

THE North Star MONTHLY

Every Small Town's Newspaper

DANVILLE, VERMONT

GOOD FOR THE WHOLE MONTH

\$1.50

SEPTEMBER 2006
Volume 18, Number 5

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FENTON STONEWARE CAME FROM ST. JOHNSBURY

LOIS (FIELD) WHITE

A cowboy carried a stoneware whiskey jug in the recent showing of "1867 Texas Ranch House" on Vermont Public Television. Those stoneware jugs, crocks, cups, plates, bowl, pitchers, milk churns, pans and other containers were essential wares in American households the 1800's.

Pioneer settlers farmed first, then turned to pottery as a sideline. Early potters came to America from England and other countries in Europe. They first made earthenware in about 1640 in Jamestown. Earthenware production continued until about 1780.

Stoneware potteries were established in the early 1700's and continued until 1880 when tin and glass proved more popular, available and affordable. Stoneware replaced earthenware after the American Revolution because of the demand for stronger vessels that would accept "slip" and colored glazes, and because of the health hazards associated with lead glazes on earthenware.

Stoneware is more dense and more durable than earthenware and holds water without a glaze. It was fired to a higher temperature, up to 2300° Fahrenheit and

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accepted glazes more readily.

The Abenaki Called It Poosumpsuk; It's Our Finest Natural Resource

Through most of the year the Passumpsic River is a silent neighbor tending to its business of draining away precipitation from a 500-square mile watershed. The Passumpsic drops through Sutton and Burke and then slides almost silently through Lyndon, St. Johnsbury and Waterford and finally to Barnet where it mixes with the mighty Connecticut just below Comerford Dam.

A 1996 guide to the Passumpsic River published by Central Vermont Public Service cites the Abenaki translation as "flowing over clear, sandy bottom," and it's easy to imagine those Native Americans finding their way through their summer grounds by water.

The first settlement by Euro-Americans was in the 1770's as colonists staked out their claims before the gathering storm of the American Revolution, and during the 1800's the appeal of the Passumpsic's waterpower attract-

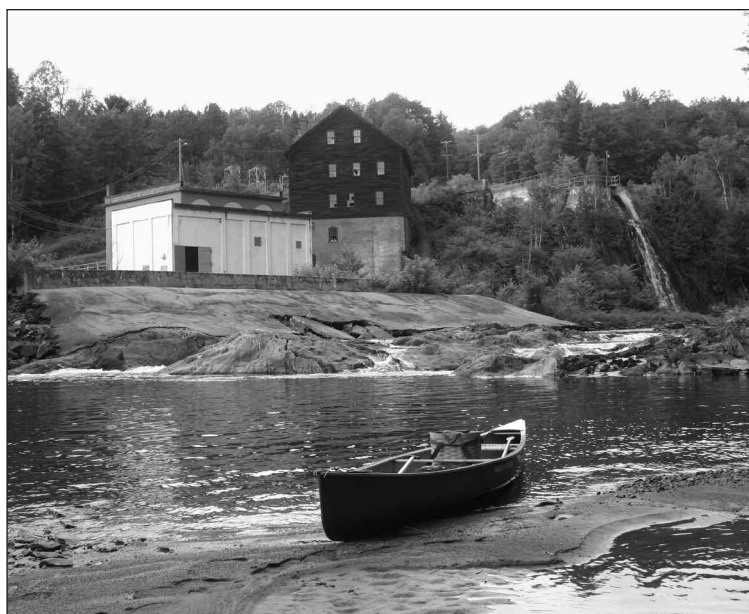
ed the earliest form of industrial development and budding communities of early Vermonters. Saw- and grist-mills were the first water-powered mills to appear, but others followed as specialized facilities for turning linseed to oil, apples to cider, sheep's wool into textiles and wood into cardboard.

As wires and electricity reached into most of the area clustered along the River, those clusters and the economy tended to spread away from the bounty of its waterpower. Slowly but surely, the Passumpsic, and rivers like it, became less important as a means of travel and a source of mechanical power, and northern Vermont civilization turned its back to the River.

By the early 1900's hydro-mechanical power was all but obsolete, but a few of the old Passumpsic River dams and mills

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Photos By: North Star Monthly

The Great Falls station on the Passumpsic River has been generating power for Lyndonville since 1895. Prior to that the site was used as a pulp mill. The Passumpsic River drops more than 60 feet making a spectacular setting and certainly one to avoid with a canoe.

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How High is the Sky Over Peacham



Photo By: North Star Monthly

Sidney Wanzer (right) and Dave Magnus (rear) share great enthusiasm for amateur astronomy. Here they are experimenting with Wanzer's Celestron 8-inch telescope. They and a small group of others have established the Northeast Kingdom Astronomy Foundation and hope to create an observatory in Peacham, like one they have seen on Cape Cod, with a small classroom and a more powerful telescope.

TERRY HOFFER

Dave Magnus is a retired high school teacher with a lifelong interest in the night sky. He calls it lifelong "amazement." Magnus lives beside a sparsely traveled road in Peacham where, when the moon is new and it's otherwise dark, stars fill the sky like sand on a beach. Visitors familiar with the glow of metropolitan night life are often stunned by the sight of an unobstructed view from places like Peacham into the expanse of the universe.

Not long ago Magnus was giving thought to cutting branches from a tree near his home and doing some serious stargazing. "I was thinking about getting a telescope," he says, "when I started to think that it made more sense to do this with others, to collaborate and get something more but do it in Peacham where the conditions are favorable and where it could easily be used by groups from schools."

Magnus casually mentioned his idea to a few others and quickly discovered that his brother-in-law John Mackey, a retired lawyer from Massachusetts, was interested as was Sidney Wanzer a retired physician, also from Massachusetts. Mackey lives in St. Johnsbury, and Wanzer spends summers in Peacham.

Mackey had a telescope of his own and had been an active member of a group that established an observatory on Cape Cod. He quickly volunteered the benefit of his experience at the regional high school in South Yarmouth, MA. Wanzer admitted that one of the great draws of his summer home in Peacham is the chance to use his own Celestron 8-inch telescope. He loves to study stars from Peacham without the ambient light pollution that fills the sky over his home near Boston.

Soon the group included Stan Frickes, a computer specialist, who has more than a casual interest in the stars, and Mark Breen, one of the Eye on the Sky meteorologists at the Fairbanks Museum who teaches astronomy at Lyndon State College.

With their enthusiasm and energy bubbling, members of the group visited the high school observatory on Cape Cod and one at an

(Please See Telescopes on Page 6)

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

Route 2 Reconstruction Planned for 2008

On August 22 Senator Patrick Leahy stopped in Danville with a group of other Vermont officials to assure us that the long promised and long planned reconstruction of Route 2 is going to take place. That's great.

The project is complicated. We are told that it is unique in the country for its marriage of safety concerns with priorities that are clearly artistic.

As Representative Steve Larrabee noted the concept of a bypass is an old one, but the notion of bypass is gone. Secretary of Transportation Neale Lunderville made clear that the traffic calming measures including islands to the east and west of the village, a narrower travel lane, treescapes and a traffic light at the intersection of the Peacham Road will reign in those 6,500 cars each day that pass through Danville. No one argues with that.

Alex Aldrich, Executive Director of the Vermont Arts Council, emphasized the importance of the artistic elements of the plan based upon participation of individuals and a design review committee that have been gnawing on artistic concepts for almost eight years. As Aldrich understands it hasn't been easy. People know what roads are, and that's one thing, but consensus about matters of artistic expression - that's another.

John Zwick is project director for the Vermont Arts Council, and he, too, is high on public art. He imagines the result of the project as "an expression of where Danville has come from, where it is today and where it is going in the future." Zwick says it's not like a sporting event where you can jump up and down and cheer, and at the end of the game you know who got the most points and who won. Artistic expression is connected to so much, and in Danville that means weather, communities, family, history, farms, the school and all manner of considerations about this town. It's a slippery concept, and even in the best of circumstances the production of art work leads to discussion and disagreement.

On August 22 as Senator Leahy listened, people in Danville were clearly and vigorously latching onto the concept of safety and tiptoeing around the idea of art with suspicion. People know what roads in Vermont are. But agreement about work prepared and installed by consulting artists ...

Senator Leahy is right. Vermont is not like everywhere else, and neither is Danville. We don't want the town to be the same, nor do we want Route 2, when the reconstruction is finished, to be just like someplace else. I am convinced that the traffic planners and engineers (and the folks who drive those big yellow machines) will make the village safer. That is great. And I am confident that as a result of all the wrangling in committee meetings and the discussions that have carried on long after they are over, the Green will be beautiful. It will be different, and maybe it will even be provocative and we'll talk about it.

Marion Sevigny and her late husband, Paul, were and are patrons of the Green and its appearance. As Marion, who is a member of the Danville Selectboard, said to the gathering, "I am so glad the road through the village will be safer, but the work on the Green will be the icing on the cake."

I am completely looking forward to it. I only regret that we (and those big yellow machines) have to wait until the spring of 2008 to get started.

Terry Hoffer



Senator Patrick Leahy and Scoutmaster David Towle were part of the August 22 gathering to celebrate confirmation of the Route 2 reconstruction through the Village of Danville. Work is scheduled to begin in 2008.

It's Not Worth It

The introduction of a bill in the US House of Representatives to eliminate the penny provides another example of the greater power of emotion as compared to reason. Representative Jim Kolbe has reintroduced a bill that, among other issues related to US currency, calls for the elimination of the penny. (His 2001 bill to phase out the penny was largely ignored.) Under the proposed bill, the minting of pennies would cease. Cash transactions ending in 1, 2, 6 and 7 cents would be rounded down to the nearest 5 cents and cash transactions ending in 3, 4, 8 and 9 cents rounded up. Rounding would not apply to electronic and other non-cash transactions.

Due to the rising cost of zinc (pennies are composed mainly of zinc with only a coating of copper) it now costs about 1.4 cents to produce the 1 cent coin. Last year pennies cost the Treasury an estimated \$44 million to produce. With the current price of zinc, this is projected to increase by at least another \$14 million next year. These figures do not include the cost of distributing the tons of one-cent coins. When the cost of producing a coin is less than its face value, the US Treasury makes money. Pennies, when they cost less than one cent to mint, were perfect moneymakers for the Treasury. They almost immediately are removed from circulation after they are produced, ending up in jars, drawers or even the trash because of their low value. There is, then, a steady demand for a coin that the Treasury formerly could sell for more than it cost to produce. This is no longer the case, and Rep. Kolbe's principal argument for eliminating the penny. Pennies now cost almost one and a half times their face value to produce.

Sensible as this economic line of reasoning is, it is unlikely to bear up under the largely emotional counter arguments. Polls, now 3-4 years old, indicate that a majority of Americans favor keeping the penny. The penny advocacy group, Americans for Common Cents, cites tradition, the honoring of President Lincoln, and the potential cost to consumers of rounding (implying that retailers will adjust prices to result in rounding up to, rather than down to, the closest 5 cents) as reasons for keeping the penny in circulation. Experience in Australia and New Zealand, two countries that eliminated the penny several years ago, provides mitigatory evidence against the last argument; rounding cash purchases off to the nearest 5 cents does not appear to have harmed consumers. Charities that rely on cash contributions may suffer if the penny is eliminated. We evidently are quite willing to unload a pocketful of pennies into the Salvation Army kettle or roadside coin drop—it is easy to be charitable with a nearly worthless coin. Those pennies add up, although I suspect that the effort spent in counting and transporting pennies adds to the fund raising expenses of many charitable organizations.

Americans for Common Cents (ACC) has questioned Rep. Kolbe's motives in proposing to eliminate the penny. Arizona, the state he represents, is a major producer of copper. Nickels (75% copper, 25% nickel) are likely to be in greater demand if pennies (97.6% zinc, 2.4% copper) are abolished. However, ACC's motives may be equally self-serving. According to news reports, one of ACC's leading lobbyists has close ties to the zinc mining industry.

If the price of zinc continues to rise, it soon may be profitable to buy pennies, melt them down and sell the zinc. It makes economic sense to eliminate the penny. Unless pennies are minted from a cheaper material, I think the one-cent piece should go. However, I hold no hope that this will occur. Public opinion appears to favor keeping the penny. The political cost of eliminating the penny currently is too high. Given the far more urgent issues facing congress, Rep. Kolbe's bill, like the penny, is just not worth it.

Tim Tanner

THE North Star MONTHLY

EDITORIAL OFFICES:
P.O. Box 319 ~ 29 Hill Street
Danville, VT 05828-0319
(802) 684-1056

EDITOR:
Terry Hoffer

ART DIRECTOR:
Suzanne Tanner

CONTRIBUTING EDITOR:
Tim Tanner

CIRCULATION:
Kathy Hoffer

ADVERTISING:
Vicki Moore

EDITORIAL ADVISORY BOARD:
John Haygood
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Contributors to this issue include: Betty Hatch, Lorna Quimby, Jeff Gold & Ellen Gold, Lois (Field) White, Richard Hovey, John Downs, Virginia Downs, Ronald W. Crisman, Isobel P. Swartz, David Ballou, Rachel Siegel, Van Parker, Bets Parker Albright, Vanna Guldenschuh, Alice S. Kitchel & Burton Zahler, George Staples, Lynn A. Bonfield, Vanessa Wilcox-Healey, Elizabeth Truslow, Winona Gadapee, Tracy Cochran, Gerald Livingston, Bill Christiansen, Gerd Hirschmann and Dee Palmer.

e-mail: northstar@kingcon.com
www.northstarmonthly.com

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

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

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

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:

Endless Quilting Project

Dear North Star,
Noticing that the August issue lacked any "Letters to the

Editor," and being a charter subscriber under the current management, I would like to take this opportunity (my first) to put in my two cents.

Since the Hoffer/Tanner consortium took over the paper 8-plus years ago, the letters of praise for the paper have
(See *Letters on Page 4*)

Bank of California Fails after Dabbling in Great Gold Bonanza Three Acres in Middlebury Levelled by Flames

The North Star
"WHERE LIBERTY DWELLS THERE IS MY COUNTRY"
1807-1891
Est. by Ebenezer Eaton
Danville, Vermont



THE NORTH STAR

September 3, 1875

Colonel Turman Lamson, who died in Bennington last week aged more than 80, was the most celebrated shot in America and was the originator of the present system of rifling guns, an invention which revolutionized the construction of that branch of firearms.

Great Bank Failures in California - The great financial sensation of the past week has been the failure of the Bank of California. This bank was one of the most noted and wealthiest monied institutions in the Union having a capital of millions. The suspension of the National Gold Bank and Trust Co. followed the next day. When the crash was known there was a run on the bank, which paid out more than a million dollars before its suspension and further payment was stopped. For a day or two excitement prevailed in San Francisco, but the feeling subsided when it was found that other banks would not be materially affected. It

is a great failure nonetheless and among the principal causes is its dabbling in mining stocks, the great California bonanzas and its attempt to compete with one or two other large banking firms. The late account says that the liabilities of the Bank are \$14,000,000 and available assets are not far from \$7,000,000, which will shrink considerably before they can be cashed. Principal stockholders will probably have to be assessed from forty to forty-five cents on the dollar to pay off the liabilities.

A Fly-Trap - Does anyone want a good fly-trap or rather doesn't everyone want one? A trap that in one hour's time will catch hundreds of these insects alive without their lying round dead, to the disgust of all housekeepers. Just such a fly catcher is Roe's patent. It is a new and first rate article of the kind, and the fly traps sell like hot cakes and may be found for sale at Palmer's store.

The Great Forepaugh Show is positively the most gigantic exhibition in existence. See eight center pole tents, 1,000 men and horse, 1,500 wild beasts, 10,000 museum wonders. There will be the largest living giraffe, five trained elephants, two horned hairy rhinoceros, a South American hippopotamus and eight monster lions. This is the largest and the best circus in the world. Don't fail to see this show in St. Johnsbury on September 8. Admission to all the tents is only 50 cents. Children under 9 years 25 cents.

September 10, 1875

Chinamen in California - The Chinamen in California number 90,000, three fourths of whom are adults. They fill nearly all departments of trade, from the highest to the lowest. They have introduced American manufacturers into China and brought back cheaper goods than can be made at home. They regulate the labor market in California. Every month about 2,500 are added to the Pacific coast population. Nine-tenths are single and show no disposition to settle nor regard for politics. Opium is their favorite smoke and rice their chief diet, combined with pork. Fish and vegetables are largely consumed, and eggs are largely imported from China. No one ever saw a Chinaman tipsy, but they gamble universally.

Poison Pickles - A whole family was lately poisoned in an Eastern city by using pickles bought in bulk. Usually pickles of this class are cheap and of an inferior quality and those of high color are most sought after. In almost every case the color is produced by some deleterious substance. As a rule verdigris is used to give a brilliant green appearance. Owing to this fact one cannot be too careful and it is only safe to purchase from thoroughly known and responsible dealers. Neglect in this respect is inexcusable as the lives of a whole family can be put in peril.

Some forty years ago Thomas Emerson, president of the old Windsor Bank was suspected of robbing the bank of about \$50,000 the loss of which failed the institu-

tion. He was tried, found guilty and confined in Windsor jail for many years. On Monday last as Col. Harlow was removing an old brick oven in his house, which was formerly occupied by the bank cashier Kittredge, he discovered somewhere between forty and fifty thousand dollars of the missing money in a vault under the oven. The bills are quite decayed but still legible. The opinion is that the cashier took the money instead of Emerson, who suffered unjustly for another's crime. Both Emerson and Kittredge died several years since. The affair made quite a sensation in Windsor.

September 17, 1875

Five Middlebury Blocks in Ashes - Middlebury was visited Friday night by the most destructive fire it ever experienced. Over three acres of buildings are burned over making an estimated loss of \$175,000, scarcely half of which is covered by insurance. The fire was discovered in the roof of Oliver Severance's paper mill on the west side of Otter Creek a little after midnight. The fresh wind blowing from the north pushed the flames to Wallace Swiney's sash and door factory and then to Lane & Clay's find wooden block and four more blocks were rapidly consumed. Fire engines were called from Rutland and Burlington as were students from Middlebury College who formed a well directed bucket line from the river.

Barnet is building a new town-house, forty by sixty feet, on the site of the old one and finishing it in

suitable condition to rent for public entertainments.

A boy weighing five hundred and forty-six pounds and a woman weighing seven hundred and eighty-two pounds have been on exhibition at Brattleboro.

September 24, 1875

The Black Hills - A council of Indians from Cheyenne River and other agencies have finally agreed to meet the Commission near the Crow Buttes. Spotted Tail says he wants not less than \$6,000,000 for the Black Hills preferring an annuity of \$1,000 per year for each Indian and would not expect to get more than half of that after the agents have done their stealing. Chief Sitting Bull of the Uncapapas wants to fight the whites, doesn't want a treaty and says he will raid on the Platte this fall.

When Forepaugh was here with his show he shipped to New York, by express, the sum of \$35,000, which he had gathered since leaving St. Albans. The St. Johnsbury shows attracted an estimated eight or ten thousand people.

Base Ball - On September 18 the Peacham White Stockings beat the Morrisville Athletics 43-41. On Saturday the Danville Caledonians will play the Lyndon Modocs at St. Johnsbury.

A decided fall temperature for the last few days - ominous of cooler days that are coming. The trees are decked in their autumnal hues and in a few days they will present rich appearance - hardly excelled by the vernal season.

THE North Star MONTHLY

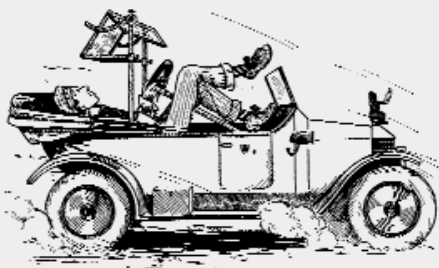
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Letters to the Editor:

(Continued from Page 2)

outscored the naysayers at least 278 to zero. I will not be the one to break the streak. As a long-time FOTE (friend of the editor), I have hesitated to give him too much encouragement thus swelling his head any further. But the time has come.

The August issue of *The North Star* is a gem. As a history buff I loved reading about the Willey disaster in Crawford Notch. Said editor once gave me a book called *Life by the Tracks* by Virginia Downs, which documents the lives of the Evans family that lived within feet of the railroad tracks in the shadow of Mt. Willard during the first half of the 20th century. Though much later than the Crawfords and Willeys of Floyd Ramsey's article, they had the same indomitable spirit which helped northern New England's economy expand. The book is still part of my library.

I was interested also in the coincidence (?) of Ramsey's article with the story in the historical section on page 3 regarding the completion of the railroad through the Notch almost 49 years to the day after the Willeys and the others perished. So much changed in those intervening years. Westward expansion, the birth of women's rights, abolition, the Civil War, Reconstruction ... a real growth spurt for America.

If Ramsey's article wasn't enough, the other front page story about pioneers Youens and Markewinski and their eastward migration makes one ponder why all those 19th century Yankees

ever left.

Thoughtful editorials by John Downs, Isobel Swartz and Van Parker are like frosting on the cake, and the wonderful article on croquet by Lois White was a fascinating piece of Americana.

I like to think of *The North Star* as an endless quilting project made up of pieces of fabric which tell stories about our little corner of the world. No plot, no theme. Just good reading.

From an ex-Northeast Kingdom resident who moved even farther east, a hearty "Well done," and keep up the good work.

Charlie LeRoyer
Searsmont, ME

Dear North Star,

We would like to first start out by telling you how much we enjoy the paper and all of the great articles. We especially enjoy the articles by Lorna Quimby. The town news from selectmen meetings is wonderful as well. Keep up the good work.

Recently we had friends Buck and Mary White of Barnet stop by to take a breather on their trip to Alaska. They stayed over the 4th of July weekend so we could show them some of the local attractions around Salt Lake City. Enclosed is a photograph of the Whites catching up on *The North Star* news while on the beach of the Great Salt Lake. [See Page 36.]

The North Star is a welcome part of our family and keeps us in touch with the people and places that we love while we are away. Please accept our sincere thanks and appreciation for a job well done.

Gerald & Janita Livingston
Bountiful, UT
(Please See Letters on Next Page)

In Defense of the Couch Potato

For many years, during a busier time in my life, I never even knew what the term "couch potato" really meant. Eventually I found the term was used to criticize members of the male gender who broaden their posteriors, distend their bellies with beer and ruin their eyes by spending too many hours each day, particularly on weekends, staring at the television.

I never wanted to be, nor ever expected to be, a couch potato, and I agreed with my wife that such an individual was obviously slothful – indolent, lazy and disinclined to work or exert himself. On the other hand, I have never met a couch potato who was ashamed or embarrassed, even when he knew that many others thought disparagingly of him. I never met a woman who was willing to admit that she, too, might be a couch potato. But some may be just as much of a one as their sports-minded husbands when they sit for hours each day before the screen watching some sentimental love story. She doesn't drink much beer and usually doesn't show many of the slothful characteristics she attributes to her husband, but that doesn't change the reality of her obsession.

In the last year or so I have begun to appreciate the couch potato's interests. Wives who were never addicted to soap operas have little understanding of what is involved in being a CP. When they come into a TV room and get a fleeting glimpse of something that may either be baseball or football (sometimes they confuse the two), they are inclined to say that their husbands are wasting time, which would be better spent helping in the garden or kitchen.

There are different kinds of couch potatoes, and sometimes it is difficult to recognize one. I now readily concede, for example, that I am a CP but not the beer-guzzling kind. I seldom drink beer. I have to get up to stretch and walk around periodically, and I will shut off the television when an event gets hopelessly one sided, even when my beloved Red Sox are playing. One Sunday a few weeks ago, for the first time in my life, I watched a World Cup soccer game, a Wimbledon tennis match, a professional golf tournament and the Red Sox. No further proof of my addiction is necessary.

I don't intend to speak for other CP's, but I think most enjoy the pleasure of the moment, and they accept the disappointment of defeat when they must. However, that is not enough for me or for many others, I'm sure. I see myself now as a knowledgeable assistant coach in football and baseball, and I wish there were some ingenious, technological marvel that could put me in instant communication, for example, with a baseball coach who spits repeatedly when his team is in trouble. I know I could help because I can be coldly objective about what is going on, with nothing at stake for me.

For example, in a recent baseball game, a coach left his closing pitcher in the game too long. By the end of the 8th inning, to me it was obvious the pitcher should be removed, but he started the 9th inning, and David Ortiz hit the game-winning home run. If I could have reached that coach between innings, and talked things over, perhaps I could have helped him avoid the debacle. I have experienced the same situation in football while watching my favorite New England Patriots. Occasionally Coach Belichick misjudges what the other team is up to, and keeps Quarterback Tom Brady throwing passes when a rushing attack could turn the game around. By means of the television, I have a perspective that is not available to a coach and his advisers, who necessarily are concentrating on their players and the small part of the field where the game is being played. Needless to say I don't think of myself as omniscient. I am merely exploring the potential for couch potatoism.

When it comes to professional golf, I am truly a CP seeking pleasure. I watch only when my favorite athlete Tiger Woods is playing. I wouldn't presume to criticize or make suggestions to one who plays so proficiently, even if I knew enough to do so.

Finally, I am convinced that there is a place for couch potatoes in society, and may they be recognized and appreciated for the pleasure they find for themselves and that which they surely could bring to others. The couch potatoes that I tolerate are senior citizens. Younger people have much more important uses for their time.

John Downs

John Down's Last Word for Last Month

Postscript: A month ago I mentioned my inquiry to L.L. Bean about publishing a catalogue featuring only American-made products.


With no response from two mid-level marketing officials, I wrote the president, and on August 10 I received this reply from his Executive Assistant Peter Gauci.

"For many years the majority of our products were readily available from our vendors in the U.S., but over the past 10-15 years, as our domestic suppliers have closed their doors, we have had no choice but to move our production to other countries. L.L.Bean still stays with U.S. production

whenever we can, but the situation has changed so much that there are fewer domestic vendors that can supply the quantity and quality we require. Therefore, it would be difficult for us to publish a catalogue featuring only American-made products."

Is this the "tip of the iceberg" for the American economy?

John Downs

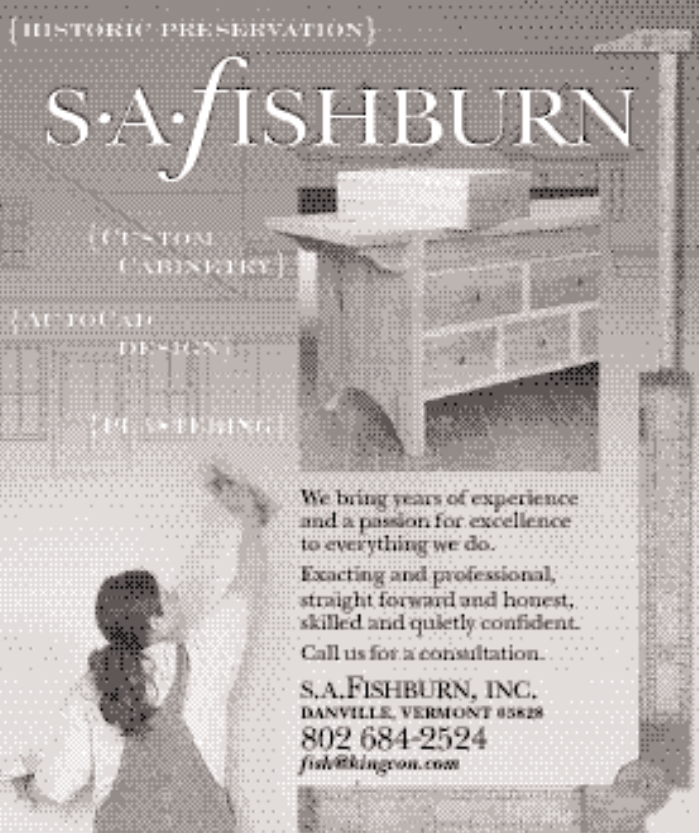


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Education + Flexibility = Employment

A woman I once knew, who worked in many different capacities, told me the secret of her success in the labor market. "Always be willing to take on a job that's offered to you, even if you don't know how to do it. Those who offer it know that you are capable of doing it, and are willing to learn how." My work experience supports this theory and has given me opportunities that have enriched my life, if not my bank account. Her "secret" recently popped into my mind as I was reading about immigration issues in the news, and Tom Friedman's book about globalization, *The World is Flat*.

Friedman raises very important issues about American attitudes towards work and education that parents and grandparents cannot ignore. He discusses the issue of out-sourcing low-skill jobs to countries where they can be performed quickly, easily and cheaply. He also states that, until the present time, America has always been the source of great innovation and therefore a continuing source of new jobs to take the place of those that have been out-sourced, but this is about to change. He points out that the large number of highly educated, energetic, upwardly mobile young people in India, Korea and China are able to access work globally over the Internet and do the work to very high standards. These people want to stay in their own countries but are hungry for the high tech, high paying jobs that we offer.

Today these Asian countries are graduating a higher percentage of qualified scientists and engineers than is the United States. They also send their brightest students to the U.S. to obtain Ph.D.'s. Most of the Ph.D. graduates in the computer science, math and engineering schools of the best American universities, are foreign born. We need these graduates to stay and work but, because of our restrictive visa allocation policy, most of these students are not permitted to remain in this country after graduating. They return home or go to other developed countries where their expertise is in demand.

Companies such as Microsoft and Hewlett Packard are building factories where the talent is – Russia with its glut of unemployed engineers and India with its burgeoning population of high-tech graduates are two destinations. These factories are not sweat shops. They provide high quality work environments with good salaries and benefits. It is much cheaper to manufacture abroad because of the abundance of highly qualified job applicants who will work for lower salaries.

According to Friedman, unless we change our attitude towards education, particularly in science and mathematics, this country will fall behind in those fields that are so important to developing new industries and doing competitive research in space, computer science and medicine. Our corner on the global market is innovation, and our raw material is educated brainpower. The number of students studying science has dropped steadily over the past 30 years. This country once ranked third in the number of science graduates, but now it ranks seventeenth.

To take one example: Forty percent of the top NASA scientists will be eligible for retirement within a very few years. Educating a scientist of that caliber takes about 17 years. We are nowhere near reaching the goal of replacing these and other older scientists with home-grown graduates, and, unfortunately, many of these positions are reserved for US citizens because of security concerns.

Part of the problem is that though we talk a lot about education, and have programs like "No Child Left Behind," we do not, as a society, endorse or appreciate the importance of education as do most Asian countries. Parents, grandparents and teachers must work together to demand more from our students. Much of the blame for poor educational results has been placed on teachers. As a former educator of children and adults, and as a parent, I know that attitudes about education begin at home at a very early age. I cannot understand why we balk at formal education for all of our children from an early age; they are the future of our society. I have also never understood why parents allow their children to waste their opportunity for public education when, these same parents as tax-payers, are footing the bill.

Friedman stresses the need for all of us to continue to learn and expand our skills through-out our adult lives, so that our minds remain flexible and open to new ideas. If the economy does change, people with diverse skills have a greater ability to find a new job. The best example parents can provide is by continuing their own education.

Isobel P. Swartz

Letters to the Editor:

(Continued from Page 4)

Another Candidate

Dear North Star,

I've been seeing and hearing political ads for some time now. Too many, I think.

These have affected my mind so much, I've decided to run for

election on the Regressive Party, FLOP. I have noticed a great better known as the party of need for something for pets. Friends Loving Only Pets, or If elected to represent you

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day.**

Letters to the Editor:

and your pets, I will push for legislation, a bill to provide for a toilet bowl in every dog house, a kitty door in every kitchen.

Thank you for your consideration.

R. M. Quimby for US Senate
Peacham

Eagle Eyes

Dear North Star,

As usual I enjoyed reading another issue of *The North Star Monthly*, namely the August 2006 issue.

First a couple of comments on grammar. Congratulations to John Downs or to the proof reader or both (not and/or) for using the word "fewer" appropriately, i.e. "fewer goods" not "less goods." Deterioration of grammar is so far advanced that I get to see the word "fewer" about once every three months.

In the WRITE TO US box [on page 2] in the sentence beginning, "So we look forward to you sending ..." the word "you" should be "your." No matter that the word "your" then appears twice in the same sentence. Since "sending" is a gerund (a verbal noun), its modifying pronoun must be in the possessive form. i.e. "your" not "you."

Tim, I enjoyed your editorial "Is It Really Misplaced?" For at least 10 years now I have been defining "a split second" as the interval of time beginning when I put something down to the time I

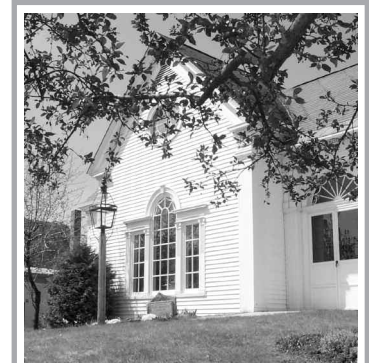
cannot locate it.

Frederick Chase Jr.
Stowe, VT

Editor's response: Anyone who thinks the process of assembling and then proofreading 36 (or sometimes 40) pages is just another day at the beach should read this letter. Fred Chase and I have enjoyed this sort of communication for a long time, and I have the utmost respect for his eye. It is precise, and what it sees is always our challenge.

He is right on both counts, but I will defend our proof readers who individually and collectively do an amazing job each month. I am so grateful for their time and their accuracy. Their work and the extent to which their red ink and yellow highlights sanitize the proof copies of *The North Star*, except for moments like this, remains unsung. We are very fortunate for their talent and efforts.

Now about that gerund ...



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Telescopes Are a Potent Source of Learning

(Continued from Page 1)

elementary school in Pomfret, VT. They met with members of astronomy clubs in Burlington and Springfield, VT and concluded that establishing an observatory with a relatively sophisticated amateur telescope was an effective means to offering hands-on astronomy to students of any age and it was financially feasible.

Visitors familiar with the glow of metropolitan night life are often stunned by the sight of an unobstructed view from places like Peacham into the expanse of the universe.

Wanzer says, "The exciting thing is that the setup in South Pomfret is designed for sixth graders. The fact that the kids are using it and doing research projects blew my mind. They can view relays of the digital images from the telescope on classroom computer monitors, and at night they have star parties with all kinds of people participating. It's a magnet for the community, and everyone is learning about optics, telescopes, math and physics."

Magnus says, "Our vision is

that an observatory would give hands-on experience to school classes. As soon as you get kids to do things they are engaged." Magnus laughs about the proliferation of computer games and the time that youngsters devote to electronic entertainment. "It would be like computer games," he says, "but instead of virtual reality it would be real reality with planets and stars and galaxies and ..."

Wanzer says, "There are essentially two levels of amateur astronomy. The observational level includes seeing features on planets and the familiar patterns of asteroids or measuring the intensity of light from known stars and the extent to which that intensity varies. Then there is what they call frontier astronomy in which people spend great quantities of time looking for something new. People will spend hundreds of hours hoping for a single discovery, and when they find one it can be tremendously exciting."

In April, Retired Teacher Magnus, Retired Physician Wanzer, Retired Attorney Mackey, Computer Specialist Frickes and Meteorologist Breen formed a not-for-profit corporation to be known as the Northeast Kingdom Astronomy Foundation, and through it they hope to spread their enthusiasm for astronomy among school age star watchers - and adults who may be interested as well.

Wanzer says, "If you have something that is appealing people will come, but what is really wonderful is when an individual - of any age - gets turned on and

empowered to learn about anything. If you can challenge and excite someone they'll want to learn, and that's what teaching is all about. Telescopes are a potent source of learning."

Magnus says, "We hope to be able to find the means to pay a few science teachers to serve as docents and then offer demonstrations as evening activities to get people out of their homes - especially during the short days and long nights of winter."

The group hopes to construct a classroom and an adjacent observatory dome with a vibration-free pedestal on which will be mounted a large-aperture reflecting telescope, perhaps a Meade 16-inch scope similar to the one at the observatory at the high school observatory on Cape Cod. A 16-inch instrument is large for anyone but professionals and has the ability to gather dim light from enormous distances. According to specifications provided by the Meade Instruments Corporation it offers a maximum practical visual power of 800X magnification. It can find stars from known data and lock onto them as they appear to move while the Earth, and the telescope on it, revolves on its axis. It is ideally suited to remote imaging on computer monitors and photography of distant stars.

The group expects to have a modest membership fee. However the opportunity to use and actually control the instrument will be available for anyone. Ultimately there will be a series of telescopes perhaps including Wanzer's own 8-inch Celestron. He talks about donat-



Meade Instruments Corporation Photograph
Members of the Northeast Kingdom Astronomy Foundation hope to create an observatory in Peacham with a telescope perhaps like this 16-inch reflecting Meade telescope. An instrument like this is large for anyone but professionals and has the ability to gather dim light from enormous distances. It would be ideal for instructional use and for serious amateurs like Magnus and Wanzer.

ing it to the foundation.

Wanzer says, "If you look at the Pleiades [that's the cluster of several hundred stars in the constellation Taurus] with a 16-inch telescope you won't see more than a few stars. It's just too powerful. You need a lesser scope for distances that are relatively close. Sort of a point-and-shoot telescope is a good complement to a big one."

At this point the group is networking and seeking to gain the interest of science teachers and organizational partners including the Fairbanks

Museum in St. Johnsbury. After conferring with those who created the observatory in Massachusetts they have a preliminary budget of \$150,000. The cost estimates include a small classroom and the observatory dome structure, the telescope and camera equipment and the associated computer systems to display and analyze information gathered from the scope.

If you're interested call Dave Magnus for further information. You'll find him at (802) 592-3320. ✦

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Walden Hill Journal

ELLEN GOLD

September 1, 2005 - After four dreary days of rain, we're seeing a most welcomed sun. People on the street today were smiling and friendly, the only complaints being the rapidly rising price of gas. We topped off the tank for our trip to Quebec with our first U.S. gas of over \$3 a gallon. Hurricane Katrina has temporarily put U.S. refineries in the Gulf of Mexico out of commission. To put things in proper perspective though, high-priced gas is a small inconvenience compared to the problems of no electricity, water or housing as well as looting, rape and other crimes out of control in New Orleans. The problems of cleanup, delivering food, finding shelter, opening bridges and ports, dealing with sanitation, removing the dead and helping the injured are too large to comprehend.

September 7, 2005 - September is smiling on us with day after continuous day of perfect weather. Cool, clear, 50° nights of magnificent starlight give way to mornings of picturesque valley fog, soaking in a gentle pastel sunrise. The sun gradually clears off the mist leaving bug-free days of glorious sunshine and breezes. As the weatherman commented, it's the kind of day you wish you could store in a bottle to open in January. Sunflowers planted by the squirrels complete the idyllic scenario.

September 9, 2005 - A sunny but chilly 44° this morning. The forecast is for temperatures to drop into the 30's tonight with possible frost in mountain hollows. We'll pick what we can from the garden in case. We were treated to quite a spectacular display of aerial acrobatics Wednesday evening. There must have been a hatch of some tasty morsel that brought swarms of dragonflies dancing through the air. It was reminiscent of the grace-

ful swooping and diving of feeding swallows, earlier in the summer.

September 10, 2005 - A clear, moisture-free day. Even the morning is without its usual misty valley. The mountains stand out with each contour sharply defined. Trees are beginning to show a variety of fall color from yellow to orange, to the deep maroon-red of swamp maples. The lush green from our wet August still predominates. There's no tired, end-of-summer look to the trees.

September 11, 2005 - Yesterday ended with the same clarity that it began. An idyllic half moon settled over Halls Lake, sending a rippling beam across the water. Zillions of stars sparkled in the moisture-free sky. The only hint of clouds was from the arc of the Milky Way. Our misty river is back on this cool, 39° morning. A lone phoebe perched on top of the woodpile, flicking its tail, patiently awaiting the warmth of the sun. I went berry picking for our lunch drink, and although there are still red berries that need to ripen, the blackberries were scarce. I did find a fresh pile of bear poop in the berry patch, which might shed some light on the missing ripe blackberries.

September 13, 2005 - This is the time of year that opening the window quilts each morning brings a new burst of color. The dazzling orange maple at the back corner of the field offered an early beauty alert for today. This is also the time of year that we go from frost warnings to 80° temperatures in less than 24 hours. The clarity of fall has reverted back to moist hazy days of summer. The center plot of the garden is harvested and tilled. Snow peas are gone, kohlrabi is waiting as pasta sauce, and stew in the freezer and potatoes are stored in the dark of the basement.

September 14, 2005 - Deliciously cool night air suddenly

appeared, gently returning us on the road to fall. The past couple of days of near record-breaking high temperatures and sultry summer humidity threw us back into mid-August, but September finally prevailed. Trees continue to shed their green in exchange for fall finery. Early September seems to rush into color and then stall for a week or two before moving on to peak foliage towards the beginning of October. Each fall follows its own timeline, offering a unique interpretation of the flow of seasons.

September 17, 2005 - A gentle rain is providing trees with a beneficial soaking as they draw sap to their roots for winter. The groundwater table should be high as well. Chipmunks and red squirrels planted a colorful grouping of sunflowers near the feeder. Chickadees and migrating warblers land on the yellow heads to pluck the ripening seeds. My attempts at planting sunflowers has been thwarted in the past by hungry crows and rodents. So I'll just leave it to the random sprouting to provide a fall flowering of sunflowers and watch the birds harvest the seeds.

September 19, 2005 - After a weekend of rain from the storms down south, we were treated to a day of warmth and sunlight. Afternoon clouds are forming, majestic and puffy white in the bright blue sky. I harvested 5 nice-sized delicata squash and will store them in the basement for a mid-winter treat. A few more 8-ball zucchini are beginning to form and should give us one more harvest there. The generic tomatoes are gone, and Italian plum tomatoes are in the freezer. Cherry tomatoes are abundant although many split and spoiled in the rain. We've harvested some tender chard for supper tonight. I took a brief walk through the woods. Fungi in all shapes, colors and sizes abound in the moist September forest.



Photo By: Jeff Gold

Fungi in all shapes, colors and sizes abound in the moist September forest.

September 21, 2005 - A warm morning glow bathes the valley in sunshine, highlighting our reddening swamp maple at the edge of the road. We seemed to be hosting a bluejay convention this morning. The top of the woodpile offers a good landing spot and the perfect venue for strutting, preening and picking seeds from drying goldenrod. September is the time for flocking. Jeff reported a large flock of turkey on Walden Hill yesterday.

September 29, 2005 - It's a blustery overcast fall day. Fortunately the leaves are still in the early stages of changing otherwise they'd all be swept away.

September 30, 2005 - The thermometer is hovering close to

freezing this morning. It doesn't look like we sustained a frost, but if we did get nipped, the dahlias and basil will let us know. Parts of the state have had their first light frost this month with some areas on the western side seeing their first hard freeze. I checked the garden, and we did escape frost last night and came through September frost-free. The Northeast Kingdom foliage week has almost ended, and although the coolish weather feels like fall, our view is still greenish with mostly early color. We're still working towards the 50% mark of peak. A focal maple is blazing, perfectly centered in our picture window with the valley receding towards Mount Moosilauke.

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SUPPLIES

Joe Benning and the Lyndonville Rotary Club Have Made the Passumpsic River Sparkle



Photos By: North Star Monthly

This colorful seat cover was by far an exception and a distinctive contrast to the clean banks and clear channel of the Passumpsic River. Work by the Lyndonville Rotary Club over the last 13 years has resulted in a river to admire and enjoy.



From the Archives Collection of the Fairbanks Museum and Planetarium
The Riverside Canoe Club was organized in 1908 and became a popular spot to rent a canoe for the 5-mile trip to St. Johnsbury Center. The club sustained ups and downs in its popularity until the 1927 flood washed it away.

were reconfigured for generating electricity. The first commercial generation of electricity was in 1891 when the St. Johnsbury Electric Light and Power Co. installed a generator just below the Village of St. Johnsbury to provide current for street lights. The first electric lights came on in Lyndonville in 1895 with power from the Great Falls station, the site of a former pulp mill where the Passumpsic River drops more than 60 feet. There were other hydroelectric stations, but the most catastrophic flood in recorded history, the one in November 1927, destroyed buildings, railroad and many of the

existing bridges, roads and dams. Early in the 20th century pictures were taken of the Riverside Canoe Club just above the Concord Street bridge in St. Johnsbury, and it is clear from those images of dashing young men and their ladies that the River was a popular place for recreation, but it wasn't until nearly 80 years later that canoers and kayakers began to think of the River as a geological and a natural resource asset. As offspring of the environmental movement they went looking for the clear, sandy bottom of the Abenakis' "Poosumpsuk." One of the great appreciators

of this River as it follows its path within earshot but out of eyesight of the commercial sprawl in Lyndonville and where it turns to the southeast beside the Red Village Road and then south again toward St. Johnsbury is Joe Benning. Benning is an attorney in Lyndonville who spends his fair share of time admiring the sunshine and imagining the end of the day outside his law office window.

In 1992 Benning and David

One solitary Canada goose eyed us from a sandbar, and just above the Great Falls power dam a beaver lurked under our canoe and then twitched its tail and vanished into the shadows along the shore.

Cobb were paddling a canoe along the River when they discovered an iron pipe standing upright in the water. Baffled by the pipe and finding it virtually immovable, they called in the reinforcements of a crane and a backhoe. The pipe proved to be part of a partially buried 12-foot boiler, discarded and rusting in the river channel marring the clear, sandy bottom.

Benning says, "Dave and I were both in the Rotary Club, and we figured it was a perfect challenge for the members."

In the summer of 1993 Lyndonville Rotarians, with 90 students from Lyndon State College and 30-40 others doing community service work, undertook a massive cleanup focusing on areas behind the Lyndon municipal building and around the White Market Plaza. "We concentrated on five places and pulled out as much as we could

David Toll, M.D.

Pediatrics

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Curtis Sjolander of Wheelock is co-manager of the Danville and St. Johnsbury Farmers' Markets. He and his family bring vegetables, preserves, cut flowers, maple syrup and fish to each market each week. He has participated in these markets for 17 years.

The Danville Market is held on the Danville Green Wednesdays from 9 a.m. - 1 p.m., and the St. Johnsbury Farmers' Market is held behind Anthony's Diner on Saturdays from 9 a.m. to 1 p.m. Shoppers will find all kinds of fresh picked vegetables, berries in season, cheese, jewelry, wood and hand sewn crafts, baked goods and a delicious selection for lunch as you shop and support the local economy.



The Passumpsic River is crowded with oxbows that can be disorienting as to where you are, but we were reminded of some of the scenes by the great masters of the Hudson River School and impressed by a near wilderness experience even while we were within a half mile of Route 5 where it funnels heavy traffic through Lyndonville.

reasonably uncover.” Benning says, “There is nothing in the River worth risking your life for, and there are places where the water is deep and tricky. We didn’t want to chase minute pieces of garbage, but we pulled out bicycles, grocery carts, furniture and more tires than we could count.”

Benning says, “I never thought about trying to place blame for all this, but it’s possible that some of this stuff could be associated with the clean-up following the Lyndonville fires in 1894 or 1924 or with frantic efforts to stabilize the riverbanks during the 1927 flood.” Benning loves to sort through his collection of artifacts from the river bottom including glass bottles and a license plate marked 1923.

About two years out of every three the Rotarians return to the River. As Benning says, “The River changes, and things pop up or they float down from someplace upstream, but without tearing anything out of the River banks we’ve uncovered a lot of our past.”

The result of Benning’s efforts and the 13-year cleanup is that this river, which once celebrated the summer sun with native flora and fauna unchanged by the human footprints or fingerprints is being brought back into very nice shape. The Passumpsic is beautiful, and during a recent canoe trip from the intersection of US 5 and VT 114 near the Lynburke Motel, through Lyndonville and St. Johnsbury Center to Arnold Falls in St. Johnsbury, we were surprised by the clean water and near wilderness experience so near and yet so far from what we take for granted as contemporary civilization.

Sure, we noticed a few wheel rims and old rubber tires and a couple of signs of high-water flotsam and jetsam. We saw the isolated remains of a plastic-covered lounge chair, the broken back of a car seat and a few things that may have been thoughtlessly discarded OTB (that’s over the bank), but they were the exceptions. We lost track of the number of soaring great blue heron, sandpipers and

kingfishers, and we followed one enormous flock of ducks (it must have been an extended family or a daycare for ducklings) splashing ahead of us for a mile or more. One solitary Canada goose eyed us from a sandbar, and just above the Great Falls power dam a beaver lurked under our canoe and then twitched its tail and vanished into the shadows along the shore.

The Joe-Pye-Weed was blooming everywhere (that means six weeks until frost), as were the wild flox, goldenrod and some arguably invasive but lovely to look at honeysuckle and white bindweed.

There were places in the five-hour trip that were literally silent. We could have been in Canada or northern Maine. At one point early on we paused and scrambled up the bank and, totally disoriented by wandering oxbows, we could not believe that we were

looking at the Brooks Pharmacy in Lyndonville. Slightly farther we were impressed by fragrant smells floating over us through the air. It was bread baking either at White’s Market at the plaza or the Hoagies Pizza place in the same area.

There are still three serious carries between Lyndonville and St. Johnsbury Center: the Vail Hydroelectric Station, Great Falls and the last at Pierce Mills. All are clearly marked, and canoes must be carried along portage routes.

On Saturday, September 9, Joe Benning and the Rotarians from Lyndonville will hit the River again but this time with St. Johnsbury Rotarians doing the same thing downstream.

Benning says anyone is welcome to pitch in (make that wade-in) and join them. Anyone with a canoe or flat-bottomed boat can help. (Kayakers can watch, but

their carrying capacity makes kayaks nearly worthless when it comes to hauling recovered trash.)

He says, “Since that first day, I’ve never looked at the River the same way again. The camaraderie of getting wet and muddy is won-

derful, but most of all I enjoy watching others discover the thrill that we first discovered in 1992.”

And a thrill it was for us, too - flowing over clear, sandy bottom, Poosumpsuk.



Attorney Joe Benning has spearheaded the Passumpsic River cleanup project with members of the Lyndonville Rotary Club finding such artifacts as these glass bottles and a 1923 license plate. The result is a near wilderness experience within earshot of the traffic and commercial sprawl on the edge of Lyndonville. Benning and the Rotary Clubs of Lyndonville and St. Johnsbury will be back in the River again on Saturday, September 9.

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The Fentons Made Pottery from Passumpsic River Clay

Earthenware was fired to 1800°. Potters dug clay from stream banks, ground it smooth, made it into large balls and stored them in cellars to keep it moist. Small portions were cut off, formed into small balls and "thrown" on a foot- or water-powered wheel, and there the products were turned. Glazing

was scarce, expensive and hard to grind, so some earthenware was left unglazed or glazed only on the inside.

Kilns for firing pottery were built of red brick and enclosed in small buildings. Pots were stacked inside the kilns. Dry wood was used for the 30-hour firing cycle. Flames entered the kiln from com-

bustion areas beneath and circulated through the ware. The gases escaped through exit ports in the arch and out through doors in the roof of the kiln. Vessels were stacked inside each other. Many could be fired at once.

Kilns required 30 to 40 hours to fire the wares and four to six days to cool before the vessels could be removed. Fires were started slowly to dry out the pots, then increased, and the kiln was stoked rapidly. The kiln and the "charge" glowed bright yellow, and blue flames shot into the air at the highest temperatures.

Potters had extra help during the firing of hundreds of pots. The "burning of the kiln" was a great event, especially for young apprentices. Neighborhood youth came and played games all night by the light of the kiln. Square-dances, with refreshments, were held inside the large sheds.

Stoneware required high-temperature clays. The first good clays came from around Bayonne, NJ, and Staten Island, Long Island and the New York City area. So stoneware production started in those areas and eventually spread into New England and Vermont and replaced the traditional earthenware. Potters adapted to newer materials and higher firing temperatures to make the transition.

Most American stoneware was salt glazed. This was accomplished by first firing the ware and throwing salt inside the kiln. The salt formed a vapor that combined with free silica in the clay. A thin, mottled glaze then covered the pieces. The names and locations of potteries and designs were imprinted by means of rollers pressed onto the leather-like wares, and cobalt blue coloring was rubbed into indentations



Photos Courtesy of Richard Hovey

This collection of stoneware from the Fenton Stoneware Factory is in Peacham. The jugs shown are in one-, two- and three-gallon sizes. There are two- and five-gallon crocks and a four-gallon churn. All are marked "ST. JOHNSBURY VT" and either "L. W. FENTON" or "FENTON & HANCOCK." The three-gallon jug on the lower far right is dated 1852; the others are not dated.



The names and locations of potteries and designs were imprinted by means of rollers pressed onto the leather-like wares, and cobalt blue coloring was rubbed into indentations before firing.

before firing.

John Norton started making earthenware in Bennington in 1795 and began making stoneware in 1815. Christopher Webber Fenton of Dorset joined Norton Pottery, owned by Julius Norton, grandson of John, in 1837. That year Fenton patented a "firebrick" made from kaolin and fine sand. Kaolin was a fine, porcelaneous clay found 300 miles inland from Charleston, SC in the "Cherokee Indian Nation" discovered in the 1730's. Bennington pottery became famous and is still admired to this day.

Meanwhile a stoneware factory was going strong in St. Johnsbury. Edward T. Fairbanks describes that in his book, *The Town of St. Johnsbury, VT, A Review of One Hundred Twenty-Five Years to the Anniversary Pageant 1912*. Chapter IX, "Early Industries," says this: "An old-time landmark with low red buildings west of the river half a mile south of the Center Village, was the Pottery established in 1808 by Gen. R. W. Fenton, sometime known as the St. Johnsbury Stone Ware Factory. Its products were in constant demand until the introduction of tinware. The business was successfully carried on by Gen. Fenton and by his son Leander until the entire establishment went down in flames November, 1859. All sorts of

domestic ware were turned out on those potters' wheels, from jugs, jars, bowls, bottles and milk pans, at a dollar a dozen, to fancy flower pots at sixty cents each, and St. Johnsbury pottery gained high repute; occasionally surviving specimens of it may still be seen. The power was supplied by a merry little brook that came tumbling down the hillside."

Richard Webber Fenton, born on September 4, 1771, was an uncle of Christopher Webber Fenton. He came to St. Johnsbury probably from Dorset, in the 1790's, and was active in civic and religious affairs. In fact, he was appointed to a committee "to Expel Dogs from the Meeting House on Sundays." That was the first church in St. Johnsbury, located on the hill west of the Passumpsic River.

(See *Their Pottery* on Next Page) (Continued from Page 10)



This three-gallon Fenton & Hancock jug is dated 1852.

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Fentons Found Their Way North to St. Johnsbury from Dorset

LOIS (FIELD) WHITE

It appears that Dorset was the previous home of the Fentons, the family of potters that lived and worked in St. Johnsbury early in the 19th century.

Arthur Fairbanks Stone, St. Johnsbury's historian, wrote in 1938 "The first Jonathan Fenton ... was born in the ancient town of Windham, now Mansfield, Mass., May 17, 1740. He served two years in the Revolutionary War. His military record goes back to 1758 when he was a lieutenant in the Colonial Army. He married Mary Cary, widow of Daniel Cary, July 11, 1762."

Records at the Bennington Museum show that Jonathan and Mary Cary Fenton had three daughters and three sons: the oldest, Gamaiel, was born 1764; son Jonathan, was born in 1766, and

Richard Webber, was born in 1771.

Potters traveled from place to place in those days. Genealogical information is useful in tracing the migration of the Fentons from Massachusetts, around New England and eventually to Vermont. However, the location of Richard Webber Fenton's birth and where he lived before arriving in St. Johnsbury and establishing his pottery factory in 1808 have not yet been found. Perhaps he traveled around as much as did his brother Jonathan, Jr., who married a Rose Lyndia.

Jonathan and his wife had nine children: Harriet, born in 1793 in New Haven, CT; Sally (1794 in Boston); Melyndia (1796 in Boston); Richard Lucas, (1797 in Walpole, NH); Almyria, (1799 in Windsor, CT); Maria, (1801 in

Dorset) and Eliza born (1803), Charcey (1804) and Christopher Webber (1806), all in Dorset. Births of these children were recorded in Dorset even though five of them were born elsewhere. Apparently that practice was not unusual in the early days of recording Vermont's vital statistics.

The Bennington Museum library's records reveal that the widow (Mary) Fenton, wife of Jonathan Sr., arrived in Dorset in 1800. Apparently she came with her son, Jonathan Jr., and his family sometime after the death of her husband. Jonathan Jr. established a pottery in Dorset, taught his sons the craft and Christopher eventually became quite famous at the Norton potteries in Bennington. Christopher's brother, Richard

Lucas Fenton, was also a potter.

The names of Richard Webber Fenton and his wife, Lofee, first appear in Vermont's vital records when the births of their children were recorded in St. Johnsbury: Sophronia was born in 1801; Phebe (1804); Pamela (1805) and their son Leander R. (1807). Since Richard did not establish his pottery factory until 1808 perhaps he, too, traveled before settling down and some of his children perhaps were also born elsewhere.

Richard Webber Fenton was called "General" or "Major" and was one of the founders of the "Universalist Society of St. Johnsbury," organized September 3, 1813. He served as town treasurer in 1806.

Richard Webber Fenton taught his son the pottery business, and Leander continued on at the pottery, probably with help from Frederick Hancock, after the senior Fenton died in July, 1851.

What happened to the descendants of Richard Webber and Lofee Fenton? The whereabouts of son Leander following the fire that destroyed the stoneware factory in 1858 is unknown. His death is not recorded in Vermont. He married Lucy Lord in 1829, and the couple had a son, Frances Leander Fenton, in 1832.

No further record for daughter Sophronia has been found. Phebe married Elisha Brown of Barton in 1828. Pamela married Dr. George

C. Wheeler. Their daughter, Lefie Pamela Wheeler, was born in the mid-1830's. Lefie married Dr. Gates Bullard in 1860. Lefie died in 1879 and both Pamela and Gates died in 1901.

Gates and Lefie Pamela Wheeler Bullard had three children: George C., Harry G., Rebecca, and Agnes M.. Agnes was born in 1872 and married Walter W. Husband.

Graham Newell of St. Johnsbury remembers visiting Agnes Bullard Husband at the antique shop in her barn at the upper end of Main Street. She called her shop "Rebecca at the Well" and had an extensive collection of her great-grandfather's pottery. Husband told Newell that her family lived in the brick octagonal Calderwood building on Eastern Avenue during her childhood.

Probably there are still descendants of Richard Webber Fenton and his wife, Lofee, in Vermont, and hopefully some still have pieces of their ancestors' pottery.

It is remarkable that those early potters traveled so much, found productive spots near clay banks for their shops, built sheds and kilns and produced hundreds of pots and other wares with little in the way of financial means or permits. Examples of their work may still be found, and perhaps they are still in use for the purpose of making wonderful pickles, sauerkraut or baked beans. ★

Their Pottery Was in St. Johnsbury

Arthur Fairbanks Stone, grandson of Franklin Fairbanks (founder of the Fairbanks Museum in St. Johnsbury) described the Fenton pottery in his publication *Old Time Stories of St. Johnsbury Vermont* published in 1938. He listed wholesale prices for some of the wares: Pint jars, 75 cents a dozen; six-gallon containers, \$8.50 a dozen; two-gallon churns, \$4.50 a dozen; jars (jardinières), \$12.00 a dozen; six-gallon butter pots, \$15.00 a dozen; butter boxes ranging from \$6.00 to \$12.00 a dozen, depending on size; and fancy flower pots from \$3.00 to \$7.50 a dozen. Some of these later pieces are stamped "FENTON & HANCOCK." Frederick Hancock was once a potter for the Norton Company and probably worked with Leander Fenton in St. Johnsbury.

The Fenton Stoneware Factory appears on the *1858 Map of Caledonia County* by H. F. Walling. A brook mentioned in Edward Fairbanks' book still flows between the two parts of the Back Center Road (south of the present iron bridge), which was the only road to the Center at the time. The

pottery was located on that road, which was located beside the railroad tracks west of the Passumpsic River.

Lettering on Walling's map

Stoneware potteries were established in the early 1700's and continued until 1880 when tin and glass proved more popular, available and affordable.

shows the factory on the east side of the river. However, it looks like the location of the river was modified on the map after surveys were completed. There is no brook on the east side, so it is likely that the words "L. Fenton Stone Ware Factory" were left where they were when the map was reprinted. The location of the factory is thought to be on the other side of the river across from the Price Chopper, at

the intersection of Hospital Hill and US 5.

Graham Newell remembers that his mother, Maude Berry Newell, told of playing around the "merry little brook" with her childhood friends while she was growing up in the Center. As young children they found a part of a small wheel and bits of pottery there.

What would Richard Webber Fenton and his son Leander think of the 21st century interstate highway system so near his factory? There would certainly be easy means of transporting his wares if his pottery was produced today. Some beautiful examples of the Fenton Stone Ware Factory products may still be found around the area or on the Internet, and some Fenton descendants may still live in northeastern Vermont although the Fenton name has almost disappeared.

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Up on the Farm Early

Lorna Quimby



The fall of 1952, I drove Gar and Alvin to visit Ida, his sister, and Wilbert, his brother, in Canada.

They had sold the farm near Sawyerville and retired to East Angus. I had a "beach wagon." It was a "Woody" I'd bought to replace the clinker I'd bought the April before for \$55.

My cousin, Roger Jesseman, worked for a car dealer. Dad got his Ford coupe from Roger. Roger gave Dad a good deal on the old Plymouth. So I bought the 1947 wagon. The wooden body needed varnishing, the maroon paint was oxidized, cracks in the rubber top let trickles of rain down my neck. Undeterred by these minor faults, we set out on our trip.

We packed enough clothes for a week's stay and headed over the border. Alvin insisted on filling the gas tank, and I did not object. Garage bills on the old lemon I'd traded had taken care of any spare cash I had. We went at a sedate pace, although faster than Alvin used to drive. As we had done when I was little, we carried a picnic lunch. This time I had my own thermos, full of hot coffee,

instead of sharing either Alvin's sweetened tea or Gar's milky brew.

East Angus was a paper mill town. Long before we saw any buildings, we could smell its sulphur smell. Ida and Wilbert lived in a small house on a side street. They had a garden with sweet corn, tomatoes and gladiolus as well as the remains of other vegetables. The brother and sister seemed much smaller to me, but I realized some of their apparent size had to do with my height, not theirs. Even though the day was warm, Wilbert wore an old woolen vest. Ida wore house dresses at home, but when I drove everyone to visit relatives and friends, she changed to a rayon dress.

On the second floor, there were four bedrooms and a bathroom. One of the bedrooms they used for storage. Ida insisted on sleeping there while I took her bed. I did not want to put her out of her own room, but young people did as they were told—when Ida did the telling.

Gar whispered for me to come into their room and see the feathered on an extremely firm mat-

ress. Gar had given up feather beds years ago. "Just look at that, will you! Ida never changes." Gar was careful to plump most of the feathers on Alvin's side, so he'd get as much softness as possible.

I felt as if I'd gone back in time. Ida had no refrigerator nor did they have a washing machine. Ida cooked on a wood burning iron cookstove in the kitchen. The stove also heated a water tank, so there was hot running water. Ida baked bread each week - two or three loaves of white bread and a batch of rolls from the same dough. Then she added some whole wheat flour and made a second batch of rolls. Freshly baked they were delicious. But, with the warm weather, the last loaf of bread and some of the rolls would show mold. I don't think Ida could see the mold - her eyesight was poor. The rest of us scraped it off and slathered on the butter.

Wilbert picked the biggest ears of corn, shucked them and brought them in for Ida to cook. We had corn on the cob, we had succotash. Ida served fresh tomatoes from the garden at every meal. I thought it was wonderful to have some source of vitamin C, for that was one of my complaints about Mother's meal planning. A meat cart came to the side door. Ida bought a roast for one meal. Every night Ida started oatmeal for the next day, so we had good thick Scotch oatmeal at breakfast. One hot afternoon Wilbert brought home some apples he'd picked at a neighbors. He was exhausted from the heat but still wearing his woolen vest.

The brother and sister divided the household chores. Ida did the cooking and ironing. Wilbert did all the rest: what dusting and sweeping were done, the dishes and the laundry. Doing the laundry meant using the scrub board

and wringing the wet clothes by hand. I rolled up my sleeves and helped the week we were there. Gar made pungent comments about their getting by without a washing machine. I'm not sure whether it was reluctance to spend the money or a suspicion of those new-fangled machines. I agreed with Gar wholeheartedly. One washing by hand was enough for me.

The week we were there was filled with invitations from people who wanted to see Gar and Alvin. We ate all sorts of dinners. One woman was very formal. Her husband sat at the head of the table and served the meat. She sat at the foot and served the vegetables. I think there were eight or ten of us. The meal was interminable, and the meat and gravy were cold by the time all were served. At a farm house, another hostess was a pretty, vivacious woman. She chatted with Gar and Ida and showed them the ulcer she had on one ankle. (She certainly knew how to please the two women.) We had apple cobbler for dessert, and I never saw anyone peel apples as fast as she did, visiting all the while as the thin even peel flowed over her fingers.

Ida and Wilbert had projects they worked on during the winter. Ida and her friends chose a picture they like - one was of Balmoral castle - and made an oil painting from it.

Another subject was bouquets of flowers, carefully copied from a greeting card. I've often wondered what became of Ida's art works. Wilbert collected maps. One rainy day, Alvin and he had an enjoyable afternoon looking at the maps and remembering stories about people who used to live along the roads. They knew how to tell a tale and make the people come alive.

We arrived on a Saturday and went to church that Sunday. They had a new minister at the Presbyterian church. His predecessor, as Wilbert told it, had got the people "all het up." He was a reformer, much concerned about the working conditions in the mills and what he considered the exploitation of the French laborers. "So we got rid of him," Wilbert said. "The one we have

East Angus was a paper mill town. Long before we saw any buildings, we could smell its sulphur smell.

now wanders safely among the scriptures."

The minister was inducted into his parish while we were there. The man's name was Nickerson. The representative who inducted him was a stout red haired man who spoke in a loud confident voice. He stuttered and n's were his downfall. We held our breath every time he pronounced the Rev. Nickerson's name.

We helped Ida and Wilbert move back to Sawyerville, to a house near their nephew. He was a Lowre, a doctor and would look after them. The station wagon made trip after trip, filled with boxes and books, chairs and bedding and beds.

The iron cookstove came over in the back of farm truck. We all nearly had hernias by the time we boosted that thing up some steps and in to the kitchen. All in all, I had had enough. Everything at Wilbert's and Ida's new house was at sixes and sevens. I didn't want to sleep in a strange bed - and neither, I discovered, did Gar. So after supper, we drove back to Peacham. The day was closing in and darkness coming. I turned out the dash lights and kept a steady fifty-miles-per hour all the way home. I figured what Gar and Alvin didn't know wouldn't hurt them. Finally Alvin spoke.





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\$ Follow the Money

by Rachel Siegel

“A Look at Labor on Labor Day”

It is not exactly news that we have evolved to a service based economy, in which manufacturing plays a smaller and smaller role. Sure enough, data from the Bureau of Labor Statistics reports that the average American working in the private sector is more likely to be producing a service, and less likely to be producing a product, than she or he was ten years ago. The areas of employment that have grown the fastest in the last ten years are services - education, health, professional and business - while manufacturing has shrunk the fastest.

The highest average hourly wage is earned in information services, and the lowest is in leisure and hospitality services - think of wait-staff who get less than minimum wage - which was also true ten years ago. The

fastest growing hourly wage, over the past ten years, is in services - professional and business, education and health and financial services. Wages in goods producing industries are the slowest growing wages.

Service sector wages, which for years were less than the usually union wages of the goods producing sector, have now surpassed average wages in manufacturing. As service sector labor requires more and more education and skills, and as unions make more attempts to organize that labor, this gap can only be expected to widen.

Statistics confirm what economists and common sense have told us for some time: that we now produce services more than goods, and that employment and wages have gone where the action is. Some observers have noted that we are even moving beyond the service economy into

the “information” or “creative” or “knowledge” economy. Two exceptions stand out and suggest a different way of thinking: information services and construction.

If we are in fact in the information age, information services should be the fastest growing sector of our economy. It is creating output, but it lags in creating employment. That may be true because of gains in efficiencies due to technology - less people are needed to accomplish more - but it may also be true because that work can be relatively easily outsourced, due to advances in communication technologies. By contrast, education, health care, leisure and hospitality, and even financial services are still largely produced locally, either of necessity - it's hard to have a virtual medical exam or second grade classroom - or consumer preference. Data, however, can be managed, massaged and messaged anywhere, making that sector more vulnerable to competition from foreign labor. Information services also have the highest average hourly wages of any sector, encouraging employers to seek out that cheaper labor.

Construction employment has benefited from the housing boom, due to low interest rates and a general economic prosperity, over this ten-year period. It is

the only goods producing sector that has grown, in terms of relative employment, and it has grown faster than any service sector. Construction is local: it can't be done “long distance”; it can't be easily outsourced. Its relatively high wages - construction jobs provide the second highest hourly wage of any sector (second only to information services) - do leave it vulnerable to imported labor, particularly from immigrants (and others) working under the table. So far, the boom has kept wages and employment high, but as mortgage rates rise...

An economy has to produce employment as well as goods, services and information, because employment is, for most of us, the only way to earn and to spend, to participate in the economy. We want as many as possible to be able to participate, and so we need to have an economy that produces opportunities.

Instead of thinking about employment in terms of what kind of output we produce - goods, services or information - perhaps we should be thinking about productivity in terms of what kinds of jobs we produce.

Those sectors where labor is necessarily local, which tend to be service sectors but also include exceptions such as construction, create employment and

provide higher wages. In those sectors for which labor can be outsourced to or imported from anywhere, employment and wages are vulnerable to - and are suffering from - foreign competition.

It's hard to have a virtual medical exam or second grade classroom.

Since technology will only give more jobs more mobility, we should be thinking about developing other competitive advantages for American labor, other ways of making American labor necessary or at least preferable. Thinking about our economy in terms of the jobs we produce, as well as the products that we produce, might be a useful start. ★

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.

Confession

My niece, the flower lady,
Said to me some ten plus years ago
Before a wedding with its profusion of flowers,
“Cut off the stamens from those lilies
If you want to make the flowers last.”
And so I did, although it hurt to do it.
And ever since, whenever I see a lily in bloom
I pluck the stamens off.

I hate to do it to those gorgeous flowers,
Velvety burgundy, waxy white and pink,
Colors blending perfectly with stamens of sienna,
So horribly disfigured by my hand.
I feel the pain and recognize the symbolism
Of each compulsive cut I make.
And yet they last, imperfect, their sweet seductive scent,
Mocking me for my torturing touch.

We have the urge to hold on fast
To things and places that we love.
Don't change the mountain view!
Don't leave! Don't cut the trees!
For me the fragrance of those lily flowers,
And not their looks, is what I crave.
And just to make that perfume last
I'll sacrifice the beauty.

Isobel P. Swartz



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The Cork & Bottle

Gerd Hirschmann

On a hot lazy Sunday afternoon the fizz of some Prosecco will give the day a little sparkle. When the heat and humidity pull you down let the rising bubbles give you an uplift.

Prosecco is the name of the

grape used in this refreshing Italian wine, which makes a great choice for a reasonable priced alternative to Champagne. Prosecco is generally a bit fruitier than its French counterpart, but there are different degrees of sweetness, as

often indicated (from fruitier to dryer): demi-sec, sec, brut & extra brut.

Made according to the "Charmat" method, the wine is fermented in sealed tanks to capture the carbon dioxide resulting from the secondary fermentation. It is then filtered and bottled under pressure directly from these tanks. Moscato D'Asti or the South African Nederburg sparkling wine are made the same way. For traditional champagne the secondary fermentation happens in the bottle, a much longer and rather complicated process. It generally takes nine months or more. As the yeast solidifies and sinks, the bottle gets shaken every so often to mix the particles back into the wine. Eventually the bottles are turned upside down, flash frozen and the now solid particles in the neck of the bottles get removed and the bottle refilled with

champagne from previous years for consistency of taste. It is as complicated as it sounds and one of the reasons why Champagne costs as much as it does.

Prosecco is mostly grown and made in the Veneto region of Italy, which stretches from Lake Garda in the West to the Adriatic Sea in the East. It derives its name from Venice, the city it surrounds, and not from "vino," as it may almost seem. It is one of the largest wine producing regions of Italy, and, while in the shadow of the more famous regions of Pietmont and Tuscany, it has more grape varieties than any other region of the country: more than 80 types of wine are authorized in Veneto. Besides the sparkling Prosecco, Amarone, Valpolicella, Soave and Pinot Grigio are favorites.

As Prosecco is prized for its freshness, its delicate flavors and aromatics, it is not a wine

for the wine cellar. Enjoy it in its youth, and it rewards with the soft and harmonious taste of a quintessential aperitif wine. Locally available is the Bellenda Prosecco, imported by John Given, who has earned a reputation of consistently delivering appealing wines that are tasty, food-friendly and fairly priced. Clear straw-colored, it pours up a quick froth, than shows fresh white fruit aromas with melon and floral notes. Crisp with a good acidic snap and prickly fizz on the tongue, it is refreshingly dry and only shows the slightest hint of sweetness as it warms up in the glass.

Try it with tri-colored tortellini in a sun-dried tomato cr me sauce or just by itself on a lazy Sunday afternoon on the front porch.

Gerd Hirschmann is a wine distributor of the VT Wine



Even before legendary tenor saxophonist Sonny Rollins recorded his landmark album *Saxophone Colossus* in 1956, he was known as one of the most formidable players of his generation. Since being sought out in his early 20's by Miles Davis, Thelonius Monk and Max Roach, Rollins has transformed the jazz idiom with an adventurous spirit and majestic talent.

Revered for his improvisational genius, brawny and magnanimous sound and unforgettable live performances, Rollins has cultivated his own path, always striving for spiritual and musical illumination. "Over and over, decade after decade...there he is...the saxophone colossus, playing somewhere in the world...with a command that allows him to achieve spontaneous grandiloquence." (*The New Yorker*).



the ARTS around

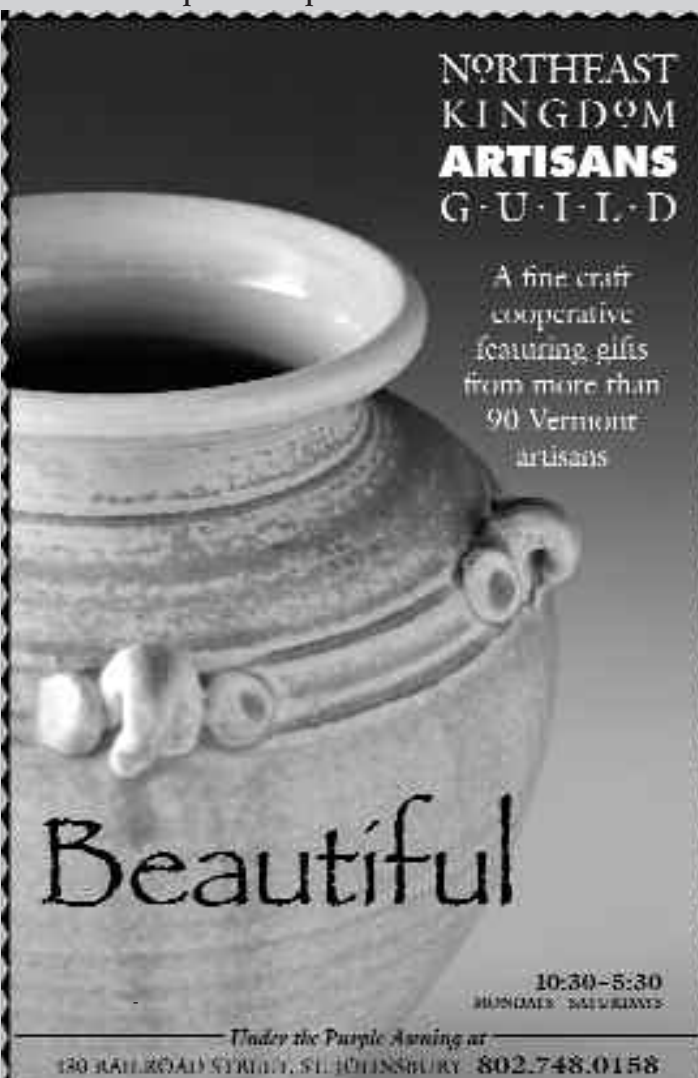
September

- 1 Rascall Flatts with Gary Allan, Champlain Valley Exposition, Essex.
- 1 Gully Boys, Middle Earth Music, Bradford.
- 1-7 *A Scanner Darkly* (2006, U.S.) [R] Director: Richard Linklater. "For science fiction fans who prefer ideas over laser battles, this is the most meticulous and faithful movie adaptation of Philip K. Dick's." Live-action photography overlays with an advanced animation process, known as interpolated rotoscoping, to create a haunting vision of America seven years from now. Catamount Arts, St. Johnsbury. (802) 748-2600.
- 2 Casey Desmond with Christie Leigh, Middle Earth Music, Bradford.
- 2 Peter Frampton and Foreigner, Champlain Valley Exposition, Essex.
- 3 Larry the Cable Guy, Champlain Valley Exposition, Essex.
- 3 Grace Potter and the Nocturnals, Shelburne Museum.
- 4 Little Feet, Higher Ground, South Burlington.
- 7 Maia Sharp, Higher Ground, South Burlington.
- 8-14 *Who Killed the Electric*

- Car?* (2006, U.S.) [PG] Director: Chris Paine. It was among the fastest, most efficient production cars ever built. Paine chronicles the life and mysterious death of the EV-1, examining the cultural and economic ripple effects caused by its conception and how they reverberated through the halls of government and big business. Catamount Arts, St. Johnsbury.
- 8 Willie Edwards Blues Band, Middle Earth Music, Bradford.
- 9 Michael Pickett, Middle Earth Music, Bradford.
- 15 Trinity, Irish strings, drums, pipes and tongues, Morse Center for the Arts, St. Johnsbury.
- 15 Chad Hollister, Higher Ground, South Burlington.
- 15-21 *Scoop* (2006, U.S.) [PG-13] Director: Woody Allen. Along the investigative trail in London an American journalism student and an American magician stumble on magic, murder, mystery and love as they chase the scoop of a lifetime.
- 17 Jazz on a Sunday Afternoon, Catamount Arts, St. Johnsbury.
- 21&22 Evidence Dance Company, Hopkins Center, Hanover, NH.
- 22 Nightingale, Middle Earth

- Music, Bradford.
- 22-28 *Mrs. Palfrey at the Claremont* (2005, England) [NR] Director: Dan Ireland. An elderly widow who's been more or less emotionally abandoned by her only daughter and has just moved to London. One day she's rescued after a fall on the street by an impoverished writer developing friendship begins. Catamount Arts, St. Johnsbury.
- 23 Dougie McLean, Opera House, Lebanon, NH.
- 23 Whole Hog Barbecue Festival with Josh Lederman and Los Diablos, Middle Earth Music, Bradford.
- 23 Sonny Rollins, Hopkins Center, Hanover, NH.
- 23 Grammy Award Winner Barbara Bailey Hutchinson, Alexander Twilight Theater, LSC.
- 29 DBR & the Mission, Flynn Center, Burlington.
- 29-October 5 *Leonard Cohen: I'm Your Man* (2005, U.S.) [PG-13] Director: Lian Lunson. The historic "Come So Far For Beauty" show, a tribute to Leonard Cohen at the Sydney Opera House featuring live performances by Nick Cave, Rufus Wainwright, Kate & Anna McGarrigle and a host of musical talents. Catamount Arts, St. Johnsbury.

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“Cabbage Man” Calls His Business Strictly a Hobby

VIRGINIA DOWNS

Some gardeners say they have had plenty of rain, but Curt Sargent says, “It’s one of the worst droughts I’ve ever run into.” It’s the peak of summer, and his vegetables are usually flourishing. “I’ve hardly ever seen anything like it.” The carrots, peas and potatoes he picked were small and in short supply.

This man in Sutton is well known for his “self service” roadside stand on Route 5A between West Burke and Willoughby Lake. It’s a place where tourists and neighbors, too, enjoy stopping for a chat while buying fresh produce. If Sargent doesn’t come to his front door, they figure what they owe from price tags, and they put money in the jar on his table before they leave.

With a family to support, Sargent knew he couldn’t afford to be teaching for the \$35 a week he was offered.

The vegetable stand was self-service through the Orleans Fair days while Sargent joined Maurice Bouchard of Concord and Paul Reed of Lyndonville as time-keepers for the harness races.

“A woman from Massachusetts told me one day, ‘How can you do that? Down where I come from they’d take your table and all.’” He laughed heartily thinking about her astonishment.

Although Sargent will be 93 in November, he seems much younger, an energetic man with an unlined face and strong physique from gardening labor and running his tractor with a mower attached to keep his lawn and field under control.

He calls his vegetable business strictly a hobby. “This year I’ll be lucky if I break-even. Of course, you don’t count your labor, anyway.” The past few years Sargent has cut way back on the number of cabbages.

In years past Alice Sargent worked alongside her husband in the vegetable gardens when she

wasn’t tending her flowers. “She kept a good house, but her temperament was to be outdoors,” her husband says. “She was always ready to drive the tractor at haying time.” Sadly, Mrs. Sargent died 11-years ago, the year they would have celebrated their 56th anniversary. Since then, he has maintained her gardens of gladioli and displayed them in his stand, where customers always expect to see them at this time of year.

Gardening became a venture for the couple in 1978 when Sargent retired after 26-years at Vermont Tap & Die in Lyndonville. He had a variety of jobs there, the most enjoyable, he says, was as purchasing agent.

Sargent’s comfortable home by the side of the road is where his wife was born. It’s a busy road, especially in tourist season, with cars whizzing by almost constantly during the daytime. “It’s a regular speedway,” Sargent says. The house dates to the 1840’s.

Raising vegetables was something with which Sargent developed a close acquaintance during his childhood in Glover and the years of the Great Depression. “When I was just a little kid I’d load up a cart with vegetables and go through the village, getting a dime for this, a nickel for that. They called me the ‘Cabbage Man.’ I raised a lot of them. Sometimes, when I thought I’d done a stroke of business, I’d buy something for the house, maybe a hundred pounds of sugar.”

When he went to Barton Academy, three miles away, he was picked up by an older boy who drove a team, charging passengers a dollar each week for the ride. “It was a regular express wagon,” Sargent says with a chuckle. Later when his younger sister started high school, he drove the family’s horse and wagon. “That saved us two dollars. For 50 cents you could keep your horse in somebody’s barn in

Barton village.”

After graduating from the Academy, his first job was on the Glover road crew working for 20 cents an hour, \$1.80 a day. “You didn’t have many coffee breaks like they have today,” he jokes. “I shoveled gravel all day, and when I first started, they were doing everything with teams. I learned to run a grader pulled by four horses.”

In 1935 Sargent joined the CCC (Civilian Conservation Corps.). He was signed up by a Glover town official who gave him a ride in his Chevrolet coupe to Fort Ethan Allen where he was assigned to the 170th Company as a warehouse worker. He was paid \$30 a month, plus clothes, board and all medical and dental expenses. He sent \$25 home to his mother.

“Fort Ethan Allen was headquarters for all the CCC camps in Vermont and New Hampshire,” he says. “They sent trucks in from all the camps with requisitions for clothing, which we filled. They might need 50 shirts, so many shoes or trousers.”

After 15 months in the CCC, Sargent returned just in time to help a Glover farmer dig his potatoes. School had just opened, and he met Alice McLaughlin, a teacher in Sutton’s one-room schoolhouse. After dating for three years, they were married.

“Alice decided we could get along very well if I went back to school rather than work on the road with a shovel,” he says. “So I went to Lyndon Normal School, which was hard for the first three months, after being away from school for six years.”

Sargent taught junior high students at Plainfield for a year, then taught at the Weeks School in Vergennes where he and his wife and infant daughter Marilyn were housed in a furnished apartment.

In 1944, he was urged to take a deferment from the draft to con-

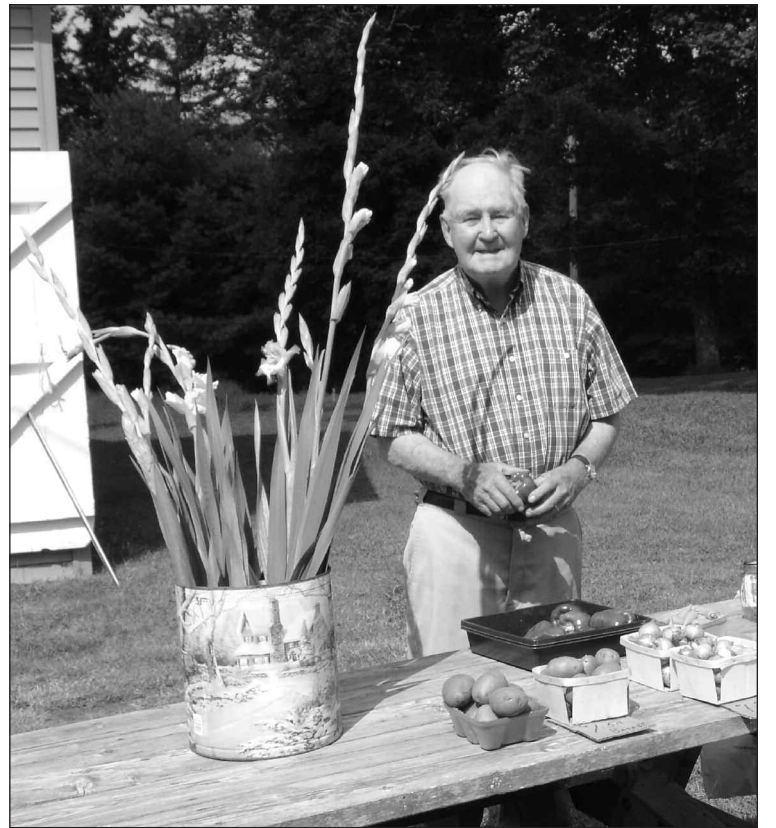


Photo By: Virginia Downs

Curt Sargent was known as the Cabbage Man when he first raised vegetables during the Great Depression. At 92 he still tends his self service flower and vegetable stand beside the road in Sutton.

tinue at the reformatory school. “I said, ‘Nothing doing!’ I tell everyone they took me down to South Carolina and trained me with a machine gun for 21 weeks, and when they got me overseas they handed me a typewriter.”

The atom bomb was dropped as his outfit was enroute to the Pacific, supposedly destined for a unit that would invade Japan. Instead, the men were sent to general headquarters in Manila and eventually to Tokyo before returning to Vermont in 1946.

With a family to support, Sargent knew he couldn’t afford to be teaching for the \$35 a week he was offered. Instead, he was hired by Superintendent Bill Blake for \$65 a week (“good pay then”) to run the office for U.S. Bobbin and Shuttle Company. It was there that he worked for six years before his job at the Tap &

Die.

In retirement, he has enjoyed being close to his family. His daughter Kathy Frye, born in 1950, lives in Barnet, and she has an antique store in Lyndonville. His daughter Marilyn, who had three sons, died a few years ago. Family pictures of children, grandchildren and a great-grandchild in his living room are treasured possessions.

Sargent has been busy watering the gardens behind his house, but his large field across the road where the cabbages, cucumbers and potatoes usually thrive, has suffered from heat and the dryness.

“There is a brook coming down from my spring, which you could hook up to a pump,” he says. “If I was going on 42 instead of pretty near 93, I might consider doing that.”

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Life, Love and Marriage in Afghanistan

This letter was written by Ron Crisman, who recently returned to Peacham following six weeks of work with the newly elected legislature in Kabul, Afghanistan. The project and his work was part of the United States' effort to help the Afghans build a working democracy. The United States Agency for International Development (USAID) is the lead organization for providing technical and financial support to emerging democracies. Crisman's workplace and living arrangements were entirely in an Afghan environment and with little contact with other organizations or people from the US. With his close exposure to Afghan culture and customs, many of the day to day events and activities were both unusual and interesting.

RONALD E.W. CRISMAN

Romance and marriage and life itself in Afghanistan are vastly different from that in America.

Tarshi, an Afghan American, has been recruited to work with me for the time that I am here to build the financial and budget capability of the Parliament. His resume was impressive enough for us to pay him 5,000 dollars a month for the time he would help me. This is in a country where the going wage for a person of his background hovers at 1,000 dollars a month for an outstanding candidate. Tarshi is quiet, diligent and seemingly knows every member of the political

establishment by first name and can ask after the health of someone's wife's grandmother. It turns out that he is the president of his province council (similar to our state governor) a former deputy minister, a businessman and tribal elder. Anyone of these titles makes him a man to honor.

Like many other Afghans,

As Muslims don't drink alcohol, the beverage was vintage Pepsi Cola served chilled in the can.

Tarshi left the country during the terrible days of intense warfare and settled his family in Seattle, WA, found a job and raised his family of four children. His two sons and two daughters were raised in an American culture and with American habits and values. All have advanced degrees from good schools. And thereby hangs the reason for this story.

Tarshi (his last name is the customary address) shares my office and works at making my time productive. He noted that the office mood had reached a low point and suggested that I accompany him to a wedding on Friday. I gather that if you plan to get married, the day

to do so is the Holy Day of Friday. I asked if I should bring a gift or anything as a token of my pleasure for the invitation. "NO," he answered, "it is just a small family affair, and no one will bring anything except good wishes."

He arranged to meet Mohammad (my bodyguard and driver) and me at a point at the other side of town. We followed his van (large families require large vehicles) and pulled into a high-rise glass fronted building, which I thought was an expensive hotel. There was a huge sign on the roof proclaiming this palace as the "SHAM E PARIS." The front yard was a forest of strange structures, one of which was a 40-foot Eiffel tower. Later, I noticed, all of the other structures were fake trees and with lighting effects to challenge those of Las Vegas. Back to the story.

As we entered and passed through a gauntlet of over 100 shaking hands, hugs and kisses on both cheeks with a widely varied collection of whiskers and mustaches, I saw there were no women and that apparently we were attending an all-male event. It turned out that women enter from another side of the building, which I discovered to be a "Wedding Hall."

When you get married in Afghanistan, you use a wedding hall for the event. After climbing to the sixth floor by stairs, we entered a room with about 150 large tables, each filled with eight people. I asked if the women had a similar arrangement on a different floor. Tarshi explained, "Oh yes, except there are also a lot of children with them."

There was a five-piece band at

the end of the room belting out one kind of Afghan music that released the wax in your ears. There was apparently some poetry or message in the lyrics that brought tears to some of the older eyes at our table. When we first entered, I was stunned by the beautiful tribal garments worn by the men. Most of the folks who attended were from the North of Afghanistan and were somehow related to the family or village of the groom and his bride.

The most common set of threads was the same garb that President Karzai wears. That is interesting as this group was entirely made up of northerners, and the Persian wool hat and shoulder drape is their costume, yet Karzai is from the South. His wearing of the northern garb is his way of demonstrating, "I represent the whole country." Of course there are varying economic levels represented by the attendees, and some wear comfortable and stylish pajama pants with a long shirt that extends down to your calf. Hats define the man. The flat pie-plate hat is common with former "Freedom Fighters." Silk turbans have a tail to your waist, and little white pillbox hats are what you wear on the Holy Day.

Across the room the chairman of the budget commission of the Meshrano Jirga (House of the Elders, similar to our Senate) smiled at me and ran to give hugs and kisses to which I was entitled after working with his commission.

Turns out he comes from the same province as Tarshi, and he is a guest of my quiet friend. I asked Tarshi how many people he invited, and he said that he could invite four others but held his invitation list to just seven. "Just who is the family that invited us all by proxy," I asked.

"Oh it is my nephew, the groom."

Also at our table, as guests of the "favorite uncle," was the chief

prosecutor of the country (attorney general), the minister of commerce, a judge and Mohammad, my driver. Like me, Mohammad is awed by the sights and sounds around us. I had asked Tarshi if Mohammad could join us, as it would have been a six-hour wait in the car. Later I might have questioned the wisdom of including Mohammad at the table.

After two hours of "enjoying" the music Tarshi suggested we go into another room where it might be cooler and have different music. Sure enough, we passed through a couple of doors and halls and there was another room, slightly smaller, but with totally different music. This was the music of the "Whirling Dervishes" and had an insistent underlying beat that seemed to penetrate to your inner being. Again there was a poetry base to the lyrics, and men around us were crying. I noticed one man at the next table was moving his head up and down at a pace that was violent and in time with the beat. Others took up the beat and flocked to the dance floor beside our table. Some of the men danced with intricate steps with grace and fluid motion, and others were wildly and dangerously swinging their arms and legs. One older man fell to the floor with exhaustion.

All of sudden there was a loud cry from our table as Mohammad's eyes rolled back into his head and he began violently swinging his arms and legs without leaving his chair. He rocked back on two chair legs and thrust his arms toward the ceiling and stamped his feet on the floor. The video tapers all rushed to record this on tape for future generations.

Tarshi changed places with the commerce minister to keep him from being a victim of this dervish. I touched Mohammad on the leg to get his attention, but he was not in this world. Finally and only when the music stopped did he return to the present and look around with a sheepish glance. He kept his eyes on the floor for the rest of the evening. He was not the only one, but his offering was the most spectacular.

You should know that Mohammad is the Southeast Asia Tai Kwon Do champion. His strength is unbelievable. Later he picked up the front of a car that was blocking ours and moved it out of the way. But he is a gentle giant.

What does all this have to do with Love, Life and Marriage? We are getting there.

"Tarshi, how do people find each other to seek a mate," led to an explanation of a process that would make the CIA jealous of the Afghan family intelligence service. It seems that as a man or woman, you don't find a mate, but your family does, or rather your mother manages and controls the process of "seek and find."

When a son or daughter is of marriageable age (say 17 to 23) the mother begins the active phase of what has been a hunting expedition for years. She has scoped out all the families that have children that could be possible candidates for her son or daughter. There have been subtle invitations for a family to visit the house to join a quiet discussion about village life, the lack of rain or the potential turn of the price of lamb and rice. (Basic food

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Ron Crisman Photograph

Ron Crisman writes about his experience at the celebration of a young Afghan couple's arranged wedding. As a visiting American and guest of the uncle of the groom, Crisman enjoyed a remarkable experience and up-close insight into a culture that is a world apart from customs that are familiar in America. Crisman writes that Afghans do not readily open their arms to strangers as 30 years of warfare have conditioned them to be wary of new experience, but he was impressed by the fine traits and day to day kindnesses that Afghans extend to each other.

groups here).

After a few of these investigatory social events, the invited family gets the picture and starts its own examination into the possible advantages and problems of a union with this other family. There is not even a clue in some cases as to which child is being considered by the other family. An inventory of your family's stock of children may be of high importance at this juncture. Is there a child with great charm but some slight beauty disincentive (weighs 250 lbs.), or should the oldest child have the first shot at the union?

The hunt takes on a serious plan of action and all of the aunts, sisters and grandmothers are thrown into the breach.

"Find out the reason their oldest son seems light in the head."

"Is this a family problem or is it a one kid only problem?"

"Does he smoke?"

"Is there bad Karma and is this not a good choice?"

As the picture sharpens, the plus and minus factors begin to form a picture of possible suitability of the couple, and more importantly, of the alliance of the two families that would be formed. The ultimate beneficiaries of the process may not have seen each other or even be aware of their feelings for their intended. When questions have all been asked and all of the possible ramifications are discussed, the families meet and formally introduce the lucky couple.

In a small village this is not an earth-shaking event, as everybody knows everyone in the village and there are few surprises. In a larger environment, say Kabul, this could be the first glimpse of your future significant other.

After these campaigns, that would make Napoleon look like a kindergarten teacher, serious negotiations begin, and a complex bargaining dialog establishes the conditions of two dowries. The short-term dowry is a cash payment to the potential bride of say 10,000

dollars. That is her money and she has total ownership of the funds. She could buy a gold necklace or spend it on perfume and cosmetics. One lady did so much to the surprise of her family. Or she could save it for a rainy day.

The long-term dowry is a flat-out pledge that the groom will buy her a house of stated value, say 250 to 500 thousand dollars, and the title will be in her name only. It may take a number of years for this to come to pass, but it will.

There are two marriage ceremonies, the religious and the social. The religious one is a well-choreographed and well-defined series of words and actions. The families gather in one of the homes with but a few relatives, and the

bride-to-be is introduced to the groom's family. They may have been neighbors for years, but they do it anyway. The bride asks, "Is there any man who will speak for me?" Of course there is a favorite uncle, brother or cousin who steps forward and volunteers to be her voice.

There are two witnesses selected, usually, but not necessarily, women, who step forward and ask the bride, does she want to be married to this groom. She tells the man, who is her voice, three times that she does wish to marry the groom. The witnesses then accompany her across the room to the Mullah and repeat three times that she has told her voice that she wishes to marry the groom. That

completes the union. The groom is nowhere in sight as he has not been invited to his marriage.

Tarshi's oldest son, age 23, joined us after he accompanied the groom in table-hopping at his wedding's social event and meeting each of the 1,000 male capacity crowd. At 23 he is getting long in the tooth for marriage in Afghanistan, and he said that he is ready to go through this process and be married.

His mother is at work checking the families of potential brides, and he feels confident that her choice will be the best that could happen to him. This is from a young man raised in America and comparing our marriage choice system with that of the Afghans. By and large, there is little or no thought of divorce in an Afghan's thinking. Tarshi can only remember two divorces in his village of 400 families. One was because the wife turned violently mentally ill, and the other was because the man would not give up smoking marijuana. By the way, there was not a single cigarette smoker in the wedding crowd of 1,000.

After 3 1/2 hours of music and poetry, we were all fed a full meal of four kinds of rice, lamb and beef, in all configurations and forms as well as vegetables and desserts consisting of three kinds of puddings, watermelon and

oranges. As Muslims don't drink alcohol, the beverage was vintage Pepsi Cola served chilled in the can.

Tarshi said that if we didn't want to stay for more of the catchy tunes of the Dervishes we could leave after dinner without offending others. It seems that many others felt the same as we and many of the others set off for home and a well-earned rest.

One last item to note. Cars and drivers in Afghanistan are without peer in the automotive world. Where you leave or park the car has nothing to do with convenience or order. The parking lot resembles a "Dodge 'Em" ride at the fair. As we left, we found Mohammad's car boxed in with a dozen carelessly parked others. Maybe being a little sheepish about his spectacular performance as a Dervish and maybe just wanting to get home as we had a long way to go, he single-handedly moved all of the cars by brute force. There was an awed crowd that clapped each time he pushed, shoved, lifted or otherwise eliminated the traffic jam.

Well - time to tend the sheep, and get ready for the last week here. Sorry that I have not written more, but a six-day work week has left little time for other pursuits.

Take care and be kind to others. Like the Holy books says.

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

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Logging Railroads along the Pemigewasset River

by Bill Gove

I've had the good fortune to find myself off the beaten path in some pretty spectacular parts of the United States, but some of my most favorite are in northern New Hampshire in the watershed of the Pemigewasset R i v e r .

Images of the history of logging and its long marriage to the railroad in the Pemigewasset watershed.

The watershed is surrounded by a ring of high peaks that includes Flume, Liberty, Lincoln, Lafayette and Garfield on the west, North and South Twin to the north, Tom, Field and Willey on the east and Carrigan, Hancock, Osceola and Loon on the south. The Kancamagus Highway and a network of trails allow access to the area, and, particularly in summer, there are plenty of explorers making windshield surveys from the road or day hikes or overnights on foot through the so-called Pemigewasset Wilderness of the White Mountain National Forest. Anyone who has ever been on the high cliffs of Mt. Bond and watched hawks spiraling over the Franconia Branch of the

Pemigewasset River will be hard pressed to forget the moment.

But it was only a moment in the great scheme of things, and it wasn't always this quiet.

There were sawmills along the tributaries of the Pemigewasset as early as 1760. A hardy group of our ancestors were attracted to what Native Americans called the "valley of the crooked pines," but those early water- and steam-powered sawmills hardly made a dent in the vast growth of pine, spruce and northern hardwoods.

As with many areas of old growth timber in New England the virgin forest on the mountains stayed untouched until the mid 1800's. By then the nation was growing, demand for construction lumber was increasing, prices were rising and the iron horse was waiting to be called into service.

It was inevitable that timber in the Pemigewasset Valley would catch the eye of speculators, land grabbers and lumber barons, and they would bring their railroads.

Retired forester and longtime railroad buff Bill Gove has recently published a fascinating account of the golden age of lumbering and railroading in the Pemi Valley. *Logging Railroads along the Pemigewasset River* is the result of three decades of Gove's research on foot through the woods and among historical archives in the State New Hampshire.

Some called it deforestation and depopulation of the region; others called it jobs for those without one. Yet by Gove's account it

was a fascinating time with tourism and lumber and paper mills fueling the frenzy.

Rail lines were extended north from Plymouth to North Woodstock in 1883 and began operation as the Pemigewasset Branch of the Boston, Concord and Montreal Railroad. Hotels and a thriving passenger business warranted four round trips each day, but it was timber that made serious profits for the railroad.

The major sawmills (Gove counts five of them) each operated their own logging railroads to carry timber from the hillsides. The era of river driving was over, and a fascinating period of steam and rail technology had arrived.

Gove details life along the tracks for the lumbering kind and the ups and downs of the industry. Human strength and endurance met the power of steam engines and iron rails, and a lumber and paper boom lasted far into the 20th century. Gove's history is peppered with 225 wonderful photographs showing visual images of the history of logging and its long marriage to the railroad in the Pemigewasset watershed.

Despite interruptions from seasonal high water and occasional more serious flooding and the arrival of gasoline powered automobiles and trucks, the Pemi Branch continued for eight decades. In 1970 its last profitable customer, the Franconia Paper Corporation in Lincoln ceased operations because of its inability to comply with federal air quality standards, and in 1975 the state took possession of the right of way. Today Lincoln is a boutique market-place at the base of a downhill ski area. The lumber and paper mills are gone but tourism remains, and the last of the Pemi



Photo Used with the Permission of Bondcliff Books
One of the later and larger steam locomotives in 1948 was a K-8-c seen here at the Livermore Falls papermill in Campton.


Branch is used a tourist railroad.

Bill Gove's *Logging Railroads along the Pemigewasset River* is a wonderful collection of historical details and black and white photographs. Published by Bondcliff

Books in Littleton, this book represents an important addition to any personal understanding of the area we think of as the Pemigewasset Wilderness.

George Staples


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THE JOY OF OPERA PART II	THINK GLOBALLY, LEARN LOCALLY: CHANGING NATURE AND THE ENVIRONMENT	
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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 14, 2006

Dog Complaints – Several East Barnet residents met with Board to discuss problem with dogs owned by Billy Noyes. According to complaints the dogs are unlicensed and unrestrained. Constable Clem Houde has had little luck with his contacts with dogs' owner. Dog control officer Jo Guertin suggested Board can issue an order to have dogs picked up. Board voted to order Billy Noyes to make dogs available to dog control officer and constable. Noyes will be able to reclaim dogs once costs have been paid and he complies with requirements of town's animal control ordinance.

Harvey's Lake Beach – Board noted letter from Carl Bayer of Ryegate who described an incident at the beach on weekend of July 15. Bayer took his mother, 84, to beach. She has a broken foot from which she is slowly recovering. Bayer asked to have Board reevaluate its handicapped access to the area. Bob Zita explained they are trying to locate a suitable wheelchair for beach access and will keep Board informed.

Barnet Landfill – Board signed application for Barnet Landfill Post-Closure recertification.

Access Permits – Board approved highway access permits for David Kristoff on TH #16 and for Kenneth Wright Barnet Center Road.

Reappraisal – Board read letter from department of taxes giving notification that town must reappraise its education grand list properties. Board signed agreement with state to use Marshall and Swift appraisal software by Listers for next year.

Morrison Hill Road Conditions – Barry Fudim appeared to discuss problems he is having where his driveway enters Morrison Hill Road. Gary Bunnell and road foreman will inspect the situation. It appears that Fudim needs to install a culvert. Most highway access permits now issued require installation of a culvert in these situations.

Harvey's Lake Dam Repairs – Board agreed to review five proposals received for work on dam at Harvey's Lake and make a decision by August 28.

Barnet Center Road – Board met with Barnet Center residents Victoria Schafer and Marcelene Celiz to discuss their complaint about conditions of Barnet Center Road near their home. Plans are to fill in potholes as soon as

possible and tentative plans call for reconstruction of this area in 2007.

Cabot

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

July 26, 2006

Forest & Parks Trail Grant – Board approved Forest & Parks Trail Grant application for \$500.

Sewage Permit Revocation – After discussion with attorneys representing Marilyn Rouleau and Dale and Joanne Wells and review of the findings of fact regarding Rouleau's contention that a sewage permit issued to Wells at their property on Joe's Pond should be revoked, Board concluded that the petition for revocation of the septic permit be denied. Board found no discrepancy between requirements of the ordinance and conduct of Mr. Domey, zoning administrator. Board also found no evidence of fraud and the matter was dismissed.

Appraisal Services – Board voted to approve agreement for computer appraisal services with Vermont Department of Taxes.

Health Officer – Board reappointed Gary Gulka as town health officer.

Danville

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

August 3, 2006

Road Cut – John Thade met with Board to discuss a road cut to get power across Peacham Road to his building site. Board suggested he get a plan for road foreman's consideration from CVPS.

Personnel – Scott Palmer met with Board to discuss new work manual recently adopted by Board and then presented to road crew. Palmer has concerns about the work agreement in comparison to one in effect at time he was hired and that, in his view, new agreement doesn't meet federal, state and local guidelines. Merton Leonard reported that a reply is ready to a certain matter reported to Vermont Labor Relations Board. After executive session to discuss a personnel matter Board voted to approve town attorney's reply and send the letter.

Road Crew – Road foreman reported road crew is cleaning ditches and culverts and working on summer road maintenance. New mower arrived and is being used on roadside mowing.

Vehicles – Kevin Gadapee reported on

comparison of new pickup trucks and that only GMC and Chevrolet are configured as he prefers. Board voted to approve choice to be made by Gadapee and Merton Leonard.

Town Hall – Mert Leonard reported final inspection of town hall was completed and the building is approved for full occupation. Board agreed to recommendations that the town hall paint color be titanium white.

Sewage Treatment – Stub Parker reported radio auto call system is operating for Railroad Street pump station and made suggestions for wording in new sewer operating permit.

Sugar Ridge Development – Mert and Kevin Gadapee met with Act 250 coordinator about condition of permit for Sugar Ridge Development that when development is complete some of the nearby roads are to be made one way. In order to change condition, town will have to seek an amendment to permit.

Route 2 Project – State has filed the Act 250 application for Route 2 reconstruction project through village.

August 17, 2006

Road Crew – Kevin Gadapee reported road crew has been taking vacation time, spreading gravel on washouts, grading and spreading chloride. New mower has worked out well, and he bought the pickup with the lowest price quoted, a 2007 GMC from Saint J Auto. Kevin, Mert Leonard and engineer met with Ostermans to discuss impact on their property from modifications to be made to Brainerd Street this fall. Board reviewed mower lease agreement with St. Johnsbury and voted to approve and sign it.

Personnel – Administrative assistant reported that complaint filed with labor relations board by Scott Palmer was settled in favor of town. Mert Leonard confirmed that town attorney approved worked procedures, but there is no letter to that effect. Following executive session to discuss a personnel matter Board voted to approve certain letters of misconduct in two employee personnel files. Board discussed changes in work procedure manual as requested by Troy Cochran and Scott Palmer and agreed the manual is not negotiable. No further changes will be made in manual at this time.

Fire Department – Fire department will receive an emergency management grant totaling \$82,716 for equipment.

Town Hall – Repainting project is complete. The automatic dialer for town hall fire alarm has been installed and being monitored 24/7 by M&B Monitoring in Newport.

Correspondence – Board acknowl-

edged letter received from Abel Toll expressing disappointment in procedures used and decisions made in purchasing new pickup truck. Mike Walsh opened a letter from Steel Workers Union, requesting representation of town employees. Board noted that no member of Board was aware of letter contents prior to meeting.

Lyndon

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

July 24, 2006

Highway Report – At 54% through year, total highway budget is 40% expended.

Passumpsic Valley Land Trust Request – Board met with Christine Walker and Len Girardi and discussed Passumpsic Valley Land Trust initiative to negotiate with landowners for acquisition of riparian land along east and west branches of Passumpsic River. Board expressed interest in participating but asked about restrictions to be applied to the land. Board will discuss request further in executive session.

Deputy Health Officer – Board appointed Kathleen Schnepf as town's deputy health officer.

Flood Committee – Board appointed Rob Elmes as Board's representative on flood committee.

Paintball Gallery – Board met with Randy Stoddard who reiterated concerns about paintball gallery next to his residence in Pine Ridge development. Art Sanborn noted that planning & zoning board will be sending Vicky Somers a notice that she needs to apply for a building permit because fence installed around gallery has been deemed to be a structure. Stoddard presented pictures of damage to his property by the activity. He is asking Board to consider an ordinance controlling such activity. Board indicated the issues would be addressed in new town plan.

Ancient Roads Legislation – Arthur Sanborn summarized ancient roads legislation and timeline of implementation. Class 4 roads and trails will need to be documented on town highway map by 2015, or they will revert to landowners. Board discussed several possible scenarios under the legislation.

Bulky Day – Arthur Sanborn presented results of May Bulky Day event. Total cost was \$8,400.

The waste management district is considering purchasing a compactor, which would allow for bulky item disposal all year long.

Access Permit – Board discussed request from Chris Allard for access onto Shores Drive. Current access to his property is via a private road onto Pudding Hill Road. Board asked for a legal opinion to resolve the question of who owns the land to be used in proposed new access route.

Sewer Permit – Board approved sewer connection permit for Chris Allard at 37 Fiddle Lane with connection fee of \$1,000. Sewer line will go from Pudding Hill Road to new house.

Dog Pound Lease – Board approved

lease with Lawrence family/Lyndonville Agway for town's use of land for dog pound.

Winter Sand Bids – Board voted to accept winter sand bid from Russell Riendeau at \$3.65 per yard for sand.

Perpetual Care Agreements – Board approved perpetual care agreements for Jacqueline Degree and Clayton & Florence Stowell.

Financial Reports – Board reviewed quarterly financial reports for general fund, highway fund, wastewater fund and sanitation fund.

Guild Fund – Board approved annual probate accounting for Guild Fund.

Excess Weight Permits – Board approved excess weight permits for Meadow Leasing and Olde World Masonry.

Catering Permit – Board approved catering permit for Sodexo for an event at fairgrounds on August 8 and 9.

Police Department – New police cruiser has been placed in service, and old Ford cruiser will be kept as a spare.

Merger Committee – Martha Feltus provided a progress report on work of draft merger committee.

Peacham

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

August 2, 2006

Road Work – Phil Jejer reports TH #1 repairs are complete. Binder coat for repair areas will be added in near future. Road crew has been busy with storm damage repair including downed trees, repairing ditches and grading. Board will meet with Jejer in a "select-board strategic road review" on August 14. Mack Mountain Road and Green Bay Loop road projects will be examined.

Tax Rate – Following presentation by Bruce Lafferty Board approved 2006 tax rate: Total homestead tax rate is 2.1946; total non-residential tax rate is 2.2622. \$1,5412 of total tax rate is education property tax rate set by Vermont Department of Taxes.

Animal Control Ordinance – Board discussed animal control ordinance.

Road Reclassifications – Board discussed road reclassification issues and voted that written communications regarding road reclassifications received after August 16 hearing will be received until closing hours of town clerk's office on September 15.

Safety Report – Board directed administrative assistant to address safety repair items contained in report from Vermont League of Cities and Towns and provide Board with written report.

Village Plan – Board discussed village plan. Board will consult with VTrans representative and seek engineering proposals for design of Church Street from the fire station down to main village intersection.

Budget Review – Board discussed 2007 budget and requested that all town organizations submit preliminary budgets as soon as is possible.

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Excerpts from Selectboard Minutes

See Your Town Clerk for Complete Minutes of the Meetings

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 16, 2006

Mt. Pisgah Road – Board met in a site visit on Mt. Pisgah Road to view area where water runoff problems have occurred. Board agreed to install a culvert, ditching and regrading section of the road.

Property Tax Rate – After a presentation by town treasurer Board voted to set tax rate: General fund - \$.5470; highway fund - \$.4545; special service - \$.5580; downtown improvement district - \$400 each lot. State school tax rates were approved as follows: non-residential - \$1.7745 and homestead - \$1.6014.

Underground Power Request – On request of Dean Dover and Larry Donna Board approved installation of underground power line in right of way on Gordon Mills Way to provide electrical service to a railroad signal.

Parking Regulations – After discussing the downtown parking proposal to increase meter rates, permit fees and parking fines Board asked for response from members of the downtown community. Stan Wilkins, Deborah Schein, Podo Shoes, Barbara Porter, Bill Vermeulen, David Redmond, Mark Desrochers, Scott Beck, Linda Fogg and Frank Landry offered comments. Board discussed disabling meters for a period of six months and increasing fines and permits, but finally agreed to have a committee make recommendations to the Board. Scott Beck, Dale Urie, Reg Wakeham, Gary Reis, Stan Wilkins and David Redmond agreed to meet for that purpose.

Community Justice Center – On recommendation of Lisa Rivers, director of the St. Johnsbury Community Justice Center, Board agreed to sign grants for Justice Center Operations (\$55,000), and Offender Re-Entry program (\$80,405.65).

Fire Station Site Assessment – David Brown, Jay Ancel and Troy Ruggles met with Board to review assessment of prospective sites for fire department relocation. Brown reviewed the advantages and disadvantages of each site. Three sites remain on list for consideration: Main Street Municipal Parking Lot/Combined with Water Garage Lot; McInstry Property on Harrison Avenue/Concord Avenue and former Tru-Temper Site. Ancel reviewed an estimated time-line advising Board that building supply costs continue to escalate each year by about \$250,000.

Line of Credit – On recommendation of town manager Board approved \$1 million line of credit proposal from Community National Bank at 3.68%.

Pomerlau Building – Board approved statement proposed by town manager

indicating active solicitation of disadvantaged business enterprises in conjunction with use of certain federal funds for Pomerlau Building redevelopment.

Welcome Center – Board noted a contribution of \$2500 to the town for maintenance of Pomerlau Building. The funds were partial proceeds from train rides during July Summerworks event.

Traffic Control Signals – Board discussed having town traffic control signals on flashing mode at night. Town manager will make arrangements to adjust the flashing.

Personnel – After executive session to discuss contracts, loan agreement and evaluation of town manager, no action was taken.

Walden

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

July 31, 2006

Tax Rate – After discussion, 2006 municipal tax rate was set at \$0.5025 with the homestead education tax rate at \$0.9796 and the non-residential education tax rate at \$1.2122. Board noted the common level of appraisal is now 118.79%.

August 22, 2006

Dog Incident – Aaron Persons met with Board to discuss allegations that, while riding a bicycle on Cobb Road, a man was bitten by one of Persons' dogs. Board referred to dog ordinance and noted dog must be under control. Dave Brown will confer with bicycle rider.

Culvert Repair – Rick Cochran asked to have town repair a culvert on Cahoon Farm Road, which causes his driveway to wash out when it rains. Board agreed to put it on schedule to repair as time permits.

Emergency Services Building – Board noted fuel oil for emergency services building has been purchased for \$2.39 a gallon from Alex Hinson.

Better Backroads Program – Board reviewed grant work and will finalize process for Better Backroads program.

Personnel – After reviewing proposal from town clerk Board voted to authorize an additional 6-8 hours per week for next four weeks to catch up on office workload. Town clerk's office will not be open to public during those hours. Arrangement will be reviewed again in four weeks.

School Board – Lina Smith reported that school board will consider appointing someone to fill vacancy on school board due to resignation of Gary LaFlam.

Insurance Claim – Town clerk reviewed status of insurance claim for bridge on Noyestar Road damaged by a motor vehicle.

Letters from the Past

When writing was a necessity and an art

Lynn A Bonfield



Agricultural fairs produced a great deal of excitement for families and communities in the 19th century. Most farmers took a day or two off to visit the fair, which was held in the fall when the work load lessened. Farm women too contributed, and in this letter Roxana Walbridge Watts (1802-1862) of Peacham describes her contribution to her granddaughter, Augusta Gregory. Augusta (born 1843) and her father, Hubbell Seth Gregory, lived in Wisconsin. This 1856 fair was in Peacham and was a rebuke to St. Johnsbury where county fairs had been held for some years.

Local farmers in small towns felt they were pushed aside by the big town and decided to hold their own fair. It was a success although the following year, Peacham and neighboring town farmers again joined St. Johnsbury for the county fair.

Family news came first in Roxana's letter - the marriage of her daughter in California, the health of family members, and the death of her sister's husband—all usual reasons for corresponding in 19th century, letters being the only way to spread family information.

Peacham Sept 28/56

Dear Augusta

I received your verry acceptable letter dated the 7th of this month I had begun to fear you had not received my letter that I last wrote you, and was thinking that perhaps we had lost trace of you, as you said something about selling but I find you are still at Neshkoro and have got moved in to your new house Well I am glad you have once more got a home and have got old enough to keep house for your father, although I wish you were somewhere among some of your friends as I think it would generally conduce to your happiness, to be where you could have their counsel, and company and you would not be so lonely O Augusta I often think of you and wish I could be near

you I could help you to a great many things that would do you a great deal of good as you are just commencing to keep house you are not the only one that has to suffer inconveniences in settling in a new country. Your Aunt Sarah [in Northfield, Minnesota] says she did not know how to prize all the comforts she enjoyed while she was in Vt she is verry homesick and would be glad to come back, but I suppose John likes [it] and so she will have to stay. You think she aught to write to you and so she had if she knows where you are. Have you ever written to her if not do so and give her your post office address and I think she will answer you

Well Augusta I suppose you have got a new Uncle. Last week I had a paper sent me with a marriage in it it read thus Married in Sanfrancisco August 9 by E. Smith Esq Mr Russel R Rogers and Miss Clara B Walbridge They were married at Alfred Rixs and so I suppose it must be your Aunt Clara They have never given me the least hint of it and have not written to me since I dont know what to think of it unless they are coming home soon as I always have told them I did not want them to let me know when they were on their way as I should worry so much about them Rogers went from this place we were all well acquainted with him he was Clerk in I Watts store 4 or 5 years he has been in California 5 or 6 years and for the last 3 years he has been at the same City where the girls are I dont know anything about his circumstances but report is that he has been doing well. When I know more I will tell you

There has a great many people gone from Peacham to Wisconsin but I dont know where they are located Mr Philips that went from the hollow 2 years ago is dead every bddy is bewitched to sell out and go west but I think we are as well off to stay where we have a good home and enough

to make us comfortable as we should be to go there My health is verry good this fall Mr Watts is verry slim although he keeps to work some Mother is living yet she has not been so well as usual this summer but she is about most of the time My Sister Sally has lost her husband

I must tell your Father a little about our fair I call it our fair because it was not the regular county fair, it was composed of 5 towns Peacham Danville Barnet Ryegate and Groton The display of oxen was verry large there were 251 yoke of oxen besides 2 and 3 years old steers in abundance we gave a dinner to more than 2000 people free of any expense to those who ate. We all cooked and curried in victuals we set tables in the two vestrys to the the meeting houses there was room for 550 to sit at once and the tables were all filled 5 five times and more to[o] but they did not eat us out clean for we had a great deal left. but enough of this

I fear by the way you wrote you are not perfectly satisfied with your location I am sorry you have not suited yourself for it is a great deal of work to get as much done as you say you have but if you are not contented you will never enjoy it If you sell out and remove you must let us know where you are so that we shall not loose track of you I have not heard any thing from our Wolcott friends since I last wrote you I must close by wishing you all both happiness here and here after and hope your latter days will be strewed with flowers instead of thorns

I remain as ever your Mother R Watts

[to] H and A Gregory
[Written up the left margin of the first page:] I have written you a small sheet but remember I am growing old and have a great many letters to write

The original of this letter is in the Walbridge-Gregory Family Papers at the California Historical Society. Letters in this series are transcribed as written with no changes to spelling, punctuation or capitalization. Editor's additions are in brackets; words missing are indicated by ellipses.

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Oral Histories and Historic Photographs

Vanessa Willcox-Healey graduated from Danville School in June. One of the requirements for graduation from the school is the senior project, which requires research and writing about a topic and construction and presentation of a demonstration of the subject.

Willcox-Healey's research was about Danville history and the changing face of the commu-

nity over time.

She interviewed a group of elders whose experience included many years living in Danville and assembled portraits of the people interviewed with their remembrances. She also found a series of old photographs of the area around the Danville Green and compared them with recent images taken from the same exact location. The project

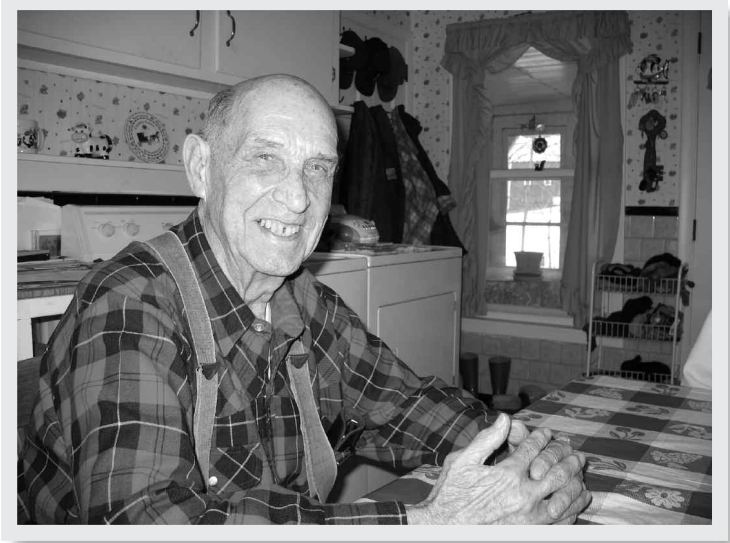
included research, writing, photography with traditional film and printing technologies and presentation of the finished product as a display for the public.

The combined results of the dozen interviews and mounted photographs taken around the Green were presented to the community in May and then presented as a gift to the Danville Historical Society.

Gerry Lamothe is a member of the Society and explained how well the gift fits the existing collection of antique memorabilia and artifacts. "We are assessing the best way to make this generous donation available to the public," he said.

Vanessa Willcox-Healey has given *The North Star* a chance to reprint some of her work and from that we offer here her portraits and recollections of Kate Beattie and Dick Smith and photographs both old and new of the town hall and Hill Street in Danville.

Photos Courtesy of Danville Historical Society and Vanessa Willcox-Healey.



Richard Smith

Born 1923 High School Class of 1941

"One of the big things in Danville was the Danville Fair. On the Green where they now have rides and games was farm equipment and cattle and sheep and pigs and things. The Lower Green was mostly animals and the Middle Green was farm equipment. The Upper Green was as it is today with organizations set up with booths.

"There was a big snow storm in the fall of 1943. My dad and the hired man went out to Walden to go hunting. I was running low on grain so I took the tractor and headed to Danville, and I didn't get more than a half mile before I had to turn around because the snow was so bad. Dad and the hired man got as far as the Danville cemetery and had to walk all the way back to the farm. The next day when we went to get the car the only thing to be seen was a little bit of the antenna sticking out of the snow.

"I had chores to do, when we first moved I had to milk cows by hand, and when we got the milking machine I had one row of cows to milk. So the only extra-curricular activity I did was the play. I had the lead role in the play, I was John Jay Hagenbothum the 3rd. That was the only thing I did, that play and sometimes play rehearsals would make me late for chores. Mr. Currier ran the play, and we practiced and put on the play in the town hall."



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Kate McDonald Beattie

Born 1921 High School Class of 1938

“The bank robbery was a big event in Danville, the bank robbers lived right next to us in the next house down. The day the bank was robbed they thought that they were going to get a lot of money, but only came out with just under \$10,000. The lady that lived next door, her name was Doris Crane, and she was married to one of the bank robbers. He planned the bank robbery, and in the meantime he was arrested and he was in jail when they did rob the bank. I think it was the Brinks brothers that did the bank robbery and they ended up in jail, too. Uncle Eddie was the man who planned the bank robbery. I can remember one Christmas down at the Center School he brought us great big oranges and pecan pralines. We had never see a pecan praline before, and that’s what he brought to the Christmas party. That was quite an exciting day in Danville when they robbed the bank.

“The fair was started in 1929 and was held every year except during World War II. That has always been a big event, a big homecoming for Danville. One thing they used to do was a greased pole, which was a telephone pole that was greased and money was placed at the top. The young fellows would try to climb the pole to get the money.

“Lyndonville was know as Little Chicago. Up in Lyndonville one night this stranger came into town and what they did was they shot a man and burnt the town. It was a terrible thing, this was in the 1920’s. Lyndonville was a rough rough town because of boot-legging and because it was on the way to Canada.”



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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.



String Worth Saving

Bill Christiansen

It's back to school, and another generation of unsuspecting students will be exposed to the infamous Pythagorean Theorem. We remember learning that in a right triangle, the square of the hypotenuse equals the sum of the squares of the other two sides. As we learned this fact, we all wondered why this was of any importance. What would we ever use this for?

Numbers constitute the true nature of things.

While his name is forever linked to this theorem, it was actually discovered about a thousand years before Pythagoras' time by the Babylonians. This same idea was used by the Egyptians as they re-surveyed the land after the annual flooding of the Nile. There is no evidence that Pythagoras ever had anything to say about the idea. Pythagoras owes his place in history to Greek and Roman writers who took the position that any-

thing worth knowing was of Greek or Roman discovery. They even went so far as to claim that true knowledge had to be written in Greek or Latin. This belief held sway over European thinking well into the 19th century.

Pythagoras, as a person in history, is rather interesting. While much has been written about him as a mathematician, the oldest mention of him is in the writings of Hecataeus of Abdera and Anticlidides. Their writings were created about two centuries after the death of Pythagoras. Even at that time, no first hand writing of Pythagoras existed. What was known was from the cult that he founded. In the following centuries, other writers added new dimensions to the story.

Pythagoras was born on the island of Samos, off the coast of Asia Minor. His mother was a native of Samos, and his father was a merchant from Tyre in what is now Lebanon. Samos was a trade center, and ideas flowed freely between the Greek and Roman worlds and the countries farther to the east. Being the son of a merchant, he was not one of the learned elite, and this

limited his educational opportunities. As a young man Pythagoras left Samos and went to Croton in Southern Italy. From there he went to Memphis in Egypt to study with the priests who were renowned for their wisdom.

He returned to Croton and began to reform the culture of the city and created an elite circle of followers. Strict rules of conduct governed this group. He opened his school to both male and female students, which was a novelty at the time. The school was structured on a life of religious teachings, common meals, exercise, reading and philosophical study. The religious teaching came from the master, of course.

The followers were divided into two groups, the inner circle and the outer circle. The inner circle would receive the word from the Master. Members of the inner circle would then repeat a summary of what they had heard to the outer circle. Pythagoras spoke to the inner circle from behind a screen so he could not be seen. The Wizard of Oz?

He taught the inner circle behavior and morality in the form of cryptic, brief sayings with hidden meanings. It was these sayings and the interpretation of the hidden means that were communicated to the outer circle, the listeners. It was members of the outer circle who wrote down his teachings. Keep in mind that writing was considered manual labor by the Greeks and usually reserved for slaves.

Pythagoras was murdered by one of his disciples, and his followers split into two groups. One group was lead by his wife and two daughters, and the other by followers of the murderer. His wife, Theano, was a mathematician in her own right and wrote extensively on mathematics, physics, medicine and child psychology. Her most famous work was a treatise on the principle of the "Golden Mean."

The Pythagoreans, that is - both groups, went on to expand the cults with many strange rules and rituals. One idea that persists, even today, is that everything in the world has a number. If you know the number of a thing, you know the thing. Everyone has a number - their name. Write down the numeric value for each letter in your name, first or last or both, it makes no difference, and add up the values. If the sum is two digits, add them together and end up with a number between 1 and 9. This is your number and according to Pythagoreans, this sets the course of your life. You should only associate with people with the same number, and only eat plants and animals with the same number. Numbers constitute the true nature of things.

Another belief among the Pythagoreans was the transmigration of the soul. Upon death, the soul returned as an animal. If the proper purification rites were performed, the soul returned with a higher number than the point at which it left. There were five levels through which the

soul could pass. The five level idea led to the secret sign of the cults, the pentagram. If you take a pentagram and connect the five vertices, junction points, you will create a five pointed star with another pentagram in the middle. The proportions of the second pentagram with the first is the Golden Mean. This exercise can be repeated forever and the proportions will remain the same.

It was the Pythagoreans who discovered that the relationship between musical notes can be expressed in numerical ratios of small whole numbers. While none of the original writing of the Pythagoreans survive today, their ideas were carried forward in time by generations of Greek and Roman authors. Numerology is alive and well in parts of our society. The number "666," the numbers "13," "7" or "6" are just a few that are still with us. Concepts about social structure, such as, those with "secret knowledge" can reveal it to the common people as they see fit, is still a part of many groups.

The "Golden Mean," a certain ratio between two numbers, is still considered the most pleasing to the human eye. Beauty to the western eye is still the Golden Mean. So, there are many things that Pythagoras has given us, but the theorem with his name is probably not one of them.

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St. Johnsbury Academy Fall 2006 Sports Schedule

Boys Soccer Varsity and Junior Varsity		Girls Soccer Varsity and Junior Varsity	
9/6 SJA @ Oxbow	4:30	9/1 Spaulding @ SJA	4:30
9/8 SJA @ Randolph	4:30	9/7 SJA @ NCU (NL)	4:30
9/12 Lamolille @ SJA	4:30	9/9 SJA @ Spaulding	11:00
9/14 NCU (NL) @ SJA	4:30	9/13 SJA @ Burlington	4:30
9/16 SJA @ Peoples	11:00	9/15 SJA @ Stowe	4:30
9/20 U32 @ SJA	4:30	9/21 SJA @ Northfield	4:30
9/22 SJA @ Spaulding	4:30	9/23 U32 @ SJA	11:00
9/26 SJA @ NCU JV & V	4:30/7:00	9/27 Lyndon @ SJA	4:00
9/28 SJA @ Lake Region	4:30	9/30 NCU @ SJA	10:00
9/30 Lyndon @ SJA	1:00	10/3 Randolph @ SJA	4:00
10/6 Stowe @ SJA	4:00	10/5 SJA @ Montpelier	4:00
10/12 SJA @ Lamolille (NL)	4:00	10/9 SJA @ Peoples	4:00
10/14 Northfield @ SJA	3:30	10/11 Harwood @ SJA	4:00
10/17 Montpelier @ SJA	4:00	10/16 Oxbow @ SJA	4:00
Coaches: Dick McCarthy & Mike Fink		Coaches: Roberto Abele & Craig Weston	
Cross Country		Football Varsity	
8/31 @ SJA	3:30	9/2 Hartford @ SJA	1:00
9/5 @ Peoples	3:30	9/9 SJA @ Bellows Falls	1:00
9/9 @ Harwood Invitational	10:00	9/16 SJA @ Spaulding	1:00
9/12 @ Lamolille	3:30	9/23 Fair Haven @ SJA	1:00
9/16 Essex Invite. @ Catamount	9:00	9/30 SJA @ S. Burlington	1:00
9/19 @ Wildflower Inn	3:30	10/6 SJA @ NCU	7:00
9/23 @ U32 Invitational	11:00	10/14 Burlington @ SJA	1:00
9/26 @ Danville	3:30	10/21 Mt. St. Joseph @ SJA	1:00
9/30 @ Theford Invitational	10:00	10/28 Lyndon @ SJA	1:00
10/3 @ Wildflower Inn	3:30	Coaches: Sean Murphy, Craig Racenet & Hank VanOrman	
10/7 @ Burlington Invitational	10:00	JV	
10/10 @ U32	3:30	9/5 Lyndon @ SJA	4:00
10/14 @ Peoples Invitational	1:00	9/11 SJA @ Spaulding	4:00
10/20 League Champs @ Lamolille	2:00	9/18 SJA @ BFA	5:00
Coach: Chip Langmaid & Tara Hemond		9/25 CVU @ SJA	6:00
Girls Field Hockey Varsity and Junior Varsity		10/2 SJA @ Hartford	4:00
JV Games to Follow V		10/9 SJA @ Oxbow	4:00
9/5 SJA @ Bellows Falls	4:00	10/16 Colchester @ SJA	4:00
9/8 NCU @ SJA	4:00	10/23 NCU @ SJA	4:00
9/12 Bellows Falls @ SJA	4:00	Coaches: Mike Bugbee & Frank Trebilcock	
9/14 SJA @ Milton (NL)	4:00	Freshman	
9/16 Lyndon @ SJA	10:00	9/6 Hartford @ SJA	4:00
9/20 SJA @ NCU	4:00	9/13 SJA @ Bellows Falls	4:30
9/22 SJA @ Rice	4:00	9/20 SJA @ Lyndon	4:00
9/26 Missisquoi @ SJA	4:00	9/27 Lyndon @ SJA	4:00
9/28 SJA @ Montpelier	4:00	10/4 Rice @ SJA	4:00
9/30 Stowe @ SJA	10:00	10/11 BFA @ SJA	4:00
10/4 Milton @ SJA	3:45	10/18 SJA @ Hartford	4:00
10/6 Montpelier @ SJA	3:45	10/25 SJA @ NCU	6:00
10/10 SJA @ Lyndon	3:45	Coaches: Steve Bobrowski & Joe Tomaselli	
10/12 SJA @ Stowe	3:45	GO HILLTOPPERS!	

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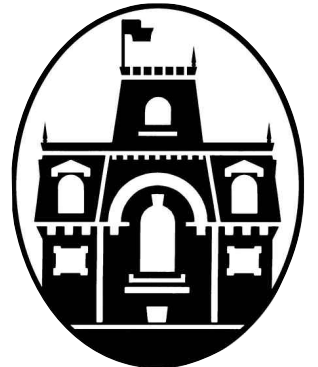
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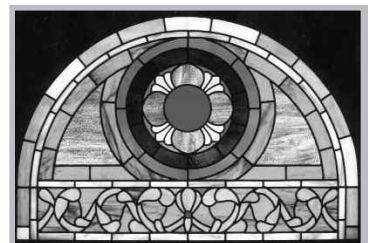
Lyndon Institute Athletic Events ~ Fall 2006

Varsity Football		Field Hockey JV Games to Follow V	
September 2	Spaulding @ LI, 1:00 p.m.	September 2	LI @ Fair Haven, 11:00 a.m.
8	LI @ BFA, 7:00 p.m.	6	North Country @ LI, 4:00 p.m.
16	Middlebury @ LI, 1:00 p.m.	8	Spaulding @ LI, 4:00 a.m.
22	LI @ Burlington, 7:00 p.m.	11	LI @ Montpelier, 4:00 p.m.
30	North Country @ LI, 1:00 p.m.	14	LI @ Missisquoi, 4:00 p.m.
October 7	S. Burlington @ LI, 1:00 p.m.	16	LI @ SJA, 10:00 a.m.
13	LI @ Hartford, 7:00 p.m.	20	Milton @ LI, 4:00 p.m.
21	Bellows @ LI, 1:00 p.m.	22	Missisquoi @ LI, 4:00 p.m.
28	LI @ SJA, 1:00 p.m.	26	Stowe @ LI, 4:00 p.m.
		28	LI @ North Country, 5:30/7:30 p.m.
Junior Varsity Football		October 4	LI @ Rice, 3:45 p.m.
September 5	LI @ SJA, 4:00 p.m.	6	LI @ Stowe @ LI, 3:45 p.m.
11	LI @ Oxbow, 4:00 p.m.	10	SJA @ LI, 3:45 p.m.
18	Spaulding @ LI, 4:00 p.m.	12	Montpelier @ LI, 3:45 p.m.
25	Essex @ LI, 4:00 p.m.	Girls Soccer V & JV	
October 2	Burlington @ LI, 4:00 p.m.	September 1	LI @ Milton, 4:30 p.m.
9	BFA @ LI, 4:00 p.m.	9	North Country @ LI, 11:00 a.m.
16	LI @ North Country, 6:00 p.m.	13	Milton @ LI, 4:30 p.m.
23	LI @ Woodstock, 4:00 p.m.	15	LI @ Peoples, 4:30 p.m.
Freshman Football		19	LI @ U32, 4:30 p.m.
September 6	LI @ Brattleboro, 4:00 p.m.	23	Stowe @ LI, 11:00 a.m.
14	LI @ Essex, 5:00 p.m.	27	LI @ SJA, 4:00 p.m.
20	SJA @ LI, 4:00 p.m.	30	LI @ Lake Region, 11:00 a.m.
27	LI @ SJA, 4:00 p.m.	October 3	LI @ North Country, 4:00 p.m.
October 4	BFA @ LI, 4:00 p.m.	5	Randolph @ LI, 4:00 p.m.
11	North Country @ LI, 4:00 p.m.	7	Northfield @ LI, 11:00 a.m.
25	LI @ Hartford, 4:00 p.m.	11	Oxbow @ LI, 4:00 p.m.
Cross Country		13	LI @ Montpelier, 4:00 p.m.
August 31	@ SJA, 3:30 p.m.	16	Harwood @ LI, 4:00 p.m.
September 5	@ Peoples, 3:30 p.m.	Boys Soccer V & JV	
9	@ Harwood Invitational, 10:00 a.m.	September 2	LI @ Lake Region, 11:00 a.m.
12	@ Lake Region, 3:30 p.m.	6	Lamolille @ LI, 4:30 p.m.
16	@ Catamount-Essex Invitational 9:00 a.m.	8	Stowe @ LI, 4:30 p.m.
19	@ LI, 3:30 p.m.	14	LI @ Milton, 4:30 p.m.
23	@ U32 Invitational, 11:00 a.m.	16	LI @ Randolph, 11:00 a.m.
27	@ Stowe - Trapps, 3:30 p.m.	20	Peoples @ LI, 4:30 p.m.
October 3	@ LI, 3:30 p.m.	22	Lake Region @ LI, 4:30 p.m.
7	@ Theford Invitational, 10:00 a.m.	26	Milton @ LI, 4:30 p.m.
10	@ U-32, 3:30 p.m.	30	LI @ SJA, 1:00 p.m.
14	@ Peoples Invitational, 1:00 p.m.	October 4	Oxbow @ LI, 4:00 p.m.
17	@ Lake Region, 4:00 p.m.	6	LI @ Northfield, 4:00 p.m.
20	@ Peoples (Lamolille), 2:00 p.m.	10	LI @ Montpelier, 4:00 p.m.
28	@ Theford State Meet, 10:00 a.m.	14	Spaulding @ LI, 11:00 a.m.
		17	LI @ U32, 4:00 p.m.
		Paul Wheeler, Athletic Director	



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Fall Foliage Festival Set for Early October

BETTY HATCH

It's beginning to look like summer has had its fling, and seven towns in Vermont's Northeast Kingdom are finalizing plans for the annual Northeast Kingdom Fall Foliage Festival. Each participating town plans its day and features interesting spots, businesses and activities.

From one year to the next schedules change and programs change some, too, but one thing is certain. The festival week follows the last weekend in September and includes the first Saturday in October for Groton, which has been a long standing "Old Home Day."

This year the festival week, October 2 through 8, is later than some years and should have good color to show to our visitors. Some call and ask for the "peak day." Who knows? I used to say I'd be on a pedestal if I knew the answer.

We're hoping that gasoline prices don't go any higher, and maybe drop a little, by then; but some have already made their reservations. A visit to the Internet www.nekfoliage.com or nekchamber.com should give answers to your questions. Festival fliers are available for a stamped self-addressed envelope to Northeast Kingdom Chamber of Commerce at 51 Depot Square, Suite 3, St. Johnsbury, VT 05819.

With agriculture being about the only business in Walden, visitors there will see farms. In addition to our cows there are special animals raised, and alpacas, horses, and llamas are shown, as well. A collection of old time tools will keep people guessing.

On Tuesday Cabot features the Cabot Creamery and its prize-winning cheddar cheese.

Plainfield has glass blowers and a winery. You can travel a back road to the Rock of Ages granite quarry from there, too.

is held in the Peacham Congregational Church.

The day in Barnet features arts and crafts and pancake breakfast with Vermont maple syrup.

Groton has a full day with exhibits and sales along the main street, a band concert and their annual parade. The parade is a literal traffic stopper along Route 302.

St. Johnsbury, of course, has had an interesting relationship with members of the Fairbanks family and will be ready to show off the Fairbanks Museum and Planetarium and the recently ren-

ovated National Landmark Athenaeum with its library and art gallery.

All towns in the Fall Foliage Festival program have interesting backgrounds and people there will tell you some of the stories of their beginnings. They will organize tours in town, so you can get off the main road and not get lost.

Food for hungry visitors hasn't been forgotten and a wide variety of Vermont dishes are served. There will be a ham supper in Walden, Vermont turkey in Cabot, barbecued chicken-mostaccioli and baked beans at Plainfield, spaghetti with vegetarian or meat sauce in Peacham, a ham supper in Barnet Center, a traditional chicken pie supper in Groton and a pancake and ham brunch in St. Johnsbury.

Several towns offer bag lunches but the famous beef stew will be served in Cabot, corn chowder in Plainfield and soup and sandwich in Barnet. We can't bear to see anyone going hungry, and if you stay all week, you'll be rounder than when you arrived.

The old adage says "All work

and no play, makes Jack a dull boy." We'll entertain you with concerts by many talented musicians. Several towns have hymn sings in their churches for everyone to take part. You might even find a square dance.

Be sure and pick up a program in any town so you won't miss a thing. There will always be plenty of folks around to visit with and to get really acquainted. We have made lasting friends during the 50 years of this festival and many return year after year to see how we stood the winter.

Make plans now to spend time with us during the week of October 2 through 8. Accommodations are available, and a call to the Northeast Kingdom Chamber (800) 639-6379 or (802) 748-3678 will give you further information.

Reservations for the chicken pie supper in Groton on October 7, are recommended by calling Diane Kreis at (802) 584-4748. Phone numbers for other events are on the flier.

Whenever the leaves reach their peak color we'll be looking for you this fall during the first week in October.

Peacham was settled in 1776, and people there are proud of their historical background. Their cemetery "Ghost Walk" is always interesting. Residents, in costume, assume the identity of early settlers and describe events of their day. If it rains the Walk



Photo Courtesy of Winona Gadapee

An annual Bryer family reunion took place in Goss Hollow on July 8. The family includes descendants of Joseph and Mildred (Todd) Bryer who lived on the Currier Road in Danville. Among those at the gathering were front: (L-R) Gladys Spencer (Milford, NJ), Lillian Bixby (Rumney, NH), Alice Burnham (St. Johnsbury), Lorraine Wilder (Worcester, VT) and Winona Gadapee (Danville). Rear: Everett Bryer (Tonawanda, NY), Leon Bryer (St. Johnsbury) and Richard Bryer (Lunenburg). Missing from the photograph is Joe Peck (Danville).

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(Clockwise from top left) Diane, Sandy, Louise

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Boys High School Soccer

SEPTEMBER

1	Friday	Danville @ Rivendell	4:30
6	Wednesday	Danville @ Concord	4:30
8	Friday	UCA @ Danville	11:00
13	Wednesday	Rivendell @ Danville	4:30
16	Saturday	Hazen @ Danville	4:30
18	Monday	Danville @ Williamstown	4:30
20	Wednesday	Danville @ Richford	4:30
26	Tuesday	Williamstown @ Danville	4:30
28	Thursday	Danville @ Winooski	4:30

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

SEPTEMBER

1	Friday	Danville @ Rivendell	11:00
5	Tuesday	Danville @ Winooski	4:30
13	Wednesday	Rivendell @ Danville	4:30
15	Friday	Williamstown @ Danville	4:30
19	Tuesday	Lake Region @ Danville	4:30
21	Thursday	Danville @ Enosburgh	4:30
23	Saturday	Winooski @ Danville	4:30
27	Wednesday	Richford @ Danville	4:30
30	Saturday	Hazen @ Danville	4:30

OCTOBER

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

Middle School and High School Cross Country

AUGUST

31	Thursday	@ St. Johnsbury	3:30
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SEPTEMBER

5	Tuesday	@ Peoples Academy	3:30
12	Tuesday	@ Lake Region	3:30
19	Tuesday	@ Lyndon Institute	3:30
26	Tuesday	@ Danville	3:30

OCTOBER

3	Tuesday	@ Lyndon Institute	3:30
10	Tuesday	@ U-32	3:30
20	Saturday	@ Lamoille NVAC	2:00



No Small Potatoes

Vanna Guldenschuh

I saw some old friends from the 1960's this summer at a couple of family reunions. They brought me back to a less complicated time and place both in a personal and culinary sense.

Plates were full, eggs and meat were used raw, and butter and cream enhanced many dishes. Remember Baked Alaska, Fondue, Beef Tartar, Caesar Salad and Cherries Jubilee. The food of this era was definitely memorable.

Like a flowered polyester shirt or tie-dyed skirt, this food is great to have fun with once in a while. Use real ingredients, and don't worry about the calories for a night. You will be tempted, but don't fill the plates to overflowing.

- ¼ cup fresh parsley – chopped
- Salt and pepper to taste
- 2 cups homemade bread crumbs
- 1 cup flour
- 2 eggs
- Olive oil for sautéing
- 1 cup chicken stock
- Dash of dry Vermouth

Prepare the ham and cheese. Cut into narrow thin strips. Quickly sauté the ham in a saucepan with a small amount of butter until it is just colored. This step adds flavor to the dish and brings out the juices in the ham.

Lay the boneless chicken breasts on a cutting board, and with a sharp boning knife cut each horizontally in half. Take each of the halves and make a pocket with another horizontal cut that only goes in three quarters of the way through. Open up the pocket and smear ½ tablespoon of butter inside. Add a little salt and pepper. Divide and stuff each pocket with the ham and cheese. Press this packet together.

Put some salt and pepper in the flour, and spread it on a plate. Beat the eggs a bit with a fork and put in a bowl with about ¼ cup cold water. Make the breadcrumbs or use store bought and season with the parsley, salt and pepper. Set on a plate.

Dredge the chicken packets in the flour, then dip in the egg

and then coat with the breadcrumbs.

Sauté them in about a quarter inch of olive oil with the remaining butter. Make sure the oil and butter are hot before you put the chicken in. Sauté on each side until golden brown. You can either cook them thoroughly in the skillet or brown them and then finish them in the oven at 350° for 15 minutes. You can also prepare them to this point an hour ahead of time and put them in the oven right before service to make sure the cheese is melted when you serve it.

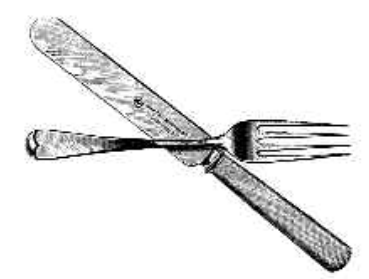
After you finish the sauté stage set the chicken aside and deglaze the pan with some chicken stock and a dash of dry Vermouth.

You can use this small amount of sauce to put on the chicken to keep it moist. If you like you can smooth the sauce by whisking a nub of butter into it or adding ½ cup of heavy cream. This dish is not heavily sauced so just use a small amount.

- tinned
- 1 tablespoon Dijon mustard
- ¼ cup sour cream
- Salt and pepper to taste

Remove all the fat from the beef cubes, and dredge them lightly in the flour. Heat 4 tablespoons of olive oil in a large skillet and sauté the meat until browned and cooked about medium to medium rare. Remove the meat and set aside. Put the onions, mushrooms, wine and broth in the skillet. Cook until the onions are soft and tender and the mixture is reduced by half. Add the mustard and the sour cream, and heat through. Salt and pepper the sauce to flavor. Add the meat to the sauce and heat. Pour over cooked broad egg noodles to serve. It is just a great combination of flavors.

Put the ground chuck in a large mixing bowl. Soften the breadcrumbs in the cream and add to the meat. Add the ketchup, scallions, pickle relish, mustard, Worcestershire sauce, 2 tablespoons of the parsley and the crumbled bacon. Mix well and make into large oval shaped patties. Put a little oil in a skillet and cook the 'steak' as you prefer it. Take the 'steak' out and add the stock to deglaze the pan. Add the mushrooms, red wine and the oil and flour mix. Whisk it all together and cook until smooth and slightly thick. Add the rest of the parsley and pour over the Salisbury steak for service. Serve with a salad and parsleyed potatoes.



Chicken Cordon Bleu

Named after the famous French cooking school, this was an American gourmet classic for much of the 1960's. It is quite good and simple to make. If you use a nice quality ham and cheese it is truly a gourmet treat.

- 2 boneless breasts of chicken (butterflied)
- 4 tablespoons butter
- 12 strips of ham (grilled)
- 12 strips Gruyere cheese or good Swiss cheese

Beef Stroganoff

This is a wonderfully hearty dish for a brisk fall day. You do need a tender cut of beef for stroganoff. Tenderloin tips, porterhouse, Delmonico or Sirloin cuts are appropriate. It is not like a long-cooked stew - the meat in this dish is only cooked to medium rare and needs to be tender at the start. Serve it over broad egg noodles

- 1½ lbs tenderloin, sirloin, Delmonico or porterhouse steak – cubed
- Flour for dredging the meat
- 4 tablespoons butter
- Olive oil
- 1 cup of red wine
- 1 medium onion – sliced very thin
- 1 cup chopped mushrooms (optional but adds depth)
- 2 cups beef broth – boxed or

Salisbury Steak

The ground beef dish is dressed up not only with the word steak, but with an assortment of herbs and spices. It is served with a light gravy and placed on the plate like a more expensive cut of meat. It is an elegant way to use hamburger.

- 2 lbs ground chuck
- ½ cup soft breadcrumbs
- ¼ cup heavy cream
- ¼ cup ketchup
- ¼ cup pickle relish
- 1 tablespoon mustard
- 5 scallions chopped fine
- 3 tablespoons chopped parsley
- 1 tablespoon Worcestershire sauce
- ½ cup crumbled bacon
- Salt and pepper to taste
- 1 cup beef stock – tinned or boxed
- ½ cup red wine
- 1 tablespoon of flour mixed in
- 1 tablespoon olive oil
- 1 cup chopped mushrooms

Hearts of Iceberg Lettuce with Russian Dressing

This is the quintessential salad of the 60's. It was considered fancy fare and put salad into the limelight – but not without adding a rich dressing. It was what you had before dinner.

- 1½ cup real mayonnaise
- ½ cup ketchup
- ¼ cup pickle relish
- 3 tablespoons olive oil
- 3 tablespoons vinegar (your favorite kind)
- 1 head of dense iceberg lettuce

Make the Dressing:
Put the mayonnaise in the bowl of a food processor fitted with the metal blade (you can use a blender or mix it by hand.) Add the ketchup, pickle relish, oil and vinegar. Process until smooth. Stir in pepper to taste.

For Service:
Cut a dense head of iceberg lettuce into 6 wedges. Arrange one wedge on a plate like a piece of melon. Pour the dressing over the top of the wedge. You could be at any restaurant in the country in 1962. You have to eat this salad with a knife and fork. It is great fun.

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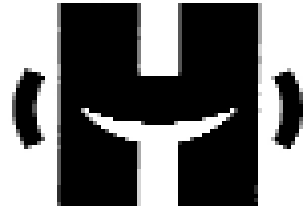
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Ask the Shrinks

Alice S. Kitchel and Burton Zahler

Dear Shrinks,

For eight years I have enjoyed my job. I found it comfortable and the people congenial. My evaluations have tended toward excellent, and I've found pride in both my performance and my ability to work as a member of a team.

A month ago two other workers and I were discussing alternate plans for handling a minor problem when one of them sud-

denly turned on me and delivered an angry and insulting diatribe. She called me names and impugned my motivations. Although I was shocked, I maintained a professional demeanor and simply told her I did not like being spoken to with such disrespect. She promptly apologized. She then said that we probably both felt better for getting honest opinions out in the open.

I certainly don't feel better. I

have felt angry and upset ever since this incident. I am considering leaving this job. There is an almost constant argument with this woman going on in my head. And almost worst, I'm ashamed to give this woman, who was never a friend, just a work colleague, so much power over my thoughts and life.

I miss my old serenity. Please help me find it again.

Angry in God's Country

Dear Angry,

You present us with a tough problem, but we'll try our best.

First, we'd like you to consider that your story is pretty

good evidence that your "old serenity" was less profound than you had known. A deep serenity might be evidenced by being puzzled by your colleague's outburst and perhaps worried for her. Instead, an underlying argument, a dialogue, has been exposed.

The situation represents a powerful opportunity for you to understand yourself in a deeper and more meaningful way.

If you can accept what we have said so far, we'd like you to consider the possibility that as uncomfortable as the situation feels, it represents a powerful opportunity for you to understand yourself in a deeper and more meaningful way. The beginning of that understanding would be to accept that the war in your head is between you and you. We understand that when you are imagining the argument in your head you picture yourself fighting with the woman. BUT, whatever she said, and however she said it, the whole incident was over a month ago. Ever since you have maintained and extended the episode inside your

head. It follows (we think) that for some reason the content and style of this dialogue are very important to you.

If you would like to clarify and understand your dialogue a little more you might consider this exercise: place three chairs in a circle facing the center.

On one chair put a piece of paper that says Angry. On the second chair put a paper that says Colleague. Let the third chair be labeled Observer. Sit on Angry, face Colleague and say, out loud, three or four sentences you want to say to her. Stop, and sit on Colleague, face Angry and respond to her. If you don't know what she'd say, make it up. After three or four sentences, move to Observer and spend a few minutes remembering what you said and how you said it.

Be interested in each of these two aspects of yourself. At the least, let yourself comfortably see that this is an old dialogue that you are now ready to face and start to resolve.

This kind of situation often leads people into psychotherapy. You might well consider some psychotherapy for yourself.

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



Pope Notes

Dee Palmer,
Library Director

The Pope Library was well represented at Danville Fair. We appreciate all those who supported the Library by attending our book sale, eating ice-cream at our booth or purchasing raffle tickets for our log cabin quilt. The lucky winner of the quilt was Karen Prior Hill of Chittenden. Congratulations to Karen – many people are envious!

The theme for our fall book discussion series is "A Mysterious Lens on American Culture." In these mysteries, mayhem and murder play out against a cultural/ethnic backdrop – illuminating more than simply whodunit. The first book is *Indian Killer* by Sherman Alexie. The discussion will take place on Wednesday, September 27 at 7:00 p.m. with scholar Bob Johnson. Books and schedules are available at the library. Please join us!

We will again participate in the Vermont Reads 2006 Community Reading Program. The book for this year is *As Long As There are Mountains* by local author Natalie Kinsey-Warnock, which tells the story of Iris, a 13-year-old girl living with her farm

family in the Northeast Kingdom. Iris loves the land and farming and wants to take over the family business someday. Her father assumes Iris' brother Lucien will do it, though Lucien wants to be a writer. Two major catastrophes create much uncertainty.

We will collaborate with Danville School for some of our Vermont Reads 2006 events. We will have a book discussion at the senior meal site and here at the Pope Library with a potluck supper.

We will also hold a photo exhibit at the Danville School. We encourage participants of all ages to submit farm photos depicting farms and farmers of all ages and varieties, traditional farmers and non-traditional farmers – the possibilities are endless. Please bring photos, 8x10 or larger, by to the Pope Library or to Caroline DeMaio, Danville School librarian. Photos must be submitted by October 1. Copies of *As Long as There are Mountains* are available here or at the Danville School.

Our next story hour session

begins on Monday, September 11 at 10:00 a.m. We welcome preschoolers and their parents or care-givers for stories, music, activities and snacks. Call the library at (802) 684-2256 for details or to sign up. This is a great way to connect and make new friends for both the children and adults.

Our Young Adult after-school program will resume on Monday, September 18. The program is held on Monday, Wednesday and Friday afternoons from 2:30 to 5:00 p.m. This supervised program provides a comfortable space for kids to do homework, have computer access, play board games and computer games or to just "hang out." Parents must sign a permission/information form in order for their child to participate. Call or stop in to pick one up. Rita Foley and Jill Kelleher are coordinators of the YA program



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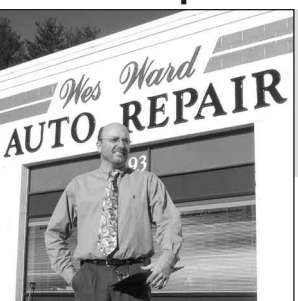
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This Lunch on the Run Is Made to Order

TERRY HOFFER

Don't we all have a favorite food place, maybe an out of the way restaurant that we tell others about - but only with mixed feelings? Like the secret of a good fishing hole - too much attention can ruin any good thing.

Not long ago I was following US 5 as it snakes along the Passumpsic River between St. Johnsbury and Lyndonville. It was lunch time, and beside the road I noticed the unmistakable form of a lunch wagon. It was parked near Appalachian Supply and the access road that leads into the site of the once municipal air-

port, the St. Johnsbury - Lyndon Industrial Park, 250 acres of land dedicated by both towns in the late 1970's as fertile ground for industrial development. Slowly but surely, and with no apparent fanfare, the number of occupants and the size of the industrial park have grown. Today there are machine shops, furniture manufacturers, an electrical contractor, a salad dressing producer for East Burke's River Garden Café, a credit bureau, a supplier of industrial hardware, a general building contractor, the regional UPS terminal, a propane storage yard and an incubator building - sort of a nest for fledgling businesses as

well as signs of future construction.

During the staggered start-up times of businesses in the industrial park and during the noontime lunch hour there is a surge of traffic as employees head in or head out of their places of work. According to Joel Schwartz, director of economic development for the Town of St. Johnsbury, there are more than 600 employees in the Park, and if you push the circle a bit farther to include Caledonia Kiln, EHV-Weidmann Industries and Lydall Thermal Acoustical there are over 1,000 employees in the industrial zone that straddles the town line.

None of this was lost on Josh Farrington, who operates the white painted lunch wagon. I'm tempted to stop here, but in fairness to Farrington and in honor of the best darned BLT I ever tasted, I'll go on. The next time I stopped, I had gone out of my way, and I looked more carefully at Farrington's menu. I decided to try his turkey, bacon, caramelized onions and bleu cheese flat bread roll-up. It was wonderful.

Farrington is the oldest of seven sons, a former student in the St. Johnsbury Academy culinary arts program and a 1989 graduate of Lyndon Institute. "I grew up in the kitchen," he says. "I was always interested in cooking." Farrington talks about following his mother around the kitchen as a young boy and about a family treasure, which he keeps to this day. "A couple of years ago my mother found a recipe card for popovers. I used it when I was 5. Popovers are tricky in that you can't open the oven as they cook, and there on the card in my aunt's handwriting is her warning, 'No peaking Joshie.'

"One night when I was in 8th grade, I was baby-sitting, and we were all supposed to be in bed. My parents came home, and there I was with a double batch of



Photo By: North Star / David Ballou

Josh Farrington is a chef by training and experience. This summer he has been offering his daily fare from his recently acquired lunch wagon. The vehicle is a 1964 Ford with 224,000 miles on it, but the food that is served through the outside window is fresh, made to order and wonderful.

donuts rolled out. I had flour all over the place, and I was deep-frying them on the stovetop. It was pretty good for a 14-year old kid." Farrington laughs. "It wasn't like I had George Foreman there with his donut maker.

"With seven us there was always something cooking. There were two very different cooking theories in my family, and they've both been a big part of what I do today. My Mom was a recipe cook. She believed in fundamentals and patience - both important to remember. My Dad had the refrigerator door open and the pot on the stove. He made amazing food, but you knew you would never have it the same way again. He convinced me to have no fear of cooking. In the end," Farrington says, "I guess there's a natural talent. Today six [out of the seven] of us are working as cooks."

Following L.I., Farrington spent a year and half washing dishes at The Wildflower Inn in Burke, and when, in 1993, the head chef left at the end of the ski season the owners asked Farrington to take over. "The O'Reilley's were patient and completely helpful. I started with a four-entree buffet, and I read a lot. There was Bon Appetit and Gourmet Magazine. My approach

has always been to look at the pictures and take it from there." Soon Farrington introduced his father's beef stroganoff, and he created the plate he still calls Cajun Salmon and another people often ask for, Avocado and Citrus Salsa.

"I guess I use the grocery store the same way my dad used the refrigerator. Last night I pounded out a chicken breast and rolled it up with caramelized

It was a 1964 Ford with 224,000 miles on it ... If this truck could only talk.

onions, blue cheese and Montreal Steak Seasoning. I baked it and served it with scallion cream sauce. I gave it to my girlfriend, and when she approves it becomes one of my specials."

In 2000 Farrington was sought out by Jody Fried to cook at The Pub Outback and then two years later to take over the kitchen for The Black Bear Tavern, Fried's venture in St. Johnsbury. "I went from being the only person in the kitchen at The Wildflower to the general manager of The Black Bear with 40 employees." Farrington is politely modest, but he says, "There I was - the kitchen chef and responsible for building maintenance, the front of the house, teaching people what they needed to know and keeping the place profitable." No one could have done it all, and in 2004 Andy Bartner bought the business.

"Today I am just the kitchen manager, and we're doing what we do well. The tavern seats 100 as does the downstairs dining room. Upstairs is the bigger space that will accommodate 300. But we've consolidated to the point that it's profitable," and Farrington discovered that with a very normal schedule he had time to spare.

"One day in April I was driving through East Burke and I saw this truck for sale." It was a 1964 Ford with 224,000 miles on it. "I've always been a dreamer, and I had a vision of setting it up at the beach at Willoughby Lake. (See *It's My Own* on Next Page)



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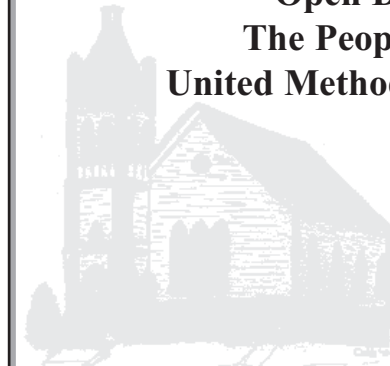
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Those Summer Days Were Idyllic

BETS PARKER ALBRIGHT

When one looks back on a lifetime, the summers of childhood are always delicious, even if there were only a bicycle or a pair of roller skates to toot around on. I was thinking about this the other day, and a whole set of memories cropped up.

My mother was an artist, and she had been commissioned to do a series of country scenes in watercolor for a friend who was opening an art gallery in New York. My mother was thrilled but faced the



Author Bets Parker Albright and her brother in Bermuda in 1931.

daunting problem of finding landscapes to paint, since she was living in a city apartment with nary a tree in sight. She had no car in which to tootle off to the countryside.

Ever an ingenious problem-solver, she discovered that there were small cottages to rent in Bermuda, a charming vacation spot in spring and autumn but very hot in summer. Cottages were for rent in July and August for very small fees. Oh, joy. She would pack up her painting gear, equip herself, my brother and me with suitable clothing, and install herself in a little pink bungalow on the Island of Bermuda.

My brother and I were ecstatic. We would embark on a real steamer where we could eat all we wanted and explore several decks as my mother lounged on a deck chair. The trip was fun but all too short, and we were soon settled in our tiny cottage with a shady porch where we had our simple meals, and slept when it was too hot inside.

Artist Grace was off all day on her bicycle with painting stuff strapped on, and nothing was required of us except to amuse ourselves. Bermuda at that time had almost no cars. There was a little train that chugged from one end of

the island to the other, and Richard and I could pile our bikes onto it and get off when and where we liked.

We explored beaches and sand dunes and sat on rocks munching peanut butter sandwiches, turning a shade of tan resembling milk chocolate. We fished with long poles – no fancy stuff needed. The fish were colorful and fun to catch, and mostly inedible, which didn't deter us from trying to collect them in tidal pools along the rough coral shore. The sand was pale pink, and the flat grains of coral ground fine by the waves stuck to our bodies like scales that we rinsed off once a day.

We made friends with other youngsters whose parents wanted to swim or sunbathe and rejoice in the fact that there was no prohibition (on liquor) as there was at the time in the US. Happily we went from end to end of the delightful little island, turning up for meals when we ran out of snacks.

We were perfectly safe in this pleasantly British, then unsophisticated spot where parents felt no need to discipline or worry about us. As escapees from New York City where our activities were carefully scrutinized, we reveled in a totally novel freedom, showing no desire to quarrel, fight or misbehave. Our grandparents were used to helping defray the cost of summer camps, so they had no problem with contributing to the stay in Bermuda.

The currency was British, and we enjoyed coping with pounds, shillings and pence. There was little to buy, and our children's train fares were small. Our only indulgences were occasional bottles of ginger beer. I don't remember whether ice cream was available, but we didn't miss it. There was penny candy, toffees that stuck to the inside of pockets in the heat and spicy cinnamon balls.

It was a wonderful summer. I had always longed to travel, and Bermuda was far enough and for-

eign enough to satisfy me. When we returned to New York, clutching baskets and bags of shells and stones, I felt that I had become more worldly-wise and suitably equipped to "show and tell" in the school year ahead. And isn't it curious how the mind confers an aura of endlessness to special times like summers of childhood? Memories of those weeks are still clear and shining in my mind, and they whetted my desire to travel more as I grew up. ★

The Catch

Tanned boys drop lines hopefully
Into the murky depths of the northern lake water.
Bacon swings through the air as temptation
For phantom fish lurking beneath the glassy surface.

Young boy backs are warmed by the sun;
Youthful, beginning muscularity,
Harbinger of things to come.

Triumphant calls of "I got one!" ring through the moist air
Resonating with the piercing cheers of
Screeching gulls circling above the young fishermen.

Catching the fish: a rite of passage.
Newly learned patience,
Excitement, thrill and danger.

Will the boys have heart, take pity on the flapping fish
Fighting for air, eyes filled with desperation?
Will they release it back into freedom?

I watch and wait in silence,
Feeling pain for the fish
Joy for the boys.

They struggle with the conflict: to keep or release?
I watch as they grasp their slimy trophy.
The fish holds still with patience, resignation.
The boys unbend the hook,
Then release their catch back into the deep, green water.

The fish drops silently and comes back to life,
Imperceptibly going deeper.
A glint of sunlight reflects off the gills,
a silver stripe on its back.
A quick flash,
And it is gone.

Elizabeth Truslow

It's My Own Little Restaurant

(Continued from Page 28)

Then I thought about the six or seven hundred people at the industrial park - year round. I parked here and watched the traffic patterns and developed a menu. On June 15 I parked the truck, and I opened the window." Farrington had gutted the inside, installed an oven, rearranged the work space and had it inspected. There is no mistaking his kitchen for palatial, but it works, and it works well. Farrington and his father painted the vehicle, but in just the right light you can still read the lettering that says Maine Seafood. If this truck could only talk.

Farrington says, "It's my own little restaurant. I could cook prime rib if they wanted it." Can you imagine a fast-food, made-to-order prime-rib and baked potato plate?

For breakfast he offers pancakes and sausage, pancakes and bacon or fried or scrambled egg sandwiches just like the place with the golden arches, but I'd argue much better. At lunch there may be such staples as hamburgers and hotdogs or if you're willing to be experimental a Philly cheese steak wrap or one of those special chicken roll ups that passed muster with Farrington's girlfriend.

The food is simple, but it's different. Farrington is quick with the service and easy with his customers through the open window. "The wait is shorter if we are talking about the weather or whatever, and they never seem less than pleased by what they get. Basically I'm a humble person,

but I've had people say that there is something magic that happens to this food."

Maybe there is magic. This is not pre-made food; it's made to order.

What do Farrington's parents, his original teachers in the kitchen, think? "My mother will stop by and order a sandwich. She insists that she pays for it, but she'll leave a nice tip. My Dad is always encouraging. He helped me get started, and he wrote a nice note wishing me luck."

Farrington says, "If it is luck

that it takes, I believe that I have it. If I had my way I'd be open all winter."

For now Josh Farrington is open Monday through Friday, from 7 in the morning to 2 in the afternoon. Then he heads back to The Black Bear on Hastings Hill in St. Johnsbury for the evening. If you are going to Farrington's, he calls it the J&C Lunch Box, - to be sure or to have it waiting when you get there, call (802) 535-9242. You won't be disappointed. ★

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Thank You Teacher

Tracy Cochran joins our celebration of teachers and teaching, which started in the June issue of The North Star. To the list of reverence and life-course-changing teachers, Cochran salutes his teacher in Walden in 1972-1973 at the one room school at Walden Heights. Cochran graduated from Danville School in 1977.

TRACY COCHRAN

From the City to the Woods

His name is John Buscemi, but we just called him "Teacher." He grew up in New York City and graduated from a college there, entering the teaching field by accepting a position in Vermont's remote Northeast Kingdom. I am amazed that he took the step, and further amazed that he stayed for so many years. It must have been like stepping into a time machine.

When I started 1st grade in 1965, Walden had four one-room schools where all eight grades were taught for the town. A year, or maybe only a half year, later, the four schools went to two grades each (1-2, 3-4, 5-6 and 7-8) with children bussed to their appropriate school building.

What did Teacher bring in his bag of tricks, in his extensive toolbox to teach grade seven and eight?

What were his credentials? How did he convince his job interviewer that he was a "fit?"

Why was this going to work? Who hired this city slicker/flatlander, anyway?

Since I didn't have Teacher until 1972-73, I don't know much about his reception at the time that he arrived, but I can imagine there was muffled snickering, hand-over-the-mouth smirking. After all, respectfully, I will say that Teacher was not a perfect size-9 yokel, slipping naturally into a size-9 local yokel hole. I know he will graciously and laughingly agree, offering any number of stories as proof.

Winters are harsh in northeastern Vermont, and there were lessons learned: getting wood, and/or coal and getting it far enough ahead of time. You learned about tending fires without starting chimney fires, not letting your pipes freeze, parking in your driveway far enough off the road to avoid the snowplows but close enough to not have to shovel many yards of snow, and so on, and so on.

I am confident that Teacher had never seen winters like Walden's: so much snow, so early, so high and staying so long ... only to be followed by a fifth season, one that has been overlooked in Earth Science textbooks forever — mud season. Roads closed due to mud? Detours for a month or more, due to MUD? No doubt that, too, was an eye opener. So, thank you for your perseverance against a hard schoolmaster in his own right, the weather. I thank you for not

being overwhelmed by the basic challenges of existence in the region.

Of course, it may be that coming to Vermont was a dream come true for Teacher and, to him, these things that I mention were just the slightest bumps in the road. History is a love of his, after all. It found its way into his teaching of all subjects.

Here he was in a one-room school, the historical cornerstone of American education, in one of few remaining towns that had one-room schools. Maybe he was thinking: "Could it be? How could I have stumbled into such a fantastic opportunity?"

If that is true (making my thanks seem odd to him) I maintain that they should still be said. Teacher, I suppose it is entirely possible, even probable, that, for a time, your own parents thought you were insane to be doing what you were doing. But thank you for staying the course. Thank you, Teacher, for having the courage to leave familiar surroundings and come to our quiet, rural town. It was, and still is, picturesque and populated with "good" people. In the early 1970's, the children of those good people were going through grades seven and eight. Little did they know what an adventure awaited.

You Were a Good Class

If I tell him that he was a good teacher, he'll say that mine was "a good class." I suppose that occasionally a teacher does get a concentration of good workers and good listeners, a concentration of those who want to learn. But, I want to make the

case, Teacher, that you could awaken people, that you roused in them a passion to be learners, lifetime learners - even before the phrase was a cliché.

You may say that mine was a good class,

Teacher, but I want to proclaim that it was so much fun to be taught by you.

More evidence that something above average was happening through Teacher's efforts is paraphrased in comments such as these: "How do you get them to do this?" or "I can't get my students interested in that at all" or "Those Walden kids really do well on the SAT's," or "Teacher, I have a sentence for us to diagram."

During the time that my own daughter was home-schooled, her English curriculum required her to diagram sentences. I was excited, definitely more excited than she. I mean to say that I was genuinely looking forward to helping her. She viewed this as slightly abnormal (not that any of you readers see it that way, of course, but try to imagine, at least, her feelings). I told her how much fun we used to have in 7th and 8th grade with Teacher, diagramming sentences. (She met him a summer or two before that, so she knew to whom I was referring.) However, this did not remove the "Dad, you're weird" expression from her face. I continued, telling her of how we would call out parts of a sentence for Teacher to piece together as he wrote it on the blackboard, so that we could take a stab at the sentence's diagramming.

With a nurse-like "That's nice, Dad," she just wanted to get on with her homework, so I stopped revealing my inner self, ... not that I didn't try to get her to do one sentence more than

those that were assigned.

That is the atmosphere that I recall, Teacher. We wanted to try, we wanted to do more. "Let's do the last ones on the page ... they're usually the hardest." There was excitement about learning and about being able to conquer something and then demonstrate it.

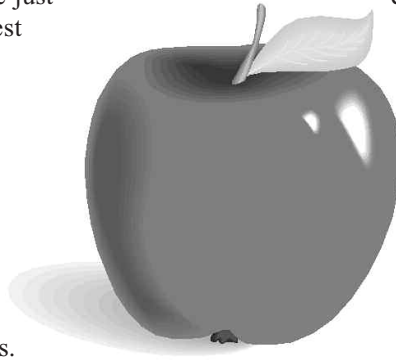
I remember you finding older textbooks, in math and in English, because they had more problems, and more difficult problems (drill, drill, drill — that was the method, wasn't it?). Of course, as a history buff, you had heard about, and met, a retired one-room schoolteacher from our town, so she no doubt was a source of information for more rigorous "primers" or "learners." I liked doing those old problems.

Even then we knew, that our grandparents had learned more about math and grammar and writing and even about handwriting (I should say "penmanship") than we had, or, likely, than we would learn. I found a mixture of excitement, satisfaction and pride in doing the same problems that my grandparents would have been expected to answer. I liked doing well on tests, knowing that I had been taught better than others were being taught. I bragged about you through high school, college and beyond.

I took three years of Latin in high school, I proofread English papers for others through college, and in the working world, I am still an anomaly as an engineer who knows English. Although not phenomenal, I received a respectable 680 out of 800 on my SAT's (the old SAT's, that is) in English — higher than my score in math.

My mind is racing with memories at this point, but here are a few: Thank you for research papers, for pre-trigonometry, base-rate-percentages, nominative clauses, infinitives and gerunds, square roots and cube roots - the longhand way, for means and extremes, the Pythagorean theorem, business letters, creative writing and the Roget's Thesaurus, for reading books to us with expression. Thank you, Teacher, for pushing us along, for challenging us, for encouraging and rewarding us. You seemed to have our measure, to know how much to say, how far to extend the carrot in

(Please See **Thank** on next page)



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9 A.M. Military 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 Hesnik
1 P.M. All Things Considered with Neal Charnoff	1 P.M. Peter Fox Smith	
2 P.M. (Monday) Music/Spoken Word	2 P.M. All Things Considered	
3 P.M. Living on Earth	3 P.M. A Prairie Home Companion	From the Top
4 P.M. Specials with George Thomas	4 P.M. From the Top	Crossed My Heart
5 P.M. Classical Music	5 P.M. Crossed My Heart	Say Yes
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Northern Forest Museum on Wheels Goes on Tour

Fair and festival season is a time of the year when summer begins to slip away, and agricultural events bring demonstrations and competitions together and traditional information is measured by modern technology. This year there will be a new exhibition rolling into towns and villages, one that celebrates the shared culture of the Northern Forest.

Ways of the Woods: People and the Land in the Northern Forest, the Northern Forest Center's "museum on wheels," is an interactive exhibition designed to build understanding and appreciation of the ever-changing relationships between people and the land in the Northern Forest region of Maine, New Hampshire, New York and Vermont.

Housed in a custom trailer that can travel to people through-

out the Northern Forest, *Ways of the Woods* is dynamic: part exhibit, part live performance and part demonstration of traditional arts and crafts.

Supported in part by the National Endowment for the Humanities, *Ways of the Woods* is touring the Northern Forest for the next 3-5 years and is certain to attract attention and provoke thought about the Northern Forest way of living wherever it goes.

Mike Wilson, senior program director at the Northern Forest Center, says, "*Ways of the Woods* focuses on the idea that the changing relationships between people and the land - past, present and future - define the character and culture of the Northern Forest. When people come to *Ways of the Woods* they'll learn more about the history of the region, but they'll also be

prompted to think about life in the area today and how we can work for a more prosperous and sustainable future."

"The Northern Forest is one of America's most important and rapidly changing forest regions. It would be easy to let what is special about the region slip away as we work to address current challenges and build a vibrant future," says Steve Blackmer, president and founder of the Northern Forest Center. "*Ways of the Woods* will remind people that tradition and innovation can not only coexist, but also can thrive together—as they have for generations in the Northern Forest."

The Northern Forest of Maine, New Hampshire, Vermont and New York is home to more than 1.5 million people who live in communities surrounded by the largest intact forest in the eastern United States, 30 million acres of woodlands, lakes, rivers, wetlands, farms, hills and mountains. The four states share many common ele-



Photo By: Northern Forest Center

The Northern Forest Center's museum on wheels, "*Ways of the Woods: People and the Land in the Northern Forest*," will be visiting towns and fairs throughout northern Maine, New Hampshire, New York and Vermont over the next 3-5 years.

Thank you for selling the worth in learning for learning's sake ...

(Continued from Page 30)

front of us, and even what our "carrot" was.

To extend ourselves, and risk failure, shows that we trusted you, and not only how you were going to react, but how you were going to manage the climate in the room. We knew that people were not going to be mocked for making mistakes. Thank you for that atmosphere. The thrill was in trying, not in waiting to pounce on the first flub. It became disappointing to not be called on. And, I don't think it was trivial to accomplish that with the delicate personalities involved: 7th graders wanting to appear to 8th graders as much so more grown up (since 6th grade was a long year ago); 8th graders who had much "cool" on the line (and were, really, nearly in high school.)

Thank you for selling the worth in learning for learning's sake, whether it was going to help mow the next field, milk the next cow, cut next year's wood, or not. This was the key. You showed us that there was much to life - still ahead, in our futures,

of course, but also in our pasts.

Thank you for showing us how much there is to know, that we can always be taught something new if we are seekers, and that what we don't know should keep us humble.

Thank you for using humor to point out good manners versus bad ones. I don't think that many of us were too acquainted with words like ghastly, appalling, horrid or repugnant when we entered 7th grade, but their meanings were clear by the end of 8th grade. And, amidst the laughter, subtle points were transmitted and received.

It makes me chuckle, even now, to think of the extent to which you went to penetrate, to imprint concepts and principles and, dare I say it, facts. (Since learning facts gets mixed reviews these days: "Just give them a calculator," "Just give them a computer with access to the worldwide web.") I wonder if parents didn't wish that they could be a fly on the wall, to see if some of these tales brought home were really true. I'll bet there were parents who wished they had had

a teacher like you, and I know that we students, who are now parents, hoped that there was another teacher, somehow like you, waiting for our children. Thank you, Teacher, for giving of yourself.

What an interesting profession. A teacher gives, hoping that students will take. If they use up all that they brought one day, then they will gladly bring more the next. (I don't begrudge good teachers their summer vacation; they need it, having emptied themselves during the school year.)

Thank you, Teacher, for the hours that went by so quickly, filled with so much laughter. I am blessed to have had one of the best. ★



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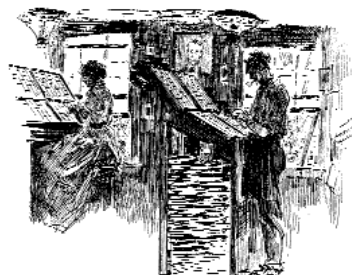
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Blueberries and Hope

VAN PARKER

This was a good year for blueberries. Apparently the combination of bountiful rain, a relatively mild winter and the lack of deep snow had a benign effect on blueberries, at least in most cases. Raspberries were another story

and, for us, a disappointing one. But we won't talk about that here. This has been the best year in the 12-year history of our blueberry patch.

It isn't that our 15 bushes are enough to provide a steady supply for one of the grocery stores or for the Farmers' Market, but there

are plenty for us with some left over for neighbors and any company we might have. And our patch hasn't yet reached its full potential.

Growing blueberries for me has been a matter of trial and error. Perhaps only one of the original six plants survived. The others were added, a bush or two a year, with the most recent additions last year. At first the soil didn't seem right. Contrary to most other fruits and vegetables, blueberries like an acid soil. So we needed to add sawdust, pine bark mulch and little sulfur pellets (from Gardener's Supply). Then I found out I'd planted the bushes too close to trees and they weren't getting enough sunlight. That meant taking down trees and letting the sunlight in. Finally, this year, it began to come together.

Growing blueberries continues to teach me lessons. It takes patience. It absolutely requires persistence. There is no quick fix. Frankly, there have been some years when I've almost given up on these bushes. But then, amazingly, they come through.

Nurturing this little patch has

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Danville - Country contemporary with many features of a custom built home.

Large country kitchen opens to a deck with views of White Mountains. Passive-solar living room is accented by a fieldstone fireplace and antique barn beams.

Includes 3 bedrooms, 2 baths, full open basement, 2-car attached garage, plus 2-car detached garage with studio/workshop, on 3 landscaped acres.

Call (802) 748-5044 **New price \$319,000**



LYNDON: Good starter home on dead-end street. Four bedrooms and could be more if needed. Large home for a reasonable price. Could easily be made into a 2-unit property to help pay the mortgage. ML# 2610685

\$114,900

REYNOLDS Real Estate, Inc.

791 Broad Street ■ Lyndonville, VT 05851
 (802) 626-9357 ■ Fax (802) 626-6913
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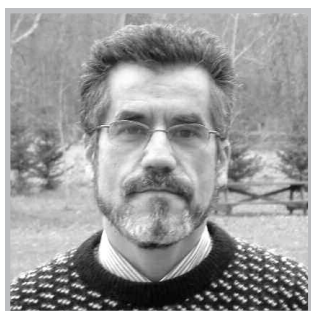


Danville Senior Action Center

September Meal Schedule

- September 5** - Roast Beef, Baked Potato with Sour Cream, Homemade Rolls, California Vegetables, Tomato Juice, Oatmeal Cookies.
- September 7** - Breakfast for Lunch: Blueberry Pancakes with Maple Syrup, Croissants, Scrambled Eggs with Peppers and Onions, Orange Juice, Fruit Salad.
- September 12** - Cream of Broccoli Soup with Saltines, Salami and Cheese on a Bulky Roll with Lettuce and Tomato, Spinach Salad with Mandarin Orange. Library Day.
- September 14** - Salmon Rice Pilaf, Peas and Carrots, Tomato Juice, Bread Pudding.
- September 19** - Chicken a la King on Puffed Pastry, Squash, Apple Stuffing, Tomato Juice, Pudding.
- September 21** - American Chop Suey, Garlic Bread, California Vegetables, Orange Juice, Apple Crisp.
- September 26** - Shepherd's Pie, Cabbage, Carrot and Pineapple Slaw, Biscuits, Orange Slices, Lorna Doone Cookies.
- September 28** - Bacon, Broccoli and Cheese Quiche, Homemade Rolls, Fruit Cocktail, Tossed Salad. Library Day.

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



Clif Muller

Century 21 Winn Associates

69 Meadow Street
 Littleton, NH 03561
 (603) 444-7781 or (800) 998-7781
 or call me on my cell at (603) 616-9655

Each office independently owned and operated



PEACHAM: This elegant Cape Cod style home has been carefully maintained for the last 26 years by the current owners. It has the look and feel of old style charm coupled with modern convenience. The old charm includes wide softwood floors, hand hewn ceiling beams, plaster walls, a large artist's studio with a great stone fireplace, a beautiful wood cook-stove and a secret closet hide-away for run-away slaves traveling the underground railroad. The modern conveniences include, updated electrical system, furnace, water heater and UV water treatment system, newer metal roof, renovated bathroom and heated cellar. There are about 2-acres of cleared land around the house with fruit trees in the back. There is also a two car detached garage with a workshop and toilet. Situated on 99 picturesque acres with clear views of the Green Mountains this beautiful estate is waiting for its next owner. With potential for subdividing this property is an uncommon treasure. ML# 2608938

Offered at \$750,000

Danville Land:

Want land? Take a look at my 11.1 acres of fully wooded land with views of Joe's Pond. Build your own dream house or get-a-way cottage. **MLS # 249967.**

Offered at \$55,000

for some reason nurtured in me a hope that goes far beyond berries. When we have a good year like this, it reminds me that there's hope for people, for our environment, for the world. Good things can happen, and they can happen surprisingly, when we least expect them.

Nearly 75 years ago President Franklin D. Roosevelt spoke to a disheartened nation and reminded Americans that "we have nothing to fear but fear itself." I'm sure FDR's struggle with polio added authority to these often quoted words.

Since 9/11 it seems as though fear has gotten the best of our country. Terror alerts of yellow, orange or whatever appear regularly after a bomb threat or a proposed attack is averted. Sometimes the alerts appear to be genuine. Other times one wonders if they are issued in part to keep us fearful.

Human beings just aren't made to live in fear. It wasn't only Roosevelt who said that hope trumps fear. You see the words "fear not" scattered through the Hebrew and Christian scriptures, and I'm sure that's true of Muslims and others as well. When we look around we see people - courageous people,

creative people or just plain steady people who are signs of hope. For some unexplainable reason picking this year's crop of blueberries reminded me of just that. ★

#6512 Newark
Enjoy the easy life in this one story home! On 2 +/- acres of land with river frontage. Located in a convenient location on Route 114 in Newark. This home offers 3 bdrm., One full bath, 1st floor laundry room, beautiful hardwood floors and a very spacious living room with a fireplace. This home is much bigger than it appears.



Being offered at \$155,000

#6508 Glover
An immaculate 1890's 4 bdrm., 2½ bath farmhouse. Completely remodeled with an 1,800 sq. ft. addition that includes an oversized 2 car garage with one bay as a drive through. All new hardwood floors through most of the home. New amenities include side by side refrigerator, gas stove/range, washer/dryer and dishwasher. Even the furnace is new! Complete with white picket fence on 1.9 acres. A must see!



Offered at \$285,000

#6497 Lyndonville
This well cared for 3 bdrm. ranch is ready for you to turn the key and move in. Two-year old roof, new kitchen and living room floor, updated bath. Close to town but has that country feel. Won't last long!



\$125,000

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email:allseasonyn@together.net

www.allseasonre.com

Custom Log Home and 11 Acres with mountain views for sale in Cabot, VT. Built in 1998, spacious open floor plan, 2,100 sq. ft., 2 bedrooms, 2 baths, plus office. Kitchen has a professional series range, walk-in pantry. Great room has wood vaulted ceiling, French doors that open onto the patio and gardens beyond. Radiant heat. Handicap accessible. Attached 2 car garage. Detached 1 car garage/shed. Relax in the sunroom and enjoy the panoramic vista views. Spring fed pond, gardens, meadow, woods. **Call the owners at (802) 563-2295 or e-mail donasfarm@fairpoint.net** **\$349,000**

FOR SALE BY OWNER



ML#2605076 This spacious home offers lots of room for your growing family or you can take advantage of the second floor apartment and get some help with the mortgage. Privately situated on a 3 acre lot, not far from town, this home has many recent improvements. Offered for \$279,000

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www.parkwayrealtyassociates.com



West Barnet Senior Action Center

September 2006 Menu

- September 1** - Buffet.
- September 6** - Chipped Beef with Egg Gravy, Potatoes, Buttered Beets, Biscuit, Grapenut Pudding.
- September 8** - Baked Turkey, Potatoes, Stuffing, Mixed Vegetables, Homemade Rolls, Jell-O.
- September 13** - Spaghetti with Meatballs, Tossed Salad, Garlic Bread, Pudding.
- September 15** - Baked Ham, Sweet Potatoes, String Beans, Applesauce, Homemade Rolls, Fruited Jell-O.
- September 20** - Sausage Roll, Potato Salad, 3-Bean Salad, Pineapple Upside Down Cake.
- September 22** - Chicken Parmesan, Tossed Salad, Spinach, Italian Bread, Mixed Fruit Cup.
- September 27** - Salisbury Steak, Mashed Potatoes, Fresh Carrots, Assorted Breads, Cake with Frosting.
- September 29** - Baked Beans and Hot Dogs, Cole Slaw, Brown Bread, 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.

BEGIN REALTY ASSOCIATES

Nestled on a quiet, mostly open, hillside 1.4-acre lot overlooking Joe's Pond, this meticulously maintained log home has a great floor plan with bright, spacious rooms including a large living room, kitchen, dining room, 2 baths, 2 or 3 bedrooms, a large open front porch. - ML# 2608588. **\$192,900**

Private and Perfect is this "Gem in the Woods" in Danville. Less than a mile from the village on a private road, this is a perfect first home or vacation cottage. Polished wood floors, real wood paneling, antique brick fireplace and woodstove hearth give a feeling of old-world charm to this lovely home. The 2-acre lot has perennial gardens, while nearby trails offer a variety of recreation for the outdoor enthusiast. ML# 2610276. **Reasonably priced at \$145,000**

P.O. Box 68, Main St. Danville, VT 05828 **(802) 684-1127** Start your search here. **Begin REALTY ASSOCIATES** 309 Portland St., St. Johnsbury, VT 05819 **(802) 748-2045** Providing Professional and Courteous Service www.beginrealty.com

Looking for extra space for your business? This commercial building, part of it an old schoolhouse, would be ideal. 1+ acre, high traffic/high visibility location, 4,500+/- square feet of warehouse space and a heated office space. - ML# 249923 **\$225,000**

Properties like this are getting harder to find. Antique cape with post and beam barns on a quiet country road. The land is on both sides of the road to protect your privacy. There's pasture, woods, a brook and nice potential pond site. Plenty of room for family, friends, animals and "collections." - ML# 202687 **Price recently reduced to \$249,000**

BEGIN REALTY ASSOCIATES

AROUND THE TOWNS



COMMUNITY CALENDAR

Daily - The Northeast Kingdom Artisans Guild Backroom Gallery in St. Johnsbury, Mixed media exhibit by Vermont artists, Chris Esten and Sharon Biddle. Reception on Saturday, September 9, 3-5.

Daily - A Dream Daisy, Giant flowers made by local artists using Palettes of Vermont as leaves, Tranquil Gardens, North Troy. (802) 334-7466.

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.

Last Monday - Alzheimer's Support Group, Caledonia Home Health, Sherman Drive, St. Johnsbury. 7 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.

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

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.

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

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.

Weekends - Ben's Mill, West Barnet, open 11 a.m. - 3 p.m. (802) 748-8180.

September

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

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

8-10 Hardwick Trail Walk, Palettes of Vermont Display, Hazen Union High School, Hardwick. (802) 472-8800.

8 Sacred Circle Dance,



Photo By: Gerald Livingston
When Buck and Mary White of Barnet paused in Salt Lake City enroute to their destination in Alaska they grabbed a copy of The North Star Monthly as they waited for their friends Gerald & Janita Livingston at the Great Salt Lake.

Danville Congregational Church, 7-9 p.m. (802) 684-3867.

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

9 Danville Bulky Day, Danville Stump Dump 9-Noon. (802) 684-3491.

9 Northeast Kingdom Waste Management District Household Hazardous Waste Day, Danville Stump Dump. 9-Noon. (800) 734-4602.

9 Household Hazardous Waste Collection, 9 a.m. - 1 p.m. Hardwick town garage. \$10 for most residential loads. (802) 229-9383.

10 Northeast Kingdom Audubon trip to Parker River Wildlife Refuge on Plum Island. Leave from I-93 exit 44 at 6 a.m. (802) 626-9071.

10 Beth El Speaker Series with Aine Donovan of the

Ethics Institute at Dartmouth, Ethics and the War Against Terrorism. Beth El Synagogue, St. Johnsbury, 3 p.m. (802) 748-3711.

11 Northeast Kingdom Audubon planning meeting, 4:30 p.m. Fairbanks Museum.

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

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

23 Quiltfest, Quilt displays and contest, 10 a.m. - 4 p.m. Newport. (802) 334-7352.

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

24 Northeast Kingdom Audubon trip to hawk watch at Weeks State Park in New Hampshire. Meet at

Fairbanks Museum at 8 a.m. (802) 626-9071.

24 Lamplight Service at Old North Church, Danville with Rev. Bob Potter, Pastor, Peacham Congregational Church. 7:30 p.m. (802) 748-4096.

27 Book Discussion: *Indian Killer* by Sherman Alexie, 7 p.m. Pope Library, Danville. (802) 684-2256.

30 Annual Chicken Pie Supper to benefit Newark Volunteer Fire Department, Newark Street School, 5 -7 p.m. Newark. (802) 467-3788.

30 Vermont Civil War Expo, Re-enactor camp life, artillery, cavalry and infantry drills, display, music, parade. Tunbridge Fairgrounds. (802) 476-3580.

30 East Burke Foliage Festival, 9:30 a.m. - 4 p.m., East Burke. (802) 467-3165.

See also the Arts Around the Towns Calendar Page 14.

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