360 points spread from your finger tips to your toes. The points follow a meridian system or 12 main energy lines, which determine all the levels of the being - the body, the mind and the spirit - or the essence of the body itself."

Fudim says, "Humankind has become separated from the natural cycles of life. The Chinese (except for the scholars) were farmers, and they understood the light, the sounds and the odors of the natural world. They looked at individuals as composed of five elements (wood, fire, earth, metal and

water) and compared them to the five natural seasons (fall, winter, spring, summer and late summer). The Chinese described their 5-element acupuncture as a means to understand the human body energetically as a representation of the outside world. Once separated from that connection and out of balance with nature, energy patterns of the body can be frozen or blocked and internal organs fall out of alignment.

"Some call acupuncturists farmers of chi (chi or Qi being the energy, the life force or the things you just can't see). And what we do is use needles, herbs and other therapies to create a shift for that person so harmony and balance can reappear. When harmony and balance occur, our belief system says, the body is the 'perfect healing garden,' and the body will heal itself."

Wheeler says, "When the human body is shut down physically, emotionally or spiritually there is room for improvement. I help the patients I treat to be open to every possibility their lives can be."

Fudim says, "People get focused on what's wrong, but there is really a lot that's right. And there is the potential for even greater possibility. Complimentary health care can be effective and not by any means just as the treatment of last resort. It's the least invasive and it offers hope that is absolutely meaningful."

Massage therapy and acupuncture are available by appointment in this new addition to Barnet Village. There will be an open house in April.

Laurajean Stewart, Amy Wheeler and Barry Fudim are available by appointment at the clinic. For further information call Stewart at (802) 633-2700 or Wheeler and Fudim at (802) 633-2876. ★

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Letters from the Past

When writing was a necessity and an art

Lynn A Bonfield



In spring 1868, Jacob Blanchard, a prominent Peacham citizen, wrote to a former classmate from Peacham Academy, Thaddeus Stevens. Stevens was serving in the U.S. House of Representatives in Washington, DC. from his adopted home in Lancaster, PA.

Thaddeus Stevens had become the most powerful legislator during the Civil War and a dominant member of the joint committee on Reconstruction. Born in Danville in 1792, he was raised in Peacham, graduated from Dartmouth and set up law practice in Pennsylvania. His mother spent her last days on an East Hill farm in Peacham, which her son bought for her, now owned by the Cloughs. At his mother's death, Stevens gave Peacham money for a monument to be placed at her grave. Today, a new plaque adorns the obelisk, donated by the Peacham Historical Association; it reads: Sarah Morrill Stevens 1766 - 1854.

In 1854 Stevens offered to give \$50 to Peacham for the

library if the townspeople would contribute \$150. Soon more than \$500 was raised, and "The Juvenile Library Association" was incorporated with Jacob Blanchard, the writer of this letter, as president. The Library flourishes today.

Peacham
 April 3 1868
 Friend Stevens

Dear Sir

I found after paying the bills for your Mother's monument there was about twenty dollars left in my hands which I here enclose. I had hoped to see you here but your public duties has prevented. We have watched your public course with no little interest I believe that nine tenths of the republicans of Vermont now endorse your policy throughout we think as you and Andrew Johnson do that treason should be made odious and crime punished.

It is reported that you are a native of Peacham but even the Copperhead town of Danville

claim the honor but we claim that it here you were bred and trained and formed your principles I am sorry to hear that your health is so precarious & earnestly wish that you had my physical power and endurance it might be employed to some purpose We are watching your dealing with the President with most intense interest the people of Vermont are a great deal more Radical than their representatives

I should be happy to receive a line from you but dont expect while you are employed in so important a service.

You have my best wishes for your health and prosperity in your present service

Jacob Blanchard

Our Academy is in a prosperous condition at present we have nearly an hundred students and under good discipline. The Library which you patronized so liberally is in good condition and generally read

J. B.

This letter has been published in The Thaddeus Stevens Papers, a microfilm collection edited by Beverly Wilson Palmer, 1994. Letters in this series are transcribed as written with no changes to spelling, punctuation, or capitalization.

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String Worth Saving

Bill Christiansen

I have in my possession, a series of books titled *Walton's Vermont Register and Farmers Almanac* from the early years of the nineteenth century. These books were printed in Montpelier.

While syrup was one step in the process, sugar was the reward at the end.

The astronomical data was "calculated for the meridian of Montpelier, in latitude 44 degrees 17 minutes North and longitude 4 degrees 25 minutes East from the capital of the United States at Washington." Note that this reference predates the establishment of a universal means of calculat-

ing longitude. Time zones were a thing of the future.

Of interest in each of the March entries is advice on how to make maple syrup, or more specifically, maple sugar. In 1828, the following advice was given. "As this is the season in which every farmer, who has it in his power, should manufacture a supply of maple sugar, the following directions may serve to prevent much of that article being spoiled in the making." Long sentences seem to be the rule.

The text goes on. "Your buckets for catching the sap should be well cleaned and scalded before the trees are tapped. Your sap should be kept clean during the process of boiling. Avoid letting your sap or syrup stand long in an iron kettle, as the rust will give it a dark colour. When boiled nearly down to syrup a little lime should be thrown into the kettle." There is no explanation for this

last piece of advice. This was in the days prior to modern sugaring equipment, when syrup was made by boiling sap in an open iron kettle over a wood fire outside. Sugar houses, if at all, were not as we think of them today. While syrup was one step in the process, sugar was the reward at the end.

There are some directions given that I have never heard about, such as, "When the syrup has boiled down turn it while still hot into a clean wooden vessel and let it stand for two or three days to settle; then turn it carefully from the dirt and strain it. Hang it over a gentle fire and when warm, stir in one pint of milk to four or five gallons of syrup, which will rise as it begins to boil and must be taken off with a skimmer." No explanation is given about what the step with the milk is to accomplish.

The article ends with the following, "Let these plain directions be carefully followed and I will insure you as beautiful and as palatable sugar as the best Muscovado; and I can assure you that its sweetness will not be at all diminished by the reflection, that it contains the tears of no poor slaves mingled in its composition." This last information is typical for these almanacs.

In 1825, the advice is, "Seneca says, the way to be happy, is, to make vice not only odious, but ridiculous, and every one to mind his own business." Further on, "If you want your fingers in every man's pie, ten to one if you do not get them confoundedly burned now and then."

In 1827 the advice is, "How

hard the times are, and how scarce money is. But, what is the ground of this complaint? It is necessary that we should know the cause of the evil, if we wish to remedy it." And "running headlong into debt, is the sin which so easily besets us, and it is this for which we smart, and some of us so severely that I hope we shall profit by our bitter experience." These examples show that almanacs were about more than the weather. These books are filled with advice on how to lead a moral and productive life.

In 1827, after railing on about debt, the last bit of advice is, "If you would be always under suspicion, be a drunkard, for little as you think it, all agree that those who steal from themselves and family will rob others." I think this passage was written to be contemplated over through several long winter nights.

The 1812 edition of the *Vermont Register and Almanac* was printed in Burlington. There is no sage advice, just data with no comments. The governor of the State Of Vermont is listed as Jonas Galusha of Shaftsbury, Governor, Captain, General and Commander in Chief. Even in 1812, Danville had five "practicing attorneys" and St. Johnsbury had four, one of whom is identified simply by last name, "Foster."

The 1817 edition lists the population of Vermont from the 1800 census as 154,465. By 1810 the state had grown to 217,973. The total population of the United States and its territories was 5,298,726 in 1800 and 7,238,421 in 1810. Maine and

Massachusetts are listed as a single entity as are East and West Tennessee. Orleans, Mississippi, Columbia, Illinois and Michigan are were territorial governments.

Before the days of mass communications, this kind of information was essential for rural populations. The concept of "news" was quite different from what we think of as news today. News of the 19th century was what we might call "gossip" today. News was what was going on in the neighborhood. In the early 1800's, by the time news reached most communities, it was history and of little interest to anyone. Today, news is flashed across the world within moments of happening. In order to fill the time available for news, every little incident has to get reported.

A last piece of advice from March, 1822. "Be not afraid to have the sound of your flaxbreak heard over the whole neighborhood. Let the women have no occasion to complain for the want of flax. All means should be employed to keep them in good humor."

And finally, "I must exhort you once more not to neglect the manufacture of maple sugar. It is a shame for us to import such quantities of sugar and molasses, while our forests afford the saccharine juice in such abundance."

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Liliana Cubero Celebrates 15 Years of Dance in Vermont

ALLISON WILSON WATERMAN

This winter, Costa Rican native Liliana Cubero is celebrating 15 years as a teacher of classical ballet in northeastern Vermont. How did this unlikely mixture of cultures come about?

"She's this tropical flower who dropped out of the sky for us."

In 1987, Joel Currier of Danville attended a Partners of America convention in Baton Rouge, LA, representing Vermont, the sister state of Honduras in Central America. Liliana Cubero, representing Costa Rica, was there to participate in a workshop where she spoke about developing dance programs for children in her native country. Currier spoke no Spanish, Cubero spoke no English, but obviously some kind of communication was going on, since eventually it led to marriage and Cubero's move to Danville in 1990.

She opened her first dance studio in what is now the office of *The North Star* on Hill Street in Danville. Three years later she moved to larger quarters in St. Johnsbury and renamed her school the St. Johnsbury Ballet Studio.

Cubero thinks she was born with a love of ballet even though there was no classical dancing to speak of in the Costa Rica of her childhood. "It was always just in my head," she says.

Although she was always involved with some kind of dance, she only began to study classical technique seriously when she was 21 at the Universidad Nacional de Costa Rica, where the first such dance program in Latin America had been started by a woman from Massachusetts. A few years after graduation, Cubero started her own dance company. Finding affordable ballet shoes was a problem, as they were all imported from the United States and costly. Never one to be daunted by a challenge, Cubero started her own successful dance slipper business. She and the company made the shoes themselves, even down to sewing on ribbons and elastics by hand.

Cubero's dedication to teaching dance is evident as she talks about goals for her students. "They are rough diamonds," she says. "I want to give them the opportunity to reach a high level with good technique as dancers - if that is what they want." But knowing that, realistically, most of her students will not go on to dance as professionals, she still feels strongly that dance education has great value for girls and boys. "Everybody can use dance for so many things - discipline, consistency and self-knowledge," she says. "They learn what they can do with their bodies and what their possibilities are."

Cubero recommends starting classes around age 6, but she also is glad to work with beginners of any age. In fact, she has an adult beginner class, as well as an adult intermediate class for men and women, with an age range which includes teenagers to some in their 60's.

Cubero is particularly proud of her Junior Company, the students of high school age who have been studying with her the longest. She calls it the Junior Company because she doesn't have a professional level company. Every couple of years she takes the group to Costa Rica during summer vacation, seeing it as a good opportunity for them to learn about another culture.

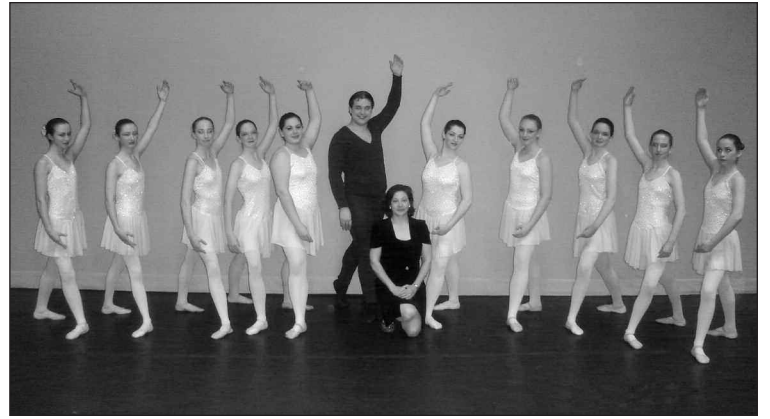


Photo By: Sean O'Connor

Liliana Cubero (kneeling in front) joined the St. Johnsbury Ballet Studio 2006 Junior Company at its February 4 performance at Lyndon State College.

While in Central America they perform in different venues including schools, community centers and festivals. "I want them to have the feeling of being professional," she says. And in Vermont her students perform frequently as well, up to six times a year, including First Night in St. Johnsbury.

The discipline has paid off in unexpected ways. A couple of years ago, with a performance only days away, the two dancers who had the most important roles became sick. Another of Liliana's well-trained students was able to learn both parts in six hours. She performed without a hitch and was the star of the evening. "But," says Cubero, "It was very stressful!"

A lively, effusive Latina,

Cubero's biggest culture shock in moving here was not so much the reserved Vermonters as it was encountering winter. "It took a while," she says, "but now it doesn't bother me. I love Vermont. It's a beautiful place to raise my children. I love the farm." She and Currier live on their diversified farm in Danville with their children, Marissa, 14, and Joaquin, 12.

One of her adult students commented, "She's this tropical flower who dropped out of the sky for us," expressing concisely how Liliana Cubero adds both artistically and culturally to the community.

The final performance of the season of the St. Johnsbury Ballet Studio will be on June 10. ★

Fairbanks Museum Launches Institute for Traditional Crafts

Want to learn the secrets of a whiskbroom maker? Or the techniques of a brown ash basket weaver? Or the fun involved with felting? A new series of workshops and classes will be coming to the Fairbanks Museum & Planetarium starting in April. Look for the calendar this month.

The Institute for Traditional Crafts is an extension of the annual festival of traditional crafts, which brings experts and artisans together to demonstrate and explain their skill each September.

In partnership with the Northeast Kingdom Artisans Guild, the Museum will offer courses that allow skilled artisans to share their knowledge with a wider audience. Rug braiding, beekeeping, fly tying, chair caning, soap making, quilting, split rail fence building and wood turning are a few of the skills that were common in the rural northeast a century ago. Many are as relevant today as forms of cre-

ative expression or a way to forge a direct link with the culture and heritage of our past.

Many of the tools and techniques used by generations of artisans, have been handed from father to son, grandmother to granddaughter, neighbors and friends. The Institute for

Traditional Crafts offers a new place to tap into ways of living that have grown through the resources, needs, and ingenuity of the people who live in this area.

To learn more about weekend or one-day workshops and longer courses, call the Fairbanks Museum at (802) 748-2372.

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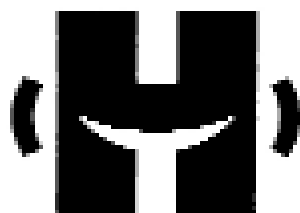
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Danville's Thurber Hotel: Part of the Leisurely Past

This article, written by Tennie Toussaint, appeared substantially as it is here in The Burlington Free Press on February 4, 1969. Justina Welch, a senior at Danville School is working on a senior project preparing historical brochures for the town and submitted the article after reading our recent description of Danville, as it appeared in the 1906 Vermonter.

TENNIE TOUSSAINT

The train whistled for the crossing and animated action began in the carriage barn of the old Thurber Hotel where the "depot hoss" was hitched to the two-seated fringed surrey.

The hostler snatched the light blanket off the horse. The driver leaped to his seat, unwound the reins from the whip-socket and picked up the whip - someone unsnapped the hitch-cord from the bit, rolled

back the barn doors - and away they went Hell bent for the depot. They hit on two wheels as they made the right turn through the Green and on to the depot a quarter of a mile away.

Upon his arrival the driver turned the surrey around with a flourish and backed up to the depot platform. The train pulled in and came to a noisy stop. The well-trained "depot hoss" never moved an eyelash.

Hotel guests and hand luggage were loaded into the surrey for a more leisurely return to the hotel.

Many a nickel or cigar changed hands between the village regulars who were on hand to see the trains come in. They watched to see the winner of the first and coveted spot on the depot platform. Was it the Thurber Hotel rig or the one from the Elm House. There was a strong rivalry between the two hotels near the Danville Green.



Photos Courtesy of Danville Historical Society

Thurber's Hotel was one of the popular places for vacationers and traveling "drummers" to stay near the Danville Green. Charles Thurber moved to Danville in 1879 and leased and operated the Elm House (where the post office is now). At the time, the Elm House and the Eagle Hotel (at the corner of Hill Street and US 2) vied for visitors and their need for overnight accomodation. In the great Danville fire of 1889, the Eagle was destroyed, and Thurber left the Elm House to operate a new place known as Thurber's. The site today is covered by tennis courts.

Transient and regular trade was at an all time high half a century and more ago before automobiles changed the lives of so many people.

Four St. J. & L.C. Railroad passenger trains stopped at Danville each day. There were two up and two down. The first up train was due in at 7:30 a.m. The down train stopped at 11:00 a.m. Another up train arrived at 4 o'clock in the afternoon and the last one, heading back, pulled in at 9:00 p.m.

Both hotel rigs met all trains. Because it was a little nearer, The Elm House had an edge on

Thurber's.

The up trains probably whistled at the McDonald crossing below the village, and the down train whistled at the Osgood crossing above the village, giving the rigs scant time to reach the depot before the trains arrived.

Teams were hitched a few minutes before whistle time, and the driver who had to meet the 7:30 a.m. train grumbled because he had to get up so early.

People who came to stay at the hotel for any length of time brought trunks and other bag-

gage, which was delivered to the hotels later with an express wagon.

In winter the drivers met trains with a three-seated sleigh equipped with buffalo robes to keep their passengers warm.

Charles W. Thurber came to Danville in 1879 and rented the Elm House from Dr. Calvin Woodard for three years. Thurber introduced a new idea in hotel business, that is catering to summer boarders. Business increased so much that an addition was added to the hotel.

Thurber continued to operate the Elm House alone for another three years. He was a hotel man and had operated several other hotels in Vermont and New Hampshire in the past.

In 1888 Thurber bought the property to be known as the Thurber Hotel (where the tennis courts are today) and began the job of fitting it up. The Hotel was opened to the public in 1890. Business was so good he was unable to accommodate all the summer guests who applied.

Thurber continued to expand and finished off bedrooms in another building farther west along the road and called it the "annex." It was formerly used as a men's lounge.

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11 A.M. - Noon Performance Today	9 A.M. - 10 A.M. CarTalk	10 A.M. - 11 A.M. Sunday Baroque
1 P.M. - 2 P.M. Fresh Air with Terry Gross	10 A.M. - 11 A.M. What, What... Don't Tell Me!	
2 P.M. - 3 P.M. All Things Considered with Neal Chamoff	11 A.M. - Noon Interlude	11 A.M. - 12 P.M. A Prairie Home Companion
3 P.M. - 4 P.M. Marketplace	1 P.M. - 2 P.M. Saturday Afternoon at the Opera with Peter Fox-Smith	12 P.M. - 1 P.M. All The Traditions with Robert Resnik
4 P.M. - 5 P.M. Marketplace	2 P.M. - 3 P.M. Weekend All Things Considered	
5 P.M. - 6 P.M. Marketplace	3 P.M. - 4 P.M. A Prairie Home Companion	3 P.M. - 4 P.M. From the Top
6 P.M. - 7 P.M. Marketplace	4 P.M. - 5 P.M. From the Top	4 P.M. - 5 P.M. Concilio Fatic
7 P.M. - 8 P.M. Marketplace	5 P.M. - 6 P.M. From the Top	5 P.M. - 6 P.M. Say Ya
8 P.M. - 9 P.M. Marketplace	6 P.M. - 7 P.M. From the Top	
9 P.M. - 10 P.M. Marketplace	7 P.M. - 8 P.M. From the Top	
10 P.M. - 11 P.M. Marketplace	8 P.M. - 9 P.M. From the Top	
11 P.M. - Midnight Marketplace	9 P.M. - 10 P.M. From the Top	
	10 P.M. - 11 P.M. From the Top	
	11 P.M. - Midnight From the Top	

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After Thurber's death in the early 1920's, his hotel was run by his relatives, Wilbur and Frank Worthen. It was a comfortable place and the food was "very good" and there was "plenty of it." On this night the chicken dinner was available for a dollar. The hotel ceased operation in 1938.

were frequent guests at the hotel, and they engaged teams and drivers to take them to nearby stores not reached by the railroad.

Regulars or summer boarders usually came in the spring and stayed all summer. Many were older people who came from big cities, even as far away as Chicago. The hotel could accommodate 20 or more regulars who paid \$20 per week for board and room.

A large garden and three or four cows on the hotel property supplied the hotel table with an abundance of fresh vegetables and dairy products.

Guests found simple country entertainment available. They often hired the hotel rigs and drivers to take them on sight-seeing trips over the countryside. Favorite routes were up the Walden Hill Road, on the Oneida Road or down on the Water Andric. And then, there was always croquet.

Most any day the ladies could be seen rocking on the hotel porch. One neighbor said she hoped to live long enough to sit on her own porch without being watched by summer boarders across the road at the hotel.

Mrs. Maggie Smith of Danville worked at Thurber's Hotel when she was girl. She recalls, "At the height of the summer season there was a full work staff, two or three kitchen girls to help Mrs. Thurber, two dining-room girls and usually two chambermaids.

"The laundry was done on

scrubboards. There were two dining rooms, each with a long table seating 12. White linen tablecloths and napkins were used. I've ironed many a tablecloth with the old irons heated on the cook stove.

"Waitress and chambermaid tips were fairly good, if we could get them before Mrs. Thurber pocketed them.

"Food served to guests was very good and plenty of it. The steaks were cooked on the hot rimmers of the big kitchen stove, and did they smell good!

"Our food was good, but it usually rattled some by the time

we got it. Sometimes one of the girls would sneak fresh doughnuts down cellar for us to eat. Occasionally they cooked us a steak.

"The perishable food was kept cold in a huge icebox. Ice was stored in an ice bin under the office building between the hotel and the annex. We were told the office had once been the law office of Judge Davis. The bedrooms were heated with small wood burning stoves."

Beverly Bacon of Danville remembers the hotel rigs racing to meet the trains. He says when he was a small boy his

father sold dressed poultry and beef to Thurber. He said Thurber was pretty particular about the meat, wanting only the best cuts. Bacon said, "One time I remember hearing him tell my father that his boarders didn't like that damn cat meat."

After Thurber's death in the early 1920's, the hotel was run by relatives of Mrs. Thurber, Wilbur and Frank Worthen. The hotel ceased operation in about 1938.

For more than 25 years the old landmark remained beside the road in Danville, a reminder of the bygone days when life progressed at a slower pace and when amusement was simple.

Finally, the price was made so attractive that in May 1965 the Danville school board was authorized by town voters to buy the buildings and the accompanying 16 acres. The buildings were demolished.

The acreage is adjacent to the present Danville High school buildings, and the school board has plans for a long term expansion program of building and land use.

At a special town meeting in July 1968 voters authorized the school board to procure a bond issue of \$468,300 as the town's share for construction of an addition to the school.

Regulars or summer boarders usually came in the spring and stayed all summer.

Plans for the new building contain such facilities as are required for an accredited secondary school, such as home economics room, additional classrooms, teacher's accommodations, shop facilities, science laboratories, more adequate cafeteria and library space.

Construction is planned to start in the near future. ★

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St. Johnsbury Real Estate Agency Kelly Donaghy, REALTOR
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Harold Dresser, Realtor
Reynolds Real Estate, Inc. 791 Broad Street, Lyndonville, VT 05851. (802) 626-9357 office. (802) 626-5302 home. Multiple Listing Service. www.reynoldsre.com Email: reynoldsre@charterinternet.com

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Country, period and vacation homes; land and timber tracts, farms and businesses. Free market analysis. Greensboro: (802) 533-7077. Hardwick: (802) 472-3338. East Burke: (802) 467-3939. www.northernvtrealstate.com

Century 21 Quatrini Real Estate
Susan S. Quatrini, GRI, Broker-Owner. 1111 Main Street, St. Johnsbury, VT 05819. (802) 748-9543 or (802) 748-3873. e-mail: c21qre@sover.net

David A. Lussier Real Estate
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Sara Heft, REALTOR
Century 21 Quatrini Real Estate, 1111 Main Street, St Johnsbury, VT 05819. (802) 748-9543 or (802) 684-1095. saraheft@mac.com Danville resident able to help with all your real estate needs.

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Veterinarians

Danville Animal Hospital
Small animals. Office hours by appointment. Stanley J. Pekala, DVM and Lisa Whitney, DVM. Route 2, Danville, VT 05828. (802) 684-2284.

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Companion Animal Care
Small animal medicine & surgery. Bob Hicks, DVM. 54 Western Ave., St. Johnsbury, VT. (802) 748-2855.

Volunteers

R.S.V.P.
Do you have some free time? Do you want to help an organization in the Northeast Kingdom as a volunteer? For information call the Retired and Senior Volunteer Program and the Volunteer Center at (802) 626-5135 or (802) 334-7047.

Water Systems

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Well Drilling & Hydrofracturing, Water Systems & Treatment, 24-hour Plumbing, Video Well Inspections, Water Fountains. Morrisville, VT 05661. (802) 888-5722 or (800) 544-7666. www.manosh.com

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Click & Clack Talk Cars

Fuel Mix Powers Your Car with Less Harm to Your Wallet and Environment

Dear Tom and Ray:

Last May, I graduated from Johns Hopkins University with a degree in biophysics. As a poor student (and a cheapskate, to boot), I was wondering if there is any way to use my chemistry knowledge to increase my gas mileage? In college, a chemical engineer and I created a super still in the back room of his house. I provided genetically engineered yeast that had its methanol-producing gene knocked out, and he designed the rig. I own a '95 Camry. My question is this: How much ethanol/methanol can I add to each tank of gas without destroying the engine? Is there any simple alteration I can make to my car that would allow me to increase the alcohol-to-gas ratio? Lastly and least importantly, is this legal?

- David

RAY: Well, I don't know anything about the legality of backyard stills. That was all my brother's idea - I swear!

TOM: I actually don't know anything about the legality of your home biochemistry lab, but there's nothing illegal about using a mix of gasoline and ethanol in your car. It's done all the time.

RAY: Ethanol has long been seen as a potential replacement for, or supplement to, gasoline. Since it's produced from plants - like corn, which grow prolifically in the United States, acquiring a steady supply of the stuff doesn't

require invading any Middle Eastern countries. Which is a definite plus.

TOM: For a couple of decades now, some gasolines have been successfully mixed with ethanol. They're normally found in concentrations of 5 to 10 percent ethanol. In the early days, there were problems with these "gasohol" fuels, because the alcohol degraded rubber hoses and seals in fuel systems. But that seems to be a thing of the past, at least in these low concentrations.

RAY: So you're probably safe adding 10 percent ethanol without having any problems.

TOM: Now, when you ignore our advice and ruin your '95 Camry with a mixture that's 50 percent ethanol, you should make your next new car a "flexible-fuel vehicle." Flexible-fuel vehicles are designed to run on almost anything; gasoline, ethanol, flat ginger ale, hummus.

RAY: Actually, they run on ethanol, gasoline or any blend of the two. But they're really designed to run on something called E85, which is 85 percent ethanol and 15 percent gasoline.

TOM: They could, theoretically, run on 100 percent ethanol. But by adding 15 percent gasoline to the mixture, you help the car start reliably, since gasoline is more volatile and easier to get started.

RAY: It appears that flex-fuel vehicles are about to get more popular. Ford and GM are the leaders in making flex-fuel cars and trucks, and they're getting

ready to push the technology. There are actually hundreds of thousands of flex-fuel vehicles on the roads. But most are running on gasoline only, because the owners can't find enough gas stations that sell E85 yet.

TOM: Of course, that won't be a problem for you, David. While I suspect you're going to have to move your little still to a bona fide laboratory in order to comply with local zoning and fire codes, with a flex-fuel car you'll be in fat city, man. And what you don't burn, you can use to make after-dinner drinks.

What If Your Car Blows Smoke Out Its Tailpipe

Dear Tom and Ray:

I have a Saturn 2001 L-300 with about 44,000 miles on it. Every morning when I start the car, a huge puff of white smoke comes out of the tailpipe. It does not continue to do this throughout the day - just in the morning when it has been sitting overnight. It has been doing this for about six months. I have not noticed a change in the way the engine sounds nor in my gas mileage. I get oil changes every 3,000 miles or so. Any idea what it could be, and do I need to have it fixed?

- Linda

TOM: Gee, that's unfortunate, Linda. I'm guessing that the smoke has a light-bluish tinge. Look carefully, and I think you'll see it. Because I'm guessing it's oil.

RAY: Yeah. Your car's probably burning a little oil every morning. But it may not be serious. The first thing you should do is monitor your fluids for a month. See if you're losing either motor oil or coolant (in case it's coolant that's being burned, which does make white smoke). If the losses are negligible, that's a good sign.

TOM: And if the smoke always goes away within 30 seconds or so, that's a good sign, too. In that case, it's most likely just a little bit of oil leaking down from

the valve guide seals overnight, or something like that. When you start up the engine, that oil burns and comes out the tailpipe as blue-gray smoke. It doesn't take much oil to produce a lot of smoke.

RAY: If that's the case, it's kind of like some very slow-growing cancers. Sometimes men in their 70's will be diagnosed with prostate cancer, but it's a strain that develops so slowly the doctor will say: "Don't worry about it. Something else will get you before this ever does." That's probably the case with your Saturn. I predict this will have no bearing on the ultimate demise of this car.

TOM: So, if you're not losing oil, and the smoke goes away quickly rather than lingers all day, I wouldn't spend money to take the engine apart and fix this. I'd forget about it. Just stop looking behind you after you start the car. In fact, back into your garage at night from now on, Linda.

Speaking of Oil ... Even if it Burns Oil It Still Needs an Oil Change

Dear Tom and Ray:

I have a 1992 Nissan 240 SX coupe. It's bruised and battered and yet pushing on, with 180,000 miles on it. It burns about a quart of oil every 1,000 miles. My question: If I continually replace the lost oil and occasionally the filter, do I ever have to do an actual oil change? Aren't I already doing something of a running oil change by letting the oil drain itself out a little at a time and then refilling the missing oil? The oil looks clean, the filter gets swapped every 4,000 miles or so, and besides, I'm running low on drain-plug gaskets. Am I safe to continue "changing" the oil this way? - David

RAY: Well, normally, I'd say no. But given how little is at stake here - a 1992 240 SX - you have my blessing, David.

TOM: The real answer is, no, David. When you replace only the oil you burn, some of the oldest oil

never gets removed from the engine. It's not like you can decide to burn only the oldest, dirtiest oil every 1,000 miles. The engine burns some of everything that's in there - including the new stuff.

RAY: So, if you had used this "method" from day one, for example, at least some small amount of oil from the day you bought the car would still be in the crankcase. As you can guess, that oil wouldn't be lubricating your engine very well. In fact, it probably would have turned to congealed crud sometime during Clinton's second term and be hardened onto the engine walls or oil passages by now.

TOM: So, I know it seemed like a great idea at the time, but it's not. If you do the math, you'll see that unless you can choose which oil to burn, you'll always be burning some of the brand-new oil you just put in your car and always leaving some of the old crud behind. And it's just not as good as draining out all the oil every 5,000 or 7,500 miles and filling the engine with nice, clean, new stuff.

RAY: So buy some new gaskets, David. Unless you think the 25 cents that they cost is more than you want to put into the car at this point.

Danville Senior Meal Site

March Meal Schedule

March 2 - Spinach Pie, Cream of Broccoli and Cheddar Soup with Saltines, Orange Juice, Gingerbread with Whipped Cream. Library Day.

March 7 - Town Meeting Day.

March 9 - Open Faced Turkey Sandwich with Gravy, Sweet Potatoes, Apple Stuffing, Tomato Juice, Blueberry Cobbler.

March 14 - Chicken Parmesan, Pasta with Marinara, Homemade Bread, Coleslaw with Pineapple, Carrots and Raisins.

March 16 - Corned Beef and Cabbage, Carrots, Potatoes, Irish Soda Bread, Apple Crisp. Library Day.

March 21 - Biscuits with Sausage and Gravy, Scrambled Eggs, French Toast, Orange Slices, Tomato Juice.

March 23 - Harrington's Spiral Ham, Macaroni and Cheese, Homemade Rolls, Peas and Carrots, Lemon Pudding with Blueberry Topping.

March 28 - Beef Stew, Biscuits, Orange Juice, Carrots, Bread Pudding.

March 30 - Shepherd's Pie, California Vegetables, Blueberry Scones, Pumpkin Bread Pudding.

Sing-a-Long with Winona Gadapee on Tuesdays at 11:30

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 \$3.00 for guests 60+ (Others \$4.00) is appreciated.



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Register Your American Cancer Society Relay For Life Team on March 16

The second annual Caledonia County American Cancer Society Relay For Life will take place on June 10 and June 11. Organizers are planning a kick-off to register teams on Wednesday March 16 from 6:00 to 7:00 p.m. at the Black Bear Tavern in St. Johnsbury.

This annual "celebration of life" brings the Caledonia County community together in a unified effort to fight cancer. Former and current cancer patients, families, businesses, civic organizations and the public are invited to take part in this exciting team event. The Relay For Life will take place at the St. Johnsbury Academy track.

Relay For Life is the American Cancer Society's version of an athletic relay but with

a twist. The Relay For Life is a family-oriented event in which participants share the camaraderie of a team and raise valuable funds to support the American Cancer Society. Participants camp out at the Relay site, and when they are not taking their turn walking, they take part in planned activities and local entertainment.

Teams from companies, churches, organizations, hospitals and schools collect donations and compete for individual and team prizes for their efforts.

"Relay For Life brings the progress against cancer to the forefront," says Fred Laferriere, event chair. "Many participants are our family, friends and neighbors of those who have dealt with cancer themselves. Their involvement is proof of the progress that has been made not only in reducing death rates but in improving the quality of life

following cancer treatment."

Laferriere says, "Last year, our first, was a big success. The funds raised enable us as a community to continue the fight against cancer by means of research, education, advocacy and patient services. Thanks to the generosity of corporate sponsors like NVRH, Union Bank, Passumpsic Savings Bank, Mayo's Home Decorating and Kix 105.5 the money raised by participants goes directly to the American Cancer Society's programs."

Information about forming a team or becoming involved in the June Relay For Life will all be spelled out at the Relay Kickoff on Wednesday, March 16. For more information on cancer call the American Cancer Society at (800) ACS-2345, 24 hours a day, seven days a week or visit www.cancer.org.



Photo Courtesy of Caledonia County Relay for Life
The first annual Caledonia County Relay for Life was a celebration and a fundraising success for the benefit of the American Cancer Society. Led by Fred Laferriere, the 2005 Relay for Life included teams and individuals who have promised to participate again. Join Laferriere and others on March 16 at the Black Bear Tavern in St. Johnsbury to register or learn more about the June 10 and 11 Relay.

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Open Tuesday - Saturday
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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

March 2006

March 1 - Corn Chowder, Egg and Tuna Salad, Cottage Cheese with Fruit, Grapenut Pudding.

March 3 - Buffet.

March 8 - Meat Loaf, Mashed Potatoes, Fresh Carrots, Assorted Breads, Peaches with Cream.

March 10 - Chicken with Biscuit, Mashed Potatoes, Cranberry Jelly, Mixed Vegetables, Vanilla Pudding with Oranges.

March 15 - Spaghetti with Meatballs, Tossed Salad, Italian Bread, Tropical Fruit Cup.

March 17 - Corned Beef with Cabbage, Potatoes, Carrots and Turnips, Homemade Rolls, Lime Jell-O.

March 22 - Chop Suey, Cole Slaw, String Beans, Biscuits, Cook's Choice Dessert.

March 24 - Sweet and Sour Pork, Rice, Asparagus, Muffin, Cake with Frosting.

March 29 - Salisbury Steak, Mashed Potatoes, Stewed Tomatoes, Assorted Breads, Brownies.

March 31 - Baked Fish, Mashed Potatoes, Broccoli, Dark Breads, Ice Cream.

Meals served at West Barnet Church. All meals served with a beverage. Reservations not required. Suggested donation of \$3.00 per meal is appreciated. Phone (802) 633-4068.

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ML#229263 Acreage in Peacham! This 16+ acre parcel has a westerly view, is level with good access and has the beginnings of a driveway. The power is on the lot as well. Purchase now so that you can be working on plans for your primary residence, and be ready to start building in the spring! Now is the time to get the jump on the spring market! Call the office for a map, and drive by this property today!

Offered for \$79,000

Barb's Newest Listing: MLS #250225
Experienced craftsmanship and quality materials combined to create this spacious cape home on a hillside in Danville. The 19.8-acre wooded lot offers lots of privacy and opportunities for hiking, hunting, snowmobiling and more. This home has a master bedroom suite, 2 other bedrooms with a full bath, a wonderful mudroom/entry with a laundry, 1/2 bath and huge walk-in pantry. These are just a few of the great features this home has to offer. There is still some work to be done, so ask to see this home today while there is time to make choices on the finishing touches.

The completed home is offered at \$325,000

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Ernie Begin.....	748-4218
Connie Sleath.....	748-0016
Rosemary Gingue.....	748-8843
Linda Colby.....	748-8451
Sharon Slayton.....	748-8508
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AROUND THE TOWNS



COMMUNITY CALENDAR

Daily - Northeast Kingdom Artisans' Guild, Backroom Gallery, Featuring artwork from guild members and invited guest artists.

Mondays - Story Time, St. Johnsbury Athenaeum Youth Library, 10:30 a.m. (802) 748-8291.

Mondays - Story Time, Pope Library, Danville, 10 a.m. (802) 684-2256.

Mondays - Just Parents meet with concerns for drugs and kids, Parent Child Center, St. Johnsbury, 7 p.m. (802) 748-6040.

Tuesdays - Baby & Toddler Story Hour, Cobleigh Library, Lyndonville. 10 a.m. and 1 p.m. (802) 626-5475.

Tuesdays - Bridge Club for all experience levels, Cobleigh Library, Lyndonville, 6:30 p.m. (802) 626-5475.

Wednesdays - Preschool Story Hour, Cobleigh Library, Lyndonville. 10 a.m. (802) 626-5475.

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.

Thursdays - Introduction to Computers, Cobleigh Library, Lyndonville. 10 a.m. (802) 626-5475.

Thursdays - Danville Town Band Rehearsal, 7 p.m., Danville School auditorium. (802) 684-1180.

Fridays - Read and Weed Book Club, Cobleigh Library, Lyndonville. 3:30 p.m. (802) 626-5475.

2nd Monday - Cancer Support Group, NVRH Conference Room A, 4 p.m. (802) 748-8116.

2nd & 4th Tuesday - Bereavement Support Group, Caledonia Home Health, Sherman Drive, St. Johnsbury. 5:30 p.m. (802) 748-8116.

1st & 3rd Mondays "Six O'Clock Prompt," Writers' Support Group, 6 p.m. St. Johnsbury Athenaeum. (802) 633-2617.

Saturday & Sunday - Planetarium

Show 1:30 p.m., Fairbanks Museum, St. Johnsbury. (802) 748-2372.

Saturdays - Bridge Club for all experience levels, Cobleigh Library, Lyndonville, 1 p.m. (802) 626-5475.

Last Monday - Diabetes Support Group, Conference Room B, NVRH, 6:30 p.m. (802) 748-7433.

3rd Saturday - Breast Cancer Support Group, Caledonia Home Health, Sherman Drive, St. Johnsbury, 10 a.m. (802) 748-8116.

Last Monday - Alzheimer's Support Group, Caledonia Home Health, Sherman Drive, St. Johnsbury. 7 p.m. (802) 748-8116.

3rd Thursday - Caregivers Support Group, Riverside Life Enrichment Center, 10 a.m. (802) 626-3900.

March

1 Ash Wednesday ecumenical service, West Danville United Methodist Church, 7:30 p.m.

1 First Wednesday Series with The Bartholdy Ensemble and "A Suite" Light Exists in Spring," St. Johnsbury Athenaeum, 7 p.m. (802) 748-8291.

3 Danville Old Time Contra Dance with Union Suit Hull's Victory String Band and Caller Chip Hedler, Knights of Pythias Hall, Danville. 8 p.m. (802) 563-3225.

4 Men's Ecumenical Breakfast, Methodist Church, Danville, 7 a.m. (802) 684-3666.

4 Basket Making workshop with Jesse Larocque, Northwoods Stewardship Center, 9 a.m. - 5 p.m. East Charleston. (802) 723-6551.

4 Scrabble Club, St. Johnsbury Athenaeum, Noon - 4 p.m., (802) 748-8291.

6 Northeast Kingdom Audubon planning meeting, 4:30 p.m. Fairbanks Museum Classroom. (802) 748-2372.

6 Pre-town meeting at North Danville School, 7 p.m.

7 Town Meeting

8 Lenten Film Series: *Ethan Frome*, Danville Congregational Church, Light dinner at 6:15, film at 6:30 p.m. with discussion to follow.

9 *Arctic National Wildlife Refuge, To Drill or Not To Drill with Steve Wright*, National Wildlife Federation, Sterling College, Craftsbury, 6:30 p.m.



Photo by: Liz Sargent


Peggy Pearl makes the first trip of the morning to her family's sugarhouse. As late winter wears on into spring Vermont sugarmakers are checking their collection systems and adjusting their evaporators. Whether the sap collection is by traditional bucket or the more sophisticated vacuum tubing the process must be watched carefully to avoid waste or spoilage before the sap is boiled and concentrated into liquid gold maple syrup. Inside the sugarhouse fires are tended with care to see that the highest possible grade of syrup is made and drawn off for packing. Be sure to visit one of Vermont's maple producers this year and ask for sugar-on-snow. See Page 17.

- (802) 586-7711.
- 9 Crapshoot - *The Gamble with Our Wastes*, Film and discussion sponsored by North Country Coalition for Justice and Peace, 7 p.m. North Congregational Church, St. Johnsbury. (802) 748-3663.
- 9 Film discussion following 7 p.m. film at Catamount Arts, St. Johnsbury. (802) 748-8813.
- 9 Master Gardeners, Heather Darby and Sid Bosworth, describe *Plant Diseases and Weed Suppression*, 7 p.m. Cobleigh Library, Lyndonville.
- 10 Garrett and Alexandra Conover's slide presentation of their Ungava Bay Snowshoe / Sled Expedition, 7 p.m. Danville School Auditorium. (802) 684-3491.
- 10 Sacred Circle Dance, Danville Congregational Church, 7-9 p.m. (802) 684-3867.
- 11 Cabin Fever Reliever, Scooby Doo in the Children's Library, St. Johnsbury Athenaeum, 1:30 - 3:30. (802) 748-8291.
- 12 Northeast Kingdom Audubon trip to Maine coast to look for


- eiders, scoters and harlequin ducks. Meet at I-93 exit 44 rest area, 6 a.m. (802) 626-9071.
- 14 Varsity vs. Alumni Basketball Game. Girls 6 p.m., Boys 7:30 p.m. (802) 748-5205.
- 15 Lenten Film Series: *Where the Rivers Flow North*, Danville Congregational Church, Light dinner at 6:15 film, film at 6:30 p.m. with discussion to follow.
- 17 St. Patrick's Day
- 17 Time and Talent Auction, Danville Congregational Church, Dinner at 6:30 p.m. and auction at 7:30 p.m.
- 18 Winslow Homer and Edward Hopper, Slides and lecture with Bob Manning, Catamount Arts, St. Johnsbury. 3 p.m. (802) 748-2600.
- 19 Taize Service, Danville Congregational Church, 6 p.m.
- 20 First Day of Spring
- 20 Community Dinner, Danville Congregational Church, 6 p.m. Dinner is free, Everyone is welcome.
- 22 Lenten Film Series: *The Trouble with Harry*, Danville Congregational Church, Light

- dinner at 6:15, film at 6:30 p.m. with discussion to follow.
- 23 *A Silent Forest - The Growing Threat, Genetically Engineered Trees*, Film and discussion sponsored by North Country Coalition for Justice and Peace, North Congregational Church, 7 p.m. St. Johnsbury. (802) 748-3663.
- 24 *Echoes of the Past: The Last of the Hill Farms*, exhibit opening reception with Richard Brown, 4-6 p.m. Fairbanks Museum, St. Johnsbury.
- 27 Northeast Kingdom Legislative Breakfast, 8 a.m., Black Bear Tavern, St. Johnsbury. (802) 748-3678.
- 29 Lenten Film Series: *The Spitfire Grill*, Danville Congregational Church, Light dinner at 6:15, film at 6:30 p.m. with discussion to follow.
- 29 Book discussion, *Canoe Lake* by Roy MacGregor. 7 p.m. Pope Library, Danville.

See also the Arts Around the Towns Calendar Page 14.




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