

THE North Star MONTHLY

Every Small Town's Newspaper

DANVILLE, VERMONT

GOOD FOR THE WHOLE MONTH

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OCTOBER 2006
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"Come to the Table"**

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Has Burst
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STRANGER THAN FICTION: A VERMONT GHOST STORY FOR HALLOWEEN

BRUCE HOYT

Some years ago, I worked for a few months down in Anniston, AL. Learning that I was a Vermonter, a coworker, one Geoffrey Crayon III, told me about his strange experience he had during a brief stay in Vermont. I retell his story here exactly as I can remember.

"Back in early October of '73, the company sent me to work on a job up in Boston. I had some time off, but knowing that I wouldn't have time to get back home to see our sweetgum and hickories in fall color, I decided to go up to Vermont to see their much touted sugar maples in autumn foliage. It's true that

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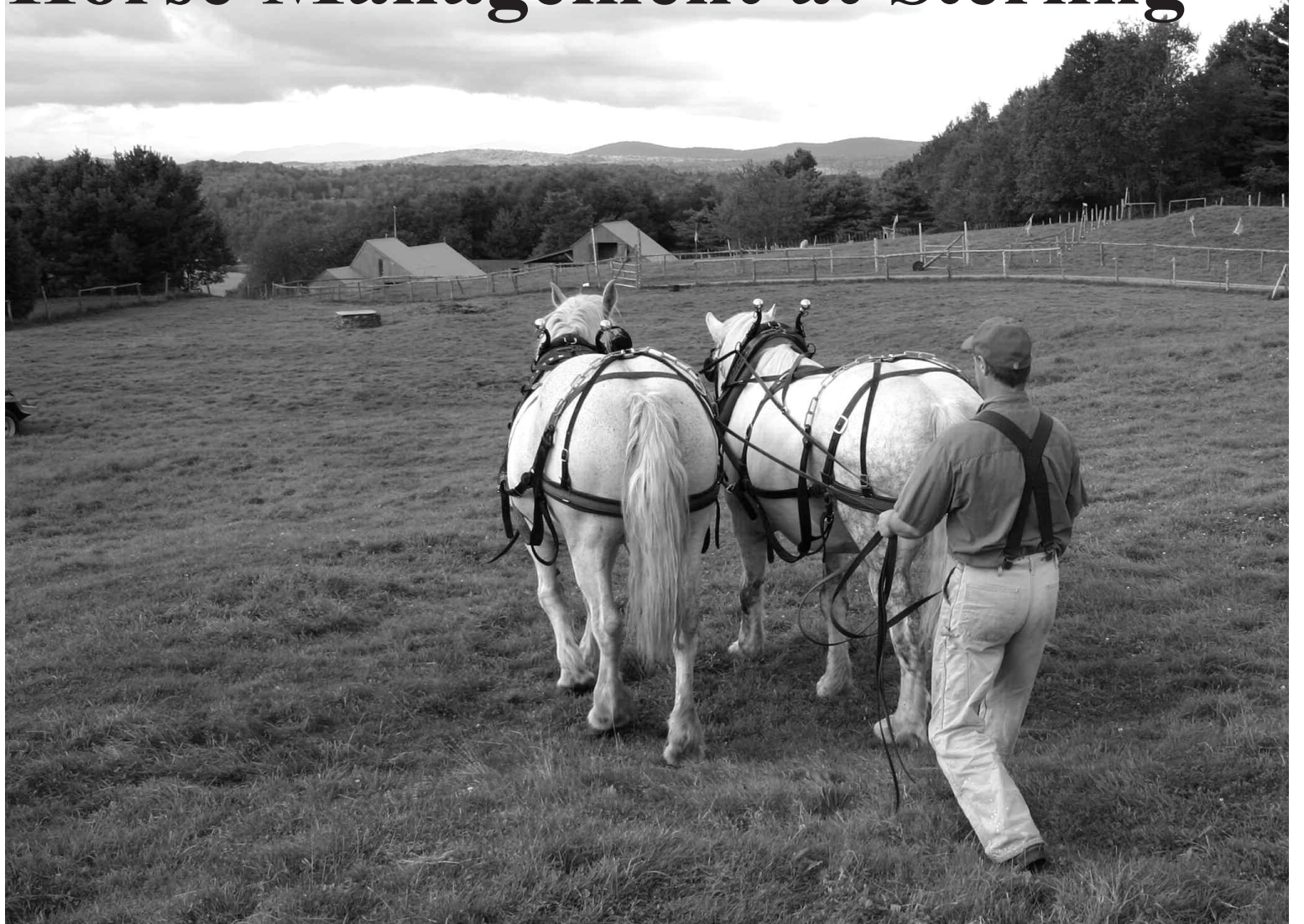
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College Students Learn Draft Horse Management at Sterling



Photos By: North Star Monthly

Draft horse management is part of the curriculum at Sterling College in Craftsbury Common. This pair of Percherons, recently donated to the College by Jan Herder of Johnson, means the College has a team, a resident pair, of its own. Rick Thomas (above) is the College draft horse manager and has been working on their orientation and making them at home in Craftsbury. According to Barb Morrow, Sterling College development director, Sterling and Michigan State University are the only four-year colleges in the country with such a program.

TERRY HOFFER

Rex and Susie walked onto the Sterling College campus in August, and like any new members of the college community, they were anxious. Had they been members of the faculty they would have been looking for office space, waiting for meetings and trying to balance their responsibilities of teaching and administration. Had they been students they might have been nervous about roommates, registering for classes or thinking about being away from home.

But Rex and Susie are neither. They are a pair of Percheron horses, probably the first members of their families to go off to college - anywhere, and certainly the first at Sterling.

Sterling was established in Craftsbury Common in 1958 as a college preparatory school for boys. The philosophy at the time was like that of Kurt Hahn, the founder of Outward Bound. Hahn was convinced that every student could be encouraged in finding his or her untapped potential through a combination of academics, physical challenge, craftsmanship and service to others. Since then the school in Craftsbury has grown into a four-year college accredited by the New England Association of Schools and Colleges. In 1982 Sterling awarded its first college degree, an associate of arts in resource management, and in 1997 its first bachelor's degree.

Sterling has evolved from a prep school for boys to a residential college for young men and women with inquiring minds and an interest in testing theory with practice, but fundamentally the approach to teaching and learning remains the same. The College mission statement cites academic study, experiential challenges and plain hard work as the means to becoming responsible problem solvers and stewards of the environment.

All Sterling students work as part of their regular weekly routine. Whether it is work in the kitchen, cleaning residences, maintaining the campus farm or work on some other part of the campus they all contribute to the maintenance and operations of the College, and all are

held accountable for that work just as they are held accountable for work in the classroom. Students at Sterling understand that there is no hidden or anonymous staff that cleans up messy spaces and provides wholesome meals in secret, and the effect, as one teacher says, is "responsible members of a community - these are the kind of people you invite to dinner and they help with the dishes."

This fall the Sterling College student population totals 103, and Percherons Rex and Susie are part of the program.

Rick Thomas is the Sterling College draft horse manager, a position he describes as that of a teacher, planner and scientist. "The College has had draft animals since the mid-70's," he says, "but Rex and Susie represent a change in the level of its commitment. Instead of borrowing and boarding horses the College accepted this team as a gift, and today they are a line item in the budget."

Thomas says, "I spent four days with these horses before any agreement was reached. I wanted to see if I thought they would fit our program. Susie is 19 and the product of a working career on an Amish farm. Rex is 9 and originally from a farm in Canada. They were together in Johnson for the last six years, and I liked the look in their

(Please See *Horses Teach Things* on Page 6)

THE North Star MONTHLY

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

Buying Local Isn't Just About Fruits and Vegetables

I don't pretend to be a master at comparison shopping, and actually "going shopping" is just about my least favorite pastime. Nevertheless when my 20-year old son was making plans to spend part of his junior year in college in Scotland I thought of the people who faithfully turn to the Internet for airfare. I've heard about places that sound like www.flywiththebirdsandcheap.com or hardtobelieveticketprices.com, and I thought about them.

But this was about a member of my family and scheduling transportation to a place where none of us had ever been. My son is capable enough when it comes to solving problems, but if he got halfway to his destination and the plans suddenly went to pieces I wanted to be able to pick up the phone and talk to someone. So we brushed aside all the probably well-intentioned advice, and we called Highland Travel in St. Johnsbury. Highland Travel has been around long enough to understand the system of booking and buying seats on an airplane, and I know the folks there are not blind to the pressure of competition (be it Internet-based or otherwise).

We asked for a reservation within the necessary time frame and a couple of other conditions that also seemed important. With the flurry of recent activity at Heathrow Airport, for instance, we opted for a flight and connections that went elsewhere but would deliver our passenger to the shores of the Firth of Tay on time.

The folks at Highland Travel made the arrangements. They offered useful advice, answered our questions and we were into the final day of the countdown. Thirty-hours before takeoff my son had a work-related and accidental injury, which led us to the Emergency Room at the hospital in St. Johnsbury. I'll fast forward through this part of the story, but let me just say that I called Highland Travel and explained that plans for the following day were up in the air, and I asked the travel agent to start looking at alternatives.

One of the admitting people in the emergency room said that my son wasn't going anywhere for a couple of weeks, and that was without question the low point of the episode. Understand that I don't fault anyone for the preliminary prognosis, but it was devastating to my son on the eve of his departure for Europe. A specialist arrived, looked at the injury and performed the necessary repairs, but not before our second call to the travel agent in St. Johnsbury. She reported that she was holding a seat on another flight to Scotland on the afternoon two days away, and she was waiting to hear how things progressed at the hospital. The ER specialist agreed that 48-hours would work, the backup ticket was booked, and two days later my son was on the flight with a sore finger but an ever so happy state of mind.

And to the point ... if you missed it. There are some things I actually have bought on the Internet, and I may do so again. But I will never buy fresh fruit or fresh vegetables that way. (There is nothing like the smell of a ripe peach or the texture of a garden grown tomato in my hand.) And, further, I will be very hard pressed to turn anywhere but to a local travel agent for our future flights on an airplane.

Did the final arrangement with a last minute cancellation and rescheduling 48-hours later cost more than it would have on an Internet Website? I believe, that on the Internet, we would have been up the creek without a paddle and paying an enormous premium for a new, beyond last minute, reservation. There was no charge for our frantic change of plans.

The lady with the kind voice at Highland Travel and the patience she offered was what I wanted, if we needed it, from the outset. Today all is well in Scotland, and to me this is a spectacular example of the advantage of buying local.

Terry Hoffer

Are We Prepared for Calamity

"I'm not a fatalist. But even if I were, what could I do about it?" Emo Phillips

Avian influenza has lost media market value as measured by the notable decline of news coverage in recent months. Nevertheless, it remains a serious economic threat to poultry farmers worldwide and a potentially lethal health threat to those who are in close contact with infected fowl. All indicators point to the inevitable arrival of the H5N1 avian influenza virus in North America.

The virus has proven to be very effective in spreading among birds. Egg and poultry producers are at immediate commercial risk from the virus, as destruction of an infected flock is the current best containment strategy. It is our great fortune that the H5N1 avian influenza virus, highly infectious among birds, is not particularly infectious to humans. Human cases have occurred among people who are in close contact with infected fowl, leading to serious illness and death in more than 50% of those infected. In the 10-years of its known existence, person-to-person spread of the H5N1 virus has been rare. Let's hope that the virus does not mutate to a form that is more transmissible between people. If it does, the H5N1 virus could become the agent of the next influenza pandemic. Estimates are that 30% of the United States' population would be infected, 50% of those infected would be seriously ill, and between 200,000 to 2 million would die from the disease.

Preparing for an influenza pandemic is, among other things, an exercise in polarity management: public vs. individual health, health care capacity vs. health care cost containment, fatalism vs. hope. In the event of an influenza pandemic, containing the spread of the infection will require "social distancing," keeping apart the healthy and the sick. Social distancing interventions such as home quarantine, closure of public gathering sites (for example schools, shopping malls and theaters) and travel restrictions require relinquishing individual liberties for the benefit of public health.

Over the past two decades, cost-containment pressures have powered the growth of outpatient or day treatment of many medical and surgical health problems, with a consequent decrease in the number of people who remain in hospitals overnight(s) for treatment. The economically sensible (some would argue essential) efforts at controlling health care costs by reducing so-called inpatient services has eliminated "surge" capacity for a health care catastrophe. An influenza pandemic will quickly surpass the resources of our hospitals, in terms of space and services. Furthermore, health care services may be fragmented because the individuals who staff these organizations are just as vulnerable (perhaps more so given their greater exposure) to infection and illness. Preparing for such a disaster requires creative coordination between fiscally lean health care organizations that formerly may have had little interaction, or may even have been competitors.

I find it impossible to capture in words the impact that an influenza pandemic will have. The scale of such an infectious disaster is beyond any living person's experience. There are many unanswered, perhaps unanswerable, questions: How many people will be stricken and how rapidly will the disease progress? How disruptive will it be to essential services? Will there be sufficient services to care for the ill, and who will pay for this? Are our social and moral convictions sturdy enough to accept decisions that may favor public health over individual liberty or even our own health? When considering the consequences of an influenza pandemic, it is easy to appreciate Emo Phillips' witty one-liner on fatalism. However, personal inaction, whether based on fatalism or on the hope that someone else will "take care of things," is not an effective strategy for preparing for a pandemic.

Planning for a pandemic includes individual preparation for a major disruption in our usual routines.

(Please See *Are We Prepared* on Page 4)

THE North Star MONTHLY

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Write to Us

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

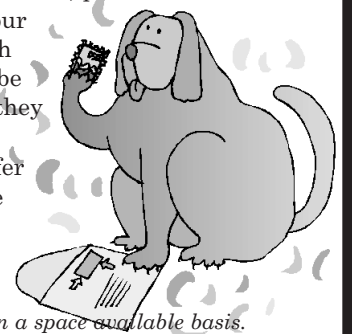
ARTICLES: We don't have a big staff of writers. So we look forward to your sending your writing. If you have questions or ideas and want to ask us first, please call. We'll send our guidelines. No fiction, please.

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

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.



Letters to the Editor:

Fenton Pottery

Dear North Star,

I enjoy every issue of *The North Star Monthly*, but I found the

September, 2006 issue even more interesting than most. The article on [Fenton] stoneware was extremely informative, and it inspired me to see what the Native Americans were doing for pots where I live in New Mexico. Here in Santa Fe, we are surrounded by pueblos from Taos to Albuquerque, (Please See **Letters** on Page 4)

New Trans-Atlantic Cable Causes Telegraph Companies to Slash Rates Fairbanks Company Reports Production at Very High Volume

The North Star
"WHERE LIBERTY DWELLS THERE IS MY COUNTRY"
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THE NORTH STAR

October 1, 1875

The New Cable - The new cable having been completed and put into perfect working order, the other lines made haste to announce that their rates would be reduced from fifty cents to twenty-five cents per word. So much for this fresh competition. The company to which the public is indebted for this reduction in transatlantic telegraph rates was organized three years ago with a capital of five million dollars. Its line extends from the Irish coast to Rye Beach, New Hampshire. In the prosecution of this enterprise the company encountered many serious obstacles. The old companies have the exclusive right to land cables in Newfoundland so the new company was denied the privilege and sought a landing elsewhere. There was also the insuperable difficulty of securing the services of the cable ship Great Eastern as the other companies controlled it. The new company was forced to construct a steamship of its own. The

cable was divided into three sections - one stretching out from the Irish coast, one from America and the middle or connecting section, each of which was as much as the newly constructed Faraday could manage at one time. The company has sunk all of its capital - literally sunk it in the sea. Those who patronize ocean cables will not forget that to this line is due the fact that rates have been reduced. Unless this wire, like the French line, is bought up by the other older companies, the reduction is likely to remain permanent.

A lobster was recently shipped from Eastport, Maine, which weighed nineteen pounds and measured three feet six inches long and eight inches across.

October 8, 1875

An Immense Fortune - Isaac M. Singer the sewing machine man, has left a fortune of nineteen million dollars. During the last twenty five years of his life he spent a great deal of money but he made a great deal more. The magnificence of his estate forms a striking contrast to the poverty and privation in which he began. At one time he had only sixpence left in the world. After much deliberation he bought himself a dinner of pork and beans, and with the vigor derived from this nourishing repast he went on to accumulate the nineteen millions he has left to his heirs.

Jerome B. Burdick of this village has raised his new blacksmith shop, is now covering the frame and expects to soon have it in running order.

Base Ball - The Creepers of St. Johnsbury and the Caledonias of Danville will play a match in Danville on Saturday afternoon of the present week. The Caledonias now stand as the champion club of the county and the St. Johnsbury boys are not disposed to acknowledge the fact without another contest.

October 15, 1875

Mortuary - Mrs. Minora R. Cook died at her parents' residence on Friday of last week. She was the widow of the late Albert M. Cook of St. Johnsbury who died last spring. Mrs. Cook has quickly followed her husband to the grave as a result of the fell destroyer, pulmonary consumption. She was an affectionate wife, a kind mother and beloved by all of her relatives and friends. Her age was forty years and two months. She leaves but one child, a daughter of about 12, having buried in years past two children, a son and a daughter.

Had the reporter from the Boston Globe been present last week and seen the drunkenness on the fairground he might have written a different story. St. Johnsbury is a model town, but perfection does not dwell there - not yet.

Adv. 500,000 acres of Michigan Lands For Sale. The lands of the Jackson, Lansing & Saginaw Railroad are now offered for sale. They are situated along its railroad and contain large tracts of farming and prairie lands. These include some of the most fertile and well watered hardwood lands in the state. They are timbered mainly

with hard maple and beech; soil black, sandy and include springs of the purest water. Michigan is one of the least indebted and most prosperous states in the Union and its farmers have a greater variety of crops and resources than any western state. For maps, circulars and further information address O. M. Barns, Land Commissioner, Lansing, Mich.

October 22, 1875

Scale Manufacturer - One hundred and seventy-five hay scales were manufactured at the scale works in the week ending October 9, an average of one each twenty minutes of the working hours. These represent a total capacity of 649 tons. In the same week there were shipped from the factory 13 car loads of scales, amounting to 140 tons weight or nearly 11 tons per car.

The proposed California excursion from St. Johnsbury and this section has burst owing to a failure in the railroad arrangements for making the journey.

Last Sunday morning the ground was covered with snow, most of it disappearing before night, but it has been cold enough ever since for another heavy snow storm.

An ovarian tumor weighing eighteen pounds was taken from Mrs. Solomon Buckminster of Granby last week Wednesday. It filled a ten quart pail. The operation was performed by Dr. Folsom, assisted by Bullard and Johnson. The patient is doing well.

October 29, 1875

The noted Vermont wrestler, John MacMahon, has defeated another Californian, Richard Whalen, in a match for the championship of America and \$2,000. John is getting rich on the Pacific coast.

Walden Fire - There seems to be some difference of opinion as to whether the recent destruction of Mr. Rufus Whipple's barn by fire was caused by tramps or not. Fire was discovered and extinguished in the same building in the forenoon. After the excitement of the barn burning had somewhat subsided, fire was discovered in a sink in the house. Nothing was burnt but paper saturated with kerosene which must have been placed there for that express purpose.

Montpelier - The new Pavilion Hotel at Montpelier is fast approaching completion. The balconies upon the front and side of this building make a handsome appearance. The hotel will be furnished throughout in the best manner and the capital city of the state can shortly boast of as fine a public house as there can be found in New England.

Two women of bad repute were recently tarred and feathered in Vergennes.

Singing School - The committee has made arrangements with Prof. B.F. Rix to open a singing school in this village, the first of November. The term will comprise of 25 lessons. All desiring to avail themselves of the opportunity will do well to get their tickets in season. Price \$1 for the term is cheap enough.

THE North Star MONTHLY

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Letters to the Editor:

(Continued from Page 2)

and although I doubt I could find a Fenton pot, there may be others that are equally as interesting. I live more than 2,000 miles from Danville, but your paper brings Vermont right into my house each month, and for that I thank you.

Mark Gelber
Santa Fe, NM

John Downs & L.L. Bean

Dear North Star,

John Downs' [August 2006] article was especially interesting to me as I'm a fanatic when it comes to "Buying American."

I'll be interested to learn if he ever receives a reply from L. L. Bean about a separate catalogue for

U.S.-made products. I'm afraid they wouldn't have enough to fill one page. Last year I took the time to go through an L. L. Bean catalogue and one from Lands End, and I found only one product in each that was made in this country: socks. Frustrating isn't it?

Hoping you keep writing articles on this subject.

Lori Bussing
Castleton, VT

Cabbage Man

Dear North Star,

Virginia Downs' [September 2006] article on Curt Sargent, the Cabbage Man was excellent. He is a regular at the West Burke Pilgrim Manor Senior Meal Site. We would love to have you join us some time.

Linda Britt
West Burke, VT

(Continued on Page 5)

Are We Prepared

(Continued from Page 2)

For the estimated 6 to 8 week duration of an influenza outbreak in any one community, each of us may have to cope with caring for a sick family member confined to home, limited access to shopping, makeshift home schooling, work disruptions or layoffs. The Center for Disease Control and Prevention provides guidance on how individuals can prepare for an influenza pandemic.

(www.pandemicflu.gov)

I am aware of the arguments that an influenza pandemic is not a matter of if but of when. Nevertheless, I worry about a pandemic influenza outbreak only a bit more than I do about other "not if but when" events such as a catastrophic volcanic explosion in the Yellowstone region or an asteroid collision with Earth. The ambiguous probability of a pandemic is not sufficient justification for either fatalism or passive hope. We all need to give some thought to our individual preparation and response to such a major calamity.

Tim Tanner

NOTICE TO DANVILLE TAXPAYERS

Town of Danville taxes are due and payable on or before October 25, 2006. If not paid by that date, an 8% penalty plus 1% per month interest will be charged by the Delinquent Tax Collector. Taxes must be in the hands of the Treasurer on due date or bear a **LEGIBLE** postmark date of no later than October 25, 2006. Postdated checks are not accepted.

Office Hours: 8 a.m. - 4 p.m. Monday - Friday
Office will be open until 6 p.m. on Monday, October 25.

VIRGINIA W. MORSE, Treasurer

A Time for Principle above Politics

You can understand how happy this liberal Democrat is to be able to write enthusiastically about prominent Republican senators who, as of September 20 when this column goes to the publisher, publicly oppose the Bush-Cheney cabal. The dispute involves basic rights for terrorists in a trial and provisions of the Geneva Convention established for humane treatment of war prisoners.

There have been too many times in recent years when the Republican-dominated Congress has rolled over and done whatever the president asked, regardless of the consequences domestic or international. The president may ultimately prevail in this squabble, which perhaps will have worked itself out before this column is published; but he has already begun to make concessions to appease the senators, so no one knows. Regardless of the outcome of this confrontation, it is a thorny, important issue that needs to be faced with the future in mind.

The president has admitted what many people have known for months. The CIA has surreptitiously transported presumed-terrorist prisoners to foreign countries for many months, quite probably using, without authority, the air space of several countries while doing so. He asserts that we do not and have not tortured our prisoners, but what other reason would there be to send prisoners abroad, something he wants the CIA to continue to do? And if he really didn't want to use torture, why did he fight so hard to change the Geneva Convention rules that have worked so well for more than 60 years?

A group of these prisoners was brought back to the United States recently to stand trial for their alleged crimes in a court yet to be established. The president has proposed legislation that he is anxious to have enacted before the November 7 election to demonstrate that he is tough on terrorists who threaten our security. Among other things, the proposed legislation would deny terrorists and their lawyers the right to see classified evidence to be used against them, would authorize tougher interrogation techniques and would permit evidence obtained by torture to be used against them.

Republican Senators John McCain of Arizona (a likely presidential candidate), Armed Services Committee Chairman Senator John Warner of Virginia and Senators Lindsey Graham of South Carolina and Susan Collins of Maine were the first Republicans to oppose the president. With the help and support of the Democrats on the Armed Services Committee, a measure has been sent to the Senate floor that would let suspects and their lawyers see evidence against them and would bar using statements obtained through torture or coercion.

Former Secretary of State and Chairman of the Joint Chiefs of Staff, four-star General Colin Powell wrote in a letter to McCain that they must not adopt the president's proposal. "The world is beginning to doubt the moral basis of our fight against terrorism." Of course the president denies this is happening despite overwhelming evidence to the contrary.

From this lawyer's point of view, a critical consideration is the effect our treatment of prisoners in our custody today will have in the future on treatment of our military personnel when they become prisoners. Why would they be treated any differently? Another fact that the president seems to be ignoring is that torture really doesn't work in the long run. McCain, a five-year prisoner of the Viet Cong, takes that position.

An unusual political scenario is developing. The president went to the Capitol to sell his legislation, and the former Secretary of State strongly and publicly protested Bush's attempt to amend Common Article 3 of the Geneva Convention. The president argued that it is too vague and that he was only seeking "legal clarity" so that Americans interrogating terrorist suspects would not be vulnerable to charges of mistreatment. He has backed away from insisting on this change.

In a September 15 editorial, the *Washington Post* condemned the plan: "President Bush rarely visits Congress. So it was a measure of his painfully skewed priorities that Mr. Bush made the unaccustomed trip yesterday to seek legislative permission for the CIA to make people disappear into secret prisons and have information extracted from them by means he dare not describe."

Referring to the criticisms and doubts expressed by Colin Powell, the *Post* said, "The doubts of which Mr. Powell spoke are impeding the U.S. war effort. A president who lobbies for torture feeds those doubts even if, as we hope, Congress denies him his request."

With the 2006 mid-term elections only seven weeks away, Democrats and Republicans are obsessed with the issue of which party can best protect our security. No one expected that at this stage of the campaign the fight would involve only Republicans publicly fighting among themselves, with Democrats sitting quietly on the sidelines enjoying this unusual spectacle. The Republicans will doubtless make security of the country the dominant issue in the 2006 election, and the problems discussed here should be an important part of it.

Often the most important concern of representatives and senators is the need to get re-elected. Perhaps the 64-dollar question in this campaign will turn out to be: with the elections of 2006 and 2008 ahead, this skirmish was the beginning of a Congressional rebellion against the ideologically conservative proposals of a lame-duck president. The country would be better for it.

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Women, the Crescent and the Cross

When I first began writing for publication I asked a fellow writer for advice. "What should I write about?" I knew I had to write about things that interested or excited me, but would they be appropriate? He said, "Oh, things about women and families, stuff you know about!" Well that was not entirely what I had in mind and I have written about many different things. But, increasingly, I find that there are subjects with which we women must be concerned. I am not a wild-eyed feminist, nor a bra burner, (can't afford to waste the money to do that), but there are things that get me rattled. Recently there have been issues that caught my attention, and made me think about the influence of fundamentalist religion, both Christian and Islam, on the lives of women.

An article in the July 16, 2006 Sunday *New York Times*, entitled How to Avoid Honor Killing in Turkey? Honor Suicide! gave new meaning to the phrase, "My father will kill me!" Many mothers will probably have heard this phrase uttered dramatically by teenage daughters and their friends. In some parts of the fundamental Islamic world, however, this phrase has real meaning and could also include, "my brother, my uncles and any other male relatives." In such places the simplest of feminine acts, such as dating a boy, wearing a short skirt or jeans, or just wanting to go to the movies are considered damaging to the family honor, punishable by death by a male relative, or by mandatory suicide. A dishonored woman is often coerced into the suicide alternative to protect male family members from the prosecution that could result from killing her. According to the United Nations, 5000 women worldwide are thought to die each year by honor killing or suicide, most of them in the Middle East.

According to an article in the *Australian Sunday Times*, the Department for the Promotion of Virtue and the Prevention of Vice is being reinstated in Afghanistan. This organization, which was so powerful during the Taliban regime, prevented women from doing almost anything outside the home. Supposedly the new organization, though it has the same name as before, will merely promote morality in society, but Afghan women are concerned and apprehensive. In the past, women were beaten for wearing lipstick, white shoes, heels that click or going outside without a male family escort. They were also prevented from home schooling their daughters, working outside the home and even begging. For many widows this latter proscription meant a life of abject poverty.

In the United States with an increasing fundamentalist Christian influence, we also are adopting stricter laws to control women's reproductive lives and their health. The case of Andrea Yates, the Texas mother who drowned her five children while suffering from severe postpartum psychosis, highlights just how little any of us really know about women's emotional and physical needs. For this reason I find it difficult to understand why men should play such a major role in framing legislation that governs the reproductive lives of women, such as laws controlling the availability of birth control drugs or abortions for pregnant teens. Currently much of this legislation is debated in such paternalistic terms that women of all ages are portrayed as either gullible or sinful. The few voices of reason, such as those of Senators Olympia Snow and Susan Collins of Maine, and Senator Frank Lautenberg of New Jersey, are drowned out by the punitive, conservative majority.

As a mother and grandmother of girls I want to see women control their bodies and their health. All women should be educated about their bodies from an early age. They need to know how these amazing, living entities work, how to care for them, protect them and use them wisely. This can only happen in a society that respects women as intelligent beings, capable of deciding for themselves how to lead responsible lives that are physically, emotionally and intellectually fulfilling.

As adult women today, we must be alert and not let our rights disappear. Others before us have fought and suffered for these rights that, once lost, will be difficult to regain. Even though we may not want to exercise some of them for ourselves, there are many women for whom they are a matter of life and death. Compassion, not judgmental paternalism, is what is needed. We also need to help and encourage women all over the world as they struggle for what we take for granted.

Isobel P. Swartz

Letters to the Editor:

Wiley House

Dear North Star,

I wanted to write and thank you

for the [August 2006] article on the Wiley House. First of all, it was interesting and well-written, but I also appreciated the look at New Hampshire. For a lot of us in northern New Hampshire and the Northeast Kingdom, we have more of a connection with each other

than we do with the rest of our respective states. I read the Vermont articles with great enjoyment and hope to see more about New Hampshire as well.

Nancy Cuddihy
Bethlehem, NH

Letters to the Editor:

Letter from Home

Dear North Star,

Each month when your "letter from home" arrives I think I'll write and tell you how much I enjoy it; finally here it is.

So many articles bring back memories. The one about country schools ... as you see in the snapshot [below] I went to the Aiken School in Barnet. Our teacher, Mrs. Darling, boarded with families, she was so good to us. In 1932 the school was closed because there would have been only five pupils. I went to the village school in McIndoe Falls. My brother, Edward, went to McIndoes Academy. We drove from home with horse and buggy, leaving the horse in our grandfather's barn.

Letters to you from other readers often bring special memories. The one from Olive Cheney, a long time friend who is also in the snapshot, wrote of Dr. Martin Paulsen being the doctor who delivered her early in his practice. We had Dr. Paulsen as our family doctor when we lived in Danville. It was close to the end of his many years of prac-

tice.

I especially enjoy the articles that Lorna Quimby writes of life on the farm. Many of our experiences were similar.

Your August issue had so much of special interest. When I was about 12 I went to the Roy Brothers Croquet Factory with my friend Katherine Blake, whose mother was one of the women who worked there painting croquet balls and mallets. That was scary to me as the great belts and flywheels that turned from the waterpower were traveling at great speed. I agree with Duncan McLaren that it was a noisy place.

Another special item was about the building called the Caplis Block. I lived there in one of the apartments for three years. It was a handy location. For several years quite a bit of space there was used as an office for the watershed program that operated through North Danville and the Sleepers River. The program served a special purpose employing people, engineers and college students. An article about that project would be well worthwhile.

It is so good to see the names of so many of our longtime friends. Thank you.

Marjorie Crane Hunter
St. Albans, VT



Photo Courtesy of Marjorie Crane Hunter

In 1928, the Aiken School in Barnet had Cassie Darling as teacher (rear) and students (L-R) John Crane, Edythe Bogie, Carlot Bogie, Marjorie Crane, Olive Cheney, Robert Cheney and Edward Crane.

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Horses teach things that are hard to teach any other way

(Continued from Page 1)

eyes. We are learning each other's habits, and I think this will be a great place for their retirement."

"These are the kind of people you invite to dinner and they help with the dishes."

Thomas says they eat 40-50 pounds of hay every day from September to May and 8-10 pounds of grain daily when they are working. He figures a team like this would cost about \$3,000 a year to keep, but he does much of that work himself. Thomas does veterinary work, and he's a certified journeyman farrier. He repairs harnesses, and he is not afraid to be their massage therapist or horse psychologist when they need one. "I treat them like Olympic athletes," he says. "I

want them to be fed, happy and calm."

But Rex and Susie have more to do than stand around and look good on the campus of a college, which boasts about its experiential learning and programs in conservation ecology and sustainable agriculture.

Thomas offers a sequence of three courses: 1. horse care, 2. basic draft horse management with single horse skills and 3. draft horse management with single horses and with a team in a woodlot and on the College's working farm. In these courses, Thomas says, Sterling students get the opportunity to learn the craft of working with horses in harness as well as experience an alternative power source for work on the farm and in the forest.

It's a practical skill in a literal sense, but Thomas likes to say the metaphorical levels are just as important. "Horses teach things that are hard to teach any other way. You walk up to Rex, who weighs over a ton, and it's not something you do casually. It's humbling to some, exciting to



Photos By: North Star Monthly

Rick Thomas is the primary instructor and the onsite veterinarian, massage therapist and horse psychologist for Sterling College Percherons Susie and Rex. "I treat them like Olympic athletes," he says. "I want them to be fed, happy and calm."

others and frightening to most."

And there is an important historical connection that Rex and Susie provide as well. Thomas says, "We have students from cities and the suburbs who are pretty far removed from horse-powered farming. Even Vermonters are forgetting that we live in a working landscape. It wasn't all that long ago that horsepower was the primary source of mechanical power on the farm and the highway. If we don't make an effort to keep that craft alive it will be forgotten and gone."

"My goal," Thomas says, "is to teach these students how to work with horses. I write the objectives, and they put it together based upon their own interests and individual educational objectives. When we're finished I hand them the lines, and they walk away. They have learned valuable and powerful lessons, and I trust them. Some will use those skills in jobs or on homesteads or farms. Others will simply under-

stand that they started and finished something substantial that at first they thought was impossible."

Like most of the Sterling faculty, Rick Thomas is a natural teacher and articulate about it, as well. "I always look forward to going into classes, and I'm bummed when they are over, but my bigger goal is to make more of Rex and Susie than their function in the classroom. I can imagine them having a much bigger part in the great scheme of things at the College.

"We have a working farm here and a commitment to sustainable agriculture. They can, and I'm sure they want, to give more to this campus than we understand. I can see them leading the way with logging and woodlot management in the fall, sugaring and plowing the land in the spring and getting in the hay through the summer."

Thomas says, "I want my students to see that making a living with horses is hard, but it's possi-

ble, and there is a side to it that is nothing short of beautiful. Behind a horse you are much closer to the land than you are in the airconditioned cab of a tractor, and there is nothing like the sound of the moldboard on the horsedrawn plow turning the earth in the spring. It's magical."

Thomas sees the time as being right for that vision. "We have the necessary ingredients. It's like the perfect storm. We have Will Wooten, a farm-aware president; we have Mitch Hunt, a farm manager who is a farm educator and he loves what he does; and we have a draft horse manager who is passionate about horses. Now that we have our own team of horses there are a lot of parts to the system coming together. Susie is going to teach an awful lot of students how to drive, and Rex is going to pull a lot of logs. They make the farm complete. Someone once said that every farm needs a team, and this is not a bad farm for a team to be on." ★



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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.

It Was Just About the Strangest Thing That Ever Happened in East Adamant

(Continued from Page 1)

maple leaves, being a little thinner, let a special stained-glass glow down to the understory, but at a distance, the reds and golds look much the same as what you'd see on Cheaha Mountain, behind my home.

"I had my mail sent general delivery to East Adamant, Vermont, and discovered when I got there that the Post Office occupied one corner of the town's only grocery/hardware store/liquor store and the unofficial town hall. I was surprised to find such a podunk place with more customers than a blue-light special at K-Mart.

"I asked one of the natives what was going on. He said 'Sam's coming.'

"When I inquired 'Who is Sam?' I was surprised to find the answer taking me back to within 20 miles or so of Anniston."

[Crayon and I had worked together long enough for him to

get a pretty good imitation of my Northeast Kingdom accent so he continued his story as narrated by the Vermonter.]

"Sam was from Alabama. He and his wife had a fallin' out, so being in not too good a frame of mind, he shoved off for the most distant place he could think of, taking a few dollars and a trade he'd learned doin' the interiors of new big rig trucks. He may have been headed for Quebec, but his car died and he ended up in East Adamant, throwing his meager resources into an automobile reupholstering business. Bad idea. In the winter the road salt eats through the floor pans and quarter panels before the smell is out of the vinyl interior. His business went belly up soon after he'd done the Lincolns and Caddies of the summer people. When winter wind started blowin' in from Canada, old Sam longed more and more to be back in a warmer climate.

Except for the couple a months we call summer, I never saw Sam but what he was shiverin'. He didn't complain, just went on doing whatever he could find for work.

"But as far as getting back to Alabama, Sam was trapped. Ayuh, winter after winter we tried to get him out snowmobilin', but he'd rather be here in the store, sittin' around the stove tellin' folks about turkey huntin' in the Talladega Mountains. He was a lot like us; Close enough to poverty to enjoy simple pleasures and not looking for the government to protect him by tellin' him how to live.

"A thought came to me, and I said 'Wait, you keep talking about this guy in the past tense. Where's he been?'

"My Vermont narrator grinned and replied. 'Well, dead, partly. You see, Sam took sick in what the doctor said was sort of a serious way, so we took up a

collection and bought him a second-hand car and gave him a few dollars for gas and tried to send him back to the home he loved so well. Apparently, the car gave out and Sam gave up the ghost in some place called Soddy Daisy, Tennessee. The good folks down there read the Vermont vehicle registration, had him cremated, and sent him up here, Parcel Post. He'll be in the mail from White River Junction today.'

respect for the dead, so I was taken aback by this callous display. Still, I couldn't resist picking up the package. It seemed to be vibrating, kind of in waves, the way a person shivers when he's cold through to the bones. Maybe it was just my nervousness, but when I snuck a quick listen at the package I thought I could hear the remains shuffling around inside like a bunch of Mexican jumping beans.

"The Postmaster looked up. 'Oh, don't worry about him' he said. 'The boys are coming back with a diamond saw. We're going to plant him in the concrete under the stove. He'll stop shakin' after awhile. Always did,' he said. 'Do you want your mail?'"

So that was Geoffrey Crayon's story. Adamant is a tiny settlement outside of Montpelier at the foot of the Worcester Mountains, but as far as I know there is no East Adamant. However, I can think of many small towns that at the time of the story had just the kind of store and gathering place that Crayon describes. I suppose he changed the setting to protect the sensibilities of the folks in the community where it really did take place. ★

Except for the couple a months we call summer, I never saw Sam but what he was shiverin'.

"And here he is," said the Postmaster flinging a box out onto the table near the stove.

"One of the locals picked up the box and held it close to his ear. 'Yup, it's Sam; He shakes,' he announced. The others laughed and gradually filed out to their daily lives.

"You know that I come from a tradition that shows a lot more

Illegal Trash Burners Will Get Tickets

Burning trash is not only harmful and illegal but it is getting more expensive. Vermont and its municipalities now have the power to issue tickets and fine violators up to \$500 for illegal trash burning. Violations include burning trash outdoors in piles or burn barrels or in woodstoves or enclosed incinerators.

The Vermont Department of Environmental Conservation is sending information to the towns

as assistance in the enforcement of the new state law that provides for a penalty of up to \$500, community roadside cleanup and the loss of hunting and/or fishing licenses for one year if the penalty is not paid.

"The goal of our 'Don't Burn Vermont' outreach program is to educate Vermonters about the harmful effects of trash burning," says Jeffrey Wennberg, environmental conservation commissioner. "People need to realize that burning trash is harmful and illegal. When we can get that word out, we know most people will obey the law. But if they don't, we have additional regulatory tools for enforcement."

Burning trash sends harmful pollutants into the air and is especially toxic for children, the elderly and people with asthma or other lung diseases. Under the

new law, enforcement may be brought by duly authorized officials of municipalities or solid waste management districts, environmental enforcement officers employed by the Agency of Natural Resources or by an authorized law enforcement officer.

"This law applies only to burning trash and not yard waste," says Wennberg. "It applies to treated wood, plastics, newspapers, electronic products, garbage, cardboard, fabrics, tires and the like. Most Vermonters dispose of their household trash properly. For the few that still burn trash illegally, we expect the new enforcement powers to help close the gap."

For more information the public can go to www.dontburnvt.org or contact Philip Etter in the State's Air Pollution Control Division ★ (02)




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Vermont Looks for a Good Apple Crop This Year

The chill of fall means it's time for apples. Apple season has arrived in Vermont, and the fruit is looking good. "We've been talking to producers throughout the state," Vermont Agency of Agriculture Marketing Specialist Steve Justis says. "For the most part, they are saying the apples are clean, free of pest damage, with good color and quality."

Despite weather related losses of up to 30% in northern areas of the state, overall apple production in Vermont should increase this year over last. Rain that hurt pollination in some areas came at a more opportune time in others, and the result is large fruit. Early estimates put the Vermont crop this year at 800,000 bushels. The increase bucks the trend for New England, which should see an overall drop in production, largely due to development pressures in southern New England, where orchards have been sacrificed in favor of development.

That drop in production in the Northeast should help Vermont farmers, as fewer apples in the region mean more demand for apples on Vermont trees. Growers are seeing increases of 10-30% in the amount of money paid for their fruit.

Justis says, "There is plenty of fruit. It looks great, has good size, and as always, is packed with flavor."

Vermont has about 40 apple producers, who sell retail and wholesale to customers around the country. Those sales generate more than \$12-million dollars for the state's economy, as well as an additional \$7-million dollars in value added apple products like pies and cider. ★

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Trick or Treat?



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Come to the Table

Denise Brown



Seven years ago, after no small unhappiness in Connecticut, I moved myself and my three children to the Northeast Kingdom. We bought a great old house, which, like our lives, was in need of repair. Here, I was sure, we could begin again. I cooked and wrote and occasionally planted something in the garden, which managed to survive my chaotic supervision. The kids made friends, acquired too many house cats, did well in school, and before I knew it, they grew into teenagers with full lives of their own.

It's an insight that seems to reach a critical mass and doing so screams out for a change of strategy.

It occurred to me that if I didn't want to spend the rest of my life, once the kids were gone, with nothing but furry creatures for company, I should probably try to go out on an actual date. At least, I knew I should start looking at résumés.

Like all savvy businesswomen, I advertised - online, word of mouth, networking - seeking requests for proposals, so to speak. Early results of the campaign were encouraging. Not that a floodgate opened and a glut of eager applicants fell at my feet, mind you, but a few intriguing portfolios crossed my desk. Several from younger men.

Dating the "younger man" seems to be something of a rite of passage among my contemporaries. There are festively illustrated feature articles about it in the glossy magazines for "mature women," juxtaposed with helpful pieces on hormone replacement, Spandex undergarments for containing wayward thighs, and financial planning for a secure retirement.

The younger man, it seems, is

a woman's best new accessory for the little black dress.

While I admit that the 6' 3" former bouncer weakened my better judgment, if only for one date, I wisely declined the dinner invitation from the web designer in his 20's who seemed not to care that I was old enough to be his favorite aunt. Flattering as it might have been, there's a limit to how foolish I'm willing to appear in public. But I'd met a 30-something man at a conference who seemed a possible candidate for something more than a movie pal, so we made plans.

He said he sold filtration and distillation equipment to pharmaceutical companies. Which I supposed was a fancy way of saying he was a rubber tubing salesman. But he was attractive, sort of a Lance Armstrong meets J. Crew type - worth a try, I thought, though I much prefer your beefier, less pretentious variety of male. And our phone conversations were both bright and cheerful, which had its decided charm to a woman who had, for many years, been neither.

He appeared at my door in an outfit more carefully contrived than my own. I had no idea a man could make such a fashion statement with his socks.

We spent a pleasant enough rainy day together exploring the Northeast Kingdom. He earned a few points allowing me to tug him into an antique store, but as the afternoon wore on, I'd begun to doubt we'd ever be dance partners on "Soul Train."

That suspicion was confirmed over drinks before dinner. Out poured the sorry story of Women Who Had Done Him Wrong. There were the two ex-wives from the inner circles of hell. The flaky ex-girlfriend whose antics I cannot report in a family newspaper. A veritable litany of destructive divas and tumultuous tempresses.

I signed up for this? I

thought.

But what really killed our chances was our incompatible food vocabularies.

"This salad dressing is awesome!" he said to me about the drizzle of aged balsamic vinegar and heady olive oil on the simple plate of baby greens and sweet red onion set before him.

I sighed. The situation was hopeless. "No, dear boy," I wanted to say. "Your salad dressing is not awesome. God is awesome. The Grand Canyon, the Great Nebula in Orion - also awesome. Your salad dressing - darned good, maybe, but not awesome."

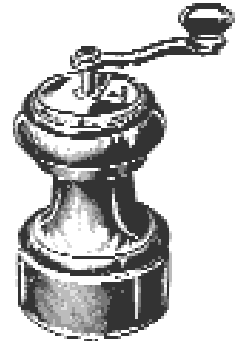
Alas, another budding relationship crashed and burned over a failure to communicate. After dessert, we bid each other a platonic goodnight, and that was that.

Perhaps I was too rash. I

don't suppose irreconcilable differences over salad dressing send most folks to couples' therapy. Perhaps I should have shown more interest in autoclavable PVC and tensile strength.

No. I'll go with my gut on this one. I made the right call.

Had I corrected his first course phraseology, how long would it have been before I started cutting up his meat for him?



The younger man, it seems, is a woman's best new accessory for the little black dress.

With my children charging toward adulthood, I realized I was becoming obsolete. Which is of course a parent's job - to bring up kids who, for the most part, don't really need them. But

Rather Nice Balsamic Vinaigrette

Balsamic vinegars vary considerably in cost, body and richness, so do small scale experiments before committing to a batch. Try half balsamic, half lighter vinegar or lemon juice for the blend if you prefer; also, a touch of mustard will add great flavor while emulsifying the dressing. Don't be stingy with salt and freshly cracked black pepper. And aesthetically, steer away from iceberg lettuce. Chocolate-hued vinaigrette on top of pale green leaves is just sad.

- 2 Tablespoons extra virgin olive oil
- 1 Tablespoon balsamic vinegar
- 2 Tablespoons lemon juice
- 1 clove minced garlic
- 1 teaspoon sugar
- One half teaspoon Dijon mustard
- Salt and Cracked black pepper to taste

Whisk all ingredients together in a small bowl. Yields enough to dress salad for two.

Many vinaigrette recipes stress a 3-to-1 or even greater oil-to-vinegar ratio. I like a lighter dressing. The extra lemon juice carries the richness of the balsamic vinegar through the salad while allowing less oil to be used as well. If you're a traditionalist, start with 2 teaspoons of lemon juice. Taste and amend as desired.

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\$ Follow the Money

by Rachel Siegel

“Hitting Too Close to Home”

We are witnessing the bursting of a bubble. The debate about whether the lofty ascent in real estate values was market or mania has been put to rest. In true bubble-like fashion, what a falling off is there: so far this year, the number of existing homes sold nationally is down 11.2% (over last year), the median home price is less in every region except the South, and the inventory of unsold homes is up 3.2%. In the Northeast (including hot markets like Boston and New York), median home prices are down 2.1% and the number of homes sold is down 12.5%. Given that the inventory of homes on the market is at a 13-year high and rising, there's further yet for this market to fall.

In the five years ending with 2005, the average home price in

the U.S. rose by 58% as investors, spooked by the bursting of the stock market bubble in 2000 and encouraged by historically low interest rates and eager lenders, poured money into real estate. Sales of homes and second homes soared. As prices rose with the increase in demand, builders and developers accelerated building. Many who otherwise might not have sold saw it as an opportune time to cash in and put their homes on the market. Supply increased.

Perhaps prices - or interest rates - eventually got too high, but demand began to slow. Those who didn't have to buy elected to wait for a better price. Rising interest rates (which happened for lots of reasons) made for fewer financing choices, and, since the real estate market is dependent on financing, demand dropped even more. As market prices leveled

off (as demand dropped), speculators put properties on the market to cash out before prices fell too far. Now there is more supply than demand, and prices are dropping faster.

If classic economic theory plays out well, eventually prices will go low enough so that those who don't have to sell will elect to wait for a better price, and developers will slow building, and supply will drop back to the level of demand, and prices will stabilize at a happy equilibrium. The only question about the fall is: how far, how fast, and how will it affect our economy and us?

It's tough to predict how far and how fast the market will slump. Unlike other downturns in the housing market, this one is not accompanied by rising unemployment or a significant slowdown in the economy or even by high interest rates, which are up from their recent lows, but certainly nowhere near as high as can be (and have been). This is seemingly a true correction: prices moving to more "realistic" levels after being driven to unsustainable heights.

Some of the effects of this correction on our economy are predictable. New home building will fall off its current pace, since we now have an oversupply (relative to demand) of housing stock. Demand for construction workers, the fastest growing segment of employment last year, will be less. Demand for building materials will also fall off, and so commodities prices will drop, unless offset by demand overseas.

As home values drop, homeowners will find themselves facing higher interest rates with less equity to borrow against, so home equity loans and second mortgages will stop being a way to maintain living standards in the face of stagnant wages. There will be a cut back in consumer spending, particularly on home improvements, which will seem like a losing investment.

Some homeowners, especially those who used "innovative" financing techniques - little or no down payment, or adjustable rates mortgages, for example - popular at the height of the boom, will find themselves with little or even negative equity in their homes, and will be forced to pony up more cash or to refinance at rates that may no longer be affordable. As the number of foreclosures or forced sales grows, even more housing stock will be put onto the market, prolonging the correction phase of

the cycle.

If there is a silver lining, per-

If there is a silver lining, perhaps it is that we will remember to see our house as our home, rather than as a speculative investment.

haps it is that we will remember to see our house as our home, rather than as a speculative investment. Yes, it is the biggest investment most of us ever make, and a classic way to build equity value - wealth - if affordably financed. Like any other investment, however, it is subject to the changing forces of supply and demand; values can fall as surely as values can rise.

In case we had forgotten, now we know.

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.

Can You Work Too Hard?

VAN PARKER

A recent survey shows the average adult in the United States takes 10 vacation days each year. By contrast, the figure in Italy is 30 days and in France it's 25. People in other European countries take slightly less than the Italians and the French, but none take as few vacation days as Americans.

I wonder if we Americans are too hooked on hard work.

People in our country appear to be working longer hours, sometimes at two and even three jobs. Some do so out of necessity to make ends meet. Others, who knows? Maybe they just like to work or they wouldn't know what to do if they weren't so busy.

I must confess two things. One is that I don't work that hard. While in the ministry I preached regularly, called, had weddings and funerals, went to lots of meetings, helped raise money and did all those things

that ministers do. It was a challenge, and it was work but, in another sense, it wasn't any more than a lot of other people do in their jobs. Now, I'm retired, and I keep about as busy as I want. However, in any contest of busyness I would lose hands down.

The other confession is that I really admire people who work hard. Farmers all work hard. Cows always have to be milked. Fields need to be maintained, and repairs have to be made if the property is to be kept up. Teachers work hard. So do the folks that maintain the roads, work two jobs, take care of grandchildren, raise a family.

Having said all this though, I wonder if we Americans are too hooked on hard work. Would we be lesser people if we didn't work quite as hard? Can we have fun even while we're working hard? If so, does that still qualify as work or does work have to be something you don't enjoy?

Some time ago, several years before retiring, I was with a group visiting a very unusual church in Washington D.C. The minister, whose name is Gordon Cosby, is now about 90 years old and still working. At the time he was perhaps 70. In a brief introduction, he said he had been

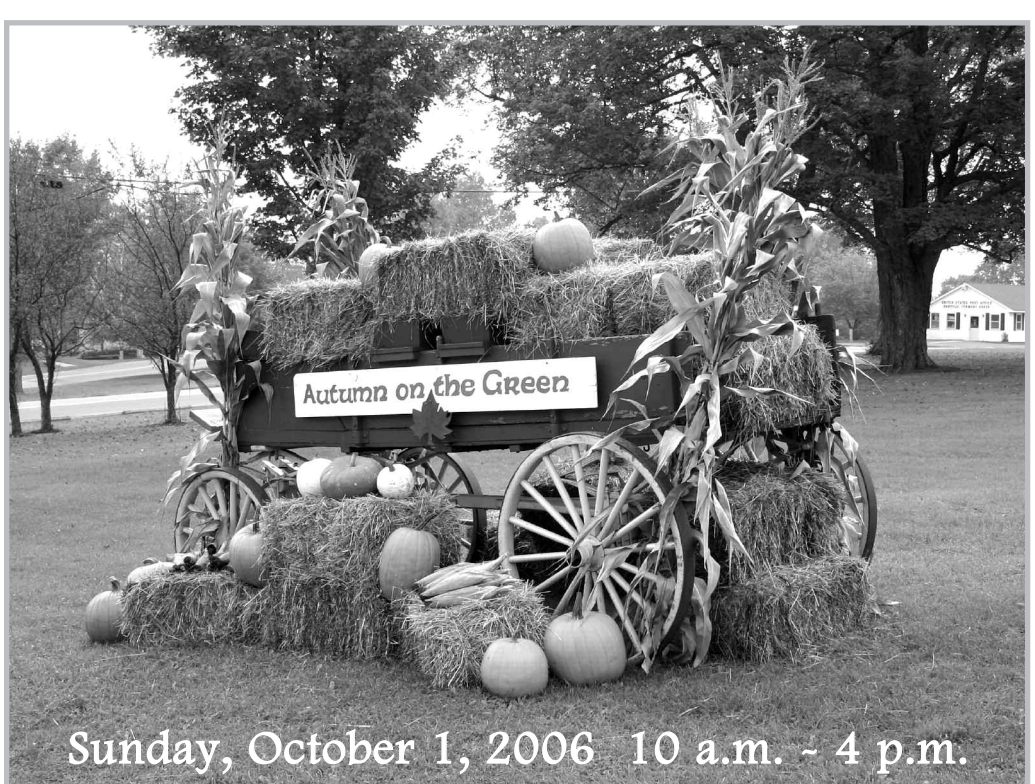
"hanging around" that church for about 40 years. Sounded like he'd been lounging around the building, instead of fostering a truly creative religious community that has touched people far beyond its borders.

Gordon Cosby is a person who has worked hard, probably all his life, but he doesn't convey the impression that he should have a degree in hard work.

He seems to like what he does. And I don't think he'd feel too restless if he took a day off now and then. ★

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This Small Town Library Does Big Things on a Shoestring

TERRY HOFFER

Small town libraries are no less places of learning than were the Library at Alexandria or the Reading Room at the British Museum. But small town libraries do it on a shoestring.

Colleen Kozlowski says, "We like to think of the Library as the heart of the town, and," she laughs, "with all due respect to the dump, we'd like that title."

The Davies Memorial Library is a quiet but inviting place over the town offices in Lower Waterford. The history of the Library goes back to 1896 when voters at the annual town meeting approved an appropriation of \$25 and thereby made the town eligible for state aid to libraries. The first shipment of books arrived the following August. There were 108 volumes.

Through the years the requirements for state certification have changed, and sometimes Waterford has received state aid for its library and sometimes it has not. Books were kept in private homes and on shelves at the town

schools until 1926 when Mrs. J. W. Davies was named town librarian. Davies envisioned the library as a community center, and she established a public library at the annex of the Rabbit Hill Inn known as the Briar Patch.

By 1938 that space was too small, and Librarian Davies offered a bigger space, 2,000 square feet, across the road in the building, which had been used for many years as a general store. After Davies died in 1952 her daughters donated the building to the town and had the library space remodeled. Ever since the Library has enjoyed free use of the space, and as was envisioned some 80 years ago, the library, bearing the Davies name, is a place of learning and community center - on a shoestring.

Lisa Wood is the library manager. Her position is part time, and a \$10,000 a year budget would seem to suggest a library that is very part time, but as Wood says, this library is not one that fits the norm of small town, small budget libraries. The Davies Memorial Library is open from 8:30 to 5:30 Monday through Friday, from 7:00 a.m. to Noon on Saturdays and on Wednesday evenings until 7:00.

As the only paid staff member, Wood covers some of that schedule herself working 12-hours each week. Until recently the rest of the week was operated on the honor system whereby patrons would enter through the town offices below, climb the winding steps to the library above and check out a



Photo By: North Star Monthly

(L-R) Colleen Kozlowski, Lisa Wood, Leslie Mulcahy and Nancy Brochu, holding her son Carter, are making plans for the 2nd Annual Apres Foliage Festival at the Rabbit Hill Inn. Last year the event, to benefit the Davies Memorial Library in Lower Waterford, was an enormous success.

book, magazine or video by signing their name on a slip at the checkout desk. This year, however, to satisfy the minimum standards of state library accreditation, volunteers have been added to the schedule such that the desk is actively staffed not 12- but 14-hours each week. The rest of the six day a week schedule is still on the honor system, but the library has its accreditation.

Wood's tasks include scheduling and coordinating programs, purchasing books and processing them as they arrive. She opens the mail and coordinates the board of trustees and the volunteer Friends of the Library. She is quick to salute her volunteers. "They are a wonderful group," she says, "who value this place for its position in the community."

Volunteers and Friends of the Library are wonderful, but the cost of reading materials, postage and programs, to say nothing of computers, a telephone and even part-time personnel, keeps creeping

upward. Two years ago, in 2004, the town increased the size of its annual appropriation from \$1,600 to \$5,900, and the Friends realized that two annual book sales weren't going to satisfy their budget and the need for fundraising was serious.

Last year the Friends arranged for a wine tasting at the Rabbit Hill Inn. They had live music and served Vermont wines, Vermont beer and Vermont Artisan cheese. Tickets were \$25, and as Leslie Mulcahy of the Rabbit Hill Inn says, "The result was amazing. It was the biggest community social event we've ever seen, and we had people from Littleton, Bethlehem, Cabot, Marshfield, Burke and from Woodsville. There were 180 tickets sold, and we prepared a thousand hors d'oeuvres. The hors d'oeuvres were gone in an hour and a half, and we were scrambling for more."

Colleen Kozlowski is a Davies Library trustee. She says, "People wanted to see the Inn, and they wanted to be a part of a community social event."

Mulcahy says, "There was a pulse to the village I'd never seen before. People came early and stayed late, and they're asking about it again."

Kozlowski says, "We like to think of the Library as the 'heart of the town,' and," she laughs, "with all due respect to the dump, we'd like that title."

Nancy Brochu is a library patron and young mother. "The Library had a summer reading program and people would always put its activities ahead of going to the beach or whatever. There were 45

children and they read (or were read) over 1,000 books. We planned our summer around it."

Kozlowski hopes to see the Library's outreach expand by delivering books and audio or video materials - sort of like meals on wheels. She hopes to see the collection expand and the programs being organized by Library Manager Lisa Wood continue. There have been craft and computer classes and program ideas to make the Library more desirable for middle and high school students. And that's exactly what's happening. Kozlowski says, "We are so far beyond where we were even five years ago."

The Davies Memorial Library is chipping away at the dump's grip on its title as "heart of the town," and this may be the year for that honor to pass. And this may be the year for you to step forward, taste the epicurean wonders at the Rabbit Hill Inn and support the Lower Waterford Library. And so you ask, "When is the next fundraiser and what and where will it be?"

The 2nd Annual Apres Foliage Festival to benefit the Davies Memorial Library will be at the Rabbit Hill Inn from 3:00 - 5:00 p.m. on Sunday, October 29. This year the event will feature chocolate, pastries, coffees, teas and dessert wines from Vermont. Did I mention chocolates? Limited tickets are available (there will only be 125) by calling (802) 748-4609.

"Last year," Mulcahy says, "the event was a success even before we set it up," and this year's has proven to be so again.

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Walden Hill Journal

ELLEN GOLD

October 1, 2005 - A gentle, pastel sunrise greets the day. Wispy clouds in the east reflect the first rays of the sun. Morning mist hugs the mountains, creating a picture perfect serigraph. Spots of fall color, with gray mist turning pink, complete the view. It was a gorgeous day for Danville's annual "Autumn on the Green." Participating vendors overflowed onto both greens with a barbecue "cook-off" filling the air with mouth-watering smells. The Artists' Symposium from our sister city in Danville, Quebec brought a display of artwork and information about the area. People turned out en masse to enjoy a beautiful fall day. Food vendors and crafts people offered a fun variety for shoppers of all ages, while entertainment from the bandstand kept the crowd in a festive mood.

October 3, 2005 - Color is finally picking up in the hills. We spent the morning in our woods having some downed trees sawed up to add to our winter firewood. Eagle-eyed neighbor Jim spotted an osprey as we were heading back down the road. Fortunately the graceful, large bird made several passes overhead for good viewing. Tonight as we were driving up Walden Hill Road, we got a brief glimpse of an owl flying overhead. The milky way is arcing in a more east to west direction now, rather than its north-south path across the house in the summer sky. The Pleiades have returned to the 10 o'clock sky. A gentle breeze was rustling the leaves. What a treat to be out on such a mild night without the mosquitoes.

October 6, 2005 - Morning fog has grown thicker and moved further up the road. Two days ago, the mist obscured just the highest mountains. Yesterday the mountains were all gone and with them a good part of the valley. This morning I can barely see past the woodpile. Just a ghostly hint of trees appear, then disappear in the mist. Meanwhile, the foliage has burst forth with near peak color in the hills. We took a quick drive to Groton forest for a walk up to Owl's Head and arrived in time for a beautiful sunset over

Groton Pond. A thin line of clouds helped emphasize the drama while still waters of the pond reflected the color and majestic trees bordering the water. The familiar profile of Camels Hump added a perfect finishing focus to the grand view.

October 8, 2005 - Heavy rains have brought a good percentage of the leaves to the ground, adding yet another bit of beauty along the road. Color is plentiful but not the full spectrum of purples to red, orange to gold and finally to yellow and bronze. It seemed like the leaves went from green to subdued orange, then quickly to a dried out yellow. My theory is that the poor sap run last March was indicative of a lower sugar content in the trees this year. Without that sugar, the bright orange of the maples was missing. Swamp maples were their usual deep red, but sugar maples were not as colorful as past falls. We're drying out the chimney a bit and taking out the chill of this damp and dreary day with a small fire. Our first woodstove fire last year was on the evening of October 10, under similar conditions so it looks as though we're right on target.

October 11, 2005 - We're getting a little bit of sunset color which is pretty amazing since we haven't seen the sun for more than five minutes these past five days. It's been rain, rain and more rain. Serious flooding has been a problem south of here in Massachusetts and southern Vermont and New Hampshire.

October 16, 2005 - It's been a soggy ten days with only one day of intermittent sunshine. Today we have the added caution of high wind advisories. The trees are being stripped of what little color they had. Our woodpile is saturated and will need several days of sunshine before we can think of bringing it in.

October 20, 2005 - It looks as though we might have had a light frost last night. There was a very light white coating on the porch and bare parts of the garden. We pulled the husk cherry plants and have them in the garage to see what of the "cherries" we can salvage. There's supposed to be a hard frost tonight and tomorrow. The setting sun is highlighting the light



Photo By: Jeff Gold

"Ten inches of very heavy, wet, wet snow has plastered down the trees."

snow cover on the highest peaks of the White Mountains.

October 21, 2005 - A thick coating of frost, bright blue sky and morning sun; now that looks more like October. Our first hard freeze last year was October 19 so we are on schedule.

October 23, 2005 - I was wondering why it seemed so quiet this morning. One quick look out the window answered my question. A very wet snow covers the ground and continues to fall. In just three days we went from not even a light frost to two nights of hard frost and now snow. A few of the maples retain their orange leaves and have that strange fall-snow look while evergreens are heavily laden, giving a very wintery feel. April 13 is my last 2005 indication of "just a hint of snow flurries this morning." That gave us a full six months of snow-free days, but we've had an abundance of rain, making 2005 the wettest

October in history.

October 26, 2005 - Ten inches of heavy, wet snow plastered down the trees. All four shades are bowed to the ground. We don't have snow tires on our car yet so only made it as far as Kittredge Road last night. We parked in the neighbor's drive and walked the rest of the way home. By 7 p.m. the traffic around Marty's store was down to a crawl, and Walden Hill was worse as the traffic had thinned out. This early snow dump is a combination of moisture from Hurricane Wilma moving up the coast, a nor'easter blowing from Maine and snow moving across from the Dakotas. Hopefully we'll be back to bare ground by the end of the week.

October 29, 2005 - We're finally seeing the sun, but it never got much above 40° today so our snow-cover remains. The White Mountains have donned their winter coats and are aglow

in the pastel, pink sunset. A walk up Walden Hill Road showed that more snow was plastered on the trees at higher elevations. One dead trunk had snow spiraled around it like a soft-serve ice cream cone. Deer had been out under the apple trees, searching for windfalls.

October 30, 2005 - The end of daylight savings time pushed the 7:30 sunrise to 6:30. The bright orange orb now rises just south of Mt. Washington in the sun's slow southern journey. With the dreary weather we've been having, I'll welcome the sun no matter when or where it rises. This whole month of October has looked and felt more like November with a lack of sunshine, record amounts of rain and now an early and substantial snowfall. We're just hoping for a few Indian summer days to bring in the wood and dig out the dahlia bulbs.

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Underway Aboard Old Ironsides

JULIA FICKES

My family and I went to Boston on July 21 and 22. We went because I won a raffle (with hundreds of other people) to take a cruise on Old Ironsides, or the USS Constitution, the oldest commissioned warship afloat. I could bring three guests with me on the cruise. I brought Dad, Michael and David because Mom said they would enjoy it the most. Raffle winners and their families got to take a tour of the Constitution and a "behind the scenes" tour of the maintenance of the ship. We did the tours on the first day and the cruise on the second day of our trip.

We took a tour of the maintenance building. Just before the tour started there was a lightning storm, and they would not let us take the tour until the lightning had almost stopped. When the rain was lighter we went to the maintenance building. The building has three floors. I thought that the first two floors weren't as interesting as the third. The first floor had lots of wood tools, and the second had offices and some historical stuff. The third floor had huge ropes on giant thimbles and the huge sails of the Constitution. I liked the ropes the best because they look like something from a giant's sewing box.

We also toured the ship itself. There were three decks – the spar (top) deck, the gun deck and the berth deck. The spar deck had cannons on it. The gun deck also had cannons but more. Our favorite cannon was known as "Victory or Death." The berth deck was where the sailors slept on hammocks.

On the day of the cruise we got up in the morning at the hotel. We had breakfast and then got in the car and drove to Old Ironsides. We went and got wristbands and then got on the ship. Then the tugboat that was going to pull us came, and after a while the ship started, and we were off.

At first it was exciting but then it was sort of boring. There were lots of Coast Guard boats following us in case of an attack. Then there was a 21-gun salute to Fort Independence. Later on there was a 19-gun salute to the city of Boston. Then, because I was a student winner, I got to keep a cannon shell used in the salutes.



The USS Constitution first put to sea in 1798. Still commissioned, and still the duty station of an active US Navy crew, the square rigged and three-masted ship serves as ambassador to the public and representative of the American sailors and marines who serve the country.

On Saturday, July 22, 100 lucky lottery winners (including Julia Fickes from Peacham) and their families and friends stepped aboard the USS Constitution for a two-hour tug-powered cruise in Boston harbor and 21-gun salute from her cannons. The cruise was offered as part of "Old Ironsides Across the Nation," a program of collaboration between the USS Constitution Museum and the U.S. Navy.

USS Constitution is the oldest commissioned warship afloat in the world and the flagship of the US Navy. "Old Ironsides Across the Nation" seeks to inspire Americans by interpreting the history of the ship through its 208 years of service to the country. The program includes teacher workshops at the Charlestown Navy Yard in Boston and outreach with museum staff and active-duty Navy crew members to elementary schools across the country.

History of the USS Constitution

Following the American Revolution the young nation's economy depended upon seaborne trade, and pirates used acts of terrorism to stop the ships, seize their goods and enslave their crews.

In March 1794 the US Congress established the Navy as a means of protection on the high

seas and authorized construction of six frigates. That same year the USS Constitution was designed and her hull laid down at Edmond Harrt's shipyard in Boston. The wood from which she was constructed came from as far as Georgia. Live oak for her hull was from islands off the Georgia coast; pine for the decks came from South Carolina; and her masts were from Unity, ME.

The Constitution was commissioned in October 1797 at a cost of \$302,718 in a national budget of about \$5 million.

For centuries the Barbary States of Morocco, Algiers, Tunis and Tripoli had levied tribute on even the most powerful nations in Europe as a fee for protection in the Mediterranean. Failure to pay meant capture and slavery, and the United States alone had paid more than a million dollars to Algeria. In 1801 the Bashaw of Tripoli was enraged to learn that other countries were receiving more sizable fees for protection than his, and he declared war on the United States. The USS Constitution served as



Fickes Family Photos

By means of a raffle promoting the USS Constitution and the US Navy, Julia Fickes, of Peacham, won an opportunity to be a part of a turnaround cruise on the oldest commissioned warship afloat. With her father, Stan Fickes, and her brothers Michael and David, Julia was given a tour and a close up view of life aboard "Old Ironsides."

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Old Ironsides makes an annual and ceremonial turnaround cruise on the 4th of July and occasionally at other times of the year to the delight of passengers interested in her continuing history as part of the active fleet of the US Navy.

Commodore Edward Preble's flagship in the Mediterranean in 1803 and served as part of the blockade of Tripoli until a peace treaty was drawn up in her cabin in June 1805. Thus ended the payment of tribute to Tripoli and the imprisoned American sailors were released.

In August 1812 the Constitution confronted the British frigate HMS Guerriere in the Gulf of St. Lawrence and fired a broadside, which cut away rigging and toppled the aftermast on the Guerriere. Cannon shots fired in return at the Constitution bounced off her planking and fell into the sea prompting the nickname "Old Ironsides."

In 1830 the ship was declared unseaworthy and condemned to scrap, but a poem written by Oliver Wendell Holmes at Harvard aroused so much popular support that Congress appropriated funds for her rebuilding in 1833.

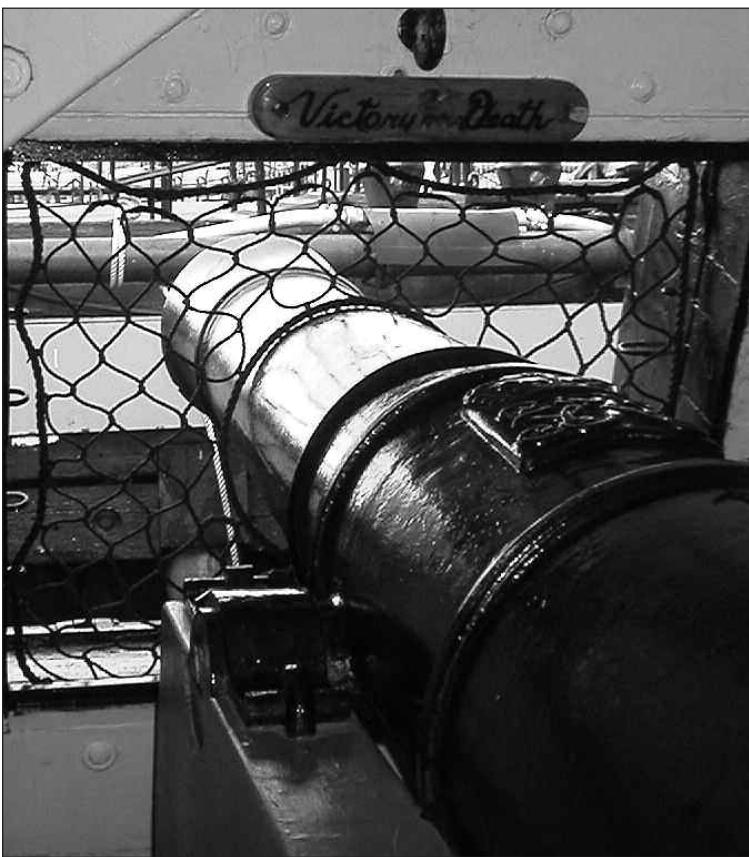
Since then the USS Constitution has made cruises of good will and served as a training ship. On July 10, 1976 she led the Parade of Tall Ships into Boston harbor and in October 1997 set sail for the first time in over a century as part of her 200th birthday. Approximately ten percent of the ship is original, but the live oak once growing in Georgia is still her backbone, and it is that wood that makes it possible to continue her restoration. The modern mission of the USS Constitution is to serve as the Navy's ambassador to the public and as a representative of the American sailors and marines who serve the country. ★

Ship's Specifications

- Overall Length:** 204 feet
- Length at Waterline:** 175 feet
- Foremast Height:** 198 feet
- Mainmast Height:** 220 feet
- Mizzenmast Height:** 172 feet 6 inches
- Sail Area:** 42,710 square feet
- Speed:** 13+ knots
- Displacement:** 2,200 tons
- Crew:** (1812 era) 450 including 55 marines, 30 small boys and 20-30 officers and midshipmen. Current Crew: 50-80.
- Armament:** 32 24-pound long guns with a range of 1,200 yards; twenty 32-pound carronades with a range of 400 yards; and two 24-pound bow chasers with a range of 1,000 yards.

History of the USS Constitution

- March 27, 1794** - Naval Armament Act signed by President George Washington
- 1794-1797** - Under construction in Boston
- October 21, 1797** - USS Constitution launched
- July 22, 1798** - Ship first puts to sea
- 1798-1801** - Quasi-war against France protecting merchant shipping from French privateers.
- 1803-1805** - Barbary Wars
- August 19, 1812** - USS Constitution v. HMS Guerriere. Nickname "Old Ironsides."
- December 29, 1812** - USS Constitution v. HMS Java.
- February 20, 1815** - USS Constitution v. HMS Cyanne and HMS Levant
- 1828 -1833** - Rumored plans to scrap the ship
- 1830** - Oliver Wendell Holmes writes "Old Ironsides," and Congress approves funds for restoration.
- 1844-1851** - USS Constitution travels over 52,000 miles at sea.
- 1860-1870** - USS Constitution serves as training ship at US Naval Academy
- 1882-1897** - Moored in New Hampshire as a receiving ship for new recruits in the US Navy.
- September 21, 1897** - USS Constitution returns to Boston in centennial celebration.
- 1925-1927** - "Pennies Campaign" by school children and Congressional appropriation for restoration.
- 1927-1930** - Extensive restoration.
- 1931-1934** - USS Constitution sails 22,000 miles and visits 75 cities hosting 6 million visitors on east and west coasts of the United States.
- July 21, 1997** - USS Constitution sets sail for first time in 116 years.



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Activist Poet Will Read at Athenaeum

BETH KANNELL

Poet Martín Espada, New York Puerto Rican (Nuyorican) activist and ardent voice in Hispanic poetry, will present his new work, *The Republic of Poetry*, at the St. Johnsbury Athenaeum on Sunday October 8 at 3:00 p.m.

Espada is well known for his public positions in support of those struggling with “unlivable” wages, with special attention to the lives of immigrants. He has written about his Puerto Rican heritage, about freedom fighters in Latin America and about the poets of Chile and

Nicaragua. He brings this collection forward as one response to his July 2004 visit to Chile in celebration of the poet Pablo Neruda. The collection also includes a section of mourning and a fistfull of anti-war poems.

A professor at the University of Massachusetts-Amherst, Espada has won numerous awards and fellowships, most recently a 2006 John Simon Guggenheim Memorial Foundation Fellowship. His previous books include *A Mayan Astronomer in Hell's Kitchen*, *Imagine the Angels of Bread* (which won an American Book Award), and a

collection of essays, *Zapata's Disciple*.

In his eighth collection of poems, Martín Espada celebrates the power of poetry itself. *The Republic of Poetry* as described by the publisher, Norton, is a place of odes and

elegies, collective memory and hidden history, miraculous happenings and redemptive justice.

Rafael Campo says: “*The Republic of Poetry* is a dreamland, a utopia, a paradise of the imagination, where the local food is salutation and valediction, where the bloodstained plazas speak history, and where the law of the land is empathy.”

The reading will take place in Athenaeum Hall, the second floor of the fully accessible architectural gem at 1171 Main Street (802) 748-8291. It is co-sponsored by the Athenaeum's Fund for Poetry and Kingdom Books, northern New England's poetry, fine press and mystery bookshop. The event is free and open to the public.



Photo By: Katherina Gilbert-Espada

Martin Espada will read poetry at the St. Johnsbury Athenaeum on October 8.

Lines Written While Traveling the Interstate

I think that I shall never see
A cell tower lovely as a tree.

A tree with branches squat and square,
Without a top – so passing fair!

How strange that we must use this ruse,
To me it seems like tree abuse.

But those so busy with a call
Will scarcely notice trees at all!

A cell tower in reality,
To some, is lovelier than a tree.

Isobel P. Swartz
(apologies to Joyce Kilmer)

October

- 1 Jazz on a Sunday Afternoon, Catamount Arts, St. Johnsbury.
- 1 Built to Spill, Higher Ground, South Burlington.
- 5 Freebo & Photoglo, Middle Earth Music, Bradford.
- 5 Jonathan Edwards, Higher Ground, South Burlington.
- 6 Ray Bonneville, Middle Earth Music, Bradford.
- 6 Cathie Ryan, Morse Center for the Arts, St. Johnsbury.
- 6 Gin Blossoms, Paramount Theater, Rutland.
- 6 Rosanne Cash, Flynn Center, Burlington.
- 7 Roseanne Cash, Hopkins Center, Hanover, NH.
- 7 Strangefolk, Higher Ground, South Burlington.
- 7 Lonesome Brothers, Middle Earth Music, Bradford.
- 10 Roseneath Theater with Danny, King of the Basement, Hopkins Center, Hanover, NH.
- 10 Chamberworks and Afro-Sambas, Hopkins Center, Hanover, NH.
- 6 - 12 *Only Human* (2004, Spain/Argentina) [R] Director: Dominic Harari & Teresa Petegri. When Leni arrives at home to introduce her fiancé Rafi to her idiosyncratic Jewish family, everything proceeds smoothly until the lovers belatedly reveal that Rafi is Palestinian. Catamount Arts, St. Johnsbury. (802) 748-2600.
- 7 The Lonesome Brothers, Middle Earth Music, Bradford.
- 10 The Royal Drummers of Burundi and Mombasa Party, Flynn Center, Burlington.
- 13 Preservation Hall Jazz Band and the New Orleans Revue Extravaganza, Flynn Center, Burlington.
- 13 Wagtail, Middle Earth

- Music, Bradford.
- 13 - 19 *Army of Shadows* (1969, France) [NR] Director: Jean-Pierre Melville. Surrounded by the French Resistance, the German Occupation, an escape from the Gestapo that's so sudden and hairsbreadth as to leave the toughest gasping with the icy sweat of terror and relief, are two brothers who are unaware of each other's clandestine activities. Both are French patriots who, in relentless pursuit of traitors, must steel themselves to the desperate demands of their struggle. Catamount Arts, St. Johnsbury.
- 14 Rob Becker's Broadway National Tour presents *Defending the Caveman*, Flynn Center, Burlington.
- 15 Jazz on a Sunday Afternoon, Catamount Arts, St. Johnsbury.
- 16 Tea Leaf Green, Higher Ground, South Burlington.
- 17 Emmylou Harris, Kitty C. Hart Theater, Albany, NY.
- 18 Mike Daisey and The Ugly American, Hopkins Center, Hanover, NH.
- 20 Sitar Master Anoushka Shankar, Flynn Center, Burlington.
- 20 Jazz Pianist John Coates, Morse Center for the Arts, St. Johnsbury.
- 20 - 26 *House of Sand* (2005, Brazil) [R] Director: Andrucha Waddington. A gloriously beautiful and hypnotic tale of two women, mother and daughter, in Brazil's Maranhão desert. Attuned to both the flowing passage of time and the charged silence between people, director Waddington conveys the story's period-shifts through images of streaming sand or airplanes passing over the vast, arid wasteland.
- 21 Dr. Burma, Middle Earth

- Music, Bradford.
- 21 Anoushka Shankar, sitar, Hopkins Center, Hanover, NH.
- 23 Carbon Leaf/Matt Nathason, Higher Ground, South Burlington.
- 24 Krystian Zimerman, pianist, Hopkins Center, Hanover, NH.
- 25 Bo Diddley & Friends, Opera House, Lebanon, NH.
- 27 Weston Playhouse Theatre Company presents *Metamorphoses*, Flynn Center, Burlington.
- 27 Jeremy Lyons and the Deltabilly Boys, Middle Earth Music, Bradford.
- 27 - November 2 *Little Miss Sunshine* (2006, U.S.) [R] Director: Jonathan Dayton & Valerie Faris. An American family road comedy that is brazenly satirical and yet deeply human as it introduces one of the most endearingly fractured families in recent cinema history: the Hoovers. No one among the Hoovers quite has it together. When a fluke gets 7-year old Olive invited to compete in the “Little Miss Sunshine” competition in California, the whole Hoover family rallies behind her. Catamount Arts, St. Johnsbury.
- 28 Northeast Kingdom Classical Series: Nicolai Lomoo, pianist; North Congregational Church, St. Johnsbury. (802) 748-8012.
- 29 Ralph's World, Opera House, Lebanon, NH.
- 29 Bo Diddley & Friends with Alvin Youngblood Hart and Ruthie Foster, Flynn Center, Burlington.
- 28 Phil Celia and Friends, Middle Earth Music, Bradford.
- 29 Jazz on a Sunday Afternoon, Catamount Arts, St. Johnsbury.



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Ask the Shrinks

Alice S. Kitchel and Burton Zahler

Dear Shrinks,

I am a professional man in my middle 40's. Eighteen months ago I married for the first time (It was her first time, too). Marta is two years younger than I and has run her own small business successfully for almost 20 years. Our marriage has been wonderful, with one exception,

hence this letter.

Marta and I argue about money. Don't get me wrong, we have plenty for our lifestyle. I like to know how much is coming in and where it goes and apparently Marta has no system at all. If I ask her, "How much do you spend on clothes for the year?" or "How much will your

business bring in this month?" all I get is a blank stare. It seems crazy to me that a grown woman doesn't know the first thing about bookkeeping, and I do wonder how she managed her business for so long. I've tried to show her elementary accounting, but it always leads to an argument. Please help, if you can.

Pulling My Hair Out

Dear Pulling,

We'll try. First of all, let's look at types of money problems that happen to couples: one member of the couple chronical-

ly overspends, and the couple is almost always in debt; or, conversely, one member of the couple is overly cautious and never wants to spend. Both of these patterns can cause strife simply because two people yoked together are far apart in their general beliefs about the use and the purpose of money.

Of course, another problem occurs when both people in a couple overspend. Obviously this situation can lead to great difficulties for a couple. However, you are not describing any of these problems. The prob-

lem that you are describing is of a different sort.

Even though you are wondering, we do start with the assumption that no one can run a successful business for 20 years with no understanding of profit and loss.

We think it is probable that you labor under the misapprehension that your way of keeping books is the only logical (and right) way to do it. It is a curious fact that in all the couples we have seen who argued about money, yet had enough money to sustain their chosen lifestyle, each partner had an alternate (and rational) method of keeping track of things.

We suspect your approach has been to teach Marta. We suggest that you consider becoming Marta's student and learn how she thinks about finances. If her system appears irrational to you, try making yourself think, "I must not fully understand her system."

Our belief is that "money matters" are considered so serious by most people, that, without realizing it, each one tends to become a bit fanatical on the subject and then wants to control a financial situation to feel comfortable.

Perhaps our frugal Vermont Yankee roots are responsible. If you allow yourself to become a good student, (and relinquish some control), we believe your marriage will be happier. Good Luck.

Alice S. Kitchel & Burt Zahler each have a private practice in St. Johnsbury.

Lynn O'Leary Honored for Long Service to Danville's Queen of Peace Church

PAUL CHOUINARD

In many ways, those of us who live in Danville acknowledge that we are fortunate to be part of an exceptional community. The quality of life in the town and the spirit of community remain strong as a result of the dedication of individuals who volunteer countless hours and provide strong leadership.

While churches in many communities struggle to maintain their congregations and identity, Danville's churches remain strong and vibrant. Each church community is fortunate to have key individuals who assume roles of leadership. A church community involves a wide variety of ministries providing for the diverse needs of the church and congregation. Membership, worship, music, flowers, religious education, Christian action, social action, building maintenance, missions, fundraising and so forth all require committed individuals who volunteer many hours to insure that their church remains vibrant.

On September 8, following Sunday worship at Queen of Peace Church, Father Patrick Forman read a letter from Bishop Salvatore R. Matano, Bishop of Burlington, announcing that Lynn O'Leary has been selected by the Diocese of Burlington to be included among "women of the Diocese who have used their gifts and talents to a high degree in service of God's people." When Father Forman completed reading the letter, the congregation rose spontaneously to give Lynn a standing ovation.

Lynn joined Queen of Peace Church in 1967 when she returned to Danville while her husband, John O'Leary, was sta-

tioned in Vietnam. From the outset of her involvement with Queen of Peace, she became a committed volunteer doing whatever was needed to insure the future of the Catholic faith in Danville and to provide for the

needs of its congregation.

It is universally acknowledged by Queen of Peace parishioners that Lynn has contributed enormously, in many ways, to the Church. Lynn has served as church organist and as a key



Photo By: Paul Chouinard

Lynn O'Leary will be honored by the Queen of Peace congregation and by Bishop Matano, Bishop of Burlington, on November 5 in Montpelier. O'Leary has served in a great number of roles at the church including that of church organist for 35-years.

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Peacham School Is Leading the Parade of Composting

TERRY HOFFER

When Wendy MacKenzie saw a brief notice about a pilot project to motivate Vermont schools and their students and families to become better recyclers she read it carefully.

The proposal was to find a school and a farm where a collaboration of efforts could redirect compostable waste from the school to benefit the farm. The vision of the concept was to provide teacher and staff training and

thereby spread the gospel of composting as an effective form of recycling through students involved in the project.

MacKenzie is the mother of three students at the Peacham School and a part-time farmer. She is a teacher by training and the sort of person who quietly inspires enthusiasm for ideas around her. With encouragement from Alice Ruffner, the cook at the school, and from Wendy Olcutt Nelson, the principal, MacKenzie submitted a letter of

interest and suggested the school and her herb farm in Peacham as the site for the project.

Four organizations, USDA Rural Development, the Vermont Agency of Natural Resources, the Association of Vermont Recyclers and the Northeast Kingdom Waste Management District were interested in providing technical assistance, and when they read MacKenzie's letter, they agreed on the proposal from Peacham.

"When we were kids we all learned to look both ways before we crossed the street. But for some reason we didn't learn to compost or recycle our trash, and we were allowed to think that it just goes away."

Paul Tomasi is the executive director of the Northeast Kingdom Waste Management District. He cites data from the region and from all over the country suggesting that 40% of the waste stream from our homes, our businesses and other institutions need not be headed for landfills. "Half of that is food," he says, "and the rest is other organic and compostable material. There is no reason for it to be buried and covered over with more waste piled on top of it. Once buried in a landfill it becomes a potential source of groundwater contamination and methane gas." Methane is a well known source of airborne pollution, which is known to add to the so-called greenhouse ceiling around the Earth. Tomasi says, "Even a state-of-the-art



Photo By: North Star Monthly

MacKenzie is turning compostable waste from the Peacham School into a supply of useful fertilizer at her Everlasting Herb Farm in Peacham.



Photo By: Krista Harness

Wendy MacKenzie (left) helps Peacham School students Rachel Reis and Jackie White sort through waste from their lunch in the school cafeteria. Both Reis and White are leaders in the school-to-farm composting project. The student leaders call themselves the Garden Growing Gnomes.

landfill becomes a giant M&M shaped container subject to future leaks and penetration by tree roots. We don't really know what will happen to it over time.

"In the Northeast Kingdom about 20% of the waste stream is currently being recycled," Tomasi says, "and we have programs that could increase that to more than 60%. This project is one of them."

MacKenzie started working on the Peacham School project at the end of the summer. She says the school has long been in a recycling frame of mind but not with respect to its kitchen garbage or its daily way of life. Since the beginning of September the kitchen staff has found ways to use leftovers and to collect waste both during meal preparation and as trays are returned from the school cafeteria.

MacKenzie says, "The school jumped on the idea with teachers finding new opportunities for recycling in their classrooms including leftover snacks and paper towels that used to be disposed of as trash."

Now there are student dirty dish monitors in the cafeteria to help with the separation of food waste, and there are colorful posters on display featuring "Think Before You Throw." The project leaders call themselves the Garden Growing Gnomes.

Once a day after the compostable material is collected, MacKenzie takes it to her farm and buries it with horse manure and straw where it eventually will become an effective source of garden fertilizer. She estimates that the waste from the School (See *School-to-farm* on Next Page)

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I hope that on November 7 you will vote for Matthew Choate and Jane Kitchel to serve as your two Senators. We're the winning team that will work together to represent the Northeast Kingdom well.

Matthew Choate for Senate
Caledonia-Orange District



Up on the Farm Early

Lorna Quimby



The other day Dick said, “You don’t see broken buttons any-
m o r e .”

No, they are a thing of the past, the days of the wringer washer and before that, the wringer on a wash-
s t a n d .

People collect the stands. The wash tub rested on supports and the lucky laundress turned a crank to activate the rollers.

The clothes passed through to the basket on the other side.

A wringer, whether hand or motor driven, was a great labor saver. I wrote about wringing out a washing at Ida and Wilbert Mackay’s. By the time I finished

twisting the sheets, the towels, the work pants and all the other articles, my arms ached. I was lame the next day. What a boon a wringer was. I hope the inventor made a lot of money.

I’d never seen a wash-stand wringer. Maw enjoyed a gasoline-powered motor on her Maytag washer. The wringers, as well as the agitator, were powered by the motor. There was a lot of pressure involved. Maw had a gruesome story about a child whose arm was caught in the wringer “up to the arm pit.” Patty and I stood back and watched. We thought how brave Maw was as she stood,

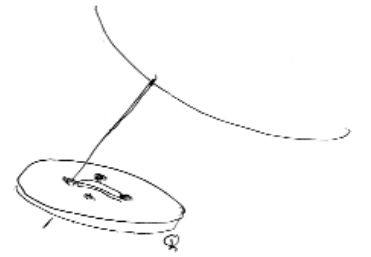
feeding the clothes through the rubber rollers.

One summer Maw developed an allergy to the detergent she used. When detergents first came on the market, they were strong. Maw’s hands developed a rash, then blisters and, finally, were nearly raw. The doctor told her to keep her hands out of water, most certainly away from detergents and gave her a lotion. The lotion gradually healed the lesions. While she was enduring this affliction, Deedee and I did the week’s washing. Gingerly we learned to cope with the wringer. We’d get an article started through, carefully keeping our fingers away from the roller. Blouses and shirts bunched up, water squeezed out in all directions and buttons popped and/or broke as they were drawn through the wringer. The buttons on Dad’s work pants fared no better than those on his shirts.

By the time we four older girls were in Lyndonville, we’d learned to turn buttons inside the garment so they’d be protected from the wringer. That technique worked on the buttons down the front of our blouses. The ones on the sleeves were the ones that either broke in the middle, one half remaining on the garment, or tore out a little square of material along with the button. One of our weekly chores was replacing these lost buttons. And that brings me to the “button box.”

Everyone had a button box where they stored odd buttons. When a shirt, a blouse or a dress was finally consigned to the rag bag or turned into an apron, we cut off all the remaining buttons and put them in the button box. Maw had a round tin container with a tightly fitting lid. Originally the box had held either fancy cookies or candied fruit. It had been a Christmas present from some of the relatives. When

it was empty, Maw washed it out, dried it, and had herself a suitable box for her buttons. There were mother-of-pearl buttons from blouses, plain white or brown ones from Dad’s work clothes, fancy red composition parrots Maw had sewn on one of my school dresses, black coat buttons—an endless variety from which to choose a replacement. The trick was to find one nearly the same size, the same color and the same thickness as the one you were replacing. We’d up end the box and scatter the buttons over the dining room table. Then we’d sort: this one matches that one, that one is too small, that one is too large, and on and on until finally we found a button that would match closely enough to satisfy us. At that point, we dumped all the other buttons back



buttons. Some had roses imbedded in white china, some were what I would later find were called millefiori, little squares of colored glass that made a flower and sparkling jet buttons. We’d sift through the plain buttons, looking for prettier and more interesting one. When we found something we liked, we’d show it to each other and, of course, to the adults for their admiration.

“Oh, yes,” Aunt Martha’d say. “I remember that well. That was on the pretty dress you wore to school, Elizabeth.” Or, “Those were my mother’s. She had a black silk and those were the jet buttons.”

Gar’s button box, besides many plain white buttons for Alvin’s underclothes, also had fancy buttons from dresses she’d worn. “Waste not, want not.” Someday she might have a use for that button. And so we found button boxes wherever we went with Maw and Dad.

My own button box was a gift from a woman I worked with at Luce Manufacturing in Groton. It is a metal cube with attached top, red and white with gold trim. It is worn by use and full of buttons from our two girls’ dresses, more from dresses I had as well as the mother-of-pearl ones from the white Ship ‘n Shore blouses I used to wear. As I sift them through my fingers, I recall the Easter I made the blue outfit those buttons adorned, the lavender overdress Laura wore on Sundays. With a spin washer, I don’t have to sew on replacement buttons. But I no longer have little girls to play “Button! Button! Who’s got the

School-to-farm Composting is Working in Peacham

(Continued from Page 16)

totals between four and eight gallons each day, and with school-wide interest the momentum is building in other directions of recycling as well.

Her vision is to reach the point where the meal program, including meals brought from home, reaches the level of zero waste. She says the school has come a long way, but turning the tide on pre-packaged lunch food and the resulting waste of paper and foil packaging is not a simple matter. We are probably all guilty of consuming some convenience food for its convenience and then looking for a place to put its packaging.

Tomasi says, “When we were kids we all learned to look both ways before we crossed the street.” It was the mantra chanted

by teachers and parents wherever we went. “But for some reason,” he says, “we didn’t learn to compost or recycle our trash, and we were allowed to think that it just goes away.”

The project at the Peacham School, starting with its population of 50 students, is a small step in the revolution to change that.

MacKenzie estimates that at the end of the year she’ll have as much as seven cubic yards of composted fertilizer to add to her gardens, but the real measure of the project is not that. She is already calling the project a success. “The measure and the satisfaction,” she says, “is seeing the awakening among kids and their families who never thought of this before and knowing that they will take that experience wherever they go.” ★

“Waste not, want not.” Someday she might have a use for that button.

in the box.

When Patty was little, buttons were out of bounds. When she got big enough, so she wouldn’t put them in her mouth, buttons were fine to play with. We’d sort them in piles or play “Button! Button! Who’s got the button?” a game Deedee and I always won, for Patty could never keep her face straight and we knew just who had the button. We shouldn’t have been so superior, for we’d done the same when we were in the first grade. Until we started school, there were not enough children to make the game interesting.

Button boxes were a way to entertain visiting children so the grown-ups could talk. Aunt Martha had a wonderful button box, with all sorts of interesting

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There is Nothing Like a Chicken Pie Supper

LOIS (FIELD) WHITE

The poster said "CHICKEN PIE SUPPER." The words leapt out at me from the Danville Town Hall bulletin board. Chicken pie, mashed potatoes, gravy, squash, apple rings, coleslaw, homemade rolls, cranberry sauce, pickles, assorted fruit and one-crust pies and cheese, coffee, tea and milk were the offerings for that supper.

The poster said "CHICKEN PIE SUPPER." The words leapt out at me from the bulletin board.

The notice brought back memories of chicken pie, harvest and church suppers years ago. Gail Devereaux and Marion Dane remember chicken pie suppers in the Sheffield Town Hall when they

were youngsters and waited on table. Campers came from Shadow Lake and Crystal Lake, and other folks came from Lyndonville and St. Johnsbury. They lined up for three sittings. In those years, they say, the Church and school were centers of activities in Sheffield.

College professors and their families and other city folks began spending summers in Vermont in the 1930's. The local women realized that their churches could profit from the financial means of these "summer people" by putting on suppers in the church dining rooms and town halls all summer, culminating with big chicken pie suppers in the fall.

The farm wives and other women took turns planning and preparing the suppers. They left cold meals for their working husbands, arrived at the kitchens and halls in the early afternoon and began preparing the meals. They might have baked beans, breads or rolls and made desserts at home the day before.

They spread white paper on the

tables and put out the plates, tumblers, cups and saucers, silverware, salt and pepper shakers and napkins. Coffee was made, and water was poured. As the serving time approached one woman sat at a table near the door and collected the charge of a dollar or two for the meal.

"Summer people" looked forward to these suppers, which were often held mid-week. The basement dining halls were cool and a welcome relief from the hot days of summer. Teen-agers cleaned up after helping with the haying, then came to wait on tables. They were awed by the diners from a different world.

Cooks used milk from their cows, eggs from their hens, vegetables from their gardens and local berries and apples and baked breads, pies and cakes. Occasionally they contributed a few chickens or a little beef from their farms, so very few purchases were necessary. They "solicited" butter and coffee from storekeepers or other locals for the suppers. A

supper would consist of a main dish, some sort of salad, a bread and dessert and coffee or milk. The women did not have to pay for cook-stove fuel or use of the kitchen and dining halls so, even charging a mere dollar or two for a supper, they made good profits from their suppers, and the churches benefited from their labors.

The big fall chicken pie supper drew people from farther away, so all the church women who were able worked on the meal and cleaned up afterwards. Everyone was asked to donate butter, rolls, coffee or dessert pies. Certain women who knew how to make good chicken pies received a deep tin pan and two cleaned chickens. They cut up and boiled the birds, removed the meat from the bones, made gravy from the juices and thereby created the chicken pies. They made the necessary gravies, which were all combined at the site.

One story is told of a newcomer who was asked to make a chicken pie. She made the pie with the biscuits on top, baked it, then poured the extra gravy over it and delivered the pie to the church. Her contribution was unusable. The other women sighed.

The women tried to present varied menus from their limited resources. Potatoes were a main-

stay. They were boiled, mashed, riced, scalloped, baked or fried and served in some form at most church suppers. Rice was boiled, combined with eggs, sugar, milk and raisins and made into dessert puddings. Macaroni, spaghetti and noodles were the only pasta known at the time. Meals were heavy on starches and light on protein. Minced onions appeared in most dishes, and salt and catsup were liberally used.

Potato salads, macaroni salads, baked beans with brown bread, red flannel hash, corned beef hash, American chop suey and salmon loaf were the main dishes served, and baked casseroles and "hot dishes" were common offerings. Most dishes were "stretched" with bread or cracker crumbs. Macaroni and cheese, shepherd's pie, scalloped potatoes, and tuna noodle casserole were a few of the baked dishes.

Speaking of soup, a can of tomato, cream of mushroom or cream of celery soup was a common ingredient in a lot of "hot dishes." A cook could mix together potatoes, macaroni or noodles with whatever vegetables were in season or any canned vegetables remaining in her cellar, add a bit of meat, chicken or fish with a can of condensed soup for moisture and flavor and create a hot dish. Sometimes biscuit dough or buttered crumbs were placed on top before baking. The only limits were the cook's imagination, and sometimes the results were strange. Children were urged to "try it anyway even if it looks funny."

Cabbage was usually the only fresh vegetable served, made into coleslaw with shredded carrots and combined with mayonnaise.

(See *The Most* on Page 19)

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The Cork & Bottle

Gerd Hirschmann

It seems hard to believe, but there is wine made in every state of the country except Alaska, North Dakota and Wyoming. Yet none comes even close to California, which produces more than 90% of all that is produced in the United States.

The biggest wine production area is in the Central Valley of California, which accounts for

about 75% of that total. A vast 300 mile long expanse from the Sacramento Valley in the north to the San Joaquin Valley in the south, it is home to the Gallo wine production of blended table wines, which are as popular as they are inexpensive.

This giant of winemaking produces about 70 million cases of wine a year. That is almost

three bottles for every person living in the United States. Luckily we get help from overseas in drinking all that stuff, except maybe in Idaho, which ranks number one in wine consumption in the US with just about three gallons per person annually. Vermont ranks tenth with about one and three quarters a person, slightly less than California itself. At the bottom of the pile is West Virginia with about a third of a gallon a person - maybe they still drink too much whiskey there. Kentucky and Tennessee are right down there too, ranking 47th and 42nd.

Back to wine and California, compare Gallo to Robert Mondavi's Woodbridge production in the area around Lodi, which pales in comparison with about 6 million cases, but it does have a higher standard as it is mostly all varietal wine, cabernet sauvignon, merlot and chardonnay in particular.

The best known area is, however, the Napa Valley. With an ideal wine growing climate it is astoundingly only responsible for about 4% of California's wine production in all. That is as determined by volume in gallons. When looking at dollars the percentage might shift a little, as Napa's reputation commands higher prices.

Only about 30 miles long, stretching from just north of the San Francisco Bay area to Mount St. Helena, the valley is fairly narrow with only from a mile to five miles distance between the flanking mountain ranges to the east and the west, which makes it such great wine country to go visit. From the town of Napa in the south through Yountville, Oakville, Rutherford and St. Helena to Calistoga in the north, one could easily cover the whole

area in a day, if there weren't that many wineries, which cannot all be visited in a day.

There is wine made in every state of the country except Alaska, North Dakota and Wyoming.

Almost all have tasting rooms and welcome visitors. One needs at least a few days to cover at least a portion of the wineries. With so many famous names, the choosing gets tough. There are plenty of restaurants, hotels and spas to make for a great vacation. And while it does get somewhat crowded during harvest times in September and October, the valley has such inspiring beauty, even a traffic jam does not seem so bad, especially after a great glass of wine.

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

The most ambitious fund-raising dinners were those at the "Holiday in the Hills"

(Continued from Page 18)

Sometimes chopped apple was added, and, if she was feeling extravagant, the cook threw in a few raisins.

Colored and flavored gelatin appeared in grocery stores in the 1930's, but with no refrigeration its uses were reduced to the cold months when mixtures could be set out on the back porch to stiffen. When refrigeration became more common in the late 1950's molded salads became popular and were served for many years until fresh vegetables became available year round. Green gelatin was mixed with cottage cheese and mayonnaise and occasionally crushed pineapple. Cooked vegetables were added to the gelatin and to tomato aspic. Red gelatins were combined with chopped fruits and berries. These molded salads became the standard fare at church suppers.

Homemade rolls and breads, butter and pickles rounded out the main courses. Fruit and berry pies were served for dessert. Cakes, cupcakes, cottage puddings and cookies also appeared.

The most ambitious fund-raising dinners in the area were those put on at the "Cook Shack" as a part of the annual "Holiday in the Hills" in the Towns of Granby and Victory from the late 1950's into the 70's. Those towns, with a total population of 90, were the last in Vermont without electricity or telephones. The townspeople wanted to raise money to electrify the towns and came up with the idea of a fall festival. Dinners were prepared and served on two days in

September in the "Cook Shack." The Cook Shack was a lumber camp-type cookhouse built by volunteers for less than \$100 on Sandy Hill near Granby. Diners ate from tin pie plates under the light of kerosene lanterns.

The Vermont Life Autumn 1960 issue described the "Holiday in the Hills" in an article written by Tennie Toussaint. There were 750 people who consumed the dinners in 1959, and by 1960 they had raised \$2,000 towards the goal. The towns were eventually electrified. The Holiday in the Hills is no more.

Times changed. Women began working outside their homes and were not available to help prepare church suppers during the day. Television became popular, and people stayed home with their "TV dinners" and other quickly-prepared meals rather than go out to

town suppers and other social events.

Some annual meals survive, such as the chicken pie, beef stew, ham, turkey and spaghetti dinners served through fall foliage season. Barbecued chicken dinners are popular on the 4th of July. Churches, libraries and other organizations offer food at events like the annual Danville Fair. There is still money to be made from visitors.

The food from those years has not been forgotten, and middle-age children still expect their mothers to produce the traditional green gelatin and cottage cheese "salad" and the green bean/mushroom soup/canned onion ring casserole at holiday dinners. These dishes remind us of the long-ago community suppers when faithful women in basic kitchens willingly did their duty for church and town. ★



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What's Happening at the Town Hall?

Barnet

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

August 28, 2006

Harvey's Lake Dam – Board discussed proposals for hydrologic and hydraulic studies of dam at Harvey's Lake. Resident Richard Downer is preparing a comparison chart of five proposals received from Gomez and Sullivan Engineers, Kleinschmidt Energy and Water Resource Consultants, DuBois & King, Milone & MacBroom and Stantec Consulting Services. Board will wait for a chance to see the comparison before making a decision.

East Barnet Bridge – Board discussed repairs done to East Barnet Bridge and commended the contractor, R. C. Contractors, for doing an outstanding job. Further Board agreed to send letter to engineering firm of Stantec Consulting Services, Inc. discussing several areas in which town is not satisfied with services provided and asking them to consider this in the charge for additional services.

Ancient Roads Legislation – Board read letter from surveyor and Calais Board chair Paul Hannan outlining points of interest in legislatures act 178 about ancient roads. No action taken by the Board.

Soccer Field – Ted Faris and Gary Bunnell reported soccer field at school was in good shape following fire department auction per request of Fire Chief Ron Morse.

Forest Fire – Board signed request for reimbursement from State of Vermont for forest fire on April 22, 2006 near Ted Faris' residence. Total cost was \$1,390.

September 11, 2006

Harvey's Lake Dam – Board discussed proposals received for work on Harvey's Lake Dam. Proposals have been narrowed to two firms and Board set up a meeting to discuss their proposals in detail. Board reviewed a letter from Vermont Department of Environmental Conservation. Detailed inspection report concludes the dam is in fair condition. The debris and vegetation blocking the spillway is of particular concern.

Harvey's Lake Beach – James MacDonald met with Board to express his complaints about activity at the public beach area next to his property on Sunny Reach Lane.

MacDonald noted bad language, ongoing parties after beach is closed, location of the buoys marking limits of the swimming area, which interfere with his family's boating. MacDonald requested that swimming area be moved by about 20 feet so that would comply with State law in staying so far away from swimming boundaries. Board agreed to make every effort to resolve the problems in 2007.

Old Silo Road – Town Clerk William Hoar reported payment received for damages to cables beside Old Silo Road at Waterford town line after an automobile accident.

Town was quoted a price of \$9.50/foot to replace the cable, but road foreman has received a price of \$10/foot to replace the cable with guardrail. Board voted to use the guardrail as described.

Town Mapping – Shirley Warden asked about a previous Board decision to have new maps prepared by Cartographic Associates for use in new town plan. Cartographics has given an estimate of \$1,500 for the maps. Planning commission has decided against one of the maps and may try to make up their own. Board approved purchasing the maps if needed.

September 25, 2006

Harvey's Lake Dam – After discussion Board agreed to narrow choice of firms for proposed hydrology study at Harvey's Lake to two firms: Gomez and Sullivan Engineers and Milone & MacBroom Inc.

Overweight Vehicle Permit – Board approved request for overweight vehicle permit from Swenson Granite Co.

Transfer Station – Board noted call from WSI asking town to instruct attendant at transfer station not to pack down rubbish in dumpster with town's front loader as it will damage the dumpsters.

Cabot

Town Clerk: Chris Kaldor
Selectboard: Larry Gochey, Caleb Pitkin and Ted Domey

September 6, 2006

Old Route 2 – Board met with John Cookson and discussed the condition and maintenance of Old Route 2. Larry Gochey and David Pike will look at the road and try to determine a course of corrective action.

Town Website – Board discussed

town website with William Walters and discussed adding several links to the website pages.

Public Hearings – Board discussed dates for public hearings prior to special town meeting of 7 November 2006 and agreed to have the hearings on October 4 and October 11 at the Boardroom at the Willey Building.

Danville

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

September 7, 2006

Town Hall – On request of David Carpenter, Lois White and Judy Corso Board agreed to consider a reduced or percentage of receipts for use of town hall for monthly contra dances.

Personnel – After executive session, which included Merton Leonard, Kevin Gadapee, Scott Cameron and Dominic Cloud, to discuss personnel and union issues, Board voted to allow road foreman to impose disciplinary action, at his discretion, upon road crew employees, not to exceed five days off without pay.

Road Crew – Kevin reported road crew has continued to spread gravel on washouts, replace culverts, grade roads and apply chloride as needed. Extra work has been done on Kittredge Hill Road, Walden Hill Road, Coles Pond Road and Greenbanks Hollow Road. Winter sand is over half hauled and woodshed is filling up.

Sugar Ridge Traffic Study – Merton reported Sugar Ridge traffic study will require a traffic engineer.

Route 2 Improvements – On request of State Engineer Scott Rodgers for Board's official vote on the route #2 sidewalk issue, Board approved extending sidewalks east to Highland Avenue and Mountain View Avenue.

Fire Department – State grants to fire department were audited resulting in only a couple of minor clerical changes.

Autumn on the Green – Board approved request from Cheryl Linsley for use of Hill Street Park during Autumn on the Green on October 1.

Curbcut – Board approved curbcut for Chad Hickey on Pope Brook Road.

Legal Matters – Board appointed Merton Leonard as duly authorized agent of the town in dealings with law firm of Zalinger, Cameron and

Lambek.

September 21, 2006

Town Hall – In response to request for reduced rates for use of town hall for dances, Board reported its consensus that it would not lower rates for town hall use for an independent group activity.

Road Crew – Kevin Gadapee reported road crew is replacing culverts and that winter sand is almost all ready. Work associated with bank stabilization along Water Andric on Trestle Road is complete. New pickup truck has been lettered and plow installed. Troy Cochran resigned effective September 22, 2006.

Personnel – Board voted to accept resignation of Troy Cochran from road crew and to prorate his insurance payment to 42 weeks. On recommendation of Kevin Gadapee Board voted to hire former road crew member Bill Bailey with understanding that he be reinstated at full pay and with seniority previously earned.

Route 2 Design – Merton reported that VTrans has recommended that sidewalks be planned for only the north side of US 2 because of utility conflicts on south side. Board voted to approve having sidewalks only on north side as described.

Town Hall – Merton Leonard reported that a square dance group has inquired about weekly dances at town hall. Marvin Withers reported that school officials have requested access to town hall in case of emergency evacuations or code red alerts at the school. Consensus of Board was in favor of school's request.

Personnel – After executive session to discuss a personnel matter, Board voted to invite Scott Palmer to a special Board meeting on September 28 to discuss work related issues.

Lyndon

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

August 7, 2006

Highway Report – Board reviewed highway report. At 58% through the year, the total highway budget is 56% expended.

Center Street Sidewalk – Board met with Nate Sicard from Leach Engineering and reviewed final design for Center Street sidewalk project. Sidewalks will run from reconstructed bridge to culvert at Back Center road intersection and from covered bridge to existing sidewalk. Project will be completed this fall.

Tax Rates – Board voted to set 2006 tax rates as follows: General Fund - .3096; Highway Fund - .3899; Homestead Education, as set by the State, is \$1,2448 and Non-residential Education is \$1,3885.

Perpetual Care – Board approved perpetual care agreements of Jacqueline Degree and Edward Newell.

Blue Spruce Lane – Brian

Devereaux met with Board to discuss property line discrepancies along Blue Spruce Lane. Actual physical cul-de-sac is smaller than what was deeded to the town. Property lines need to be moved in order to bring the Thomsen/Stone property into compliance with zoning set backs.

After discussion Board voted to deed Blue Spruce Lane back to Devereaux Family Trust in order to allow corrections to be made.

Flood Mitigation Project – Board authorized Arthur Sanborn to sign contract for certain engineering services for flood mitigation project with Gomez & Sullivan Engineers.

September 5, 2006

Street Light – On request of Police Chief Harris Board approved installation of a street light for VT 122 Park & Ride.

Ancient Roads – Board approved contract with Paul Hannan for \$590 plus travel costs to perform Ancient Roads education for a committee to be named.

Wastewater Connection Waiver – Board approved wastewater hookup waiver at the corner of Rod Key and Pinehurst for David Turcotte.

Parker Landfill – Board approved Agency of Natural Resources request for easement concurrence for the Parker landfill.

Sanitation Bill Refund – On request of Sue Graves Board agreed to refund \$450 in overpayment for 2005 charges at 71 Depot Street, resulting from overstating by three units the number of apartments in the property, and apply the refund toward the 2007 bill.

Vermont League of Cities and Towns – Board appointed Arthur Sanborn as voting delegate at VLCT annual meeting.

Access Permit – Board approved request for access permit on South Wheelock Road for Paul Steele.

Dr. John Elliott – Board approved resolution recognizing 19-years of service by Dr. John Elliott at health officer and deputy health officer.

Wastewater Permit – Board approved wastewater permit for Tony Neri at Fastenal Building in the industrial park. Fee for permit was set at \$2,500.

Center Street Sidewalk Project – Board authorized Arthur Sanborn to act on bids for Center Street sidewalk project.

Fuel Oil – Board voted to accept fuel oil bid of \$2,469 per gallon from Fred's Heating Oil for 2006-2007 heating season.

Development Review Board – Board appointed Louis Josselyn, Joe Newell, Peter Morrisette, Pauline Harris, Keith Johnson, Craig Weston and Tim Sturm to development review board. Sara Simpson was appointed as alternate.

Lily Pond Road Bridge – Board accepted bid of \$144,390 for abutment and deck work on Lily Pond Road Bridge from R. C. Contractors. Amendment for state funding was

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

forwarded to VTrans requesting \$129,151 in state funding for project.
Merger Charter – Board reviewed of draft merger charter in advance of public hearing scheduled for September 13.

September 18, 2006
Planning Grant – On recommendation of Lori Zillbauer of Northeastern Vermont Development Association Board approved application for planning grant.

Planning Commission – Board appointed Tim Sturm as interim chairman of planning commission.

Development Review Board – Board discussed the suggestion that a deputy zoning administrator be appointed to serve in the event of a conflict of interest or the absence of zoning administrator. Board asked to have recommendation from planning commission and suggested that the person be a member of the development review board or planning commission.

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

Bid Review – After executive session to discuss session to discuss bids for Central Street sidewalk project Board voted to accept proposal from low bidder, J.P. Sicard.

Excess Weight Permit – Board approved excess weight permit for G. T. Hayward Trucking.

Peacham

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

August 14, 2006
Mack's Mountain Road – Board met on Mack's Mountain Road to review test case project of road maintenance planning and budgeting. Mack's Mountain project started in spring of 2006 and was to be finished by end of July. Scope of project was to reclaim roadbed and ditches from Cabot town line to Hookerville Cutoff. Weather and other emergency road work interfered and project was delayed. Board discussed project with Administrative Assistant Phil Jejer and asked about quality of work of town's crew and how to make the most of town resources. Board discussed modifying size and scope of the road crew and other ways to undertake maintenance and repairs with efficiency. Board directed Jejer to resume work on Mack's Mountain Road project as soon as possible.

August 16, 2006
Tree Board – Julie Lang and David Jacobs described Peacham Tree Board priorities including removal of dead and hazardous trees and ground maintenance for the cemetery's 16 new trees and investigation of arborist to inspect town trees and make recommendations. Board will also seek assistance from road crew

for cutting hazardous trees during winter down time with direction provided by David Jacobs and tree warden, Neil Monteith. Board scheduled a special meeting on August 20 to inspect any proposed cemetery tree work, and Board discussed possible additional funding by means of state grants.

Village Plan – Gary Swenson described Vermont Land Trust's proposal to donate 3+ acres adjacent to the Peacham Community Housing site to town. Swenson will draft a letter to VLT indicating that town is interested in accepting the land and that town and PCH do not anticipate that it will be used for any housing in future.

Village Center – Phil Jejer will seek proposals for formation of village center intersection concepts.

Road Crew – Road grading will be limited for next two weeks during road crew vacation time. Board expressed serious concern over low use of road grader during summer and asked administrative assistant to increase its use. Board agreed there will be no new truck purchase this year.

Town Hall – Chimney in town hall will be cordoned off until safety repairs are made.

Budget Preparation – Town clerk was directed to send reminder to committee chairs to provide Board with budget estimates at their earliest convenience.

Workers' Compensation – Board approved using VLCT worker's compensation liability insurance form for outside contractors.

September 6, 2006
Road Reclassification – Board discussed hearing for purpose of road reclassification and asked town clerk to prepare a draft set of minutes.

Board of Listers – Peacham Listers Becky Jensen, Rob Ide and Karen Joyce presented their proposed budget for 2007. Items included compensation, training, license fees and amounts associated with the "maintenance of the grand list." Board asked listers to submit a written budget proposal for 2007.

Town Auditors – Becky Jensen and Don Davis discussed their 2007 proposed budget. Items included compensation, training and time needed to perform duties efficiently. Board voted to provide compensation for auditors at flat rate of \$500 per auditor for calendar year 2007.

Cemetery Trees – Board discussed cemetery trees including financing and logistics of project. Board has requested quotes. Actual costs and timing are still pending. Board discussed trees that are causing safety issues.

Transfer Station – Board discussed transfer station. NEKWMD report on compactor status is pending.

Town Hall – Phil Jejer reported chimney repairs at town hall are complete.

Town Roads – Blacktop on town highway in the village has been removed and gravel is being brought in. Road is back on schedule. Mack Mountain Road work will begin September 11. Guardrails will be installed on Ha' Penny Lane and East Peacham Road. Town has received a \$6,000 grant for "Steven's River Watershed," which will be used on Cemetery Hill Road. Board received a draft "request for proposals" from AOT for formation of an engineering concept for Town Highway #1 and Church Street intersection.

Budget Work – Board asked planning commission and zoning board of adjustment to attend October 4 meeting to review budgets for 2007. Board will meet with town clerk and conservation commission on October 18 to review preliminary budgets.

St. Johnsbury

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

August 31, 2006
Personnel – After executive session to discuss evaluation of the town manager, no action was taken.

Scenic By-Ways – Following presentation by town manager and discussion Board agreed to amendment to cooperative agreement for Scenic By-Ways grant changing local match for the project from equity in the Pomerleau Building to cash.

Tax Sale – Mike Welch informed Board that Robert Audette offered \$500 to acquire town's interest in a mobile home at Mt. Pleasant Community Mobile Home Park. The property was owned by Robert Leas Sr. and purchased by the town at tax sale on June 15, 2006. Town manager reported that he inspected the property and it is likely that town would need to spend more than \$500 to dispose of the abandoned mobile home. Board voted to assign town's interest to Robert Audette as proposed

Buxton Drive – Town manager reported that during title research for sale of property on Buxton Drive it was found that there is no clear title for the town for Buxton Drive, which is listed as a Town Road. Board voted to accept deed transfer of the road from Sidney Achilles, Marjorie Achilles, Fred M. Buxton Jr. and Judith Buxton to the town.

September 11, 2006
Community Justice Center – Lisa Rivers provided Board with status report on Community Justice Center. Rivers reported that federal re-entry grant will not be extended beyond June 2007 and Center will not have sufficient funds to maintain staff and programs at current level once the grant expires.

Fire Station Update – Town manager reported that he has requested additional information from Jay Ancel on former Tru-Temper site and he also plans to contact Alan Rossi relative to availability of the property.

Grant to Encourage Arrest – Town manager reported that US Department of Justice has agreed to amend current Grant to Encourage Arrest grant to provide additional year of funding in the amount of \$205,930. Board voted to accept grant funds as described.

Budget Review – Mike Welch introduced calendar for 2007 budget preparation. Board discussed budget priorities of reducing costs or increasing revenues of municipal operations in 2007 including consolidation of town water & sewer department and highway department into a department of public works and investigation of an ambulance service within fire department.

Buxton Drive – Board approved laying out of Buxton Drive as a town

road.
Parking Meeting – Town manager reported downtown parking group met twice and hopes to finalize its recommendation to Board.

Michael Bergeron 457 Plan – Board approved a resolution authorizing withdrawal of funds from retirement established by former employee Michael Bergeron.

VLCT Annual Town Fair – Board voted to appoint Sandy P. Grenier as voting delegate for Vermont League of Cities and Towns annual town fair.

Park (former Adams School) – Board discussed a request from 4-Seasons neighborhood group to have a fund-raiser for naming the (formerly Adams School) park.

Ruth Bristol – Board noted letter and pictures of Meter Enforcement Officer Ruth Bristol rescuing a cat from a downtown building.

Cartographic Services – Board signed contract with Cartographics for property tax mapping.

Personnel – Following executive session to discuss a personnel appointment and a civil proceeding, no action was taken.

Walden

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

No Meetings Reported




Photo Courtesy of Louise (Young) McKay

North Star reader Fred Badger has asked us to reprint this photograph of him and his classmates at the Pumpkin Hill School in 1921. Badger would be grateful for any help confirming names of the students or providing the missing name of the fellow in the center.

(L-R) Front Row: Levi Badger, Karl Sahlin, Harold Damon, Fred Badger, Ray Forbes, Nelson Lewis, Wallace Perkins and Earl Bailey. Middle Row: Frank Boutwell, Murray Badger, Lewis, Arthur Lewis and Tom Mosher. Rear: Marjorie Mitchell, Lucy James, Hazel Badger and Warren Mitchell. Please direct any further information to The North Star.

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Peter and Elka Schumann - Sharing a Passion for Peace

VIRGINIA DOWNS

Fall and winter are a welcome time for Peter Schumann, founder of the internationally popular Bread and Puppet Theater, and for his wife, Elka, who manages the museum with its giant-sized puppets.

"I have never had a desire to

see this become a year-round tourist center," Peter declares. The German-born artist is glad for the reprieve that Vermont requires from fall to spring.

"The quieting down that winter brings is absolutely necessary for us for so many reasons. The landscape is wonderful with the snow higher than fences, so you

go wherever you want on skis and snowshoes," he says.

We sat on a bench outside the museum in Glover on a Saturday morning while apprentices practiced skits for the Sunday afternoon "Victory Circus" in the circus field and pine forest across the road. Time is running out for the season with the Bread and Puppet museum scheduled to close on November 1.

Peter described Elka as "the one with the overview" for their theater. "She does the work of a dozen people," he claims. Elka keeps the archives and does the printing for Bread and Puppet, a big job since a large part of the venture's income is not from performances, but from the sale of booklets, posters, postcards and calendars illustrated by Peter. Travel and performance plans are handled by Linda Elbow, West Glover resident and longtime puppeteer.

Asked what drew him to the art of puppetry, Peter describes his childhood in Silesia. "I was inspired to pursue art at home when I was a kid. My parents were friends with puppeteers, so for Christmas we received wonderful puppets carved from wood. I put on puppet shows with my sister and brother. When I was very young there were traveling puppeteers, but that finished with the rising of the Nazis. That was the kind of culture they eliminated."

It is no wonder that Peter and Elka share a passion for peace. When Peter was 9, his family fled before the advancing Soviet troops, taking refuge in northern Germany near Denmark. Elka was living in Russia during those war years - her father was American and her mother Russian. When she was 9, in 1944, the family was expelled from the Soviet Union



Photo By: Virginia Downs

Peter Schumann is the founder of the internationally popular Bread and Puppet Theater of Glover. Schumann is a visual- and performance-artist and a baker of the Silesian rye bread that is almost as familiar to the Bread and Puppet followers as its giant puppets and its political demonstrations, which have been seen virtually all over the world.



Photo By: Virginia Downs

Elka Schumann is manager of the Bread and Puppet museum, where visitors stand in awe of giant puppets.

and moved to the United States.

The Schumanns met in Germany in the late 1950's when Elka had taken a year off from Bryn Mawr College in Pennsylvania to study abroad. "I abducted her from the German university and took her to Bavaria," Peter jokes. He had already started his street theater when he and Elka met. He describes those early beginnings. "We called it 'dance,' but it was actually anti-dance dance, very much about what dance can do and not concerned with social and

political themes."

In 1961 the Schumanns moved to the United States with their two small children. Peter says that was the year that he became "politicized." It was the origin of his dramas, which hold up the flaws of mankind. The Schumanns lived on the lower east side of New York City for nine years where they were deeply troubled by the living conditions they saw. "In our neighborhood of Orthodox Jews and poor Polish and Ukrainian immigrants, Puerto Ricans were moving in. All these

LSC Hosts Bread and Puppet Theater

LYNDON CENTER - Lyndon State College Students for Global Change will sponsor workshops with the Bread and Puppet Theater, on Wednesday, October 4, starting at 10:00 a.m. The workshops will take place in the Stannard Gymnasium, and a show, *The First World Insurrection Circus*, will be performed in the gym the same evening at 6:00 p.m.

Anyone interested in taking part in this activity is invited to do so. Workshop participants will be included in the production of the performance.



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Photo By: Dee Dee Halleck

Peter Schumann leads his fledgling puppeteers on a Sunday afternoon "Victory Circus" performance.

ethnic groups were clashing with each other - guys and kids on the street beating each other up. We saw a misery of life, of standing in line for handouts and food."

Peter discovered the Living Theater that did anti-establishment productions on the corner of 14th Street and 6th Avenue in Manhattan. They allowed him to use space for his shows whose primary aim was warning about the danger of atomic warfare.

The Schumanns decided on the name "Bread and Puppet" in 1963 while he was doing his street theater in New York. "We came to the conclusion that since we were doing bread anyway, the reasonable thing was to call it that," Peter explains. His mother taught him to make the Silesian rye bread, which he prepares today for public performances, baking it in an outdoor clay oven over a wood fire. "That's what gives it the crisp crust."

He describes the moving sacrament of sharing bread after a production in the winter of 1996 in Veracruz, Mexico, which dramatized the Zapatistas' uprising.

"I built a bread oven in the

middle of town. At the end of the show we gave away our bread. So many Indians came to the oven to get bread it was wonderful. It is always a good connection to get to know people."

The great thing about the Northeast Kingdom is you really feel you have elbow freedom.

Elka and Peter moved to Glover in 1974, settling into the old farmhouse next to what was an 1840's barn. The barn now houses the museum. The Schumanns have a home at the top of the hill. In the farmhouse there is a communal kitchen and summer headquarters for apprentices who learn the art of puppeteering and create shows for the summer "Victory Circus," an afternoon event that takes place in the circus field and forest across the road. Tents in the

field provide sleeping quarters for the apprentices.

Clay for the puppets comes from a bank by the river in Sheffield or from the woods in Glover. Papier mache masks are molded over the clay. The clay form is retrieved, to be used over and over again.

As we talked, a crew was working on a renovation of the museum, whose floors were caving in. The plan is to restore the building and preserve its original architecture.

The original Bread and Puppet Circus on summer weekends was replaced with the current "Victory Circus" in 1999. Elka described the change as "more structured." She says, "We decided these apprenticeship programs should be developed as team learning and performing. The reaction has been that the apprentices want to continue working with us. Originally it was disorganized. They simply learn to do everything we do, and

hopefully they are learning something in the process."

The Schumanns continue to welcome friends from many parts of the United States and from other countries. Their visitors show up in the spring, some of them former puppeteers who enjoy pitching in with the work of gearing up for a new season. "We call some of our older volunteers 'the geezers,'" Peter says with a laugh. He plans to call on some of them to help him with a major task next year. The outdoor oven needs

to be replaced with a new one. There'll be clay to haul up the river to build the oven and a shelter to construct to cover it.

In the meantime, there is a display of Peter's recent artwork in the Hardwick Town House Gallery. The exhibit will be through the end of October. One series of his paintings is called "5 Excerpts from Everything Underneath the Sky." Another is "Wal-Mart Exorcism."

A major event will be all-day demonstrations of the art of puppeteering in the gymnasium at Lyndon State College on Wednesday, October 4. The high ceilings of the gym make it a comfortable setting for learning to perform on stilts. The Schumanns welcome volunteers to participate and help with an evening show, starting at 6 o'clock.

The annual Political Leaf Peeping event will take place at the farm in Glover in the afternoon of Sunday, October 15. There will be music, puppet shows and guest performer Margo Lee Sherman doing her one-woman show, "What Do I Know About War?"

Asked how this part of Vermont has been over the years for the Schumanns' venture, Peter says, "The great thing about the Northeast Kingdom is you really feel you have elbow freedom. You can do what you want to do. I don't disturb others in what they do and think - and how they express themselves, and people don't do that to me either." He laughs heartily as he adds, "The trouble is that I'm much louder than most people because I troop with these big puppets." ★

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No Small Potatoes

Vanna Guldenschuh

The American Pie conjures up all kinds of images: an aproned grandmother taking a steaming pie from the oven, a thief sneaking a cooling pie from a windowsill or a truck driver eating a slice of pie a la mode at a roadside diner. There are many stereotypes drawn around the simple pie. The truth is that pie is a simple and delicious food that almost everyone enjoys.

The pie crust houses all kinds of goodies from sweet to savory. There are chicken pot pies, pork pies, cherry pies, chocolate pies and cream pies to mention a few. The simple pie knows no bounds.

I have given you recipes for a few sweet pies this time and the



instructions on pie crust that will allow you to explore other ways to make this American favorite.

PIE CRUST

There are many ways to make a pie crust. If you have a favorite – go ahead and use it. Most of pie crust manufacture is technique and if you have something that works don't fix it. Here are my thoughts on the crust.

Flaky crust depends on small particles of fat sitting next to layers of flour. When the fats melt they leave pockets for the flour to flake. Hence it is important to keep flour and fat as separate as you can. There are some rules you can follow to create a proper environment for the fat and flour:

1. Never knead pie crust – in fact touch it as little as possible. Use a food processor, pastry cutter or two knives to mix it into a mixture that resembles very coarse cornmeal. Keep your hands cold through out the

process. You do not want to make a paste, and the less you work the dough the flakier your pie crust will be.

2. Keep the ingredients cold. Always use cold shortening or butter. I chop the butter into small squares and keep it in the refrigerator until I am ready to make the crust. I always use ice water to bring the dough together at the end.

3. Don't overdo the liquid. Use only as much liquid as you need to form a ball with the dough. Too much liquid will produce a tough pastry.

4. Always rest the dough in the refrigerator for at least a half hour. This chills the fat to insure flakiness.

5. Roll the dough – don't stretch it. Roll slowly, and let the dough tell you when you are using too much force.

Ingredients: I like to use a combination of butter and solid shortening in a pie crust. The butter gives the crust a nice flavor and the shortening creates more workable dough. I use half butter and half shortening. Use a solid vegetable shortening, and work it in the dough after the butter has been almost fully cut into the pastry. This type of shortening adds almost no flavor but makes an easy to handle dough. This recipe

makes enough pastry for a two crust pie.

- 3 cups all-purpose flour
- 1 teaspoon salt
- ½ cup butter – cut into small cubes and kept cold
- ½ cup solid vegetable shortening
- 10 tablespoons ice cold water

Technique:

By hand - In a mixing bowl combine the flour and salt. Add the butter pieces and cut the butter into the flour with a pastry blender or two knives until the butter is the size of peas. Add the solid shortening and continue cutting it in until the mix resembles very coarse meal. Sprinkle the water over the top, and give it a couple of stirs. Then bring the dough together with your hands. You may need to add a little more water – but remember not much. Only handle it until it forms a ball. Separate into two dough balls. As long as it sticks together it is fine. An important stage is the resting stage where you put the dough balls into the refrigerator to sit for at least a half hour – up to a day.

Food Processor: I only use the processor for combining the fat and flour. I always mix the water in by hand. It gives you more of a feel for the dough.

Put the flour and salt into the processor fitted with the steel blade. Pulse to combine. Put the butter pieces into the processor and pulse a few times until the butter is the size of peas. Add the solid shortening, and pulse until the mix resembles a very coarse

meal. Empty into a mixing bowl, and continue as if you were mixing by hand (see directions above.)

Rolling the dough: Take the dough out of the refrigerator, and form into a pancake shape, again working it as little as possible. Roll out on a floured surface, and roll from the center making sure that the crust does not stick to the surface. Sprinkle some more flour if you need it but don't use too much – it will make the crust tough.

When you have the size crust you want make sure it is in circle and fold over to a half circle to place into a pie plate.

SIMPLE NUT CRUST

An easy way to make many one crust pies. This does not lend itself to fruit pies but works well with custard or whipped pies.

- 1 cup graham cracker crumbs
- 1 cup chopped almonds or pecans
- 6 tablespoons butter – melted

Combine all the ingredients and press into the bottom and sides of a pie plate. Bake in a 350° oven for about 10 minutes. Let cool before you put the filling into it.

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Terry Hoffer, Editor, September 19, 2006

**CONCORD GRAPE
PIE**

I make this pie once a year when the fresh Concord grapes are in season. It is an amazing color – you have never seen purple until you make this pie. It's a true autumn treat and worth the effort of preparing the grapes.

- 4 cups stemmed real Concord grapes
- 3 tablespoons tapioca (the small cooking tapioca)
- 1 cup sugar
- 1/8 teaspoon salt
- 1/8 teaspoon cloves
- Pastry for a two crust pie

Wash the grapes and separate the skins from the pulp by popping the center of the grape out into one bowl and putting the skins into another bowl. Over low heat cook the grape pulp (which contains the seeds) for about 10 minutes. Press this pulp through a strainer to remove the seeds. Add the strained pulp to the skins. Combine sugar, salt, cloves and tapioca, and add to the grapes. Let stand while you roll out the crust and line a 9-inch pan with the bottom crust. Fill with the grape mixture. This pie looks a little skimpy when you add the grape mix but it is very rich and does not need to be filled to overflowing. Put the top crust on and crimp the edges. Slash a few holes on top.

Aside - If I have extra pie crust I like to make a stem of grapes for the top of the pie. Cut small circles, and overlap them on the top of the pie in the shape of a stem of grapes. Cut out a lit-

tle stem for the top and a long thin piece of crust to turn into a curled tendril like grapes in the wild.

Brush with egg wash and bake in a preheated 425° oven for 40 minutes or until the crust is golden. Serve with vanilla ice cream on the side.

**ITALIAN
CANNOLI PIE**

The filling for this pie mimics that of the classic Sicilian cannoli. Combined with a delicious nut crust it will become one of your favorites.

- 1/2 cup finely chopped almonds – toasted
- 2 cups ricotta cheese
- 1/2 cup sugar
- 1 teaspoon vanilla
- 1/2 cups chopped bittersweet chocolate (semi-sweet will do)
- 1/4 cup chopped dried apricots
- 1 cup heavy cream
- 1 nut crust for 9-inch pan

Press the nut crust into a pie plate right up to the rim and bake for 10 minutes in a 350° oven.

At the same time you can toast the chopped almonds in the oven. This step gives them a wonderful flavor unobtainable any other way. Be careful that you don't burn them. Check them after 5 minutes. Let the crust cool while you make the filling.

Puree the ricotta, sugar and vanilla in a food processor until smooth (you can mix it thoroughly by hand.) Transfer it to a mixing bowl and add the

chopped chocolate, apricots and toasted almonds. Combine well.

Whip the cream until stiff and stir into the ricotta mixture. Spoon the filling into the cooled nut crust and refrigerate. The incredible combination of flavors let this pie stand alone without any garnish on the side.

**MARIAN'S
PECAN PIE**

My mother-in-law was a wonderful pie maker, and this simple version of pecan pie was always a hit at her table.

- 3 eggs
- 1/2 cup white sugar
- 1 cup dark Karo syrup
- 1 tablespoon butter
- 1/2 teaspoon vanilla
- 3/4 cup chopped pecans
- Half pecans for decoration
- Pastry for a one crust pie

In an electric mixer combine the butter and sugar, and then beat in the eggs. Add the Karo and vanilla, and mix under medium power until well combined. Pour into an unbaked pie crust, and sprinkle with the chopped pecans.

Bake at 350° for about 45 minutes or until the center is set.

Decorate with the half pecans when it is out of the oven.

Lightly sweetened homemade whipped cream is a good foil for this pie. ★

My Mother's Hand

All day looking out
I'm watching the leaves fall
while remnants of summer linger
in savored reflection
yet inevitable truth
is Autumn
and I am not ready
From the core of my being
a sorrow so profound
nature's honesty
cutting deep
Still the woods call me
and the sun seems more so since the cold
I'm sitting on the ground
leaning back against a tree
The leaf
dances and twirls a magnificent waltz
to finish softly on the back of my hand
Caught up in the beauty
I could scarce believe
how strangely quiet it had now become
or had I stopped listening
entranced by this leaf
still holding warmth from the sun
Worn with age and surface lined
veins raised in intricate patterns
and skin so thin as to hint fragility
I thought
how very like my mother's hand
and then
found my true sorrow this day
the significance of my fear
this undeniable Autumn
The leaves falling-falling all around
and me unable to stop them

Paula LaRochelle

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Pope Notes

Dee Palmer,
Library Director

Autumn is here, and there are many events happening in and around the Pope Library. On October 1, during the Autumn on the Green, Marion Beattie will cook a delicious chicken and biscuit dinner at the Creamery Restaurant to benefit the Library. Tickets are \$12, and the meal will include chicken and gravy over biscuits, cranberry sauce, peas, sweet potato casserole and dessert. Tickets are available at the Library or may be purchased at Autumn on the Green.

We are participating in the Vermont Reads state-wide community reading program, sponsored by the Vermont Humanities Council. The book for the 2006 program is *As Long as There are Mountains* by Natalie Kinsey-

Warnock. Our first event is a discussion at the Danville Senior Meal site on October 12 following the noon meal. Please join us on October 18 at 6:00 p.m. at the Library for a book discussion and potluck. Copies of the book are available at the Library.

Our discussion of *Ritual Bath* by Faye Kellerman is on October 25 at 7:00 p.m. This is the second book in our "A Mysterious Lens on American Culture" series also sponsored by the Vermont Humanities Council. *Ritual Bath* tells the story of a remote yeshiva community in the California hills whose sanctuary is shattered by an unimaginable crime. Please join us. Books and schedules are avail-

able at the Library.

Some of our latest book acquisitions are: *Eat, Pray, Love: One Woman's Search for Everything Across Italy, India and Indonesia* by Gilbert, *Mao: The Unknown Story*, *Fiasco: The American Military in Iraq* by Ricks, *Wandering Home* by McKibben, *My Life in France* by Child, *On Beauty* by Smith, *Judge and Jury* by Patterson, *All Aunt Hagar's Children* by Jones and *The Grace That Keeps This World* by Bailey.

From the Children's Room

Story hour has started for the fall session. We greeted some new little faces and welcome anyone who would like to join us on Mondays at 10 a.m. On Saturday, October 21 at 11 a.m. we will have a wonderful marionette show of *The King's Equal*, based on a book by Katherine Paterson. The program will be performed (and marionettes are handmade) by four Danville home schooled high school students, Anna and Phoebe Weisenfeld, Alycia and Rosalyn Moore. Join us for this exciting fairy tale story about the real meaning of kindness, courage and love. Please join us for this special event.



Photo By: North Star Monthly

Rosalyn (left) and Alycia (right) Moore will join Anna and Phoebe Weisenfeld in presenting their marionettes and program based upon *The King's Equal* by Katherine Paterson at the Pope Library on October 21. The public is welcome.



Pope Library

Monday & Friday
10 a.m. - 5 p.m.
Wednesday 9 a.m. - 7 p.m.
Saturday 9 a.m. - Noon.

Danville Reads: As Long As There Are Mountains

CAROLINE DEMAIO

The Pope Library and the Danville School Library are joining forces in October to promote DANVILLE READS, a community-wide exploration of the book, *As Long As There Are Mountains* by Natalie Kinsey Warnock. This fall the book is being read in communities throughout Vermont as part of the Vermont Humanities Council annual program, VERMONT READS.

As Long As There Are Mountains is the story of a Vermont farm family set in the 1950's. It is a poignant exploration of the changing landscape of family farms at that time. The book's theme of the farming economy and its effect on the landscape and family life of Vermont will resonate with Vermonters today. The narrator of the story, 13-year old Iris, wants nothing more in life than to be able to continue working on her family's farm, while her older brother, Lucien, sees life as a writer as preferable to staying on the farm. Natalie Kinsey-Warnock is a Vermont author who grew up on a dairy farm in northern Vermont. Her evocation of farm life is powerful in this book.

Discussion groups will meet at the following times and places:

Thursday, October 12 ~ DANVILLE SENIOR MEAL SITE following the noon meal.

Monday, October 16 ~ DANVILLE SCHOOL LIBRARY 6:30 ~ 7:30 p.m. (Dessert Pot Luck)

Tuesday, October 17 ~ DANVILLE SCHOOL LIBRARY 3 - 4 p.m.

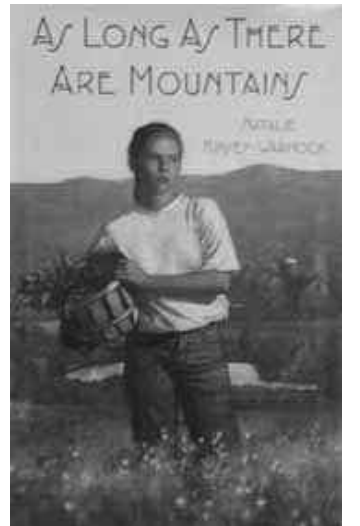
Wednesday, October 18 ~ POPE LIBRARY EVENING POT LUCK 6 p.m.

Monday, October 23 ~ DANVILLE SCHOOL LIBRARY 3 - 4 p.m.

Discussions are open to everyone. Copies of the books are available at the Pope Library and at the School Library. Several classes at school are reading the book, and students will be on hand to help run book discussions.

In addition to the book discussions, a photo-collage of farms both past and present will be on display. Caroline DeMaio, librarian at the school, is collecting photos of any kind of farming activity in Danville. From the traditional dairy farm to vegetable gardening, flower farming, greenhouses, llama farms, and so forth. She is welcoming any photos that people can contribute. This collage will be displayed in the school lobby through the month of October.

For further information contact Caroline DeMaio at Danville School (802) 684-2292 or Dee Palmer at the Pope Library (802) 684-2256, for further information.



VPR Program Schedule

MONDAY - FRIDAY	SATURDAY	SUNDAY
6 A.M. BBC World Update (5 to 6 a.m.)	6 A.M. Classical Music	
7 A.M. Morning Edition with Mitch Wertlieb	7 A.M. Only a Game	Sunday Bach
8 A.M. Classical Music with Walter Parker	8 A.M. Weekend Fill-in	
9 A.M. Monday Report with Steve Delaney at noon	9 A.M. Car Talk	On the Media
10 A.M. (Wednesday) Weekend Edition	10 A.M. Wait, Wait... Don't Tell Me!	Studio 360
11 A.M. Performance Today with Fred Child	11 A.M. Interlude	A Prairie Home Companion
12 P.M. Fresh Air with Terry Gross	12 P.M. Saturday Afternoon at the Opera with Peter Fox Smith	All The Traditions with Robert Rosnik
1 P.M. All Things Considered with Neal Charnoff	1 P.M. Peter Fox Smith	Robert Rosnik
2 P.M. (Monday) Hour of Health	2 P.M. All Things Considered	
3 P.M. (Tue & Thu) Sync/Board	3 P.M. A Prairie Home Companion	From the Top
4 P.M. (Wednesday) Open Source	4 P.M. (Monday) Companion	Classical Music
5 P.M. (Friday) Marian McPartland	5 P.M. (Tuesday) Companion	Say Yes
6 P.M. Living on Earth	6 P.M. (Wednesday) Companion	Thistle & Shaveruk
7 P.M. Specials with George Thomas	7 P.M. (Thursday) Companion	This American Life
8 P.M. Classical Music	8 P.M. My Place	Sound and Spirit
9 P.M. Classical Music	9 P.M. Hearts of Space	Classical Music
10 P.M. Classical Music	10 P.M. Hearts of Space	Classical Music
11 P.M. Classical Music	11 P.M. Hearts of Space	Classical Music
Midnight		

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Lyndon Institute Athletic Events ~ Fall 2006

Varsity Football	Field Hockey
October 7: S. Burlington @ LI, 1:00 p.m.	October 4: LI @ Rice, 3:45 p.m.
October 13: LI @ Hartford, 7:00 p.m.	October 6: LI @ Stowe @ LI, 3:45 p.m.
October 21: Bellows @ LI, 1:00 p.m.	October 10: SJA @ LI, 3:45 p.m.
October 28: LI @ SJA, 1:00 p.m.	October 12: Montpelier @ LI, 3:45 p.m.
Junior Varsity Football	Girls Soccer V & JV
October 2: Burlington @ LI, 4:00 p.m.	October 3: LI @ North Country, 4:00 p.m.
October 9: BFA @ LI, 4:00 p.m.	October 5: Randolph @ LI, 4:00 p.m.
October 16: LI @ North Country, 6:00 p.m.	October 7: Northfield @ LI, 11:00 a.m.
October 23: LI @ Woodstock, 4:00 p.m.	October 11: Oxbow @ LI, 4:00 p.m.
	October 13: LI @ Montpelier, 4:00 p.m.
	October 16: Harwood @ LI, 4:00 p.m.
Freshman Football	Boys Soccer V & JV
October 4: BFA @ LI, 4:00 p.m.	October 4: Oxbow @ LI, 4:00 p.m.
October 11: North Country @ LI, 4:00 p.m.	October 6: LI @ Northfield, 4:00 p.m.
October 25: LI @ Hartford, 4:00 p.m.	October 10: LI @ Montpelier, 4:00 p.m.
	October 14: Spaulding @ LI, 11:00 a.m.
	October 17: LI @ U32, 4:00 p.m.
Cross Country	Paul Wheeler, Athletic Director
October 3: @ LI, 3:30 p.m.	
October 7: @ Thetford Invitational, 10:00 a.m.	
October 10: @ U-32, 3:30 p.m.	
October 14: @ Peoples Invitational, 1:00 p.m.	
October 17: @ Lake Region, 4:00 p.m.	
October 20: @ Peoples (Lamoille), 2:00 p.m. League Championships	
October 28: @ Thetford State Meet, 10:00 a.m.	

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Letters from the Past

When writing was a necessity and an art

Lynn A Bonfield



In September 1885, the Peacham Academy (Est. 1797) began a campaign to raise funds for a thoroughgoing reconstruction of the old building.

A solicitation letter to alumni and friends of the Academy went out signed by a committee that included Nellie Bunker (1844-1911), the preceptress and wife of the principal, Charles A. Bunker (1840-1932).

Nellie and "Bunk," as Charles was nicknamed, had begun their work at the Academy in the fall of 1867, and by 1885, they were well into their long careers, known and respected by many.

Nellie wrote to alumnae, Lucy Ella Watts (1847-1915), a Peacham native then working in Minnesota, to proudly announce the total pledges of \$2,000 collected for the remodeling.

Peacham was experiencing other changes as well.

Nellie noted the installation of a telephone and street lights, a new district school at the Corner (since 1968, the Peacham fire house), and repairs being made to the Congregational and the Methodist churches.

(The Methodist Church is now incorporated into the Town Hall.) "Sleepy Peacham," as the town was often described in earlier times, was a label that no longer applied. In closing, Nellie gave news of Lucy's nephew and niece, David and Elsie Choate—names familiar to the West Barnet-Peacham community well into the 20th century.

Peacham, Vt., Nov. 10, 1885.
Dear Friend Ella

Your very prompt reply, and gift to the Academy was received Friday last, but owing to school duties, I have been unable to answer before this evening. I need not tell you that your gift was thankfully received. We have now about \$2000.00 pledged and our courage is strong.

There does seem to be a very warm feeling towards the old Academy. I have been surprised at the interest manifested here in town. Sometimes one is tempted to think that Peacham is fast asleep, and content to dream of

what the fathers accomplished in days gone by. But when it considered the past summer, that the condition of the school really affected the town, there was a stirring most remarkable to witness. This has been a hard year in various ways.

The ladies formed a society two years ago for the purpose of repairing the church. You would never recognize the latter if you were to see the inside, as the walls are completely changed above and below. A new carpet is down, and we feel as if much had been done. Our work fired the zeal of the Methodist sisters and their church is now thoroughly done over.

Then a telephone has been introduced and a new school-house built in the Corner district. Now a new society has been formed for the improvement of the village streets and surroundings. Street lamps are to be put up very soon and so the march of improvement goes on.

Wish I could tell you that we grow more lovely in character, more Christian in spirit, as the years roll by; but that would be a stretch of the imagination. We still have a rumble and a jumble and a roar over every undertaking. Then we proceed to business.

David Choate, your nephew, is in school this term. His grandfa-

ther is quite exercised over his mechanical turn of mind, and wishes to have him attend some school where he can pay particular attention to the mechanical arts. His tastes are entirely in that line. Little Elsie is a very agreeable little girl and is much like her mother in looks. She promises well in every way. Mr. Choate brags about "our baby" and I don't wonder.

You will think I am wound up never to run down. But I am down here at the bottom [side and top of page] of my sheet. Mrs. Merrill & Miss Eastman [sisters Miriam

(1816-1895) and Sarah (1818-1895)] charge me to be sure and give you their love. Of course, Bunk and I do not leave ours out. We would like to hear from you again and wish you pleasant hours in your present home. Peacham people claim you still.

Yours Sincerely,
Nellie Bunker

The original of this letter remains in family hands; the editor has a photocopy. Letters in this series are transcribed with no changes to spelling, punctuation, or capitalization. Editor's additions are in brackets.

Contra Dancing and Live Music Return to Danville's Town Hall

LOIS (FIELD) WHITE

Dancing has been a part of Danville's social life for years. The Danville Holiday Ball was featured in *Vermont Life Magazine* in the winter 1993 issue, with Emerson Lang on piano and Walt Corriveau on fiddle.

There were old-fashioned contra/square dances in the Town Hall before it was closed for renovations in the mid-1990's. Since that time dances have continued in the small Knights of Pythias hall on Hill Street.

Now that renovations are complete, and beginning on Friday, October 6, musicians David Carpenter on fiddle, Kate Abrams

on mandolin, Ron Langley on piano and Jason Bergman on fiddle and caller Chip Hedler will return to the Town Hall for a dance to begin at 8 o'clock.

The dances are easily learned. No lessons are necessary. The caller guides people through the moves before dancing begins. All ages and singles as well as couples are welcome, and middle-age folks will remember the steps from square dances of their youth.

Soft-soled shoes, worn to protect the refinished hardwood floor

are required. Many dancers wear old smooth-soled sneakers. There is no dress code, but comfortable, casual clothing is suggested. Most folks bring water bottles. Neither alcohol nor smoking are permitted in the Town Hall.

A donation is requested. Kids are welcome for free. Everyone is invited to experience this centuries-old tradition, either to dance or just to listen to the great music. Call David Carpenter at (802) 563-3225 or Lois F. White at (802) 684-3991 for further information.



PEACHAM GHOSTS WALK ON OCTOBER 5

Voices from the past come to life during the Peacham Ghost Walk, part of the Fall Foliage Festival on Thursday, October 5. This year, the Ghost Walk calls up residents of Peacham past who braved the long journey west in search of Gold during the Great Gold Rush. Several young men from Peacham traveled to California and panned or mined for gold.

Their stories, and the stories of the families they left behind, are presented through voices of Peacham residents today during the Ghost Walk, which begins at 2 o'clock. What is so surprising in these stories is the number of men who returned to Vermont, bringing wealth to their families and establishing themselves in the community. Come visit Peacham's past and enjoy the beautiful view of Peacham's present.

Above: Successful California goldminers Ashbel Martin (Jeremy White) and Ephriam Clark (Tim McKay) will tell their tales.

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St. Johnsbury Academy Fall 2006 Sports Schedule

Boys Soccer Varsity and Junior Varsity 10/6 Stowe @ SJA 4:00 10/12 SJA @ Lamoille (NL) 4:00 10/14 Northfield @ SJA 3:30 10/17 Montpelier @ SJA 4:00 Coaches: Dick McCarthy & Mike Fink	Girls Soccer Varsity and Junior Varsity 10/3 Randolph @ SJA 4:00 10/5 SJA @ Montpelier 4:00 10/9 SJA @ Peoples 4:00 10/11 Harwood @ SJA 4:00 10/16 Oxbow @ SJA 4:00 Coaches: Roberto Abele & Craig Weston
Cross Country 10/3 @ Wildflower Inn 3:30 10/7 @ Burlington Invitational 10:00 10/10 @ U32 3:30 10/14 @ Peoples Invitational 1:00 10/20 League Champs @ Lamoille 2:00 Coach: Chip Langmaid & Tara Hemond	Football Varsity 10/6 SJA @ NCU 7:00 10/14 Burlington @ SJA 1:00 10/21 Mt. St. Joseph @ SJA 1:00 10/28 Lyndon @ SJA 1:00 Coaches: Sean Murphy, Craig Racenet & Hank VanOrman
Girls Field Hockey Varsity and Junior Varsity JV Games to Follow V 10/4 Milton @ SJA 3:45 10/6 Montpelier @ SJA 3:45 10/10 SJA @ Lyndon 3:45 10/12 SJA @ Stowe 3:45 Coaches: Fran Cone & Paula Bystrzycki	JV 10/2 SJA @ Hartford 4:00 10/9 SJA @ Oxbow 4:00 10/16 Colchester @ SJA 4:00 10/23 NCU @ SJA 4:00 Coaches: Mike Bugbee & Frank Trebilcock
GO HILLTOPPERS!	Freshman 10/4 Rice @ SJA 4:00 10/11 BFA @ SJA 4:00 10/18 SJA @ Hartford 4:00 10/25 SJA @ NCU 6:00 Coaches: Steve Bobrowski & Joe Tomaselli

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DANVILLE SCHOOL 2006 Schedule

Athletic Director: Merlyn Courser CAA

Boys High School Soccer

October

4	Wednesday	Danville @ Hazen	11:00
6	Friday	Richford @ Danville	4:00
10	Tuesday	Danville @ UCA	4:00
13	Friday	Concord @ Danville	4:00
17	Tuesday	Winooski @ Danville	4:00

Girls High School Soccer

October

5	Thursday	Danville @ Williamstown	4:00
7	Saturday	Danville @ Lake Region	11:00
11	Wednesday	Enosburg @ Danville	4:00
13	Friday	Danville @ Richford	4:00
16	Monday	Hazen @ Danville	4:00

Middle School and High School Cross Country

October

3	Tuesday	@ Lyndon Institute	3:30
10	Tuesday	@ U-32	3:30
20	Saturday	@ Lamoille NVAC	3:30



String Worth Saving

Bill Christiansen

With the hills ablaze with fall color it seems that Vermont is covered with trees. Recent estimates are that 78% of the state is forested. That makes the landscape mostly trees. However, it has not always been this way.

As you look at old photographs in *The North Star* or in family archives, you may notice that there are virtually no trees on the hills. The only pictures showing many trees are those for streets in towns. The countryside was clear cut. The blaze of color we see in the fall was not always available to our ancestors.

The local explanation for a lack of trees is that the land was cleared in the late 19th century to make room for sheep farming. I think the explanation goes deeper

and further back in history. Before the arrival of the railroad in the mid 19th century, the only source of energy for Vermonters was wood or wood products. Every house was heated with wood in winter. Heat for cooking was provided by wood year round. Manufacturing processes, such as blacksmithing depended on charcoal for a fire hot enough to work iron.

Charcoal production starts with a wood pile. The pile is covered with layers of sod and set on fire from the bottom of the pile. The idea is to burn the pile with as little oxygen as possible. As the wood in the pile is heated and smolders, moisture and other volatiles are driven away and what is left is "pure" carbon. The process takes great quantities of wood. By volume 100 parts of wood will yield about 60 parts of

charcoal.

As an example of how costly this process was, in England it was estimated that it took the wood from 200 acres to keep a single smelter in operation. It did not take long for the English countryside to be depleted of wood. St. Johnsbury had several smelters, the Fairbanks brothers on the Sleepers River and their uncle in the present Arlington section, known as Paddock Village.

Not only was wood the primary fuel for homes and industry, it was the principle building material.

We tend to think romantically about pioneers in their log cabins. This was a very inefficient use of wood. Those pioneers piled whole logs to make their cabin walls. If those same logs were sawed into boards, several homes could have been constructed with the same trees. The change from log cabins to "stick-built" housing took place as soon as saw mills were constructed.

The English system of building timber-frame barns was in general use. Large timbers framed the structure, and the outside was covered with boards. Gradually, the timber-frames in houses were replaced with smaller "2 x 4" stud construction. An intermediate step between the log cabin and the stick built house was the plank house. Instead of boards covering

the outside of the house, 2-inch planks were nailed or pegged to the frame. The plank house system required a lot less framing.

As forests of southern New England were depleted, the demand for lumber was so great that floating logs down the rivers was profitable. The city of Burlington was built on the export of lumber to the south. The Connecticut River was one of the main routes for logs to move south.

With such great demand for lumber and fuel, it is surprising that Vermont's forests lasted as long as they did. Folklore has it that the last stand of virgin timber in Vermont was cut on the backside of Umpire Mountain (pronounced Um-peer) in the 1920's. Umpire Mountain is in Victory. I'm sure there are other places in Vermont that lay claim to being the site of the last harvest. Another bit of folklore is that if you stand beside a tree in the forest today, on average that tree is the third to grow in that spot since colonization of the state.

Today, we are growing about twice as much wood as we are harvesting. This increase in productivity of forests has been going on since about 1948.

While wood for construction is still a primary use of the material, wood as fuel has decreased over

the last 150 years.

Coal as a heating fuel and coke as an industrial form of energy have replaced wood. Vermont has no coal mines, and it was railroads that allowed coal to be shipped into the state. As soon as coal was available, the switch from wood was rapid, especially in towns. By the 1940's, most homes in Vermont were heated

Folklore has it that the last stand of virgin timber in Vermont was cut in the 1920's on the backside of Umpire Mountain in Victory.

with coal. Every town had a coal dealer, and the position of the town's official weigher of coal was established to keep the dealer honest.

After World War II, most homes were converted from coal to oil and later to gas. Some coal was still used to manufacture "city gas." Some will remember the old "gas plant" on South Main Street in St. Johnsbury. The gas plant supplied gas to the built-up part of the town through gas mains.

In most 19th century homes, insulation was unknown. The amount of fuel to get through winter was tremendous. Wood had to be cut, dried, hauled to the user and stored for the winter ahead. The usual heating system was a "one pipe" furnace in the basement or several wood stoves around the house such as "parlor

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- 6 Units 25 X 51 3/4 X 1; Annealed, IG

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The weather may be cooling down, but Derek Samuels of Barnet makes sure there's always something hot at the Danville and St. Johnsbury farmers' markets. Samuels sells a barbecue sauce with varying degrees of heat, pickles, spices and vegetarian and meat Jamaican patties with a flaky crust. Other foods, including a wide variety of baked goods, are available at these markets for visitors to enjoy as they choose among all the fresh vegetables, cut flowers, pickles, preserves, and crafts. The Danville market (located on the Danville Green) runs Wed. 9 - 1 through Oct. 11. The St. Johnsbury market (located behind Anthony's Diner) runs Saturdays, 9 - 1 until Oct. 28.

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We Could Use the Renewed Town Hall in Danville

BETS PARKER ALBRIGHT

When I was growing up in New York City, I was fortunate enough to be included in a program organized and led by two amazing spinsters who loved drama and loved children. These two ladies held forth in a large Victorian house with plenty of room for a professional stage, designed for children.

Boys and girls were accepted following interviews with Miss King and Miss Coit. Children from ages 5 to 13 were eligible. The two ladies agreed that children should be given the opportunity to study art and drama together.

Sessions were on Wednesday afternoons and Saturday mornings, and they were the highlights of my week. We heard stories, then helped to act them out as well

as to illustrate them. We started with fairy stories and myths, then moved on to Shakespeare.

We created stage sets, incorporating our drawings and ideas. We moved comfortably on those child-sized sets, which we had helped to paint and set up.

During the last year that I could participate, I was 13. I played Prospero, the magician in "The Tempest." (There were no boys of the right age and size available.) The fairies in the story were 5- and 6-year-olds, and Ferdinand and Miranda were 12. As the eldest, I was sad that it was to be my last year, but being in the play was a great thrill.

The stage set was a beautiful, magical island. As Prospero, I stood in the center of the stage in a black robe, clutching my magic wand and declaiming, "This rough

magic I here abjure. I'll break my staff, bury it many fathoms in the sea, and, deeper than did ever plummet sound, I'll drown my Book!" It was a solemn moment that I remember to this day.

I don't know whether there is a comparable experience available to youngsters now, but I am grateful for the time spent at the King-Coit School, where standards were high but the results were so rewarding.

As I sat and reminisced about those times, my mind jumped to a day a few weeks ago when we attended an event in the splendid new upstairs of Danville's Town Hall. Solid construction and a sparkling floor enhance the value and beauty of that fine old structure. I wish we could use that space with its stage to enrich the lives of our children, especially the pre-teens and older who need creative and challenging experiences in their lives to counteract much that is neither wholesome nor constructive in today's society.

Oh, the possibilities! Dramatic productions, recitals, musical events, displays of art work – everything that is creative and positive to fill the gaps that can lead to trouble. The school makes a good start in some of these areas, but its resources are limited. There may well be talented and enthusiastic folk who would like to offer their

time and energy to help with a community effort.

We used to have such fun with the Danville Summer Singers, presenting plays and musicals. It would be great to have a year-

round schedule of events in the refurbished center of Danville. It is surely something to think about. We are all busy, but busy folk always seem to find time for another good project. ★

Member Meetings for Washington Coop in October

Washington Electric Cooperative is hosting two area member dinner meeting/discussions. The first is scheduled for Tuesday, October 17, at the West Danville Methodist Church and the second for Wednesday, October 18, at the Groton United Methodist Church. Members are invited to attend either event, which include dinner at 6:00 p.m. and an informational meeting/discussion at 7:00. Topics for both meetings include Energy efficiency and conservation: a renewed focus and System improvements, outages, Coventry, power supply, wind, and other subjects of interest.

Members attending the West Danville dinner meeting will have a choice of chicken pie or vegetarian quiche, which will be prepared and served to benefit the West Danville Community Club.

The smorgasbord at the Groton Methodist Church will benefit the Groton Playground Fund. Both dinners require reservations by October 6.

There is a \$5 charge per dinner. Reservations can be made by contacting WEC's office (802) 223-5245 or (800) 932-5245. For members who only wish to attend the discussion portion of the meetings after the dinners there is no charge and reservations are not required.

For further information contact Deborah Brown, administrative assistant at (802) 223- 6705 ext. 313. (If no answer leave a message;

It's surprising the forests lasted as long as they did


stoves."

Then there was the cookstove in the kitchen. These devices took constant maintenance, and


(See *It's surprising* on Page 29) (Continued from Page 28)

were refueled at least once during the night. When coal became

available, central heating was a reality as coal could be stored in a much smaller space than could wood, and it burned with a hotter fire. Coal could be stored outside, and it would not absorb water. The coal fire would go all night. In comparison, 20 cords of wood would have been a small w.★ r



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- Owned and operated The Ritchie Agency in West Barnet, 1981 - 2003
- Vermont Professional Insurance Agents "Agent of the Year", 1996
- Co-founder of Barnet Rescue Squad
- 15-year Barnet volunteer firefighter
- Barnet Fire Chief, 1981-1991
- Barnet & NEK AAU basketball coach
- Caledonia Forest & Stream Club
- Co-chair, Legislative Sportsmen's Caucus



George and Sue Coppennrath with sons (l-r) Taylor, Ethan and Drew



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Round Barns Derived from Yankee Ingenuity

RETA MORSE

Like covered bridges, round barns are an unusual and distinctive form of architectural design, which have practically disappeared from Vermont's landscape. Sometimes called barrel barns, they are comparable to multi-sided structures described as

octagonal or polygonal except that circular barns are definitely round.

The idea for round buildings traces to Roman and Greek history where the style was used in the design of temples, mausoleums and other memorials. Stone ruins of England's Stonehenge indicate that it was round, and throughout

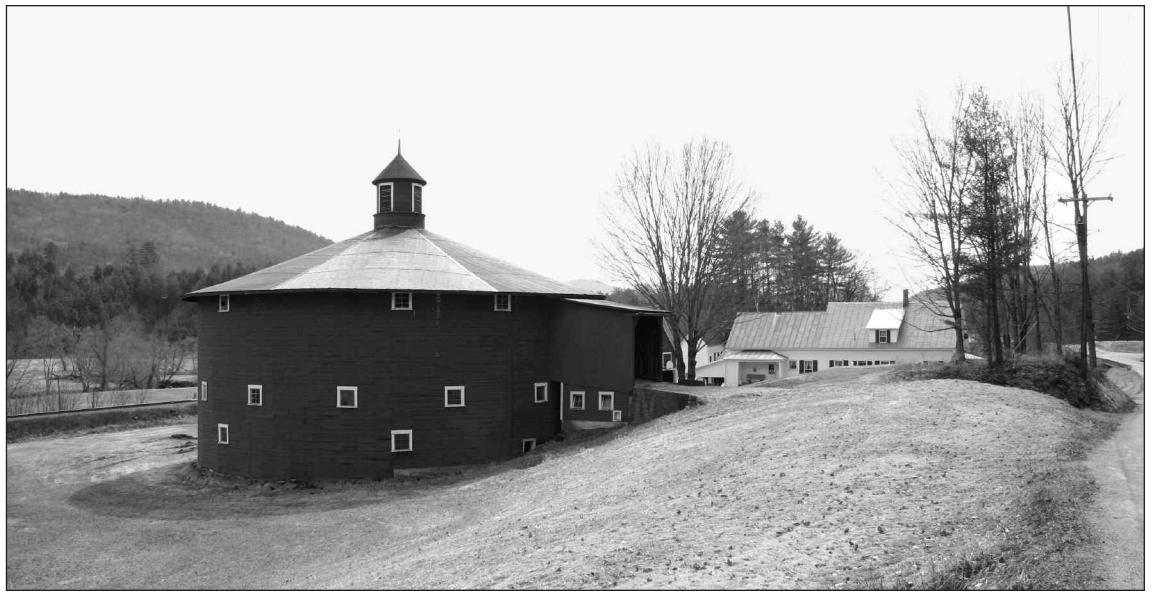


Photo By: North Star Monthly

On US 5 in East Barnet stands a well preserved round barn 75 feet in diameter. According to author Retta Morse, this is Vermont's first round barn, built in 1899 by Fred Quimby for \$2,000. Often called Silo Quimby, he lived on in East Barnet. Quimby was a carpenter and joiner by trade and is credited with building many silos in the area. It is now owned by the David L. Willis family.



Photo Courtesy of Carroll Colby

This round school house in Brookline, VT was designed and built by a Dr. John Wilson in 1821, who became the first schoolmaster. Wilson was known and sought in Scotland as Captain Thunderbolt, the famous highwayman.

the ages the circular design spread to houses, churches and schools. There is an historical round school house in Brookline, VT. A Dr. John Wilson, known in Scotland as Captain Thunderbolt, the famous highwayman, was the designer of this school and became its first schoolmaster in 1821.

The Shaker barn, built in 1826 in Hancock, MA, was probably the first round barn in the country. It is 92 feet in diameter and is fashioned from field stones. About 1870 the interior burned and was immediately rebuilt. In 1968, after years of disuse, the barn was restored and is now admired as an historic site.

Builders of the early 19th Century used the Shaker barn design, but their barns were constructed with wood framing instead of field stone and with many interior variations. Most of these barns were built in the octagonal plan. Round barns built

during this very early time failed to survive.

As dairy farming emerged as a thriving business in the mid 1800's ideas for barn planning were many. Yankee ingenuity and the need for efficient covered space led to the octagonal and round barns, built with utmost care. Farming was a livelihood, and a well-built barn was the farmer's protection.

About this time Orson F. Fowler's octagonal design took precedence over round buildings. Octagonal shapes were easier to build. However, Fowler's plan concentrated mostly on houses.

There is no accurate record as to how many round barns were actually constructed in the United States. Actually, round barn popularity didn't begin until late in the 19th Century. Carl F. Schmidt's extensive book, *The Octagon Fad*, lists six round barns in Indiana in 1958. His listings for Vermont were incomplete.

During the heyday of round

barns, as many as 24 were standing in Vermont, and most were located in the northern part of the state. They were found in Grand Isle, Enosburg Falls, North Troy, Jay, Newport Center, Coventry, Irasburg, Lowell, East Calais, Waterford, Passumpsic, East Barnet and Newbury. There was a round barn built in Evansville by George Bickford and his son, Roy, but that barn is gone.

Journeying through the counties of Grand Isle, Washington, Franklin, Orleans, Caledonia and Orange, today one could find maybe a dozen of these picturesque relics. They were built between 1899-1916. Many are still in active use by farmers.

In 1902 an article written by E. J. Parker of Grand Isle on the subject of round barns appeared in "Hoards Dairyman." The barn described was on the property of the Horican family of Grand Isle. Parker describes its construction.

"Our concrete wall is 85 feet in diameter, and one in the center of the barn is 20 feet in diameter and 18 inches thick. The silo rests on this and is 60 feet deep; hooped with wood hoops 6 inches wide and 6 inches thick at the bottom, resting on wall and outside of silo studs. We have 122 studs 3x6 feet, 8 feet long set on this hoop and our floor and comes on top of these joists.

"We can stable 75 cows, having a feed alley 17 feet wide, then comes the cows; 6½ feet for cow and manger, then an 8 inch deep trench and 18 inches wide, and the balance of the room for a walk and for manure carrier, which will run overhead and carry the manure out into the manure house or dump on wagons. There will be three food holes close to the silo from the floor above.

"At the entrance of the barn above, we have a building 12x20 where we drive in, using 13 feet for driveway and the balance for gas engine for cutting corn, threshing and running cream separator. Under this part we have a milk room 12x20 and can strain milk in the stable and run it into the milk room.


"As we drive into the barn we go directly to the silo and around it and out. Have a bay for hay and grain 25 feet deep and 257 feet around the outside. There will not be a stick of timber in the barn outside of the silo. It is 22 feet from sill to plate, and the first rafters are 30 feet long up to hip,



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Photo By: Jeff Gold

In Newbury, quite visible from US 5, stands a huge round barn owned by Paul Knox. It may have been the largest of the kind in Vermont. It was built in 1903.

and it is 170 feet around to hip. Here we have a round track and carrier for unloading hay. Our second rafters are 34 feet long running to the peak of barn; there are 8 of them, the balance of the rafters rest on the silo plate and the cupola is 16 feet in diameter and 11 feet to the plate with a hip roof on it same as the barn.

"Our ventilators will be carried up into the cupola where there are three lattice windows. I shall not complete the stable until haying and harvesting, and I expect now to use the Melery stall made in Palmyra, Wisconsin, and I will give you a photo of the barn when it is completed."

To some, round barns proved impractical. From Byron D. Halsted's book *Barn Plans and Out Buildings*, "There is no economy in building a strictly round barn, as curved walls, sills, cornice and roofing are very expensive and offset the trifling gain in floor space."

According to Eric Sloane in *American Barns and Covered Bridges*, round barns were not efficient. "Hay storage required complicated devices for loading, and the pie-shaped stables would have been best for pie-shaped animals." This, of course was a matter of opinion.

To some apparently, the round barn idea was ideal. Ingenious Vermonters made most of the round barn's seemingly impracticability. Since the barn itself could not be enlarged the farmer attached small sheds to add more space. In Troy a farmer had a round milk house to match his barn. And in Sharon a round hen house with a circular staircase in the middle, and many windows, was used to that farmer's satisfaction.

In Newbury, quite visible from US 5 stands a huge round barn owned by Paul Knox. Quite possibly it was the largest barn of the kind in Vermont. It was built for Hammond T. Baldwin in 1903 and is 90 feet in diameter. The roof was polygonal, having 16 sections. Nearby, in Piermont, NH, just across the Connecticut River, stands a 16 sided barn built in 1906. It isn't round, but it is worthy of note.

In Caledonia County two round barns remain. On US 5 in East Barnet stands a well preserved round barn 75 feet in diameter. This is Vermont's first round barn, built in 1899 by Fred Quimby for \$2,000. Often called Silo Quimby, he lived on Road 26 in East Barnet. Quimby was a car-

penter and joiner by trade and is credited with building many silos in the area. The first owner, James Moore, passed the farm to his son Russell. It is now owned by the David L. Willis family. The tidy farmhouse with picturesque round barn is often seen on post-cards.

Typical to round barn constructions, part of the building sits against a hillside having the front ramp (or high drive) leading to the second floor level where hay was stored. Entrance to the area where cattle were kept was on the first floor level. Stalls face the middle for convenience, and hay on the second floor was pitched down from the circular openings to the cattle below. Manure was stored in the basement.

The exterior of this bright red-painted barn is faced with narrow boards encircling it. A series of small windows, their frames painted white, encircle the barn near the roof, with larger windows on the lower level. On the slightly pitched tin roof at the apex sits a circular cupola with windows for sunlight and ventilation. Around the barn are attached various sheds.

Since this was an unusual

barn with great possibilities many farmers throughout Orleans County and in Grand Isle patterned their new barn after the Moore barn.

Another round barn stood a few miles away on another hillside above Passumpsic Village. The date 1901 was plainly visible at Mountain View Farm indicating the year the barn was built. Its design suggests that Fred Quimby could have built it for Hazen Hyde, the first owner, but its history is unknown. The property was owned by William and Donna Marshall when in 1986 the barn was taken to the Shelburne Museum, where it remains on display. The silo was actually flown across the state by helicopter making a magnificent publicity opportunity for the museum.

Charles Levy's round barn is in Waterford south of Harris Hill. Since his property is situated on a dead end road, the large barn, 80 feet in diameter, built in 1903, is often obscured from view.

Fortunately there was enough interest in this round barn a year after it was built for a lengthy article in the *Caledonian-Record* on October 12, 1904. Winifred S. Hastings, the original owner of 400 acres, on which the Levy barn now sits, acquired the services of Lambert Packard to plan his barn. Packard was the Fairbanks Company architect. Fred Quimby and James Galbrath were hired as barn builders.

The description of the barn as related in the article is as follows: "The barn is 80 feet in diameter and rests on a substantial stone foundation 9 feet high and from 4 to 5 feet thick. There are two large entrances to the basement, which has no posts, but above the trusses are great 10x10 timbers 31 feet long radiating from the center like spokes in a wheel and all giving support to the superstructure.

"Around the walls are nests for the flock of 100 hens, and they

contribute to the farm's weekly produce of 25 dozen eggs.

"Eight octagonal stalls, all connected, encircle the silo in the center of the room and give comfortable and easily accessible house to 40 pigs.

"The silo occupies the center of the building and performs the double duty of storing 400 tons of ensilage and supporting the rafters, which radiate from it on each floor. The silo is 18 feet in diameter, 50 feet high and has doors at convenient places to load and unload ensilage.

To some, round barns proved impractical, but to others the design was ideal.

"Opening off the basement is a small meal room, and above is a room, which will contain the cream separator, a necessary machine in the modern dairy.

"The first floor of the barn is utilized by the cattle. They enter by means of an inclined ramp from the basement, while the men enter through a small door in a lean-to at the left.

"Around the wall in the main floor are the stalls for the cows, 84 in all with 13 stanchions for the calves.

"Mr. Hastings now has a fine looking herd of 50 grade Jerseys in the best of health and the weekly produce in dairy butter averages 200 pounds.

"Around the outside wall of the silo are 4 chutes for hay, and 4 grain bins are conveniently arranged around the room so that it is possible to feed all the stock in 15 minutes, something which

never could be accomplished so quickly in the old-fashioned long barns.

"Sixteen 12x12 girders on this floor, 31 feet long, radiate from the silo and support the upper floors. Entrance to the hay loft, which is the upper floors, is secured direct from the ground. This room has a capacity for 175 tons of hay, and this past season Mr. Hastings harvested over 125 tons.

"The sloping roof is supported by 16, 6x9 rafters, which are 40 feet long. The roof is octagonal and gracefully sloped. An octagon tower rises from the center of the silo adding much to the completeness of the structure.

"Light and ventilation are necessary to the health of the livestock and individuals, and 16 windows on each floor give plenty of light, while ventilators extend throughout every part of the building to the eaves.

"The contractors used 140,000 feet of timber in construction and about 110,000 shingles on the roof and sides. The barn is painted the customary red."

Mr. Hastings believed that his round barn was best suited for his needs. His round barn attracted about 2,000 people, even from other states, who liked the design so much that they expressed to Hastings their intentions to build such a barn at their home-sites.

Progress has a strange way of ending a seemingly good idea as round barn building stopped about 1916. These barns were often built for well-to-do farmers. Possibly, since this was the time of World War I, farmers may have thought round barns too expensive to build and turned to a more straightforward design. Thus ended the era of round barns leaving but a few structures as memorials to those years. ★

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The Cost of Being Efficient

Dear Tom and Ray:

Back in the '80s and '90s, there were some ultra-efficient

cars like the Suzuki Swift, the Honda CRX and the Honda Civic. I owned a VW Rabbit diesel that got 45 miles per gallon. All sold

for under \$15,000 and had real mileage ratings of 45 mpg or more. Even factoring in inflation, I'm curious why we have to pay an extra \$5,000-\$10,000 for hybrid technology to get the same mileage that a good old-fashioned, gas-only car was able to achieve 20 years ago. Why this is so. - John

TOM: That's a good question, John. There are several answers.

RAY: One is that there's a lot of stuff on cars today that wasn't required or expected 20 years ago. There are anti-lock braking systems, side-curtain air bags, reinforced beams in doors, electric windows, butt warmers and butt coolers, to name a few things. So economy cars now weigh a lot

more than they did then, because our expectations for even entry-level cars have increased. As a result, today's economy cars are safer and more comfortable than the tin-can deathtraps you mention.

TOM: Second, cars today are bigger than they were 20 years ago, with more interior room. Look at today's Honda Civic. It's as big as the larger Honda Accord used to be in the '80's. Every time a model is redesigned, it gains a few inches in each direction (like its owners, I guess), so even our small cars are pretty big these days.

RAY: Finally, and probably most important, we've gone horse-power-crazy. Back in the early

'80's, when we temporarily gave a whit about fuel economy, the average car had about 100 horsepower. A small family car like the 1982 Honda Accord had 75 hp. By comparison, a 2007 four-cylinder Accord has 166 hp. A six-cylinder Accord has 244 hp! And that's a modest, midsize car today.

TOM: Upward of 200 horsepower is practically expected today. And there are cars with 300 hp, 400 hp and more. In my humble opinion, that's crazy. There's not a car on the road that needs more than 200 hp. Most cars would be fine with a lot less.

RAY: So in the past 25 years, instead of taking all of the technological advances we've made and making a 120-hp Accord that gets 60 mpg, we have a 244-hp Accord that gets 30 mpg.

TOM: Why is that? Because of some combination of (A) that's what we want and (B) the car-makers have made us think that's what we need. But we don't. Is it more important for us to get from zero to 60 mph a few seconds

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Danville Senior Action Center

October Meal Schedule

October 3 - Clam Chowder with Oyster Crackers, Grilled Cheese with Tomato Sandwiches, Carrots with Vegetable Dip, Melon.

October 5 - Meat Loaf, Mashed Potatoes, Biscuits, Peas and Carrots, Tomato Juice, Brownies.

October 10 - Roast Pork and Gravy, Rice, Squash, Rolls, Tomato Juice.

October 12 - Cheeseburger on Bun with Lettuce and Tomato, Spinach Salad with Red Peppers, Mandarin Oranges and Croutons, Pumpkin Pie. Library Day.

October 17 - Chicken Parmesan, Pasta with Marinara Sauce, California Vegetables, Orange Juice, Garlic Bread.

October 19 - Pepperoni or Vegetable Pizza, Pasta Salad with Broccoli and Red Peppers, Pumpkin Bread Pudding with Homemade Whipped Cream, Orange Juice.

October 24 - Shepherd's Pie, Homemade Rolls, Caesar Salad with Homemade Croutons, Orange Juice, Winter Squash, Dessert.

October 26 - Lemon Chicken, Brown Rice, Maple Glazed Carrots, Homemade Bread, Orange Juice. Library Day.

October 31 - Special Halloween Dinner sponsored by Danville Meal Site at Danville United Methodist Church at 5 p.m. Menu items for Halloweeners of all ages.

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

faster than for America to be energy-independent and not have to fight oil wars in the Middle East and pay through the nose for gasoline? Not to me, it isn't.

RAY: Now, \$3-a-gallon gasoline might change our opinions of what we need. In fact, it's already changing them. Huge, heavy SUVs with overpowered engines are getting harder to sell.

TOM: An increasing number of car-makers are starting to step in with just the kind of cars you're asking about. They're not getting 45 mpg, but they're getting close. And they're a heckuva lot safer and more comfortable than economy cars of 20 years ago.

RAY: For example, here are some cars you can buy today that are cheap (in many cases, \$15,000 or less) and meet your criteria:

TOM: The Honda Fit (109 hp, 38 mpg highway), Toyota Yams (106 hp, 40 mpg highway), Nissan Versa (122 hp, 35 mpg highway), Chevy Aveo (103 hp, 35 mpg highway), Scion xA (103 hp, 38 mpg highway), Hyundai Accent (110 hp, 36 mpg highway) and Kia Rio (110 hp, 36 mpg highway).

RAY: And for a little more money, you can have the larger Ford Focus (130 hp, 37 mpg highway), the Chevy Cobalt (145 hp, 34 mpg highway) or the fun-to-drive BMW Mini Cooper (115 hp, 36 mpg highway).

TOM: But the bottom line is that car-makers listen to one thing, and it's not annoying automotive columnists like us. They look at their sales numbers. If people are buying 300-hp Hemis, they design and make more cars like that.

RAY: So if we want more choices in high-mileage cars, we have to buy high-mileage cars and let the gas guzzlers sit on the lots

longer. So, it's not up to you and me, John; it's up to the people who are putting their money down now and signing on the dotted line. They'll determine the range of options the rest of us have a few years from now.

Can a Blocked Tailpipe Blow Up a Muffler?

Dear Tom and Ray.

What would cause a muffler to explode? We just had work done on our '93 Saab 900S. It was running very sluggish up hills, and diagnostics showed several leaks in the exhaust pipes leading out of the catalytic converter. After having a new converter and pipes installed, the car was better but still a little sluggish. A week later, we were accelerating to get on a highway, and the muffler

exploded. It literally burst open along the side. What kind of pressure would cause this, and should our mechanic have picked up on a muffler problem in the first place?

- Angela

RAY: Well, here's the key, Angela: After the muffler exploded, did the car run better?

TOM: If so, the muffler might have been the source of the sluggishness. Often what happens is that when a catalytic converter fails, its innards disintegrate and get pushed farther down the exhaust system, where they can lodge in the muffler baffles and plug it up.

RAY: That would cause exactly the symptoms you describe - the car would be sluggish when climbing hills or accelerating. If the tailpipe is blocked

and the engine's exhaust can't get out, the fresh fuel and air have no room to come in, so the engine bogs down.

TOM: So both your catalytic converter AND muffler might have been clogged. And when your mechanic replaced the converter, the acceleration improved a little bit, but the pressure on the muffler multiplied. At some point, the pressure got to be too much and the muffler burst at its weakest point - the seam.

RAY: While that makes you

unwelcome in most bedroom communities after dark, it also allows the exhaust to escape. So the car should run better. And once you replace the muffler, you should be all set.

TOM: Mufflers sometimes explode due to backfires, caused by too much unburned fuel in the exhaust system. But given all the corroborating symptoms you have, I'm betting yours was just badly clogged. ★



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West Barnet Senior Action Center

October 2006 Menu

- October 4** - Buffet.
- October 6** - Meal Site Closed.
- October 11** - Meat Loaf, Mashed Potatoes, Fresh Carrots, Assorted Breads, Peaches and Cream.
- October 13** - Corned Beef and Cabbage, Potatoes, Turnip and Carrots, Homemade Rolls, Fruit Cup.
- October 18** - Macaroni and Cheese, Stewed Tomatoes, Green Beans, Muffins, Jell-O.
- October 20** - Roast Pork, Potatoes, Applesauce, Mixed Vegetables, Homemade Rolls, Fruited Jell-O.
- October 25** - Beef Stew, Tossed Salad, Biscuits, Rice Pudding.
- October 27** - Baked Fish, Mashed Potatoes, Spinach, Assorted Breads, Ice Cream.

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

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October

October

COMMUNITY CALENDAR

Daily - The Northeast Kingdom Artisans Guild Backroom Gallery in St. Johnsbury.

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.

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

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

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

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

Tuesdays - Cribbage Tournaments, 6 p.m. Lake View Grange Hall, West Barnet. (802) 684-3386.

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.

3rd Wednesday - Cardiac Support Group, NVRH. 6:30 p.m. (802) 748-7401.

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

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.

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.

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

1 Autumn on the Green, Danville. (802) 684-2528.

2 Northeast Kingdom Fall Foliage Festival: Walden.

2 NEK Audubon Information and Planning Meeting, 4:30 p.m. Fairbanks Museum Classroom. Open to all.

3 Northeast Kingdom Fall Foliage Festival: Cabot

3 Book Discussion: Howard Frank Mosher's *A Stranger in the Kingdom*, 7 p.m. Haskell Free Library, Derby Line. (802) 873-3022.

4 Northeast Kingdom Fall Foliage Festival: Plainfield.

4 First Wednesday Lecture Series with UVM Professor Frank Bryan and "The Impossible Presidency: Presidential Greatness in the Post Modern World." 7 p.m. Goodrich Memorial Library, Newport. (802) 334-7902.

4 First Wednesday Lecture Series with Dr. Alan Fern retired director of National Portrait Gallery and "Alfred Stieglitz and the Rise of Modernism in America," 7 p.m. St. Johnsbury Athenaeum. (802) 748-8291.

4 First Wednesday Lecture Series with Middlebury Professor Susan Watson and "Einstein's Century 1905 - 2005." 7 p.m. Kellogg-Hubbard Library, Montpelier. (802) 223-2626.

4 Bread and Puppet Theater Performance, Stannard Gym, Lyndon State College, 6 p.m. (802) 626-6426.

5 Northeast Kingdom Fall Foliage Festival: Peacham

6 Northeast Kingdom Fall Foliage Festival: Barnet

6-7 Friends of the Cobleigh Library annual book sale, Friday: Noon - 8 p.m. and Saturday: 9 a.m. - 3 p.m., Lyndonville Municipal Building. (802) 626-5475.

6-7 Game of Logging - Levels I and II, NorthWoods Stewardship Center, East Charleston. 8 a.m. - 4 p.m. (802) 723-6551.

6 Contra Dance, 8 p.m. Danville Town Hall. (802) 684-3991.

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

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

7 Guided Tour of Silvio O. Conte National Fish and Wildlife Refuge. Meet at Refuge headquarters on VT 15 near Island Pond three hours before sunset. (802) 723-6551.

7 Northeast Kingdom Fall Foliage Festival: Groton

8 NEK Audubon trip to Victory



Photo Courtesy of Elizabeth Brown

Elizabeth Brown reads all the news from home while visiting in Ireland. Elizabeth is a geology student at Amherst College and was with a group of students studying volcanoes and the way to develop geothermal possibilities at Godafoss (Waterfall of the Gods) in northern Ireland. She returned to Peacham in late August. She is the granddaughter of long-time subscriber Beppy Brown.

- Basin. Meet at Damon's Crossing at 8 a.m. (802) 626-9071.
- 8 Northeast Kingdom Fall Foliage Festival: St. Johnsbury
- 8 Art by the Yard: Vermont's Painted Theater Curtains, with Michael Sherman, 2 p.m. Haskell Free Library, Derby Line. (802) 873-3022.
- 8 Beth El Speaker Series with Ben Szwegold and "Two Perspectives on the Shoah Stories of a Survivor and Child of Survivors." 3 p.m. Beth El Synagogue, St. Johnsbury. (802) 748-3711.
- 9 COLUMBUS DAY
- 10 Nearly Full Moon Paddle, NorthWoods Stewardship Center, East Charleston. 6:30 p.m. (802) 723-6551.
- 11 "Climatologist's Perspective on Climate Change: Facts and Fallacies," 7 p.m. Fairbanks Museum, St. Johnsbury. (802) 748-2372.
- 11 Northeast Kingdom Candidate Forum, Alexander Twilight Theater, Lyndon State College, 6 p.m. (802) 626-6426.
- 12 Booksigning and author talk with Natalie Kinsey-Warnock and *As Long As There Are Mountains*, 10 a.m. Hazen Union High School, Hardwick. (802) 472-6511.
- 12 Booksigning and author talk with Natalie Kinsey-Warnock and *As*

Long As There Are Mountains, 3 p.m. St. Johnsbury Athenaeum. (802) 748-8291.

12 The Key is the Kingdom - Systematic Conservation Planning, NorthWoods Stewardship Center, East Charleston. 7 p.m. (802) 723-6551.

12 Film discussion following 7 p.m. film at Catamount Arts, St. Johnsbury. (802) 748-8813.

13 Sacred Circle Dance, Danville Congregational Church, 7-9 p.m. (802) 684-3867.

14 Pancake Breakfast, Lake View Grange Hall, West Barnet. 8 - 10 a.m. Adults \$6, seniors \$5, children under 12 \$3. (802) 748-8180.

14 Guided Tour of Silvio O. Conte National Fish and Wildlife Refuge. Meet at Refuge headquarters on VT 15 near Island Pond three hours before sunset. (802) 723-6551.

14 Behind the Swooosh, Alexander Twilight Theater, Lyndon State College, 9 p.m. (802) 626-6426.

21 Clyde River End-to-End: 5th and Final Leg with NorthWoods Stewardship Center, Clyde Pond to Lake Memphremagog. 8 a.m. - Noon. (802) 723-6551.

21 Fall Foliage Hike: Bluff Mountain and Mt. Pisgah, NorthWoods

Stewardship Center, East Charleston. 7 a.m. - 5 p.m. (802) 723-6551.

22 NEK Audubon trip: Champlain Valley and Dead Creek to see Snow Geese and Waterfowl. Meet at West Danville Park and Ride at 7 a.m. (802) 748-8515.

27 Sacred Circle Dance, Danville Congregational Church, 7-9 p.m. (802) 684-3867.

28 Pancake Breakfast, Lake View Grange Hall, West Barnet. 8 - 10 a.m. Adults \$6, seniors \$5, children under 12 \$3. (802) 748-8180.

29 Annual Harvest Concert with community choirs and Danville Town Band. 5 p.m. with community pot luck supper to follow. Danville Congregational Church. (802) 684-3896.

29 Apres Foliage Festival to benefit the Davies Memorial Library, Rabbit Hill Inn, Lower Waterford, 3 - 5 p.m. (802) 748-4609.

29 Daylight Savings Time Ends

31 Halloween Party for Kids of all Ages, NorthWoods Stewardship Center, East Charleston. 6 p.m. (802) 723-6551.

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

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