THE North Star Monthly Every Small Town's Newspaper

DANVILLE, VERMONT

GOOD FOR THE WHOLE MONTH

1 50

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Making a Difference
in Central America
One Day at a Time



NECESSITY -THE MOTHER OF INVENTION

SANDY RAYNOR

aple sugar makers are still tapping their trees, collecting and boiling their sap when Linda Warnaar begins her seasonal operation. From seed, she grows tomato plants for sale. Her business yields anywhere from a hundred to two hundred plants each year, boosting her income by the end of May.

The kicker in this story is that Warnaar produces lush looking tomato plants with low voltage electricity from solar power and heat from stoves fueled by wood, relying on herself for the tedious work required, for two and a half months. Warnaar's hand-built house on the side of a hill operates on solar power while each of three floors becomes a greenhouse.

Her philosophy in growing anything is purely organic. By (See These Tomatoes on Page 8)

WATCH
YOUR MAILBOX!!
Alumnus of
Danville High School

91st Annual Alumni Association Banquet Door Prizes and Raffles all Evening

May 5, 2007 at 6 p.m.

No Regrets in Giving Up the Bright Lights of Chicago for the Good Life in Walden



Photo By: North Star Monthly

Zarina O'Hagin lives in Walden in a solar-powered house constructed in great part with her own hands. From this setting she practices law and serves as a deacon at the St. John the Baptist Episcopal Church in Hardwick.

TERRY HOFFER

arina O'Hagin lives (in the winter anyway) beyond the end of the road in Walden. (In summer that road is passable to her house.) "I came from Chicago," she says, "where you pay people to do everything. I guess I shocked them all. I sold my house and bought this camp in a swamp with two acres. There's a price, but I'm willing to pay it. I get bugs for 6-8 weeks in the summer, but in the spring the peepers are like the Chicago Symphony."

Following law school at the University of Chicago, the start of a promising career in law, a spiritual reawakening and a failed marriage, O'Hagin, who loves to laugh about herself and her story, came to visit her sister in northern Vermont.

"I'd never been to Vermont," O'Hagin says, "but I'd heard a lot about it. I came with my dog. He was nearing the end of his long and faithful life, and when he found the warm sun and the green grass in Vermont something happened. He was happier than he'd been in a very long time. We were here for only ten days, and he died when we got back to Chicago. I had him cremated, and I decided to put his remains somewhere in Vermont.

"Then, after 28 years in Chicago, I figured, why should you have to die to go to Vermont?"

O'Hagin is originally from Tucson, AZ. "We were an Air Force family," she says. "There were seven of us, and people said we had a great mother. My mother glorified the Catholic Church, but she was always supportive of education. When I was in fourth grade I got a D in conduct for raising my hand first when a question was asked and always trying to be the one with the answer. My mother went to see the teacher and find out about my problem with conduct. When she came home she said, 'If being a smart girl means getting D's in conduct, then that's just fine with me."

O'Hagin graduated from a Catholic High School at the top of her class

and knew at the time she wanted to leave Tucson. A college viewbook caught her attention with the promise that "If you are a misunderstood intellectual in high school, you'll be in your element at the University of Chicago." That and an offer of financial aid paved her way to Illinois.

"I wanted to be a doctor who does good," she says, "but I was pretty nerdy and surrounded by other nerds. It was a vibrant time in the early 1970's, and I ended up with a degree in human development. I wanted to run a school."

For four years she was a resident teacher and therapist at a school in Chicago for emotionally disturbed children. "There were no drugs, no restraints and no locked doors," she says. "It was hard, and it was life changing, but it allowed me the opportunity to take some courses in school administration. What I discovered was that as an administrator I couldn't affect change. It was at about that time that Jimmy Carter appointed a new Secretary to the U.S. Department of Education. She was a lawyer, and it occurred to me that law was the way."

In 1984 O'Hagin graduated from the Law School of the University of Chicago. "It wasn't about intellect," she says. "It was a trade school, but I found that I loved numbers, and tax law was okay. I seemed to gravitate

(See Ultimately on Page 6)

THE North Star MONTHLY

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Three Hours and You're Almost in France

In early March we spent a weekend in the great city of Old Quebec. It's a beautiful place, which arguably represents the soul of the French New World. Quebec City was the first significant settlement in Canada and today is the capital of the politically prickly province that spans the landscape north of New England.

The route from Newport is complete as a divided highway, and the trip from St. Johnsbury through Drummondville, PQ and then following and finally crossing the St. Lawrence River to the old city takes little more than three hours. It's 225 miles to this city of 170,000 and the much smaller and delightfully intimate old walled city where you can easily imagine yourself in France.

We parked our car and never moved it for 48 hours. Walking is the best transportation, although a horse-drawn caleche would be tempting for a romantic tour on a warm evening. Accessible in terms of getting there from Vermont, the old city is far behind the times that we take for granted as to access for those with disabilities. Much of the problem is the steep geography of the city from the high Plains of Abraham down to the river, but for anyone familiar with American ramps and other considerations for those with ambulatory limitations, I'm sorry to say, the institution of Tourisme Quebec has a ways to go. There are elevators and good ones, but it seems there are steps and steep slopes everywhere.

Some like to stay at the iconic Chateau Frontenac, which dominates the city like the Eiffel Tower over Paris. Opened in 1893 thanks to the Canadian Pacific Railroad it is still spectacular. There are 618 rooms, three restaurants, pools, spas, a concierge, shopping, a bar and massages. They give a 50-minute guided tour of the Chateau, but I found that with a smile and an air of confidence I could take a pretty good self guided tour at almost any time. Nearby are a number of much smaller hotels, once private residences that have been remodeled into comfortable and very reasonable places to stay.

We tested the food some and found in a guidebook one place that might have set a new standard in our personal experience of dining out. The food and the service at a place called L'Echaude were as good as we've ever seen. The next night we ate at a place recommended by a Vermonter no less. The Café de Saint-Malo was much smaller and very nice, but for the only time all weekend we felt handicapped by our limited French vocabulary. The limitation was no one's fault but our own, but ultimately and regrettably we were guessing wildly at many of the items on the menu.

During the day we enjoyed the Musee des Beaux-Arts, the Musee de l'Amerique Française and the Musee de la Civilisation. The first two are really, each in their own way, exceptional. The third was fascinating but overwhelming for its magnitude especially in the afternoon. I remembered that a single musee per day is a better pace with the rest of the time easily filled with poking around and experiencing the sights and sounds of a place like one much farther away than 225 miles.

We noticed coming and going the difference between the obvious weight restrictions on Canadian and American trucks. Apparently the limitations on trucks in Canada are per axle rather than per truck as we saw vehicles with as many as 30 tires on the road. That's single trailers with six axles bearing enormous loads of materials, a far cry from the 18-wheeled big rigs in this country.

Finally we were reminded that this is the era of post 9-11 security as we and our line of traffic slowed to a halt at the border crossing into Derby. Everyone was interrogated and carefully identified, and we rolled along slowly until a car with a pair of college age boys in front of us drew the attention of the border officials. I assume they weren't terrorists, but for whatever reason they were taken to a remote parking area for further consideration.

We offered up our own identification (before long it may be passports required), answered the standard questions and we were waved back through into Vermont. Old Quebec City must be truly spectacular in summer when the flowers are in bloom. I recommend it at any time for your wish list of weekend getaways.

Terry Hoffer

Smelling Spring

Describing odors can be vivid, particular and as befuddling as pre-E 911 directions..."After you pass the old Wilson place, take the second left after the first fork in the road by the old cellar hole set up on the side of the hill, but if you come to the stream crossing you've gone too far..." Just as the lack of familiarity with local landmarks makes directions difficult to comprehend, lacking a shared sensory experience makes it difficult to put words to smells.

Distinct odors, such as that of coffee or lilac, are used as descriptors of other scents. "It smells like _____ (rose, mint, chocolate, dead fish, my son's gym bag on a hot June afternoon);" you can fill in the blank from your own experiences. I recently re-encountered a scent that defies easy description. It bears some resemblance to the odor of a wet dog or of a wet diaper, but not as domineering or offensive. There is an earthy or musty quality to the smell, reminiscent of mushrooms. And, surprising as it may be from these descriptors, it is a smell of hope and anticipation.

Those who devote their lives to the study of smell teach us that smell is no more or less likely than the other senses to trigger memories. Furthermore, the memories triggered by encountering a scent are no more likely to be accurate than, say, an event recalled by viewing a picture. However, there appears to be a special link between smell, memory and emotion.

Smell, more so than the other senses, can elicit powerful emotions in addition to memories. A topical example: the odor of diesel fuel can provoke severe anxiety and graphic memories in veterans whose Post Traumatic Stress Disorder stems from incidents involving burning vehicles. In a more positive way, odors from childhood are stored in our memory and a chance encounter with a similar scent later in life can evoke the so-called Proust phenomenon—a particularly realistic and emotionally laden memory stimulated by smell. The structural neurological underpinnings of this process are sort of like an old New England farmhouse, where the barn attaches to the shed which runs to the ell which attaches to the main house. Within the human brain, in order to get to the barn, where memories of smells are stored, you have to pass through the shed of emotions. The shed must be jam-packed, because it is nearly impossible not to bump into emotions trying to get to a smell-related memory.

My little half-ton pickup is a vehicle of neglect. It is only washed by Mother Nature (when left out in the rain), and the interior is vacuumed once every even-numbered year (maybe). Consequently, there is a unique ecosystem on the floor of my truck. It is made up of the accumulated jetsam from above—wood chips brushed off after chainsaw work, breadcrumbs from a sandwich on the road—and the flot-sam that drops off the bottom of my boots. I am not particular where I step; I shudder to know what is deposited from my boots.

This mobile terrarium is dormant most of the year. It is too cold in winter and too dry in summer and fall to support biological processes, at least those that give off a scent. However, in early March, with the first stretch of above-freezing days, the conditions are right for stimulating the organic machinery. The exhaust of that industry is the earthy, wet dog, mushroomy odor described above. The annual first encounter with this scent convincingly proves to me the Proust phenomenon. My emotions fly with this reminder that spring is really coming.

Tim Tanner

THE North Star MONTHLY

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

ARTICLES: We don't have a big staff of writers. So we look forward to 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:

Global Warming

Dear North Star, This year at The Riverside School, we have been trying to learn about different aspects of global warming and how it is affecting our environment. Rising temperatures throughout the world will lead to either devastating floods or droughts, rendering the land of many count-

(See **Letters** on Page 4)

A. B. Farnum & Co. Begins Manufacturing at Ewell Mills in Peacham Fairbanks Scales on Display at the Great Centennial in Philadelphia

The North Star

WHERE LIBERTY DWELLS THERE IS MY COUNTRY"

1807-1891 Est. by Ebenezer Eaton Danville, Vermont



THE NORTH STAR

April 7, 1876

Centennial Exposition - The impression that it is likely to be a pretty costly thing to go to Philadelphia for a week or two during the exhibition seems to be gaining ground. For those who can afford whatever they would like and will have it anyway it doesn't matter much what the costs are. There will be enough of this class to fill all the old and well known Philadelphia hotels to overflowing, and perhaps all the new ones as well, to say nothing of the misguided individuals and families who may drift in under the impression that they may stay a fortnight and discover on the second or third day that they may either hunt up a well to do friend and borrow the money or head at once for home.

Thomas Rowan, a boy of 14 working in Greenbanks' factory got his right hand caught in some gearing one day last week and lost one of his fingers.

Many of our farmers have tapped their sugar places, and some have had a good run of sap and made considerable sugar. The sugar season, however has apparently but just commenced, at least it is hoped so.

A New Manufacturer - A.B. Farnum & Co. of Peacham is now engaged in a new business, namely the manufacture of brushes and dusters made of wool and feathers, and very good articles they are for household purposes. As they are sold at a comparatively low price we should think they would come into general use. The company manufactures these goods in the locality of Ewell's Mills, Peacham, and will pay cash for sheep pelts and turkey feath-

April 14, 1876

Fairbanks Scales at the Centennial - Three carloads of scales have been shipped from the Fairbanks' works for the exhibition at Philadelphia. The shipment includes 194 entire scales, from a fifty ton railroad track scale down to a fine druggist balance. In addition the company will show 218 different articles pertaining to scales such as measures and standard weight. Among other interesting articles which will be exhibited is a "testing machine," which indicates in pounds the strength of iron. The capacity of this machine is 50,000 pounds, and it is ingenious as it is

useful. We understand the company has been assigned a desirable location in the machinery hall. Although it is not nearly as much as they need, it is all the exhibition managers could allow. We understand that there are fifteen or more exhibitors of scales at this exhibition.

Aaron H. Smith of this village has commenced a suit for malagainst Dr. Woodward with damages set at \$10,000. The chances are that Aaron would take \$9,000 today and call it even. If the suit progresses, nothing short of \$10,000 will settle it.

Elisha Quimby of Johnson was found Monday behind his cows in his stable, where he had lain about two hours with a severe wound in his face caused by being hooked by one of his animals. The wound extended from his cheek to his temple going around the eye which is badly injured.

April 21, 1876

The many friends of J.T. Allen, a member of the legal profession of Newport, will learn with sorrow that he is dangerously sick with erysipelas and inflammation of the bowels and that his recovery is doubtful. Later reports state that Mr. Allen is dead.

Railroad Washout - The high water of last week carried away a portion of the P. & O. road in the vicinity of Hyde Park last Thursday night. As a consequence the Friday morning mail train did not arrive until half past nine. Friday night there was another washout near the first one which delayed the mail train until half past one in the afternoon on Saturday. The road has been repaired so that since Monday the trains have run as usual.

Cabot - A soldiers' monument of Barre granite to be completed by June 20th is to cost \$1,500 and stands 27 feet high above the foundation. A portion of it has already been delivered on the Common in Cabot, where it is to stand.

Barre - A new stock company has recently been organized in Barre under the name of "Stafford & Holden Manufacturing Company" with a capital of forty thousand dollars. The company will undertake with vigor the manufacture of hay and manure forks, garden rakes, potato diggers and ice tools for which there has been of late increasing demand.

Dr. Woodard has bought a new safe to be placed in his store in North Danville. The doctor evidently intends to keep his money locked up so that Aaron Smith can't get at it when he recovers on that suit for malprac-

April 28, 1876

The contract for digging several miles of ditches in which to lay the water pipes for the new water works through the village of

St. Johnsbury has been let at \$2.74 per rod to Joseph Trudell. Some think this is so low a bid that the contractor will be unable to fill it. The work on the water works is rapidly going forward.

Arrested - Daniel Webster Eddy the youngest of the materializing brothers of Chittenden, was arrested in Rutland last week Friday by Officer Crawford and taken before Justice Porter. The complaint entered against him by Sates' Attorney Evarts was for adultery with a French girl named Billedo. He was released on \$500 bail. Mrs. Daniel Webster Eddy has left her husband on account of his immoral practices. She is stopping at the Paige House but expects to start for the West in a few days to live with her friends.

Fire in Barnet - Last week Friday night the bobbin factory at Norrisville (Barnet) was entirely consumed by fire. The factory was owned by Mr. A. B. Norris and was fully insured. The light of the fire was seen in this village.

Sold Out - D. Harvey has sold out his business in Portland to W. L. Wilson & Co. and will hereafter act as a purchasing agent for that firm. He will be at this station on Saturdays of each week and will purchase butter and other produce for the Portland market for which he will pay fair market rates in cash.

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Letters to the Editor:

(Continued from Page 2)

ries uninhabitable. The Earth is already facing over-crowding, and it is hard to imagine what it would be like with half the viable land. As the amount of land decreases, the possibility of armed conflict for control of that land would inevitably increase.

As part of our annual Global Fair project, each student was asked to represent their respective country at a mock United Nations Summit addressing global climate change and the Kyoto Protocol. We discovered that there is an imbalance between certain countries' population and their contribution to carbon dioxide emissions, which are the leading cause of global climate change. After each ambassador read a short statement detailing their country's contribution to CO2 emissions and their dedication to the Protocol, we began a debate over how to spend \$100 million toward capping CO² emissions worldwide. It was an exciting opportunity to reflect the perspective of nations around the world and their views on the matter. We felt empowered by the decisions we were making on behalf of our countries, while understanding how challenging an issue this is to settle equitably.

Following our lively debate, we all split up into different groups, each focusing on one aspect of lessening our impact on our environment. One group changed our standard light bulbs

to compact fluorescent light bulbs to save energy. Another group shoveled snow against our campus buildings in an attempt to insulate our school. Some students chose to make posters reminding us all of what we can do to help make a difference and prevent more damage to our environment. Our English teacher headed up a group that came up with a song of inspiration and hope for the future. On behalf of The Riverside School, we would encourage everyone to take action in making a differ-

> Stevie Durocher and Autumn Schoch The Riverside School Lyndonville

Thanks

Dear North Star,

Each month we look forward to *The North Star*. All of the issues are informative, but we especially enjoy Ellen Gold's Walden Hill Journal and Jeff's photographs, as well as Lorna Quimby and Lois (Field) White. Your front page feature articles are another treat.

Thanks for sending a bit of Vermont our way each month.

Eleanor and Clint Ritchie Sullivan, ME

Bicentennial

Dear North Star,

Congratulations on your longevity. It is a real milestone.

Duane Marsh

Vermont

Chamber of Commerce

(See Letters on Page 5)

The North Danville Church

American Baptist
The Little White Church in the Vale
Sunday Morning Worship
9:30 - 10:30

We were called to be witnesses, not lawyers or judges.



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Don't Take Your Identity for Granted (And Don't Lose Your Passport)

My wife and I spent three weeks in February on Great Guana Cay, a small island in the remote northeast corner of the Bahamas. The vacation was memorable and in most ways enjoyable without phone, radio or television in our house for the whole time.

As we aren't fisher folk, our outdoor fun was walking the beaches, watching the surf, and, for me, driving a golf cart on the left-hand side of the road. Friends were with us for two weeks, and our daughter was there for one. For the first time in memory I was able to read as much as I wanted without interruption. I read nine books, believe it or not. Deepak Chopra's "Life After Death" was of particular interest. (List provided on request.)

We were in Guana 15 years ago, but the island is a different place than it was then. About nine miles long, and less than a half mile wide, it has been taken over by developers with grandiose plans. They have taken over both ends of the island with its smooth, sandy beaches, and they are building large gated communities

"Downtown" Guana is about one square mile and unchanged from what it was. The concrete road along the bay was cracked and bumpy and barely wide enough for two golf carts to pass. When one of the few cars and pick-ups came along, I got off the road quickly. Buildings are dilapidated. There was one liquor and wine store, one grocery and a vegetable stand. Prices are about one-third again those in mainland United States. The weekly rental for the golf cart was \$300. It was obvious where all the investment money has been spent once we were away from downtown. There was a new, two-mile, two-lane macadam highway lined with second homes.

When our vacation was about over, we took the ferry back to Marsh Harbor, a city of about 7,500 with all kinds of urban amenities and the airport at which we had arrived for our vacation. It cost more to fly the 200 miles from West Palm Beach to Marsh Harbor than it did to fly from Burlington to Florida.

The airport was small and crowded. When our turn came to be waited on by the Continental agent, I turned to Virginia for the passports, which we had last used on our arrival. She searched her pocketbook, a look of alarm on her face. There were no passports in the manila envelope where she kept them. There followed a frantic search of our luggage, in which the airport personnel join us. Still no passports. They told us that we couldn't leave without them — no way.

So it was back to Guana. Fortunately, Troy, who operated Dive Guana to take visitors island-hopping, was nearby and offered a ride back to the island on his boat. That was the first of many efforts by caring folks trying to make our ordeal easier to bear. He gave us the phone number of a woman in Marsh Harbor who might be able to handle our problem.

Again we looked everywhere. No passports. Finally we concluded that they must have been lost or stolen as we checked in with Customs three weeks before. We were busy with forms and perhaps left the passports on the counter. We must have walked off, and someone with nimble fingers and a criminal mind came along and took them.

When people on Guana learned of our plight, a look of horror crossed their faces. And when they could, they outdid themselves trying to help.

On Saturday morning we registered at Grabbers, a bar, restaurant and motel combined, with a pool. It had an ideal setting on a sandy beach, with a view of nearby islands, and it was near the ferry. When the owner, a Florida lawyer, learned of our predicament, he used his cell phone to try to contact the person Troy had mentioned. He had no luck until Sunday.

On Sunday morning we finally reached Patty Toler, a "warden" with the U.S. government whose job it is to help people like us who were stranded. She took the information she needed - fortunately we had our passport numbers - and went to work. In an hour she called back and told us to get a ferry and meet her at the airport as soon as we could. She had guaranteed reservations from Marsh Harbor to Burlington. We had minutes to pack. One golf cart raced to the wharf to tell the ferry to wait, while another followed with us more slowly. We made it.

The scene at the airport was different this time. We were remembered, and everyone hoped Patty had the answer, although they doubted it. She had a report containing the statement of a high-ranking State Department official claiming that we were American citizens in good standing and could not be denied travel to the U.S. The Bahamian officials let us pass, but we met a Customs officer in Fort Lauderdale who doubted us and the document. We had Patty's written statement, but the official had never seen a situation like ours. His superior, equally perplexed, finally shrugged her shoulders and told him to let us in.

The next morning we were at the U.S. Airways departure desk at 5:30, but in the meantime I had lost Patty's statement, and the agent had only my word that there had to be a reservation somewhere in the airline records. Mindful of our passport problem, she ignored other passengers trying to get boarding passes before their planes departed. After half an hour of fruitless searching and as she was about to give up, the reservation appeared on her screen. It was for the next day. We adjusted to that, knowing that we would be home eventually.

In Burlington a kind stranger helped shovel snow from our car. It had been sitting for three weeks and was covered with snow left by the Valentine's Day blizzard.

And thus ended our adventure. Perhaps the best part is remembering the kindnesses we received from so many people in Guana, Marsh Harbor, Fort Lauderdale and Burlington as they learned of our predicament. Don't lose your passports – you may not be so lucky.

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Why Not Say What They Mean?

When I was in my early teens there was a craze among schoolgirls for autograph books. Those small books with their pastel pages were circulated among classmates for them to sign, write poems or catchy phrases, draw pictures or whatever came to mind. Teachers, parents and, if the opportunity arose, famous people would be asked to contribute.

There was one entry in my autograph book that I remember vividly, though I do not remember who wrote it. It must have been an adult, someone who could foretell the future and my need for the advice. The first part was the definition of "tact," long since forgotten, but the second part read, "The test of tact is not how often you please, but how seldom you offend." This was so different from the other entries that it has stayed in my mind. On First Night in St. Johnsbury, hearing one performer sing, "Say what you mean, and mean what you say," I thought again of my autograph book and its message about tact. I began to wonder whether the two concepts were compatible.

Of course tact is important on many occasions because lack of tact can be devastating to others, especially in the context of personal attributes. I think sometimes we use tact to avoid an argument or to help us be accepted by a particular social group. If we know what we believe, shouldn't we be prepared to defend those beliefs, and discover more about what is important to our friends in exchange?

I have heard and read how difficult it is for some health care providers to tell patients that the patient, and/or the patient's children are obese. If this health problem is allowed to continue, it could perhaps lead to major health issues, such as diabetes and high blood pressure, even among children. This is an abuse of tact. In cases like these, there should be a moral and societal obligation to tell the plain truth however painful to all concerned.

It seems to me that politics, bureaucracy and international diplomacy have carried tact to an extreme level of absurdity. Diplomatic language is often so obscure that only diplomats understand the meaning behind what is being said or written. The U.S. State Department takes great pains to train young diplomats in the use of this subtle way of expressing basic information that has evolved over centuries of diplomatic intrigue and gamesmanship. The natural nuances of expression that can betray emotions are also obliterated from speech patterns as much as possible. The ability to speak in a monotone is the signature of the experienced diplomat. The voice of State Department spokesman, Richard Boucher, is a classic example of such training.

Some politicians manage to avoid speaking openly and directly about almost any issue with which they are involved, in an attempt to weasel out of what may later become an embarrassing commitment to unpopular legislation. When foreign heads of state such as Hugo Chavez and Mahmoud Ahmadinejad make blunt, "up-front" statements, they are scorned, not just for the content, but also for its bold presentation.

I recently heard a radio interview with a spokesperson for the Department of Homeland Security. He was asked several direct questions about the nation's preparedness for pandemic 'flu, port security against terrorism and the government's ability to provide drinking water in the case of a disruption of the water supply to a large city. Though he responded at length, his answers to all questions were evasive and meaningless. Anyone with a grain of intelligence who has traveled south along the New Jersey Turnpike or flown into Newark Airport must realize the physical impossibility of protecting, from determined terrorists, that one example of port, airport, tank farms, bridges and major Interstates. So why not be honest and let citizens know the reality? Are we so weak that we cannot bear the truth? Shouldn't we be encouraged to take some responsibility for learning how to protect ourselves?

I believe that it is long past time for political and diplomatic honesty and plain speaking. Thousands of people are dying daily in Darfur while we decide on tactful language to describe government-sponsored genocide. People's rights are being lost in Afghanistan and Iraq while we use diplomatic language to describe fundamentalist religious oppression and civil war. We don't have time for these niceties of language that put off action for another day. I wonder what would happen to international and political relationships if we could begin to actually say what we mean and mean what we say? Maybe we would have to give more thought to the problems themselves and to their solutions. Maybe we would have to "get real."

Isobel P. Swartz







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STYLE+ FOCUS

Letters to the Editor:

(Continued from Page 4)

Pumpkin Hill School Photograph

Dear North Star,

I was interested to see Beverly McCann's 1938 photo of the group at the Pumpkin Hill School in *The* [March 2007] *North Star*. I remember Miss Anne Cruise, the teacher, and the

names of the students, I think, were: Leon, Madeline and Alice (Burnham) Bryer; Carroll and Robert Church; Freda, Ernest Cole; Clarence, Beverly and Betty Jane Daniell; Jeanette Guertin (Roy); June (Cahoon) and Ann Parker (Zatta); Audrey Perkins (Penniman); Wesley Ward; Paul Swett; Marjorie (Ovitt) and Sherm Warren. There seem to be 20 students in the photograph. I must be missing one.

> June Parker Cahoon Danville



Photo Courtesy of Beverly McCann In 1938 Beverly (Daniell) McCann lived on her grandmother's (Lillian Winn Badger's) farm and from there attended the Pumpkin Hill School in Danville. She provided us with this photograph of the students at the school at the time.

David Toll, M.D.

Pediatrics

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Send nominations, including explanation, by May 15, 2007 to:

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Danville School, 148 Peacham Road, Danville VT 05828

Ultimately, it's a simple life but a good one.

(Continued from Page 1)

towards highly regulated areas of the law, and so tax law and employee benefit programs became my specialty."

After working for three different law firms and a high profile consulting group in Chicago, she says, "I was good enough for them all but weird enough to not quite fit

with any of them." O'Hagin experienced a spiritual reawakening and joined the Episcopal Church. In 1993 she was

separated from her husband, accepted a job with a civil rights organization in Chicago, bought a new house and offered spare room in her house to a nephew and two nieces from Arizona.



Photos By: North Star Monthly

Six and a half years after her arrival O'Hagin has wired the structure with her own hands and installed a photovoltaic system, which derives electrical power from sunlight. She has built an 24 by 18 foot addition to the original 3-room cabin and installed a well for drinkable water.

"All of sudden," she says, "I had three kids, a full time job and I was called to be a deacon - that's an ordained minister in the Episcopal Church. I was in a deacon school, and when a friend was asked if I could possibly have the time, she answered, 'Zarina has no television."

With the same contagious laughter but a serious sense of reverence for her experience and the chance to start over, O'Hagin says it was really the trip to Vermont with her dog in 1999 that was the watershed between her past and the present.

"When I got back to Chicago I told my nephew what I was thinking, and his immediate response was, 'Who will take care of the children in Chicago?' But then he said, 'There are children in Vermont, too."

O'Hagin stayed in Chicago through the end of the following summer allowing time for her nieces and nephew to make plans of their own, and in late 2000 she gave away most of her belongings and loaded the last of them into a U-Haul truck. With her car in tow



The insulation in O'Hagin's home is partially by means of hay bales covered with adobe. They separate the inside temperature from the outside, and they serve as a heat sink or thermal mass as the shines on them during the hours of daylight. They provide a wonderful organic background, perhaps reminiscent of her early life in the American southwest.

she set out for Walden.

The "house in the swamp" was a 24 by 16 foot, three-room camp built on the foundation of an 1850's farmhouse. It had a septic system, but neither electricity nor potable water. The setting is far more appealing than the swamp she describes, but in winter the class 4 town road stops passing traffic about a quarter of a mile away. Gradually - slowly but surely - O'Hagin has cleared her way by means of improvements to the house and by establishing herself personally (and spiritually) as a member of her community.

"No one ever told me I shouldn't do this," she says, "My mother once said to take care of yourself, and that's just what I'm doing." Today O'Hagin describes her passion for the care of others and satisfying herself much like the view through three windows.

The first is that of a spiritual role, which she enjoys with obvious satisfaction. Hardwick has a rector at the St. John the Baptist Episcopal Church, and O'Hagin serves as its deacon. "The church has a wonderful rector, and in the eyes of the church we are the icons of servant-hood. I have liturgical duties, which include reading and participating in services. I bid confession, proclaim the gospel and set the table for communion. I preach once a month, and I do the dismissal." Laughing again with great pleasure O'Hagin says, "I'm a gusher. I'm always crying during the services. People comment on our joy in the services, and to me that's part of the liturgy, part of the ritual. It's my link between the

world and the church."

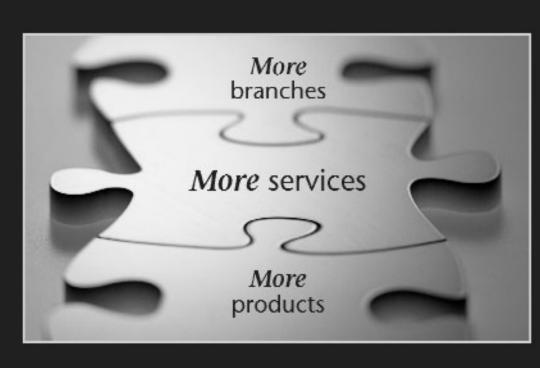
The next view is that of her law practice. "It's an extension of my ministry," she says. "It's professional, and it's ethical, and I probably have the lowest hourly fee in the state. I barter." Sometimes it's barter for labor, as in help on the house, or it may be something like firewood, an important consideration when living beyond the end of the road. Once it was a blanket made from wool from sheep that grazed nearby. Another time it was artwork which hangs on her wall.

"Then, after 28 years in Chicago, I figured, why should you have to die to go to Vermont?"

"I try to do my work in a way that is good for people. A negotiated settlement where people work it out is always better than a judgment ordered by the court. I do taxes for people, and I help them write wills and find their way through the process of family law." Her current specialties include representing children in family or probate court and parents when the need arises in juvenile court.

Finally there is the house, the result of O'Hagin's devotion to this place. Six and a half years after her arrival she has wired the structure with her own hands and installed a

(See The house on Next Page)



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Up on the Farm Early

Lorna Quimby



What a lot of people's travel plans were upset by the Valentine's day storm! The evening news showed many waiting at the airports, unable to get flights out or in. Most of the people we saw seemed ordinary enough. Of course, travel now does not require the kind of dressiness that used to go with long trips.

How things have changed in 50 or 60 years. In the late 40's or early 50's, air travel was for the few, the wealthy, the privileged. When we visited June and Sib in Keene, NH one of the treats that June gave us was a trip to the airport to watch planes come in. We rode to the airport in whatever junker Sib was driving at the time. Sib had a dependable truck for his business, but for pleasure drives if that's the right word—he bought vehicles he would tinker with until they ran, more or less. When they got beyond tinkering, he started the whole process with another in like condition. So we crowded into the back seat, rode to the airport's parking lot, got out and waited for a plane to land.

Those planes were not the enormous jet airplanes that paint streamers in the upper atmosphere. They were comparatively small and down to earth. Still, we got a thrill watching them approach, down wheels and land, taxiing toward the hangar. A ladder was wheeled to the plane, the door opened and people descended. Luggage appeared from another door and was transferred to a wheeled cart. Flying took a lot of clothes, for several matched sets of cases were piled on the cart.

My own small cardboard suitcase, which had done service while I was going to business college, looked small indeed when compared with the magnificent cases piled near the hangar to be transferred to a waiting car. When I got a job at the Peerless Insurance company, one of the many purchases that tied up my small wages was a "set" of luggage. That was a hat-and-shoe case and a small "train" case. (The designation "train" dates the set, doesn't it?) I never got enough money ahead to buy the other pieces—the "Pullman" and so on.

The set was blue with white imitation leather trim. The hatand-shoe box had gathered pockets for shoes around the sides, a large pocket on the lid and room in the middle for a number of hats. We wore hats a lot in those days. The dressing case had a mirror in the cover, gathered pockets on two sides, and a strap on the third side held cosmetics. The set was on sale so I paid \$24 for the hat-andshoe box and \$19.80 for the train case. That was in 1950, and they're still around, much dilapidated, the mirror crazed, the elastic sagging. I would not use them on a plane, for they are too heavy, even when empty.

The men who walked down the stairs from the plane were dressed in suits with ties. Their shoes gleamed in the sunlight. The women wore dresses, coats, nylons and high heels. They appeared as glamorous as any movie star in the news reels. We were standing beside the barrier that separated the parking lot from the landing strip. What a contrast between the privileged group

from the plane and us in our home-made dresses, bare legs and sandals.

The underlying message was "People with money, fly. People without, don't." There was no question of our cluttering up an airport, waiting for our flight, or complaining about lost luggage.

In the late 30's or early 40's, when Gar and Alvin went to Florida to visit Aunt Jennie and her husband, who was also called Alvin, they went by train, "on the cars" as Alvin described it.

They got on the train in Barnet. Dad probably drove them and their luggage to the station. Knowing Gar, I'm sure there were several suitcases as well as a few odd shaped bundles. Gar packed for emergencies, for going to church, for helping with housework, for sight-seeing, for any and every contingency she could think of. What she did not plan for was an attack of appendicitis and having to have surgery in a strange hospital with a strange doctor.

Her sister had been a practical nurse, as they were called then, so Gar's convalescence at Aunt Jennie's home was comfortable and uneventful. The ride home on the cars exhausted both Gar and Alvin. They were more than glad to reach their own house. That was the farthest Gar had ever been from Vermont and her beloved mountains. She had no desire to repeat the experience. But, tiring as the long train trip was, no one

thought of shortening the travel time by flying.

"Once upon a time" air travel was for the privileged few and continued that way for some time. Servicemen had flown, but Uncle Sam footed the bill. To gain customers, air lines advertised comfort and speed. How funny it seems now to remember roomy seats, pleasant service and attractive meals in flight. And to think of dressing up to go on a plane.

The men who walked down the stairs from the plane were dressed in suits with ties.

Travel by air is no longer reserved for those with wealth—and that is good. But, as is often the case, we've lost much in the process. "Casual dress" politely sums up the general appearance, and "scruffy" would be a kind description for some. Seats are crowded together, luggage is regularly lost, and forget about your attractive meal. And when we have a blizzard of major proportions, airports are poor refuges for stranded travelers.

The house is the result of her devotion to this place.

(Continued from Page 6)
photovoltaic system, which derives electrical power from sunlight. She has built a 24 by 18 foot addition to the original 3-room cabin and installed a well for drinkable water.

Part of the insulation in her house is bales of hay covered with adobe. The walls are solid and appealing to watch as the high sun warms their surface and begins to radiate warmth back into the house later in the day.

The electricity derived from solar power operates a water pump, her computer and compact fluorescent lighting. The stove, refrigerator and hot water heater are fueled with propane.

O'Hagin says, "I'd always adored Mother Earth, and I was recycling and using public transportation before it was in fashion. Ultimately, it's a simple life but a good one. For two years the only work I did was on this house."

In addition to the primary views from the windows, you'll

find that O'Hagin is a certified EMT on the Hardwick and Walden rescue squads. She is a member of the ethics committee at the Copley Hospital in Morrisville, a member of the legal advisory panel of the ACLU of Vermont and serves on the board of the Buffalo Mountain Coop.

For this transplant from the Southwest via Chicago and the highways between this place is not one at all of suffering. It's home, and with heat, water and solar powered electricity - with a new career and a revitalized spiritual purpose - it's much more than just fine.

In fact there are even some material things that many would envy. O'Hagin laughs again with gusto when she says, "In the summer I am flush with electricity. Actually I have more than I need. Last fall I won an electric lawnmower, and you know of all the people who should have one I'm at the top of the pile."



☐ Colonoscopy

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2. For the following statements, please check "True" or "False."

a. Colon Cancer is the third most commonly diagnosed cancer in the United States today.

☐ TRUE

☐ FALSE

b. The number of men diagnosed with colon cancer far exceeds the number of women diagnosed with this disease.

☐ TRUI

□ FALSE

c. When colon cancer is found early (before it has spread outside the bowel wall) 90% of people will be alive in 5 years.

☐ TRUE

☐ FALSE

d. Polyps are small cancerous growths that can be found in the colon or rectum.

☐ TRUE

☐ FALSE

e. Through the use of regular screening tests, one can prevent colon cancer from ever occurring.

☐ TRIII

□ FAIS

3. What are some risk factors for colon cancer? (Check all that apply)

☐ Eating a diet with many high fat foods, or few fruits and vegetables

☐ Eating lots of spicy foods

☐ Exercising infrequently or not at all

☐ Having a mother, father, sister, or brother with colon cancer

☐ Having a personal history of hemorrhoids

☐ Smoking

☐ Being Asian American

4. All men and women should begin regular testing for colon cancer by age _____.

See Answers to Quiz on Page 9.



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These Tomatoes **Are Nothing Like** the Ones in a Can

(Continued from Page 1)

the time town meeting rolls around, Warnaar has driven to Montpelier where she loads up a borrowed pickup truck with soil from the Vermont Compost Company. Bags of the soil are stacked near the entrance to her home for a week or so as she organizes the next step in her annual cycle. From experience accumulated over eight years Warnaar attributes the success of her plants and their healthy growth to this soil.

"I'm always paying attention to light and the wind. That's a lot of work, but I do it for the love of growing."

The first stage is germinating the seeds. The soil, she has found, must be exceptionally warm for the hard, tiny seeds to open, so trays occupy the top floor, that's the bedroom area of her home.

From that point the house doesn't function in a conventional way, rather the rooms are devoted to plant life. Once germinated the

seedlings are transferred downstairs and potted into recycled containers on the kitchen table. Warnaar has created moveable shelves, which expand across her large south-facing picture windows. These "babies" are cared for daily as she checks for moisture content in the soil and she has thermometers staggered at intervals to keep tabs on their temperature night and day.

By the third week in April, when the sun begins to arc higher in the sky, Warnaar moves her plants to the ground level basement. She has adapted the outside of a south facing wall, similar to a sunny bay window, using corrugated fiberglass for the roof. "You need top light for the plants at this stage," she explains. Out in the yard not far from the basement door, a small fabricated, plastic greenhouse accommodates the overflow of potted plants.

Daily she tunes in to the Fairbanks Museum Eye on the Sky weather forecast, as a sudden drop in the temperature could destroy the work she has poured into her plants. By the first of May, during the day, all two hundred of them are shifted to the grassy lawn outside to expose them to breezes that move through the air. "You need just the right amount of wind to toughen up the stems," she says. "I'm always paying attention to

light and the wind. That's a lot of work, but I do it for the love of growing."

On Memorial Day weekend, at the Farmers' Market in St. Johnsbury, Warnaar will display her tomato plants (and pots of medicinal herbs), which quickly catch the attention of customers as the seedlings are much more advanced than most with the glow of their dark green leaves. Many of her returning customers buy plants before she heads for the Market, hoping for a particular variety that may not be available if they wait too long. Warnaar says she usually sells out in two weeks at the Saturday market, "because they look so good."

Last year Warnaar adopted a business name, "Ziji Gardens," from a Tibetan word that translates as brilliant confidence. Warnaar describes all plant life as having

While many know Linda Warnaar as a musician who teaches drumming to adults or plays the guitar in a duo that performs in the area, she has another dream "down the road." Her dream is that she would like to expand her growing into a larger setting, where teens who don't do well in traditional public schools could benefit from her tutelage as they grow flower and vegetable plants for an expanded market. This small business could thereby flower at a different level, serving as a haven for troubled teens as well as providing a source of nourishment for the public at large.

For now it's just Warnaar and her watchdog, Carlos, who plays a vital role in chasing away wildlife that would love to dine on these potted plants in the spring.

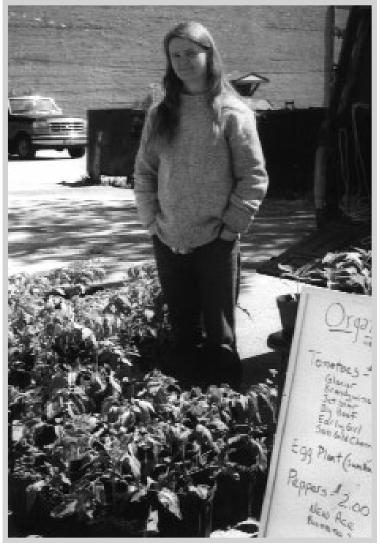


Photo Courtesy of Linda Warnaar

When the Farmers' Market opens in May Linda Warnaar's customers will be waiting.

Apple Blossoms

The snow that fell before its time And lingered into April's early days Released, at last, its grip upon the knurly trunk And shrunk to dirty mounds beneath the densest firs. Now, in gentler grasp,

The tree again stands ringed with white, The pale precipitate of its broken blossoms. Each wind,

Servant to the law that all must be scattered, Brings down another flurry.

One can as easily stop the snow from falling As these petals

Which, a week ago, were formed among new leaves. Time goes toward disorder,

But I, more than time's arrow Must take the blame for hastening the spring.

I wished each moment into one more wonderful And, astonished, gazed

And winters here are very long.

Until the blushing flowers fell away. Spring, of all seasons, ought to be savored For time, without urging, will hasten into winter

Bruce Hoyt

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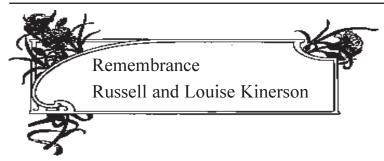
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These Health Centers are units of Northern Counties Health Care, Inc. - established in 1976 to bring health services to those in need in the Northeast Kingdom.







LOIS (FIELD) WHITE

Russell and Louise Stoddard Kinerson look very happy in this photograph. They had a long life together after growing up in Peacham, graduating from Peacham Academy and getting married in 1940.

Russell was the son of Philip B. Kinerson and Minnie Welch Kinerson. He grew up on his ancestors' farm in Peacham and graduated from Peacham Academy in 1935. He later went to work for Louise's uncle, Fred Stoddard, on the farm which was purchased from the ardent abolitionist Leonard Johnson by Louise's grandparents soon after the Civil War.

Louise was the daughter of Arthur G. Stoddard and Anna Marie Hois Stoddard. She gradu-

ated from Peacham Academy in 1937 and then attended nurse's training at Brightlook Hospital in St. Johnsbury.

Married in 1940 the Kinersons were parents of five children; Russell Jr., Donald, Theodore, Carol and Elizabeth. The family farmed and lived on the "Stoddard" place until the late 1950's. Russell had other including work Jennison's sawmill in Ewell's Hollow, as deputy fish and game warden and as a mechanic at Jack Johnson's garage and service station in Danville village.

In December 1958 Russell purchased Johnson's Texaco Station, and by 1959 the family had moved to the "Clement" place adjacent to the old Thurber Hotel on Route 2. Russell operated the service station until

NEK Chapter of National Society of Daughters of Founders and Patriots of America to Meet in May

HELEN ROSS STALEY

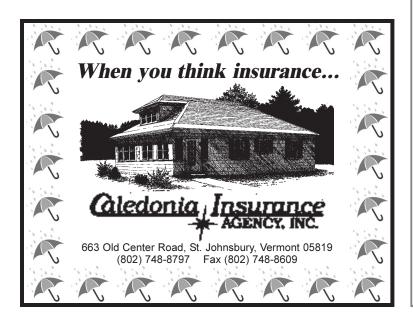
There will be a meeting of the Northeast Kingdom Chapter of the National Society Daughters of Founders and Patriots of America on May 22. The chartering of the chapter will take place at the meeting, with the national president of the society, Mrs. Wilma Halderman of Papillio, NB, at the home of Helen and Warner Staley in Danville.

NSDFPA was founded on June 7, 1898 by Miss Eugenia Washington, the great grandniece of George Washington, Mrs. Henry V. Boynton and Mrs. William L. Mason to associate with congenial women whose ancestors struggled together in the country's founding and sustained the Colonies in the struggle for independence; to teach reverent regard for those founders, while encouraging patriotism and commemorating events in the history of the Colonies; to work for the preservation of historic and family records; and to obtain and provide supplies to Army and Navy hospitals during

The eligibility requirements for this society make it unique in that a woman of 18-years or more must prove that she descends through her father's or mother's surname line from a colonial founder (by May 1687) and a revolutionary patriot in that same line.

This chapter is organized of nine members with more working on applications and seeking to complete them to become charter members in May. The chapter meets three times a year between May and October somewhere in the Northeast Kingdom.

The group welcomes eligible women and will be glad to assist yone interested in becoming a member. Those who are interested Helen Ross invited to contact helenstaley@earthlink.net or PO Box 32, Danville, VT 05828. Winter phone: (410) 820-0000, Summer (after April 17) phone (802) 684-3313.



1973 when he sold it. Then he worked for Sanel's Auto Parts in St. Johnsbury until his retirement. Russell worked periodically with Vermont Fish and Game biologists Phil Wightman and Angelo Incerpi conducting fish surveys. In 1980 the couple purchased land on Walden Hill Road and built a new home. Following his retirement, Russell remained active gardening, mowing lawns, plowing snow, fishing, going for morning coffee at the Joe's Pond Country Store to meet with friends and catch up on news and woodcarving. He was a skilled woodcarver, like his great-grandfather James Richardson Kinerson. His carvings of birds and wildlife were beautiful. He also served as administrator of estates in the Caledonia Probate Court.

Russell participated in Town and Masonic Lodge activities (he was a 32nd degree Mason), and both Russell and Louise were members of the Danville Congregational Church. Russell served as Fire Chief, Selectman and Zoning Officer for the town. He was instrumental in reactivating the Peacham Academy Alumni Association in 1979 for which he served as President for 17 years.

Meanwhile Louise, a sweet lady, helped behind the scenes, managed the home and was a wonderful mother to their children. She was a skilled knitter who knitted sweaters for the

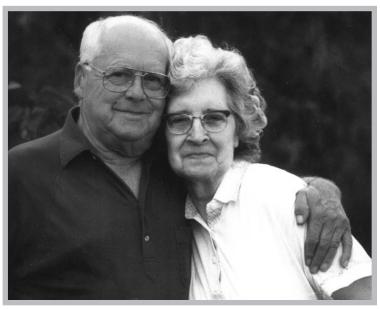


Photo Courtesy of Kinerson Family Russell and Louise Kinerson

"Guidepost Gift of Life" program and hats and mittens for the "Vermont Retired Senior Volunteer Program." She was a member and, at one time Worthy Matron, of the Danville Chapter #14 of the Order of the Eastern

Russell and Louise celebrated their 65th wedding anniversary on May 26, 2005. By February 2006 Russell's health had greatly deteriorated and, after several months under Louise's care, he entered the St. Johnsbury Health Rehabilitation Center. Louise visited him faithfully nearly every day until shortly before her death on September 28,

2006. Russell's health continued to decline, and he passed away on January 16, 2007.

Russell was my second cousin. He was a fourth generation Peacham native, and I learned a lot of family history from him. We had many wonderful conversations. He and Louise were always most appreciative of the summer raspberries and blackberries that I picked and took to them.

Both Russell and Louise were highly respected citizens of the Towns of Peacham and Danville and will be remembered as stalwart and quintessential Vermonters.

They will be missed.

ANSWERS TO THE COLON QUIZ

▼ FOBT Kit

See Quiz on Page 7

1. Which of the following tests are used to detect Colon Cancer? (Check all that apply)

☐ Abdominal Ultrasound

2. For the following statements, please check "True" or "False."

a. Colon Cancer is the third most commonly diagnosed cancer in the United States today.

IN TRUE

☐ FALSE

b. The number of men diagnosed with colon cancer far exceeds the number of women diagnosed with this disease.

☐ TRUE

ĭ FALSE

c. When colon cancer is found early (before it has spread outside the bowel wall) 90% of people will be alive in 5 years.

☐ FALSE

d. Polyps are small cancerous growths that can be found in the colon or rectum.

☐ FALSE

e. Through the use of regular screening tests, one can prevent colon cancer from ever occurring.

☐ FALSE

3. What are some risk factors for colon cancer? (Check all that apply)

Eating a diet with many high fat foods, or few fruits and vegetables

☐ Eating lots of spicy foods

Maving a mother, father, sister, or brother with colon cancer

☐ Having a personal history of hemorrhoids

☐ Being Asian American

4. All men and women should begin regular testing for colon cancer by age 50. (Or earlier if they have a positive family history or other risk factors for colon cancer)



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No Small Potatoes

Vanna Guldenschuh

aster is a holiday of great E food traditions. The breaking of the Lenten fast has always made for a feast of epic proportions. Ham and lamb reign supreme, and sweets of all kinds are shared among families. There is even a bunny that leaves chocolate in baskets at your home and hides decorative eggs for children to find. All of it says celebrate.

And, while there are some great ethnic dishes, I think the traditional ham dinner of New England is hard to beat. It is simple to prepare, feeds a crowd and lends itself to some great leftover

I give you my tried and true recipe for cooking a cured ham as well as a great recipe for a fresh ham, an often overlooked cut that is my favorite.

Add asparagus or peas, parslied red potatoes and a spring salad with pears and the feast is yours. Of course, you will need to have some pastel colored dessert as well as a lime Jell-O and cottage cheese salad or an ambrosia salad to maintain the true tradition.

Ham Advice

Cured Ham: There is a huge

Easter

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range of products in this category. Most hams that you buy at the supermarket are wet cured or brine cured. This means they are submerged or injected with a solution (salt, sugar, nitrates, phosphates, etc.) and then either cooked or smoked. This creates a product that is easy to cook (it really does not require cooking per se, but to glaze it and heat it, an oven is required.) I find the best hams in this wet cured category are labeled "ham with natural juices," then comes the "ham with water added" and then the "ham and water product" (not recommended for an Easter dinner.) Spiral cut hams tend to dry out in the oven, but if you like the convenience of this type of ham just be careful how long you heat one.

I prefer a lightly smoked "ham with natural juices," but it can be a little hard on your pocketbook. Get the ham you can best afford and concentrate on cooking it properly.

A dry cured ham (the country ham of the south) is made by rubbing the fresh meat with a mixture of salt plus other ingredients and aging it without adding any water. Although it can be a wonderful product, it is not the ham for Easter dinner.

Since a cured ham is almost always "cooked and ready to eat" when you buy it, you do not need to worry about the length of time you have it in the oven, but you do want the glaze you have used to melt and flavor the ham and you want the inside to be piping

Use a 325° to 350° oven and cook a 10- to 12-pound ham for about 2-2½ hours, a half ham for 1½-2 hours or a spiral cut ham for 1-11/2 hours. These cooking times are for a bone-in ham, which I recommend.

Fresh Ham: This is an uncured leg of pork ("the ham") and is really just a fresh pork roast. It makes an absolutely delicious roast and is very underused as a cut of meat. The reason for this is the size of the beast. It can be huge and intimidating on the butcher shelf. Don't let the size scare you – if it is too huge for your size celebration just have the butcher cut it in 2 pieces with the big bandsaw, and freeze the excess for another feast.

This cut needs a long cook time. Plan ahead. A whole bone in leg should cook in a roasting pan for at least 4 to 5 hours. A half leg for around 3 to 4 hours. The oven should be set at 325° to 350°. Again I prefer a bone-in cut of meat.

Simple Glazed Ham with Mustard Sauce

I watched the chefs at my family's restaurant prepare this ham at Easter for years. It is simple and delicious. They used a wet-cured, gently smoked ham, but you can use any ham I have described with good results.

- 1 whole bone in ham (can use a half ham)
- 2 cups white sugar
- 1 cup cider vinegar
- 1 quart apple cider
- 12 cloves
- 1 cup mustard (any style)

All hams look a little different, and although you can remove some of the fat and skin from your ham it is a good idea to leave a little to protect the ham as it is cooking. This protective layer will crisp up when cooked and create a luscious outer coating on the finished product.

Score a diamond pattern into the top of the ham ($\frac{1}{2}$ to $\frac{3}{4}$ inch deep slices) and rub the mustard over all of the ham. Put the ham in your roasting pan. Place a clove in each diamond and slowly pour the vinegar over the top of the ham. Pour the sugar in the center of the top of the ham. Do not distribute the sugar - just let it sit there in a pile. You can do this up to an hour or two before you start cooking the ham. When you are ready to cook slowly pour ½ cup of the cider over it on top of the sugar.

Pour the rest of the cider into the bottom of the pan. If it doesn't look like enough liquid in the pan add some water.

Cook in a 350° oven for about 2–2½ hours. Baste every half hour by pouring the liquid from the pan over the ham with a large spoon. If the liquid gets low add a little water. There should always be a couple of inches of liquid in the bottom of the pan. If the ham is getting too cooked on top, place a piece of foil over the ham for the rest of the cooking.

Your ham is done when the interior temperature reaches 135°. Place the ham on a platter with foil over it until ready to slice and serve.

Mustard Sauce: Strain all the pan drippings into a large saucepan. Let them sit for a few minutes and with a ladle carefully take as much of the clear fat as you can from the top. In a cup mix some flour and olive oil (1/2 cup of each) until smooth. Add it to the dripping and heat until thick. Thin the sauce with a little cider and add a couple of tablespoons of mustard. Serve with the ham.



Fresh Ham

This roast needs long cooking and will require that you plan ahead so you don't have to take it out of the oven before it's done. You won't believe how succulent and richly flavored this fresh ham will be. A light sauce of the pan drippings is all you need to complete the dish.

- 1 whole or half fresh ham (bone in)
- 1 cup sugar
- 1/4 cup coarse ground pepper
- 3 tablespoons salt
- ½ cup mustard
- 1 quart apple cider

Remove some of the fat and skin from the roast, and score a diamond pattern on top. Mix the mustard, sugar, pepper and salt and rub over the top of the ham. Place on a rack in a roasting pan with the quart of cider and 2 cups of water in the bottom. Set aside and preheat the oven to 450°. Roast for 20 minutes in the hot oven and reduce the temperature to 325°. Baste the ham with the liquid in the bottom of the pan and cover with foil. Continue roasting for another 3½ to 4 hours, basting occasionally. Do not let the pan dry out in the oven – add water or cider if necessary. Take the roast out of the oven and let it sit for at least ½ hour before slicing.

While it is sitting, pour off the pan drippings, and let them sit for a few minutes. Skim off some of the fat with a ladle and make a light sauce with the simple olive oil and flour roux I described in the Mustard Sauce recipe above.

Complete your ham feast with simple vegetables. I choose either peas with mushrooms or steamed asparagus with olive oil. A salad of mesclun or spring greens with the addition of sliced pears, candied pecans and small chunks of blue cheese add a gourmet touch. Just use your favorite vinaigrette recipe for dressing.

Of course dessert at Easter will take a whole book to describe. Ask one or two of your guests to make their favorite holiday treat and you won't have to worry about it.

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Follow the Money by Rachel Siegel

"To Tax and Tax Not"

The latest proposal for changing the tax code to encourage the purchase of health insurance is the latest attempt by our government to use the tax code to change our behavior.

Since the personal income tax began in 1913, the government has used it as a very visible hand to encourage certain economic decisions. We have incentives to have children, save for retirement, buy homes (and borrow to do it), pay for education and give to charity. Now, we would have more incentive to insure our

Everyone wants health insurance, but many have trouble deciding to pay for it, or affording it at all.

The proposed changes to the tax code would make that decision easier by lowering taxes on those who pay for their own insurance. This is also presented as correcting an unfairness between those who receive health insurance as part of employee compensation (currently tax exempt) and those who purchase it on their own (using taxed income), by taxing employer provided benefits and giving a deduction to anyone who is insured, whether by himself or his employer, that would cover the cost of the insurance.

For most of us, it would be a wash.

This would give employees an incentive to not be covered by employers, that is, to shop for and pay for insurance individually. Employees demanded, and got, health insurance coverage as a benefit when wages were constrained and a labor shortage gave them bargaining power, during and just after the Second World War.

Employers were happy to offer this benefit, which cost much less than having to provide actual wage raises. Insurance premiums were low then because health care was not what it is today, and neither were its costs. Employees were happy to take some compensation that wasn't

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taxed and the security that went

This proposed tax change would also give employers an out from providing health care as compensation. What was easily promised 60 years ago has become a burden to employers. Health care is no longer a negligible cost, and employers would love to be free of it – and of its volatility. Increasingly, they are unburdening themselves by requiring more and more employee contributions (co-pays, increased premiums and so forth) while cutting back coverage.

Employers would love to be out of the health insurance business just as 25 years or so ago, as demographics began to shift (and as a promise became a real expense) they realized that they would have to get out of the retirement business.

We changed the tax laws then to create IRAs and 401Ks, and we began to shift the responsibility for retirement planning onto the individual and away from the employer, which is where it rests today.

Presumably, if health coverage were not part of compensation, employees would demand more cash wages. For employers, that would be at least a predictable and controllable burden; for employees, a more transparent and perhaps equitable means of compensation.

In theory, quite possibly we would all be better off. Employers would have more control of the costs of labor. Employees would have more control of their personal risks, relying less on paternalistic employers - who have tended to welsh on promises by going bankrupt, or folding in the face of competition from cheaper labor while providing these securities

for ourselves.

In practice, however, we are not so good at managing our own risks, as evidenced by the very low contribution rates for retirement plans. For most of us, however, health is a more immediate concern than retirement, and maybe when it comes to insuring ourselves and our children, we'll be more responsible than when it comes to insuring just our own far off, financial futures.

Somebody's got to do it - whether we're talking about managing our retirement insurance or our health insurance.

Somebody's got to do it whether we're talking about managing our retirement insurance or our health insurance. Either we do it ourselves, or we ask our employers, or we ask our federal or state government. Many are reluctant to see a government bureaucracy step in, and most have little or no faith remaining in employers, who are less and less willing to take on that role.

That would leave ourselves. and this latest iteration of the tax code would visibly nudge us in that direction. Like so many other changes over the years, it is less about raising government revenues and more about raising our awareness of our economic incentives - in this case, our awareness of just how financially independent we need to be.

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. 🗼

Pope Notes

Dee Palmer, Library Director

Tany thanks to our Library friends and patrons who supported the any trialists to our Elotary Inches and Town Meeting. It was a great turnout, even with the nasty weather, and our luncheon was sold out. We are grateful to all who helped put the luncheon together. It was a real community effort.

The 2007 Novel Dinner was a great success. Everyone enjoyed a wonderful social gathering and dinner at The Creamery cooked by Marion and Woody. Each year I am amazed by the variety of creative ideas our hosts and hostesses come up with for decorating their tables. Some of the book titles were: Lonesome Dove, The Omnivore's Dilemma, The Very Hungry Caterpillar, French Woman Don't Get Fat and The Quilter's Apprentice, to name a few. Reeve Lindbergh generously donated a signed copy of her new children's book My Little Grandmother Often Forgets for our silent auction. We appreciate the time and effort devoted by Marion, Woody, kitchen volunteers, wait staff and all our clever hosts and hostesses to make the Dinner such a fantastic fundraiser.

The Passport Day last month was such a success we decided to hold a Passport Evening on Wednesday, April 18 from 5 to 7 p.m. Folks from the post office will be here to take passport photos and process applications. You may pick up applications at the post office or at the Library.

Our last book for discussion in the "Portraits of the Artists" series is Lydia Cassatt Reading the Morning Paper by Harriet Chessman. As you read this second novel (after Ohio Angels) be prepared for an insightful and moving tale about a great American painter and her family. Here is the story of Lydia, Mary Cassatt's sister, who details the important role she played in the creation of Cassatt's early Impressionist paintings. Each chapter centers on a painting by Mary that involves Lydia, and the narrative offers wonderful insight into Cassatt's bold life and her relationships with artists such as Renoir, Caillebotte and especially Degas.

Scholar Suzi Wizowaty will lead this discussion on Wednesday, April 25 at 7:00 p.m. Books are available at the Library. This program is sponsored by the Vermont Humanities Council.

Some of our latest book acquisitions are: Nineteen Minutes by Jodi Picoult, Him, Her, Him Again, the End of Him by Marx, The Hummingbird's Daughter by Urrea, The Birthday Party; A Memoir of Survival by Alpert, I Feel Bad About My Neck by Ephron and Mindless Eating: Why We Eat More Than We Think by Wansink. Come in and check them out.

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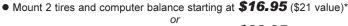
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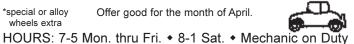
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Picasso's Painting, Guernica A Slide Lecture by Bob Manning April 26, 2007

On April 26, 1937, German and Italian aircraft destroyed the Basque town of Gernika in the Spanish Civil War of 1936-39. In response to the massacre of 1,654 civilians, Pablo Picasso created his most famous painting, Guernica, which was exhibited for the first time at the World's Fair in Paris in 1937.

On the 70th anniversary of the bombing, Thursday, April 26, 2007, Catamount Arts will sponsor a lecture program on *Guernica*, the painting and Gernika, the town. Bob Manning, artist, art historian and retired professor of fine arts will be the lecturer.

The rationale for bombing this civilian target, the genesis and development of Picasso's imagery, and the painting's continued relevance as an anti-war statement will be the focus of



the lecture

Guernica, the painting, is now in the Reina Sophia Museum in Madrid. Manning says, "It continues to shock us, it continues to confront us with those difficult questions regarding the effects of war and the cry for peace."

Last summer Manning crossed paths with the book *Picasso's War* by Russell Martin and found that there was much more to be known about the bombing and the painting than his personal investigations and considerable familiarity with the painting had offered. He says, "The book fired me up." Manning, the art historian, found the history of the Spanish Civil War "cemented in contro-

versy "

Manning says, "Francisco Franco is viewed by most of today's historians as a brutal fascist dictator responsible for hundreds of thousands of deaths, while others view him as a savior of Catholic Spain from god-less communism. America's neutrality in that war adds to the controversy.

"What is not in question is the painting's continued relevance as an anti-war statement." Manning says, "Just prior to America's going to war in Iraq, a replica of Picasso's *Guernica* was flown by protesters in front of the St. Johnsbury post office."

As part of the presentation, community members Jerry

Aldredge, Bill Biddle, Bill Cotte and Bob Swartz will read eyewitness accounts, military communiques and other material.

The program will start at 7 p.m. in the Catamount Arts the-

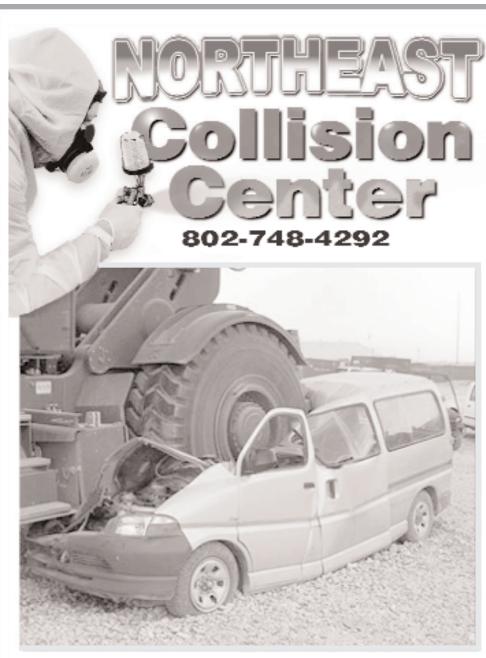
ater on Eastern Avenue in St. Johnsbury. Admission is by voluntary donation. All proceeds will go to the Catamount Arts Capital Campaign.

For further information, call (802) 748-2600.

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A Tuscan Easter

BETS PARKER ALBRIGHT

The other day I was looking through one of my journals when I came across the account of a wonderful journey across Europe, which we enjoyed in the late 1970's. Anne and Graham Galer were great friends we had made in the south of England. We had visited in their home in Surrey a number of times.

That year they proposed a trip with us in their car to Italy, with Peter sharing the driving with Graham. We jumped at the chance with enthusiasm, and after extensive planning away we went.

We drove from the Galer home to the port of Shearness, where we boarded a car-carrying ferry to Vlissingen in Holland. Our destination was a little cottage in Tuscany, which the Galers had time-shared with another couple for years. We drove for 24-hours all told, stopping at intervals to eat and to spend the night in a little French hostel. We slept on cots in two great rooms, one for men and the other for women.

It was a memorable trip although a bit bewildering at times. We passed through five countries one day on our route to Italy. Graham was a veteran traveler, having worked for a large international corporation, and he carried little sacks of

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money appropriate to each country we were to pass through. We left the intricacies of foreign exchange to him, having agreed to settle up later.

By supper-time of our second day we reached the small village of Casciana Termé in Tuscany. A termé is a spa, and this one in season is a fashionable resort, but in early spring it was a sleepy village with small houses, narrow streets and a large stone church

We drove up a hill to the edge of the village and stopped at a farmhouse. Our destination was a small cottage close to the main house. The master of the house greeted us warmly in Italian and showed us to our cottage. It was a simple building with a kitchen and parlor downstairs and two

small bedrooms and a bath above.

We deposited our things hastily because we were invited to supper by our hosts. We were told that there was a big procession through the village to the church that evening, and it dawned on us then that it was Saturday evening. Easter was the next day. We ate more Italian food than we needed and fell onto our beds, weary from traveling. There was time for a short nap before we were summoned to join the big parade.

The whole village turned out. Everyone had a candle, and there were hundreds more stuck into walls and on windowsills. Tiny bambinos and old folks joined us as the procession grew in size and passed downhill into the town center, then uphill again to the church. One group of young lads held high an effigy of the Virgin Mary as they marched.

There was joyful singing, and little children were held up so they could see. We went into the church, but did not stay for the full mass. We needed some sleep, so we found our way through the throng and back to our cottage.

The next day was, of course, Easter, a very important holiday in Italy, and our hosts expected us for a big dinner. It was warm, and a long table was set outdoors, covered with embroidered cloths, and all the best china appeared.

The quantity of food was unbelievable. All Italian meals begin with antipasto and pasta, and we had learned to go easy because there was much to follow – salads, more pasta dishes and roasted meat – I guess it was lamb. Elaborate cakes followed with much conversation and laughter and *molto vino*.

I had studied Italian in college, but I had a tough time with

the pace of the language. We listened and smiled, and there were a few who spoke some English. It was a happy, friendly time.

It was a different Easter for us in some ways. There were family gatherings and special food, but no sign of Easter eggs or their baskets. It was easier to sense the true meaning of the Holy Day without the commercial trappings and children overstuffed with candy eggs.

For us it was an Easter to remember. We respected our Italian friends for showing us that a religious holiday brought a special meaning to people of abiding faith. We will always treasure the experience of being so welcomed and warmly included in their joyful holy day.



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VSO takes "CREATE!" Tour on the Road

Young Vermonters will have the spontaneous opportunity to create music when the Vermont Symphony Orchestra (VSO) hits

the road with its biannual orchestral youth concert tour from April 2 to 6. The SymphonyKids concert is a reprise of the popular program



Photo Courtesy of Vermont Symphony Orchestra

Joining the Vermont Symphony Orchestra "Create!" tour in April will be Roland Clark, a fifth-grader from Johnson. Clark will perform a fiddle variation from Peter Hamlin's Green Mountain Variations.



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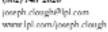
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"CREATE!" which premiered in December of 2005 at the Flynn Center in Burlington.

David Ludwig, VSO's music advisor, will be the emcee. Young audiences in five locations, including North Country Union High School on April 2 and the Barre Opera House on April 3, will hear music from a wide range of composers, past and present, illustrating such topics as: Can music be recycled? What famous pieces were thought "too modern" at their premieres? Is silence ever music?

Percussion soloist D. Thomas Toner will be featured in an excerpt from David Gunn's *A Tangoed Web*, written for the VSO in 2002, and a woodwind quintet will perform Allie Homziak's award-winning *Amazon*. Homziak is a seventh-grader at Edmunds Middle School.

For a grand finale, David Ludwig will have the audience vote on various musical components to help him create a new piece, which the orchestra will perform in its world premiere on the

Joining Associate Conductor Anthony Princiotti and the VSO for this statewide tour is special guest Roland Clark, a fifth-grader from Johnson, who will play a fiddle variation from Peter Hamlin's *Green Mountain Variations*. The composer, a faculty member at Middlebury College, wrote this world premiere commission for the VSO. Roland Clark, who studies with VSO violinist Mary Gibson of Stowe, will also be the soloist for Fritz Kreisler's virtuosic *Allegro*.

Clark's interest in classical violin took off when he heard Jaime Laredo perform Mendelssohn's Violin Concerto two years ago. Highlights of Clark's violin career to date include being concertmaster this year of the Vermont Youth Sinfonia and appearing at Higher Ground in Burlington last fall with the Yonder Mountain String Band. Clark has also performed with Vermont fiddler Mark Sustic and his "Fiddleheads" ensemble. He has played the part of the fiddler (of course) in a local production of Fiddler on the Roof.

The VSO's statewide SymphonyKids education program, which last season reached nearly 26,000 schoolchildren at 158 schools in 132 communities. More than 5,000 students attended the last orchestral youth concert tour in the spring of 2005.

For school students and homeschooled youngsters, "CREATE!" is an unforgettable opportunity to learn about music and music-making. The program cost per student is \$4, and seats are available at most performances.

For more information and reservations, please call Eleanor Long in the VSO office at (800) 876-9293 or by e-mail to Eleanor@vso.org.



April

- 1 Lindsey Buckingham, Flynn Theater, Burlington.
- 6-12 The Painted Veil (2006, U.S.) [PG-13] Director: John Curran. Based on the novel by Somerset Maugham, this film is set in the 1920's where a social misfit of a British bacteriologist manages to persuade a headstrong and a seductively dangerous woman to leave her London whirl and travel with him to a remote Chinese village beset by cholera. Catamount Arts, St. Johnsbury. (802) 748-2600.
- 7 Green Mountain Shuffle
 (2006, U.S.) [NR] Director:
 Michael T. Hahn. Vermont
 author Michael T. Hahn's first
 movie is an offbeat love story
 set in the gorgeous mountains
 of Vermont and an unforgettable tale of passion, deceit
 and redemption. Catamount
 Arts, St. Johnsbury.
- 8 Jazz on a Sunday Afternoon, Catamount Arts, St. Johnsbury.
- 11 Charlie Hunter Trio, Higher Ground, South Burlington.
- 12 Los Angeles Guitar Quartet with Luciana Souza, Hopkins Center, Hanover, NH.
- 13-19 Venus (2006, U.S.) [R]
 Director: Roger Michell. The story of a pair of veteran actors whose comfortable

- daily routine is disrupted by the arrival of one's grandniece. Thus begins a most unlikely May-December romance which becomes on screen a comedy that is both funny and sad, raunchy and sweet, funky and elegiac. Catamount Arts, St. Johnsbury.
- 13 Flamenco Guitar Master Juan Carmona, Flynn Center, Burlington.
- **14** Bobby Watson Quartet, Flynn Center, Burlington.
- 20 Jazz Double Bill: Bill Charlap & Kurt Elling, Hopkins Center, Hanover, NH.
- 20 Jay Unger & Molly Mason and Nightingale, Opera House, Lebanon, NH.
- 20 Maureen Fleming Dance
 Company presents Waters of
 Immortality, Flynn Center,
 Burlington.
 20-25 An Unreasonable Man
- (2006, U.S.) [NR] Director: Henriette Mantel & Steve Skrovan. With the help of exciting graphics, rare archival footage and over 40 on-camera interviews the film traces the life and career of Ralph Nader, one of the most unique, important, and controversial political figures of the past half century. Catamount Arts, St. Johnsbury.
- **21** Kurt Elling Quintet and Bill Charlap Trio, Flynn Center,

- Burlington.
- 21 Janice Weber, piano virtuoso, Alexander Twilight Theater, Lyndon.
- **22** Jazz on a Sunday Afternoon, Catamount Arts, St. Johnsbury.
- **26** *Picasso's Guernica*, with Bob Manning, Catamount Arts, St. Johnsbury.
- 27-May 3 The Italian (2005, Russia) [PG-13] Director: Andrei Krachuk. An Italian couple and an adoption broker arrive at an orphanage in northern Russia. The Italians have come to adopt a child. In what may be the best option for a ticket out of the country the holdout is Vanya whom the Italians have selected as their future son. Catamount Arts, St. Johnsbury.
- **27-29** Cabaret with the Twilight Players, Alexander Twilight Theater, Lyndon.
- 28 Northeast Kingdom Classical Series: The Adaskin String Trio with Oboist Thomas Gallant; South Congregational Church, St. Johnsbury. (802) 748-8012.
- 28 Book Making workshop with Sharon Kenney Biddle, Catamount Arts, St. Johnsbury.
- 29 Reduced Shakespeare
 Company presents
 Completely Hollywood
 (abridged), Flynn Center,
 Burlington.



Walden Hill Journal

ELLEN GOLD

April 1, 2006 - Our new indoor/outdoor digital wireless thermometer is showing a balmy 61.7°. That's the way to start April. A lone bluebird is perched atop a small tree in the field. I think that's my earliest bluebird sighting on the hill. For once, he's way ahead of the swallows. We took a shirtsleeve walk down Walden Hill Road and were serenaded by a variety of domesticated free-range hens along the way. Two long-necked wild turkeys strutted across the road and eventually took flight. Rain has moved in with thunder in the forecast. Those "April Showers" will need to melt away the snow before bringing their promised "May flowers."

April 3, 2006 - After five beautiful, sunny days, we're back to cold and cloudy. The woodstove got a well-earned rest with solar gain carrying us through. Jeff gave the pipe a cleaning, and we're ready to burn wood again. After returning from the very festive and delicious Pope Library annual Novel Dinner at the Creamery, we fired up the stove to take out the evening chill. It was a real morale booster to arrive home at 7:30 and still have daylight. That extra visibility was appreciated since the road has developed some new rough spots with little room to maneuver around those deepening ruts. The worst spot is at the crest of a hill so you can't see what's coming from the opposite direction. Fortunately everyone is approaching with caution and courtesy.

April 4, 2006 - We're getting our first April snow dump and it's a doozie. The flakes are large, very wet and numerous. Snowflake Bentley would be in ecstasy. The roads are slippery, not only from icy snow but from a less than solid, muddy slick surface underneath. It's a good

day to stay home and enjoy the warmth of the woodstove and try to appreciate the beauty of this late snowfall.

April 9, 2006 - Lots of solar gain to warm and cheer us up today. The latest bit of snow is hanging on in the woods but rapidly disappearing from the field. Most of the ice that hangs glacier style on the Interstate cuts has melted off, but a few patches Nighttime temperatures are staying in the low 20's, and Orion still dominates the night sky. Snow remains on the peaks of the White Mountains. A few brave iris shoots are poking through the ground, and a small patch of poppy leaves has greened up by the compost bin. Pussy willows are budding.

April 18, 2006 - We've just returned from a week in California visiting with the Gold side of the family. Northern California has been inundated with heavy rain. Added to that is the melt-off from the high country snow pack, bringing on the inevitable mudslides. Sheets of plastic anchored with sand bags and discarded tires have been heaped on the ground to try and stabilize the slide areas. We drove to southern California via the high desert of sage brush and Joshua trees. Our route followed the infamous CA aqueduct which transports water to LA, leaving some behind to irrigate the occasional orchard in otherwise dry countryside. Our return trip took us over the mountains north of LA with an

abrupt plunge into the flat, wide highly irrigated fertile valley that went on for mile after endless mile. Cattle and sheep grazed on the sparse grass where extensive fruit and nut orchards as well as grapevines flourished in the thickly planted, irrigated valleys. As we left the lowlands to climb the foothills leading back to Larkspur, we rode through windmill farms "planted" across the high ridges as far as the eye could see. Throughout the state, lush green prevailed, an unusual sight for the normally dry golden hills of California.

April 19, 2006 - We ventured home from Burlington airport via Kittredge Road last night and were surprised to see that after a week, the bumpy, corrugated road was still in a state of disrepair. Route 2 was uneven but at least clear of rain or snow. The only obstacle we encountered was a lone coyote standing in the road. A star-studded sky greeted us on Walden Hill with the barest hint of occasional peepers, peeping.

April 23, 2006 - Two wild turkeys were in the back field this morning, grazing in the rain. It's actually good to see some precipitation to counteract this unusually dry spring. Our normally overflowing frog pond had been very low. There must be plenty of water in Danville since peepers were loud and shrill last night when I returned home from Pumpkin Hill's performance near Boston. In Massachusetts trees and shrubs

Photo By Jeff Gold

Where frozen ground gives way to mud, water pushes through, and the hope for spring turns serious.

are in peak bloom and willows and maples are putting forth their yellow and red buds. Here, only the pulmonaria are in bloom. It's only 36° this morning, a good day to stoke up the woodstove which has been idle since early in the month.

April 25, 2006 - We're at the "hurry up and wait" stage of spring. Colder weather has put the buds on hold. The valley is tinged with the red of quickening maple buds and the burgundy of osier brightens the greening field. Lilac buds have moved on to their hint of purple phase, and lupine leaves are up. Our neighbor reported seeing two black bears while walking

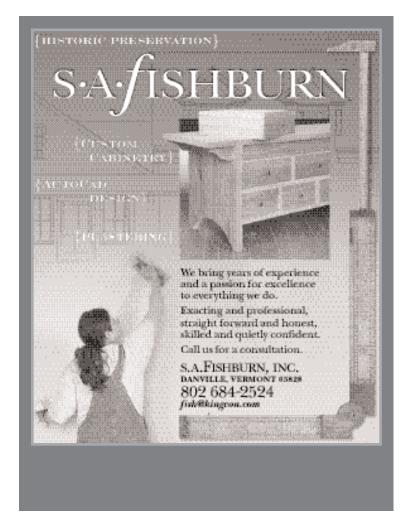
his dog near Gore Road. It's 8 o'clock and still light even on this very overcast, rainy day. The warmth of our woodstove helps keep the chill away.

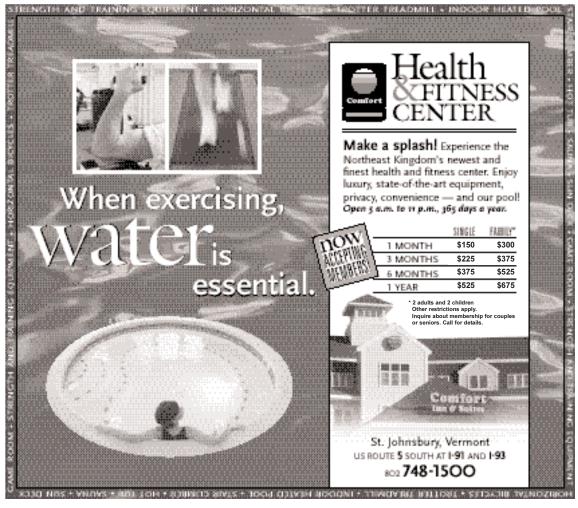
April 28, 2006 - Our new digital thermometer recorded a low of 27° last night, but bright sun prevails this morning, sending the chill on its way. The garden is turned, but it's still too early to buy moo-doo. The grass is looking very green. Our lawn mower is being serviced. Snow tires are off the car and stacked until next fall. It's been a sunny April, but it's still not spring as far as the trees are concerned. One lone daffodil is in bloom in the field.



604 Lapierre Drive (off I-91 Exit 22) St. Johnsbury, VT 05819 (802) 748-5321 THINK SPRING









String Worth Saving

Bill Christiansen

Recently, while reading some Vermont history, it occurred to me that 251 towns and cities in the state add up to quite a number. This is especially true when you consider the size of the state's population. A little investigation revealed that this was a story much more complicated than we usually

Like today, everyone wanted to be a Vermonter.

We have often heard about the New Hampshire Grants and the New York Grants and all of the ensuing conflicts leading to Vermont becoming Vermont. But, that did not happen overnight.

Until 1741, New Hampshire a province of the Massachusetts Bay colony. After his graduation from Harvard in 1715, Benning Wentworth sought to establish New Hampshire as a separate colony. He was rewarded for his effort with an appointment as the first governor of the new colony.

In 1740 a survey established borders between New Hampshire colony and the Massachusetts Bay colony. The western border of New Hampshire was not established, since it involved the colony of New York.

In 1749, Wentworth asked the colony of New York about its eastern boundary. He received no reply. So, he asked the same question of King George III. The reply from England was that the western boundary of New Hampshire was the Hudson River. Upon hearing this, New York replied that George II had set the eastern boundary of New York as the Connecticut River. What followed were years of conflict.

The race began. Wentworth started granting towns in what he considered his western provence. The leaders of New York, to protect their interests, started issuing patents for towns in their eastern provence. Between January, 1749 and June of 1764, Wentworth granted 129 towns, plus six military grants. New York issued 107 patents between 1765 and 1775. Keep in mind that these grants and patents were a way to make money, and the grants and patents were sold to settlers or speculators.

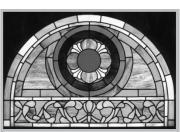
While lands in Vermont were being divided, New York and New Hampshire had two very different philosophies about property ownership. Benning Wentworth saw his grants as being sold to groups of settlers who would own their own land. New York chose to use the English model, in which a single individual would own a large tract of land and rent the land in small pieces to settlers. These ideas were as much about money as

social justice. Of the 107 New York patents, five were patented by Lieutenant Governor Cadwallader Colder. Of the remaining 102, 44 were given to individuals and 58 were held as "paper towns." Paper towns had no human settlement so names were never actually associated with those tracts.

To add more confusion to the situation, settlers in several of the New York patent towns asked to have a county government established. They asked to have five counties established with a county form of government. The request was denied with the words, "The inhabitants are wholly unacquainted with the laws of the Provence and the modes of dispensing justice." Until 1766, New York considered all of what is now Vermont to be part of the county of Albany. Counties were later established by the State of Vermont, but they never became a powerful arm of government. At the outset of the Revolutionary War there were about 20,000 people living in the New Hampshire Grants.

In 1776 and again in 1777, the conflicts over grants and patents were put to rest as Vermont became an independent republic. In January, 1777, Vermont adopted a declaration of independence and named the new country New Connecticut. It was then discovered that a New Connecticut already existed in Pennsylvania, so in June 1777 the name was changed to Vermont.

Settlement of Vermont was a bit different than the rest of New England. While the southern part of New England was settled by people from the "old country," the New Hampshire grants were settled by second and third generation people form southern New England. It seems that "flat landers" or "people from away" have



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HOLY WEEK SCHEDULE

Maundy Thursday Tenebrae Service, April 5 Ecumenical Pot Luck Supper 6:30 pm at Danville Congregational Church

Good Friday **Ecumenical Service** April 6, 7 pm at Danville United Methodist Church

> **Easter Sunday Sunrise Service**

April 6, On the Green, 7 am Hosted by Danville UMC followed by Easter Breakfast at Danville Congregational Church. Worship Service, 10 am

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always been part of the Vermont picture. All told New Hampshire granted 135 towns, New York patented 107 towns and Vermont chartered 128 towns for a grand total of 370 towns. This makes the 251 towns we have now seem reasonable. Some of the land was granted by all three entities. We realize that today real estate transactions are quite simple compared to those of the late 1700's.

To complicate the picture a bit more, in 1778 sixteen town in New Hampshire petitioned the State of Vermont for inclusion in the new republic. The request was granted, and those towns were called the Eastern Union. This arrangement was dissolved the following year, 1779. In 1781, the same group of New Hampshire towns, plus 19 more asked to join Vermont, and the second Eastern Union was formed. At the same time, 14 towns in New York wanted to join Vermont, and a Western Union was created. This added 49 towns to the republic. Both of these unions were devolved in 1782. Like today, everyone wanted to be a

Vermonter.

The boundary line between Vermont and New Hampshire was finally defined as the "low water mark on the Vermont side of the river." While this may sound like a knowable boundary, it has been argued over ever since colonial times. As the river meanders back and forth across the valley, cutting away Vermont and adding land to New Hampshire, what happens to the boundary?

When you cross a bridge over the Connecticut River note the state line marker is very near the Vermont side of the bridge. New Hampshire owns most of the bridge and pays for its maintenance. If you stand on the Vermont side of the river to fish, your hook will land in New Hampshire, and who owns the fish that you catch? Oh, the complexities of modern life. Now, consider the dams that have been built on the river. Somewhere under all of that water is the boundary line between the states. Let us hope we never have to locate that boundary or its mark-



Lyndon State College Photo

One thing Lyndon State College alumni always look for when they return to the college in winter is the ice tower that forms naturally outside the Samuel Read Hall Library. This year the tower is spectacular and was too much for recreation major Jameson Kneeland from Merrimack, NH to resist. One day at the end of February he climbed the ice monolith for the best view on campus.

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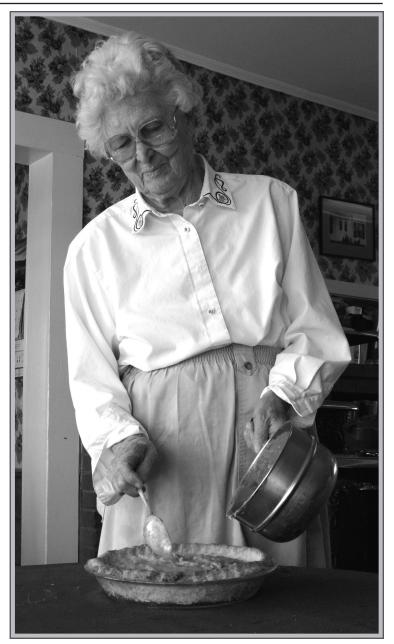


Photo By: North Star Monthly

Kate Beattie is famous for her Maple Cream Pie. Featured in such publications as Yankee Magazine and Vermont Life, she says, "I'm tired of it." But that hasn't slowed her down one bit. She still makes the much admired dessert for The Creamery Restaurant in Danville just as she has for more than 30 years.

By her estimate, "Thirty years times 50 weeks times 5 pies a week - Now that's a lot of maple pies." Kate says her recipe comes from Georgiana Crane, "one of those people who used to cook better because they didn't use mixes."

Here it is, just the way it's been done for a long time on the 6th generation McDonald/Beattie farm in Danville: (For the crust, Kate prefers 3 parts lard to 1 part butter for the shortening mixed with flour and sugar to the point that it feels like cornmeal. She adds ice water so that it just barely sticks together, and then rolls out the crust and bakes it before starting the filling.) For the filling, heat 2 cups of maple syrup (B grade preferably) to a boil in the top a double boiler over direct heat. Then put the pan over boiling water in the double boiler. Beat 2 eggs with 2 cups of milk and 5 heaping tablespoons of flour and add to the hot syrup. Cook slowly and stir until it is thick, and then add a dash of salt and pepper and a couple of teaspoons of vanilla. Pour the mixture into the prepared pie shell and cool until firm. Finally, cover the filling with a generous layer of real whipped cream.

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Logging Has Respectable Traditions in Vermont

TERRY HOFFER

David Ducharme describes himself as a third generation logger.

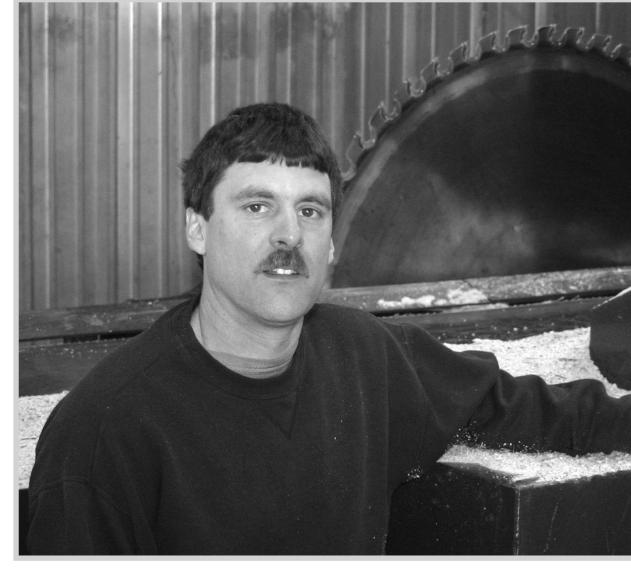
They understood that if you cut all the wood around your house, the next time you'd have to travel.

His grandfather arrived in northern Vermont from Canada in the early 1900's. "He came as a boy with his French Canadian family, and they settled in Marshfield and Cabot. They worked like crazy," Ducharme says. "I watched my grandfather and his brothers. All their work was land based: farming, sugaring, and cutting logs. They were environmentalists before their time. They practiced good stewardship, and it paid off. They understood that if you cut all

the wood around your house, the next time you'd have to travel. They cut selectively, and they understood that they'd be back in 15 years to cut the same area again."

Ducharme says, "If you think of a healthy forest as having seven generations of trees at any one time you can take the top two, the oldest generations, and the rest will improve. You open up the crowns, and all the trees will be better for it. Everybody didn't think that way."

At one time, he say, his grandfather had four crews with six men in each, but he always made time to hunt and fish. Ducharme's father and grandfather worked as partners buying their first heavy equipment in 1955. It was a D4 Caterpillar dozer, but much of the work was still done with an ax and horse drawn sleds. In 1963 they bought their first skidder, and the reliance on manpower began to shift. Third generation Ducharme says the crews got smaller and the horses were gone, and they were cutting on land within a 35-mile radius of



David Ducharme purchased the Mastercraft Fence Company at a foreclosure auction in 1997. Since then he has requipment and redesigned the flow of the mill with an emphasis on efficiency. With more than 20 years of experience in being able to establish a profitable niche for his business in Greensboro Bend.

Marshfield.

"Every town had a sawmill. There were a lot of small mills just like there were a lot of family farms. Where dairy farms have become automated and consolidated with 1,000 head or more, logging changed as well." Today, for instance, in Greensboro Bend Ducharme points in the direction of the Warren Hill Trucking mill and says, "I'm guessing they handle four truckloads a day with only four guys and probably more than a million dollars worth of equipment. With a set up like that you've got to

push all the time to keep up with it. There's not a lot of time to go fishing."

David Ducharme, 43, was born and raised in Marshfield, one of four brothers and four sisters. "I had a job as a surveyor in high school, but I wasn't a typical logger." With adjectives like "quiet" and "sensitive" he describes himself as an underachieving student who was looking for something. A guidance counselor encouraged him to go on to college, and four years later he graduated from St. Michael's College in Colchester, VT. With a degree in math and an interest in numbers and computers, Ducharme emerged as an honor student and an extended family full of pride.

"There I was," he says, "qualified to leave place. I sent out a ton of resumes, but my he and I went to work for my father."

A year and half later Ducharme took a j Cabot. "It was a water-powered, hand-set sa they shut down the old mill and moved to a the first day. I was a grunt, no more than a stathe flow of the operation. The mathematical

In mid 1987 Ducharme moved on to Pell ed mill with a well established market for its p doors and crating material, cedar for fencing sion of Milton Bradley. Ducharme says, "The and he had taught at McGill University for a calling sawing logs in Hardwick."

And Ducharme was noticed. Today, he sa a willingness to learn, not a know it all. You n and has some level of fearlessness. A sawmil walk up to the edge and stay there. He appre with a passion for it. If someone walks in a one." He smiles, "And there I was, probably

Pelletier's senior sawyer had a willing

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Photos By: North Star Monthly refurbished the equipment, purchased new nee in the industry Ducharme is confident

Vermont and be an actuary in an office someart wasn't in it. Instead I grabbed a chainsaw,

ob at the Headwater Lumber Mill in Lower wmill. It never really grabbed me, but when new one that was automated - I was hooked cker, but I loved the sights and the sounds and logic of it all was addicting."

etier Lumber in Hardwick, a bigger automatproducts. Pelletier cut white pine for windows, and low grade hardwood for a Vermont divisawyer noticed me. He had a Ph.D. in botany, while, but for whatever reason he found his

ays, 20 years later, "You need somebody with eed someone who will give attention to detail I is a dangerous place, but a good sawyer can ciates the danger and respects the equipment and looks like they're 3-years old, they're the wiping the drool off myself."

and qualified student who took it all in.

Ducharme says, "There's a lot to understand, and if you're good it'll take six months to a year to do it smoothly. You need to be able to alter your state of mind when you cut logs. Stuff goes on that you really don't think about. The equipment becomes an extension of your body, and the work really gets into your subconsciousness."

There was an interlude of three years as Ducharme worked in Barre for Real Good Toys, a company that makes high end dollhouses. As a foreman with a crew of six he took the on-the-job-training course in safety and personnel management. "I wanted to get my hands on cabinet making," he says, "and we were making dollhouses from \$400 to those with electricity and furnishings that cost as much as a regular house." These were not every girls' dollhouse. Real Good Toys makes bungalows, Victorian cottages and fantasy dollhouses that have details cut to within a hundredth of an inch.

In 1991 Ducharme returned to Pelletier Lumber in Hardwick, he says, "crawling back for my job." He was rehired as a millwright, a maintenance position with wide ranging responsibilities for installing, maintaining and sharpening equipment. "Business was good, and when we couldn't keep up with the demand I offered to set up a second mill to fill some of those orders." And he did.

Ducharme says, "In April 1995 I sawed my first logs, and what a day that was. I'd been making \$9 an hour, and all of a sudden I was running a business. I was cutting 2.5 million board feet a year with an investment of \$53,000. You can't believe the adrenaline."

He describes the experience as beneficial both for himself and for Pelletier, but the market was shifting and his dream was still to have his own place. When in 1996 the sawmill owned by the Mastercraft Fence Company in Greensboro Bend fell into bankruptcy and foreclosure, Ducharme was at the auction. "For 30 years or more it had been a successful business until an absentee owner didn't reinvest any of the money." At the January 1997 auction Ducharme was the high

bidder, and he says, "For \$135,000 it was mine."

Since then there has been no shortage of ups and downs with four children, a divorce and some very lean financial times. But Ducharme says, "I always scratched my way back. Every time I got discouraged there would be another order, and I always made my \$6,000 a month in expenses. I never missed a payment."

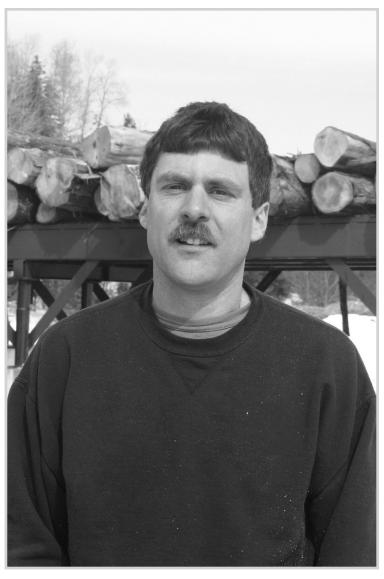
In January 2006 he refinanced the business, which he calls Lamoille Valley Lumber and proceeded to make the final improvements to finish the mill. "It's got everything now," he says, "a debarker, a board saw, an edger, end trimmer and chipper and the capacity of some 4 million board feet a year."

That's a lot of wood by any measure, and Ducharme understands well that his success in the future depends upon managing his overhead and keeping his customer base diversified. Finally he's optimistic and confident as he offers custom sawing and sells bark mulch, sawdust and woodchips. Gradually he hopes to offer dimensional and rough cut lumber, dressed lumber and timbers for post and beam construction and other specialty applications.

"Logging, like farming, has very respectable traditions in Vermont," he says, "and I want to be a part of that. I think I learned that from my grandfather.

"I want a diversified retail yard, not a mill with huge runs of specialized stuff." He says, "I know that it can be tempting to put all your eggs into one profitable basket, but I want to have a lot of smaller baskets. I don't want to be selling my product in China. And buying dimensional lumber from Russia doesn't seem sustainable for anyone."

He says, "I dream big, but I love it here. Give me five years, and I think this will look quite different," and maybe there will still be time for some fishing.



Ducharme offers custom sawing at his automated circular mill in Greensboro Bend. He calls the business Lamoille Valley Lumber. A third generation logger Ducharme says, "The wood industry has played a big part in Vermont's economy, and I feel fortunate to be able to continue the tradition producing a local product from the forest. It can be tempting to put all your eggs into one profitable basket, but I want to have a lot of smaller baskets. I don't want to be selling my product in China. And buying dimensional lumber from Russia doesn't seem sustainable for anyone."

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Danville United Methodist Church

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April 1: Palm Sunday 9:30 a.m. Morning Worship with a procession and joyous music.

April 5: Maundy Thursday 6:30 p.m. Ecumenical Tenebrae Potluck Dinner with Communion at the Danville Congregational Church.

April 6: Good Friday 7:00 p.m. Ecumenical Worship at the Danville United Methodist Church

April 8: Easter Sunday

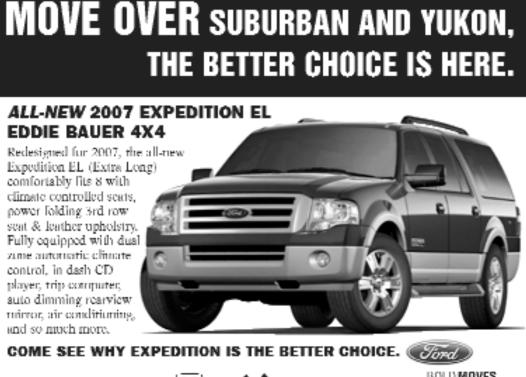
7 a.m. Ecumenical Sunrise Service in the Gazebo on the Green 8 a.m. Breakfast at the church

9:30 a.m. Resurrection Worship

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What's Happening at the Town Hall?

Barnet

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

February 26, 2007

Access Permit - Board resumed discussion of access permit application from Agatha Martland on Garland Hill Road and after discussion approved the request as presented.

Overweight Vehicle Permit - Board reviewed and approved overweight vehicle permits requested by Blue Seals Feeds; A. Withers Trucking; Newport Sand & Gravel; Thomson Timber Harvesting and S.T. Griswold & Co.

Refrigerator Disposal - Board read letter from NE Kingdom Waste Management District informing member towns that someone has been approaching towns regarding collection of refrigerators. Supposedly the refrigerators are being taken to Hardwick where freon is drained. Letter says this is a scam and towns are asked to post a copy of the letter.

Selectboard - Board noted that Gary Bunnell has decided not to run for reelection to Board. Ted Faris thanked Gary for his service to the town. Jeremy Roberts has indicated he will run for the

Selectboard: Ted Faris, Stanley Robinson and Jeremy Roberts

March 12, 2007

Board Reorganization - Board elected Ted Faris chair. Stanley Robinson was elected road commissioner.

Road Department - Maurice Gingue reported the unexpected death of long time grader and truck driver Allan White. Board discussed possible schedule of finding a replacement.

Equipment Replacement - Board discussed merits of repair or replacement of backhoe in light of estimated \$4,500 - \$7,000 in repairs.

Upper CT River Mitigation Grant -Board discussed letter from NH Charitable Foundation informing Board of an \$109,372 unrestricted grant to the town as an allocation from Upper Ct River Mitigation and Enhancement Fund for 2001 through 2005 as part of the Fifteen Mile Falls Settlement Agreement. Board agreed to place funds in reserve until their use is deter-

Harvey's Lake Dam - Board acknowledged that Milone & MacBroom will be doing hydrology analysis in area of dam at Harvey's Lake.

Town Service Officer - Board reappointed Stanley Robinson as town service officer.

E911 Road Name – E911 coordinator Shirley Warden reported various road name changes under consideration.

Overweight Vehicle Permit - Board approved overweight vehicle permits for Mike Lemieux Trucking, Pouliot & Corriveau, Barrett Trucking, Cardinal Logistics Mgmt., W.D. Fearon LLC, Gould Well Drilling and Darcy Nelson. Lawn Mowing - Board discussed advertising for lawn mowing bids and agreed because William Warden did the job last year and town was satisfied it will ask Warden to do the work again.

Legal Matter - After executive session to discuss a legal matter no action was

Cabot

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

February 21, 2007

Willey Building - Board discussed public use of Willey Building and a loan from the UDAG fund for the building. Many organizations use the building and may not share costs. Board discussed a budget for scheduled maintenance such as exterior, interior, heating and so forth. Board discussed that if town votes to forgive the Willey Building UDAG loan, according to the UDAG plan, the Town would be in default and not able to apply for grants or loans for 3 years.

School Grant - Board discussed \$300,000 grant to the school and how it appears in the school financial reports. Board decided question should go to chair of UDAG committee for clarifi-

Town Report - William Walters questioned omission of minutes from special town meeting in May, which were not approved in town report. Larry Gochey reported meeting minutes are not required as part of annual town report. Legal Matters - Board reviewed cer-

tain documents from Paul Gillies as to Rouleau v. Town of Cabot. March 7, 2007 Board Reorganization - Board elected

Caleb Pitkin as chair and Larry Gochey

Town Appointments – Board voted to appoint Cheryl McQueeney, pound keeper; Jo Guertin, dog control officer; Rusty Churchill and Daniel Cookson, fence viewers; Anson Tebbets, inspector of coal, wood lumber, shingles; Roland Payne, tree warden; Andrew Luce, fire warden; William Cobb, town service officer; Gary Gulka, health officer; Maurice Morey, town energy coordinator; Carlton Domey, zoning administrator and sewage officer; Brian Houghton, master of colors; Larry Gochey, road commissioner; Paul Gillies, town attorney; Mary Carpenter, law agent; and Hardwick Gazette, newspaper of record.

Road Commissioner – Board voted to set annual salary of road commissioner

UDAG Committee - After presentation by Andy Leinoff regarding a delinquent UDAG loan Board voted to proceed with foreclosure or other appropriate action as to outstanding loan bal-

Town Garage Site Committee - Andy Leinoff volunteered to serve on town garage site committee.

Validation of Meeting - Board reviewed state statute which provides for validation of an original municipal meeting and the 2007 town meeting after noting receipt of Richard Schrieber's protest of an election based upon improper warning.

Coits Pond - Board noted plans for new fishing access planned for Coits

Masonic Lodge - Board noted warran-

ty deed and property transfer tax return for Green Mountain Masonic Lodge. Board appointed Ted Domey as agent for conveyance of real estate and authorized him to sign property transfer tax return for the Lodge.

Legal Matter - Board noted final judgment order on matter between, Edgar Cruz and Barbara Bartley, plaintiffs, and Town of Cabot, Selectboard.

Employee Health Insurance – Board noted invoice for health insurance for Cabot librarian with eligible town employees Velma White, David Pike, Charles Pilbin and Walter Churchill and discussed addition of librarian. Board will ask library trustees to attend next meeting of Board to discuss librarian's health insurance.

Town Forest – Board discussed interest expressed by I.J. Paquin to buy or lease town forest and agreed to entertain an offer to lease the property so long as no trees are cut on the land.

Danville

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

February 22, 2007

Road Crew – Kevin Gadapee reported that the Valentine's Day snow storm, which left more 24 inches of windblown snow in 36 hours and kept road crew working through extended hours. He praised his crew for its performance during storm and cleanup that lasted over a week.

Trestle Road - Merton Leonard reported that one of the ten-wheel plow trucks got hung up on the old railroad trestle on Trestle Road. Board agreed to request that VTrans remove the trestle.

Fast Trash Collection – On request of Daniel Lecour Board approved his proposal to raise his price of the fast trash collection by 25 cents per bag.

Joe's Pond Milfoil - Board approved request from Pam Hebert for \$750 to help fund summer milfoil control project at Joe's Pond.

Tax Collector – Board read letter from tax collector outlining procedures for collecting back taxes.

Line of Credit – After review of bank proposals for town's line of credit Board approved low bid from Passumpsic Savings Bank for \$700,000 at fixed rate of 3.49% payable by November 10.

March 5, 2007

Budget Review - Board met in a public session to review budgets prior to annual town meeting.

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

March 8, 2007 **Board Reorganization** – Board voted to elect Mike Walsh as chair and Marvin Withers as vice chair.

Road Crew - Road foreman reported snowy, windy, winter weather continues, keeping road crew busy with long hours of plowing, sanding, and moving snow. As part of a statewide effort to

support meals on wheels programs, Denise Briggs volunteered to ride along one day with the Danville meal site

Grader - Kevin Gadapee will get firm pricing for new grader purchase at next meeting.

Development Review Board - Board accepted resignation of James DeShone from development review board effective April 4.

Appointments - Board voted to appoint Kevin Gadapee, town road foreman; Merton Leonard, health officer; Louis Lessard, sexton of cemeteries; Board, surveyor of wood and lumber; Stephen Parker, tree warden; Jo Guertin, dog warden and first constable; Cheryl McQueeney, pound keeper; Gail Devereaux, development review board; Jim Ashley, solid waste management district; Linda Leone, zoning administration officer; Marvin Withers, town service officer; Jeremy McMullen, E-911 coordinator; Jim Ashley, planning commission; town clerk's office, dog list; Jim Jung, Green Up Day committee; Howard Gadapee, fire chief; and Robert Briggs, fire warden;

Town Audit - Board reviewed bids for auditing services from Sullivan Powers of Montpelier (\$9,700); Besaw and Associates from Newport (\$6,950) and Corrette and Associates from St. Johnsbury (\$6,200). Board voted to accept low bid submitted by Corrette and Associates.

People to People Project - Board reviewed a request from Scott Remick for a donation for his trip to Europe with the People to People Project. Board agreed that while highly supporting the project it could not donate funds to an individual on the town's behalf.

Lyndon

Town Clerk - Lisa Barrett Selectmen: Martha Feltus, Bruce James and Dick Boera

March 5, 2007

Highway Report - At 15% through the year the highway budget is 11% expend-

Planning Services Contract - On recommendation of planning commission, Board approved contract for planning services with NVDA.

Demolition Derby – Board approved request from Caledonia County Fair Association to hold its annual demolition derby on August 26, 2007.

Pinehurst Street - Board approved request from Fair Association to restrict north end of Pinehurst Street to one-way traffic during week of the fair (August

Industrial Parkway – Board voted to accept in principle the offer from St. Johnsbury/Lyndon Industrial Park board to grant to the Town of Lyndon that portion of the Industrial Parkway (.67 mile) that falls within the park and within the town boundaries, subject to town agent's review of proposed agreement and deed documents and outcome of a public hearing on the proposal. NVDA will remain financially responsible for maintenance, upkeep and



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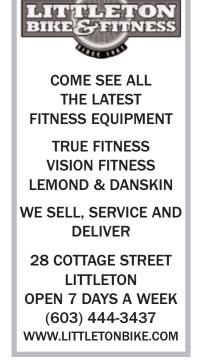
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Excerpts from Selectboard Minutes from Area Towns See your Town Clerk for complete minutes of the meetings

improvements to the road.

Wastewater Contract – After executive session to discuss the wastewater contract Board voted to accept proposed amendment to operating and maintenance agreement for wastewater treatment facility between Town of Lyndon and Earth Tech.

Board Membership – Board thanked retiring member Bruce James for 21 years and Dick Boera for his six weeks of service to the Town

Selectmen: Martha Feltus, Kevin Calkins and Kermit Fisher

March 12, 2007

Board Organization – Board elected Martha Feltus, chair and reviewed schedule and procedures for meetings and training programs available for new Board members.

March 19, 2007

Highway Report – Board noted that at 19% through year highway budget is 14% expended and payroll is 24% expended

Excess Weight Permits – Board approved a list of 23 applications for excess weight permits.

Board Appointments – Board voted to approve a list of 36 appointments in accordance with a list discussed at the meeting.

Consideration of Lease to China Moon – Board discussed modifying provisions of original lease to Bella Market such that property may be used as proposed as a restaurant. Board agreed to change the lease and will have town agent make necessary changes to lease agreement.

Liquor Licenses – Board discussed applications for 14 liquor licenses with Police Chief Jack Harris and voted to grant licenses with standard provisions. Harris will discuss his recommendation to place additional restrictions on first class cabaret license such that no alcohol be served on premises during "all ages nights," that staff be identifiable, and that specialty events come before Board for approval. Harris will meet with businesses involved and those businesses will be invited to meet with

Peacham

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

February 21, 2007

Transfer Station – Board discussed transfer station and contract for trash compactor and trash removal.

Financial Planning – Board, town auditors and treasurer met in a session devoted to financial planning and discussed standard accounting procedures, continuity and standardization of reports, asset depreciation schedules and payroll procedures.

Door to Town Gym – Board discussed prior directive to repair door to town gym and voted to have gym closed until the door to handicap access ramp is

repaired or replaced.

Road Crew Snow Removal – Board discussed snow removal, town highway department resources and follow up road maintenance after storms are over.

March 7, 2007

Board Organization – Board elected Tim McKay as chair. Bruce Lafferty was appointed clerk. Board adopted Roberts' Rules of Order for Small Towns as the official rules of procedure. Planning Commission and ZBA – Board discussed possibility of combining planning commission and zoning board of adjustment and agreed to ask for recommendations from both boards. Board voted to set all appointments to the boards for one year pending the potential reorganization and further to encourage people to apply for vacancies on planning commission.

Board Appointees – Board reviewed a list of prospective appointees and voted to adopt it as revised.

Board Work Plan – Board discussed annual work plan including VLT property, personnel manual, cash management, Casella Waste Management contract, village intersection, town garage, village plan, town gym access policy, town hall remodeling, village path committee, road project follow-up, town roads paving plan, cemetery maintenance projects, class 4 road conditions and/or policy and transfer station improvements.

Payroll Checks – Board voted that any Board member may sign weekly payroll warrants.

Road Crew – Phil Jejer reported on paving plans, snowstorm preparations and follow-up, equipment repairs, proposal for work on town garage, Vermont League of Cities and Towns program on health and wellness. Jejer reported that door to town gym was

St. Johnsbury

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

February 26, 2007

Liquor & Tobacco Licenses – Board approved liquor and tobacco licenses for: Capital Pizza Huts, Coles Discount Beverage, Cumberland Farms, Price Chopper, Horizon, Kham's Thai Restaurant; Lamplighter Lounge, Landry's Drug Store, Brook's, Pettyco Junction, Wine Gate, Rite Aid, Sodexho, St. J House of Pizza and White Market.

St. Johnsbury Park & Ride – Gary Santy of Stantec Engineering reviewed a site plan of the existing conditions at the St. Johnsbury Park & Ride at the foot of Western Avenue. Following discussion about proposed improvements including size, landscaping, lighting and vehicle access, Wayne Davis from VTrans estimates the project cost to be \$750,000 with construction to be after June 30, 2009.

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Community Justice Center – Lisa Rivers of Community Justice Center met with Board to review agreement between the Center and the Town of St. Johnsbury. After discussion Board voted to approve the agreement as discussed

Combined Sewer Overflow – On recommendation of town manager Board approved application for planning loan for \$125,844 for monitoring and planning next combined sewer overflow projects. Board voted to approve resolution authorizing the application. Further, Board approved various financing documents for USDA for the Cliff Street and Hastings Hill CSO project.

Water and Sewer Rates – Mike Welch reviewed information from finance committee representing proposed restructuring of town water and sewer rates. Board discussed the implications of rate changes and the distinction between residential users and industrial or commercial users and the need to phase the system change over time. Board will discuss the changes further at its next meeting.

Town Audit – Board discussed annual audit for the town and agreed that the work should be put out for competitive

School Garden Project – Mike Welch reported that resident Melissa Bridges is coordinating with school officials to start a community garden at the school. **Mediation and Land Purchase** – Following executive session to discuss mediation and land purchase options no action was taken.

March 1, 2007 **Pomerleau Building Welcome Center**– Following a presentation by Joel

Schwartz as to funding for reconstruction at the Welcome Center, Board discussed preliminary cost estimates of \$1.1 million, demolition work by Caledonia Work Camp and current cost estimate of \$925,000. Board voted to authorize application for \$75,000 in funds from Vermont Downtown Transportation Related Improvement program.

Combined Sewer Overflow Project – Board voted to authorize additional loan documentation for USDA loan application for CSO project in amount of \$100,100.

Liquor and Tobacco License – Board approved liquor permits for Elements and Center One and a tobacco license for Center 1.

Selectboard: Jerry Rowe, Bryon Quatrini, Dale Urie, Daniel Kimbell and Gary Reis

CLOSED
April 15 - April 30

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March 12, 2007

Board Reorganization – Board elected Jerry Rowe, chair and Bryon Quatrini, vice chair. Town manager reviewed draft rules of procedure and conflict of interest policy. Board will consider the policy further when all are present.

Liquor & Tobacco Licenses – Board approved liquor and tobacco licenses for American Legion, Convenient One, Irving Oil, Champlain Farms, Natural Provisions, Moose River Lake & Lodge and VFW.

Gordon Mills Way Partial Discontinuance – Following a site visit Board voted to approve the discontinuance of that portion of Gordon Mills Way located on the westerly side of the Railroad Tracks as requested by EHV.

Community Justice Center – Following a presentation by Lisa Rivers, of the Community Justice Center, Board approved a resolution calling for additional support and increased state funding for Community Justice Centers in Vermont.

Energy and Sustainable Living – Jim Wuertele met with Board to describe a group of individuals which has been meeting to promote conservation and consider energy and sustainable living issues. Group would consider becoming a town appointed committee.

No action taken.

Town Meeting Review – Board discussed annual town meeting and voted to request that Board of Civil Authority appoint a small committee to investigate ways to improve the sound quality or meeting space for Town Meeting 2008. Board discussed various means to display information and material to the audience.

Annual Appointments - After discussion and review of slate of appointments Board appointed Stan Wilkins, planning commission; James Rust and Richard Lyon, development review board; Robert Swartz and Bruce Ralston, design review board; Al Dunn and Leo Lacroix, recreation board; Tim Angell, town health officer; Jim Impey and Reg Wakeham, industrial park board; Jeff Briggs, town tree warden; Michael Welch, town service officer; Troy Ruggles, Homeland Security; William Christiansen, energy coordinator; Jack Byrne, Ann Laferriere, Ed Magnus and Alex Clouatre, tax stabilization committee; Jim Impey and Don Bostic, St J - Lyndon Revolving Loan Fund; Bryon Quatrini, St J Development Fund executive commit-Reg Wakeham, Barbara Schoolcraft and Jim Heath, Downtown Improvement Committee.

Water and Sewer Budget And Rates

- Town manager reviewed various documents relating to water and sewer budgets and rates. He noted that the proposed budget is \$2,200,000 including priority items discussed in proposed capital improvement plan and that rates have not been adjusted since July 2004. In order to fund proposed budgets rates would need to increase approximately 22%. After discussion including different rate categories, impact on high volume users and an extended phase in period Board agreed to review the rates at a future meeting.

Negotiating Committee – Dale Urie volunteer to replace Reg Wakeham on labor negotiating committee.

Pension Committee – Dan Kimbell agreed to replace Jerry Rowe on pension committee.

Personnel – Board agreed to set April 5 as a date for performance evaluation of the town manager.

Walden

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

March 13, 2007

Appointments – Board voted to appoint James Teuscher, weigher of coal; Elwin Brown, inspector of lumber, shingles and wood; Board of listers, fence viewers; Lauren Johnson, service officer; David McMath, tree warden; Jo Guertin, animal control officer; Cheryl McQueeney, poundkeeper; Butch Greaves; E911 coordinator and emergency management coordinator; and Bud Clifford, planning commission.

E911 Coordinator – Board voted to pay E911 coordinator mileage as well as his yearly stipend.

Board Organization – Board set regular meeting date as second and fourth Tuesday and newspaper of record as *Hardwick Gazette*.

Coles Pond Road – Board discussed culvert replacement on Coles Pond Road.

Town Meeting Discussion – Roger Fox, moderator, met with Board and discussed confusion at town meeting during discussion about highway equipment and suggested Board keep that in mind when drafting warning next year. **Ice Control** – Board discussed a new product for use in ice control.

Vital Records Restoration – Board discussed restoration of town's vital records and need for funds for the work in budget next year.



Making a Difference in **Central America** One Day at a Time

JOHN S. MOORE

Ah, retirement ... the thought of relaxing on the camp porch with an ice cold summertime drink and gazing across Joe's Pond, free at last of all the hassles of work. Camping at Joe's was always one of my dreams for post-retirement activity. But quite unexpectedly, one of my last assignments with my employer, the US Department of Agriculture (USDA), turned out to alter the shape of my life in

In September 2002 I was serving as national hydrogeologist for the USDA's Natural Resources Conservation Service. I was offered a 3-month Embassy Science Fellowship to evaluate the effectiveness of water conservation programs of the U.S. for International Agency Development in El Salvador. That work led to another oppor-

tunity to train non-profit relief organizations in El Salvador in how to develop rural water supplies for growing cash crops in the dry season.

If the girls promised to study hard, I would ensure they could attend school for as long as they desired.

Over the next two years I spent a total of nine months in El Salvador where rural people eke out a subsistence lifestyle. I found getting connected with the people fairly easy to do. A particularly pivotal experience occurred when I made the acquaintance of three young barefoot sisters whose daily chore was to collect water from the community's polluted hand-

I discovered the girls, aged 9, 11 and 12, suffered painful toothaches, were anemic, vitamin deficient and had intestinal parasites. They lived in a mud, stick and tin house with a dirt floor; they lacked the luxury of even an outhouse. I was moved to do something, but I wasn't sure

I managed to get the entire family to a dentist 20 miles away and to a doctor who treated the parasites. Over time, the family and I became close friends. They invited me to their home for several weekends, and I learned first hand how they live without running water or electricity. They had no dishes or silverware but cooked tortillas and made coffee in a tin can over an open fire. I taught them how to purify water with inexpensive bleach to keep them free of parasites.

Back home in Virginia between trips I described my experiences to members of my adult Sunday school class who encouraged me to form a mission project that focused initially on providing outhouses in the girls' community, San Francisco Javier. Many people participated, both inside and outside the church. My sister-in-law in Michigan, for example, started a "cans-for-cans" drive collecting soda can deposits.

Within three months we raised funds to provide outhouses for 43 families as well as uniforms and school supplies for



Photos By: John Moore

John Moore volunteers at Jardin de Amor in Guatemala, a private school established to offer the means for the poorest children in the area to have access to education.

more than 60 kids. Public education in El Salvador is not free; financial barriers account for school attendance averaging only 3.3 years in the back country. It was obvious to me that these girls were bright kids, so the family and I made a commitment. If the girls promised to study hard, I would ensure they could attend school for as long as they desired.

After I finished my professional work in El Salvador I retired at the end of 2004, but my involvement with this family and the community was far from over. By mid-summer of 2005 the community had extended an invitation to my church for a group to visit and live with them for a week in 2006. My pastor asked me to form, train and lead this group of Volunteers in Mission (VIM) to El Salvador.

To prepare for the task, I decided I needed to improve my Spanish. I made three trips totaling 8 weeks to Antigua, Guatemala to attend Spanish language school. Students of all ages come from around the world to study one-on-one with an instructor. I studied in the morn-



Marta Alvarez and her young friends have a "water fight" to celebrate the installation of running water.



Marta Alvarez teaches gardening to children at her Semillero after school care project, Antigua, Guatemala.

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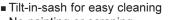
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High above Antigua is the Hill of the Cross a conspicuous landmark overlooking the city and Volcano de Agua in the distance.

ings and volunteered in the afternoons at a couple of social outreach projects to practice Spanish in the process.

The school connected me with a newly formed after-school care center, called Semillero de Mi Angel Guardian (Nursery of My Guardian Angel) under the leadership and vision of Marta Alvarez, a firefighter by trade. Marta got a 5-year lease on a dilapidated building that she was transforming into a safe haven for school age children of single mothers who needed to be in the workforce. Marta enlisted several fellow firefighters to volunteer. She also receives student volunteers like myself from the nearby language schools who want to practice Spanish while serving in some productive capacity. The care center teaches the kids first aid, gardening, carpentry, games and other school skills.

I had a great time playing with the kids, including a 12-year old boy who has polio and is in a wheel chair. We played Bingo, Jenga and did math, and we practiced Spanish and English with flash cards. Outdoors we played basketball, soccer and jumped rope, laughed and played and delighted little kids with piggyback rides.

I was concerned that the building and grounds of this project were incredibly congested

with trash, junk, broken glass and garbage. Because the Semillero has virtually no financial resources, some of the volunteers passed the hat to rent a truck to haul away more than a ton of debris. Now the site is much safer and tidy looking. Although there was a nasty looking toilet at the project, there was no running water so every day the kids carried water in jugs from a public fountain three blocks away to flush it. I decided to get the electricity and water turned on. Overdue bills from the previous tenant had to be paid. Marta and her kids were so thrilled with water at last that we had a big "water fight" with a hose, and afterwards everybody pitched in and cleaned the floors.

I volunteered at another project, a new private elementary school called *Jardin de Amor* (Garden of Love) in Santa Maria de Jesus, a Mayan village of 5,000 located on the flanks of a large volcano near Antigua. The school was started by a teacher and his son who are committed to ensuring the poorest kids in town get an education. The poverty is gut-wrenching to witness.

I met families with as many as 15 kids who sleep on the dirt floor of a one-room, stick shack they called home. There they cook tortillas over acrid, smoky fires. All were in poor health, anemic and suffered from malnutrition and lice. At the school, we volunteers passed the hat to hire a truck to remove the rat-infested garbage and trash. Some Mayan women who were watching us prepare to haul away some rotten lumber asked if they could have it for firewood. Having already figured out the local bureaucracy I arranged to get the electricity and water turned on at this project, too.

What for me initially was a chance to study Spanish in Guatemala blossomed into two more social outreach missions, for which my church is raising funds by selling Fair Trade coffee from Guatemala and El Salvador. On my third trip to Antigua to study Spanish last November, I was astonished to find that both projects have grown from serving 25 kids to 80 children within a year.

Projects of this type provide incredible opportunities to relate with people, especially kids, and some very dedicated adults who are trying to make a difference on extremely thin resources. I call these projects "pockets of hope." They are led by local civic-minded people who are struggling to remove barriers to education, in the hopes of making a dent in the ubiquitous poverty, widespread unemployment and illiteracy.

With a better grasp of Spanish, I led the VIM team to El Salvador in August 2006, and that is probably the subject of another story. Oh, the barefoot sisters from El Salvador? I am happy to report that I went to El Salvador in December 2006 and joyfully participated in the two oldest girls' graduation ceremonies from middle school (ninth grade). They are currently in high school taking a college prep curriculum and extra Saturday classes in English and computers. 🛊

Seed Catalogues

The first of the year we know spring is near For seed catalogs start to appear.

There's Veseys and Gurney's, to mention a few. In each catalog, something new.

We look for the old seeds we always buy And think of new ones we'd like to try.

In one catalog there met my gaze
An odd looking carrot called Purple Haze.
To me a carrot should always be yellow
— that shows I'm a conservative fellow.

There's lima, string and lots of beans, Spinach, chard and other greens,

All kinds of lettuce and mesclun For anyone who'd like to try some.

The peas are Frosty, Lincoln and such and the "Green Arrow" we like so much.

Pumpkins from Giant Atlantic to Baby Boo, It would be nice to try them, too.

Squash for summer and for fall — I think in the past we've tried them all.

Some tomatoes are red and some are yellow All are ripe when they are quite mellow.

Shallots, leeks and onions red Bunching and others to set in the bed.

Then there's zucchini. If you like just a few You'll find this impossible to do.

Radishes red and cauliflower blue Now that you read this, I am thru.

Richard Quimby

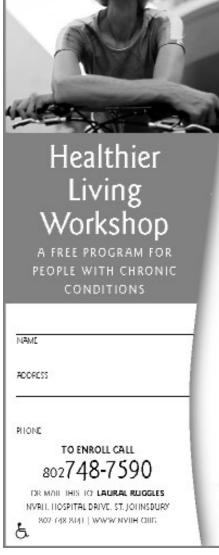


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Mon., **April 16 to May 21**, 2007, 9:30 a.m. to Noon NVRH CONFERENCE ROOM 224

Thurs., May 3 to June 7, 2007, 1:30 to 4:00 p.m. POPE MEMORIAL LIBRARY, DANVILLE.

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Plea for Pennies at the Fairbanks Museum

PEGGY PEARL

It finally happened. Andy Rooney, of CBS and 60 Minutes fame, pushed me over the edge. Rooney has been on a mission for some time now to get rid of the penny; this time he would like to bring it to a vote of the American people.

Then I recalled Tim Tanner's editorial, "It's Not Worth It," in *The* [September 2006] *North Star*. Tanner's thoughts to get rid of this mostly zinc with a little

bit of copper coin make economic sense, but I do want to argue for the other side of the coin knowing full well that penny candy is a thing of the past and the penny is rejected by parking meters, too.

I am pleading the case of the goodness of this little coin. I also think it is fitting that my words are spilling out on President's weekend, maybe Abe is nudging me.

The case that I would like to make for the penny is on behalf



Photo By: North Star Monthly

Peggy Pearl is an advocate for the continuing collection of pennies for preservation campaign at the Fairbanks Museum, where the rhinoceros hornbill, among others, has been restored and protected in cases behind glass. Be they useless or useful to you, those pennies have made a difference at the Museum, where, one penny at a time, more than \$13,000 have been put to very good use.

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DANVILLE SCHOOL

2007 Schedule

Athletic Director: Merlyn Courser CAA

Softball

| Apri | iI | | |
|------|-----------|-------------------------|-------|
| 13 | Friday | Danville @ Blue Mt. | 4:00 |
| 19 | Thursday | Richford @ Danville | 4:00 |
| 25 | Wednesday | Williamstown @ Danville | 4:00 |
| 26 | Thursday | Lake Region @ Danville | 4:00 |
| 28 | Saturday | Blue Mt. @ Danville | |
| 11:0 | 00 | | |
| May | , | | |
| 1 | Tuesday | Danville @ Stowe | 4:30 |
| 3 | Thursday | Hazen @ Danville | 4:30 |
| 8 | Tuesday | Winooski @ Danville | 4:30 |
| 10 | Thursday | Danville @ Lake Region | 4:30 |
| 12 | Saturday | Danville @ Richford | 11:00 |
| 15 | Tuesday | Peoples @ Danville | 4:30 |
| 17 | Thursday | Danville @ Enosburg | 4:30 |
| 19 | Saturday | Danville @ Williamstown | 2:30 |
| 22 | Tuesday | Stowe @ Danville | 4:30 |
| 24 | Thursday | Danville @ Hazen | 4:30 |
| 26 | Saturday | BFA Fairfax @ Danville | 11:00 |
| B | asebal! | l | |
| Apri | | | |
| 13 | Friday | Danville @ Blue Mt. | 4:00 |
| 17 | Tuesday | Williamstown @ Danville | 4:00 |
| 19 | Thursday | Richford @ Danville | 4:00 |
| 21 | Saturday | Danville @ Williamstown | 11:00 |
| 26 | Thursday | Lake Region @ Danville | 4:00 |

Blue Mt. @ Danville

Danville @ Stowe

Hazen @ Danville

Danville @ Richford

Stowe @ Danville

Danville @ Hazen

Peoples @ Danville

BFA Fairfax @ Danville

Winooski @ Danville

Danville @ Lake Region

11:00

4:30

4:30

4:30

4:30

11:00

4:30

4:30

4:30

4:30

Lacrosse

Saturday

Thursday

Tuesday

Thursday

Saturday

Friday

Tuesday

Tuesday

Thursday

Saturday

Tuesday

28

May

10

18

22

| April | 1 | | |
|-------|----------|---------------------------|-------|
| 27 | Friday | Danville @ Thetford | 4:00 |
| May | | | |
| 5 | Saturday | Colchester @ Danville | 11:00 |
| 8 | Tuesday | Danville @ Sharon Academy | 4:30 |
| 11 | Tuesday | Thetford @ Danville | 4:30 |
| 15 | Tuesday | St. Johnsbury @ Danville | 4:00 |
| 19 | Saturday | Danville @ Colchester | 11:00 |
| 21 | Monday | Sharon Academy @ Danville | 4:30 |
| 24 | Thursday | St. Johnsbury @ Danville | 4:00 |

Track & Field

| Apri | il | | |
|------|-----------|-------------------|------|
| 25 | Wednesday | @ St. Johnsbury | 3:30 |
| Мау | , | | |
| 1 | Tuesday | @ Lyndon | 3:30 |
| 9 | Wednesday | @ St. Johnsbury | 3:30 |
| 16 | Wednesday | @ North Country | 3:30 |
| 23 | Wednesday | @ North Country | 3:30 |
| 25 | Friday | @ U-32 Frosh/Soph | 3:30 |

@ Chester States

of the collections at the Fairbanks Museum. The Pennies for Preservation campaign was launched in the spring of 1990 as part of the celebration of the Museum's 100th birthday. Pennies were a voluntary contribution by the students who participate in the Museum's education program. Pennies spilled out of cans, bags, Gatorade bottles, pickle jars, mason jars, cardboard boxes, and so forth, and in just six weeks pennies added up to \$1,200. Those first pennies remounted the glass case protecting the American Bison. Seventeen years later, the penny and the campaign are still going, and so is the project list.

The collected sum of more than \$13,000 in pennies has resulted in safe habitat for the great horned owls and the rhinoceros hornbills. Prior to the pennies, the rhinoceros hornbills had been on the main floor unprotected. The snakes from South Africa had literally made their way up and down the great hall with various modes of protection over the years. The woodchucks had hibernated in various corners of the Museum.

Capturing all four in cases made to fit in with other existing

displays was a "win – win" situation. Not only did the pennies protect them but their wanderings stopped, preventing damage by movement and vibration – that's more than a penny's worth. Many of the Museum's cases have a penny with that year's date at the bottom of the label, proudly depicting what the students' collecting accomplished.

A stroll around the Museum's balcony reveals more evidence of the penny's power. Several alcoves have free-standing penny cases in their exhibit space. One houses the ever popular Egyptian mummy case; another highlights collections from the Pathways exhibit; another displays a wool spinning wheel made right here in St. Johnsbury; and one wall case from pennies houses a Victorian bird tree containing many different species of birds including two passenger pigeons.

The penny campaign has been joined by other generations. They come from as far as Maryland and as near as from across the street. I have a large mason jar, which sits on my bureau and every night I add a penny or two. Every penny goes to the preservation of our collec-

tions. They are stored in coffee cans in the bottom of the safe, and when the floor is full, they are hauled to a local bank, which counts them and deposits them in their own account. The hardest part is the "hauling." Pennies can add up to dollars and weight. Some contribute a bit of silver with their copper and sometimes a bill may appear, but all go gratefully to pennies.

One of the latest projects was conservation and repair of the male rhinoceros hornbill. While it was unprotected, its horn was damaged; now it is quite handsome as it sits on the branch of its nesting tree. The winter bird exhibit, a small diorama is on the list. Over the years two or three of the birds have slipped in their place and we need to secure their positions. The penny still has many projects for the future.

I hope my plea for the penny wins you over to my side. I can't argue with a thing that Tim Tanner wrote about the penny, but I can tell you that the penny has been well worth it to the collections at the Museum.

I know better than to try and make the corners of Andy Rooney's mouth turn up. I just wish he'd make a plea to send all those useless pennies to the Fairbanks Museum.

P.S. To all who would like to be free of those boxes, socks or jars full of pennies, we would gladly recycle them for you. Happy belated Birthday, Abe.

Peggy Pearl is history curator and director of education on the staff of the Fairbanks Museum in St. Johnsbury.



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Your Own Lock & Key



Photo By Karen Moran

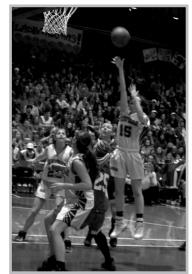
Front: (L-R) Michelle Kittredge, Eliza Wakefield, Brittany Swartzenberg, Victoria Gilbert, Molly Moran and Tiffany Burrington; Second Row: Sarah Boucher (assistant coach), Tanna Elliott, Naomi White, Samantha Burrington, Sierra Thresher, Jenna Welch, Meghan Pastula and Brittany Thresher (manager). Rear: Ron Sicard (head coach).

Third-Seeded Danville Brings Home Girls Basketball Championship

With 15 points from Danville junior Naomi White, 14 from senior Eliza Wakefield and 12 from senior Michelle Kittredge the

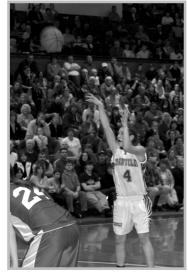
Division 4 girl's basketball championship is back in Danville.

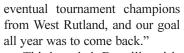
Coach Sicard says, "We lost last year in the semifinals to the











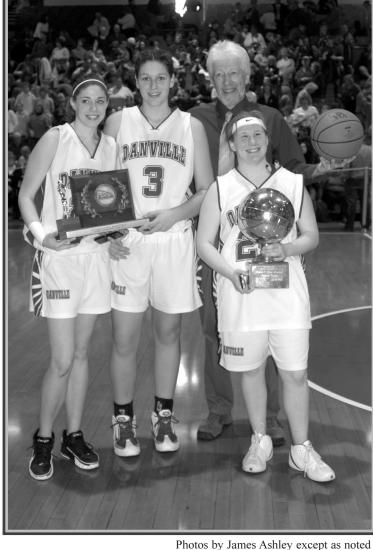
Third-seeded Danville girls (18-6) played the best game of their season with an impressive (57-36) win over Twinfield (15-

Danville led 17-6 at the end of the first quarter and never let up with a solid defense and relentless offense.



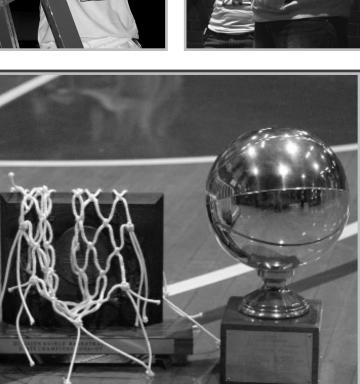






Danville School seniors (L-R) Brittany Swartzenberg, Eliza Wakefield and Michelle Kittredge with Coach Ron Sicard (rear) take in the applause from a crowded Barre auditorium on Saturday, March 3, 2007.

Danville Girls Win **Division 4** Championship





Quilting **Warms More** Than Once

SHIRLEE CUMMINGS

Who has time in this frantic world for the simplicity of work on a patchwork quilt? I should rephrase that: Who doesn't have time?

In colonial days quilts were a necessity, simply for keeping warm. And quilting bees were a means to socialize while being productive. In today's world, it might be that quilting is just as good as any prescribed therapy and certainly less expensive. Dora Collins, a native Vermonter and 63-year old mother of five, grandmother of nine and great grandmother of two thinks so.

Collins invited me to her small house on the Happy

Hollow Road in South Royalton where a few cows pasture across the road. The cows looked at me curiously but unconcerned as they chewed their cuds. Collins greeted me at the door. She's a smiling, pleasingly plump woman, and as she poured coffee for us, I asked, "How many quilts have you made?"

She pondered, murmured to herself and counted off on her fingers, as I listened to "the rooster who crows all day" outside the door. Finally she said, "Probably 25. I'd always wanted to make a quilt," she said. "The first, a schoolhouse pattern, the hardest one I ever did, was for my first grandchild at the time he graduated from high school." Collins stirred her own



Photo Courtesy of Shirlee Cummings

Dora Collins (left), her daughter JoAnn (right) and typically daughter Ruby and daughter-in-law Sherri gather together in a weekly quilting bee in family fellowship and for serious work on quilts like this one made in the nine patch and hourglass pattern. Currently the group is making special quilts to be ready for the weddings of two of Dora Collins' granddaughters.

coffee and lifted the cup to her lips with both hands, looking thoughtful.

"I started on my own using books," she said. "Read a little and dove in, trial and error. I used all new fabric, some scraps from other projects, nothing fancy. My only tools besides the sewing machine are shears and pinking shears. Sometimes I make my own pattern, like the one I traced from cat a in a coloring book. Each quilt I make is different, no two are alike. There's a lot of me in each one; love, prayer, tears," she laughed. "And blood when I prick my fingers with a needle."

Two years ago, Collins says, her daughters, JoAnn and Ruby, and daughter-in-law Sherri, all mothers themselves, got interested and wanted to help make a quilt for the Old Home Day raffle. After great discussion about a pattern, the girls insisted, "JUST MAKE IT A SIMPLE ONE, MOTHER."

"So," Collins said, "I decided on the pinwheel. That's about as simple as you can get. We finished in about six weeks, and

because we enjoyed so much those evenings together we didn't want to stop. Now these once a week sessions are not so much about building a quilt, as they are ... " She paused, searching for the right words, "about building a sense of togetherness, and we have great fun."

This day, the girls have come ready to sew together a "nine patch and hour glass," which they had finished assembling the week before. It will be donated to the local Senior Citizens group for a fund raiser. Collins, at the sewing machine, is sewing the last strip of the finished top and scolds herself when she discovers the needle isn't threaded. They all proceed to tell of past mistakes including once sewing two backs together and having to rip it all apart.

"Oh man, I hate that," Jo

"Well, there's one square here that's wrong and it will stay wrong," Collins says. "I'm not exactly sure where it is."

"We don't need to hunt it down," Ruby says.

"Wait a minute here it is."

"No one would notice if you didn't point it out," Sherri says.

For the next hour they are busy, laying the top down facing up, the back facing down with the batting on top. The quilt at this stage is inside out. They pin and baste, interrupted by an occasional "What did I do with the shears?" or an isolated, "Ouch."

Who has time in this frantic world for the simplicity of work on a patchwork quilt? I should rephrase that: Who doesn't have time?

The chitchat ranges from politics to Oprah's television show, a friend with a new pacemaker, taxes, old time cooking ingredients and a college friend in an art class drawing naked models.

"Niagara? Viagra? Is that

<u>Union Ban</u>

St. Johnsbury Academy **Spring 2007 Sports Schedule**

| BOY | S VARSITY JV | LACROS | SE |
|-------|---------------------|---------|-------|
| 4/09 | U-32 (NL)* | (H) | 4:00 |
| 4/11 | Harwood* | (A) | 4:00 |
| 4/26 | Spaulding* | (A) | |
| 4/28 | Montpelier | (A) | 11:00 |
| 4/30 | Burlington* | (H) | 4:00 |
| 5/3 | Harwood* | (H) | 4:00 |
| 5/5 | Spaulding* | (H) | 3:00 |
| | (SAT Date) | | |
| 5/8 | U-32* | (A) | 4:00 |
| 5/11 | Rice* | (A) | 4:00 |
| 5/15 | Milton | (A) | 4:00 |
| 5/15 | JV@ Danville | (A) | 4:00 |
| 5/17 | Montpelier | (H) | 4:00 |
| 5/19 | Rice* | (H) | 1:00 |
| 5/22 | Lamoille* | (H) | 4:00 |
| 5/24 | Randolph | (A) | 4:00 |
| *JV G | Sames will Follow V | /arsitv | |

| GIRL | S VARSITY JV | LACROS | SE |
|------|-----------------|--------|-------|
| 4/9 | Rice* | (A) | 4:00 |
| 4/11 | Spaulding (NL)* | (A) | 4:00 |
| 4/24 | Spaulding (NL)* | (H) | 4:00 |
| 4/28 | Montpelier* | (H) | 11:00 |
| 5/01 | BFA St. Albans* | (H) | 4:00 |
| 5/03 | Oxbow | (A) | 4:00 |
| 5/05 | Sharon Academy | (A) | 4:00 |
| | (SAT Date) | | |
| 5/08 | U-32* | (H) | 4:00 |
| 5/11 | Rice* | (H) | 4:00 |
| 5/15 | Chelsea | (H) | 4:00 |
| 5/15 | Harwood JV Only | (H) | 5:15 |
| -14- | 8.8 1 P. A. | (4) | 4.00 |

Harwood *JV Games will Follow Varsity

Lamoille

| VARSITY BASEBALLISOFTBALL | | | | |
|---------------------------|-------------------------|----------|----------|--|
| 4/21 | Spaulding (NL) | (A) | 11:00 | |
| 4/24 | Missisquoi | (H) | 4:00 | |
| 4/26 | So. Burlington | (H) | 4:00 | |
| 4/28 | North Country | (A) | 11:00 | |
| 5/1 | BFA St. Albans | (A) | 4:30 | |
| 5/3 | Milton | (A) | 4:30 | |
| 5/5 | Essex JV Only | (A) | 11:00 | |
| 5/5 | Essex (SAT Date) | (H) | 4:00 | |
| 5/7 | Spaulding JV Only | (A) | 4:00 | |
| 5/8 | Spaulding | (H) | 4:00 | |
| 5/10 | CVU | (H) | 4:30 | |
| 5/12 | Burlington | (A) | 11:00 | |
| 5/15 | Rice | (A) | 4:30 | |
| 5/17 | Harwood | (H) | 4:30 | |
| 5/19 | Middlebury | (A) | 11:00 | |
| 5/22 | Mt. Mansfield | (A) | 4:30 | |
| 5/24 | Mt. Abraham | (H) | 4:30 | |
| 5/26 | Colchester | (H) | 11:00 | |
| All da | ites JV teams will be a | t opposi | te sites | |

| BOY | S TEI | NNIS | |
|-------|---------|-----------|----|
| Coacl | h: Johr | n Sayara | th |
| 4/09 | North | n Country | , |

| BOYS TENNIS | | | | |
|-------------|------------------|-----|-------|--|
| Coacl | n: John Sayarath | | | |
| 4/09 | North Country | (H) | 3:30 | |
| 4/23 | U-32 | (H) | 3:30 | |
| 4/25 | Montpelier | (H) | 3:30 | |
| 4/28 | Middlebury | (A) | 3:30 | |
| 5/3 | Harwood | (H) | 3:30 | |
| 5/5 | Rice (SAT Date) | (H) | 3:30 | |
| 5/7 | Stowe | (A) | 3:30 | |
| 5/09 | Montpelier | (A) | 3:30 | |
| 5/12 | S. Burlington | (A) | 11:00 | |
| 5/15 | North Country | (A) | 3:30 | |
| 5/17 | Harwood | (A) | 3:30 | |
| 5/21 | U-32 | (A) | 3:30 | |
| 5/23 | Stowe | (H) | 3:30 | |

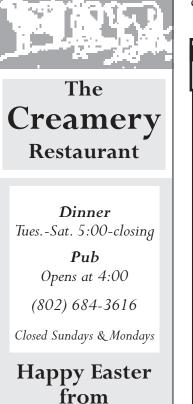
Go Hilltoppers!

| | S TENNIS | (4) | 0.00 |
|--------------|--|--------------|--------------|
| 4/09 | North Country (NL) | (A) | 3:30 |
| 4/11 | Lake Region(NL) | (H) | 3:30 |
| 4/23 | U-32 (NL) | (A) | 3:30 |
| 4/25 | Montpelier (NL) | (A) | 3:30 |
| 4/28 | narwood (NL) | (H) | 10:00 |
| 5/1 | Middlebury | (H) | 3:30 |
| 5/3 | Harwood | (A) | 3:30 |
| 5/5 | Rice (NL) | (A) | 3:30 |
| 5/7 | Stowe | (H) | 3:30 |
| 5/9 | Montpelier | (H) | 3:30 |
| 5/12 | So. Burlington (NL) | (H) | 11:00 |
| 5/15 | North Country | (H) | 3:30 |
| 5/17 | Lake Region | (A) | 3:30 |
| 5/21 | U-32 | (H) | 3:30 |
| TRA | ck | | |
| 4/25 | Danville, | (H) | 3:30 |
| | Harwood & Oxbow | (/ | |
| 5/27 | NEK Frosh Meet | (H) | 3:30 |
| 5/2 | Lamoille & Essex | (A) | 3:30 |
| 5/4 | Burlington | (A) | 3:00 |
| 5/7 | Invitational Co-ed @ E | | 3.00 |
| 5/5 | Burlington | (A) | 10:00 |
| 3/3 | Invitational Co-ed @ E | (A) | 10.00 |
| | (SAT Date) | SSEX | |
| 5/9 | CVU, NC, Danville | (H) | 3:30 |
| 5/11 | Bob White Relays | (A) | 3:30 |
| 5/11 | @ BFA St. Albans | (八) | 3.30 |
| 5/12 | Girls' Iverson-Rebel | (1) | 10:00 |
| 5/12 | | (A) | 10:00 |
| E/10 | Relays @ So. Burlingto | | 2.20 |
| 5/16 | Mt. Mansfield | (H) | 3:30 |
| 5/18 | Metro Frosh Meet | (A) | 3:00 |
| F/40 | @ Essex | -1 (A) | 40.00 |
| | or 20 Hanover Invitation | | |
| 5/23 | Lyndon | (H) | 3:30 |
| 5/26 | NE Qualifier @ Essex | | 10:00 |
| 6/2 | Division I State Meet | (A) | 10:00 |
| | @ Burlington | | |
| 6/9 | New England's | (A) | |
| | @ Fitchburg State | | |
| | College, Fitchburg, Ma | SS | |
| ULTI | MATE FRISBEE | | |
| | | (A) | 8:00 |
| 4/6 | Amherst @ UMass BV | | 5:00 |
| 4/7 | Amherst B JV A/B | (A) | 9:00 |
| 4/22 | Darrow Cup B JV | (A) | 10:00 |
| 4/22 | Longmeadow GV | (A) | 8:00 |
| 4/28 | NMH Tour. B & G | (A) | 8:00 |
| 5/5-6 | Amherst Invit. B&G | (A) | 8:00 |
| | 13 STJA Invit. Girls | | 0.00 |
| 3/12- | 5/12 2:00 5/13 8:00 | (H) | |
| 5/12 | Greenfield B V&JV | (A) | 8.00 |
| 5/12 5/13 | NEPSUL Champ. B | (A) | 8:00 |
| | | (A) | 8:00 |
| 5/19-2 | 20 STJ A Invit. Boys | (H) | |
| E /07 | 5/19 2:00 5/20 8:00 | (4) | 0.00 |
| 5/27 | VT States B & G | (A) | 8:00 |
| 6/3 | NE Champ. B & G | (A) | 8:00 |
| | | | |
| GOL | | | |
| 4/30 | COL, Milton, BHS - Lang Fa | arm | 3:00 |
| 5/2 | Girls Tournament - SHS Ba | rre | 2:00 |
| 5/2 | SHS, BFA, NCU - Newport | | 3:00 |
| 5/7 5/9 | MMU, CVU, SBHS - (H) ST Girls Tournament, SBHS VI | J U. Γ Na | 3:00 1:00 |
| 5/9 5/11 | Girls Tournament, SBHS VT MMU, BFA, VUHS - Rocky | Ridge | 1:00 3:00 |
| 5/11 | Girls Invitational-MVU - Cha | amp | 2:00 |
| 5/15 | MVU, RICE, BFA - Cedar K | | 3:00 |
| 5/17 | Boy's Invitational, NCU - Ne | ewport | 8:00 |
| 5/18 | Milton, BFA, Mt. Abe Wes | t Bolton | n 3:00 |
| 5/18 | Girls Invitational, BHS - Cat | amoun | t 2:00 |
| 5/21 | Girls Invitational, NCU - Ne | wport | 12:00 |
| 5/21 5/24 | Midd., Essex, Mt. Abe - (H) | SIJC. | C. 3:00 |
| 5/25 | SHS, RICE, CVU - Willistor 2 Man Tournament - Basin | | 3:00 |
| ULLU | 4 man roundillent - Dasin | 1 Iai DU | |

2 Man Tournament - Basin Harbor Girls Metro, MMU - West Bolton

Division 1- North - Newport 10:
Girls Tournament HAR - Sugarbush 1:
State Tournament Girl - Proctor/Pittsford

State Tournament Boys - Middlebury



Everyone at

The Creamery



where that comes from?" exclaims Jo, which sets everyone to laughing, thinking how that might have come to be.

And then, Ruby says, "Isn't it about tea time?"

Ray has come in from his barn chores and has the kettle on and china cups laid out, to which Collins grumbles, "I'll have mine in a mug, thank you." She says to no one in particular, "Tea tastes better in a mug." A plate of her famous homemade doughnuts appears, and we sip and indulge at the table as heat from the wood fire in the kitchen stove fills the room.

"It's like the good ol' days," I offer. The girls playfully roll their eyes as their parents agree. It's a relaxed scene far from the tension and the unrest that might be seen on the daily news.

"Sometimes we roast marshmallows in the fireplace," Collins says.

"And we've made smore's there, too," says Jo.

Sherri says, "What about sugar on snow from maple syrup that Dad made from the buckets on the maple tree?"

A chorus now of "Oh yes," "That was the best," and "Delicious."

"And many times you girls bring us treats," Collins says.

Ruby breaks the train of thought, "Are we going to finish this quilt tonight or not?"

Jo is at the sewing machine. She runs the foot pedal while the others help guide the cumbersome layers under the needle. "Let's try to act like we know what we're doing," she laughs.

"We have to find the center," says Collins. "Then we'll flip flop it."

That settled, the sewing machine hums, and the others scurry to keep up as they remove the pins. Ginger, the little yellow kitten, playfully paws at anything hanging or jumps from nowhere, landing in the middle of it all. Collins swats him away, and the kitten knows she means business.

Suddenly Collins exclaims, "Oh Honey, you have no thread here."

"Oh Man."

Looking under the bobbin

plate, Jo comments, "My, look at the dust bunnies." Having replaced the empty bobbin with a full one she finishes the sewing, leaving a large space for the turning. "I'm afraid this will be puckered."

"We'll fix it," Collins says. "Now we just have to make sure all these little suckers are out." She explains, for my benefit, "Leaving any pins would be dangerous for whoever gets the

She fills me in on the final step, which will be tying the quilt. "After spreading it out on the long table, we'll all gather round with needle and thread of matching colors and each pushes her needle downward and then up in almost the same spot and we snip the thread, tie it, and go on to the next, about every five inches." She continues, "Its easy and there's plenty of time for giggling and straightening out the woes of the world, ... and maybe even our

Anxious to see the finished product before they start turning it right-side out, Jo jokingly lifts her end and peers underneath, but as one we marvel at the "birth of a quilt." Mistakes or not, it is beautiful.

It's taken less than six weeks for this one, and they are understandably proud of themselves and the end result.

JoAnn, Ruby and Sherri say their "Good Nights" and make plans to come back next week. They are gone but lingering for a few more minutes, I ask Collins what the quilt has cost. Figuring out loud, she says, "What with purchasing the material, including the backing, usually six and a half yards for a full size, and the batting, between 40 and 50 dollars."

"Well worth the joy in making it?" I guess.

She nods. "My eyesight isn't what it used to be, but I'll do it until I can't see anything." Finally she stands and says, "I get everything out, they leave, I put it away."

We laugh together. "Isn't that what mothers are for?"

Positive Energy Appears in Some Surprising Places

VAN PARKER

A few years ago we insulated the old stone basement in our home in Danville. The heat from the furnace was going through the cracks somewhere into the Northeast Kingdom. It was not exactly a model for oil conserva-

At the end of February a friend came to our Connecticut apartment to put in some energy saving light bulbs. His visit was the result of a successful bid my wife made at a benefit auction at a church for "goods and services." Our friend brought a variety of fluorescent lights and, when he saw our needs, even went off to get some more. We think the new light bulbs will decrease our electric bill and, as grandiose as it sounds, be the start of our contribution to combat global warming.

We're hearing a whole lot about energy these days – saving energy, wasting energy, fossil fuel energy, renewable energy, energy that pollutes, clean energy, safe energy, wind energy, solar energy, biomass energy and other types of energy still being discovered. It's kind of a new frontier. Not only are more people talking about the use and misuse of energy, but more of us seem to be listening.

A daily paper in Connecticut published an early March feature article about the lack of snow in places like Colebrook, NH. The same article included a graphic picturing how the climate zones in New England are moving north. One example: Zone 3, which in 1990 included most of Danville, looks like it's being pushed north by zone 4. That means (relatively) warmer winters but could it also mean problems for ski areas and, in time, for the maple syrup

Energy will always be with us. According to scientists it's a basic part of the universe. We can't do without it. It seems to



Wed.

June 6

Boy's States @ Middlebury

be a matter of what to do with it. One wonders about the energy the Hatfield's and McCoy's put into their long-standing feud. Suppose that same energy had been directed into building schools or bridges.

Religious groups have spent time criticizing and sometimes condemning those who have different beliefs. They have acted with the self- righteous certainty of true believers. But religious groups have also built hospitals, welcomed the stranger and reached out to the poor. Instead of separating people from one another they have reminded us that we're all connected.

In early March two would- be presidential candidates walked

across the Edmund Pettis Bridge leading to and from the town of Selma, AL. Over 40 years ago that same bridge was the site of a confrontation between civil rights workers and police. It was an ugly scene. Congressman John Lewis of Georgia still bears scars from a beating he took while leading a march across that bridge. I'm in awe when I read about that era.

It was out of that and similar encounters that the song We Shall Overcome was born. We Shall Overcome became a favorite, not just in the American civil rights movement but also in South Africa, Central America and even eastern Europe. It celebrates the energy that brings the world together.

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Lyndon Institute Spring Athletics 2007

| | Spri | ng Athletics 2007 | |
|-------------|----------------------|---------------------------------|-------|
| Varsity | Baseba | 11 | |
| Thurs. | April 19 | @ Oxbow | 4:00 |
| Sat. | April 21 | @ North Country | 11:00 |
| Tues. | April 24 | @ Montpelier | 4:00 |
| Thurs. | April 26 | Lamoille | 4:00 |
| Sat. | April 28 | @ Vergennes | 11:00 |
| Mon. | April 30 | Northfield | 4:30 |
| Thurs. | May 3 | @ Lake Region | 4:30 |
| Sat. | May 5 | Vergennes | 4:30 |
| Tues. | May 8 | Randolph | 4:30 |
| Thurs. | May 10 | @ U-32 Î | 4:30 |
| Sat. | May 12 | @ Lamoille | 11:00 |
| Tues. | May 15 | Montpelier | 4:30 |
| Thurs. | May 17 | @ Northfield | 4:30 |
| Tues. | May 22 | @ Randolph | 4:30 |
| Thurs. | May 24 | Oxbow | 4:30 |
| Sat. | May 26 | U-32 | 11:00 |
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| Sat. | April 28 | @ Vergennes | 11:00 |
| Mon. | April 30 | Northfield | 4:30 |
| Thurs. | May 3 | @ Hartford | 4:30 |
| Sat. | May 5 | Vergennes | 4:30 |
| Tues. | May 8 | Randolph | 4:30 |
| Thurs. | May 10 | @ U-32 | 4:30 |
| Sat. | May 12 | @ Lamoille | 11:00 |
| Tues. | May 15 | Montpelier | 4:30 |
| Thurs. | May 17 | @ Northfield | 4:30 |
| Tues. | May 22 | @ Randolph | 4:30 |
| Thurs. | May 24 | Oxbow | 4:30 |
| Sat. | May 26 | U-32 | 11:00 |
| Track & | Field | | |
| Wed. | April 25 | @ U-32 | 3:30 |
| Fri. | April 27 | NEK Frosh @ SJA | 3:30 |
| Tues. | May 1 | Lyndon | 3:15 |
| Fri. | May 4 | @ BHS Invitational | |
| Sat. | May 5 | @ BHS Invitational | |
| Wed. | May 9 | @ Peoples | 3:30 |
| Sat. | May 12 | Winnacunnet | 0.00 |
| Jul. | 111ay 12 | Classic | 10:00 |
| Wed. | May 16 | Lyndon | 3:15 |
| Sat. | May 19 | Windsor Invite. | 10:00 |
| Wed. | May 23 | @ SJA | 3:30 |
| Fri. | May 25 | Frosh/Soph @ U-32 | |
| Sat. | May 26 | Essex Invitational | 10:00 |
| Sat. | June 2 | State Meet @ U-32 | 9:30 |
| Sat. | June 9 | NE's @ Fitchburg | |
| | , | State | 9:30 |
| Calf | | | |
| <u>Golf</u> | A :1.00 | @ I 'II | 2.20 |
| Mon. | April 23 | @ Lamoille | 3:30 |
| Wed. | April 25 | @ Oxbow | 3:30 |
| Mon. | April 30 | Lyndon | 3:30 |
| Wed. | May 2 | @ Hazen | 3:30 |
| Mon. | May 8 | @ U-32 | 3:30 |
| Wed. | May 9 | @ Harwood | 3:30 |
| Mon. | May 14 | Lyndon | 3:30 |
| Thurs. | May 17 | @ NC Invite (Boys) | 3:30 |
| Mon. | May 21 | @ Harwood | 3:30 |
| Mon. | May 21 | @ NC Invite (Girls) | 2.20 |
| Wed. | May 23 | @ Randolph | 3:30 |
| Tues. | May 29 | Div. II Sectionals | u d |
| Tues. | June 5 | Girl's States @ Proctor/Pittsfo | ra |



Come to the Table

Denise Brown



66 Watch out for the gefilte fish," my mother warned a few years ago, on the eve of my journey to another state to not only meet the extended family of my new beau, but get acquainted with some of his favorite food stuffs as well.

It was one of the few gustatory moments in my life when I had to admit defeat.

I wasn't really listening. I was too concerned with which dress I should wear, how I should prepare for the Seder, and what I might say to make a good impression on his mother. Why should I worry about the fish?

But my mother was insistent. "Just try a little," she said, concerned about the effects on an unaccustomed Sicilian-American stomach.

Like any grown, self-sufficient daughter, I ignored my mother. Later that week, desperate to make that good impression at the holiday table, I asked

madeen weednes of america

politely for the fish.

Appearances can be deceiving. I comforted myself assessing the gelled mass on the plate. But I was brave. I took a bite. My taste buds recoiled. I suspect my face turned a whiter shade of pale as well, to match the fish set before

It was one of the few gustatory moments in my life when I had to admit defeat. (We'll save the story of the stuffed derma for another time.)

Granted, I was an unworthy candidate for gefilte fish. Fish of any sort is almost never my entrée of choice. In my youth, fish was a frozen block of flounder you thawed on the kitchen counter before peeling apart the cold fillets like the flesh of a strange sea onion. Fish was a bland if healthful substance you fried up and ate with a squeeze of ketchup or lemon once a week, if no longer for religious reasons then simply to vary the middleincome diet.

Of course, there are those moments of enlightenment in one's culinary education — the broiled monkfish served with drawn butter feasted upon at a Florida resort, that unforgettable snapper fried whole in a kettle of oil at a roadside stand in Puerto Rico. But those moments can seem otherworldly when faced with the prospect of duplicating the results at home.

So even today, fish cases everywhere and the sheer bounty within them regularly outstrip my confidence. Countless opportunities to really screw up. Yes, the trout looks great, the catfish might be nice dusted with cornmeal and pan-fried. But with fish, two minutes of under- or overcooking is nothing short of a minor heartbreak. And at the going tariff per pound, who wants to gamble?

It's no wonder when settling into our first home some 20 years ago, I found refuge in frozen flounder. We were a budget-conscious couple, having taken the jump from an apartment to a new ranch, and expecting a child as well.

I was a graduate student struggling through a course in Hermeneutics. The professor, I recall, wore with clueless regularity a maroon polyester leisure suit and was carrying on an indiscreet affair with a young woman in the class, a naive blonde whose eyesight I feared might have been as faulty as her judgment.

The Man in Maroon expected us to take Heideggarian leaps into being through abstract art and to question whether or not we actually existed, and if so, in just what time zone. Being rather tubby and cranky from months of unrelieved morning sickness, I wasn't especially in the mood for taking leaps of any kind — metaphysical or through hoops to please even a sweet husband's fussy appetite.

One evening after an especially confusing seminar, I returned home to fry up some fish. As my husband crunched through one corrugated cardboard fillet, I watched his face for any sign of discontent, because, quite frankly, I wasn't in the mood.

Yet he was a real sport about

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it. He deemed the meal quite tasty. He even said he'd eat another piece.

I mistrusted this, of course. I know bad fish when I come cheek to gill with it. I was secretly hoping to toss mine in the trash when my husband wasn't looking.

The man of the house helped himself. He slid the spatula under a mildly burned fillet. He gave his irritable wife his bright, signature

But something happened. Maybe it was a nervous tic. Maybe the spatula caught on the edge of a side dish as he lifted it.

I recall a barely audible "ting!" My husband's hand jerked upward and the fish fillet went flying through the air. Arched beautifully to the ceiling, then landed with a very satisfactory "plunk" on the linoleum floor.

I took up the remaining fish, retrieved the escapee, and threw the lot of it out. I haven't prepared fried flounder since.

Salmon Fillets with **Scallions and Lemon**

- 4 salmon fillets, 4 to 6 ounces
- 6 tablespoons melted butter
- 1 bunch scallions
- 1 clove garlic, minced
- 2 lemons, sliced into wedges. Salt and black cracked pepper Aluminum foil, parchment paper, or both

Preheat oven to 450°. (Check temperature with an oven thermometer.)

Salt lightly, and generously pepper the fillets. Rinse the scallions, trim and finely slice the white and light green sections.

Tear off four sections of foil and parchment paper about a foot square, enough to firmly wrap each fillet individually. Place the parchment on top of the foil, then center the fillet. Top with melted butter, garlic and scatter with scallions. Pull the edges together and firmly fold or crimp. Repeat with each fillet.

Place the packets on a baking sheet. Center in the hot oven, and bake for 10 minutes per inch of thickness. Packets should puff up as the fish cooks.

When done, place each packet on a soup plate, unfold or snip open one end with scissors, and carefully slid out the fish. Garnish with lemon wedges.

Serves four.

A note on method: Those familiar with baking en papillote or who are old hands at origami won't need the double wrapping trick. But I find that a sheet of foil makes sealing the package much easier, so that the contents steam as they ought, and lining with the parchment ensures no "off" taste from the foil.



Ask the Shrinks

Alice S. Kitchel and Burton Zahler

Dear Shrinks,

For 32 years (since college) "Helen" has been my best friend. For 24 of these years she has been married to "George." George is an affable, bright, successful and creative man who is

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also almost always manipulative. For example, he will lie when the truth would be easier. When caught in a lie he will deny, say you misunderstood his original statement, or, if pressed, become enraged that anyone would doubt his veracity, actually throwing a tantrum. I could fill pages with some of the manipulative nonsense I've seen from George. Can you guys shed any light on this infuriating behavior?

Irate in Irasburg

Sure, we'll try. First of all, it is probably true that everybody is manipulative on occasion. Whenever we want something from anyone and do anything except directly convincing them that they really want what we want, we might fall into manipulative behavior. That could mean flirting, misdirecting or even bullying, shaming or guilt tripping to get what we want.

Manipulation starts in childhood when we were small and relatively helpless. grownups had both physical and psychological power over us. So we tried all sorts of "tricks" to get our way or avoid their punishment. Anything that worked we added to our arsenal. In households where straightforward requests tended to be ignored (or punished) manipulation tended toward becoming habitual. One can see that this learned behavior actually served

(See Ask the on Next Page)



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St. Johnsbury Players Present Forever Plaid

MARK BREEN

The arrival of spring gets us thinking about the harmony of the natural world, the chorus of spring peepers backing up the solos of our song birds returning, all against a backdrop of flowers emerging from their winter sleep. Now imagine celebrating this in a musical show, a harmony group's luscious sounds against a background of plaid. Plaid?

Yes, the St. Johnsbury Players are as excited as spring peepers about their newest show, *Forever Plaid*. The musical will be presented at 7:30 p.m. April 20 and 21, and 2:00 p.m. April 22, and again the following week April 27, 28, and 29 at the same times.

The St. Johnsbury School Theater will host the show, and special Plaid tickets will be available at the door, \$8 for adults, \$5 for children and seniors. This musical takes you back to a time when harmony groups were in, like the Ames Brothers, the Four Aces and so many more. They thrilled us with their versions of Shangrila, Chain Gang and Love is a Many

Ask the Shrinks

(Continued from Page 28)

the child at this point in life.

It is our observation that a successful manipulation gives a person some immediate satisfaction but also lowers one's self esteem. We speculate that we only manipulate when we feel weak or helpless and a part of us knows that. So a struggle develops between the part of us that feels strong and competent and wants to deal with the world in a straightforward way and the part that feels weak or manipulates by habit.

Unfortunately, the result of manipulating is to confirm, in small part, our weakness and to tarnish our sense of integrity. A corollary to this is that we can boost self esteem and a sense of self worth by practicing direct communication with others and ourselves.

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



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Planetarium shows: Saturday & Sunday at 1:30 Splendored Thing. But Plaid?

An ill-fated harmony group, Forever Plaid, has been given the opportunity of a life-time. Just as they were about to get their big break, they were killed. But a rare alignment of planets and converging forces of nature have returned them to Earth just long enough to perform the show they never had the chance to present in life.

They have their quirks, even after death. One has asthma, another suffers from nose bleeds if she sings too high and yet another has been known to gulp Milk of Magnesia to quell an upset stomach. They are at times awkward, inexperienced, and unsure of themselves. But when they sing - wow! The sound is wonderful. No, more than wonderful - it is that perfect blend of voices that transports us from common place, into the rare.

Songs like Three Coins in a Fountain, No, Not Much, Perfidia and Shangrila all feature a rich blend of voices, while Cry, Catch A Falling Star, Chain Gang and Sixteen Tons showcase each performer, with a delightful background of harmony and movement. And while Forever Plaid takes its music very seriously, having graduated from the Osterizer School of Harmonic Theory, they also have great fun with the show and each other. Their comedy, their enjoyment and their music are all contagious.

The show helps them, and the audience discover that we all have something wonderful inside us that should be shared.

The St. Johnsbury Players, the oldest continuously performing community theater company



St. Johnsbury Players Photo

The cast of Forever Plaid rehearses Crazy 'Bout You, Baby, a 1954 hit by the Crew Cuts. Yes, those are plungers. From left to right are Cathy Sargent as Frankie, Pat Webster as Jinx, Becky Canedy as Sparky and Mark Breen as Smudge. The show will be performed April 20, 21, 22, 27, 28 and 29 at the St. Johnsbury School. Forever Plaid tickets will be sold at the door.

in Vermont, has often lifted our spirits with inspired performances. Director Sandi Breen fell in love with the show when she saw it in Derby Line several years ago. Like the show, she waited until the forces of the cosmos came together, or at least the right blend of voices, to stage this unique musical.

On stage, Becky Canedy, Cathy Sargent, Pat Webster and Mark Breen form the harmony group *Forever Plaid* using many years of experience to create that special harmonic blend. They are joined on stage by long-time St. Johnsbury accompanist Donna Murray, whose roster of shows is like a history of the American Musical.

But, as in any stage production, there are so many more people that make a show possi-

ble. Helping to produce the show, which involves coordinating schedules, publicity, props, and more, is Sue Montague. Jane Vinton finds, borrows, invents and creates costumes for the feel and look to the show. The tech crew composed of Bill Vinton, Jan Clausing, Barry Hayes, Adam Brabant, Val Davis and Jamie Dimick develop and run the lights and sounds for the

show, an absolutely critical process. After all, a show that you can't see and hear, really isn't a show at all.

The St. Johnsbury Players are fortunate to be in partnership with the St. Johnsbury School, sharing resources and space, and coordinating with Sue Cherry, an integral part of the music and theater programs at the school.

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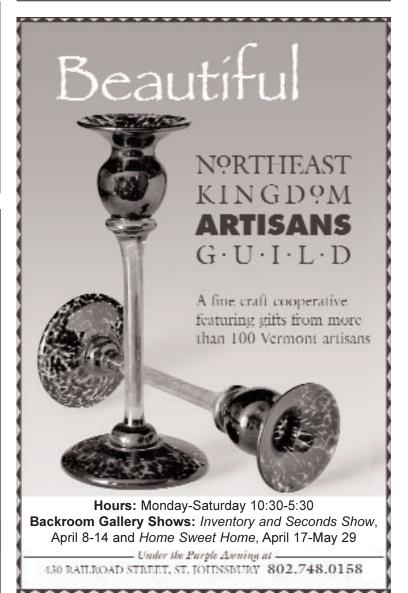
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T. Bailey - Was He a Painter or Wasn't He?

TERRY HOFFER

The signature T. Bailey appears on hundreds, maybe thousands, of paintings, often nautical scenes of ships on waves in the ocean. The paintings hang in homes, offices, clubs, boardrooms and banks throughout New England.

"It would have taken the arms of an octopus for a single person to do all of the work attributed to T. Bailey."

The quality of these paintings varies all over the place from what some have damned with faint praise as "hurried," to those that are powerful and deeply suggestive of 19th century life at sea. The provenance of the paintings is not clear, and from the perspective of any par-

ticular canvas, it's a mystery.

In the days before eBay, the Internet-based worldwide service of bidding and buying, art auctioneers in New England were familiar with T. Bailey's name, but they had a hard time agreeing on his work.

In 1981, Richard Bourne, an art dealer in Hyannis, MA, described an auction at the time as including "two works at the lower end of the ship painting scale by the infamous artist T. Bailey." After an auction in Maine, another dealer described the work of a regional painter as "... from as bad as T. Bailey to as good as William Harnett." William Michael Harnett was a bright star in the art world at the time. He was a popular realist who painted distinctive tromp l'oeil still-life scenes of firearms and musical instruments at the end of the 19th century.

The same year, that's 1981, in *Cape Cod Antiques & Arts Magazine*, Art Dealer Bourne referred to paintings by T. Bailey as "some great, some good and some indifferent." There seems to have been a shift

in Bourne's judgement from infamous to at least some worthy of merit.

In my childhood I knew of several Bailey paintings much enjoyed by their owners and the gradual transition in oral history from T. Bailey (with only the first initial) to Thomas Bailey and a glowing reputation that emerged, apparently fabricated, and attached itself to Bailey's biography and work.

One Bailey painting in particular means no small amount to me and my family. I have seen photographs of it over a fireplace in the home of my mother's parents well before World War II, and after 1970 I was familiar with it in my own home in central Connecticut.

As a young boy I heard the family legend that my grandparents were on Nantucket in 1930, and there they purchased the painting. The story I remember was that Bailey was from Winthrop, MA, and my grandparents had the painting in the back of their car. Somewhere on return to Connecticut the car caught on fire, and my grandmother turned first to the painting before she dashed to get her family and their luggage away from the car. Happily, the painting (and the family) survived, and that canvas hung for more than 75 years over the family fireplace. Yet no one could ever say anything for sure about the painter.

Five years ago the painting came into my hands as my grandmother had directed before she died in 1969. I brought it to Danville, and I hope it will survive in Vermont as well as it did between Nantucket, the Bay of Cape Cod, at least one flaming automobile incident and the suburbs of central Connecticut.

Out of curiosity I decided to explore the few clues of the history of the elusive T. Bailey. Who was this guy I wanted to

Who Was Who in American Art published by Sound View Press in 1999 lists Bailey, T. and says he was a "fictitious marine painter."

William Young's Dictionary of American Artists, Sculptors and Engravers published in 1968 says this: "There is no such artist, nor are works signed with such a signature always the work of one hand alone. It is believed that most works by his name, notably ship portraits and floral pictures were the work of three men who resided together at Winthrop, Massachusetts."

Archives of the Mystic Seaport Museum include a 1971 article from the *Boston Herald Traveler* entitled "T. Bailey Was Quite a Man." The article summarizes letters in response to an earlier column called "Tell it to Joe." Writers of a dozen letters or so claimed to have Bailey paintings themselves or to know enough about the artist to offer something about his biography.

And from a 1982 article in the *Mystic Seaport Log* by Walter McKay it appears that T. Bailey was a pseudonym created by a struggling sign painter. Writer McKay owned two Bailey paintings. He was a retired professor or aeronautics and astronautics at MIT, but to McKay, this wasn't rocket science. He was puzzled by the murky background surrounding the name of the artist, and he set his sights on the struggling sign painter.

Morris Hambro was that sign painter. His trade was that of applying gold leaf lettering and other details to the doors and windows of retail and commercial offices. At some point the lettering extended to picture framing, and when Hambro offered an unclaimed painting for sale, he started his new life as an art dealer.

Hambro discovered a market niche for paintings, particularly those of marine scenes with tall sailing ships, and he knew, or he found, artists whose paintings he could buy unsigned. In turn he would add a signature and sell the work as that of T. Bailey. It is likely that in the years before World War I, Hambro took to the road as a traveling salesman probably following a route he had established as a sign painter.

According to McKay, Hambro was born in London in 1860 and arrived in the United States with his family five years later. Boston city directories show Hambro as a window dresser, a sign painter and a salesman. He lived in Dorchester, and in 1922 he moved to River Road in Winthrop. It was there that he lived until he died in 1938.

Hambro called on banks, offices and retail shops in downtown and Back Bay Boston carrying the paintings as he went. There is evidence that he went as far as Portland, ME, Cape Cod and Hartford calling on people in shops and offices and wherever he thought he could make a sale. With a flowing silk tie and swaggering self confidence he projected the image of an artist, and he represented himself as T. Bailey, the painter.

Hambro was persistent and appears to have done well as the broker of paintings created by a handful of artists. McKay writes that one Emanuel Josephs lived in a Dorchester duplex owned by Hambro and his wife. Josephs' father was likewise a traveling salesman, and from time to time he traveled with Hambro on junkets where paintings were sold. It was not unusual at the end of the day for the salesmen to break bread together, and names of some of the painters were mentioned. One was Vivian Porter; another was Max Berman.

Vivian Forsythe Porter had a following among yacht owners who wanted portraits of their boats. As a young man Porter sold some of his paintings to Morris Hambro who signed them and sold them as the work of T. Bailey. Porter painted into the 1960's. He died in 1981, but he remembered the routine, the hurried paintings and delivering them to Hambro's house in Dorchester. He described them



"your friendly full service station"

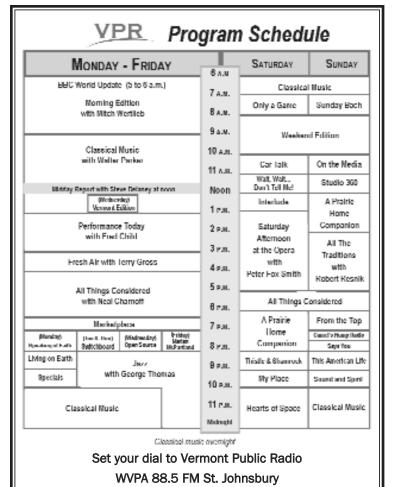




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The Cliftondale from Newburyport was described as built in 1841 and lost off the Cape of Good Hope in 1865. The oil on canvas painting is signed "T. Bailey."

as "potboilers" and never wanted his name associated with the work

McKay says Porter was clear in saying that Hambro was never a painter and that he bought paintings from seemingly anyone. Porter repeated the name Max Berman and another painter of lingering distinction, William Frederick Paskell.

Max Berman was an English born artist who married Hambro's niece. He was a talented artist who did chalk and pen-and-ink drawings, watercolors and oils of landscapes, hunting dogs and marine scenes using his own name, and some for his wife's uncle to be sold as Bailey's. Berman shared a studio with William Paskell. Berman was 36, when he died of the flu in 1918.

Paskell exhibited paintings at the Boston Art Club from 1884 to 1906. They were landscapes from Boston and some were of the area around Mount Chocorua in New Hampshire.

Like Hambro and Max Berman, too, Paskell was from

England. He was prolific in the production of artwork and once referred to more than a thousand ship paintings that came from his Boston studio. Having first shown his work at the Boston Art Club at age 18 it is obvious that he was either talented, well connected or both, and it's puzzling that he would paint pictures for someone like Hambro to be resold as Baileys. Perhaps it was about the money. Paskell had a wife and six children to support. He died in Boston at 84 in 1951.

Today, Paskell is claimed by dealers on eBbay and in auction houses in the northeast as the painter of canvases signed, as is mine, "T. Bailey." My own communication with a member of the Max Berman family confirms that at least some of the paintings were by Berman and some were by Vivian Porter.

Who was it who actually put the paint on the canvas that has been in my family for a long time is hard to say, and in the end, I suppose it doesn't matter. I always liked the painting, and I still like it today. What we do know is that Morris Hambro bought paintings, some by the dozen, and sold them by the piece. It took Porter a day or so to turn out a painting for Hambro, who would pay between \$15 and \$20 each. Hambro would sign the canvases and, representing himself as the artist, sell them to bankers, stockbrokers and insurance companies for \$25.

After the 1971 Herald Traveler article appeared responding to letters to "Tell it to Joe," another writer described T. Bailey as an old man, who was short with poor eyesight and who produced paintings of clipper ships on a near mass-production basis and then peddled them door to door in Boston. He had two bells at the door to his house in Winthrop. They were marked Hambro and Bailey so he could greet customers or callers with the appropriate identity.

His retail prices were reasonable and varying, it seems, from \$15 to \$50. In 1937 a friend of one letter writer went to

Winthrop to buy several paintings. There he saw students or other artists turning out paintings, which the salesmanturned-broker and -artist would sign when they were finished.

Who painted which of these paintings, and when or where, may be impossible to say. With all due respect to my personal biases and my sentimental attachment to the story of the fire in the car and countless family photographs posed in front of this painting, I have never seen one I like more. To me none are as effective as this in portraying the snap of the canvas, the salt in the air and the sensation of rolling decks on a ship underway as it is pushed by the wind and the waves.

In the end I admire Morris Hambro, the businessman. By means of his perceptive shrewd analysis and his ability to buy low and sell not-so-low he put paintings in homes and offices at prices that people could afford even during the dark years of the Great Depression. His painters received little for their work, but they were spared having to sell it themselves. Hambro was a salesman. As for his having been a painter, he probably touched up some of the work done by others, but as one historian said it would have taken the arms of an octopus for a single person to do all of the work attributed to T. Bailey.

Morris Hambro died in 1938 at the home that he bought in 1922. His address at the time

was 55 River Road in Winthrop.
A penciled note in my grandmother's hand is attached to my painting. The note reads:

Cliftondale from Newburyport, built 1841 lost off the Cape of Good Hope 1865 – by Thomas Bailey, 55 River Road, Winthrop.

I acknowledge with great respect the research and writing of Walter McKay whose article "Who Was T. Bailey?" was published in the *Mystic Seaport Log* in July 1982.

Whether she ever sailed the seas or was purely a fiction on canvas, The Cliftondale was a bark. As such she had four masts. Three were square rigged, but the aftermast, you can just make it out, is fore- and aft-rigged.

Among admirers of this painting there has been great speculation about her length. One argument is that the painting was inspired by a massive restoration project for the USS Constitution or "Old Ironsides," which took place between 1927 and 1930. Old Ironsides is 204 feet in length, a square-rigged ship with three masts. If this painting dates to about 1930 it could well have been done by someone familiar with, if not quite interested in, the restoration. A reasonable guess as to the length of The Cliftondale is 200 feet. 🗼



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

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"It's not just a kennel. It's a camp."
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Hardwick: (802) 472-3338. East
Burke: (802) 467-3939. www.northernvtrealestate.com

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Susan S. Quatrini, GRI, Broker-Owner. 1111 Main Street. St. Johnsbury, VT 05819. (802) 748-9543 or (802) 748-3873. c21qre@sover.net

David A. Lussier Real Estate

Farms, Acreage, Homes and Investment Properties. 540 Main Street, PO Box 872, Lyndonville, VT 05851. (802) 626-9541 or (802) 626-8482. Lussier@kingcon.com

Robin Jacobs, Broker Begin Realty

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Barbara Machell, Realtor Begin Realty Associates

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Real Estate Appraisal

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Veterinarians

Danville Animal Hospital

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

Northern Equine Veterinary

Services
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Companion Animal Care

Johnsbury, VT. (802) 748-2855.

Small animal medicine & surgery. Bob Hicks, DVM. 54 Western Ave., St.

Volunteers

R.S.V.P.

Do you have some free time? Do you want to help an organization in the Northeast Kingdom as a volunteer? For information call the Retired and

Senior Volunteer Program and the

Volunteer Center at (802) 626-5135 or

(802) 334-7047. **Water Systems**

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

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Click & Clack Talk Cars

Do You Need All That Junk in the Trunk?

Dear Tom and Ray: I drive a '92 Buick Roadmaster. I don't care if you do laugh; it was my dad's, and he loved it above all the other vehicles he owned. Anyway, the snows of a Michigan winter find me again putting an extra 100 pounds of "something" in the trunk to help



COUNTRY LOG HOME

This custom log home with addition was built around 1950 and has 2 beautiful fieldstone fireplaces. With 2 bedrooms plus 1-1/2 baths, a basement rec room and a great room with fireplace, it is a cozy place to observe abundant wildlife. On 3.4 +\- acres. Bordered by a trout brook. Access to VAST Trails. St. Johnsbury School District. Private. MLS# 2625494



ISRAEL PUTNAM DANA HOME

Danville: Built in 1801, this stately colonial sits on 1.7 surveyed private acres, with 3-bay garage, patio, stonewall and lush perennial gardens. The custom-built mahogany kitchen, with its Brazilian counter tops, stainless appliances, reclaimed softwood floor and maple-topped island fits seamlessly into the 4,200 sq. ft. home. All 4 Rumford fireplaces have been re-built, the furnace is 5-years old, and wiring and plumbing have been updated. The first floor also could have an in-law apartment or office with separate entry. MLS# 275633

Offered at \$395,000



JOE'S POND

Think spring, and you'll think of Joe's Pond. This furnished camp has a double lot with 89 feet of frontage, screened-in porch, fireplace, 2 docks and great sunsets.

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keep this boat focused on the road. I also put an extra 100 pounds in my wife's front-wheel-drive '99 Chrysler Concorde, thinking that perhaps it is doing something positive in the realm of traction as well. My wife is demanding that I remove the load from her car immediately, listing all sorts of negative consequences to the handling of the car and possibly to myself. And if I do not comply, I may very well be the extra 100 pounds of "something" in the trunk. Personally, I think she just wants more trunk space to store her shoes, but maybe she's right, and adding additional weight to either a front-wheel-drive or rear-wheeldrive vehicle is really a myth without substance. Could you please provide the benefit of your expertise? Your answer may well determine if I wind up in a ditch or trunk. —Frank

TOM: In general, Frank, the heavier the car, the better it does in the snow. The more weight you have pushing down on the tires, the more likely the tires are to cut through the snow and give traction.

RAY: But there are lots of good reasons why they don't just make cars as heavy as possible. For one thing, weight kills fuel economy. You don't want to get 14 miles per gallon year-round just so you can get around a little better on the days that it snows.

TOM: Actually, with a Roadmaster, you might be thrilled to get 14 mpg year-round.

RAY: But if you want to add weight on a temporary basis, the most helpful place to add it is directly over the drive wheels. So, in a rear-wheel-drive car, you want weight over the rear wheels, which usually means putting it at the forwardmost wall of the trunk. For your car, you're doing the right thing. However, 100 pounds is probably not enough weight to make a difference.

TOM: Right. You might need several hundred pounds to actually improve your traction.

RAY: Now, in a front-wheel-drive car, like your wife's, there's already a huge weight directly over the drive wheels. It's called the engine and transmission. That's why, all things being equal, front-wheel-drive cars do better in the snow than rear-wheel-drive cars. So she has far less need for extra weight in her trunk.

TOM: If her car is having trouble stopping in the snow, or the rear end is sliding out easily, some weight in the trunk might help. But too much weight actually can be counterproductive. If you weigh down the trunk too much, the result is that you begin to lift the front wheels off the ground. Then you can't go, turn OR stop.

RAY: So I'd say go ahead and

put a few hundred pounds of sandbags in your trunk, Frank, but leave your wife's car alone. And if either of you are still having trouble getting around in the snow, four good snow tires make a much bigger difference than a little weight.

Newer Cars ARE Safer

Dear Tom and Ray:

My fix-it-type father is offering to give my 16-year-old daughter (and new driver) his old car. It will be in perfect running order, with new brakes and a sound engine. He even offered to pay for her insurance. She is the apple of his eye. Unfortunately, the car is a 25-yearold GM sedan without any of today's safety features, like air bags, anti-lock brakes and so forth. He dismisses the lack of safety features by saying the car is "as solid as a rock," "you know where it is on the road" and "they don't make cars like this anymore." He has kept it going all these years. My maternal impulse is to say "thanks, but no thanks." He is my dad, and I don't want to seem ungrateful, nor do I want to accept the car and not let my daughter drive it. We own two fairly new and well-built cars, which she is able to drive. Having



April 3 - Cream of Broccoli Soup with Saltines, Tuna Melt, Baby Carrots with Dip, Apple Juice, Cantaloupe.

April 5 - Guest Chef: Anne Cochran. Liver with Onions, Red Pepper and Bacon, Mashed Potatoes, Carrots, Orange Juice, Homemade Bread, Fruit Cobbler.

April 10 - Macaroni and Cheese, Hot Dogs, Spinach Salad with Croutons and Mandarin Oranges, Orange Juice.

April 12 - Meat Loaf topped with Onions, Tomatoes and Peppers, Rice with Gravy, California Vegetables, Fruit Cocktail, Homemade Rolls. Library Day.

April 17 - Chicken Parmesan, Pasta with Marinara Sauce, Garlic Bread, Peas and Carrots, Chocolate Cream Pie. April 19 - Sweet and Sour Pork with Pineapple and Red Peppers, Rice, Oriental Vegetables, Homemade Rolls, Orange Juice.

April 24 - Vegetable and Meatball Stromboli with Marinara Sauce, Tossed Salad with Homemade Croutons, Apple Juice, Ice Cream. April 26 - Chicken Cacciatore, Egg Noodles, Peas and Carrots, Whole Wheat Rolls, Pineapple Juice. Library

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



East St. Johnsbury: Nice village home with many updates in last 5 years: New chimney and insulation, new pump and wiring in artesian well, new wiring upstairs and more. Cozy 3- or 4-bedroom home with an acre+/- to play with. Fourth bedroom and second bath plumbed and ready to finish. Across from post office on US 2. \$95,000

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her own car would be great, but at what expense? Donna

TOM: Gee, that is really nice of your father. But I have to side with you, Donna.

RAY: Me too. He's right that they don't make cars like that anymore. And I, for one, am grateful. Modern cars are much safer. Plus, they drive better, stop better, are more reliable and easier to handle. That's especially important for a relatively new driver, who has enough to concentrate on without worrying whether the starboard outrigger is clipping a mailbox.

TOM: So here's what I'd do. I'd tell your dad it's a wonderful, sweet gesture, and you're very grateful that he has such a great relationship with your daughter. But you want her to drive a car that has modern safety features.

RAY: If he's game, you can suggest that he sell the old heap, and he and his granddaughter make a project of using the proceeds to find her a newer used car. He'd get to spend time with her and help her check out and buy her first car, and he'd probably enjoy that.

TOM: And you can set minimum conditions. You can say it has to have a driver's air bag, anti-lock brakes and a five-star crash-test rating. By the way, the more air bags (side, curtain, rear side, rear end) the better. Electronic stability control is also looking like a real lifesaver, although that's been widely available only for a few years now, and it'll be harder to find in the used-car market.

RAY: And if he doesn't bite on that suggestion, maybe he'll let his granddaughter drive his new Lexus once in a while (we know he's getting one with air bags, stability control, anti-lock brakes and seat heaters as soon as he figures out how to dump his old clunker).

West Barnet Senior Action Center

April 2007 Menu

April 4 - April Fool's Surprise.

April 6 - Buffet. April 11 - Tuna Noodle Casserole, Green Peas, Pickled Beets, Muffins,

Tropical Fruit. April 13 - Baked Beans, Hot Dogs, Brown Bread, Cole Slaw, Rice Pudding.

April 18 - Italian Sausage, Rosemary Potatoes, Brussels Sprouts, Italian Bread, Jell-O.

April 20 - Beef Stew, Biscuits, Tossed Salad,

Peaches and Cream. April 25 - Macaroni & Cheese, Broccoli, Hamburger, Vanilla Pudding with

Mandarin Oranges. April 27 - Chicken & Biscuits, Mashed Potatoes, Peas and Carrots, Cranberry Jelly, 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.



The Cork & Bottle

Gerd Hirschmann

The importance of wine's vintage may be exaggerated. Some claim that winemakers of the world have rendered the vintage chart obsolete as now they have the technology and the skills to make good and even very good wines in years that are not so good, and even an average vintage can yield great wines.

In blind tastings experienced wine drinkers can often not distinguish the wine of years rated high from the wine of years rated

Many believe that Bordeaux has the world's largest variance among its vintages. Even though, or maybe because of, some of the most expensive wines come from Bordeaux, but tasters can distinguish vintages for wines from Bordeaux more often than from other areas. The importance of vintage is a much discussed subject, which can be expected to go on for some time, and vintage charts are not likely to go away any time soon.

For wine produced in the colder regions vintage is often more important, as some seasons will be warmer and produce riper grapes and thus better wine. On the other hand, a poor growing season can lead to grapes that are

low in sugar, which lowers the quality of the wine that results.

In many regions though, especially in the New World, growing seasons have become more uniform. In dry regions, the systematic and controlled use of irrigation offsets the traditional fluctuating natural patterns and contributes to uniform vintages.

Wines of better vintages from prestigious producers and regions will often command much higher prices than those from average vintages, especially if the wines are highly tannic and likely to improve with age. To maintain their quality and reputation, some famous wines are only made in better-than-average years.

The majority of wines, however, are made to be consumed young and fresh, which makes vintage less important. However, it can serve to protect against buying a wine that wouldn't be expected to improve with age and could be past its prime. Beaujolais Nouveau is an example, a wine style made to be consumed within months of bottling.

The other side of vintage wine is a "non-vintage" wine, usually a blend from more than one year. This is a common practice for winemakers seeking a

#6630 LYNDONVILLE

Great house, great location! Enjoy much open space in the brand new home. This home features a formal entry, 3 large bedrooms, 3 bathrooms, 2-car attached garage with overhead storage and a mudroom. This



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home is located in the Meadows, a planned community, with much open space for your enjoyment. This home is located just a mile outside of Lyndonville and close to Littleton, NH. Being offered at \$249,900

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If location and family are important, then come and take a look at this lovely 4 bdrm., 3 bath home. This home was designed for family living and comfort. Large open kitchen, fireplace in living room & there is always a bathroom available.



Direct entry from the 2 car garage into the mudroom/laundry room. The 1.9+/- ac. corner lot has been recently landscaped. About half way between Lyndonville and E. Burke make this the perfect location.

The owners are offering this property at \$279,000

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consistent style of wine, year after year.

Vintage, in winemaking, is the process of picking grapes and creating the finished wine for a particular year. That is, a vintage wine is one made from grapes all grown in a single and specified year. In certain wines vintage can denote quality, as in Port, where Port houses make and declare "vintage" Port in their best years. From this tradition a common, though incorrect, understanding has emerged, which holds the quality of older wines is higher than those that are younger and fresher. That does not need to be the case.

For the most part, the concept of vintage should be viewed as information that is useful, even vital, in not buying wine that is too old, like the expiration date on a package of cheese.

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



Pope Library

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AROUND THE TOWNS



April

COMMUNITY CALENDAR

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

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

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

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

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

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

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.

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.

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-

2nd Thursday - Film discussion following 7 p.m. film at Catamount Arts, St. Johnsbury. (802) 748-8813.

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.

April

2 Northeast Kingdom Audubon informational and planning meeting, Fairbanks Museum, 4:30 p.m. (802) 626-8265.

First Wednesday Lecture Series with Dr. Allen Koop and "Stark Decency: German POWs in a New England Village." St. Johnsbury Athenaeum. 7 p.m. (802) 748-8291.

First Wednesday Lecture Series with Reeve Lindbergh and "Forward from Here," 7 p.m. Goodrich Memorial Library Newport, (802) 334-7902.

Wildlife and Noise with Dr. William Kilpatrick, Northwoods Stewardship Center, East Charleston, 7 p.m. (802) 723-4705.

Contradance, Danville town hall with Union Suit Hull's Victory String Band, 8 p.m. (802) 563-3225.

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

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

Sugar on Snow Ski-In, Peacham Fire Department, 10 a.m. - 2 p.m. (802) 592-3079.

12 Hiking Vermont's Long Trail with Scott, Chris and Sean Eubanks, Northwoods Stewardship Center, East

Charleston, 7 p.m. (802) 723-4705.

16 Book Discussion; Carol Shield's The Stone Diaries, 7 p.m. Barton Public Library. (802) 525-6524.

17 Book Discussion; Edwidge Danticat's Breath, Eyes, Memory; 7 p.m. Walden Community Library. (802) 503-2630.

18 The Allen Brothers: Original Vermont Developers, lecture by Vincent Feeney, 6:30 p.m. Alden Balch Memorial Library, Lunenburg. (802) 892-6654.

19 Musician and Poet Burt Porter presents Music and Formal Verse, Free, Sheffield Town Hall, 7 p.m. (802) 626-9828.

20 Book Reading with Janice Weber, mystery writer and author of New York Times Notable Book of the Year, 7:30 p.m. St. Johnsbury Athenaeum. (802) 748-8291.

21 Earth Day 2007, Northwoods Stewardship Center, East Charleston, 10 a.m. (802) 723-4705.

21 Piano Recital with Janice Weber performing Works by Hayden, Beethoven, Schumann and Rachmaninoff. 7:30 p.m. Lyndon State College. (802) 748-8291.

22 Northeast Kingdom Audubon trip to Wenlock Management Area Moose Bog, Meet at White's Market parking lot, I-91 Exit 23, 7 a.m. (802) 626-9071.

25 Book Discussion; Harriet Chessman's Lydia Cassatt Reading the Morning Paper; 7 p.m. Pope Library, Danville. (802) 684-2256.

25 Poetry Reading with Ralph Culver, poet, writer and critic, 7 p.m. St. Johnsbury Athenaeum. (802) 748-8291.

26 Picasso's Guernica, with Bob Manning, 7 p.m. Catamount Arts, St. Johnsbury. (802) 748-2600.

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

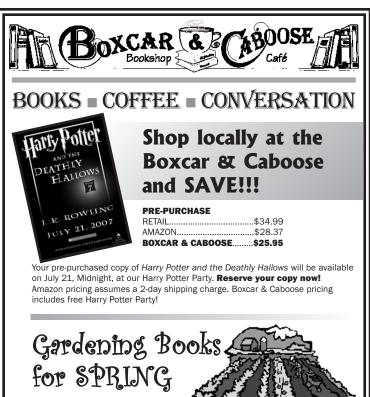
28 Book Making workshop with Sharon Kenney Biddle, 9:30 a.m. Catamount Arts, St. Johnsbury. (802) 748-2600.

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



John Moore Photograph

John Moore takes a break from his Spanish studies in Antigua, Guatemala, to catch up on news in Danville. Moore is a volunteer who has contributed time and substance to improve conditions for many of the poor in Antigua. Moore is a St. Johnsbury Academy graduate. He lives in Virginia, but when their time allows he and his family can be found at Joe's Pond. See Moore's article on Page 22.



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